

Haripriya Sundaramoorthy

List of Publications by Year in descending order

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docs citations

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times ranked

847
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of physical and structural characteristics of almond gum. International Journal of Biological Macromolecules, 2016, 93, 476-482.	7.5	115
2	Physico-chemical and functional properties of Resistant starch prepared from red kidney beans (<i>Phaseolus vulgaris</i> .L) starch by enzymatic method. Carbohydrate Polymers, 2013, 95, 220-226.	10.2	92
3	Preparation and characterization of resistant starch III from elephant foot yam (<i>Amorphophallus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 8.2 72	8.2	72
4	Effects of Polishing on Proximate Composition, Physico- Chemical Characteristics, Mineral Composition and Antioxidant Properties of Pigmented Rice. Rice Science, 2017, 24, 241-252.	3.9	66
5	Effect of γ -irradiation on structure and physico-chemical properties of <i>Amorphophallus paeoniifolius</i> starch. International Journal of Biological Macromolecules, 2015, 79, 309-315.	7.5	52
6	Pasting, textural and thermal properties of resistant starch prepared from potato (<i>Solanum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 T 1594-1601.	2.8	40
7	Influence of blanching and drying methods on molecular structure and functional properties of elephant foot yam (<i>Amorphophallus paeoniifolius</i>) flour. LWT - Food Science and Technology, 2016, 68, 235-243.	5.2	38
8	Morphology, physico-chemical and functional characteristics of starches from different banana cultivars. Journal of Food Science and Technology, 2015, 52, 7289-7296.	2.8	37
9	Varietal influence on antioxidant properties and glycemic index of pigmented and non-pigmented rice. Journal of Cereal Science, 2019, 87, 202-208.	3.7	33
10	Physicochemical and structural evaluation of alkali extracted chickpea starch as affected by γ -irradiation. International Journal of Biological Macromolecules, 2016, 89, 279-286.	7.5	31
11	Functional and physicochemical characteristics of cookies prepared from <i>Amorphophallus paeoniifolius</i> flour. Journal of Food Science and Technology, 2017, 54, 2156-2165.	2.8	31
12	Functional and thermal behaviors of heat-moisture treated elephant foot yam starch. International Journal of Biological Macromolecules, 2019, 137, 783-789.	7.5	29
13	Effect of chemical modification on molecular structure and functional properties of Musa AAB starch. International Journal of Biological Macromolecules, 2015, 81, 1039-1045.	7.5	27
14	Modification of poovan banana (<i>Musa</i> AAB) starch by γ -irradiation: effect on <i>in vitro</i> digestibility, molecular structure and physicochemical properties. International Journal of Food Science and Technology, 2015, 50, 1778-1784.	2.7	20
15	Synthesis and physico-chemical characterization of modified starches from banana (Musa AAB) and its biological activities in diabetic rats. International Journal of Biological Macromolecules, 2017, 94, 500-507.	7.5	20
16	Variety Difference in Molecular Structure, Physico-chemical and Thermal Properties of Starches from Pigmented Rice. International Journal of Food Engineering, 2016, 12, 557-565.	1.5	19
17	Pasting Behaviors of Starch and Protein in Soy Flour-Enriched Composite Flours on Quality of Biscuits. Journal of Food Processing and Preservation, 2014, 38, 116-124.	2.0	18
18	Impact of γ -irradiation on physicochemical properties of freeze dried <i>Amorphophallus paeoniifolius</i> flour. Food Chemistry, 2017, 234, 276-284.	8.2	18

#	ARTICLE	IF	CITATIONS
19	Variety difference in molecular structure, functional properties, phytochemical content and antioxidant capacity of pigmented rice. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 605-613.	3.2	17
20	Influence of debranching and retrogradation time on behavior changes of <i>Amorphophallus paeoniifolius</i> nanostarch. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 230-236.	7.5	16
21	Varietal distinctness in physical and engineering properties of paddy and brown rice from southern India. <i>Journal of Food Science and Technology</i> , 2019, 56, 1473-1483.	2.8	12
22	Physicochemical, morphological and functional properties of protein isolates obtained from four fish species. <i>Journal of Food Science and Technology</i> , 2018, 55, 4928-4936.	2.8	9
23	Biological and textural properties of underutilized exudate gums of Jammu and Kashmir, India. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 847-854.	7.5	6
24	Physicochemical and functional properties of peeled and unpeeled coconut haustorium flours. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 61-69.	3.2	5