

# Haripriya Sundaramoorthy

## List of Publications by Year in descending order

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docs citations

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847  
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#	ARTICLE	IF	CITATIONS
1	Functional and thermal behaviors of heat-moisture treated elephant foot yam starch. International Journal of Biological Macromolecules, 2019, 137, 783-789.	7.5	29
2	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
3	Varietal distinctness in physical and engineering properties of paddy and brown rice from southern India. Journal of Food Science and Technology, 2019, 56, 1473-1483.	2.8	12
4	Physicochemical and functional properties of peeled and unpeeled coconut haustorium flours. Journal of Food Measurement and Characterization, 2019, 13, 61-69.	3.2	5
5	Biological and textural properties of underutilized exudate gums of Jammu and Kashmir, India. International Journal of Biological Macromolecules, 2018, 109, 847-854.	7.5	6
6	Physicochemical, morphological and functional properties of protein isolates obtained from four fish species. Journal of Food Science and Technology, 2018, 55, 4928-4936.	2.8	9
7	Influence of debranching and retrogradation time on behavior changes of Amorphophallus paeoniifolius nanostarch. International Journal of Biological Macromolecules, 2018, 120, 230-236.	7.5	16
8	Impact of $\hat{\beta}$ -irradiation on physicochemical properties of freeze dried Amorphophallus paeoniifolius flour. Food Chemistry, 2017, 234, 276-284.	8.2	18
9	Functional and physicochemical characteristics of cookies prepared from Amorphophallus paeoniifolius flour. Journal of Food Science and Technology, 2017, 54, 2156-2165.	2.8	31
10	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
11	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
12	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
13	Variety difference in molecular structure, functional properties, phytochemical content and antioxidant capacity of pigmented rice. Journal of Food Measurement and Characterization, 2016, 10, 605-613.	3.2	17
14	Physicochemical and structural evaluation of alkali extracted chickpea starch as affected by $\hat{\beta}$ -irradiation. International Journal of Biological Macromolecules, 2016, 89, 279-286.	7.5	31
15	Assessment of physical and structural characteristics of almond gum. International Journal of Biological Macromolecules, 2016, 93, 476-482.	7.5	115
16	Influence of blanching and drying methods on molecular structure and functional properties of elephant foot yam (Amorphophallus paeoniifolius) flour. LWT - Food Science and Technology, 2016, 68, 235-243.	5.2	38
17	Modification of poovan banana (Musa AAB) starch by $\hat{\beta}$ -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
18	Effect of $\hat{\beta}$ -irradiation on structure and physico-chemical properties of Amorphophallus paeoniifolius starch. International Journal of Biological Macromolecules, 2015, 79, 309-315.	7.5	52

#	ARTICLE	IF	CITATIONS
19	Morphology, physico-chemical and functional characteristics of starches from different banana cultivars. <i>Journal of Food Science and Technology</i> , 2015, 52, 7289-7296.	2.8	37
20	Effect of chemical modification on molecular structure and functional properties of Musa AAB starch. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 1039-1045.	7.5	27
21	Pasting, textural and thermal properties of resistant starch prepared from potato ( <i>Solanum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 1594-1601.	2.8	40
22	Pasting Behaviors of Starch and Protein in Soy Flour-Enriched Composite Flours on Quality of Biscuits. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 116-124.	2.0	18
23	Preparation and characterization of resistant starch III from elephant foot yam ( <i>Amorphophallus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 72	3.2	72
24	Physico-chemical and functional properties of Resistant starch prepared from red kidney beans ( <i>Phaseolus vulgaris</i> .L) starch by enzymatic method. <i>Carbohydrate Polymers</i> , 2013, 95, 220-226.	10.2	92