

K Jayaraj Rao

List of Publications by Year in descending order

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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	Sorption and thermodynamic properties of dry crystallized Palada payasam mix prepared using manual and mechanical stirring. <i>Journal of Food Science and Technology</i> , 2022, 59, 1075-1086.	2.8	4
2	Process Standardization for Fruit Based <i>Chakka</i> Desserts. <i>International Journal of Fruit Science</i> , 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. <i>International Journal of Dairy Technology</i> , 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. <i>Journal of Food Science and Technology</i> , 2017, 54, 368-378.	2.8	15
5	Physico - Chemical, Sensory, Textural, and Microbiological Quality of Paneer (Indian Cottage Cheese) Marketed in Bengaluru City. <i>Indian Journal of Marketing</i> , 2017, 47, 7.	0.4	1
6	Effect of Indian Cottage Cheese (Paneer) Whey on Rheological and Proofing Characteristics of Multigrain Bread Dough. <i>Journal of Texture Studies</i> , 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. <i>Journal of Food Science and Technology</i> , 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. <i>International Journal of Food and Fermentation Technology</i> , 2016, 6, 337.	0.1	1
9	Moisture Sorption Behavior and Thermodynamic Properties of <i>Gulabjamun</i> Mix. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 2192-2200.	2.0	14
10	A Study on Utilisation of Whey in Jaggery Production. <i>Sugar Tech</i> , 2012, 14, 295-303.	1.8	2
11	Application of Computer Vision Systems in Colour Evaluation of Kunda: A Heat Desiccated Dairy Product. <i>International Journal of Dairy Science</i> , 2011, 6, 253-266.	0.5	5
12	STUDIES ON UTILIZATION OF INDIAN COTTAGE CHEESE WHEY IN WHEAT BREAD MANUFACTURE. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 975-992.	2.0	9
13	CHANGES IN TEXTURAL CHARACTERISTICS OF PANEER IN READY-TO-EAT CANNED PANEER CURRY DURING STORAGE. <i>Journal of Texture Studies</i> , 2006, 37, 156-164.	2.5	7
14	Moisture sorption characteristics of chhana podo at 5°C and 35°C. <i>Journal of Food Engineering</i> , 2006, 76, 453-459.	5.2	40