

Usha Bajwa

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

476
citations

1163117

8
h-index

1199594

12
g-index

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all docs

14
docs citations

14
times ranked

628
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of sodium alginate gelling and ingredient amalgamating order on ingredient interactions and structural stability of ice cream. <i>LWT - Food Science and Technology</i> , 2021, 147, 111558.	5.2	6
2	Composition, texture and microstructure appraisal of paneer coagulated with sour fruit juices. <i>Journal of Food Science and Technology</i> , 2019, 56, 253-261.	2.8	11
3	Effect of sugar substitution by natural high intensity sweetener on the quality characteristics of cookies and muffins. <i>Agricultural Research Journal</i> , 2019, 56, 517.	0.2	0
4	Intransience of functional components and distinctive properties of amla (Indian gooseberry) ice cream during short-term storage. <i>Journal of Food Science and Technology</i> , 2018, 55, 1746-1755.	2.8	5
5	Physicochemical, melting and sensory properties of ice cream incorporating processed ginger (<i>Zingiber officinale</i>). <i>International Journal of Dairy Technology</i> , 2018, 71, 190-197.	2.8	39
6	Enhancing the functional properties and nutritional quality of ice cream with processed amla (Indian) <i>Tj ETQq0 0 0 0 BT /Overlock 10 Tf</i>	2.8	45
7	Quality characteristics of no added sugar ready to drink milk supplemented with mango pulp. <i>Journal of Food Science and Technology</i> , 2015, 52, 2112-2120.	2.8	7
8	Effect of acidulants on the recovery of milk constituents and quality of Mozzarella processed cheese. <i>Journal of Food Science and Technology</i> , 2015, 52, 1561-1569.	2.8	13
9	Effect of heat treatment on the storage stability of low calorie milk drinks. <i>Journal of Food Science and Technology</i> , 2014, 51, 1875-1883.	2.8	8
10	Effect of handling and processing on pesticide residues in food- a review. <i>Journal of Food Science and Technology</i> , 2014, 51, 201-220.	2.8	278
11	Effect of fat and sugar substitution on the quality characteristics of low calorie milk drinks. <i>Journal of Food Science and Technology</i> , 2012, 49, 704-712.	2.8	21
12	BLACK TIP DISCOLORATION IN INDIAN RICE. EFFECT OF EXTENDED MILLING ON MILLING CHARACTERISTICS, CHEMICAL COMPOSITION AND COOKING QUALITY. <i>Journal of Food Quality</i> , 1999, 22, 329-340.	2.6	0
13	Rheological and baking properties of cowpea and wheat flour blends. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 657-662.	3.5	33
14	Effects of glyceryl monostearate and α -amylase supplements on rheological and breadmaking properties of medium protein wheat flour. <i>Journal of the Science of Food and Agriculture</i> , 1990, 52, 97-105.	3.5	10