Pichan Prabhasankar

List of Publications by Year in Descending Order

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	Influence of tetraploid wheat (Triticum dicoccum) on low glycaemic index pizza base processing and its starch digestibility. *International Journal of Food Science and Technology*, **2021**, 56, 2273-2281	3.8	2
29	Studies on effect of additives on protein profile, microstructure and quality characteristics of pasta. *Journal of Food Science and Technology*, **2012**, 49, 50-7	3.3	12
28	Rheology, fatty acid profile and storage characteristics of cookies as influenced by flax seed (Linum usitatissimum). *Journal of Food Science and Technology*, **2012**, 49, 587-93	3.3	37
27	Microencapsulation of Garcinia Cowa Fruit Extract and Effect of its use on Pasta Process and Quality. *International Journal of Food Properties*, **2012**, 15, 590-604	3	54
26	Quality, microstructure, biochemical and immunochemical characteristics of hypoallergenic pasta. *Food Science and Technology International*, **2012**, 18, 403-11	2.6	7
25	Influences of India Local Wheat Varieties and Additives on Quality of Pasta. *Food and Bioprocess Technology*, **2012**, 5, 1743-1755	5.1	9
24	EVALUATION OF COOKING, MICROSTRUCTURE, TEXTURE AND SENSORY QUALITY CHARACTERISTICS OF SHRIMP MEAT-BASED PASTA. *Journal of Texture Studies*, **2012**, 43, 268-274	3.6	26
23	INFLUENCE OF ADDITIVES ON FUNCTIONAL AND NUTRITIONAL QUALITY CHARACTERISTICS OF BLACK GRAM FLOUR INCORPORATED PASTA. *Journal of Texture Studies*, **2011**, 42, 441-450	3.6	15
22	Design, development and performance evaluation of chapati press cum vermicelli extruder. *Journal of Food Science and Technology*, **2011**, 48, 218-24	3.3	3
21	Spreadsheet aided fuzzy model for prediction of chapati making quality. *Journal of Food Science and Technology*, **2011**, 48, 344-8	3.3	1
20	STUDIES ON PASTING, MICROSTRUCTURE, SENSORY, AND NUTRITIONAL PROFILE OF PASTA INFLUENCED BY SPROUTED FINGER MILLET (ELEUCINA CORACANA) AND GREEN BANANA (MUSA PARADISIACA) FLOURS. *Journal of Texture Studies*, **2010**, 41, 825-841	3.6	26
19	Marine foods as functional ingredients in bakery and pasta products. *Food Research International*, **2010**, 43, 1975-1980	7	169
18	Influence of natural antioxidants and their carry-through property in biscuit processing. *Journal of the Science of Food and Agriculture*, **2009**, 89, 288-298	4.3	23
17	Edible Japanese seaweed, wakame (Undaria pinnatifida) as an ingredient in pasta: Chemical, functional and structural evaluation. *Food Chemistry*, **2009**, 115, 501-508	8.5	188
16	Influence of Indian Brown Seaweed (Sargassum marginatum) as an Ingredient on Quality, Biofunctional, and Microstructure Characteristics of Pasta. *Food Science and Technology International*, **2009**, 15, 471-479	2.6	57
15	Chemical and scanning electron microscopic studies of wheat whole-meal and its streams from roller flour mill. *Journal of Food Engineering*, **2008**, 85, 366-371	6	8
14	Influence of whey protein concentrate, additives, their combinations on the quality and microstructure of vermicelli made from Indian T. Durum wheat variety. *Journal of Food Engineering*, **2007**, 80, 1239-1245	6	47

13	Influence of whey protein concentrate on the rheological characteristics of dough, microstructure and quality of unleavened flat bread (parotta). *Food Research International*, **2007**, 40, 1254-1260	7	43
12	Generation of an antibody specific to erythritol, a non-immunogenic food additive. *Food Additives and Contaminants*, **2006**, 23, 861-9		11
11	Effect of Incorporation of Mint on Texture, Colour and Sensory Parameters of Biscuits. *International Journal of Food Properties*, **2006**, 9, 691-700	3	36
10	QUANTIFYING FLUID FOOD TEXTURE. *Journal of Texture Studies*, **2004**, 35, 643-657	3.6	10
9	Influence of enzymes on rheological, microstructure and quality characteristics of parotta□n unleavened Indian flat bread. *Journal of the Science of Food and Agriculture*, **2004**, 84, 2128-2134	4.3	13
8	Scanning electron microscopic and electrophoretic studies of the baking process of south Indian parotta□n unleavened flat bread. *Food Chemistry*, **2003**, 82, 603-609	8.5	22
7	Physicochemical and biochemical characterisation of selected wheat cultivars and their correlation to chapati making quality. *European Food Research and Technology*, **2002**, 214, 131-137	3.4	13
6	Effect of storage on the rheological and parotta-making characteristics of frozen parotta dough. *European Food Research and Technology*, **2002**, 215, 484-488	3.4	6
5	Electrophoretic and immunochemical characteristics of wheat protein fractions and their relationship to chapati-making quality. *Food Chemistry*, **2002**, 78, 81-87	8.5	30
4	Development of enzyme-linked immunosorbent assay for evaluation of chapati-making quality of wheat varieties. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 7455-60	5.7	6
3	Effect of different milling methods on chemical composition of whole wheat flour. *European Food Research and Technology*, **2001**, 213, 465-469	3.4	62
2	Distribution of free lipids and their fractions in wheat flour milled streams. *Food Chemistry*, **2000**, 71, 97-103	8.5	21
1	Quality characteristics of wheat flour milled streams. *Food Research International*, **2000**, 33, 381-386	7	43