Jaspreet Singh

List of Publications by Year in Descending Order

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	Encapsulation of Lacticaseibacillus rhamnosus GG: Probiotic Survival, In Vitro Digestion and Viability in Apple Juice and Yogurt. *Applied Sciences (Switzerland)*, **2022**, 12, 2141	2.6	0
75	Alternative proteins vs animal proteins: The influence of structure and processing on their gastro-small intestinal digestion. *Trends in Food Science and Technology*, **2022**, 122, 275-286	15.3	1
74	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	10.6	1
73	Rice Germination and Its Impact on Technological and Nutritional Properties: A Review. *Rice Science* , **2022**, 29, 201-215	3.8	1
72	Intact, Kibbled, and Cut Wheat Grains: Physico-Chemical, Microstructural Characteristics and Gastro-Small Intestinal Digestion In vitro. *Starch/Staerke*, **2021**, 73, 2000267	2.3	1
71	Fortifying compounds reduce starch hydrolysis of potato chips during gastro-small intestinal digestion in vitro. *Starch/Staerke*, **2021**, 73, 2000196	2.3	1
70	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. *LWT - Food Science and Technology*, **2021**, 146, 111379	5.4	2
69	Physico-Chemical Characteristics and In Vitro Gastro-Small Intestinal Digestion of New Zealand Ryegrass Proteins. *Foods*, **2021**, 10,	4.9	4
68	Meat analogs: Protein restructuring during thermomechanical processing. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 1221-1249	16.4	15
67	Sous vide processed potatoes: Starch retrogradation in tuber and oral-gastro-small intestinal starch digestion in vitro. *Food Hydrocolloids*, **2021**, 124, 107163	10.6	1
66	Isolated potato parenchyma cells: Physico-chemical characteristics and gastro-small intestinal digestion in vitro. *Food Hydrocolloids*, **2020**, 108, 105972	10.6	5
65	Modifications in the physicochemical properties of flour fractions after Pulsed Electric Fields treatment of thermally processed oat. *Innovative Food Science and Emerging Technologies*, **2020**, 64, 102406	6.8	4
64	Role of biochemical and mechanical disintegration on β-carotene release from steamed and fried sweet potatoes during in vitro gastric digestion. *Food Research International*, **2020**, 136, 109481	7	7
63	Dual modification of potato starch: Effects of heat-moisture and high pressure treatments on starch structure and functionalities. *Food Chemistry*, **2020**, 318, 126475	8.5	33
62	Food material properties as determining factors in nutrient release during human gastric digestion: a review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3753-3769	11.5	23
61	Understanding the impact of Pulsed Electric Fields treatment on the thermal and pasting properties of raw and thermally processed oat flours. *Food Research International*, **2020**, 129, 108839	7	17
60	A novel apparatus for time-lapse optical microscopy of gelatinisation and digestion of starch inside plant cells. *Food Hydrocolloids*, **2020**, 104, 105551	10.6	6

59	Egg white gel structure determines biochemical digestion with consequences on softening and mechanical disintegration during in vitro gastric digestion. *Food Research International*, **2020**, 138, 109782	7	3
58	Characterization of egg white gel microstructure and its relationship with pepsin diffusivity. *Food Hydrocolloids*, **2020**, 98, 105258	10.6	13
57	In-situ disintegration of egg white gels by pepsin and kinetics of nutrient release followed by time-lapse confocal microscopy. *Food Hydrocolloids*, **2020**, 98, 105228	10.6	11
56	Influence of time-temperature cycles on potato starch retrogradation in tuber and starch digestion in vitro. *Food Hydrocolloids*, **2020**, 98, 105240	10.6	10
55	Modulating effect of cotyledon cell microstructure on in vitro digestion of starch in legumes. *Food Hydrocolloids*, **2019**, 96, 112-122	10.6	25
54	Microstructure of indica and japonica rice influences their starch digestibility: A study using a human digestion simulator. *Food Hydrocolloids*, **2019**, 94, 191-198	10.6	21
53	Mapping the Spatiotemporal Distribution of Acid and Moisture in Food Structures during Gastric Juice Diffusion Using Hyperspectral Imaging. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 9399-9410	5.7	16
52	Effect of post-cooking storage on texture and in vitro starch digestion of Japonica rice. *Journal of Food Process Engineering*, **2019**, 42, e12985	2.4	8
51	Legume Microstructure **2019**, 15-21		2
50	High pressure processing and retrogradation of potato starch: Influence on functional properties and gastro-small intestinal digestion in vitro. *Food Hydrocolloids*, **2018**, 75, 131-137	10.6	40
49	Biomimetic plant foods: Structural design and functionality. *Trends in Food Science and Technology*, **2018**, 82, 46-59	15.3	22
48	Potato starch retrogradation in tuber: Structural changes and gastro-small intestinal digestion in vitro. *Food Hydrocolloids*, **2018**, 84, 552-560	10.6	20
47	Microstructural characteristics and gastro-small intestinal digestion in vitro of potato starch: Effects of refrigerated storage and reheating in microwave. *Food Chemistry*, **2017**, 226, 171-178	8.5	41
46	Nutritional evaluation and utilisation of composite whole flours for making functional cookies rich in β-glucan and isoflavones. *British Food Journal*, **2017**, 119, 909-920	2.8	3
45	Impact of structural characteristics on starch digestibility of cooked rice. *Food Chemistry*, **2016**, 191, 91-7	8.5	73
44	Impact of the degree of cooking on starch digestibility of rice - An in vitro study. *Food Chemistry*, **2016**, 191, 98-104	8.5	62
43	Textural Characteristics of Raw and Cooked Potatoes **2016**, 475-501		4
42	Potato Starch and Its Modification **2016**, 195-247		11

41	Novel Applications of Potatoes **2016**, 627-649		2
40	Microstructure, Starch Digestion, and Glycemic Index of Potatoes **2016**, 369-402		3
39	Pilot scale production and in vitro gastro-small intestinal digestion of self-assembled recrystallised starch (SARS) structures. *Journal of Food Engineering*, **2016**, 191, 95-104	6	5
38	Cotyledon Cell Structure and In Vitro Starch Digestion in Navy Beans **2014**, 223-242		1
37	Food microstructure and starch digestion. *Advances in Food and Nutrition Research*, **2013**, 70, 137-79	6	29
36	Physiochemical, Pasting, and Thermal Properties of Starch Isolated from Different Barley Cultivars. *International Journal of Food Properties*, **2013**, 16, 1494-1506	3	26
35	The role of cotyledon cell structure during in vitro digestion of starch in navy beans. *Carbohydrate Polymers*, **2012**, 87, 1678-1688	10.3	90
34	Parenchyma cell microstructure and textural characteristics of raw and cooked potatoes. *Food Chemistry*, **2012**, 133, 1092-1100	8.5	78
33	In vitro digestibility of starch in cooked potatoes as affected by guar gum: Microstructural and rheological characteristics. *Food Chemistry*, **2012**, 133, 1206-1213	8.5	70
32	Importance of chemistry, technology and nutrition in potato processing. *Food Chemistry*, **2012**, 133, 1091	8.5	13
31	Phenolic Content and Antioxidant Activity of Germinated and Cooked Pulses. *International Journal of Food Properties*, **2011**, 14, 1366-1374	3	37
30	Starch digestibility in food matrix: a review. *Trends in Food Science and Technology*, **2010**, 21, 168-180	15.3	588
29	Influence of Guar Gum on the In Vitro Starch Digestibility: Rheological and Microstructural Characteristics. *Food Biophysics*, **2010**, 5, 149-160	3.2	148
28	Formation of starch spherulites: Role of amylose content and thermal events. *Food Chemistry*, **2010**, 121, 980-989	8.5	30
27	Characterization of gum ghatti (Anogeissus latifolia): a structural and rheological approach. *Journal of Food Science*, **2009**, 74, E328-32	3.4	43
26	Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. *Food Research International*, **2009**, 42, 666-673	7	25
25	Potato Starch and its Modification **2009**, 273-318		16
24	Starch–cassia gum interactions: A microstructure–Rheology study. *Food Chemistry*, **2008**, 111, 1-10	8.5	86

23	Low temperature post-harvest storage of New Zealand Taewa (Maori potato): Effects on starch physico-chemical and functional characteristics. *Food Chemistry*, **2008**, 106, 583-596	8.5	33
22	RHEOLOGICAL AND TEXTURAL CHARACTERISTICS OF RAW AND PAR-COOKED TAEWA (MAORI POTATOES) OF NEW ZEALAND. *Journal of Texture Studies*, **2008**, 39, 210-230	3.6	15
21	Textural and pasting properties of potatoes (Solanum tuberosum L.) as affected by storage temperature. *Journal of the Science of Food and Agriculture*, **2007**, 87, 520-526	4.3	21
20	Morphological, thermal and rheological characterization of starch isolated from New Zealand Kamo Kamo (Cucurbita pepo) fruit □A novel source. *Carbohydrate Polymers*, **2007**, 67, 233-244	10.3	47
19	Physico-chemical, rheological and structural properties of fractionated potato starches. *Journal of Food Engineering*, **2007**, 82, 383-394	6	141
18	Factors influencing the physico-chemical, morphological, thermal and rheological properties of some chemically modified starches for food applications□A review. *Food Hydrocolloids*, **2007**, 21, 1-22	10.6	702
17	Starch □A Potential Biomaterial for Biomedical Applications **2007**, 83-98		21
16	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	4.3	111
15	Physico-chemical and morphological characteristics of New Zealand Taewa (Maori potato) starches. *Carbohydrate Polymers*, **2006**, 64, 569-581	10.3	118
14	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	10.6	91
13	Effect of Process Variables and Sodium Alginate on Extrusion Behavior of Nixtamalized Corn Grit. *International Journal of Food Properties*, **2004**, 7, 329-340	3	11
12	Effect of Acetylation on Some Properties of Corn and Potato Starches. *Starch/Staerke*, **2004**, 56, 586-601	2.3	116
11	Relationships between various physicochemical, thermal and rheological properties of starches separated from different potato cultivars. *Journal of the Science of Food and Agriculture*, **2004**, 84, 714-720	4.3	26
10	Influence of acetic anhydride on physicochemical, morphological and thermal properties of corn and potato starch. *Food Chemistry*, **2004**, 86, 601-608	8.5	169
9	Studies on the morphological and rheological properties of granular cold water soluble corn and potato starches. *Food Hydrocolloids*, **2003**, 17, 63-72	10.6	135
8	Morphological, thermal and rheological properties of starches from different botanical sources. *Food Chemistry*, **2003**, 81, 219-231	8.5	1110
7	Physicochemical, rheological and cookie making properties of corn and potato flours. *Food Chemistry*, **2003**, 83, 387-393	8.5	83
6	CHANGES IN PHYSICO-CHEMICAL, THERMAL, COOKING AND TEXTURAL PROPERTIES OF RICE DURING AGING. *Journal of Food Processing and Preservation*, **2003**, 27, 387-400	2.1	36

5	Morphological, thermal, rheological and noodle-making properties of potato and corn starch. *Journal of the Science of Food and Agriculture*, **2002**, 82, 1376-1383	4.3	58
4	Effect of fatty acids on the rheological properties of corn and potato starch. *Journal of Food Engineering*, **2002**, 52, 9-16	6	80
3	EFFECT OF BAKING INGREDIENTS AND MIXING DURATION ON DOUGH DEVELOPMENT, GAS RELEASE AND BREAD MAKING PROPERTIES. *Journal of Food Quality*, **2002**, 25, 305-315	2.7	6
2	Studies on the morphological, thermal and rheological properties of starch separated from some Indian potato cultivars. *Food Chemistry*, **2001**, 75, 67-77	8.5	187
1	Effects of different ingredients and microwave power on popping characteristics of popcorn. *Journal of Food Engineering*, **1999**, 42, 161-165	6	25