

# Juhi Saxena

## List of Publications by Year in descending order

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Version: 2024-02-01

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