

Himjyoti Dutta

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2018974/publications.pdf>

Version: 2024-02-01

19
papers

669
citations

758635

12
h-index

839053

18
g-index

21
all docs

21
docs citations

21
times ranked

786
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality characterisation and estimation of phytochemicals content and antioxidant capacity of aromatic pigmented and non-pigmented rice varieties. <i>Food Research International</i> , 2012, 46, 334-340.	2.9	106
2	Characterization of nanocellulose extracted from short, medium and long grain rice husks. <i>Industrial Crops and Products</i> , 2020, 154, 112627.	2.5	100
3	Development of a rice starch-based coating with antioxidant and microbe-barrier properties and study of its effect on tomatoes stored at room temperature. <i>LWT - Food Science and Technology</i> , 2013, 50, 272-278.	2.5	94
4	Effect of acid concentration and treatment time on acid-alcohol modified jackfruit seed starch properties. <i>Food Chemistry</i> , 2011, 128, 284-291.	4.2	92
5	Effect of hydrothermal treatment varying in time and pressure on the properties of parboiled rices with different amylose content. <i>Food Research International</i> , 2012, 49, 655-663.	2.9	68
6	Changes in the properties of rice varieties with different amylose content on dry heat parboiling. <i>Journal of Cereal Science</i> , 2015, 65, 227-235.	1.8	37
7	Physical, physicochemical and nutritional characteristics of Bhoja chaul, a traditional ready-to-eat dry heat parboiled rice product processed by an improvised soaking technique. <i>Food Chemistry</i> , 2016, 191, 152-162.	4.2	32
8	Traditional Parboiled Rice-Based Products Revisited: Current Status and Future Research Challenges. <i>Rice Science</i> , 2014, 21, 187-200.	1.7	26
9	Status of polymorphism, physicochemical properties and in vitro digestibility of dual retrogradation-annealing modified rice starches. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 330-339.	3.6	19
10	Laboratory Process Development and Physicochemical Characterization of a Low Amylose and Hydrothermally Treated Ready-to-Eat Rice Product Requiring No Cooking. <i>Food and Bioprocess Technology</i> , 2014, 7, 212-223.	2.6	18
11	Properties of annealed jackfruit (<i>Artocarpus heterophyllus</i> Lam.) seed starch. <i>Acta Alimentaria</i> , 2015, 44, 501-510.	0.3	16
12	Nanosized Zinc Oxide: Super-Functionalities, Present Scenario of Application, Safety Issues, and Future Prospects in Food Processing and Allied Industries. <i>Food Reviews International</i> , 2019, 35, 505-535.	4.3	15
13	Effect of steam parboiling and hot soaking treatments on milling yield, physical, physicochemical, bioactive and digestibility properties of buckwheat (<i>Fagopyrum esculentum</i> L.). <i>Journal of Food Science and Technology</i> , 2019, 56, 3524-3533.	1.4	12
14	Use of Raw and Physically Modified Rice Starches as Fat Replacer in Whipping Cream. <i>Current Research in Nutrition and Food Science</i> , 2020, 8, 122-130.	0.3	8
15	Physicochemical characterization of carboxymethyl cellulose from differently sized rice husks and application as cake additive. <i>LWT - Food Science and Technology</i> , 2022, 154, 112630.	2.5	6
16	Nutritional, Functional and Sensory Properties of Ready-To-Eat Chia and Quinoa Mix Enriched Low Amylose Rice Based Porridge Mixes. <i>Current Research in Nutrition and Food Science</i> , 2019, 7, 399-414.	0.3	6
17	Use of nature-derived antimicrobial substances as safe disinfectants and preservatives in food processing industries: A review. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15999.	0.9	4
18	Development of Novel 2D Composites of Silk Sericin and Rice Starch and Application as Bio-Compatible Scaffold for Cell Culturing. <i>Starch/Staerke</i> , 2018, 70, 1700270.	1.1	3

#	ARTICLE	IF	CITATIONS
19	Gamma oryzanol. , 2022, , 245-257.		2