

Shirani G Gamlath

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3378834/publications.pdf>

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19
papers

1,271
citations

566801

15
h-index

794141

19
g-index

19
all docs

19
docs citations

19
times ranked

1507
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutritional aspects of food extrusion: a review. International Journal of Food Science and Technology, 2007, 42, 916-929.	1.3	561
2	Effect of sorghum flour addition on resistant starch content, phenolic profile and antioxidant capacity of durum wheat pasta. Food Research International, 2013, 54, 578-586.	2.9	128
3	Extruded products with Fenugreek (<i>Trigonella foenum-graecium</i>) chickpea and rice: Physical properties, sensory acceptability and glycaemic index. Journal of Food Engineering, 2009, 90, 44-52.	2.7	85
4	Acute effect of sorghum flour-containing pasta on plasma total polyphenols, antioxidant capacity and oxidative stress markers in healthy subjects: A randomised controlled trial. Clinical Nutrition, 2015, 34, 415-421.	2.3	62
5	Fat Replacers in Baked Food Products. Foods, 2018, 7, 192.	1.9	61
6	Consumer acceptability and antioxidant potential of probiotic-yogurt with spices. LWT - Food Science and Technology, 2014, 55, 255-262.	2.5	59
7	Retention of Essential Amino Acids during Extrusion of Protein and Reducing Sugars. Journal of Agricultural and Food Chemistry, 2007, 55, 8779-8786.	2.4	46
8	Microbial, physicochemical and sensory characteristics of mango juice-enriched probiotic dairy drinks. International Journal of Dairy Technology, 2020, 73, 182-190.	1.3	43
9	Effect of Sorghum Flour Addition on <i>In Vitro</i> Starch Digestibility, Cooking Quality, and Consumer Acceptability of Durum Wheat Pasta. Journal of Food Science, 2014, 79, S1560-7.	1.5	41
10	Citrinin Mycotoxin Contamination in Food and Feed: Impact on Agriculture, Human Health, and Detection and Management Strategies. Toxins, 2022, 14, 85.	1.5	36
11	Trichothecenes in food and feed: Occurrence, impact on human health and their detection and management strategies. Toxicon, 2022, 208, 62-77.	0.8	28
12	Sugar Reduction in Dairy Food: An Overview with Flavoured Milk as an Example. Foods, 2020, 9, 1400.	1.9	26
13	Optimisation of natural sweeteners for sugar reduction in chocolate flavoured milk and their impact on sensory attributes. International Dairy Journal, 2021, 115, 104922.	1.5	21
14	Deoxynivalenol: An Overview on Occurrence, Chemistry, Biosynthesis, Health Effects and Its Detection, Management, and Control Strategies in Food and Feed. Microbiology Research, 2022, 13, 292-314.	0.8	18
15	Impact of ripening stages of banana flour on the quality of extruded products. International Journal of Food Science and Technology, 2008, 43, 1541-1548.	1.3	16
16	Consumer Acceptance of Brown and White Rice Varieties. Foods, 2021, 10, 1950.	1.9	15
17	Inulin and maltodextrin can replace fat in baked savoury legume snacks. International Journal of Food Science and Technology, 2015, 50, 2297-2305.	1.3	13
18	Identifying ideal product composition of chocolate-flavored milk using preference mapping. Journal of Food Science, 2021, 86, 3205-3218.	1.5	7

#	ARTICLE	IF	CITATIONS
19	Physicochemical properties and microbial safety of reducedâ€sugar chocolateâ€flavored milk. Journal of Food Processing and Preservation, 2022, 46, .	0.9	5