Rajinder Paul Singh

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3215722/publications.pdf

Version: 2024-02-01

77 papers	3,857 citations	218381 26 h-index	329751 37 g-index
111 all docs	111 docs citations	111 times ranked	2955 citing authors

#	Article	IF	Citations
1	INFOGEST static in vitro simulation of gastrointestinal food digestion. Nature Protocols, 2019, 14, 991-1014.	5.5	1,873
2	A Human Gastric Simulator (HGS) to Study Food Digestion in Human Stomach. Journal of Food Science, 2010, 75, E627-35.	1.5	313
3	Gastric Digestion In Vivo and In Vitro: How the Structural Aspects of Food Influence the Digestion Process. Annual Review of Food Science and Technology, 2014, 5, 111-132.	5.1	155
4	KINETICS OF WATER DIFFUSION AND STARCH GELATINIZATION DURING RICE PARBOILING. Journal of Food Science, 1980, 45, 1387-1392.	1.5	154
5	Bolus Formation and Disintegration during Digestion of Food Carbohydrates. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 101-118.	5.9	112
6	Modes of Disintegration of Solid Foods in Simulated Gastric Environment. Food Biophysics, 2009, 4, 180-190.	1.4	101
7	Osmotic-Convective Dehydrofreezing Process for Drying Kiwifruit. Journal of Food Science, 1997, 62, 1039-1042.	1.5	83
8	Kinetics of in Vitro Bread Bolus Digestion with Varying Oral and Gastric Digestion Parameters. Food Biophysics, 2013, 8, 50-59.	1.4	77
9	Kinetics of moisture uptake and solubleâ€solids loss by puffed breakfast cereals immersed in water. International Journal of Food Science and Technology, 1998, 33, 225-237.	1.3	72
10	Physical Changes in White and Brown Rice during Simulated Gastric Digestion. Journal of Food Science, 2011, 76, E450-7.	1.5	71
11	Digestion of Raw and Roasted Almonds in Simulated Gastric Environment. Food Biophysics, 2009, 4, 365-377.	1.4	70
12	Gastric emptying rate and chyme characteristics for cooked brown and white rice mealsin vivo. Journal of the Science of Food and Agriculture, 2013, 93, 2900-2908.	1.7	66
13	Gastric pH Distribution and Mixing of Soft and Rigid Food Particles in the Stomach using a Dual-Marker Technique. Food Biophysics, 2014, 9, 292-300.	1.4	59
14	Buffering capacity of protein-based model food systems in the context of gastric digestion. Food and Function, 2019, 10, 6074-6087.	2.1	55
15	A Kinetic Approach to Food Quality Prediction Using Full-History Time-Temperature Indicators. Journal of Food Science, 1988, 53, 1866-1871.	1.5	47
16	Particle Size Distribution of Brown and White Rice during Gastric Digestion Measured by Image Analysis. Journal of Food Science, 2013, 78, E1383-91.	1.5	45
17	A Proposed Food Breakdown Classification System to Predict Food Behavior during Gastric Digestion. Journal of Food Science, 2015, 80, R924-34.	1.5	45
18	On the kinematics and efficiency of advective mixing during gastric digestion â€“ A numerical analysis. Journal of Biomechanics, 2014, 47, 3664-3673.	0.9	43

#	Article	IF	Citations
19	Rheological Properties and Textural Attributes of Cooked Brown and White Rice During Gastric Digestion in Vivo. Food Biophysics, 2013, 8, 137-150.	1.4	42
20	Acid Diffusion into Rice Boluses is Influenced by Rice Type, Variety, and Presence of Î±â€Amylase. Journal of Food Science, 2015, 80, E316-25.	1.5	41
21	Application of Time-Temperature Indicators in Monitoring Changes in Quality Attributes of Perishable and Semiperishable Foods. Journal of Food Science, 1988, 53, 148-152.	1.5	39
22	Rice bolus texture changes due to Î±-amylase. LWT - Food Science and Technology, 2014, 55, 27-33.	2.5	33
23	Structural breakdown of starchâ€based foods during gastric digestion and its link to glycemic response: In vivo and in vitro considerations. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2660-2698.	5.9	32
24	Properties of Gastric Chyme from Pigs Fed Cooked Brown or White Rice. Food Biophysics, 2013, 8, 12-23.	1.4	30
25	ENERGY ACCOUNTING IN CANNING TOMATO PRODUCTS. Journal of Food Science, 1980, 45, 735-739.	1.5	29
26	Physical Property Changes in Raw and Roasted Almonds during Gastric Digestion In vivo and In vitro. Food Biophysics, 2014, 9, 39-48.	1.4	27
27	Optical properties of corn oil during frying. International Journal of Food Science and Technology, 1996, 31, 353-358.	1.3	20
28	Tracking physical breakdown of rice- and wheat-based foods with varying structures during gastric digestion and its influence on gastric emptying in a growing pig model. Food and Function, 2021, 12, 4349-4372.	2.1	20
29	Gastric protein hydrolysis of raw and roasted almonds in the growing pig. Food Chemistry, 2016, 211, 502-508.	4.2	15
30	A Graphical Interpretation of Time-Temperature Related Quality Changes in Frozen Food. Journal of Food Science, 1987, 52, 435-439.	1.5	14
31	Thin-layer Drying of Parboiled Rice at Elevated Temperatures. Journal of Food Science, 1984, 49, 905-909.	1.5	13
32	Egg white gel structure determines biochemical digestion with consequences on softening and mechanical disintegration during in vitro gastric digestion. Food Research International, 2020, 138, 109782.	2.9	10
33	Role of biochemical and mechanical disintegration on Î²-carotene release from steamed and fried sweet potatoes during in vitro gastric digestion. Food Research International, 2020, 136, 109481.	2.9	9
34	Contribution of the proximal and distal gastric phases to the breakdown of cooked starch-rich solid foods during static in vitro gastric digestion. Food Research International, 2022, 157, 111270.	2.9	8
35	MATHEMATICAL MODELING OF ROUGH RICE DRYING IN A SPOUTED BED. Journal of Food Process Engineering, 1980, 4, 19-52.	1.5	7
36	Influence of food macrostructure on the kinetics of acidification in the pig stomach after the consumption of rice- and wheat-based foods: Implications for starch hydrolysis and starch emptying rate. Food Chemistry, 2022, 394, 133410.	4.2	6

#	Article	IF	Citations
37	Chemical Composition of Bovine Colostrum. , 0, , 405-411.		4
38	Internet-assisted Real-time Experiments Using the Internet-Hardware and Software Considerations. Journal of Food Science Education, 2005, 4, 10-14.	1.0	1
39	Emerging Food Technologies. , 0, , 621-643.		1
40	Carcass and Meat Quality Characteristics of Forage-Based Beef. , 0, , 12-21.		1
41	The Bio-Antioxidative Activity of Functional Factors in Bamboo Leaves. , 0, , 266-273.		1
42	Fermentation Technology for the Production of High-Value Food Additives. , 0, , 170-177.		1
43	Viruses and Parasites in the U.S. Food and Water Supply. , 0, , 452-456.		1
44	CAUTION CARE IN CONVERTING UNITS. Journal of Food Science, 1977, 42, iv-iv.	1.5	0
45	â€œEfficient, Economic and Cleanâ€•Ethanol Production. , 0, , 68-75.		0
46	Application of Diphasic Dialysis Extraction in Ethyl Carbamate Analysis. , 0, , 86-92.		0
47	Platelet Aggregation Inhibitory Activity of Vinyldithiins and their Derivatives from Japanese DomesticAllium (A. victorlalis). , 0, , 114-124.		0
48	Cancer Preventive Phytochemicals from Tropical Zingiberaceae. , 0, , 125-133.		0
49	High Pressure Preserved Foods: Commercial Development Challenges. , 0, , 134-139.		0
50	Rheological Properties and Microstructure of Monodispersed O/W Emulsion Gel. , 0, , 149-154.		0
51	Study of Preserving Selenium in Several Vegetables Under Various Dehydrating Methods. , 0, , 155-162.		0
52	Rheology of Clarified Kiwifruit Juices. , 0, , 163-169.		0
53	Studies on Bioactive Compounds Production by Submerged Fermentation ofGanoderma lucidum. , 0, , 178-184.		0
54	Pigmental Improvement of Green Vegetables by Controlling Free Radicals During Heat Dehydration. , 0, , 185-191.		0

#	Article	IF	Citations
55	Application of Ultrasonication to Speed Up Process of Salted Duck Egg Production. , 0, , 192-197.		0
56	Quantitative Aspect for Effect of Lipid Hydroperoxides on Fish Myofibrillar Protein. , 0, , 22-28.		0
57	Antioxidative Activity and Mechanism of Isolated Components from Flowers ofDelonix regza. , 0, , 242-252.		0
58	Multiple Antioxidants Protect Against Lipid Peroxidation and Diseases. , 0, , 274-280.		0
59	Nutritional Challenges and Opportunities for Improved Health in the Pacific Rim. , 0, , 281-283.		0
60	Hypocholesterolemic Effect of the Insoluble Fraction of Tofuru as a Dietetic Supplement. , 0, , 330-334.		0
61	An Efficient Production of DFA III and Its Potential Utility as a Physiologically Functional Food. , 0, , 353-362.		0
62	A Study of Proteins in Pidan (Chinese Eggs). , 0, , 371-377.		0
63	Isolation and Characterization of a Protease from Chinese Fish Sauce Material,Engraulis Japonicus. , 0, , 391-397.		0
64	Anti-Inflammatory Activity of Antelope Horn Keratin and its Tryptic Hydrolysate. , 0, , 398-404.		0
65	Development of a Water-Soluble Carboxymethyl-Î²-(1â†'3)-Glucan Derived fromSaccharomyces cerevisiae. , 0, , 412-419.		0
66	The Hemagglutinating and Cytotoxic Activities of Extracts from Mexican Legumes on Humon Tumor Cells. , 0, , 420-426.		0
67	Enzymatic Conversion of Cellulosic Materials in a Continuous Stirred Tank Reactor with an Ultrafiltration Membrane. , 0, , 433-445.		0
68	Consumer Preference Groupsâ€" Measurement, Implications, and Challenges. , 0, , 482-490.		0
69	Sensory Properties of Fruits and Vegetables. , 0, , 517-527.		0
70	Effect of Processing on Texture and Sensory Quality of Frozen Precooked Rice. , 0, , 528-539.		0
71	Transgenic Approach to Improve Protein, Starch and Taste Quality of Food Plants. , 0, , 560-563.		0
72	Effect of Microbial Transglutaminase Enzyme on Kamaboko Gel Formation and Cross-Linking Reaction of Myosin Heavy Chains. , 0, , 564-570.		0

#	Article	IF	Citations
73	Characterization of Lipase and Its Application in Defatting of Fish. , 0, , 580-586.		0
74	Discussion on the Multifunctional Conversion of Dietary Fiber. , 0, , 46-51.		0
75	Flavor Ester Synthesis by Microbial Lipases in Non-Aqueous Phase. , 0, , 587-592.		0
76	Studies of the Fermentation Properties of the Lipid-Producing Microorganismâ€"Mortierella isabelina M-018. , 0, , 593-599.		0
77	Culture ofDioscorea alata L. Var.purpurea M. Pouch. , 0, , 59-67.		0