

Lovedeep Kaur

List of Publications by Citations

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66
papers

5,046
citations

31
h-index

70
g-index

70
ext. papers

5,679
ext. citations

7
avg, IF

5.77
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 66 | Morphological, thermal and rheological properties of starches from different botanical sources. <i>Food Chemistry</i> , 2003 , 81, 219-231 | 8.5 | 1110 |
| 65 | Factors influencing the physico-chemical, morphological, thermal and rheological properties of some chemically modified starches for food applications: A review. <i>Food Hydrocolloids</i> , 2007 , 21, 1-22 | 10.6 | 702 |
| 64 | Starch digestibility in food matrix: a review. <i>Trends in Food Science and Technology</i> , 2010 , 21, 168-180 | 15.3 | 588 |
| 63 | Relationships between physicochemical, morphological, thermal, rheological properties of rice starches. <i>Food Hydrocolloids</i> , 2006 , 20, 532-542 | 10.6 | 177 |
| 62 | Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. <i>Food Chemistry</i> , 2002 , 79, 183-192 | 8.5 | 161 |
| 61 | Morphological, thermal, rheological and retrogradation properties of potato starch fractions varying in granule size. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1241-1252 | 4.3 | 153 |
| 60 | Physicochemical, cooking and textural properties of milled rice from different Indian rice cultivars. <i>Food Chemistry</i> , 2005 , 89, 253-259 | 8.5 | 151 |
| 59 | Influence of Guar Gum on the In Vitro Starch Digestibility, Rheological and Microstructural Characteristics. <i>Food Biophysics</i> , 2010 , 5, 149-160 | 3.2 | 148 |
| 58 | Physico-chemical, rheological and structural properties of fractionated potato starches. <i>Journal of Food Engineering</i> , 2007 , 82, 383-394 | 6 | 141 |
| 57 | Effect of Acetylation on Some Properties of Corn and Potato Starches. <i>Starch/Staerke</i> , 2004 , 56, 586-601 | 2.3 | 116 |
| 56 | Effect of cross-linking on some properties of potato (<i>Solanum tuberosum</i> L.) starches. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1945-1954 | 4.3 | 111 |
| 55 | Effect of glycerol monostearate on the physico-chemical, thermal, rheological and noodle making properties of corn and potato starches. <i>Food Hydrocolloids</i> , 2005 , 19, 839-849 | 10.6 | 91 |
| 54 | Starch-β-glucan interactions: A microstructure and rheology study. <i>Food Chemistry</i> , 2008 , 111, 1-10 | 8.5 | 86 |
| 53 | Microstructure and protein digestibility of beef: The effect of cooking conditions as used in stews and curries. <i>LWT - Food Science and Technology</i> , 2014 , 55, 612-620 | 5.4 | 81 |
| 52 | Parenchyma cell microstructure and textural characteristics of raw and cooked potatoes. <i>Food Chemistry</i> , 2012 , 133, 1092-1100 | 8.5 | 78 |
| 51 | Microstructural, cooking and textural characteristics of potato (<i>Solanum tuberosum</i> L) tubers in relation to physicochemical and functional properties of their flours. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 1275-1284 | 4.3 | 76 |
| 50 | Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. <i>Food Chemistry</i> , 2002 , 79, 177-181 | 8.5 | 75 |

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| 49 | Impact of structural characteristics on starch digestibility of cooked rice. <i>Food Chemistry</i> , 2016 , 191, 91-78.5 | 73 |
| 48 | In vitro digestibility of starch in cooked potatoes as affected by guar gum: Microstructural and rheological characteristics. <i>Food Chemistry</i> , 2012 , 133, 1206-1213 | 8.5 70 |
| 47 | Impact of the degree of cooking on starch digestibility of rice - An in vitro study. <i>Food Chemistry</i> , 2016 , 191, 98-104 | 8.5 62 |
| 46 | Actinidin enhances gastric protein digestion as assessed using an in vitro gastric digestion model. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5068-73 | 5.7 57 |
| 45 | Actinidin enhances protein digestion in the small intestine as assessed using an in vitro digestion model. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5074-80 | 5.7 52 |
| 44 | Morphological, thermal and rheological characterization of starch isolated from New Zealand Kamo Kamo (<i>Cucurbita pepo</i>) fruit [A novel source. <i>Carbohydrate Polymers</i> , 2007 , 67, 233-244 | 10.3 47 |
| 43 | Characterization of gum ghatti (<i>Anogeissus latifolia</i>): a structural and rheological approach. <i>Journal of Food Science</i> , 2009 , 74, E328-32 | 3.4 43 |
| 42 | High pressure processing of meat: effects on ultrastructure and protein digestibility. <i>Food and Function</i> , 2016 , 7, 2389-97 | 6.1 43 |
| 41 | Microstructural characteristics and gastro-small intestinal digestion in vitro of potato starch: Effects of refrigerated storage and reheating in microwave. <i>Food Chemistry</i> , 2017 , 226, 171-178 | 8.5 41 |
| 40 | High pressure processing and retrogradation of potato starch: Influence on functional properties and gastro-small intestinal digestion in vitro. <i>Food Hydrocolloids</i> , 2018 , 75, 131-137 | 10.6 40 |
| 39 | Actinidin pretreatment and sous vide cooking of beef brisket: Effects on meat microstructure, texture and in vitro protein digestibility. <i>Meat Science</i> , 2018 , 145, 256-265 | 6.4 38 |
| 38 | Dual modification of potato starch: Effects of heat-moisture and high pressure treatments on starch structure and functionalities. <i>Food Chemistry</i> , 2020 , 318, 126475 | 8.5 33 |
| 37 | Effects of season and plantation on phenolic content of unfermented and fermented Sri Lankan tea. <i>Food Chemistry</i> , 2014 , 152, 546-51 | 8.5 31 |
| 36 | Effect of Pulsed Electric Fields (PEF) on the ultrastructure and in vitro protein digestibility of bovine longissimus thoracis. <i>LWT - Food Science and Technology</i> , 2019 , 103, 253-259 | 5.4 31 |
| 35 | Food microstructure and starch digestion. <i>Advances in Food and Nutrition Research</i> , 2013 , 70, 137-79 | 6 29 |
| 34 | Relationships between various physicochemical, thermal and rheological properties of starches separated from different potato cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 714-720 | 4.3 26 |
| 33 | Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. <i>Food Research International</i> , 2009 , 42, 666-673 | 7 25 |
| 32 | Microstructure of indica and japonica rice influences their starch digestibility: A study using a human digestion simulator. <i>Food Hydrocolloids</i> , 2019 , 94, 191-198 | 10.6 21 |

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| 31 | Textural and pasting properties of potatoes (<i>Solanum tuberosum</i> L.) as affected by storage temperature. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 520-526 | 4.3 | 21 |
| 30 | Starch A Potential Biomaterial for Biomedical Applications 2007 , 83-98 | | 21 |
| 29 | Changes in Cathepsin Activity during Low-Temperature Storage and Sous Vide Processing of Beef Brisket. <i>Food Science of Animal Resources</i> , 2020 , 40, 415-425 | 3.2 | 17 |
| 28 | Chemical Modification of Starch 2018 , 283-321 | | 16 |
| 27 | Potato Starch and its Modification 2009 , 273-318 | | 16 |
| 26 | Meat analogs: Protein restructuring during thermomechanical processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 1221-1249 | 16.4 | 15 |
| 25 | Importance of chemistry, technology and nutrition in potato processing. <i>Food Chemistry</i> , 2012 , 133, 1098-5 | 13 | 13 |
| 24 | Influence of kiwifruit on protein digestion. <i>Advances in Food and Nutrition Research</i> , 2013 , 68, 149-67 | 6 | 13 |
| 23 | Encapsulated natural antimicrobials: A promising way to reduce microbial growth in different food systems. <i>Food Control</i> , 2021 , 123, 107678 | 6.2 | 13 |
| 22 | Potato Starch and Its Modification 2016 , 195-247 | | 11 |
| 21 | Shockwave processing of beef brisket in conjunction with sous vide cooking: Effects on protein structural characteristics and muscle microstructure. <i>Food Chemistry</i> , 2021 , 343, 128500 | 8.5 | 9 |
| 20 | Muscle Proteins 2019 , 164-179 | | 8 |
| 19 | Indian culinary plants enhance glucose-induced insulin secretion and glucose consumption in INS-1 β cells and 3T3-L1 adipocytes. <i>Food Chemistry</i> , 2011 , 129, 1120-5 | 8.5 | 8 |
| 18 | Effect of post-cooking storage on texture and in vitro starch digestion of Japonica rice. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12985 | 2.4 | 8 |
| 17 | Effects of Pulsed Electric Field Processing and Sous Vide Cooking on Muscle Structure and In Vitro Protein Digestibility of Beef Brisket. <i>Foods</i> , 2021 , 10, | 4.9 | 6 |
| 16 | THE POTENTIAL OF ROSEMARY AS A FUNCTIONAL INGREDIENT FOR MEAT PRODUCTS- A REVIEW. <i>Food Reviews International</i> , 1-21 | 5.5 | 6 |
| 15 | Antioxidant Quality of Tea (<i>Camellia sinensis</i>) as Affected by Environmental Factors 2014 , 121-129 | | 5 |
| 14 | Textural Characteristics of Raw and Cooked Potatoes 2016 , 475-501 | | 4 |

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| 13 | Thermal inactivation of actinidin as affected by meat matrix. <i>Meat Science</i> , 2018 , 145, 238-244 | 6.4 | 4 |
| 12 | Effects of Ultrasound Treatments on Tenderness and In Vitro Protein Digestibility of New Zealand Abalone,. <i>Foods</i> , 2020 , 9, | 4.9 | 4 |
| 11 | Physico-Chemical Characteristics and In Vitro Gastro-Small Intestinal Digestion of New Zealand Ryegrass Proteins. <i>Foods</i> , 2021 , 10, | 4.9 | 4 |
| 10 | Microstructure, Starch Digestion, and Glycemic Index of Potatoes 2016 , 369-402 | | 3 |
| 9 | Cooking of short, medium and long-grain rice in limited and excess water: Effects on microstructural characteristics and gastro-small intestinal starch digestion in vitro. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111379 | 5.4 | 2 |
| 8 | Novel Applications of Potatoes 2016 , 627-649 | | 2 |
| 7 | Endogenous Proteolytic Systems and Meat Tenderness: Influence of Post-Mortem Storage and Processing. <i>Food Science of Animal Resources</i> , 2021 , 41, 589-607 | 3.2 | 2 |
| 6 | Intact, Kibbled, and Cut Wheat Grains: Physico-Chemical, Microstructural Characteristics and Gastro-Small Intestinal Digestion In vitro. <i>Starch/Staerke</i> , 2021 , 73, 2000267 | 2.3 | 1 |
| 5 | Alternative proteins vs animal proteins: The influence of structure and processing on their gastro-small intestinal digestion. <i>Trends in Food Science and Technology</i> , 2022 , 122, 275-286 | 15.3 | 1 |
| 4 | Influence of seed microstructure on the hydration kinetics and oral-gastro-small intestinal starch digestion in vitro of New Zealand pea varieties. <i>Food Hydrocolloids</i> , 2022 , 129, 107631 | 10.6 | 1 |
| 3 | Sweet potato microstructure, starch digestion, and glycemic index 2019 , 243-272 | | 0 |
| 2 | Textural and Rheological Characteristics of Raw and Cooked Potatoes 2009 , 249-271 | | 0 |
| 1 | Tea Antioxidants As Affected by Environmental Factors 2018 , 313-331 | | |