Nidhi Bansal

List of Publications by Year
in descending order

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131
papers

4,494
citations

117625
34
h-index

128289
60
g-index

134
all docs

134
docs citations

134
times ranked

4647
citing authors

#	Article	IF	Citations
1	Alginate gel particlesâ€“A review of production techniques and physical properties. Critical Reviews in Food Science and Nutrition, 2017, 57, 1133-1152.	10.3	398
2	Stability of Whey Proteins during Thermal Processing: A Review. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1235-1251.	11.7	257
3	Fish gelatin modifications: A comprehensive review. Trends in Food Science and Technology, 2019, 86, 260-269.	15.1	183
4	Fish gelatin combined with chitosan coating inhibits myofibril degradation of golden pomfret (Trachinotus blochii) fillet during cold storage. Food Chemistry, 2016, 200, 283-292.	8.2	173
5	Rheology, texture and microstructure of gelatin gels with and without milk proteins. Food Hydrocolloids, 2014, 35, 484-493.	10.7	132
6	Effects of milk pH alteration on casein micelle size and gelation properties of milk. International Journal of Food Properties, 2017, 20, 179-197.	3.0	110
7	Isolation of lactic acid bacteria with antifungal activity against the common cheese spoilage mould Penicillium commune and their potential as biopreservatives in cheese. Food Control, 2014, 46, 91-97.	5.5	108
8	Gelation properties of partially renneted milk. International Journal of Food Properties, 2017, 20, 1700-1714.	3.0	108
9	Rheological behavior, emulsifying properties and structural characterization of phosphorylated fish gelatin. Food Chemistry, 2018, 246, 428-436.	8.2	107
10	Nanostructural analysis and textural modification of tilapia fish gelatin affected by gellan and calcium chloride addition. LWT - Food Science and Technology, 2017, 85, 137-145.	5.2	102
11	Pectin and enzyme complex modified fish scales gelatin: Rheological behavior, gel properties and nanostructure. Carbohydrate Polymers, 2017, 156, 294-302.	10.2	99
12	Physico-chemical properties of different forms of bovine lactoferrin. Food Chemistry, 2013, 141, 3007-3013.	8.2	93
13	Suitability of recombinant camel (Camelus dromedarius) chymosin as a coagulant for Cheddar cheese. International Dairy Journal, 2009, 19, 510-517.	3.0	92
14	Effect of polysaccharides with different ionic charge on the rheological, microstructural and textural properties of acid milk gels. Food Research International, 2015, 72, 62-73.	6.2	71
15	Effects of emulsion droplet sizes on the crystallisation of milk fat. Food Chemistry, 2014, 145, 725-735.	8.2	70
16	Glycosylated fish gelatin emulsion: Rheological, tribological properties and its application as model coffee creamers. Food Hydrocolloids, 2020, 102, 105552.	10.7	68
17	Modifying textural and microstructural properties of low fat Cheddar cheese using sodium alginate. Food Hydrocolloids, 2018, 83, 97-108.	10.7	64
18	In-vitro digestion of different forms of bovine lactoferrin encapsulated in alginate micro-gel particles. Food Hydrocolloids, 2016, 52, 231-242.	10.7	62

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19	Cyclicâ€diâ€<scp>AMP</scp> synthesis by the diadenylate cyclase <scp>CdaA</scp> is modulated by the peptidoglycan biosynthesis enzyme <scp>GlmM</scp> in <scp><i>L</i></scp><i>actococcus lactis</i>. Molecular Microbiology, 2016, 99, 1015-1027.	2.5	61
20	Enhanced uptake of potassium or glycine betaine or export of cyclic-di-AMP restores osmoresistance in a high cyclic-di-AMP Lactococcus lactis mutant. PLoS Genetics, 2018, 14, e1007574.	3.5	61
21	Effect of addition of gelatin on the rheological and microstructural properties of acid milk protein gels. Food Hydrocolloids, 2015, 43, 340-351.	10.7	57
22	Development of rheological and sensory properties of combinations of milk proteins and gelling polysaccharides as potential gelatin replacements in the manufacture of stirred acid milk gels and yogurt. Journal of Food Engineering, 2016, 169, 27-37.	5.2	57
23	The viability of probiotic Lactobacillus rhamnosus (non-encapsulated and encapsulated) in functional reduced-fat cream cheese and its textural properties during storage. Food Control, 2019, 100, 8-16.	5.5	54
24	Crystal structures and morphologies of fractionated milk fat in nanoemulsions. Food Chemistry, 2015, 171, 157-167.	8.2	50
25	Evaluation of tilapia skin gelatin as a mammalian gelatin replacer in acid milk gels and low-fat stirred yogurt. Journal of Dairy Science, 2017, 100, 3436-3447.	3.4	50
26	Changes in physicochemical properties of spray-dried camel milk powder over accelerated storage. Food Chemistry, 2019, 295, 224-233.	8.2	49
27	Factors Affecting the Retention of Rennet in Cheese Curd. Journal of Agricultural and Food Chemistry, 2007, 55, 9219-9225.	5.2	47
28	Rheology of emulsion-filled alginate microgel suspensions. Food Research International, 2016, 80, 50-60.	6.2	44
29	<scp>SARSâ€CoV</scp>â€2 in human milk is inactivated by Holder pasteurisation but not cold storage. Journal of Paediatrics and Child Health, 2020, 56, 1872-1874.	0.8	42
30	Characterisation of Lactococcus lactis isolates from herbs, fruits and vegetables for use as biopreservatives against Listeria monocytogenes in cheese. Food Control, 2018, 85, 472-483.	5.5	41
31	Xanthine oxidase-lactoperoxidase system and innate immunity: Biochemical actions and physiological roles. Redox Biology, 2020, 34, 101524.	9.0	41
32	Foaming properties of milk protein dispersions at different protein content and casein to whey protein ratios. International Dairy Journal, 2020, 109, 104758.	3.0	39
33	A tribological analysis of cream cheeses manufactured with different fat content. International Dairy Journal, 2017, 73, 155-165.	3.0	38
34	Aggregation of Rennet-Altered Casein Micelles at Low Temperatures. Journal of Agricultural and Food Chemistry, 2007, 55, 3120-3126.	5.2	37
35	Camel milk: A review of its nutritional value, heat stability, and potential food products. Food Research International, 2022, 153, 110870.	6.2	36
36	Visualizing the interaction between sodium caseinate and calcium alginate microgel particles. Food Hydrocolloids, 2015, 43, 165-171.	10.7	35

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37	Characteristics of fish gelatin-anionic polysaccharide complexes and their applications in yoghurt: Rheology and tribology. Food Chemistry, 2021, 343, 128413.	8.2	35
38	Interactions between different forms of bovine lactoferrin and sodium alginate affect the properties of their mixtures. Food Hydrocolloids, 2015, 48, 38-46.	10.7	33
39	Comparison of rheological, tribological, and microstructural properties of soymilk gels acidified with glucono-Î´-lactone or culture. Food Research International, 2019, 121, 798-805.	6.2	33
40	Sequential aspects of cream cheese texture perception using temporal dominance of sensations (TDS) tool and its relation with flow and lubrication behaviour. Food Research International, 2019, 120, 586-594.	6.2	33
41	Physiochemical properties of modified starch under yogurt manufacturing conditions and its relation to the properties of yogurt. Journal of Food Engineering, 2019, 245, 11-17.	5.2	32
42	Effect of whole milk concentrate carbonation on functional, physicochemical and structural properties of the resultant spray dried powder during storage. Journal of Food Engineering, 2016, 179, 68-77.	5.2	30
43	Effect of camel milk protein hydrolysates against hyperglycemia, hyperlipidemia, and associated oxidative stress in streptozotocin (STZ)-induced diabetic rats. Journal of Dairy Science, 2021, 104, 1304-1317.	3.4	29
44	Effect of sulphydryl reagents on the heat stability of whey protein isolate. Food Chemistry, 2014, 163, 129-135.	8.2	28
45	Characterization of alginateâ€"lactoferrin beads prepared by extrusion gelation method. Food Hydrocolloids, 2016, 53, 270-276.	10.7	28
46	Influence of gas addition on crystallisation behaviour of lactose from supersaturated solution. Food and Bioproducts Processing, 2018, 109, 86-97.	3.6	28
47	Texture and lubrication properties of functional cream cheese: Effect of Î²â€glucan and phytosterol. Journal of Texture Studies, 2018, 49, 11-22.	2.5	27
48	The effect of breastmilk and saliva combinations on the in vitro growth of oral pathogenic and commensal microorganisms. Scientific Reports, 2018, 8, 15112.	3.3	27
49	The Effect of Manipulating Fat Globule Size on the Stability and Rheological Properties of Dairy Creams. Food Biophysics, 2017, 12, 1-10.	3.0	26
50	Ultra high temperature (UHT) stability of casein-whey protein mixtures at high protein content: Heat induced protein interactions. Food Research International, 2019, 116, 103-113.	6.2	26
51	Foaming properties and foam structure of milk during storage. Food Research International, 2019, 116, 379-386.	6.2	25
52	Whey Proteins. , 2019, , 1-50.		25
53	Effect of solubilised carbon dioxide at low partial pressure on crystallisation behaviour, microstructure and texture of anhydrous milk fat. Food Research International, 2017, 95, 82-90.	6.2	23
54	The genetic basis underlying variation in production of the flavour compound diacetyl by Lactobacillus rhamnosus strains in milk. International Journal of Food Microbiology, 2018, 265, 30-39.	4.7	23

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55	Effect of Emulsion Droplet Size on Foaming Properties of Milk Fat Emulsions. Food and Bioprocess Technology, 2014, 7, 3416-3428.	4.7	22
56	Use of gases in dairy manufacturing: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 2557-2569.	10.3	22
57	Comparison of ultra high temperature (UHT) stability of high protein milk dispersions prepared from milk protein concentrate (MPC) and conventional low heat skimmed milk powder (SMP). Journal of Food Engineering, 2019, 246, 86-94.	5.2	22
58	Comparison of the level of residual coagulant activity in different cheese varieties. Journal of Dairy Research, 2009, 76, 290-293.	1.4	21
59	Evaluation of different methods for determination of the iron saturation level in bovine lactoferrin. Food Chemistry, 2014, 152, 121-127.	8.2	21
60	Physical and functional properties of whole milk powders prepared from concentrate partially acidified with CO2 at two temperatures. International Dairy Journal, 2016, 56, 4-12.	3.0	21
61	Impact of incorporation of CO2 on the melting, texture and sensory attributes of soft-serve ice cream. International Dairy Journal, 2020, 109, 104789.	3.0	21
62	Culture-independent bacterial community profiling of carbon dioxide treated raw milk. International Journal of Food Microbiology, 2016, 233, 81-89.	4.7	20
63	Size-based fractionation of native milk fat globules by two-stage centrifugal separation. Innovative Food Science and Emerging Technologies, 2017, 41, 235-243.	5.6	20
64	Feasibility study of lecithin nanovesicles as spacers to improve the solubility of milk protein concentrate powder during storage. Dairy Science and Technology, 2017, 96, 861-872.	2.2	20
65	Effects of dissolved carbon dioxide in fat phase of cream on manufacturing and physical properties of butter. Journal of Food Engineering, 2018, 226, 9-21.	5.2	20
66	Digestibility of proteins in camel milk in comparison to bovine and human milk using an in vitro infant gastrointestinal digestion system. Food Chemistry, 2022, 374, 131704.	8.2	20
67	Effect of homogenisation of cheese milk and highâ€shear mixing of the curd during cream cheese manufacture. International Journal of Dairy Technology, 2018, 71, 417-431.	2.8	19
68	Effect of the native fat globule size on foaming properties and foam structure of milk. Journal of Food Engineering, 2021, 291, 110227.	5.2	19
69	Functionality of bovine milk proteins and other factors in foaming properties of milk: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 4800-4820.	10.3	19
70	Stability of active prophages in industrial Lactococcus lactis strains in the presence of heat, acid, osmotic, oxidative and antibiotic stressors. International Journal of Food Microbiology, 2016, 220, 26-32.	4.7	18
71	Effect of fat globule size on the churnability of dairy cream. Food Research International, 2017, 99, 229-238.	6.2	18
72	Comparison of milk fat globule membrane and whey proteome between Dromedary and Bactrian camel. Food Chemistry, 2022, 367, 130658.	8.2	18

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73	Effect of Milk Fat Globule Size on the Physical Functionality of Dairy Products. SpringerBriefs in Food, Health and Nutrition, 2016, , .	0.5	17
74	Impact of In-Situ CO2 Nano-Bubbles Generation on Freezing Parameters of Selected Liquid Foods. Food Biophysics, 2020, 15, 97-112.	3.0	17
75	Comparing the effects of hydrostatic high-pressure processing vs holder pasteurisation on the microbial, biochemical and digestion properties of donor human milk. Food Chemistry, 2022, 373, 131545.	8.2	17
76	Flavour profiles of functional reduced-fat cream cheese: Effects of Î²-glucan, phytosterols, and probiotic L. rhamnosus. LWT - Food Science and Technology, 2019, 105, 16-22.	5.2	16
77	Effect of water content, droplet size, and gelation on fat phase transition and water mobility in water-in-milk fat emulsions. Food Chemistry, 2020, 333, 127538.	8.2	16
78	Effect of fat globule size and addition of surfactants on whippability of native and homogenised dairy creams. International Dairy Journal, 2020, 105, 104671.	3.0	16
79	A sensitive, high-throughput fluorescent method for the determination of lactoperoxidase activities in milk and comparison in human, bovine, goat and camel milk. Food Chemistry, 2021, 339, 128090.	8.2	16
80	Altering the casein to whey protein ratio to enhance structural characteristics and release of major yoghurt volatile aroma compounds of non-fat stirred yoghurts. International Dairy Journal, 2017, 74, 63-73.	3.0	16
81	Effect of Sodium Alginate Addition on Physical Properties of Rennet Milk Gels. Food Biophysics, 2017, 12, 141-150.	3.0	14
82	Functional Milk Proteins: Production and Utilizationâ€"Whey-Based Ingredients. , 2016, , 67-98.		14
83	Influence of brine immersion and vacuum packaging on the chemistry, biochemistry, and microstructure of Mihalic cheese made using sheepâ€™s milk during ripening. Dairy Science and Technology, 2012, 92, 671-689.	2.2	13
84	Inhibition of bacterial growth in sweet cheese whey by carbon dioxide as determined by culture-independent community profiling. International Journal of Food Microbiology, 2016, 217, 20-28.	4.7	13
85	A genetic diversity study of antifungal Lactobacillus plantarum isolates. Food Control, 2017, 72, 83-89.	5.5	13
86	Physico-chemical and biochemical properties of low fat Cheddar cheese made from micron to nano sized milk fat emulsions. Journal of Food Engineering, 2019, 242, 94-105.	5.2	13
87	A sensitive and high-throughput fluorescent method for determination of oxidase activities in human, bovine, goat and camel milk. Food Chemistry, 2021, 336, 127689.	8.2	13
88	Ultra high temperature stability of milk protein concentrate: Effect of mineral salts addition. Journal of Food Engineering, 2021, 300, 110503.	5.2	13
89	Factors that affect the aggregation of rennet-altered casein micelles at low temperatures. International Journal of Dairy Technology, 2008, 61, 56-61.	2.8	12
90	Physical stability of emulsion encapsulated in alginate microgel particles by the impinging aerosol technique. Food Research International, 2015, 75, 182-193.	6.2	12

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91	Water Crystallisation of Model Sugar Solutions with Nanobubbles Produced from Dissolved Carbon Dioxide. Food Biophysics, 2019, 14, 403-414.	3.0	12
92	Simulated oral processing, in vitro digestibility and sensory perception of low fat Cheddar cheese containing sodium alginate. Journal of Food Engineering, 2020, 270, 109749.	5.2	12
93	Tribo-rheology and kinetics of soymilk gelation with different types of milk proteins. Food Chemistry, 2020, 311, 125961.	8.2	12
94	Investigation of solubility of carbon dioxide in anhydrous milk fat by lab-scale manometric method. Food Chemistry, 2017, 237, 667-676.	8.2	11
95	Influence of fat globule size, emulsifiers, and cream-aging on microstructure and physical properties of butter. International Dairy Journal, 2021, 117, 105003.	3.0	11
96	Changes in surface chemical composition relating to rehydration properties of spray-dried camel milk powder during accelerated storage. Food Chemistry, 2021, 361, 130136.	8.2	10
97	Characterization of endogenous peptides from Dromedary and Bactrian camel milk. European Food Research and Technology, 2022, 248, 1149-1160.	3.3	10
98	Partial renneting of pasteurised bovine milk: Casein micelle size, heat and storage stability. Food Research International, 2016, 84, 52-60.	6.2	9
99	Protein Nanoparticles for Enhanced Oral Delivery of Coenzyme-Q10: <i>in Vitro</i> and <i>in Silico</i> Studies. ACS Biomaterials Science and Engineering, 2023, 9, 2846-2856.	5.2	9
100	The effect of camel milk curd masses on rats blood serum biochemical parameters: Preliminary study. PLoS ONE, 2021, 16, e0256661.	2.5	9
101	Investigation of nanovesicle liposome powder production from soy lecithin by spray drying. Drying Technology, 2017, 35, 1020-1028.	3.1	8
102	Physicochemical Properties and Whey Proteomes of Camel Milk Powders Produced by Different Concentration and Dehydration Processes. Foods, 2022, 11, 727.	4.3	8
103	Apparent thermal and UHT stability of native, homogenized and recombined creams with different average fat globule sizes. Food Research International, 2019, 123, 153-165.	6.2	7
104	Studying the effect of the developed technology on the chemical composition of yogurt made from camel milk. Eastern-European Journal of Enterprise Technologies, 2021, 3, 36-48.	0.5	7
105	Identification of the binding of Î²-lactoglobulin (Î²-Lg) with sulfhydryl (â€“SH) blocking reagents by polyacrylamide gel electrophoresis (PAGE) and electrospray ionisation/time of flight-mass spectrometry (ESI/TOF-MS). LWT - Food Science and Technology, 2015, 63, 934-938.	5.2	6
106	Dairy Fat Replacement in Low-Fat Cheese (LFC): A Review of Successful Technological Interventions. , 2020, , 549-581.		6
107	Effect of Milk Fat Globule Size on Functionalities and Sensory Qualities of Dairy Products. SpringerBriefs in Food, Health and Nutrition, 2016, , 47-67.	0.5	5
108	Effect of dissolved carbon dioxide on the sonocrystallisation and physical properties of anhydrous milk fat. International Dairy Journal, 2019, 93, 45-56.	3.0	5

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109	Cheese: Importance and Introduction to Basic Technologies. Journal of Food Science and Technology Nepal, 0, 11, 14-24.	0.2	5
110	Ultraâ€high temperature (UHT) stability of chocolate flavored high protein beverages. Journal of Food Science, 2020, 85, 3012-3019.	3.1	5
111	Effect of CO 2 Bubbles on Crystallization Behavior of Anhydrous Milk Fat. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 363-375.	1.9	5
112	Effect of pH and heat treatment on physicochemical and functional properties of spray-dried whey protein concentrate powder. International Dairy Journal, 2021, 119, 105063.	3.0	5
113	Influence of Milk Fat on Foam Formation, Foam Stability and Functionality of Aerated Dairy Products. , 2020, , 583-606.		5
114	Draft Genome Sequence of Pseudomonas fluorescens SRM1, an Isolate from Spoiled Raw Milk. Genome Announcements, 2015, 3, .	0.8	4
115	Comparison of bacterial contamination between transvaginalâ€assisted laparoscopic donor nephrectomy and conventional donor nephrectomy. Clinical Transplantation, 2015, 29, 99-100.	1.6	4
116	Influence of Emulsifiers and Dairy Ingredients on Manufacturing, Microstructure, and Physical Properties of Butter. Foods, 2021, 10, 1140.	4.3	4
117	Comprehensive biochemical and proteomic characterization of seasonal Australian camel milk. Food Chemistry, 2022, 381, 132297.	8.2	4
118	Effect of Milk Fat Globule Size on Physical Properties of Milk. SpringerBriefs in Food, Health and Nutrition, 2016, , 35-45.	0.5	3
119	Increasing the Production Yield of White Oyster Mushrooms With Pulsed Electric Fields. IEEE Transactions on Plasma Science, 2021, 49, 805-812.	1.3	3
120	Inhibition of rennet activity in cheese using equine blood serum. Dairy Science and Technology, 2010, 90, 673-685.	2.2	2
121	Inhibition of rennets by blood serum. International Journal of Dairy Technology, 2010, 63, 381-386.	2.8	2
122	Synthesis, spectral, antimicrobial, and antifertility studies of tetraaza macrocyclic complexes of tin(II). Main Group Metal Chemistry, 2013, 36, .	1.6	2
123	Effect of fat globule size on the physicochemical properties of dairy cream powder produced by spray drying. Drying Technology, 2021, 39, 2160-2172.	3.1	2
124	Ultra high temperature (UHT) processability of high protein dispersions prepared from milk protein-soy protein hydrolysate mixtures. LWT - Food Science and Technology, 2020, 126, 109308.	5.2	2
125	Techniques to Measure Milk Fat Globule size. SpringerBriefs in Food, Health and Nutrition, 2016, , 11-14.	0.5	1
126	Antimicrobial Enzymes in Milk, and Their Role in Human Milk. Food Engineering Series, 2021, , 101-126.	0.7	1

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127	YYâ€1 1, a camel milkâ€derived peptide, inhibits TGFâ€Î²â€mediated atherogenic signaling in human vascular smooth muscle cells. Journal of Food Biochemistry, 2022, 46, e13882.	2.9	1
128	Î±-Lactalbumin. , 2022, , 854-859.		1
129	Real-Time Method for Rapid Microbial Assessment of Bovine Milk Treated by Nanosecond Pulsed Electric Field. IEEE Transactions on Plasma Science, 2020, 48, 4221-4227.	1.3	1
130	A novel continuous method for size-based fractionation of natural milk fat globules by modifying the cream separator. International Dairy Journal, 2021, 125, 105209.	3.0	0
131	Enzymes Indigenous to Milk: Xanthine Oxidoreductase. , 2022, , 701-705.		0