

Charanjit S Riar

List of Publications by Year in descending order

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76
papers

2,391
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159358

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223531

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docs citations

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times ranked

2147
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#	ARTICLE	IF	CITATIONS
1	Effect of dephenolization and pH on functional properties, amino acid profile, and nutritional characteristics of protein isolate from Meghalayan cherry (<i>Prunus nepalensis</i>) kernel. <i>Biomass Conversion and Biorefinery</i> , 2024, 14, 4883-4895.	2.9	1
2	Polyphenol bio-accessibility and antioxidant activity of in vitro digested ultrasound-assisted Meghalayan cherry (<i>Prunus nepalensis</i>) pomace extract. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 14071-14085.	2.9	2
3	Effect of extraction methods and simulated in vitro gastrointestinal digestion on phenolic compound profile, bio-accessibility, and antioxidant activity of Meghalayan cherry (<i>Prunus nepalensis</i>) pomace extracts. <i>LWT - Food Science and Technology</i> , 2022, 153, 112570.	2.5	29
4	Optimization and evaluation of composite flour cookies prepared from germinated triticale, kidney bean, and chickpea. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	9
5	Optimization of ultrasound assisted extraction of polyphenols from Meghalayan cherry fruit (<i>Prunus</i>) Tj ETQq1 1 0.784314 rgBT /Ove Journal of Food Measurement and Characterization, 2021, 15, 119-133.	1.6	33
6	Food Biopolymers: Structural, Functional, and Nutraceutical Properties: Food Proteins: An Overview. , 2021, , 211-229.		1
7	Rheological, structural and thermal characteristics of protein isolates obtained from album (<i>Chenopodium album</i>) and quinoa (<i>Chenopodium quinoa</i>) seeds. <i>Food Hydrocolloids for Health</i> , 2021, 1, 100019.	1.6	12
8	Improvement in the functional properties of quinoa (<i>Chenopodium quinoa</i>) protein isolates after the application of controlled heat-treatment: Effect on structural properties. <i>Food Structure</i> , 2021, 28, 100189.	2.3	40
9	Effect of lysozyme infusion, high-intensity ultrasound and controlled thermal treatment on the physicochemical and functional characteristics of <i>Chenopodium album</i> protein isolate based active packaging film. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100686.	3.3	7
10	Analyzing the effect of germination on the pasting, rheological, morphological and in- vitro antioxidant characteristics of kodo millet flour and extracts. <i>Food Chemistry</i> , 2021, 361, 130073.	4.2	21
11	Intensification of Polyphenols Extraction from Sohiong (<i>Prunus nepalensis</i>) using Microwave-Assisted Extraction. <i>Asian Journal of Chemistry</i> , 2021, 34, 140-146.	0.1	0
12	Sensory, rheological and chemical characteristics during storage of set type full fat yoghurt fortified with barley β -glucan. <i>Journal of Food Science and Technology</i> , 2020, 57, 41-51.	1.4	26
13	Formulation and characterization of cookies prepared from the composite flour of germinated kidney bean, chickpea, and wheat. , 2020, 2, e42.		14
14	Status of Bioactive Compounds from Bran of Pigmented Traditional Rice Varieties and Their Scope in Production of Medicinal Food with Nutraceutical Importance. <i>Agronomy</i> , 2020, 10, 1817.	1.3	38
15	Structural modification in album (<i>Chenopodium album</i>) protein isolates due to controlled thermal modification and its relationship with protein digestibility and functionality. <i>Food Hydrocolloids</i> , 2020, 103, 105708.	5.6	50
16	Effect of pH and holding time on the characteristics of protein isolates from <i>Chenopodium</i> seeds and study of their amino acid profile and scoring. <i>Food Chemistry</i> , 2019, 272, 165-173.	4.2	85
17	Structural modification of quinoa seed protein isolates (QPIs) by variable time sonification for improving its physicochemical and functional characteristics. <i>Ultrasonics Sonochemistry</i> , 2019, 58, 104700.	3.8	77
18	Physicochemical, molecular and thermal properties of high-intensity ultrasound (HIUS) treated protein isolates from album (<i>Chenopodium album</i>) seed. <i>Food Hydrocolloids</i> , 2019, 96, 433-441.	5.6	98

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19	Effect of chemical composition, granule structure and crystalline form of pigmented rice starches on their functional characteristics. <i>Food Chemistry</i> , 2019, 297, 124984.	4.2	19
20	Development and characterization of biodegradable films from whey protein concentrate, psyllium husk and oxidized, crosslinked, dual- β -modified lotus rhizome starch composite. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3398-3409.	1.7	15
21	Effect of composition, granular morphology and crystalline structure on the pasting, textural, thermal and sensory characteristics of traditional rice cultivars. <i>Food Chemistry</i> , 2019, 280, 303-309.	4.2	28
22	Effect of addition of different levels of β -glucan from minor millet on the functional, textural and sensory characteristics of cake premix and cake. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1186-1194.	1.6	5
23	Nutritional constituents of pseudo cereals and their potential use in food systems: A review. <i>Trends in Food Science and Technology</i> , 2018, 75, 170-180.	7.8	106
24	Physical, Mechanical, Morphological, and Barrier Properties of Elephant Foot Yam Starch, Whey Protein Concentrate and <i>psyllium</i> Husk Based Composite Biodegradable Films. <i>Polymer Composites</i> , 2018, 39, E407.	2.3	20
25	Extraction and in vitro antioxidant capacity evaluation of phenolic compounds from pigmented aromatic rice (<i>Oryza sativa</i> L.) cultivars. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 56-67.	1.6	2
26	Changes in the GABA and polyphenols contents of foxtail millet on germination and their relationship with in vitro antioxidant activity. <i>Food Chemistry</i> , 2018, 245, 863-870.	4.2	65
27	Characteristics of β -glucan extracted from raw and germinated foxtail (<i>Setaria italica</i>) and kodo (<i>Paspalum scrobiculatum</i>) millets. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 141-148.	3.6	9
28	Extraction solvent concentration affecting the anthocyanins and other phytochemicals profile and antioxidant properties of bran extracts of pigmented rice cultivars. <i>Scientia Iranica</i> , 2018, .	0.3	2
29	Effect of Egg Albumen, Vegetable Oil, Corn Bran, and Cooking Methods on Quality Characteristics of Chicken Nuggets Using Response Surface Methodology. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 901-911.	1.5	4
30	Optimization of Pellet Production from Agro-Industrial By-Products: Effect of Plasticizers on Properties of Pellets and Composite Pots. <i>Journal of Polymers and the Environment</i> , 2017, 25, 56-73.	2.4	3
31	Optimization of dietary fiber enriched chicken nuggets for different cooking methods. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1386-1397.	1.6	4
32	Using combined optimization, GC-MS and analytical technique to analyze the germination effect on phenolics, dietary fibers, minerals and GABA contents of Kodo millet (<i>Paspalum scrobiculatum</i>). <i>Food Chemistry</i> , 2017, 233, 20-28.	4.2	38
33	Molecular characteristics of oxidized and cross-linked lotus (<i>Nelumbo nucifera</i>) rhizome starch. <i>International Journal of Food Properties</i> , 2017, 20, S1065-S1081.	1.3	16
34	Extraction, identification and assessment of antioxidative compounds of bran extracts of traditional rice cultivars: An analytical approach. <i>Food Chemistry</i> , 2017, 237, 264-274.	4.2	20
35	Effect of germination on chemical, functional and nutritional characteristics of wheat, brown rice and triticale: a comparative study. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4643-4651.	1.7	56
36	Value addition to agro industrial by-products: Effect of temperature and plasticizer on various properties of pellets developed using extrusion technology. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13257.	0.9	4

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37	Characterizing the pigmented traditional rice cultivars grown in temperate regions of Kashmir (India) for free and bound phenolics compounds and in-vitro antioxidant properties. <i>Journal of Cereal Science</i> , 2017, 76, 253-262.	1.8	20
38	Characterization of agro-industrial byproducts and wastes for sustainable industrial application. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1254-1265.	1.6	8
39	Value Addition to Food Industry By-Products and Wastes (Deoiled Rice Bran and Banana Peel) by Optimizing Pellets' Formulation Using Response Surface Methodology: Characterisation and Classification by PCA Approach. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13132.	0.9	4
40	Studies on effect of temperature and time on textural and rheological properties of starch isolated from traditional rice cultivars of Kashmir (India). <i>Journal of Texture Studies</i> , 2017, 48, 151-159.	1.1	7
41	Physicochemical, cooking, and textural characteristics of grains of different rice (<i>Oryza sativa</i> L.) cultivars of temperate region of India and their interrelationships. <i>Journal of Texture Studies</i> , 2017, 48, 160-170.	1.1	30
42	Effect of Dietary Fiber Enrichment and Different Cooking Methods on Quality of Chicken Nuggets. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 410-417.	1.5	17
43	Physico-Chemical, Functional and Rheological Characterization of Biodegradable Pellets and Composite Sheets. <i>MATEC Web of Conferences</i> , 2016, 57, 04003.	0.1	0
44	Cultivars effect on the physical characteristics of rice (rough and milled) (<i>Oryza Sativa</i> L.) of temperate region of Kashmir (India). <i>Journal of Food Science and Technology</i> , 2016, 53, 4258-4269.	1.4	10
45	Isolation of starches from different tubers and study of their physicochemical, thermal, rheological and morphological characteristics. <i>Starch/Staerke</i> , 2016, 68, 160-168.	1.1	54
46	Effect of amylose, particle size & morphology on the functionality of starches of traditional rice cultivars. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 637-644.	3.6	61
47	Nutritional, sensory and in-vitro antioxidant characteristics of gluten free cookies prepared from flour blends of minor millets. <i>Journal of Cereal Science</i> , 2016, 72, 153-161.	1.8	56
48	Isolation of Functional Components β -Glucan and β -Amino Butyric Acid from Raw and Germinated Barnyard Millet (<i>Echinochloa frumentacea</i>) and their Characterization. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 231-238.	1.4	12
49	Analyzing the effect of whey protein concentrate and psyllium husk on various characteristics of biodegradable film from lotus (<i>Nelumbo nucifera</i>) rhizome starch.. <i>Food Hydrocolloids</i> , 2016, 60, 128-137.	5.6	74
50	Physicochemical, crystalline, morphological, pasting and thermal properties of modified lotus rhizome (<i>Nelumbo nucifera</i>) starch. <i>Food Hydrocolloids</i> , 2016, 60, 50-58.	5.6	33
51	Effect of oxidation, cross-linking and dual modification on physicochemical, crystallinity, morphological, pasting and thermal characteristics of elephant foot yam (<i>Amorphophallus</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlook 10 T</i>	2.5	7
52	Analysing the effect of germination on phenolics, dietary fibres, minerals and β -amino butyric acid contents of barnyard millet (<i>Echinochloa frumentacea</i>). <i>Food Bioscience</i> , 2016, 13, 60-68.	2.0	59
53	Effect of pre and post germination parameters on the chemical characteristics of Bengal gram (<i>Cicer</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlook 10 T</i>	2.5	7
54	Effect of hydrocolloids and dry heat modification on physicochemical, thermal, pasting and morphological characteristics of cassava (<i>Manihot esculenta</i>) starch. <i>Food Hydrocolloids</i> , 2016, 52, 175-182.	5.6	72

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55	Physicochemical, Pasting and Thermal Properties of Water Chestnut Flours: A Comparative Analysis of Two Geographic Sources. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1407-1413.	0.9	12
56	Engineering and functional properties of biodegradable pellets developed from various agro-industrial wastes using extrusion technology. <i>Journal of Food Science and Technology</i> , 2015, 52, 7625-7639.	1.4	13
57	Functional and sensory properties of cookies prepared from wheat flour supplemented with cassava and water chestnut flours. <i>Cogent Food and Agriculture</i> , 2015, 1, 1019815.	0.6	40
58	Antioxidant activity, total phenolics, flavonoids and antinutritional characteristics of germinated foxtail millet (<i>Setaria italica</i>). <i>Cogent Food and Agriculture</i> , 2015, 1, 1081728.	0.6	35
59	Technofunctional and Nutritional Characterization of Gluten-Free Cakes Prepared from Water Chestnut Flours and Hydrocolloids. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 978-984.	0.9	17
60	Comparative study of effect of modification with ionic gums and dry heating on the physicochemical characteristic of potato, sweet potato and taro starches. <i>Food Hydrocolloids</i> , 2014, 35, 613-619.	5.6	53
61	Effect of ionic gums and dry heating on physicochemical, morphological, thermal and pasting properties of water chestnut starch. <i>LWT - Food Science and Technology</i> , 2014, 59, 348-355.	2.5	59
62	Indian water chestnut flour- method optimization for preparation, its physicochemical, morphological, pasting properties and its potential in cookies preparation. <i>LWT - Food Science and Technology</i> , 2011, 44, 665-672.	2.5	32
63	Effect of acetylation and dual modification on physico-chemical, rheological and morphological characteristics of sweet potato (<i>Ipomoea batatas</i>) starch. <i>Carbohydrate Polymers</i> , 2010, 80, 725-732.	5.1	83
64	Influence of Heat-Moisture Treatment and Acid Modifications on Physicochemical, Rheological, Thermal and Morphological Characteristics of Indian Water Chestnut (<i>Trapa natans</i>) Starch and its Application in Biodegradable Films. <i>Starch/Staerke</i> , 2009, 61, 503-513.	1.1	66
65	A comparative study of Indian rice starches using different modification model solutions. <i>LWT - Food Science and Technology</i> , 2007, 40, 885-892.	2.5	36
66	Effect of Pretreatments on Drying and Rehydration Kinetics and Color of Sweet Potato Slices. <i>Drying Technology</i> , 2006, 24, 1487-1494.	1.7	80
67	RHEOLOGICAL PROPERTIES OF CHEMICALLY MODIFIED RICE STARCH MODEL SOLUTIONS. <i>Journal of Food Process Engineering</i> , 2006, 29, 134-148.	1.5	18
68	Some characteristics of acetylated, cross-linked and dual modified Indian rice starches. <i>European Food Research and Technology</i> , 2006, 223, 561-570.	1.6	104
69	TEXTURAL CHARACTERISTICS OF PASTA MADE FROM RICE FLOUR SUPPLEMENTED WITH PROTEINS AND HYDROCOLLOIDS. <i>Journal of Texture Studies</i> , 2005, 36, 402-420.	1.1	53
70	Formulation of pasta from rice brokens: optimization of ingredient levels using response surface methodology. <i>European Food Research and Technology</i> , 2005, 220, 565-574.	1.6	6
71	Rice flour based pasta: effect of ingredients on quality and formula optimization. <i>Acta Alimentaria</i> , 2005, 34, 355-365.	0.3	1
72	Effect of Vital Gluten and Gum Arabic on the Textural Properties of Pasta Made from Pre-gelatinised Broken Rice Flour. <i>Food Science and Technology International</i> , 2005, 11, 433-442.	1.1	7

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73	Optimization of the process variables for the preparation of processed paneer using response surface methodology. European Food Research and Technology, 2004, 218, 529-534.	1.6	8
74	Sweet potato-based pasta product: optimization of ingredient levels using response surface methodology. International Journal of Food Science and Technology, 2004, 39, 191-200.	1.3	60
75	Optimisation of processing variables in the preparation of sweet potato chips using response surface methodology. European Food Research and Technology, 2003, 217, 374-381.	1.6	8
76	Studies on Influence of Chemical Modification, Plasticizer and Starch Concentration on Some Characteristics of Biodegradable Film. Materials Science Forum, 0, 842, 129-156.	0.3	3