

# Deepak Mudgil

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

31  
papers

1,962  
citations

20  
h-index

31  
g-index

31  
ext. papers

2,458  
ext. citations

5.2  
avg, IF

5.64  
L-index

#	Paper	IF	Citations
31	Guar gum: processing, properties and food applications-A Review. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 409-18	3.3	402
30	Composition, properties and health benefits of indigestible carbohydrate polymers as dietary fiber: a review. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 61, 1-6	7.9	338
29	X-ray diffraction, IR spectroscopy and thermal characterization of partially hydrolyzed guar gum. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 50, 1035-9	7.9	209
28	Locust bean gum: processing, properties and food applications--a review. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 66, 74-80	7.9	161
27	Relationship of gliadin and glutenin proteins with dough rheology, flour pasting and bread making performance of wheat varieties. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 51, 211-217	5.4	89
26	Biochemical and functional properties of wheat gliadins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 357-68	11.5	87
25	Effects of gliadin addition on the rheological, microscopic and thermal characteristics of wheat gluten. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 53, 38-41	7.9	75
24	Effect of enzymatic depolymerization on physicochemical and rheological properties of guar gum. <i>Carbohydrate Polymers</i> , <b>2012</b> , 90, 224-8	10.3	61
23	Effect of flour particle size and damaged starch on the quality of cookies. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 1342-8	3.3	52
22	Exudate gums: chemistry, properties and food applications - a review. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2828-2835	4.3	50
21	Cookie texture, spread ratio and sensory acceptability of cookies as a function of soluble dietary fiber, baking time and different water levels. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 80, 537-542	5.4	44
20	Influence of Gliadin and Glutenin Fractions on Rheological, Pasting, and Textural Properties of Dough. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 1428-1438	3	42
19	Optimization of textural properties of noodles with soluble fiber, dough mixing time and different water levels. <i>Journal of Cereal Science</i> , <b>2016</b> , 69, 104-110	3.8	40
18	Partially hydrolyzed guar gum as a potential prebiotic source. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 112, 207-210	7.9	38
17	Optimization of bread firmness, specific loaf volume and sensory acceptability of bread with soluble fiber and different water levels. <i>Journal of Cereal Science</i> , <b>2016</b> , 70, 186-191	3.8	31
16	Structural, thermal and rheological characterization of modified Dalbergia sissoo gum--A medicinal gum. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 84, 236-45	7.9	30
15	Development of functional yoghurt via soluble fiber fortification utilizing enzymatically hydrolyzed guar gum. <i>Food Bioscience</i> , <b>2016</b> , 14, 28-33	4.9	30

14	Effect of partially hydrolyzed guar gum on pasting, thermo-mechanical and rheological properties of wheat dough. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 93, 131-135	7.9	27
13	Texture profile analysis of yogurt as influenced by partially hydrolyzed guar gum and process variables. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 3810-3817	3.3	25
12	The Interaction Between Insoluble and Soluble Fiber <b>2017</b> , 35-59		25
11	Optimization of enzymatic hydrolysis of guar gum using response surface methodology. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 1600-5	3.3	19
10	Effect of composition of gluten proteins and dough rheological properties on the cookie-making quality. <i>British Food Journal</i> , <b>2013</b> , 115, 564-574	2.8	19
9	Effect of Compositional Variation of Gluten Proteins and Rheological Characteristics of Wheat Flour on the Textural Quality of White Salted Noodles. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 731-740	3	17
8	Development and characterization of functional cultured buttermilk utilizing Aloe vera juice. <i>Food Bioscience</i> , <b>2016</b> , 15, 105-109	4.9	13
7	Mesquite gum (Prosopis gum): Structure, properties & applications - A review. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 159, 1094-1102	7.9	12
6	Classification, Technological Properties, and Sustainable Sources <b>2019</b> , 27-58		11
5	Dairy-Based Functional Beverages <b>2019</b> , 67-93		5
4	Partially Hydrolyzed Guar Gum: Preparation and Properties <b>2018</b> , 529-549		5
3	Development and characterization of soluble fiber enriched noodles via fortification with partially hydrolyzed guar gum. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 156-163	2.8	3
2	INFLUENCE OF PARTIALLY HYDROLYZED GUAR GUM AS SOLUBLE FIBER ON PHYSICOCHEMICAL, TEXTURAL AND SENSORY CHARACTERISTICS OF YOGHURT. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , <b>2018</b> , 8, 794-797	2.3	2
1	Exudate Gums. <i>Reference Series in Phytochemistry</i> , <b>2022</b> , 1-12	0.7	