Lovedeep Kaur

List of Publications by Year in Descending Order

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	Alternative proteins vs animal proteins: The influence of structure and processing on their gastro-small intestinal digestion. *Trends in Food Science and Technology*, **2022**, 122, 275-286	15.3	1
65	Influence of seed microstructure on the hydration kinetics and oral-gastro-small intestinal starch digestion in vitro of New Zealand pea varieties. *Food Hydrocolloids*, **2022**, 129, 107631	10.6	1
64	Effects of Pulsed Electric Field Processing and Sous Vide Cooking on Muscle Structure and In Vitro Protein Digestibility of Beef Brisket. *Foods*, **2021**, 10,	4.9	6
63	Intact, Kibbled, and Cut Wheat Grains: Physico-Chemical, Microstructural Characteristics and Gastro-Small Intestinal Digestion In vitro. *Starch/Staerke*, **2021**, 73, 2000267	2.3	1
62	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. *LWT - Food Science and Technology*, **2021**, 146, 111379	5.4	2
61	Encapsulated natural antimicrobials: A promising way to reduce microbial growth in different food systems. *Food Control*, **2021**, 123, 107678	6.2	13
60	Shockwave processing of beef brisket in conjunction with sous vide cooking: Effects on protein structural characteristics and muscle microstructure. *Food Chemistry*, **2021**, 343, 128500	8.5	9
59	Physico-Chemical Characteristics and In Vitro Gastro-Small Intestinal Digestion of New Zealand Ryegrass Proteins. *Foods*, **2021**, 10,	4.9	4
58	Meat analogs: Protein restructuring during thermomechanical processing. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 1221-1249	16.4	15
57	Endogenous Proteolytic Systems and Meat Tenderness: Influence of Post-Mortem Storage and Processing. *Food Science of Animal Resources*, **2021**, 41, 589-607	3.2	2
56	Dual modification of potato starch: Effects of heat-moisture and high pressure treatments on starch structure and functionalities. *Food Chemistry*, **2020**, 318, 126475	8.5	33
55	Changes in Cathepsin Activity during Low-Temperature Storage and Sous Vide Processing of Beef Brisket. *Food Science of Animal Resources*, **2020**, 40, 415-425	3.2	17
54	Effects of Ultrasound Treatments on Tenderness and In Vitro Protein Digestibility of New Zealand Abalone,. *Foods*, **2020**, 9,	4.9	4
53	Sweet potato microstructure, starch digestion, and glycemic index **2019**, 243-272		0
52	Microstructure of indica and japonica rice influences their starch digestibility: A study using a human digestion simulator. *Food Hydrocolloids*, **2019**, 94, 191-198	10.6	21
51	Muscle Proteins **2019**, 164-179		8
50	Effect of post-cooking storage on texture and in vitro starch digestion of Japonica rice. *Journal of Food Process Engineering*, **2019**, 42, e12985	2.4	8

49	Effect of Pulsed Electric Fields (PEF) on the ultrastructure and in vitro protein digestibility of bovine longissimus thoracis. *LWT - Food Science and Technology*, **2019**, 103, 253-259	5.4	31
48	Chemical Modification of Starch **2018**, 283-321		16
47	High pressure processing and retrogradation of potato starch: Influence on functional properties and gastro-small intestinal digestion in vitro. *Food Hydrocolloids*, **2018**, 75, 131-137	10.6	40
46	Thermal inactivation of actinidin as affected by meat matrix. *Meat Science*, **2018**, 145, 238-244	6.4	4
45	Tea Antioxidants As Affected by Environmental Factors **2018**, 313-331		
44	Actinidin pretreatment and sous vide cooking of beef brisket: Effects on meat microstructure, texture and in vitro protein digestibility. *Meat Science*, **2018**, 145, 256-265	6.4	38
43	Microstructural characteristics and gastro-small intestinal digestion in vitro of potato starch: Effects of refrigerated storage and reheating in microwave. *Food Chemistry*, **2017**, 226, 171-178	8.5	41
42	Impact of structural characteristics on starch digestibility of cooked rice. *Food Chemistry*, **2016**, 191, 91-7	8.5	73
41	Impact of the degree of cooking on starch digestibility of rice - An in vitro study. *Food Chemistry*, **2016**, 191, 98-104	8.5	62
40	Textural Characteristics of Raw and Cooked Potatoes **2016**, 475-501		4
39	Potato Starch and Its Modification **2016**, 195-247		11
38	Novel Applications of Potatoes **2016**, 627-649		2
37	Microstructure, Starch Digestion, and Glycemic Index of Potatoes **2016**, 369-402		3
36	High pressure processing of meat: effects on ultrastructure and protein digestibility. *Food and Function*, **2016**, 7, 2389-97	6.1	43
35	Microstructure and protein digestibility of beef: The effect of cooking conditions as used in stews and curries. *LWT - Food Science and Technology*, **2014**, 55, 612-620	5.4	81
34	Effects of season and plantation on phenolic content of unfermented and fermented Sri Lankan tea. *Food Chemistry*, **2014**, 152, 546-51	8.5	31
33	Antioxidant Quality of Tea (Camellia sinensis) as Affected by Environmental Factors **2014**, 121-129		5
32	Food microstructure and starch digestion. *Advances in Food and Nutrition Research*, **2013**, 70, 137-79	6	29

31	Influence of kiwifruit on protein digestion. *Advances in Food and Nutrition Research*, **2013**, 68, 149-67	6	13
30	Parenchyma cell microstructure and textural characteristics of raw and cooked potatoes. *Food Chemistry*, **2012**, 133, 1092-1100	8.5	78
29	In vitro digestibility of starch in cooked potatoes as affected by guar gum: Microstructural and rheological characteristics. *Food Chemistry*, **2012**, 133, 1206-1213	8.5	70
28	Importance of chemistry, technology and nutrition in potato processing. *Food Chemistry*, **2012**, 133, 1091	8.5	13
27	Indian culinary plants enhance glucose-induced insulin secretion and glucose consumption in INS-1 Ecells and 3T3-L1 adipocytes. *Food Chemistry*, **2011**, 129, 1120-5	8.5	8
26	Actinidin enhances protein digestion in the small intestine as assessed using an in vitro digestion model. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5074-80	5.7	52
25	Actinidin enhances gastric protein digestion as assessed using an in vitro gastric digestion model. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5068-73	5.7	57
24	Starch digestibility in food matrix: a review. *Trends in Food Science and Technology*, **2010**, 21, 168-180	15.3	588
23	Influence of Guar Gum on the In Vitro Starch DigestibilityRheological and Microstructural Characteristics. *Food Biophysics*, **2010**, 5, 149-160	3.2	148
22	Textural and Rheological Characteristics of Raw and Cooked Potatoes **2009**, 249-271		0
21	Characterization of gum ghatti (Anogeissus latifolia): a structural and rheological approach. *Journal of Food Science*, **2009**, 74, E328-32	3.4	43
20	Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. *Food Research International*, **2009**, 42, 666-673	7	25
19	Potato Starch and its Modification **2009**, 273-318		16
18	StarchCassia gum interactions: A microstructure Rheology study. *Food Chemistry*, **2008**, 111, 1-10	8.5	86
17	Textural and pasting properties of potatoes (Solanum tuberosum L.) as affected by storage temperature. *Journal of the Science of Food and Agriculture*, **2007**, 87, 520-526	4.3	21
16	Morphological, thermal and rheological characterization of starch isolated from New Zealand Kamo Kamo (Cucurbita pepo) fruit A novel source. *Carbohydrate Polymers*, **2007**, 67, 233-244	10.3	47
15	Physico-chemical, rheological and structural properties of fractionated potato starches. *Journal of Food Engineering*, **2007**, 82, 383-394	6	141
14	Factors influencing the physico-chemical, morphological, thermal and rheological properties of some chemically modified starches for food applicationsA review. *Food Hydrocolloids*, **2007**, 21, 1-22	10.6	702

13	Starch – A Potential Biomaterial for Biomedical Applications **2007**, 83-98		21
12	Relationships between physicochemical, morphological, thermal, rheological properties of rice starches. *Food Hydrocolloids*, **2006**, 20, 532-542	10.6	177
11	Effect of cross-linking on some properties of potato (Solanum tuberosum L.) starches. *Journal of the Science of Food and Agriculture*, **2006**, 86, 1945-1954	4.3	111
10	Physicochemical, cooking and textural properties of milled rice from different Indian rice cultivars. *Food Chemistry*, **2005**, 89, 253-259	8.5	151
9	Effect of glycerol monostearate on the physico-chemical, thermal, rheological and noodle making properties of corn and potato starches. *Food Hydrocolloids*, **2005**, 19, 839-849	10.6	91
8	Microstructural, cooking and textural characteristics of potato (Solanum tuberosum L) tubers in relation to physicochemical and functional properties of their flours. *Journal of the Science of Food and Agriculture*, **2005**, 85, 1275-1284	4.3	76
7	Effect of Acetylation on Some Properties of Corn and Potato Starches. *Starch/Staerke*, **2004**, 56, 586-601	2.3	116
6	Relationships between various physicochemical, thermal and rheological properties of starches separated from different potato cultivars. *Journal of the Science of Food and Agriculture*, **2004**, 84, 714-720	4.3	26
5	Morphological, thermal, rheological and retrogradation properties of potato starch fractions varying in granule size. *Journal of the Science of Food and Agriculture*, **2004**, 84, 1241-1252	4.3	153
4	Morphological, thermal and rheological properties of starches from different botanical sources. *Food Chemistry*, **2003**, 81, 219-231	8.5	1110
3	Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. *Food Chemistry*, **2002**, 79, 177-181	8.5	75
2	Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. *Food Chemistry*, **2002**, 79, 183-192	8.5	161
1	THE POTENTIAL OF ROSEMARY AS A FUNCTIONAL INGREDIENT FOR MEAT PRODUCTS- A REVIEW. *Food Reviews International*,1-21	5.5	6