

# Jaspreet Singh

## List of Publications by Year in descending order

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Version: 2024-02-01

80  
papers

6,605  
citations

109137

35  
h-index

85405

71  
g-index

81  
all docs

81  
docs citations

81  
times ranked

4994  
citing authors

#	ARTICLE	IF	CITATIONS
1	Morphological, thermal and rheological properties of starches from different botanical sources. Food Chemistry, 2003, 81, 219-231.	4.2	1,350
2	Factors influencing the physico-chemical, morphological, thermal and rheological properties of some chemically modified starches for food applicationsâ€”A review. Food Hydrocolloids, 2007, 21, 1-22.	5.6	837
3	Starch digestibility in food matrix: a review. Trends in Food Science and Technology, 2010, 21, 168-180.	7.8	727
4	Studies on the morphological, thermal and rheological properties of starch separated from some Indian potato cultivars. Food Chemistry, 2001, 75, 67-77.	4.2	218
5	Influence of acetic anhydride on physicochemical, morphological and thermal properties of corn and potato starch. Food Chemistry, 2004, 86, 601-608.	4.2	201
6	Influence of Guar Gum on the In Vitro Starch Digestibilityâ€”Rheological and Microstructural Characteristics. Food Biophysics, 2010, 5, 149-160.	1.4	188
7	Physico-chemical, rheological and structural properties of fractionated potato starches. Journal of Food Engineering, 2007, 82, 383-394.	2.7	172
8	Studies on the morphological and rheological properties of granular cold water soluble corn and potato starches. Food Hydrocolloids, 2003, 17, 63-72.	5.6	160
9	Effect of Acetylation on Some Properties of Corn and Potato Starches. Starch/Staerke, 2004, 56, 586-601.	1.1	140
10	Physico-chemical and morphological characteristics of New Zealand Taewa (Maori potato) starches. Carbohydrate Polymers, 2006, 64, 569-581.	5.1	138
11	Effect of cross-linking on some properties of potato (Solanum tuberosum L.) starches. Journal of the Science of Food and Agriculture, 2006, 86, 1945-1954.	1.7	130
12	The role of cotyledon cell structure during in vitro digestion of starch in navy beans. Carbohydrate Polymers, 2012, 87, 1678-1688.	5.1	110
13	Effect of glycerol monostearate on the physico-chemical, thermal, rheological and noodle making properties of corn and potato starches. Food Hydrocolloids, 2005, 19, 839-849.	5.6	107
14	Physicochemical, rheological and cookie making properties of corn and potato flours. Food Chemistry, 2003, 83, 387-393.	4.2	103
15	Impact of structural characteristics on starch digestibility of cooked rice. Food Chemistry, 2016, 191, 91-97.	4.2	103
16	Starchâ€”cassia gum interactions: A microstructure â€” Rheology study. Food Chemistry, 2008, 111, 1-10.	4.2	98
17	Parenchyma cell microstructure and textural characteristics of raw and cooked potatoes. Food Chemistry, 2012, 133, 1092-1100.	4.2	88
18	Impact of the degree of cooking on starch digestibility of rice â€” An in vitro study. Food Chemistry, 2016, 191, 98-104.	4.2	87

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19	Effect of fatty acids on the rheological properties of corn and potato starch. <i>Journal of Food Engineering</i> , 2002, 52, 9-16.	2.7	86
20	In vitro digestibility of starch in cooked potatoes as affected by guar gum: Microstructural and rheological characteristics. <i>Food Chemistry</i> , 2012, 133, 1206-1213.	4.2	86
21	Morphological, thermal, rheological and noodle-making properties of potato and corn starch. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1376-1383.	1.7	72
22	Dual modification of potato starch: Effects of heat-moisture and high pressure treatments on starch structure and functionalities. <i>Food Chemistry</i> , 2020, 318, 126475.	4.2	72
23	Meat analogs: Protein restructuring during thermomechanical processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1221-1249.	5.9	66
24	Morphological, thermal and rheological characterization of starch isolated from New Zealand Kamo Kamo ( <i>Cucurbita pepo</i> ) fruit – A novel source. <i>Carbohydrate Polymers</i> , 2007, 67, 233-244.	5.1	60
25	High pressure processing and retrogradation of potato starch: Influence on functional properties and gastro-small intestinal digestion in vitro. <i>Food Hydrocolloids</i> , 2018, 75, 131-137.	5.6	60
26	Microstructural characteristics and gastro-small intestinal digestion in vitro of potato starch: Effects of refrigerated storage and reheating in microwave. <i>Food Chemistry</i> , 2017, 226, 171-178.	4.2	51
27	Characterization of Gum Chatti ( <i>Anogeissus latifolia</i> ): A Structural and Rheological Approach. <i>Journal of Food Science</i> , 2009, 74, E328-32.	1.5	50
28	Modulating effect of cotyledon cell microstructure on in vitro digestion of starch in legumes. <i>Food Hydrocolloids</i> , 2019, 96, 112-122.	5.6	50
29	CHANGES IN PHYSICO-CHEMICAL, THERMAL, COOKING AND TEXTURAL PROPERTIES OF RICE DURING AGING. <i>Journal of Food Processing and Preservation</i> , 2003, 27, 387-400.	0.9	48
30	Phenolic Content and Antioxidant Activity of Germinated and Cooked Pulses. <i>International Journal of Food Properties</i> , 2011, 14, 1366-1374.	1.3	46
31	Physiochemical, Pasting, and Thermal Properties of Starch Isolated from Different Barley Cultivars. <i>International Journal of Food Properties</i> , 2013, 16, 1494-1506.	1.3	42
32	Low temperature post-harvest storage of New Zealand Taewa (Maori potato): Effects on starch physico-chemical and functional characteristics. <i>Food Chemistry</i> , 2008, 106, 583-596.	4.2	39
33	Food material properties as determining factors in nutrient release during human gastric digestion: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3753-3769.	5.4	39
34	Food Microstructure and Starch Digestion. <i>Advances in Food and Nutrition Research</i> , 2013, 70, 137-179.	1.5	38
35	Formation of starch spherulites: Role of amylose content and thermal events. <i>Food Chemistry</i> , 2010, 121, 980-989.	4.2	37
36	Biomimetic plant foods: Structural design and functionality. <i>Trends in Food Science and Technology</i> , 2018, 82, 46-59.	7.8	36

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37	Understanding the impact of Pulsed Electric Fields treatment on the thermal and pasting properties of raw and thermally processed oat flours. <i>Food Research International</i> , 2020, 129, 108839.	2.9	35
38	Effects of different ingredients and microwave power on popping characteristics of popcorn. <i>Journal of Food Engineering</i> , 1999, 42, 161-165.	2.7	34
39	Relationships between various physicochemical, thermal and rheological properties of starches separated from different potato cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 714-720.	1.7	32
40	Alternative proteins vs animal proteins: The influence of structure and processing on their gastro-small intestinal digestion. <i>Trends in Food Science and Technology</i> , 2022, 122, 275-286.	7.8	32
41	Starch – A Potential Biomaterial for Biomedical Applications. , 2007, , 83-98.		31
42	Microstructure of indica and japonica rice influences their starch digestibility: A study using a human digestion simulator. <i>Food Hydrocolloids</i> , 2019, 94, 191-198.	5.6	31
43	3D Printing of Textured Soft Hybrid Meat Analogues. <i>Foods</i> , 2022, 11, 478.	1.9	31
44	Mapping the Spatiotemporal Distribution of Acid and Moisture in Food Structures during Gastric Juice Diffusion Using Hyperspectral Imaging. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9399-9410.	2.4	30
45	Characterization of egg white gel microstructure and its relationship with pepsin diffusivity. <i>Food Hydrocolloids</i> , 2020, 98, 105258.	5.6	29
46	Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. <i>Food Research International</i> , 2009, 42, 666-673.	2.9	28
47	Potato starch retrogradation in tuber: Structural changes and gastro-small intestinal digestion in vitro. <i>Food Hydrocolloids</i> , 2018, 84, 552-560.	5.6	28
48	Textural and pasting properties of potatoes ( <i>Solanum tuberosum</i> L.) as affected by storage temperature. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 520-526.	1.7	26
49	Rice Germination and Its Impact on Technological and Nutritional Properties: A Review. <i>Rice Science</i> , 2022, 29, 201-215.	1.7	26
50	Potato Starch and Its Modification. , 2016, , 195-247.		24
51	RHEOLOGICAL AND TEXTURAL CHARACTERISTICS OF RAW AND PARACOOKED TAEWA (MAORI POTATOES) OF NEW ZEALAND. <i>Journal of Texture Studies</i> , 2008, 39, 210-230.	1.1	21
52	Influence of time-temperature cycles on potato starch retrogradation in tuber and starch digestion in vitro. <i>Food Hydrocolloids</i> , 2020, 98, 105240.	5.6	20
53	Potato Starch and its Modification. , 2009, , 273-318.		17
54	Effect of postcooking storage on texture and in vitro starch digestion of Japonica rice. <i>Journal of Food Process Engineering</i> , 2019, 42, e12985.	1.5	16

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55	In-situ disintegration of egg white gels by pepsin and kinetics of nutrient release followed by time-lapse confocal microscopy. <i>Food Hydrocolloids</i> , 2020, 98, 105228.	5.6	16
56	Cooking of short, medium and long-grain rice in limited and excess water: Effects on microstructural characteristics and gastro-small intestinal starch digestion in vitro. <i>LWT - Food Science and Technology</i> , 2021, 146, 111379.	2.5	14
57	Importance of chemistry, technology and nutrition in potato processing. <i>Food Chemistry</i> , 2012, 133, 1091.	4.2	13
58	Effect of Process Variables and Sodium Alginate on Extrusion Behavior of Nixtamalized Corn Grit. <i>International Journal of Food Properties</i> , 2004, 7, 329-340.	1.3	12
59	A novel apparatus for time-lapse optical microscopy of gelatinisation and digestion of starch inside plant cells. <i>Food Hydrocolloids</i> , 2020, 104, 105551.	5.6	11
60	EFFECT OF BAKING INGREDIENTS AND MIXING DURATION ON DOUGH DEVELOPMENT, GAS RELEASE AND BREAD MAKING PROPERTIES. <i>Journal of Food Quality</i> , 2002, 25, 305-315.	1.4	10
61	Egg white gel structure determines biochemical digestion with consequences on softening and mechanical disintegration during in vitro gastric digestion. <i>Food Research International</i> , 2020, 138, 109782.	2.9	10
62	Isolated potato parenchyma cells: Physico-chemical characteristics and gastro-small intestinal digestion in vitro. <i>Food Hydrocolloids</i> , 2020, 108, 105972.	5.6	10
63	Modifications in the physicochemical properties of flour "fractions" after Pulsed Electric Fields treatment of thermally processed oat. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102406.	2.7	10
64	Encapsulation of <i>Lactobacillus rhamnosus</i> GG: Probiotic Survival, In Vitro Digestion and Viability in Apple Juice and Yogurt. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2141.	1.3	10
65	Role of biochemical and mechanical disintegration on $\beta$ -carotene release from steamed and fried sweet potatoes during in vitro gastric digestion. <i>Food Research International</i> , 2020, 136, 109481.	2.9	9
66	Physico-Chemical Characteristics and In Vitro Gastro-Small Intestinal Digestion of New Zealand Ryegrass Proteins. <i>Foods</i> , 2021, 10, 331.	1.9	9
67	Pilot scale production and in vitro gastro-small intestinal digestion of self-assembled recrystallised starch (SARS) structures. <i>Journal of Food Engineering</i> , 2016, 191, 95-104.	2.7	6
68	Nutritional evaluation and utilisation of composite whole flours for making functional cookies rich in $\beta$ -glucan and isoflavones. <i>British Food Journal</i> , 2017, 119, 909-920.	1.6	6
69	Textural Characteristics of Raw and Cooked Potatoes. , 2016, , 475-501.		5
70	Effects of hydrothermal treatment and low-temperature storage of whole wheat grains on in vitro starch hydrolysis and flour properties. <i>Food Chemistry</i> , 2022, 395, 133516.	4.2	5
71	Microstructure, Starch Digestion, and Glycemic Index of Potatoes. , 2016, , 369-402.		4
72	Novel Applications of Potatoes. , 2016, , 627-649.		3

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73	Sous vide processed potatoes: Starch retrogradation in tuber and oral-gastro-small intestinal starch digestion in vitro. Food Hydrocolloids, 2021, 124, 107163.	5.6	3
74	Cotyledon Cell Structure and In Vitro Starch Digestion in Navy Beans. , 2014, , 223-242.		2
75	Importance of chemistry, nutrition and technology in rice processing. Food Chemistry, 2016, 191, 1.	4.2	2
76	Legume Microstructure. , 2019, , 15-21.		2
77	Intact, Kibbled, and Cut Wheat Grains: Physico-Chemical, Microstructural Characteristics and Gastro-Small Intestinal Digestion In vitro. Starch/Staerke, 2021, 73, 2000267.	1.1	2
78	Fortifying compounds reduce starch hydrolysis of potato chips during gastro-small intestinal digestion in vitro. Starch/Staerke, 2021, 73, 2000196.	1.1	2
79	Influence of seed microstructure on the hydration kinetics and oral-gastro-small intestinal starch digestion in vitro of New Zealand pea varieties. Food Hydrocolloids, 2022, 129, 107631.	5.6	2
80	Chemistry, Processing, and Nutritional Attributes of Potatoes—An Introduction. , 2016, , xxiii-xxvi.		1