Nidhi Bansal

List of Publications by Year
in descending order

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	Protein Nanoparticles for Enhanced Oral Delivery of Coenzyme-Q10: in Vitro and in Silico Studies. ACS Biomaterials Science and Engineering, 2023, 9, 2846-2856.	5.2	9
2	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
3	YYâ€11, 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
4	Î±-Lactalbumin. , 2022, , 854-859.		1
5	Enzymes Indigenous to Milk: Xanthine Oxidoreductase. , 2022, , 701-705.		0
6	Comparison of milk fat globule membrane and whey proteome between Dromedary and Bactrian camel. Food Chemistry, 2022, 367, 130658.	8.2	18
7	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
8	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
9	Characterization of endogenous peptides from Dromedary and Bactrian camel milk. European Food Research and Technology, 2022, 248, 1149-1160.	3.3	10
10	Camel milk: A review of its nutritional value, heat stability, and potential food products. Food Research International, 2022, 153, 110870.	6.2	36
11	Comprehensive biochemical and proteomic characterization of seasonal Australian camel milk. Food Chemistry, 2022, 381, 132297.	8.2	4
12	Physicochemical Properties and Whey Proteomes of Camel Milk Powders Produced by Different Concentration and Dehydration Processes. Foods, 2022, 11, 727.	4.3	8
13	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
14	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
15	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
16	Characteristics of fish gelatin-anionic polysaccharide complexes and their applications in yoghurt: Rheology and tribology. Food Chemistry, 2021, 343, 128413.	8.2	35
17	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
18	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

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19	Antimicrobial Enzymes in Milk, and Their Role in Human Milk. Food Engineering Series, 2021, , 101-126.	0.7	1
20	Increasing the Production Yield of White Oyster Mushrooms With Pulsed Electric Fields. IEEE Transactions on Plasma Science, 2021, 49, 805-812.	1.3	3
21	Influence of Emulsifiers and Dairy Ingredients on Manufacturing, Microstructure, and Physical Properties of Butter. Foods, 2021, 10, 1140.	4.3	4
22	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
23	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
24	Ultra high temperature stability of milk protein concentrate: Effect of mineral salts addition. Journal of Food Engineering, 2021, 300, 110503.	5.2	13
25	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
26	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
27	The effect of camel milk curd masses on rats blood serum biochemical parameters: Preliminary study. PLoS ONE, 2021, 16, e0256661.	2.5	9
28	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
29	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
30	Impact of In-Situ CO2 Nano-Bubbles Generation on Freezing Parameters of Selected Liquid Foods. Food Biophysics, 2020, 15, 97-112.	3.0	17
31	Tribo-rheology and kinetics of soymilk gelation with different types of milk proteins. Food Chemistry, 2020, 311, 125961.	8.2	12
32	Glycosylated fish gelatin emulsion: Rheological, tribological properties and its application as model coffee creamers. Food Hydrocolloids, 2020, 102, 105552.	10.7	68
33	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
34	<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
35	Ultraâ€high temperature (UHT) stability of chocolate flavored high protein beverages. Journal of Food Science, 2020, 85, 3012-3019.	3.1	5
36	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

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37	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
38	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
39	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
40	Xanthine oxidase-lactoperoxidase system and innate immunity: Biochemical actions and physiological roles. Redox Biology, 2020, 34, 101524.	9.0	41
41	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
42	Dairy Fat Replacement in Low-Fat Cheese (LFC): A Review of Successful Technological Interventions. , 2020, , 549-581.		6
43	Influence of Milk Fat on Foam Formation, Foam Stability and Functionality of Aerated Dairy Products. , 2020, , 583-606.		5
44	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
45	Foaming properties and foam structure of milk during storage. Food Research International, 2019, 116, 379-386.	6.2	25
46	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
47	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
48	Water Crystallisation of Model Sugar Solutions with Nanobubbles Produced from Dissolved Carbon Dioxide. Food Biophysics, 2019, 14, 403-414.	3.0	12
49	Changes in physicochemical properties of spray-dried camel milk powder over accelerated storage. Food Chemistry, 2019, 295, 224-233.	8.2	49
50	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
51	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
52	Fish gelatin modifications: A comprehensive review. Trends in Food Science and Technology, 2019, 86, 260-269.	15.1	183
53	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
54	Whey Proteins. , 2019, , 1-50.		25

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55	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
56	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
57	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
58	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
59	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
60	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
61	Influence of gas addition on crystallisation behaviour of lactose from supersaturated solution. Food and Bioproducts Processing, 2018, 109, 86-97.	3.6	28
62	Modifying textural and microstructural properties of low fat Cheddar cheese using sodium alginate. Food Hydrocolloids, 2018, 83, 97-108.	10.7	64
63	Use of gases in dairy manufacturing: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 2557-2569.	10.3	22
64	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
65	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
66	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
67	Rheological behavior, emulsifying properties and structural characterization of phosphorylated fish gelatin. Food Chemistry, 2018, 246, 428-436.	8.2	107
68	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
69	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
70	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
71	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
72	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

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73	Gelation properties of partially renneted milk. International Journal of Food Properties, 2017, 20, 1700-1714.	3.0	108
74	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
75	Effect of Sodium Alginate Addition on Physical Properties of Rennet Milk Gels. Food Biophysics, 2017, 12, 141-150.	3.0	14
76	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
77	Effect of fat globule size on the churnability of dairy cream. Food Research International, 2017, 99, 229-238.	6.2	18
78	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
79	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
80	A tribological analysis of cream cheeses manufactured with different fat content. International Dairy Journal, 2017, 73, 155-165.	3.0	38
81	Investigation of solubility of carbon dioxide in anhydrous milk fat by lab-scale manometric method. Food Chemistry, 2017, 237, 667-676.	8.2	11
82	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
83	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
84	A genetic diversity study of antifungal Lactobacillus plantarum isolates. Food Control, 2017, 72, 83-89.	5.5	13
85	Pectin and enzyme complex modified fish scales gelatin: Rheological behavior, gel properties and nanostructure. Carbohydrate Polymers, 2017, 156, 294-302.	10.2	99
86	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
87	Investigation of nanovesicle liposome powder production from soy lecithin by spray drying. Drying Technology, 2017, 35, 1020-1028.	3.1	8
88	Partial renneting of pasteurised bovine milk: Casein micelle size, heat and storage stability. Food Research International, 2016, 84, 52-60.	6.2	9
89	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>L</scp>actococcus lactis. Molecular Microbiology, 2016, 99, 1015-1027.	2.5	61
90	Culture-independent bacterial community profiling of carbon dioxide treated raw milk. International Journal of Food Microbiology, 2016, 233, 81-89.	4.7	20

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91	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
92	Characterization of alginateâ€“lactoferrin beads prepared by extrusion gelation method. Food Hydrocolloids, 2016, 53, 270-276.	10.7	28
93	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
94	Effect of Milk Fat Globule Size on Physical Properties of Milk. SpringerBriefs in Food, Health and Nutrition, 2016, , 35-45.	0.5	3
95	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
96	Rheology of emulsion-filled alginate microgel suspensions. Food Research International, 2016, 80, 50-60.	6.2	44
97	Effect of Milk Fat Globule Size on the Physical Functionality of Dairy Products. SpringerBriefs in Food, Health and Nutrition, 2016, , .	0.5	17
98	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
99	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
100	Techniques to Measure Milk Fat Globule size. SpringerBriefs in Food, Health and Nutrition, 2016, , 11-14.	0.5	1
101	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
102	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
103	In-vitro digestion of different forms of bovine lactoferrin encapsulated in alginate micro-gel particles. Food Hydrocolloids, 2016, 52, 231-242.	10.7	62
104	Functional Milk Proteins: Production and Utilizationâ€”Whey-Based Ingredients. , 2016, , 67-98.		14
105	Draft Genome Sequence of Pseudomonas fluorescens SRM1, an Isolate from Spoiled Raw Milk. Genome Announcements, 2015, 3, .	0.8	4
106	Comparison of bacterial contamination between transvaginalâ€assisted laparoscopic donor nephrectomy and conventional donor nephrectomy. Clinical Transplantation, 2015, 29, 99-100.	1.6	4
107	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
108	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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109	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
110	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
111	Visualizing the interaction between sodium caseinate and calcium alginate microgel particles. Food Hydrocolloids, 2015, 43, 165-171.	10.7	35
112	Crystal structures and morphologies of fractionated milk fat in nanoemulsions. Food Chemistry, 2015, 171, 157-167.	8.2	50
113	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
114	Stability of Whey Proteins during Thermal Processing: A Review. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1235-1251.	11.7	257
115	Rheology, texture and microstructure of gelatin gels with and without milk proteins. Food Hydrocolloids, 2014, 35, 484-493.	10.7	132
116	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
117	Effect of sulphydryl reagents on the heat stability of whey protein isolate. Food Chemistry, 2014, 163, 129-135.	8.2	28
118	Evaluation of different methods for determination of the iron saturation level in bovine lactoferrin. Food Chemistry, 2014, 152, 121-127.	8.2	21
119	Effect of Emulsion Droplet Size on Foaming Properties of Milk Fat Emulsions. Food and Bioprocess Technology, 2014, 7, 3416-3428.	4.7	22
120	Effects of emulsion droplet sizes on the crystallisation of milk fat. Food Chemistry, 2014, 145, 725-735.	8.2	70
121	Physico-chemical properties of different forms of bovine lactoferrin. Food Chemistry, 2013, 141, 3007-3013.	8.2	93
122	Synthesis, spectral, antimicrobial, and antifertility studies of tetraaza macrocyclic complexes of tin(II). Main Group Metal Chemistry, 2013, 36, .	1.6	2
123	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
124	Inhibition of rennet activity in cheese using equine blood serum. Dairy Science and Technology, 2010, 90, 673-685.	2.2	2
125	Inhibition of rennets by blood serum. International Journal of Dairy Technology, 2010, 63, 381-386.	2.8	2
126	Comparison of the level of residual coagulant activity in different cheese varieties. Journal of Dairy Research, 2009, 76, 290-293.	1.4	21

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127	Suitability of recombinant camel (Camelus dromedarius) chymosin as a coagulant for Cheddar cheese. International Dairy Journal, 2009, 19, 510-517.	3.0	92
128	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
129	Factors Affecting the Retention of Rennet in Cheese Curd. Journal of Agricultural and Food Chemistry, 2007, 55, 9219-9225.	5.2	47
130	Aggregation of Rennet-Altered Casein Micelles at Low Temperatures. Journal of Agricultural and Food Chemistry, 2007, 55, 3120-3126.	5.2	37
131	Cheese: Importance and Introduction to Basic Technologies. Journal of Food Science and Technology Nepal, 0, 11, 14-24.	0.2	5