

# Baljit Singh

## List of Publications by Year in descending order

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94  
papers

1,933  
citations

279798  
23  
h-index

302126  
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all docs

95  
docs citations

95  
times ranked

1905  
citing authors

#	ARTICLE	IF	CITATIONS
1	Advanced glycation End-products (AGEs): an emerging concern for processed food industries. Journal of Food Science and Technology, 2015, 52, 7561-7576.	2.8	164
2	Effects of moisture, temperature and level of pea grits on extrusion behaviour and product characteristics of rice. Food Chemistry, 2007, 100, 198-202.	8.2	133
3	Effect of germination time and temperature on the functionality and protein solubility of sorghum flour. Journal of Cereal Science, 2017, 76, 131-139.	3.7	101
4	Mapping of durable stripe rust resistance in a durum wheat cultivar Wollaroi. Molecular Breeding, 2014, 33, 51-59.	2.1	84
5	Quality characteristics of gluten free cookies prepared from different flour combinations. Journal of Food Science and Technology, 2014, 51, 785-789.	2.8	77
6	Evaluation of functional properties of extruded snacks developed from brown rice grits by using response surface methodology. Journal of the Saudi Society of Agricultural Sciences, 2019, 18, 7-16.	1.9	62
7	Effect of extrusion variables (temperature, moisture) on the antinutrient components of cereal brans. Journal of Food Science and Technology, 2015, 52, 1670-1676.	2.8	50
8	Effect of feed moisture and extrusion temperature on protein digestibility and extrusion behaviour of lentil and horsegram. LWT - Food Science and Technology, 2016, 70, 349-357.	5.2	48
9	Investigation of process and product parameters for physicochemical properties of rice and mung bean ( <i>Vigna radiata</i> ) flour based extruded snacks. Journal of Food Science and Technology, 2017, 54, 1711-1720.	2.8	48
10	Effect of extrusion on morphology, structural, functional properties and in vitro digestibility of corn, field pea and kidney bean starches. Starch/Staerke, 2015, 67, 721-728.	2.1	47
11	Response Surface Analysis and Process Optimization of Twin Screw Extrusion Cooking of Potato-Based Snacks. Journal of Food Processing and Preservation, 2015, 39, 270-281.	2.0	44
12	Physicochemical characterisation of corn extrudates prepared with varying levels of beetroot ( <i>Beta vulgaris</i> ) at different extrusion temperatures. International Journal of Food Science and Technology, 2016, 51, 911-919.	2.7	44
13	Characterization of in vitro antioxidant activity, bioactive components, and nutrient digestibility in pigeon pea ( <i>Cajanus cajan</i> ) as influenced by germination time and temperature. Journal of Food Biochemistry, 2019, 43, e12706.	2.9	43
14	Effect of banana flour, screw speed and temperature on extrusion behaviour of corn extrudates. Journal of Food Science and Technology, 2015, 52, 4276-4285.	2.8	40
15	Tree growth and nutrient status of soil in a poplar ( <i>Populus deltoides</i> Bartr.)-based agroforestry system in Punjab, India. Agroforestry Systems, 2007, 70, 125-134.	2.0	35
16	Effect of Extrusion on Physicochemical Properties, Digestibility, and Phenolic Profiles of Grit Fractions Obtained from Dry Milling of Normal and Waxy Corn. Journal of Food Science, 2017, 82, 1101-1109.	3.1	35
17	Influence of grain activation conditions on functional characteristics of brown rice flour. Food Science and Technology International, 2017, 23, 500-512.	2.2	34
18	Extrusion behaviour of grits from flint and sweet corn. Food Chemistry, 2001, 74, 303-308.	8.2	33

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19	Millets as potential nutriâ€cereals: a review of nutrient composition, phytochemical profile and technoâ€functionality. International Journal of Food Science and Technology, 2021, 56, 3703-3718.	2.7	33
20	In vitro digestibility, cooking quality, bio-functional composition, and sensory properties of pasta incorporated with potato and pigeonpea flour. International Journal of Gastronomy and Food Science, 2021, 23, 100300.	3.0	33
21	In vitro nutrient digestibility and antioxidative properties of flour prepared from sorghum germinated at different conditions. Journal of Food Science and Technology, 2019, 56, 3077-3089.	2.8	32
22	Productivity and nutrient uptake of newly released wheat varieties at different sowing times under poplar plantation in north-western India. Agroforestry Systems, 2009, 76, 579-590.	2.0	31
23	Optimization of process for reduction of antinutritional factors in edible cereal brans. Food Science and Technology International, 2012, 18, 445-454.	2.2	27
24	Response surface analysis and extrusion process optimisation of maizeâ€mungbeanâ€based instant weaning food. International Journal of Food Science and Technology, 2016, 51, 2301-2312.	2.7	27
25	Development of highâ€quality weaning food based on maize and chickpea by twinâ€screw extrusion process for lowâ€income populations. Journal of Food Process Engineering, 2017, 40, e12500.	2.9	26
26	Effect of chickpea and spinach on extrusion behavior of corn grit. Journal of Food Science and Technology, 2019, 56, 2257-2266.	2.8	26
27	Effect of processing temperature on morphology, crystallinity, functional properties, and in vitro digestibility of extruded corn and potato starches. Journal of Food Processing and Preservation, 2020, 44, e14531.	2.0	25
28	Storage stability and quality assessment of processed cereal brans. Journal of Food Science and Technology, 2014, 51, 583-588.	2.8	24
29	Evaluation and quality assessment of defatted microalgae meal of Chlorella as an alternative food ingredient in cookies. Nutrition and Food Science, 2019, 49, 221-231.	0.9	23
30	InÂvitro starch digestibility, degree of gelatinization and functional properties of twin screw prepared cereal-legume pasta. Journal of Cereal Science, 2017, 74, 279-287.	3.7	22
31	Physicochemical evaluation of corn extrudates containing varying buckwheat flour levels prepared at various extrusion temperatures. Journal of Food Science and Technology, 2019, 56, 2205-2212.	2.8	22
32	The effect of sodium bicarbonate and glycerol monostearate addition on the extrusion behaviour of maize grits. Journal of Food Engineering, 2000, 46, 61-66.	5.2	19
33	Phytoremediation of cadmium-contaminated soil through multipurpose tree species. Agroforestry Systems, 2018, 92, 473.	2.0	17
34	Studies on the Functional Characteristics of Flour/Starch from Wrinkled Peas (<i>Pisum Sativum</i>). International Journal of Food Properties, 2005, 8, 35-48.	3.0	16
35	Quality characteristics of bread produced from wheat, rice and maize flours. Journal of Food Science and Technology, 2012, 49, 786-789.	2.8	16
36	Regression Analysis of Gluten-Free Pasta from Brown Rice for Characterization and<i>In vitro</i>Digestibility. Journal of Food Processing and Preservation, 2017, 41, e12830.	2.0	16

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37	Quality Characterization of Brown Rice Pasta Supplemented with Vital Gluten and Hydrocolloides. Agricultural Research, 2017, 6, 185-194.	1.7	14
38	Impact of Feed Moisture on Microstructure, Crystallinity, Pasting, Physico-Functional Properties and In Vitro Digestibility of Twin-Screw Extruded Corn and Potato Starches. Plant Foods for Human Nutrition, 2019, 74, 474-480.	3.2	14
39	Effect of hydrothermal and thermal processing on the antioxidative, antinutritional and functional characteristics of <i>Salvia hispanica</i> . Journal of Food Measurement and Characterization, 2022, 16, 332-343.	3.2	14
40	Viscous and thermal behaviour of vitamin A and iron fortified reconstituted rice. International Journal of Food Science and Technology, 2014, 49, 1324-1329.	2.7	13
41	Learning for Transdisciplinary Leadership: Why Skilled Scholars Coming Together Is Not Enough. BioScience, 2019, 69, 736-745.	4.9	13
42	Functional, Rheological, Morphological, and Microstructural Properties of Extrusion-Processed Corn and Potato Starches. Starch/Staerke, 2021, 73, .	2.1	13
43	Loss of Nucleobindin-2/Nesfatin-1 increases lipopolysaccharide-induced murine acute lung inflammation. Cell and Tissue Research, 2021, 385, 87-103.	2.9	13
44	Comparison of quality protein maize (QPM) and normal maize with respect to properties of instant porridge. LWT - Food Science and Technology, 2019, 99, 291-298.	5.2	12
45	Dynamics of Soil Cationic Micronutrients in a Chronosequence of Poplar ( <i>Populus deltoides</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 10 2025-2041.	3.4	12
46	Modulation in the bio-functional & technological characteristics, in vitro digestibility, structural and molecular interactions during bioprocessing of proso millet ( <i>Panicum miliaceum</i> L.). Journal of Food Composition and Analysis, 2022, 107, 104372.	3.9	12
47	Influence of alkaline fermentation time on in vitro nutrient digestibility, bio- & techno-functionality, secondary protein structure and macromolecular morphology of locust bean ( <i>Parkia biglobosa</i> ) flour. LWT - Food Science and Technology, 2022, 161, 113295.	5.2	12
48	Comparative Study on Functional, Rheological, Thermal, and Morphological Properties of Native and Modified Cereal Flours. International Journal of Food Properties, 2016, 19, 1949-1961.	3.0	11
49	Nuances of microalgal technology in food and nutraceuticals: a review. Nutrition and Food Science, 2019, 49, 866-885.	0.9	11
50	Effect of extrusion conditions and honey on functionality and bioactive composition of whole wheat flour-based expanded snacks. Journal of Food Processing and Preservation, 2022, 46, e16132.	2.0	11
51	Pulmonary inflammatory response from co-exposure to LPS and glyphosate. Environmental Toxicology and Pharmacology, 2021, 86, 103651.	4.0	10
52	Assessment of physicochemical, rheological, and thermal properties of Indian rice cultivars: Implications on the extrusion characteristics. Journal of Texture Studies, 2022, 53, 854-869.	2.5	10
53	Circadian and pulsatile variations in plasma levels of inhibin, FSH, LH and testosterone in adult murrah buffalo bulls. Theriogenology, 1998, 50, 283-292.	2.1	9
54	Quality Assessment and Physicochemical Characteristics of Bran Enriched Chapattis. International Journal of Food Science, 2014, 2014, 1-6.	2.0	9

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55	Inheritance of spot blotch resistance in barley ( <i>Hordeum vulgare</i> L.). Canadian Journal of Plant Science, 2014, 94, 1203-1209.	0.9	9
56	Standardization of deep-frying process and their effects on storage stability of pineapple pomace powder-incorporated rice-based extruded product. Journal of Food Processing and Preservation, 2019, 43, e13950.	2.0	9
57	Impact of different processing treatments on techno and biofunctional characteristics of dhaincha ( <i>Sesbania aculeate</i> ). Food Science and Technology International, 2021, 27, 251-263.	2.2	9
58	Enhancement of Digestibility of Nutrients (In vitro), Antioxidant Potential and Functional Attributes of Wheat Flour Through Grain Germination. Plant Foods for Human Nutrition, 2021, 76, 118-124.	3.2	9
59	Physical Properties of Refabricated Rice as Affected by Extrusion: A Response Surface Analysis. Cereal Foods World, 2015, 60, 171-176.	0.2	8
60	Study of extrusion behaviour and porridge making characteristics of wheat and guava blends. Journal of Food Science and Technology, 2015, 52, 3030-3036.	2.8	8
61	Nutrition and growth of wheat-sorghum rotation in soils amended with leaf litter of trees before planting of wheat. Agroforestry Systems, 2007, 71, 25-34.	2.0	7
62	Soil organic carbon and nitrogen pools in a chronosequence of poplar ( <i>Populus deltoides</i> ) plantations in alluvial soils of Punjab, India. Agroforestry Systems, 2015, 89, 1049-1063.	2.0	7
63	Effect of processing conditions on the quality characteristics of barley chips. Journal of Food Science and Technology, 2015, 52, 294-302.	2.8	7
64	Study of relationships between independent extrusion variables and dependent product properties during Quality Protein Maize extrusion. Applied Food Research, 2022, 2, 100048.	4.0	7
65	Influence of bioprocessing treatments on phytochemical and functional properties, <i>in vitro</i> digestibility, protein secondary structure and morphological characteristics of Indian barnyard millet flour. International Journal of Food Science and Technology, 2022, 57, 4744-4753.	2.7	7
66	Effect of Extrusion Conditions on Pasting Behavior and Microstructure of Refabricated Rice: A Response Surface Analysis. Cereal Chemistry, 2013, 90, 480-489.	2.2	6
67	Assessment of different multipurpose tree species for phytoextraction of lead from lead-contaminated soils. Bioremediation Journal, 2020, 24, 215-230.	2.0	6
68	Recent applications of bio-engineering principles to modulate the functionality of proteins in food systems. Trends in Food Science and Technology, 2021, 113, 54-65.	15.1	6
69	Structural characterisation, biological activities and pharmacological potential of glycosaminoglycans and oligosaccharides: a review. International Journal of Food Science and Technology, 2022, 57, 4-15.	2.7	6
70	Insights into the latest advances in low glycemic foods, their mechanism of action and health benefits. Journal of Food Measurement and Characterization, 0, , 1.	3.2	6
71	Effect of extrusion processing on techno-functional, textural and bioactive properties of whole-grain corn flour-based breakfast cereals sweetened with honey. Journal of Texture Studies, 2022, 53, 672-683.	2.5	5
72	Effect of pregelatination on rheology, cooking and antioxidant activity of pasta. Journal of Food Science and Technology, 2018, 55, 1756-1766.	2.8	4

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73	Optimization of process parameters for preparation of rice extrudates from short and long Indica rice cultivars milled to varying degree of milling. <i>Journal of Food Science and Technology</i> , 2019, 56, 2467-2479.	2.8	4
74	Engineering and characterization of human $\beta$ -defensin-3 and its analogues and microcin J25 peptides against <i>Mannheimia haemolytica</i> and bovine neutrophils. <i>Veterinary Research</i> , 2021, 52, 83.	3.0	4
75	Pentraxin 3 expression in lungs and neutrophils of calves. <i>Veterinary Immunology and Immunopathology</i> , 2021, 236, 110251.	1.2	4
76	Response Surface Analysis for Preparation of Modified Flours using Twin Screw Extrusion Cooking. <i>International Journal of Food Engineering</i> , 2014, 10, 503-510.	1.5	3
77	Lack of CD34 delays bacterial endotoxin-induced lung inflammation. <i>Respiratory Research</i> , 2021, 22, 69.	3.6	3
78	Stability of iron and vitamin A in pasta enriched with variable plant sources during processing and storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15422.	2.0	3
79	Deficiency of leukocyte-specific protein 1 (LSP1) alleviates asthmatic inflammation in a mouse model. <i>Respiratory Research</i> , 2022, 23, .	3.6	3
80	Pulsatile Secretory Pattern of Gonadotrophins and Ovarian Steroids during the Perioovulatory Phase of the Oestrous Cycle in the Buffalo. <i>Reproduction in Domestic Animals</i> , 1998, 33, 363-366.	1.4	2
81	Refinement of a protocol for the assessment of antioxidative activities of normal maize (NM) and quality protein maize (QPM). <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14634.	2.0	2
82	Postulation of resistance genes and assessment of adult plant response variation for stripe rust in three international wheat nurseries. <i>Indian Journal of Genetics and Plant Breeding</i> , 2014, 74, 1.	0.5	2
83	Functional Properties of Re-fabricated Rice as Affected by Die During Extrusion Process. <i>International Journal of Food Engineering</i> , 2014, 10, 417-426.	1.5	1
84	Nitrogen management for wheat ( <i>Triticum aestivum</i> L.) intercropped with variable aged poplar ( <i>Populus deltoides</i> Bartr.) plantations in North-Western India. <i>Journal of Plant Nutrition</i> , 2022, 45, 686-702.	1.9	1
85	Localization of nucleobindin2/nesfatin-1-like immunoreactivity in human lungs and neutrophils. <i>Annals of Anatomy</i> , 2022, 239, 151774.	1.9	1
86	Changes in Plasma Levels of Inhibin and Follicle Stimulating Hormone in Buffaloes Superovulated with eCG. <i>Asian-Australasian Journal of Animal Sciences</i> , 2000, 13, 1205-1209.	2.4	1
87	Cereal bar functionalised with non-conventional alfalfa and dhaincha protein isolates: quality characteristics, nutritional composition and antioxidant activity. <i>Journal of Food Science and Technology</i> , 0, , 1.	2.8	1
88	Comparison of soil carbon and nitrogen pools among poplar and eucalyptus based agroforestry systems in Punjab, India. <i>Carbon Management</i> , 2021, 12, 693-708.	2.4	1
89	Intercropping of Medicinal and Spice crops under different Agroforestry tree species in Punjab. <i>Journal of Non-timber Forest Products</i> , 2012, 19, 167-173.	0.1	1
90	Cooking behaviour of re-fabricated rice as affected by extrusion: A response surface analysis. <i>Research on Crops</i> , 2015, 16, 189.	0.1	0

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91	Quality protein maize: nutritional and bioactive composition, technological attributes and potential food applications. International Journal of Food Science and Technology, 2022, 57, 5600-5610.	2.7	0
92	Retinoid receptors are expressed in mouse and human lungs. Anatomical Record, 2022, , .	1.4	0
93	Engineering, biochemical, and cooking characteristics of seven eminent cultivars of brown rice: Implication on development of food processing equipment. Journal of Food Process Engineering, 0, , .	2.9	0
94	Effect of Seed rate and Nitrogen on Growth and Yield of Coriander (Coriandrum Sativum L.) Intercropped with Poplar. Journal of Non-timber Forest Products, 2012, 19, 253-256.	0.1	0