

# Nazni Peerkhan

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3871237/publications.pdf>

Version: 2024-02-01

6  
papers

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citations

2258059

3  
h-index

2053705

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g-index

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all docs

6  
docs citations

6  
times ranked

38  
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in textural and sensory characterization of Kodo millet paneer with various coagulants. Journal of Food Measurement and Characterization, 2022, 16, 1-11.	3.2	6
2	Optimization of antioxidant activity and sensory parameters of millet egg tofu using mixture design. Journal of Food Processing and Preservation, 2022, 46, .	2.0	1
3	Optimization of wheat dextrin yogurt formulation using response surface methodology. Journal of Food Science and Technology, 2021, 58, 1740-1749.	2.8	6
4	Pearl millet protein bar: nutritional, organoleptic, textural characterization, and in-vitro protein and starch digestibility. Journal of Food Science and Technology, 2020, 57, 3467-3473.	2.8	13
5	Nutritional Composition, Textural and Sensory Properties of Ocimum Basilicum L. Seeds Incorporated Steamed Rice Cake. Current Research in Nutrition and Food Science, 2020, 8, 1046-1055.	0.8	0
6	Effects of weaning biscuits on the nutritional profile and the cognitive development in preschool children. Italian Journal of Pediatrics, 2010, 36, 18.	2.6	8