

Ganga Sahay Meena

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

344
citations

933447

10
h-index

839539

18
g-index

21
all docs

21
docs citations

21
times ranked

305
citing authors

#	ARTICLE	IF	CITATIONS
1	Homogenization and sodium hydrogen phosphate induced effect on physical and rheological properties of ultrafiltered concentrated milk. <i>Journal of Food Science and Technology</i> , 2022, 59, 956-967.	2.8	2
2	Effect of sodium triphosphate and sodium hexametaphosphate on properties of buffalo milk protein concentrate 60 (BMPC60) powder. <i>Journal of Food Science and Technology</i> , 2021, 58, 1996-2006.	2.8	7
3	Applications of reverse osmosis in dairy processing: an Indian perspective. <i>Journal of Food Science and Technology</i> , 2021, 58, 3676-3688.	2.8	10
4	Production and characterization of cow milk based low-protein milk protein concentrate (MPC) powders. <i>Journal of Food Science and Technology</i> , 2020, 58, 3205-3214.	2.8	4
5	Milk protein concentrates 80: Does composition of buffalo milk matter for its poor functionality?. <i>LWT - Food Science and Technology</i> , 2020, 131, 109652.	5.2	7
6	Organic solvent-free extraction of carotenoids from carrot bio-waste and its physico-chemical properties. <i>Journal of Food Science and Technology</i> , 2019, 56, 4678-4687.	2.8	42
7	Alteration in physicochemical, functional, rheological and reconstitution properties of milk protein concentrate powder by pH, homogenization and diafiltration. <i>Journal of Food Science and Technology</i> , 2019, 56, 1622-1630.	2.8	6
8	Effect of disodium phosphate and homogenization on physico-chemical and rheological properties of buffalo skim milk based ultrafiltered retentate. <i>Journal of Food Science and Technology</i> , 2019, 56, 2426-2435.	2.8	4
9	Effect of change in pH, heat treatment and diafiltration on properties of medium protein buffalo milk protein concentrate. <i>Journal of Food Science and Technology</i> , 2019, 56, 1462-1472.	2.8	9
10	Using taste-induced saltiness enhancement for reducing sodium in Cheddar cheese: Effect on physico-chemical and sensorial attributes. <i>International Dairy Journal</i> , 2019, 91, 165-171.	3.0	16
11	Effect of pH adjustment, homogenization and diafiltration on physicochemical, reconstitution, functional and rheological properties of medium protein milk protein concentrates (MPC70). <i>Journal of Food Science and Technology</i> , 2018, 55, 1376-1386.	2.8	12
12	Effect of culture levels, ultrafiltered retentate addition, total solid levels and heat treatments on quality improvement of buffalo milk plain set yoghurt. <i>Journal of Food Science and Technology</i> , 2018, 55, 1648-1655.	2.8	10
13	Production and characterization of milk protein concentrates 60 (MPC60) from buffalo milk. <i>LWT - Food Science and Technology</i> , 2018, 91, 368-374.	5.2	24
14	Application of ohmic heating for concentration of milk. <i>Journal of Food Science and Technology</i> , 2018, 55, 4956-4963.	2.8	34
15	Effect of change in pH of skim milk and ultrafiltered/diafiltered retentates on milk protein concentrate (MPC70) powder properties. <i>Journal of Food Science and Technology</i> , 2018, 55, 3526-3537.	2.8	13
16	Physico-chemical, functional and rheological properties of milk protein concentrate 60 as affected by disodium phosphate addition, diafiltration and homogenization. <i>Journal of Food Science and Technology</i> , 2017, 54, 1678-1688.	2.8	39
17	Milk protein concentrates: opportunities and challenges. <i>Journal of Food Science and Technology</i> , 2017, 54, 3010-3024.	2.8	68
18	Sensory Preference Modeling of Probiotic Shrikhand Employing Soft Computing. <i>Agricultural Research</i> , 2016, 5, 362-372.	1.7	4

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19	Effect of concentration, homogenization and stabilizing salts on heat stability and rheological properties of cow skim milk ultrafiltered retentate. <i>Journal of Food Science and Technology</i> , 2016, 53, 3960-3968.	2.8	21
20	Growth characteristics modeling of <i>Lactobacillus acidophilus</i> using RSM and ANN. <i>Brazilian Archives of Biology and Technology</i> , 2014, 57, 15-22.	0.5	9
21	Growth Characteristics Modeling of Mixed Culture of <i>Bifidobacterium bifidum</i> and <i>Lactobacillus acidophilus</i> using Response Surface Methodology and Artificial Neural Network. <i>Brazilian Archives of Biology and Technology</i> , 2014, 57, 962-970.	0.5	3