

Adil Gani

List of Publications by Year in descending order

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146
papers

6,074
citations

57681

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h-index

104191

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all docs

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docs citations

146
times ranked

6330
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of functional cakes rich in bioactive compounds extracted from saffron and tomatoes. <i>Journal of Food Science and Technology</i> , 2022, 59, 2479-2491.	1.4	5
2	Exploration of bioactive peptides from various origin as promising nutraceutical treasures: In vitro, in silico and in vivo studies. <i>Food Chemistry</i> , 2022, 373, 131395.	4.2	66
3	Î ² -Glucan from mushrooms and dates as a wall material for targeted delivery of model bioactive compound: Nutraceutical profiling and bioavailability. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105884.	3.8	13
4	Effect of nanoemulsion-loaded hybrid biopolymeric hydrogel beads on the release kinetics, antioxidant potential and antibacterial activity of encapsulated curcumin. <i>Food Chemistry</i> , 2022, 376, 131925.	4.2	37
5	Ultrasonics as a tool for development of pine-needle extract loaded bee wax edible packaging for value addition of Himalayan cheese. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105914.	3.8	13
6	Nanoencapsulation of hydroxytyrosol in chitosan crosslinked with sodium bisulfate tandem ultrasonication: Techno-characterization, release and antiproliferative properties. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105900.	3.8	14
7	Ferulic acid loaded pickering emulsions stabilized by resistant starch nanoparticles using ultrasonication: Characterization, in vitro release and nutraceutical potential. <i>Ultrasonics Sonochemistry</i> , 2022, 84, 105967.	3.8	19
8	Extraction of protein from churpi of yak milk origin: Size reduction, nutraceutical potential and as a wall material for resveratrol. <i>Food Bioscience</i> , 2022, 46, 101612.	2.0	7
9	Alginate-Based pH-Sensitive Hydrogels Encoated with Chitosan as a Bioactive Cargo Carrier with Caffeic Acid as a Model Biomolecule. <i>ACS Food Science & Technology</i> , 2022, 2, 667-672.	1.3	2
10	Bioactive constituents of saffron plant: Extraction, encapsulation and their food and pharmaceutical applications. <i>Applied Food Research</i> , 2022, 2, 100076.	1.4	16
11	Nano reduction coupled with encapsulation as a novel technique for utilising millet proteins as future foods. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106006.	3.8	6
12	Process standardization and characterization of chhurpi- a Himalayan homemade hard cheese. <i>Applied Food Research</i> , 2022, 2, 100116.	1.4	3
13	Encapsulation of Catechin into Î ² -Glucan Matrix Using Wet Milling and Ultrasonication as a Coupled Approach: Characterization and Bioactivity Retention. <i>Foods</i> , 2022, 11, 1493.	1.9	2
14	Effects of xanthan gum, canning and storage period on fatty acid profile and cholesterol oxidation of restructured low-fat meat product of India. <i>Food Chemistry</i> , 2021, 359, 128450.	4.2	12
15	Perspectives on utilization of macrophytes as feed ingredient for fish in future aquaculture. <i>Reviews in Aquaculture</i> , 2021, 13, 282-300.	4.6	17
16	Gluten-free minor cereals of Himalayan origin: Characterization, nutraceutical potential and utilization as possible anti-diabetic food for growing diabetic population of the world. <i>Food Hydrocolloids</i> , 2021, 113, 106402.	5.6	6
17	Impact of thermal processing and storage on fatty acid composition and cholesterol oxidation of canned traditional low-fat meat product of India. <i>LWT - Food Science and Technology</i> , 2021, 139, 110503.	2.5	8
18	Ultrasonicated resveratrol loaded starch nanocapsules: Characterization, bioactivity and release behaviour under in-vitro digestion. <i>Carbohydrate Polymers</i> , 2021, 251, 117111.	5.1	57

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19	Beta-Glucans. , 2021, , 93-125.		0
20	Recent Advances in the Application of Starch and Resistant Starch and Slowly Digestible Starch. , 2021, , 59-90.		2
21	Characterisation and utilisation of nano-reduced starch from underutilised cereals for delivery of folic acid through human GI tract. Scientific Reports, 2021, 11, 4873.	1.6	16
22	Encapsulating probiotics in novel resistant starch wall material for production of rice flour extrudates. LWT - Food Science and Technology, 2021, 140, 110839.	2.5	14
23	Nanoreduction as a technology to exploit β -Glucan from cereal and fungal sources for enhancing its nutraceutical potential. Carbohydrate Polymers, 2021, 258, 117664.	5.1	24
24	Encapsulation of saffron and sea buckthorn bioactives: Its utilization for development of low glycemic baked product for growing diabetic population of the world. LWT - Food Science and Technology, 2021, 142, 111035.	2.5	23
25	Prebiotic potential and characterization of resistant starch developed from four Himalayan rice cultivars using β -amylase and transglucosidase enzymes. LWT - Food Science and Technology, 2021, 143, 111085.	2.5	16
26	Pectin recovery from apple pomace: physicochemical and functional variation based on methyl esterification. International Journal of Food Science and Technology, 2021, 56, 4669-4679.	1.3	26
27	Exploitation of polyphenols and proteins using nanoencapsulation for anti-viral and brain boosting properties – Evoking a synergistic strategy to combat COVID-19 pandemic. International Journal of Biological Macromolecules, 2021, 180, 375-384.	3.6	13
28	Noncovalent Interactions of Sea Buckthorn Polyphenols with Casein and Whey Proteins: Effect on the Stability, Antioxidant Potential, and Bioaccessibility of Polyphenols. ACS Food Science & Technology, 2021, 1, 1206-1214.	1.3	11
29	Physicochemical characterisation of kafirins extracted from sorghum grain and dried distillers grain with solubles related to their biomaterial functionality. Scientific Reports, 2021, 11, 15204.	1.6	5
30	Effect of gum Arabic, xanthan and carrageenan coatings containing antimicrobial agent on postharvest quality of strawberry: Assessing the physicochemical, enzyme activity and bioactive properties. International Journal of Biological Macromolecules, 2021, 183, 2100-2108.	3.6	37
31	β -Glucan: A dual regulator of apoptosis and cell proliferation. International Journal of Biological Macromolecules, 2021, 182, 1229-1237.	3.6	22
32	Development of novel functional snacks containing nano-encapsulated resveratrol with anti-diabetic, anti-obesity and antioxidant properties. Food Chemistry, 2021, 352, 129323.	4.2	39
33	Effect of Nanoreduction on Functional and Structural Properties of Resistant-Starch from Lotus Stem. ACS Food Science & Technology, 2021, 1, 1444-1455.	1.3	4
34	Resistant starch type 2 from lotus stem: Ultrasonic effect on physical and nutraceutical properties. Ultrasonics Sonochemistry, 2021, 76, 105655.	3.8	25
35	Phenotypic and probiotic characterization of isolated LAB from Himalayan cheese (Kradi/Kalari) and effect of simulated gastrointestinal digestion on its bioactivity. LWT - Food Science and Technology, 2021, 149, 111669.	2.5	5
36	Nanoreduction of Millet Proteins: Effect on Structural and Functional Properties. ACS Food Science & Technology, 2021, 1, 1418-1427.	1.3	16

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37	Valorization of natural colors as health-promoting bioactive compounds: Phytochemical profile, extraction techniques, and pharmacological perspectives. <i>Food Chemistry</i> , 2021, 362, 130141.	4.2	60
38	Characterization of apple (<i>Malus domestica</i>) seed flour for its structural and nutraceutical potential. <i>LWT - Food Science and Technology</i> , 2021, 151, 112138.	2.5	18
39	Exploiting maltodextrin and whey protein isolate macromolecules as carriers for the development of freeze dried honey powder. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100040.	1.6	5
40	Resistant Starch and Slowly Digestible Starch. , 2021, , 19-39.		0
41	Enhancing the nutraceutical potential of Himalayan cheese (kradi) through saffron fortification. <i>Food Bioscience</i> , 2021, 44, 101409.	2.0	7
42	Nutraceutical Importance and Applications of <i>Nigella sativa</i> Seed Flour. <i>Food Bioactive Ingredients</i> , 2021, , 209-221.	0.3	2
43	Assessment of physical, microstructural, thermal, techno-functional and rheological characteristics of apple (<i>Malus domestica</i>) seeds of Northern Himalayas. <i>Scientific Reports</i> , 2021, 11, 22785.	1.6	6
44	Solubility of organic compounds in scCO ₂ . , 2020, , 379-411.		2
45	Effect of nano-reduction on properties of Î ² -glucan and its use as encapsulating agent for release of Î±-tocopherol. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2020, 24, 100230.	1.5	9
46	Food hydrocolloids: Functional, nutraceutical and novel applications for delivery of bioactive compounds. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 554-567.	3.6	70
47	Protein based packaging of plant origin: Fabrication, properties, recent advances and future perspectives. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 707-716.	3.6	45
48	In Vivo Screening and Antidiabetic Potential of Polyphenol Extracts from Guava Pulp, Seeds and Leaves. <i>Animals</i> , 2020, 10, 1714.	1.0	21
49	Nano-reduction of starch from underutilised millets: Effect on structural, thermal, morphological and nutraceutical properties. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 1113-1121.	3.6	29
50	Resistant starch from five Himalayan rice cultivars and Horse chestnut: Extraction method optimization and characterization. <i>Scientific Reports</i> , 2020, 10, 4097.	1.6	22
51	Influence of ball milling on the production of starch nanoparticles and its effect on structural, thermal and functional properties. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 85-91.	3.6	65
52	Production and characterization of starch nanoparticles by mild alkali hydrolysis and ultra-sonication process. <i>Scientific Reports</i> , 2020, 10, 3533.	1.6	113
53	<i>Celosia cristata</i> Linn. flowers as a new source of nutraceuticals- A study on nutritional composition, chemical characterization and in-vitro antioxidant capacity. <i>Heliyon</i> , 2020, 6, e05792.	1.4	15
54	Nano-encapsulation of catechin in starch nanoparticles: Characterization, release behavior and bioactivity retention during simulated in-vitro digestion. <i>Food Chemistry</i> , 2019, 270, 95-104.	4.2	237

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55	Himalayan cheese (Kalari/Kradi) fermented with different probiotic strains: In vitro investigation of nutraceutical properties. <i>LWT - Food Science and Technology</i> , 2019, 104, 53-60.	2.5	47
56	Effect of roasting on physicochemical and antioxidant properties of kalonji (<i>Nigella sativa</i>) seed flour. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1364-1372.	1.6	16
57	Isolation and characterization of a novel thermophile; <i>Bacillus haynesii</i> , applied for the green synthesis of ZnO nanoparticles. <i>Artificial Cells, Nanomedicine and Biotechnology</i> , 2019, 47, 2072-2082.	1.9	55
58	Comparative study on utilization of micro and nano sized starch particles for encapsulation of camel milk derived probiotics (<i>Pediococcus acidolactici</i>). <i>LWT - Food Science and Technology</i> , 2019, 110, 231-238.	2.5	47
59	Water extractable pentosans - Quantification of ferulic acid using RP-HPLC, techno-rheological and antioxidant properties. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 365-371.	3.6	6
60	Effect of extrusion on the physicochemical and antioxidant properties of value added snacks from whole wheat (<i>Triticum aestivum</i> L.) flour. <i>Food Chemistry</i> , 2019, 276, 22-32.	4.2	46
61	Microencapsulation of caffeine loaded in polysaccharide based delivery systems. <i>Food Hydrocolloids</i> , 2018, 82, 312-321.	5.6	33
62	β -D-glucan as an enteric delivery vehicle for probiotics. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 864-869.	3.6	33
63	Biological and pharmaceutical activities of mushroom β -glucan discussed as a potential functional food ingredient. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 16, 1-13.	1.5	57
64	Olive oil and its principal bioactive compound: Hydroxytyrosol – A review of the recent literature. <i>Trends in Food Science and Technology</i> , 2018, 77, 77-90.	7.8	80
65	Production of RS4 from rice starch and its utilization as an encapsulating agent for targeted delivery of probiotics. <i>Food Chemistry</i> , 2018, 239, 287-294.	4.2	110
66	Microencapsulation of saffron anthocyanins using β glucan and β cyclodextrin: Microcapsule characterization, release behaviour & antioxidant potential during in-vitro digestion. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 435-442.	3.6	122
67	Dual enzyme modified oat starch: Structural characterisation, rheological properties, and digestibility in simulated GI tract. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 140-147.	3.6	44
68	Use of pomegranate peel extract incorporated zein film with improved properties for prolonged shelf life of fresh Himalayan cheese (Kalari/kradi). <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 25-32.	2.7	126
69	Optimization of antioxidant activity and total polyphenols of dried apricot fruit extracts (<i>Prunus</i>) Tj ETQq1 1 0.784314 rgBT /Overloc Sciences, 2017, 16, 119-126.	1.0	26
70	Production of RS4 from rice by acetylation: Physicochemical, thermal, and structural characterization. <i>Starch/Staerke</i> , 2017, 69, 1600052.	1.1	18
71	Antioxidant and Antiproliferative Activity of Walnut Extract (<i>Juglans regia</i> L.) Processed by Different Methods and Identification of Compounds Using GC/MS and LC/MS Technique. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12756.	0.9	27
72	Physicochemical, rheological and structural characterization of acetylated oat starches. <i>LWT - Food Science and Technology</i> , 2017, 80, 19-26.	2.5	54

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73	Effect of double alginate microencapsulation on in vitro digestibility and thermal tolerance of <i>Lactobacillus plantarum</i> NCDC201 and <i>L. casei</i> NCDC297. <i>LWT - Food Science and Technology</i> , 2017, 83, 50-58.	2.5	64
74	Gluten-free baking: Combating the challenges - A review. <i>Trends in Food Science and Technology</i> , 2017, 66, 98-107.	7.8	146
75	Physico-chemical, rheological and antioxidant properties of sweet chestnut (<i>Castanea sativa</i> Mill.) as affected by pan and microwave roasting. <i>Journal of Advanced Research</i> , 2017, 8, 399-405.	4.4	62
76	γ -Irradiation of oat grain – Effect on physico-chemical, structural, thermal, and antioxidant properties of extracted starch. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 1313-1320.	3.6	32
77	Emerging concepts in the nutraceutical and functional properties of pectin – A Review. <i>Carbohydrate Polymers</i> , 2017, 168, 227-239.	5.1	307
78	Structural, rheological and nutraceutical potential of β -glucan from barley and oat. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017, 10, 10-16.	1.5	54
79	Structural, rheological, antioxidant, and functional properties of β -glucan extracted from edible mushrooms <i>Agaricus bisporus</i> , <i>Pleurotus ostreatus</i> and <i>Coprinus atramentarius</i> . <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017, 11, 67-74.	1.5	61
80	Physicochemical properties, in-vitro digestibility and structural elucidation of RS4 from rice starch. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 471-477.	3.6	55
81	Effect of gamma irradiation on physicochemical, structural and rheological properties of plant exudate gums. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 74-82.	2.7	38
82	Micro-encapsulation of folic acid using horse chestnut starch and β -cyclodextrin: Microcapsule characterization, release behavior & antioxidant potential during GI tract conditions. <i>Food Hydrocolloids</i> , 2017, 66, 154-160.	5.6	68
83	Physico-chemical, structural, pasting and thermal properties of starches of fourteen Himalayan rice cultivars. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 1101-1107.	3.6	58
84	Preparation, health benefits and applications of resistant starch – a review. <i>Starch/Staerke</i> , 2016, 68, 287-301.	1.1	128
85	Isolation, composition, and physicochemical properties of starch from legumes: A review. <i>Starch/Staerke</i> , 2016, 68, 834-845.	1.1	78
86	Influence of processing on physicochemical and antioxidant properties of apricot (<i>Prunus armeniaca</i>) Tj ETQq0 0 0 ggBT /Overlock 10 Tf 0.6	0.6	2
87	Time-dependent extraction kinetics of infused components of different Indian black tea types using UV spectroscopy. <i>Cogent Food and Agriculture</i> , 2016, 2, .	0.6	4
88	Mushroom varieties found in the Himalayan regions of India: Antioxidant, antimicrobial, and antiproliferative activities. <i>Food Science and Biotechnology</i> , 2016, 25, 1095-1100.	1.2	17
89	Ultrasound treatment: effect on physicochemical, microbial and antioxidant properties of cherry (<i>Prunus avium</i>). <i>Journal of Food Science and Technology</i> , 2016, 53, 2752-2759.	1.4	51
90	Art and Science behind Modified Starch Edible Films and Coatings: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 568-580.	5.9	171

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91	Application of guar-xanthan gum mixture as a partial fat replacer in meat emulsions. Journal of Food Science and Technology, 2016, 53, 2876-2886.	1.4	32
92	Germination and microwave processing of barley (<i>Hordeum vulgare</i> L.) changes the structural and physicochemical properties of β -D-glucan & enhances its antioxidant potential. Carbohydrate Polymers, 2016, 153, 696-702.	5.1	51
93	Incorporation of carrot pomace powder in wheat flour: effect on flour, dough and cookie characteristics. Journal of Food Science and Technology, 2016, 53, 3715-3724.	1.4	27
94	Comparative study of physico-chemical and functional properties of starch extracted from two kidney bean (<i>Phaseolus vulgaris</i> L.) and green gram cultivars (<i>Vigna radiata</i> L.) grown in India. Starch/Staerke, 2016, 68, 416-426.	1.1	18
95	In-vitro digestibility, rheology, structure, and functionality of RS3 from oat starch. Food Chemistry, 2016, 212, 749-758.	4.2	88
96	Effect of microwave roasting on antioxidant and anticancerous activities of barley flour. Journal of the Saudi Society of Agricultural Sciences, 2016, 15, 12-19.	1.0	33
97	Himalayan cheese (Kalari/Kradi) - Effect of different probiotic strains on oxidative stability, microbiological, sensory and nutraceutical properties during storage. LWT - Food Science and Technology, 2016, 67, 74-81.	2.5	38
98	β -Glucan as an encapsulating agent: Effect on probiotic survival in simulated gastrointestinal tract. International Journal of Biological Macromolecules, 2016, 82, 217-222.	3.6	62
99	Effect of infrared and microwave radiations on properties of Indian Horse Chestnut starch. International Journal of Biological Macromolecules, 2016, 84, 166-173.	3.6	59
100	Effect of roasting on physicochemical, functional and antioxidant properties of arrowhead (<i>Sagittaria sagittifolia</i> L.) flour. Food Chemistry, 2016, 197, 345-352.	4.2	44
101	Effects of guar gum as fat replacer on some quality parameters of mutton goshtaba, a traditional Indian meat product. Small Ruminant Research, 2016, 137, 169-176.	0.6	34
102	Physicochemical properties of whole wheat flour as affected by gamma irradiation. LWT - Food Science and Technology, 2016, 71, 175-183.	2.5	68
103	Geometrical, functional, thermal, and structural properties of oat varieties from temperate region of India. Journal of Food Science and Technology, 2016, 53, 1856-1866.	1.4	13
104	Physico-chemical, functional and structural properties of RS3/RS4 from kidney bean (<i>Phaseolus</i>)	3.6	36
105	Effect of water and ether extraction on functional and antioxidant properties of Indian horse chestnut (<i>Aesculus indica</i> Colebr) flour. Journal of Food Measurement and Characterization, 2016, 10, 387-395.	1.6	15
106	Bioactive profile, health benefits and safety evaluation of sea buckthorn (<i>Hippophae rhamnoides</i> L.): A review. Cogent Food and Agriculture, 2016, 2, .	0.6	28
107	Newly released oat varieties of himalayan region -Techno-functional, rheological, and nutraceutical properties of flour. LWT - Food Science and Technology, 2016, 70, 111-118.	2.5	23
108	Gamma irradiation studies of composite thin films of poly vinyl alcohol and coumarin. RSC Advances, 2016, 6, 1554-1561.	1.7	21

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109	Production of resistant starch from rice by dual autoclaving-retrogradation treatment: In vitro digestibility, thermal and structural characterization. <i>Food Hydrocolloids</i> , 2016, 56, 108-117.	5.6	185
110	Structural, thermal, functional, antioxidant & antimicrobial properties of β -D-glucan extracted from baker's yeast (<i>Saccharomyces cerevisiae</i>) after γ -irradiation. <i>Carbohydrate Polymers</i> , 2016, 140, 442-450.	5.1	73
111	Effect of ultrasound treatment on physico-chemical, nutraceutical and microbial quality of strawberry. <i>LWT - Food Science and Technology</i> , 2016, 66, 496-502.	2.5	104
112	Effects of Guar-Xanthan Gum Mixture as Fat Replacer on the Physicochemical Properties and Oxidative Stability of Goshtaba, a Traditional Indian Meat Product. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2935-2946.	0.9	17
113	Utilization of apple pomace powder as a fat replacer in goshtaba: a traditional meat product of Jammu and Kashmir, India. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 389-399.	1.6	32
114	DNA scission inhibition, antioxidant, and antiproliferative activities of water chestnut (<i>Trapa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	0.9	17
115	Effect of sand roasting on the antioxidant and antiproliferative activity of barley (<i>Hordeum vulgare</i>). <i>Nutrafoods</i> , 2015, 14, 227-236.	0.5	4
116	Effect of extraction time on antioxidants and bioactive volatile components of green tea (<i>Camellia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.6	20
117	A review of the recent advances in starch as active and nanocomposite packaging films. <i>Cogent Food and Agriculture</i> , 2015, 1, 1115640.	0.6	35
118	Physical characteristics, mineral analysis and antioxidant properties of some apricot varieties grown in North India. <i>Cogent Food and Agriculture</i> , 2015, 1, 1118961.	0.6	10
119	Effect of γ -irradiation on structure and nutraceutical potential of β -D-glucan from barley (<i>Hordeum</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	3.6	76
120	Effect of green tea powder on thermal, rheological & functional properties of wheat flour and physical, nutraceutical & sensory analysis of cookies. <i>Journal of Food Science and Technology</i> , 2015, 52, 5799-5807.	1.4	62
121	Effect of γ -irradiation on structural, functional and antioxidant properties of β -glucan extracted from button mushroom (<i>Agaricus bisporus</i>). <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 123-130.	2.7	49
122	Effect of γ -irradiation on antioxidant and antiproliferative properties of oat β -glucan. <i>Radiation Physics and Chemistry</i> , 2015, 117, 120-127.	1.4	36
123	Himalayan cheese (Kalari/kradi): Effect of different storage temperatures on its physicochemical, microbiological and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2015, 63, 837-845.	2.5	28
124	Characterization of cookies made from wheat flour blended with buckwheat flour and effect on antioxidant properties. <i>Journal of Food Science and Technology</i> , 2015, 52, 6334-6344.	1.4	57
125	Effect of gamma-irradiation on physico-chemical and functional properties of arrowhead (<i>Sagittaria</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	2.0	42
126	Engineering and functional properties of four varieties of pulses and their correlative study. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 347-358.	1.6	8

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127	Effect of whey and casein protein hydrolysates on rheological, textural and sensory properties of cookies. <i>Journal of Food Science and Technology</i> , 2015, 52, 5718-5726.	1.4	39
128	Development of potato starch based active packaging films loaded with antioxidants and its effect on shelf life of beef. <i>Journal of Food Science and Technology</i> , 2015, 52, 7245-7253.	1.4	63
129	Physicochemical properties of native and $\hat{1}^3$ -irradiated wild arrowhead (<i>Sagittaria sagittifolia</i> L.) tuber starch. <i>International Journal of Biological Macromolecules</i> , 2015, 77, 360-368.	3.6	50
130	Effect of packaging and storage on the physicochemical and antioxidant properties of quince candy. <i>Journal of Food Science and Technology</i> , 2015, 52, 7313-7320.	1.4	12
131	In vitro antioxidant and antiproliferative activity of microwave-extracted green tea and black tea (<i>Camellia sinensis</i>): a comparative study. <i>Nutrafoods</i> , 2015, 14, 207-215.	0.5	16
132	Enzymatic hydrolysis of whey and casein protein- effect on functional, rheological, textural and sensory properties of breads. <i>Journal of Food Science and Technology</i> , 2015, 52, 7697-7709.	1.4	28
133	Xanthan gum as a fat replacer in goshtaba-a traditional meat product of India: effects on quality and oxidative stability. <i>Journal of Food Science and Technology</i> , 2015, 52, 8104-8112.	1.4	30
134	Effect of acetylation on the physicochemical properties of Indian Horse Chestnut (<i>Aesculus</i>) Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50	1.1	15
135	Rice starch active packaging films loaded with antioxidants development and characterization. <i>Starch/Staerke</i> , 2015, 67, 294-302.	1.1	46
136	Effect of $\hat{1}^3$ -irradiation on granule structure and physicochemical properties of starch extracted from two types of potatoes grown in Jammu & Kashmir, India. <i>LWT - Food Science and Technology</i> , 2014, 58, 239-246.	2.5	46
137	Effect of gamma irradiation on the physicochemical properties of alkali-extracted rice starch. <i>Radiation Physics and Chemistry</i> , 2014, 99, 37-44.	1.4	71
138	Physical properties of barley and oats cultivars grown in high altitude Himalayan regions of India. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 296-304.	1.6	27
139	Characterization of Lotus Stem (<i>Nelumbo nucifera</i>) Starches Purified From Three Lakes of India. <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 605-618.	0.6	17
140	Effect of gamma irradiation on the physicochemical and morphological properties of starch extracted from lotus stem harvested from Dal lake of Jammu and Kashmir, India. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2013, 12, 109-115.	1.0	38
141	Characterization of rice starches extracted from Indian cultivars. <i>Food Science and Technology International</i> , 2013, 19, 143-152.	1.1	44
142	Modification of bean starch by $\hat{1}^3$ -irradiation: Effect on functional and morphological properties. <i>LWT - Food Science and Technology</i> , 2012, 49, 162-169.	2.5	85
143	Whole-Grain Cereal Bioactive Compounds and Their Health Benefits: A Review. <i>Journal of Food Processing & Technology</i> , 2012, 03, .	0.2	161
144	Physico-chemical, morphological and pasting properties of starches extracted from water Chestnuts (<i>Trapa natans</i>) from three Lakes of Kashmir, India. <i>Brazilian Archives of Biology and Technology</i> , 2010, 53, 731-740.	0.5	65

#	ARTICLE	IF	CITATIONS
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