

# Pichan Prabhasankar

## List of Publications by Citations

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30  
papers

1,000  
citations

16  
h-index

30  
g-index

30  
ext. papers

1,118  
ext. citations

4.7  
avg, IF

4.26  
L-index

#	Paper	IF	Citations
30	Edible Japanese seaweed, wakame ( <i>Undaria pinnatifida</i> ) as an ingredient in pasta: Chemical, functional and structural evaluation. <i>Food Chemistry</i> , <b>2009</b> , 115, 501-508	8.5	188
29	Marine foods as functional ingredients in bakery and pasta products. <i>Food Research International</i> , <b>2010</b> , 43, 1975-1980	7	169
28	Effect of different milling methods on chemical composition of whole wheat flour. <i>European Food Research and Technology</i> , <b>2001</b> , 213, 465-469	3.4	62
27	Influence of Indian Brown Seaweed ( <i>Sargassum marginatum</i> ) as an Ingredient on Quality, Biofunctional, and Microstructure Characteristics of Pasta. <i>Food Science and Technology International</i> , <b>2009</b> , 15, 471-479	2.6	57
26	Microencapsulation of Garcinia Cowa Fruit Extract and Effect of its use on Pasta Process and Quality. <i>International Journal of Food Properties</i> , <b>2012</b> , 15, 590-604	3	54
25	Influence of whey protein concentrate, additives, their combinations on the quality and microstructure of vermicelli made from Indian T. Durum wheat variety. <i>Journal of Food Engineering</i> , <b>2007</b> , 80, 1239-1245	6	47
24	Influence of whey protein concentrate on the rheological characteristics of dough, microstructure and quality of unleavened flat bread (parotta). <i>Food Research International</i> , <b>2007</b> , 40, 1254-1260	7	43
23	Quality characteristics of wheat flour milled streams. <i>Food Research International</i> , <b>2000</b> , 33, 381-386	7	43
22	Rheology, fatty acid profile and storage characteristics of cookies as influenced by flax seed ( <i>Linum usitatissimum</i> ). <i>Journal of Food Science and Technology</i> , <b>2012</b> , 49, 587-93	3.3	37
21	Effect of Incorporation of Mint on Texture, Colour and Sensory Parameters of Biscuits. <i>International Journal of Food Properties</i> , <b>2006</b> , 9, 691-700	3	36
20	Electrophoretic and immunochemical characteristics of wheat protein fractions and their relationship to chapati-making quality. <i>Food Chemistry</i> , <b>2002</b> , 78, 81-87	8.5	30
19	EVALUATION OF COOKING, MICROSTRUCTURE, TEXTURE AND SENSORY QUALITY CHARACTERISTICS OF SHRIMP MEAT-BASED PASTA. <i>Journal of Texture Studies</i> , <b>2012</b> , 43, 268-274	3.6	26
18	STUDIES ON PASTING, MICROSTRUCTURE, SENSORY, AND NUTRITIONAL PROFILE OF PASTA INFLUENCED BY SPROUTED FINGER MILLET ( <i>ELEUCINA CORACANA</i> ) AND GREEN BANANA ( <i>MUSA PARADISIACA</i> ) FLOURS. <i>Journal of Texture Studies</i> , <b>2010</b> , 41, 825-841	3.6	26
17	Influence of natural antioxidants and their carry-through property in biscuit processing. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 288-298	4.3	23
16	Scanning electron microscopic and electrophoretic studies of the baking process of south Indian parotta in unleavened flat bread. <i>Food Chemistry</i> , <b>2003</b> , 82, 603-609	8.5	22
15	Distribution of free lipids and their fractions in wheat flour milled streams. <i>Food Chemistry</i> , <b>2000</b> , 71, 97-103	8.5	21
14	INFLUENCE OF ADDITIVES ON FUNCTIONAL AND NUTRITIONAL QUALITY CHARACTERISTICS OF BLACK GRAM FLOUR INCORPORATED PASTA. <i>Journal of Texture Studies</i> , <b>2011</b> , 42, 441-450	3.6	15

13	Influence of enzymes on rheological, microstructure and quality characteristics of parotta—unleavened Indian flat bread. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 2128-2134	4.3	13
12	Physicochemical and biochemical characterisation of selected wheat cultivars and their correlation to chapati making quality. <i>European Food Research and Technology</i> , <b>2002</b> , 214, 131-137	3.4	13
11	Studies on effect of additives on protein profile, microstructure and quality characteristics of pasta. <i>Journal of Food Science and Technology</i> , <b>2012</b> , 49, 50-7	3.3	12
10	Generation of an antibody specific to erythritol, a non-immunogenic food additive. <i>Food Additives and Contaminants</i> , <b>2006</b> , 23, 861-9		11
9	QUANTIFYING FLUID FOOD TEXTURE. <i>Journal of Texture Studies</i> , <b>2004</b> , 35, 643-657	3.6	10
8	Influences of India—Local Wheat Varieties and Additives on Quality of Pasta. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1743-1755	5.1	9
7	Chemical and scanning electron microscopic studies of wheat whole-meal and its streams from roller flour mill. <i>Journal of Food Engineering</i> , <b>2008</b> , 85, 366-371	6	8
6	Quality, microstructure, biochemical and immunochemical characteristics of hypoallergenic pasta. <i>Food Science and Technology International</i> , <b>2012</b> , 18, 403-11	2.6	7
5	Effect of storage on the rheological and parotta-making characteristics of frozen parotta dough. <i>European Food Research and Technology</i> , <b>2002</b> , 215, 484-488	3.4	6
4	Development of enzyme-linked immunosorbent assay for evaluation of chapati-making quality of wheat varieties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 7455-60	5.7	6
3	Design, development and performance evaluation of chapati press cum vermicelli extruder. <i>Journal of Food Science and Technology</i> , <b>2011</b> , 48, 218-24	3.3	3
2	Influence of tetraploid wheat ( <i>Triticum dicoccum</i> ) on low glycaemic index pizza base processing and its starch digestibility. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2273-2281	3.8	2
1	Spreadsheet aided fuzzy model for prediction of chapati making quality. <i>Journal of Food Science and Technology</i> , <b>2011</b> , 48, 344-8	3.3	1