

# Magdaline Franklin

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5571886/publications.pdf>

Version: 2024-02-01

18  
papers

244  
citations

1040056

9  
h-index

996975

15  
g-index

19  
all docs

19  
docs citations

19  
times ranked

275  
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical, thermal, pasting and microstructural characterization of commercial <i>Curcuma angustifolia</i> starch. <i>Food Hydrocolloids</i> , 2017, 67, 27-36.	10.7	48
2	Influence of moisture content on the flow properties of basundi mix. <i>Powder Technology</i> , 2017, 312, 133-143.	4.2	41
3	Microencapsulation of zinc by spray-drying: Characterisation and fortification. <i>Powder Technology</i> , 2021, 381, 1-16.	4.2	21
4	Soft computing modelling of moisture sorption isotherms of milk-foxtail millet powder and determination of thermodynamic properties. <i>Journal of Food Science and Technology</i> , 2016, 53, 2705-2714.	2.8	16
5	Moisture Sorption Behavior and Thermodynamic Properties of <i>Gulabjamun</i> Mix. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 2192-2200.	2.0	14
6	Modeling the Heat and Mass Transfer during Frying of <i>Gulab Jamun</i> . <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1939-1947.	2.0	14
7	Prediction of convective heat transfer coefficient during deep-fat frying of pantoa using neurocomputing approaches. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 275-284.	5.6	12
8	Prediction of Shelf Life of <i>Gulabjamun</i> Mix Using Simulation and Mathematical Modeling - Based on Moisture Gain. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1517-1526.	2.0	11
9	Microencapsulation of curcumin by spray drying: Characterization and fortification of milk. <i>Journal of Food Science and Technology</i> , 2022, 59, 1326-1340.	2.8	11
10	Analysis of Transient Heat and Mass Transfer during Deep-Fat Frying of <i>Pantoa</i> . <i>Journal of Food Processing and Preservation</i> , 2015, 39, 966-977.	2.0	10
11	Nanoencapsulation of <i>casein</i> -derived peptides within electrospun nanofibres. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1684-1698.	3.5	9
12	Physicochemical, thermal, and flow properties of ice cream powder as influenced by moisture content. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15106.	2.0	8
13	Modelling approaches for predicting moisture transfer during baking of chhana podo (milk cake) incorporated with tikhur ( <i>Curcuma angustifolia</i> ) starch. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2981-2997.	3.2	7
14	Application of optimal mixture design and fuzzy logic approach in the preparation of <i>chhana podo</i> (baked milk cake). <i>Journal of Food Process Engineering</i> , 2019, 42, e13121.	2.9	6
15	Evaluation of process conditions and their optimization for baking of an Indian dairy dessert "chhana podo". <i>Journal of Culinary Science and Technology</i> , 2016, 14, 136-152.	1.4	5
16	Modeling the Kinetics of Physicochemical and Textural Qualities of <i>pantoa</i> (Indian Dairy Dessert) During Deep-Fat Frying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12805.	2.0	5
17	Mitigation of fouling during milk processing in polytetrafluoroethylene-titanium dioxide coated plate heat exchanger. <i>Journal of Food Process Engineering</i> , 2022, 45, e13836.	2.9	4
18	Control of matting temperature during pressing of Paneer and its effect on Paneer quality. <i>Journal of Food Science and Technology</i> , 2019, 56, 1715-1722.	2.8	1