

Jaspreet Singh

List of Publications by Citations

Source: <https://exaly.com/author-pdf/4933722/jaspreet-singh-publications-by-citations.pdf>

Version: 2024-04-25

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

76
papers

5,144
citations

30
h-index

71
g-index

81
ext. papers

5,777
ext. citations

7.3
avg, IF

5.79
L-index

#	Paper	IF	Citations
76	Morphological, thermal and rheological properties of starches from different botanical sources. <i>Food Chemistry</i> , 2003 , 81, 219-231	8.5	1110
75	Factors influencing the physico-chemical, morphological, thermal and rheological properties of some chemically modified starches for food applications: A review. <i>Food Hydrocolloids</i> , 2007 , 21, 1-22	10.6	702
74	Starch digestibility in food matrix: a review. <i>Trends in Food Science and Technology</i> , 2010 , 21, 168-180	15.3	588
73	Studies on the morphological, thermal and rheological properties of starch separated from some Indian potato cultivars. <i>Food Chemistry</i> , 2001 , 75, 67-77	8.5	187
72	Influence of acetic anhydride on physicochemical, morphological and thermal properties of corn and potato starch. <i>Food Chemistry</i> , 2004 , 86, 601-608	8.5	169
71	Influence of Guar Gum on the In Vitro Starch Digestibility, Rheological and Microstructural Characteristics. <i>Food Biophysics</i> , 2010 , 5, 149-160	3.2	148
70	Physico-chemical, rheological and structural properties of fractionated potato starches. <i>Journal of Food Engineering</i> , 2007 , 82, 383-394	6	141
69	Studies on the morphological and rheological properties of granular cold water soluble corn and potato starches. <i>Food Hydrocolloids</i> , 2003 , 17, 63-72	10.6	135
68	Physico-chemical and morphological characteristics of New Zealand Taewa (Maori potato) starches. <i>Carbohydrate Polymers</i> , 2006 , 64, 569-581	10.3	118
67	Effect of Acetylation on Some Properties of Corn and Potato Starches. <i>Starch/Staerke</i> , 2004 , 56, 586-601	12.3	116
66	Effect of cross-linking on some properties of potato (<i>Solanum tuberosum</i> L.) starches. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1945-1954	4.3	111
65	Effect of glycerol monostearate on the physico-chemical, thermal, rheological and noodle making properties of corn and potato starches. <i>Food Hydrocolloids</i> , 2005 , 19, 839-849	10.6	91
64	The role of cotyledon cell structure during in vitro digestion of starch in navy beans. <i>Carbohydrate Polymers</i> , 2012 , 87, 1678-1688	10.3	90
63	Starch-chitosan interactions: A microstructure and rheology study. <i>Food Chemistry</i> , 2008 , 111, 1-10	8.5	86
62	Physicochemical, rheological and cookie making properties of corn and potato flours. <i>Food Chemistry</i> , 2003 , 83, 387-393	8.5	83
61	Effect of fatty acids on the rheological properties of corn and potato starch. <i>Journal of Food Engineering</i> , 2002 , 52, 9-16	6	80
60	Parenchyma cell microstructure and textural characteristics of raw and cooked potatoes. <i>Food Chemistry</i> , 2012 , 133, 1092-1100	8.5	78

59	Impact of structural characteristics on starch digestibility of cooked rice. <i>Food Chemistry</i> , 2016 , 191, 91-78.5	73
58	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	8.5 70
57	Impact of the degree of cooking on starch digestibility of rice - An in vitro study. <i>Food Chemistry</i> , 2016 , 191, 98-104	8.5 62
56	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	4.3 58
55	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	10.3 47
54	Characterization of gum ghatti (<i>Anogeissus latifolia</i>): a structural and rheological approach. <i>Journal of Food Science</i> , 2009 , 74, E328-32	3.4 43
53	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	8.5 41
52	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	10.6 40
51	Phenolic Content and Antioxidant Activity of Germinated and Cooked Pulses. <i>International Journal of Food Properties</i> , 2011 , 14, 1366-1374	3 37
50	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	2.1 36
49	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	8.5 33
48	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	8.5 33
47	Formation of starch spherulites: Role of amylose content and thermal events. <i>Food Chemistry</i> , 2010 , 121, 980-989	8.5 30
46	Food microstructure and starch digestion. <i>Advances in Food and Nutrition Research</i> , 2013 , 70, 137-79	6 29
45	Physiochemical, Pasting, and Thermal Properties of Starch Isolated from Different Barley Cultivars. <i>International Journal of Food Properties</i> , 2013 , 16, 1494-1506	3 26
44	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	4.3 26
43	Modulating effect of cotyledon cell microstructure on in vitro digestion of starch in legumes. <i>Food Hydrocolloids</i> , 2019 , 96, 112-122	10.6 25
42	Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. <i>Food Research International</i> , 2009 , 42, 666-673	7 25

41	Effects of different ingredients and microwave power on popping characteristics of popcorn. <i>Journal of Food Engineering</i> , 1999 , 42, 161-165	6	25
40	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	11.5	23
39	Biomimetic plant foods: Structural design and functionality. <i>Trends in Food Science and Technology</i> , 2018 , 82, 46-59	15.3	22
38	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	10.6	21
37	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	4.3	21
36	Starch A Potential Biomaterial for Biomedical Applications 2007 , 83-98		21
35	Potato starch retrogradation in tuber: Structural changes and gastro-small intestinal digestion in vitro. <i>Food Hydrocolloids</i> , 2018 , 84, 552-560	10.6	20
34	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	7	17
33	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	5.7	16
32	Potato Starch and its Modification 2009 , 273-318		16
31	RHEOLOGICAL AND TEXTURAL CHARACTERISTICS OF RAW AND PAR-COOKED TAEWA (MAORI POTATOES) OF NEW ZEALAND. <i>Journal of Texture Studies</i> , 2008 , 39, 210-230	3.6	15
30	Meat analogs: Protein restructuring during thermomechanical processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 1221-1249	16.4	15
29	Importance of chemistry, technology and nutrition in potato processing. <i>Food Chemistry</i> , 2012 , 133, 1098-1105	8.5	13
28	Characterization of egg white gel microstructure and its relationship with pepsin diffusivity. <i>Food Hydrocolloids</i> , 2020 , 98, 105258	10.6	13
27	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	3	11
26	Potato Starch and Its Modification 2016 , 195-247		11
25	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	10.6	11
24	Influence of time-temperature cycles on potato starch retrogradation in tuber and starch digestion in vitro. <i>Food Hydrocolloids</i> , 2020 , 98, 105240	10.6	10

23	Effect of post-cooking storage on texture and in vitro starch digestion of Japonica rice. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12985	2.4	8
22	Role of biochemical and mechanical disintegration on β -carotene release from steamed and fried sweet potatoes during in vitro gastric digestion. <i>Food Research International</i> , 2020 , 136, 109481	7	7
21	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	2.7	6
20	A novel apparatus for time-lapse optical microscopy of gelatinisation and digestion of starch inside plant cells. <i>Food Hydrocolloids</i> , 2020 , 104, 105551	10.6	6
19	Isolated potato parenchyma cells: Physico-chemical characteristics and gastro-small intestinal digestion in vitro. <i>Food Hydrocolloids</i> , 2020 , 108, 105972	10.6	5
18	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	6	5
17	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	6.8	4
16	Textural Characteristics of Raw and Cooked Potatoes 2016 , 475-501		4
15	Physico-Chemical Characteristics and In Vitro Gastro-Small Intestinal Digestion of New Zealand Ryegrass Proteins. <i>Foods</i> , 2021 , 10,	4.9	4
14	Nutritional evaluation and utilisation of composite whole flours for making functional cookies rich in β -glucan and isoflavones. <i>British Food Journal</i> , 2017 , 119, 909-920	2.8	3
13	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	7	3
12	Microstructure, Starch Digestion, and Glycemic Index of Potatoes 2016 , 369-402		3
11	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	5.4	2
10	Novel Applications of Potatoes 2016 , 627-649		2
9	Legume Microstructure 2019 , 15-21		2
8	Cotyledon Cell Structure and In Vitro Starch Digestion in Navy Beans 2014 , 223-242		1
7	Intact, Kibbled, and Cut Wheat Grains: Physico-Chemical, Microstructural Characteristics and Gastro-Small Intestinal Digestion In vitro. <i>Starch/Staerke</i> , 2021 , 73, 2000267	2.3	1
6	Fortifying compounds reduce starch hydrolysis of potato chips during gastro-small intestinal digestion in vitro. <i>Starch/Staerke</i> , 2021 , 73, 2000196	2.3	1

5	Sous vide processed potatoes: Starch retrogradation in tuber and oral-gastro-small intestinal starch digestion in vitro. <i>Food Hydrocolloids</i> , 2021 , 124, 107163	10.6	1
4	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	15.3	1
3	Influence of seed microstructure on the hydration kinetics and oral-gastro-small intestinal starch digestion in vitro of New Zealand pea varieties. <i>Food Hydrocolloids</i> , 2022 , 129, 107631	10.6	1
2	Rice Germination and Its Impact on Technological and Nutritional Properties: A Review. <i>Rice Science</i> , 2022 , 29, 201-215	3.8	1
1	Encapsulation of Lacticaseibacillus rhamnosus GG: Probiotic Survival, In Vitro Digestion and Viability in Apple Juice and Yogurt. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 2141	2.6	0