Juhi Saxena

List of Publications by Year
in descending order

10 papers	148 citations	1307594 7 h-index	1372567 10 g-index
10 all docs	10 docs citations	10 times ranked	168 citing authors

#	Article	IF	Citations
1	Optimization of time-electric field combination for PPO inactivation in sugarcane juice by ohmic heating and its shelf life assessment. LWT - Food Science and Technology, 2016, 71, 329-338.	5.2	46
2	<scp>E</scp>ffect of ohmic heating on Polyphenol Oxidase (PPO) inactivation and color change in sugarcane juice. Journal of Food Process Engineering, 2017, 40, e12485.	2.9	24
3	Inter-relationship between lactose crystallization and surface free fat during storage of infant formula. Food Chemistry, 2020, 322, 126636.	8.2	23
4	Physicochemical properties and surface composition of infant formula powders. Food Chemistry, 2019, 297, 124967.	8.2	13
5	Kinetics of the inactivation of polyphenol oxidase and formation of reducing sugars in sugarcane juice during Ohmic and conventional heating. Journal of Food Process Engineering, 2018, 41, e12671.	2.9	12
6	Complexes of star-shaped cationic polyelectrolytes with anionic liposomes: Towards multi-liposomal assemblies with controllable stability. Polymer, 2016, 93, 198-203.	3.8	9
7	Influence of lactose pre-crystallization on the storage stability of infant formula powder containing lactose and maltodextrin. Food Hydrocolloids, 2021, 111, 106385.	10.7	9
8	Effect of lactose pre-crystallisation on the physicochemical properties during storage of infant formula containing hydrolysed whey protein. International Dairy Journal, 2020, 110, 104800.	3.0	5
9	Effect of compositional variation on physico-chemical and structural changes in infant formula during storage. International Dairy Journal, 2021, 116, 104957.	3.0	4
10	Influence of Lactose on the Physicochemical Properties and Stability of Infant Formula Powders: A Review. Food Reviews International, 2023, 39, 772-786.	8.4	3