

Anuj Niroula

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5500938/publications.pdf>

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8
papers

198
citations

1478505

6
h-index

1872680

6
g-index

8
all docs

8
docs citations

8
times ranked

188
citing authors

#	ARTICLE	IF	CITATIONS
1	Biomolecule-based pickering food emulsions: Intrinsic components of food matrix, recent trends and prospects. Food Hydrocolloids, 2021, 112, 106303.	10.7	75
2	Total phenolic contents and antioxidant activity profile of selected cereal sprouts and grasses. International Journal of Food Properties, 2019, 22, 427-437.	3.0	44
3	Profile of chlorophylls and carotenoids of wheat (<i>Triticum aestivum</i> L.) and barley (<i>Hordeum vulgare</i>) Tj ETQq1 1 0.784314 rgBT /Over	2.8	38
4	Pigments, ascorbic acid, total polyphenols and antioxidant capacities in deetiolated barley (<i>Hordeum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	8.2	22
5	Process-induced water-soluble biopolymers from broccoli and tomato purÃ©es: Their molecular structure in relation to their emulsion stabilizing capacity. Food Hydrocolloids, 2018, 81, 312-327.	10.7	12
6	Pigments, ascorbic acid, and total polyphenols content and antioxidant capacities of beet (<i>Beta) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.0	7
7	Enhancement of sensory and nutritional quality of Selâ€™roti by the incorporation of soy flour. Food Science and Nutrition, 2021, 9, 6078-6088.	3.4	0
8	Effect of Type of Sugar and Dough Relaxation Time on the Shape Characteristics of Biscuits. Journal of Food Science and Technology Nepal, 2020, 12, 25-30.	0.2	0