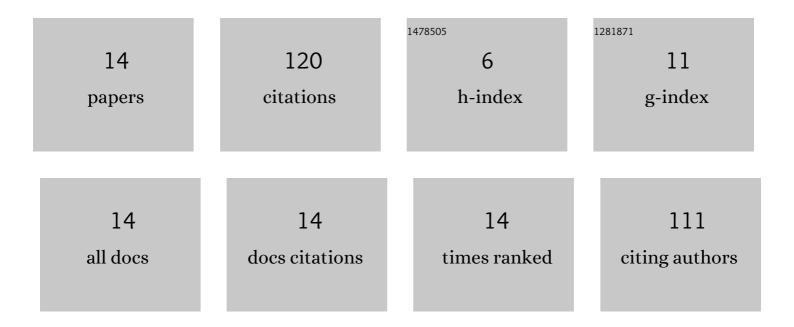
K Jayaraj Rao

List of Publications by Year in descending order

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K LAVARAL RAO

| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | 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 |
| 2 | Process Standardization for Fruit Based <i>Chakka</i> Desserts. International Journal of Fruit Science, 2021, 21, 712-720. | 2.4 | 1 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 8 | Correlations among instrumental textural characteristics, sensory score and solids content of Dahi – An Indian fermented milk product. International Journal of Food and Fermentation Technology, 2016, 6, 337. | 0.1 | 1 |
| 9 | Moisture Sorption Behavior and Thermodynamic Properties of <i>Gulabjamun</i> Mix. Journal of Food Processing and Preservation, 2014, 38, 2192-2200. | 2.0 | 14 |
| 10 | A Study on Utilisation of Whey in Jaggery Production. Sugar Tech, 2012, 14, 295-303. | 1.8 | 2 |
| 11 | 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 |
| 12 | 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 |
| 13 | CHANGES IN TEXTURAL CHARACTERISTICS OF PANEER IN READYâ€TOâ€EAT CANNED PANEER CURRY DURING STORAGE. Journal of Texture Studies, 2006, 37, 156-164. | 2.5 | 7 |
| 14 | Moisture sorption characteristics of chhana podo at 5°C and 35°C. Journal of Food Engineering, 2006, 76, 453-459. | 5.2 | 40 |