

# Magdaline Franklin

## List of Publications by Year in descending order

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

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18  
papers

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citations

1040056

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996975

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docs citations

19  
times ranked

275  
citing authors

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