Anju Boora Khatkar

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2723609/publications.pdf

Version: 2024-02-01

| | | 1478505 | 1872680 | |
|----------|----------------|--------------|----------------|--|
| 6 | 196 | 6 | 6 | |
| papers | citations | h-index | g-index | |
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| | | | | |
| 6 | 6 | 6 | 189 | |
| all docs | docs citations | times ranked | citing authors | |
| | | | | |

| # | Article | IF | CITATIONS |
|---|--|-----|-----------|
| 1 | Valorization of ultrasound assisted restructured soy protein: Impact on the quality characteristics of instant noodles. LWT - Food Science and Technology, 2021, 147, 111599. | 5.2 | 15 |
| 2 | Restructuring of soy protein employing ultrasound: Effect on hydration, gelation, thermal, in-vitro protein digestibility and structural attributes. LWT - Food Science and Technology, 2020, 132, 109781. | 5.2 | 38 |
| 3 | Optimization of processing time, amplitude and concentration for ultrasound-assisted modification of whey protein using response surface methodology. Journal of Food Science and Technology, 2018, 55, 2298-2309. | 2.8 | 17 |
| 4 | Characterization of heat-stable whey protein: Impact of ultrasound on rheological, thermal, structural and morphological properties. Ultrasonics Sonochemistry, 2018, 49, 333-342. | 8.2 | 88 |
| 5 | Effect of protein incorporation on functional, thermal, textural and overall quality characteristics of instant noodles. Journal of Food Measurement and Characterization, 2018, 12, 2218-2229. | 3.2 | 23 |
| 6 | Studies on preparation of medium fat liquid dairy whitener from buffalo milk employing ultrafiltration process. Journal of Food Science and Technology, 2014, 51, 1956-1964. | 2.8 | 15 |