Deepak Mudgil

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/1900168/publications.pdf

Version: 2024-02-01

31 papers	2,981 citations	304368 22 h-index	552369 26 g-index
31 all docs	31 docs citations	31 times ranked	3576 citing authors

#	Article	IF	Citations
1	Guar gum: processing, properties and food applicationsâ€"A Review. Journal of Food Science and Technology, 2014, 51, 409-418.	1.4	627
2	Composition, properties and health benefits of indigestible carbohydrate polymers as dietary fiber: A review. International Journal of Biological Macromolecules, 2013, 61, 1-6.	3.6	477
3	X-ray diffraction, IR spectroscopy and thermal characterization of partially hydrolyzed guar gum. International Journal of Biological Macromolecules, 2012, 50, 1035-1039.	3.6	287
4	Locust bean gum: Processing, properties and food applicationsâ€"A review. International Journal of Biological Macromolecules, 2014, 66, 74-80.	3.6	258
5	Relationship of gliadin and glutenin proteins with dough rheology, flour pasting and bread making performance of wheat varieties. LWT - Food Science and Technology, 2013, 51, 211-217.	2.5	141
6	Biochemical and Functional Properties of Wheat Gliadins: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 357-368.	5.4	122
7	Effects of gliadin addition on the rheological, microscopic and thermal characteristics of wheat gluten. International Journal of Biological Macromolecules, 2013, 53, 38-41.	3.6	108
8	Exudate gums: chemistry, properties and food applications â€“ a review. Journal of the Science of Food and Agriculture, 2020, 100, 2828-2835.	1.7	93
9	Cookie texture, spread ratio and sensory acceptability of cookies as a function of soluble dietary fiber, baking time and different water levels. LWT - Food Science and Technology, 2017, 80, 537-542.	2.5	86
10	Effect of flour particle size and damaged starch on the quality of cookies. Journal of Food Science and Technology, 2014, 51, 1342-1348.	1.4	78
11	Effect of enzymatic depolymerization on physicochemical and rheological properties of guar gum. Carbohydrate Polymers, 2012, 90, 224-228.	5.1	76
12	Influence of Gliadin and Glutenin Fractions on Rheological, Pasting, and Textural Properties of Dough. International Journal of Food Properties, 2014, 17, 1428-1438.	1.3	62
13	Partially hydrolyzed guar gum as a potential prebiotic source. International Journal of Biological Macromolecules, 2018, 112, 207-210.	3.6	58
14	The Interaction Between Insoluble and Soluble Fiber. , 2017, , 35-59.		53
15	Texture profile analysis of yogurt as influenced by partially hydrolyzed guar gum and process variables. Journal of Food Science and Technology, 2017, 54, 3810-3817.	1.4	52
16	Optimization of bread firmness, specific loaf volume and sensory acceptability of bread with soluble fiber and different water levels. Journal of Cereal Science, 2016, 70, 186-191.	1.8	50
17	Structural, thermal and rheological characterization of modified Dalbergia sissoo gumâ€"A medicinal gum. International Journal of Biological Macromolecules, 2016, 84, 236-245.	3.6	46
18	Optimization of textural properties of noodles with soluble fiber, dough mixing time and different water levels. Journal of Cereal Science, 2016, 69, 104-110.	1.8	45

#	Article	IF	Citations
19	Development of functional yoghurt via soluble fiber fortification utilizing enzymatically hydrolyzed guar gum. Food Bioscience, 2016, 14, 28-33.	2.0	39
20	Effect of partially hydrolyzed guar gum on pasting, thermo-mechanical and rheological properties of wheat dough. International Journal of Biological Macromolecules, 2016, 93, 131-135.	3.6	35
21	Effect of composition of gluten proteins and dough rheological properties on the cookieâ€making quality. British Food Journal, 2013, 115, 564-574.	1.6	31
22	Effect of Compositional Variation of Gluten Proteins and Rheological Characteristics of Wheat Flour on the Textural Quality of White Salted Noodles. International Journal of Food Properties, 2014, 17, 731-740.	1.3	30
23	Optimization of enzymatic hydrolysis of guar gum using response surface methodology. Journal of Food Science and Technology, 2014, 51, 1600-1605.	1.4	26
24	Development and characterization of functional cultured buttermilk utilizing Aloe vera juice. Food Bioscience, 2016, 15, 105-109.	2.0	25
25	Mesquite gum (Prosopis gum): Structure, properties & applications - A review. International Journal of Biological Macromolecules, 2020, 159, 1094-1102.	3.6	24
26	Classification, Technological Properties, and Sustainable Sources. , 2019, , 27-58.		20
27	Dairy-Based Functional Beverages. , 2019, , 67-93.		14
28	Partially Hydrolyzed Guar Gum: Preparation and Properties. , 2018, , 529-549.		8
29	INFLUENCE OF PARTIALLY HYDROLYZED GUAR GUM AS SOLUBLE FIBER ON PHYSICOCHEMICAL, TEXTURAL AND SENSORY CHARACTERISTICS OF YOGHURT. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 794-797.	0.4	6
30	Development and characterization of soluble fiber enriched noodles via fortification with partially hydrolyzed guar gum. Journal of Food Measurement and Characterization, 2018, 12, 156-163.	1.6	4
31	Exudate Gums. Reference Series in Phytochemistry, 2022, , 1-12.	0.2	0