Baljit Singh

List of Publications by Year
in descending order

94 papers	1,933 citations	279701 23 h-index	302012 39 g-index
95 all docs	95 docs citations	95 times ranked	1905 citing authors

#	Article	IF	Citations
1	Nitrogen management for wheat (Triticum aestivum L.) intercropped with variable aged poplar (Populus deltoides Bartr.) plantations in North-Western India. Journal of Plant Nutrition, 2022, 45, 686-702.	0.9	1
2	Effect of hydrothermal and thermal processing on the antioxidative, antinutritional and functional characteristics of Salvia hispanica. Journal of Food Measurement and Characterization, 2022, 16, 332-343.	1.6	14
3	Structural characterisation, biological activities and pharmacological potential of glycosaminoglycans and oligosaccharides: a review. International Journal of Food Science and Technology, 2022, 57, 4-15.	1.3	6
4	Localization of nucleobindin2/nesfatin-1-like immunoreactivity in human lungs and neutrophils. Annals of Anatomy, 2022, 239, 151774.	1.0	1
5	Effect of extrusion conditions and honey on functionality and bioactive composition of whole wheat flourâ€based expanded snacks. Journal of Food Processing and Preservation, 2022, 46, e16132.	0.9	11
6	Modulation in the bio-functional & technological characteristics, in vitro digestibility, structural and molecular interactions during bioprocessing of proso millet (Panicum miliaceum L.). Journal of Food Composition and Analysis, 2022, 107, 104372.	1.9	12
7	Study of relationships between independent extrusion variables and dependent product properties during Quality Protein Maize extrusion. Applied Food Research, 2022, 2, 100048.	1.4	7
8	Quality protein maize: nutritional and bioactive composition, technological attributes and potential food applications. International Journal of Food Science and Technology, 2022, 57, 5600-5610.	1.3	0
9	Assessment of physicochemical, rheological, and thermal properties of Indian rice cultivars: Implications on the extrusion characteristics. Journal of Texture Studies, 2022, 53, 854-869.	1.1	10
10	Retinoid receptors are expressed in mouse and human lungs. Anatomical Record, 2022, , .	0.8	0
11	Influence of alkaline fermentation time on in vitro nutrient digestibility, bio- & techno-functionality, secondary protein structure and macromolecular morphology of locust bean (Parkia biglobosa) flour. LWT - Food Science and Technology, 2022, 161, 113295.	2.5	12
12	Influence of bioprocessing treatments on phytochemical and functional properties, in vitro digestibility, protein secondary structure and morphological characteristics of Indian barnyard millet flour. International Journal of Food Science and Technology, 2022, 57, 4744-4753.	1.3	7
13	Deficiency of leukocyte-specific protein 1 (LSP1) alleviates asthmatic inflammation in a mouse model. Respiratory Research, 2022, 23, .	1.4	3
14	Effect of extrusion processing on technoâ€functional, textural and bioactive properties of wholeâ€grain corn flourâ€based breakfast cereals sweetened with honey. Journal of Texture Studies, 2022, 53, 672-683.	1.1	5
15	Functional, Rheological, Morphological, and Microâ€Structural Properties of Extrusionâ€Processed Corn and Potato Starches. Starch/Staerke, 2021, 73, .	1.1	13
16	Impact of different processing treatments on techno and biofunctional characteristics of dhaincha (Sesbania aculeate). Food Science and Technology International, 2021, 27, 251-263.	1.1	9
17	Lack of CD34 delays bacterial endotoxin-induced lung inflammation. Respiratory Research, 2021, 22, 69.	1.4	3
18	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.	1.4	9

#	Article	IF	Citations
19	Stability of iron and vitamin A in pasta enriched with variable plant sources during processing and storage. Journal of Food Processing and Preservation, 2021, 45, e15422.	0.9	3
20	Loss of Nucleobindin-2/Nesfatin-1 increases lipopolysaccharide-induced murine acute lung inflammation. Cell and Tissue Research, 2021, 385, 87-103.	1.5	13
21	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.	1.3	33
22	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.	1.3	33
23	Engineering and characterization of human Î²-defensin-3 and its analogues and microcin J25 peptides against Mannheimia haemolytica and bovine neutrophils. Veterinary Research, 2021, 52, 83.	1.1	4
24	Pentraxin 3 expression in lungs and neutrophils of calves. Veterinary Immunology and Immunopathology, 2021, 236, 110251.	0.5	4
25	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.	7.8	6
26	Pulmonary inflammatory response from co-exposure to LPS and glyphosate. Environmental Toxicology and Pharmacology, 2021, 86, 103651.	2.0	10
27	Comparison of soil carbon and nitrogen pools among poplar and eucalyptus based agroforestry systems in Punjab, India. Carbon Management, 2021, 12, 693-708.	1.2	1
28	Assessment of different multipurpose tree species for phytoextraction of lead from lead-contaminated soils. Bioremediation Journal, 2020, 24, 215-230.	1.0	6
29	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.	0.9	25
30	Refinement of a protocol for the assessment of antioxidative activities of normal maize (NM) and quality protein maize (QPM). Journal of Food Processing and Preservation, 2020, 44, e14634.	0.9	2
31	Dynamics of Soil Cationic Micronutrients in a Chronosequence of Poplar (Populus deltoides) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 2025-2041.	1.7	12
32	Learning for Transdisciplinary Leadership: Why Skilled Scholars Coming Together Is Not Enough. BioScience, 2019, 69, 736-745.	2.2	13
33	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.	1.4	14
34	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.	1.4	32
35	Optimization of process parameters for preparation of rice extrudates from short and long Indica rice cultivars milled to varying degree of milling. Journal of Food Science and Technology, 2019, 56, 2467-2479.	1.4	4
36	Nuances of microalgal technology in food and nutraceuticals: a review. Nutrition and Food Science, 2019, 49, 866-885.	0.4	11

#	Article	IF	Citations
37	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.	1.4	22
38	Effect of chickpea and spinach on extrusion behavior of corn grit. Journal of Food Science and Technology, 2019, 56, 2257-2266.	1.4	26
39	Standardization of deepâ€frying process and their effects on storage stability of pineapple pomace powderâ€incorporated riceâ€based extruded product. Journal of Food Processing and Preservation, 2019, 43, e13950.	0.9	9
40	Characterization of in vitro antioxidant activity, bioactive components, and nutrient digestibility in pigeon pea (Cajanus cajan) as influenced by germination time and temperature. Journal of Food Biochemistry, 2019, 43, e12706.	1.2	43
41	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.	0.4	23
42	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.	2.5	12
43	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.	1.0	62
44	Phytoremediation of cadmium-contaminated soil through multipurpose tree species. Agroforestry Systems, 2018, 92, 473.	0.9	17
45	Effect of pregelatination on rheology, cooking and antioxidant activity of pasta. Journal of Food Science and Technology, 2018, 55, 1756-1766.	1.4	4
46	Regression Analysis of Gluten-Free Pasta from Brown Rice for Characterization andIn vitroDigestibility. Journal of Food Processing and Preservation, 2017, 41, e12830.	0.9	16
47	Quality Characterization of Brown Rice Pasta Supplemented with Vital Gluten and Hydrocolloides. Agricultural Research, 2017, 6, 185-194.	0.9	14
48	InÂvitro starch digestibility, degree of gelatinization and functional properties of twin screw prepared cereal-legume pasta. Journal of Cereal Science, 2017, 74, 279-287.	1.8	22
49	Influence of grain activation conditions on functional characteristics of brown rice flour. Food Science and Technology International, 2017, 23, 500-512.	1.1	34
50	Effect of germination time and temperature on the functionality and protein solubility of sorghum flour. Journal of Cereal Science, 2017, 76, 131-139.	1.8	101
51	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.	1.5	35
52	Investigation of process and product parameters for physicochemical properties of rice and mung bean (Vigna radiata) flour based extruded snacks. Journal of Food Science and Technology, 2017, 54, 1711-1720.	1.4	48
53	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.	1.5	26
54	Physicochemical characterisation of corn extrudates prepared with varying levels of beetroot (Beta vulgaris) at different extrusion temperatures. International Journal of Food Science and Technology, 2016, 51, 911-919.	1.3	44

#	Article	IF	Citations
55	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.	1.3	27
56	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.	2.5	48
57	Comparative Study on Functional, Rheological, Thermal, and Morphological Properties of Native and Modified Cereal Flours. International Journal of Food Properties, 2016, 19, 1949-1961.	1.3	11
58	Soil organic carbon and nitrogen pools in a chronosequence of poplar (Populus deltoides) plantations in alluvial soils of Punjab, India. Agroforestry Systems, 2015, 89, 1049-1063.	0.9	7
59	Physical Properties of Refabricated Rice as Affected by Extrusion: A Response Surface Analysis. Cereal Foods World, 2015, 60, 171-176.	0.7	8
60	Effect of banana flour, screw speed and temperature on extrusion behaviour of corn extrudates. Journal of Food Science and Technology, 2015, 52, 4276-4285.	1.4	40
61	Advanced glycation End-products (AGEs): an emerging concern for processed food industries. Journal of Food Science and Technology, 2015, 52, 7561-7576.	1.4	164
62	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.	1.1	47
63	Effect of processing conditions on the quality characteristics of barley chips. Journal of Food Science and Technology, 2015, 52, 294-302.	1.4	7
64	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.	0.9	44
65	Effect of extrusion variables (temperature, moisture) on the antinutrient components of cereal brans. Journal of Food Science and Technology, 2015, 52, 1670-1676.	1.4	50
66	Study of extrusion behaviour and porridge making characteristics of wheat and guava blends. Journal of Food Science and Technology, 2015, 52, 3030-3036.	1.4	8
67	Cooking behaviour of re-fabricated rice as affected by extrusion: A response surface analysis. Research on Crops, 2015, 16, 189.	0.1	0
68	Quality Assessment and Physicochemical Characteristics of Bran EnrichedChapattis. International Journal of Food Science, 2014, 2014, 1-6.	0.9	9
69	Inheritance of spot blotch resistance in barley (Hordeum vulgare L.). Canadian Journal of Plant Science, 2014, 94, 1203-1209.	0.3	9
70	Response Surface Analysis for Preparation of Modified Flours using Twin Screw Extrusion Cooking. International Journal of Food Engineering, 2014, 10, 503-510.	0.7	3
71	Functional Properties of Re-fabricated Rice as Affected by Die During Extrusion Process. International Journal of Food Engineering, 2014, 10, 417-426.	0.7	1
72	Storage stability and quality assessment of processed cereal brans. Journal of Food Science and Technology, 2014, 51, 583-588.	1.4	24

#	Article	IF	Citations
73	Quality characteristics of gluten free cookies prepared from different flour combinations. Journal of Food Science and Technology, 2014, 51, 785-789.	1.4	77
74	Mapping of durable stripe rust resistance in a durum wheat cultivar Wollaroi. Molecular Breeding, 2014, 33, 51-59.	1.0	84
75	Viscous and thermal behaviour of vitamin <scp>A</scp> and ironâ€fortified reconstituted rice. International Journal of Food Science and Technology, 2014, 49, 1324-1329.	1.3	13
76	Postulation of resistance genes and assessment of adult plant response variation for stripe rust in three international wheat nurseries. Indian Journal of Genetics and Plant Breeding, 2014, 74, 1.	0.2	2
77	Effect of Extrusion Conditions on Pasting Behavior and Microstructure of Refabricated Rice: A Response Surface Analysis. Cereal Chemistry, 2013, 90, 480-489.	1.1	6
78	Optimization of process for reduction of antinutritional factors in edible cereal brans. Food Science and Technology International, 2012, 18, 445-454.	1.1	27
79	Quality characteristics of bread produced from wheat, rice and maize flours. Journal of Food Science and Technology, 2012, 49, 786-789.	1.4	16
80	Intercropping of Medicinal and Spice crops under different Agroforestry tree species in Punjab. Journal of Non-timber Forest Products, 2012, 19, 167-173.	0.0	1
81	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.	0.0	0
82	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.	0.9	31
83	Effects of moisture, temperature and level of pea grits on extrusion behaviour and product characteristics of rice. Food Chemistry, 2007, 100, 198-202.	4.2	133
84	Tree growth and nutrient status of soil in a poplar (Populus deltoides Bartr.)-based agroforestry system in Punjab, India. Agroforestry Systems, 2007, 70, 125-134.	0.9	35
85	Nutrition and growth of wheatâ€“sorghum rotation in soils amended with leaf litter of trees before planting of wheat. Agroforestry Systems, 2007, 71, 25-34.	0.9	7
86	Studies on the Functional Characteristics of Flour/Starch from Wrinkled Peas (Pisum Sativum). International Journal of Food Properties, 2005, 8, 35-48.	1.3	16
87	Extrusion behaviour of grits from flint and sweet corn. Food Chemistry, 2001, 74, 303-308.	4.2	33
88	The effect of sodium bicarbonate and glycerol monostearate addition on the extrusion behaviour of maize grits. Journal of Food Engineering, 2000, 46, 61-66.	2.7	19
89	Changes in Plasma Levels of Inhibin and Follicle Stimulating Hormone in Buffaloes Superovulated with eCG. Asian-Australasian Journal of Animal Sciences, 2000, 13, 1205-1209.	2.4	1
90	Pulsatile Secretory Pattern of Gonadotrophins and Ovarian Steroids during the Periovulatory Phase of the Oestrous Cycle in the Buffalo. Reproduction in Domestic Animals, 1998, 33, 363-366.	0.6	2

#	Article	IF	Citations
91	Circadian and pulsatile variations in plasma levels of inhibin, FSH, LH and testosterone in adult murrah buffalo bulls. Theriogenology, 1998, 50, 283-292.	0.9	9
92	Insights into the latest advances in low glycemic foods, their mechanism of action and health benefits. Journal of Food Measurement and Characterization, 0, , 1.	1.6	6
93	Cereal bar functionalised with non-conventional alfalfa and dhaincha protein isolates: quality characteristics, nutritional composition and antioxidant activity. Journal of Food Science and Technology, 0, , 1.	1.4	1
94	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, , .	1.5	0