Deepak Mudgil

List of Publications by Year in Descending Order

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	Exudate Gums. *Reference Series in Phytochemistry*, **2022**, 1-12	0.7	
30	Exudate gums: chemistry, properties and food applications - a review. *Journal of the Science of Food and Agriculture*, **2020**, 100, 2828-2835	4.3	50
29	Mesquite gum (Prosopis gum): Structure, properties & applications - A review. *International Journal of Biological Macromolecules*, **2020**, 159, 1094-1102	7.9	12
28	Dairy-Based Functional Beverages **2019**, 67-93		5
27	Classification, Technological Properties, and Sustainable Sources **2019**, 27-58		11
26	Partially hydrolyzed guar gum as a potential prebiotic source. *International Journal of Biological Macromolecules*, **2018**, 112, 207-210	7.9	38
25	Partially Hydrolyzed Guar Gum: Preparation and Properties **2018**, 529-549		5
24	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	2.3	2
23	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	2.8	3
22	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	5.4	44
21	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	3.3	25
20	The Interaction Between Insoluble and Soluble Fiber **2017**, 35-59		25
19	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	7.9	27
18	Development and characterization of functional cultured buttermilk utilizing Aloe vera juice. *Food Bioscience*, **2016**, 15, 105-109	4.9	13
17	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	3.8	31
16	Optimization of textural properties of noodles with soluble fiber, dough mixing time and different water levels. *Journal of Cereal Science*, **2016**, 69, 104-110	3.8	40
15	Structural, thermal and rheological characterization of modified Dalbergia sissoo gum--A medicinal gum. *International Journal of Biological Macromolecules*, **2016**, 84, 236-45	7.9	30

14	Development of functional yoghurt via soluble fiber fortification utilizing enzymatically hydrolyzed guar gum. *Food Bioscience*, **2016**, 14, 28-33	4.9	30
13	Biochemical and functional properties of wheat gliadins: a review. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 357-68	11.5	87
12	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	3	17
11	Influence of Gliadin and Glutenin Fractions on Rheological, Pasting, and Textural Properties of Dough. *International Journal of Food Properties*, **2014**, 17, 1428-1438	3	42
10	Optimization of enzymatic hydrolysis of guar gum using response surface methodology. *Journal of Food Science and Technology*, **2014**, 51, 1600-5	3.3	19
9	Effect of flour particle size and damaged starch on the quality of cookies. *Journal of Food Science and Technology*, **2014**, 51, 1342-8	3.3	52
8	Guar gum: processing, properties and food applications-A Review. *Journal of Food Science and Technology*, **2014**, 51, 409-18	3.3	402
7	Locust bean gum: processing, properties and food applications--a review. *International Journal of Biological Macromolecules*, **2014**, 66, 74-80	7.9	161
6	Composition, properties and health benefits of indigestible carbohydrate polymers as dietary fiber: a review. *International Journal of Biological Macromolecules*, **2013**, 61, 1-6	7.9	338
5	Effects of gliadin addition on the rheological, microscopic and thermal characteristics of wheat gluten. *International Journal of Biological Macromolecules*, **2013**, 53, 38-41	7.9	75
4	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	5.4	89
3	Effect of composition of gluten proteins and dough rheological properties on the cookie-making quality. *British Food Journal*, **2013**, 115, 564-574	2.8	19
2	X-ray diffraction, IR spectroscopy and thermal characterization of partially hydrolyzed guar gum. *International Journal of Biological Macromolecules*, **2012**, 50, 1035-9	7.9	209
1	Effect of enzymatic depolymerization on physicochemical and rheological properties of guar gum. *Carbohydrate Polymers*, **2012**, 90, 224-8	10.3	61