

Syed

List of Publications by Year in descending order

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Version: 2024-02-01

51
papers

483
citations

759055

12
h-index

839398

18
g-index

51
all docs

51
docs citations

51
times ranked

353
citing authors

#	ARTICLE	IF	CITATIONS
1	Development and evaluation of continuous inshelled walnut processing system. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	2
2	Employing statistical approach to explore the possibility of replacing wheat flour with rice flour for development of gluten-free Indian flatbread-is full replacement possible?. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
3	Studying the effect of tomato pomace incorporation on physicochemical, nutritional and storage characteristics of corn-based extrudates using response surface approach. <i>British Food Journal</i> , 2022, 124, 3705-3723.	1.6	3
4	Development of third generation protein rich snacks from lentil and egg powder through microwave assisted extrusion cooking. <i>Nutrition and Food Science</i> , 2022, ahead-of-print, .	0.4	2
5	Effect of varied spray drying parameters on physicochemical, micrometric and microstructural characteristics of pear powder employing response surface approach. <i>British Food Journal</i> , 2022, ahead-of-print, .	1.6	0
6	The impact of different drying methods on antioxidant activity, polyphenols, vitamin C and rehydration characteristics of Kiwifruit. <i>Food Bioscience</i> , 2022, 48, 101821.	2.0	14
7	Nutritional and bioactive components of rice-chickpea based snacks as affected by severe and mild extrusion cooking. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 7126-7135.	1.7	2
8	Development of low glycemic index instant Phirni (pudding) mix-its visco-thermal, morphological and rheological characterization. <i>Scientific Reports</i> , 2022, 12, .	1.6	3
9	Spray dried apple powder: Qualitative, rheological, structural characterization and its sorption isotherm. <i>LWT - Food Science and Technology</i> , 2022, 165, 113694.	2.5	5
10	Investigation on mild extrusion cooking for development of snacks using rice and chickpea flour blends. <i>Journal of Food Science and Technology</i> , 2021, 58, 1143-1155.	1.4	16
11	Physicochemical and antioxidant properties of pear juice prepared through pectinase enzyme-assisted extraction from William Bartlett variety. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 743-757.	1.6	9
12	Viscothermal Behavior and Structural Characterization of Temperate Highland Himalayan Rice Cultivars. <i>Starch/Staerke</i> , 2021, 73, 2000170.	1.1	4
13	Effect of radiofrequency induced accelerated ageing on physico-chemical, cooking, pasting and textural properties of rice. <i>LWT - Food Science and Technology</i> , 2021, 139, 110595.	2.5	13
14	Development of thiamine-rich snacks from brown rice using extrusion technology. <i>British Food Journal</i> , 2021, 123, 1732-1757.	1.6	5
15	Optimization of process for the development of rice flour incorporated low-gluten wheat based pretzels: Evaluation of its physicochemical, thermal and textural characteristics. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2021, 20, 116-127.	1.0	8
16	Enhancement of resistant starch content in modified rice flour using extrusion technology. <i>Cereal Chemistry</i> , 2021, 98, 634-641.	1.1	16
17	Effect of carboxymethyl cellulose and baking conditions on in-vitro starch digestibility and physico-textural characteristics of low glycemic index gluten-free rice cookies. <i>LWT - Food Science and Technology</i> , 2021, 141, 110885.	2.5	23
18	Numerical optimization of process parameters of water chestnut flour incorporated corn-based extrudates: Characterizing physicochemical, nutraceutical, and storage stability of the developed product. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15569.	0.9	9

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19	Exploring high amylose rice in combination with carboxymethyl cellulose for preparation of low glycemic index gluten-free shelf-stable cookies. <i>British Food Journal</i> , 2021, 123, 4240-4263.	1.6	2
20	Variability in waxy (Wx) allele, in-vitro starch digestibility, glycemic response and textural behaviour of popular Northern Himalayan rice varieties. <i>Scientific Reports</i> , 2021, 11, 12047.	1.6	10
21	Efficacy of ascorbic acid, citric acid, ethylenediaminetetraacetic acid, and 4-hexylresorcinol as inhibitors of enzymatic browning in osmo-dehydrated fresh cut kiwis. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4354-4370.	1.6	17
22	Functional cake from rice flour subjected to starch hydrolyzing enzymes: Physicochemical properties and in vitro digestibility. <i>Food Bioscience</i> , 2021, 42, 101072.	2.0	6
23	Development of instant phirni mix (a traditional dairy dessert) from high amylose rice, skim milk powder and carboxymethyl cellulose-resistant starch, predicted glycemic index and stability during storage. <i>Food Bioscience</i> , 2021, 42, 101213.	2.0	4
24	Investigation of process and product parameters on physical attributes, resistant starch, and in vitro starch digestibility of modified rice flour-based extruded snacks. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15953.	0.9	7
25	Storage studies of water chestnut flour. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14321.	0.9	1
26	Effect of storage materials and duration on the physicochemical, pasting and microstructural properties of low glycemic index rice flour. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1616-1626.	3.6	8
27	Development of low glycemic index crackers from water chestnut and barley flour. <i>British Food Journal</i> , 2020, 122, 1156-1169.	1.6	9
28	Investigations on the process and product parameters of radio frequency induced accelerated aged paddy. <i>Journal of Food Process Engineering</i> , 2020, 43, e13521.	1.5	1
29	Effect of polishing duration on physical, milling, cooking, and sensory properties of a novel mix-colored Nigerian parboiled rice. <i>Cereal Chemistry</i> , 2020, 97, 1172-1182.	1.1	5
30	Physicochemical properties of iron-fortified, low glycemic index (GI) barley based extruded ready-to-eat snacks developed using twin-screw extruder. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14606.	0.9	10
31	Visco-thermal and structural characterization of water chestnut flour. <i>Journal of Food Science and Technology</i> , 2020, 57, 2949-2959.	1.4	8
32	Effect of soaking and germination conditions on Î³-aminobutyric acid and gene expression in germinated brown rice. <i>Food Biotechnology</i> , 2020, 34, 132-150.	0.6	17
33	Development of low glycemic index muffins using water chestnut and barley flour. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14049.	0.9	11
34	Characteristics of resistant starch in water chestnut flour as improved by preconditioning process. <i>International Journal of Food Properties</i> , 2019, 22, 449-461.	1.3	12
35	Investigation of process and product parameters for physico-chemical properties of low Glycemic Index water chestnut and barley flour-based extruded snacks. <i>British Food Journal</i> , 2019, 122, 227-241.	1.6	14
36	In-vitro antioxidant and antibacterial activities of pumpkin, quince, muskmelon and bottle gourd seeds. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 182-190.	1.6	18

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37	<i>In vitro</i> digestion, physicochemical and morphological properties of low glycemic index rice flour prepared through enzymatic hydrolysis. International Journal of Food Properties, 2018, 21, 2632-2645.	1.3	16
38	Design and development of technology for walnut cracking. Journal of Food Science and Technology, 2018, 55, 4973-4983.	1.4	7
39	Nutritional and storage stability of wheat-based crackers incorporated with brown rice flour and carboxymethyl cellulose (CMC). International Journal of Food Properties, 2018, 21, 1117-1128.	1.3	11
40	Investigation of process and product parameters for physicochemical properties of rice and mung bean (<i>Vigna radiata</i>) flour based extruded snacks. Journal of Food Science and Technology, 2017, 54, 1711-1720.	1.4	48
41	Structural properties of high-protein, low glycaemic index (GI) rice flour. International Journal of Food Properties, 2017, 20, 2793-2804.	1.3	17
42	Design fabrication and evaluation of walnut bleacher. Journal of Food Process Engineering, 2017, 40, e12462.	1.5	3
43	Development of walnut dehulling machine and assessment of its performance using Ethephon and Tween-80 as pre-treatments for hull loosening. Journal of Food Science and Technology, 2016, 53, 2835-2843.	1.4	7
44	Physical Properties of Refabricated Rice as Affected by Extrusion: A Response Surface Analysis. Cereal Foods World, 2015, 60, 171-176.	0.7	8
45	Effect of processing conditions on the quality characteristics of barley chips. Journal of Food Science and Technology, 2015, 52, 294-302.	1.4	7
46	Response Surface Analysis and Process Optimization of Twin Screw Extrusion Cooking of Potato-Based Snacks. Journal of Food Processing and Preservation, 2015, 39, 270-281.	0.9	44
47	Cooking behaviour of re-fabricated rice as affected by extrusion: A response surface analysis. Research on Crops, 2015, 16, 189.	0.1	0
48	Functional Properties of Re-fabricated Rice as Affected by Die During Extrusion Process. International Journal of Food Engineering, 2014, 10, 417-426.	0.7	1
49	Viscous and thermal behaviour of vitamin A and iron fortified reconstituted rice. International Journal of Food Science and Technology, 2014, 49, 1324-1329.	1.3	13
50	Effect of Extrusion Conditions on Pasting Behavior and Microstructure of Refabricated Rice: A Response Surface Analysis. Cereal Chemistry, 2013, 90, 480-489.	1.1	6
51	Response surface approach for optimizing operational parameters of vitamin D 3 fortified extrudates from buckwheat and rice flour blendsâ€•physicochemical, glycemic response and storage stability studies. Journal of Food Processing and Preservation, 0, , e15973.	0.9	0