

K Jayaraj Rao

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

120
citations

1478505

6
h-index

1281871

11
g-index

14
all docs

14
docs citations

14
times ranked

111
citing authors

#	ARTICLE	IF	CITATIONS
1	Moisture sorption characteristics of chhana podo at 5Â°C and 35Â°C. Journal of Food Engineering, 2006, 76, 453-459.	5.2	40
2	Effect of flaxseed oil and flour on sensory, physicochemical and fatty acid profile of the fruit yoghurt. Journal of Food Science and Technology, 2017, 54, 368-378.	2.8	15
3	Moisture Sorption Behavior and Thermodynamic Properties of <i>Gulabjamun</i> Mix. Journal of Food Processing and Preservation, 2014, 38, 2192-2200.	2.0	14
4	STUDIES ON UTILIZATION OF INDIAN COTTAGE CHEESE WHEY IN WHEAT BREAD MANUFACTURE. Journal of Food Processing and Preservation, 2010, 34, 975-992.	2.0	9
5	Effect of different coagulants on the yield, sensory, instrumental colour and textural characteristics of cow's milk Paneer. International Journal of Dairy Technology, 2019, 72, 617-625.	2.8	9
6	CHANGES IN TEXTURAL CHARACTERISTICS OF PANEER IN READY-TO-EAT CANNED PANEER CURRY DURING STORAGE. Journal of Texture Studies, 2006, 37, 156-164.	2.5	7
7	Effect of Indian Cottage Cheese (Paneer)â€Whey on Rheological and Proofing Characteristics of Multigrain Bread Dough. Journal of Texture Studies, 2016, 47, 142-151.	2.5	6
8	Studies on effect of oat and cheese incorporation on sensory and textural quality of short-dough type biscuit. Journal of Food Science and Technology, 2016, 53, 1505-1514.	2.8	6
9	Application of Computer Vision Systems in Colour Evaluation of Kunda: A Heat Desiccated Dairy Product. International Journal of Dairy Science, 2011, 6, 253-266.	0.5	5
10	Sorption and thermodynamic properties of dry crystallized Palada payasam mix prepared using manual and mechanical stirring. Journal of Food Science and Technology, 2022, 59, 1075-1086.	2.8	4
11	A Study on Utilisation of Whey in Jaggery Production. Sugar Tech, 2012, 14, 295-303.	1.8	2
12	Process Standardization for Fruit Based <i>Chakka</i> Desserts. International Journal of Fruit Science, 2021, 21, 712-720.	2.4	1
13	Physico - Chemical, Sensory, Textural, and Microbiological Quality of Paneer (Indian Cottage Cheese) Marketed in Bengaluru City. Indian Journal of Marketing, 2017, 47, 7.	0.4	1
14	Correlations among instrumental textural characteristics, sensory score and solids content of Dahi â€“ An Indian fermented milk product. International Journal of Food and Fermentation Technology, 2016, 6, 337.	0.1	1