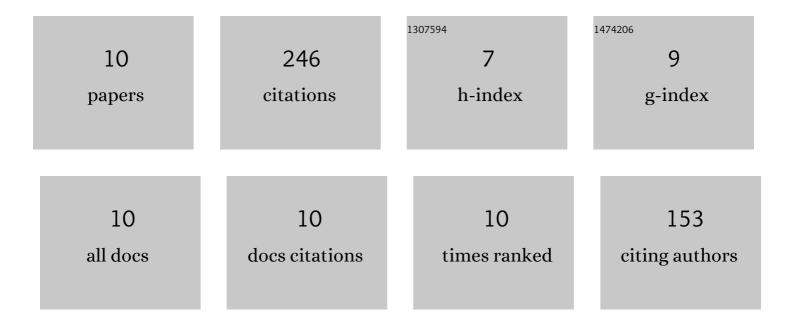
Archana Sinhmar

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5832532/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Development and characterization of nano starch-based composite films from mung bean (Vigna) Tj ETQq1 1 0.7	'84314 rgl 7.5	3T4Overlock
2	Development of starch nanoparticles based composite films from non-conventional source - Water chestnut (Trapa bispinosa). International Journal of Biological Macromolecules, 2019, 136, 1161-1168.	7.5	47
3	Impact on various properties of native starch after synthesis of starch nanoparticles: A review. Food Chemistry, 2021, 364, 130416.	8.2	42
4	Synthesis, characterization, and utilization of potato starch nanoparticles as a filler in nanocomposite films. International Journal of Biological Macromolecules, 2021, 186, 155-162.	7.5	31
5	Development, characterization, and biocompatibility of zinc oxide coupled starch nanocomposites from different botanical sources. International Journal of Biological Macromolecules, 2020, 162, 24-30.	7.5	26
6	Nanocomposite Starch Films: A New Approach for Biodegradable Packaging Materials. Starch/Staerke, 2022, 74, .	2.1	25
7	Synthesis and characterization of nano starch-based composite films from kidney bean (Phaseolus) Tj ETQq1 1 0.	.784314 rg 2.8	gBT /Overloo 16
8	Effect of selected physical and chemical modifications on physicochemical, pasting, and morphological properties of underutilized starch from rice bean (Vigna umbellata). Journal of Food Science and Technology, 2021, 58, 4785-4794.	2.8	6
9	Development of Starch Nanoparticle from Mango Kernel in Comparison with Cereal, Tuber, and Legume Starch Nanoparticles: Characterization and Cytotoxicity. Starch/Staerke, 2022, 74, .	2.1	4
10	Effect of Location on Physico-Chemical, Cooking and Antioxidant Properties of Variously-Treated and Milled Indian Rice Cultivars. Current Research in Nutrition and Food Science, 2018, 6, 183-190.	0.8	0