

Narpinder Singh

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7029351/publications.pdf>

Version: 2024-02-01

263
papers

17,571
citations

10351

72
h-index

18075

120
g-index

270
all docs

270
docs citations

270
times ranked

11650
citing authors

#	ARTICLE	IF	CITATIONS
1	Morphological, thermal and rheological properties of starches from different botanical sources. Food Chemistry, 2003, 81, 219-231.	4.2	1,350
2	Some properties of corn starches II: Physicochemical, gelatinization, retrogradation, pasting and gel textural properties. Food Chemistry, 2007, 101, 1499-1507.	4.2	484
3	Structural and functional characterization of kidney bean and field pea protein isolates: A comparative study. Food Hydrocolloids, 2015, 43, 679-689.	5.6	441
4	Beneficial phytochemicals in potato – a review. Food Research International, 2013, 50, 487-496.	2.9	303
5	Phenolic compounds as beneficial phytochemicals in pomegranate (Punica granatum L.) peel: A review. Food Chemistry, 2018, 261, 75-86.	4.2	302
6	Phenolic composition and antioxidant potential of grain legume seeds: A review. Food Research International, 2017, 101, 1-16.	2.9	301
7	Studies on functional, thermal and pasting properties of flours from different chickpea (Cicer) TJ ETQq1 1 0.784314 rsgBT /Overlock 10 T	4.2	295
8	Phenolic composition, antioxidant potential and health benefits of citrus peel. Food Research International, 2020, 132, 109114.	2.9	295
9	Bioactive compounds in banana and their associated health benefits – A review. Food Chemistry, 2016, 206, 1-11.	4.2	291
10	Relationship of Granule Size Distribution and Amylopectin Structure with Pasting, Thermal, and Retrogradation Properties in Wheat Starch. Journal of Agricultural and Food Chemistry, 2010, 58, 1180-1188.	2.4	244
11	Atmospheric pressure cold plasma (ACP) treatment of wheat flour. Food Hydrocolloids, 2015, 44, 115-121.	5.6	230
12	Studies on the morphological, thermal and rheological properties of starch separated from some Indian potato cultivars. Food Chemistry, 2001, 75, 67-77.	4.2	218
13	Characterization of protein isolates from different Indian chickpea (Cicer arietinum L.) cultivars. Food Chemistry, 2007, 102, 366-374.	4.2	213
14	Relationships between physicochemical, morphological, thermal, rheological properties of rice starches. Food Hydrocolloids, 2006, 20, 532-542.	5.6	212
15	Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. Food Chemistry, 2003, 80, 99-108.	4.2	210
16	Wheat starch production, structure, functionality and applications – a review. International Journal of Food Science and Technology, 2017, 52, 38-58.	1.3	205
17	Influence of acetic anhydride on physicochemical, morphological and thermal properties of corn and potato starch. Food Chemistry, 2004, 86, 601-608.	4.2	201
18	Physicochemical, cooking and textural properties of milled rice from different Indian rice cultivars. Food Chemistry, 2005, 89, 253-259.	4.2	200

#	ARTICLE	IF	CITATIONS
19	Bioactive constituents in pulses and their health benefits. <i>Journal of Food Science and Technology</i> , 2017, 54, 858-870.	1.4	200
20	Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. <i>Food Chemistry</i> , 2002, 79, 183-192.	4.2	190
21	Morphological, thermal, rheological and retrogradation properties of potato starch fractions varying in granule size. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1241-1252.	1.7	190
22	Saponins in pulses and their health promoting activities: A review. <i>Food Chemistry</i> , 2017, 233, 540-549.	4.2	186
23	Characterization of starches separated from Indian chickpea (<i>Cicer arietinum</i> L.) cultivars. <i>Journal of Food Engineering</i> , 2004, 63, 441-449.	2.7	184
24	A comparison of native and oxidized normal and waxy corn starches: Physicochemical, thermal, morphological and pasting properties. <i>LWT - Food Science and Technology</i> , 2008, 41, 1000-1010.	2.5	162
25	Some properties of corn grains and their flours I: Physicochemical, functional and chapati-making properties of flours. <i>Food Chemistry</i> , 2007, 101, 938-946.	4.2	161
26	Studies on the morphological and rheological properties of granular cold water soluble corn and potato starches. <i>Food Hydrocolloids</i> , 2003, 17, 63-72.	5.6	160
27	Pulses: an overview. <i>Journal of Food Science and Technology</i> , 2017, 54, 853-857.	1.4	157
28	Characteristics of acetylated starches prepared using starches separated from different rice cultivars. <i>Journal of Food Engineering</i> , 2005, 70, 117-127.	2.7	152
29	Characteristics of the different corn types and their grain fractions: physicochemical, thermal, morphological, and rheological properties of starches. <i>Journal of Food Engineering</i> , 2004, 64, 119-127.	2.7	151
30	Structural, thermal and viscoelastic characteristics of starches separated from normal, sugary and waxy maize. <i>Food Hydrocolloids</i> , 2006, 20, 923-935.	5.6	143
31	Physicochemical, thermal and pasting properties of starches separated from different potato cultivars grown at different locations. <i>Food Chemistry</i> , 2007, 101, 643-651.	4.2	143
32	Amylose-lipid complex formation during cooking of rice flour. <i>Food Chemistry</i> , 2000, 71, 511-517.	4.2	141
33	Effect of Acetylation on Some Properties of Corn and Potato Starches. <i>Starch/Staerke</i> , 2004, 56, 586-601.	1.1	140
34	Cowpea protein isolates: Functional properties and application in gluten-free rice muffins. <i>LWT - Food Science and Technology</i> , 2015, 63, 927-933.	2.5	138
35	Effects of moisture, temperature and level of pea grits on extrusion behaviour and product characteristics of rice. <i>Food Chemistry</i> , 2007, 100, 198-202.	4.2	133
36	Comparative study of the functional, thermal and pasting properties of flours from different field pea (<i>Pisum sativum</i> L.) and pigeon pea (<i>Cajanus cajan</i> L.) cultivars. <i>Food Chemistry</i> , 2007, 104, 259-267.	4.2	133

#	ARTICLE	IF	CITATIONS
37	Physicochemical, morphological, thermal and rheological properties of starches separated from kernels of some Indian mango cultivars (<i>Mangifera indica</i> L.). <i>Food Chemistry</i> , 2004, 85, 131-140.	4.2	132
38	A comparison of native and acid thinned normal and waxy corn starches: Physicochemical, thermal, morphological and pasting properties. <i>LWT - Food Science and Technology</i> , 2007, 40, 1527-1536.	2.5	132
39	InÂvitro antioxidant and antimicrobial properties of jambolan (<i>Syzygium cumini</i>) fruit polyphenols. <i>LWT - Food Science and Technology</i> , 2016, 65, 1025-1030.	2.5	131
40	Effect of cross-linking on some properties of potato (<i>Solanum tuberosum</i> L.) starches. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 1945-1954.	1.7	130
41	Quality evaluation of different types of Indian honey. <i>Food Chemistry</i> , 1997, 58, 129-133.	4.2	127
42	Influence of kidney bean, field pea and amaranth protein isolates on the characteristics of starch-based gluten-free muffins. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2237-2244.	1.3	126
43	Composition, bioactive compounds and antioxidant activity of common Indian fruits and vegetables. <i>Journal of Food Science and Technology</i> , 2016, 53, 4056-4066.	1.4	114
44	Influence of microwave roasting on chemical composition, oxidative stability and fatty acid composition of flaxseed (<i>Linum usitatissimum</i> L.) oil. <i>Food Chemistry</i> , 2020, 326, 126974.	4.2	111
45	Soy protein-fortified expanded extrudates: Baseline study using normal corn starch. <i>Journal of Food Engineering</i> , 2009, 90, 262-270.	2.7	109
46	Physico-chemical, morphological, thermal, cooking and textural properties of chalky and translucent rice kernels. <i>Food Chemistry</i> , 2003, 82, 433-439.	4.2	108
47	A comparison of wheat starch, whole wheat meal and oat flour in the extrusion cooking process. <i>Journal of Food Engineering</i> , 1997, 34, 15-32.	2.7	107
48	Effect of glycerol monostearate on the physico-chemical, thermal, rheological and noodle making properties of corn and potato starches. <i>Food Hydrocolloids</i> , 2005, 19, 839-849.	5.6	107
49	Physicochemical, rheological and cookie making properties of corn and potato flours. <i>Food Chemistry</i> , 2003, 83, 387-393.	4.2	103
50	Effects of gamma-irradiation on the morphological, structural, thermal and rheological properties of potato starches. <i>Carbohydrate Polymers</i> , 2011, 83, 1521-1528.	5.1	100
51	Relationship of polymeric proteins and empirical dough rheology with dynamic rheology of dough and gluten from different wheat varieties. <i>Food Hydrocolloids</i> , 2013, 33, 342-348.	5.6	100
52	Effect of guar gum and xanthan gum on pasting and noodle-making properties of potato, corn and mung bean starches. <i>Journal of Food Science and Technology</i> , 2015, 52, 8113-8121.	1.4	100
53	Physicochemical, cooking, textural and roasting characteristics of chickpea (<i>Cicer arietinum</i> L.) cultivars. <i>Journal of Food Engineering</i> , 2005, 69, 511-517.	2.7	99
54	Effect of water stress at different stages of grain development on the characteristics of starch and protein of different wheat varieties. <i>Food Chemistry</i> , 2008, 108, 130-139.	4.2	99

#	ARTICLE	IF	CITATIONS
55	Impact of germination on flour, protein and starch characteristics of lentil (<i>Lens culinari</i>) and horsegram (<i>Macrotyloma uniflorum</i> L.) lines. <i>LWT - Food Science and Technology</i> , 2016, 65, 137-144.	2.5	99
56	Physicochemical and rheological properties of starch and flour from different durum wheat varieties and their relationships with noodle quality. <i>Journal of Food Science and Technology</i> , 2016, 53, 2127-2138.	1.4	96
57	Effect of liquid whole egg, fat and textured soy protein on the textural and cooking properties of raw and baked patties from goat meat. <i>Journal of Food Engineering</i> , 2002, 53, 377-385.	2.7	94
58	Relationship between physicochemical and functional properties of amaranth (<i>Amaranthus hypochondriacus</i>) protein isolates. <i>International Journal of Food Science and Technology</i> , 2014, 49, 541-550.	1.3	93
59	Effect of nonthermal plasma on physico-chemical, amino acid composition, pasting and protein characteristics of short and long grain rice flour. <i>Food Research International</i> , 2016, 81, 50-57.	2.9	93
60	Development of eggless gluten-free rice muffins utilizing black carrot dietary fibre concentrate and xanthan gum. <i>Journal of Food Science and Technology</i> , 2016, 53, 1269-1278.	1.4	92
61	Rice grain and starch properties: Effects of nitrogen fertilizer application. <i>Carbohydrate Polymers</i> , 2011, 86, 219-225.	5.1	89
62	Influence of jambolan (<i>Syzygium cumini</i>) and xanthan gum incorporation on the physicochemical, antioxidant and sensory properties of gluten-free eggless rice muffins. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1190-1197.	1.3	89
63	Impact of infrared and dry air roasting on the oxidative stability, fatty acid composition, Maillard reaction products and other chemical properties of black cumin (<i>Nigella sativa</i> L.) seed oil. <i>Food Chemistry</i> , 2019, 295, 537-547.	4.2	89
64	Pulse proteins: secondary structure, functionality and applications. <i>Journal of Food Science and Technology</i> , 2019, 56, 2787-2798.	1.4	89
65	Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. <i>Food Chemistry</i> , 2002, 79, 177-181.	4.2	87
66	Structure and Functional Properties of Acid Thinned Sorghum Starch. <i>International Journal of Food Properties</i> , 2009, 12, 713-725.	1.3	87
67	Effect of fatty acids on the rheological properties of corn and potato starch. <i>Journal of Food Engineering</i> , 2002, 52, 9-16.	2.7	86
68	A comparison between <i>Helianthus annuus</i> and <i>Eucalyptus lanceolatus</i> honey. <i>Food Chemistry</i> , 1999, 67, 389-397.	4.2	85
69	Microstructural, cooking and textural characteristics of potato (<i>Solanum tuberosum</i> L) tubers in relation to physicochemical and functional properties of their flours. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1275-1284.	1.7	84
70	Influence of heat-moisture treatment and annealing on functional properties of sorghum starch. <i>Food Research International</i> , 2011, 44, 2949-2954.	2.9	84
71	Relationship of polymeric proteins with pasting, gel dynamic- and dough empirical-rheology in different Indian wheat varieties. <i>Food Hydrocolloids</i> , 2011, 25, 19-24.	5.6	84
72	Fine Structure, Thermal and Viscoelastic Properties of Starches Separated from Indica Rice Cultivars. <i>Starch/Staerke</i> , 2007, 59, 10-20.	1.1	75

#	ARTICLE	IF	CITATIONS
73	Structural, thermal and viscoelastic properties of potato starches. <i>Food Hydrocolloids</i> , 2008, 22, 979-988.	5.6	74
74	Relationship of various flour properties with noodle making characteristics among durum wheat varieties. <i>Food Chemistry</i> , 2015, 188, 517-526.	4.2	74
75	Antimicrobial potential of pomegranate peel: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 959-965.	1.3	74
76	Morphological, thermal, rheological and noodle-making properties of potato and corn starch. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1376-1383.	1.7	72
77	Physicochemical, Thermal, Morphological and Pasting Properties of Starches from some Indian Black Gram (<i>Phaseolus mungo</i> L.) Cultivars. <i>Starch/Staerke</i> , 2004, 56, 535-544.	1.1	72
78	Diversity in grain, flour, dough and gluten properties amongst Indian wheat cultivars varying in high molecular weight subunits (HMW-GS). <i>Food Research International</i> , 2013, 53, 63-72.	2.9	72
79	Relationships of flour solvent retention capacity, secondary structure and rheological properties with the cookie making characteristics of wheat cultivars. <i>Food Chemistry</i> , 2014, 158, 48-55.	4.2	71
80	Physicochemical, thermal and pasting properties of starch separated from \hat{I}^3 -irradiated and stored potatoes. <i>Food Chemistry</i> , 2007, 105, 1420-1429.	4.2	70
81	Properties of octenyl succinic anhydride (OSA) modified starches and their application in low fat mayonnaise. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 147-157.	3.6	70
82	Green Chemistry of Zein Protein Toward the Synthesis of Bioconjugated Nanoparticles: Understanding Unfolding, Fusogenic Behavior, and Hemolysis. <i>ACS Sustainable Chemistry and Engineering</i> , 2013, 1, 627-639.	3.2	69
83	Comparison of color, anti-nutritional factors, minerals, phenolic profile and protein digestibility between hard-to-cook and easy-to-cook grains from different kidney bean (<i>Phaseolus vulgaris</i>) accessions. <i>Journal of Food Science and Technology</i> , 2017, 54, 1023-1034.	1.4	67
84	Physicochemical and thermal properties of starches separated from corn produced from crosses of two germ pools. <i>Food Chemistry</i> , 2005, 89, 541-548.	4.2	64
85	Structural, morphological, functional and digestibility properties of starches from cereals, tubers and legumes: a comparative study. <i>Journal of Food Science and Technology</i> , 2018, 55, 3799-3808.	1.4	64
86	Impact of roasting and extraction methods on chemical properties, oxidative stability and Maillard reaction products of peanut oils. <i>Journal of Food Science and Technology</i> , 2019, 56, 2436-2445.	1.4	64
87	Physicochemical, Pasting, and Functional Properties of Amaranth Seed Flours: Effects of Lipids Removal. <i>Journal of Food Science</i> , 2014, 79, C1271-7.	1.5	63
88	Effect of infrared roasting on antioxidant activity, phenolic composition and Maillard reaction products of Tartary buckwheat varieties. <i>Food Chemistry</i> , 2019, 285, 240-251.	4.2	63
89	Diversity in quality traits amongst Indian wheat varieties I: Flour and protein characteristics. <i>Food Chemistry</i> , 2016, 194, 337-344.	4.2	62
90	Enzymatic Browning of Fruit and Vegetables: A Review. , 2018, , 63-78.		62

#	ARTICLE	IF	CITATIONS
91	Properties of starches separated from potatoes stored under different conditions. Food Chemistry, 2009, 114, 1396-1404.	4.2	61
92	Ultrasound assisted extraction of polyphenols and their distribution in whole mung bean, hull and cotyledon. Journal of Food Science and Technology, 2017, 54, 921-932.	1.4	61
93	Mixed-micelle formation by strongly interacting surfactant binary mixtures: effect of head-group modification. Colloid and Polymer Science, 2002, 280, 990-1000.	1.0	60
94	Structure and Viscoelastic Properties of Starches Separated from Different Legumes. Starch/Staerke, 2008, 60, 349-357.	1.1	58
95	Characteristics of starch obtained at different stages of purification during commercial wet milling of maize. Starch/Staerke, 2014, 66, 668-677.	1.1	58
96	Relationship between the degree of milling, ash distribution pattern and conductivity in brown rice. Food Chemistry, 2000, 69, 147-151.	4.2	57
97	Diversity in amylopectin structure, thermal and pasting properties of starches from wheat varieties/lines. International Journal of Biological Macromolecules, 2009, 45, 298-304.	3.6	57
98	Functionality and digestibility of albumins and globulins from lentil and horse gram and their effect on starch rheology. Food Hydrocolloids, 2016, 61, 843-850.	5.6	56
99	Impact of germination on phenolic composition, antioxidant properties, antinutritional factors, mineral content and Maillard reaction products of malted quinoa flour. Food Chemistry, 2021, 346, 128915.	4.2	56
100	Characterisation of starches separated from sorghum cultivars grown in India. Food Chemistry, 2010, 119, 95-100.	4.2	55
101	Diversity in quality traits amongst Indian wheat varieties II: Paste, dough and muffin making properties. Food Chemistry, 2016, 197, 316-324.	4.2	54
102	Effect of degree of milling on physicochemical, structural, pasting and cooking properties of short and long grain Indica rice cultivars. Food Chemistry, 2018, 260, 231-238.	4.2	53
103	Relationship between protein characteristics and film-forming properties of kidney bean, field pea and amaranth protein isolates. International Journal of Food Science and Technology, 2015, 50, 1033-1043.	1.3	50
104	Proximate composition, amino acid profile, pasting and process characteristics of flour from different Tartary buckwheat varieties. Food Research International, 2020, 130, 108946.	2.9	50
105	CHANGES IN PHYSICO-CHEMICAL, THERMAL, COOKING AND TEXTURAL PROPERTIES OF RICE DURING AGING. Journal of Food Processing and Preservation, 2003, 27, 387-400.	0.9	48
106	Effect of feed moisture and extrusion temperature on protein digestibility and extrusion behaviour of lentil and horsegram. LWT - Food Science and Technology, 2016, 70, 349-357.	2.5	48
107	Effect of extrusion on morphology, structural, functional properties and in vitro digestibility of corn, field pea and kidney bean starches. Starch/Staerke, 2015, 67, 721-728.	1.1	47
108	Diversity in properties of seed and flour of kidney bean germplasm. Food Chemistry, 2009, 117, 282-289.	4.2	46

#	ARTICLE	IF	CITATIONS
109	Relationship between physicochemical and rheological properties of starches from Indian wheat lines. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2584-2590.	1.3	45
110	Isolation and characterization of arabinoxylans from wheat bran and study of their contribution to wheat flour dough rheology. <i>Carbohydrate Polymers</i> , 2019, 221, 166-173.	5.1	45
111	EFFECT OF HYDROCOLLOIDS, STORAGE TEMPERATURE, AND DURATION ON THE CONSISTENCY OF TOMATO KETCHUP. <i>International Journal of Food Properties</i> , 2002, 5, 179-191.	1.3	44
112	Physicochemical and Functional Properties of Freeze-Dried and Oven Dried Corn Gluten Meals. <i>Drying Technology</i> , 2005, 23, 975-988.	1.7	44
113	Physicochemical characterisation of corn extrudates prepared with varying levels of beetroot (<i>Beta vulgaris</i>) at different extrusion temperatures. <i>International Journal of Food Science and Technology</i> , 2016, 51, 911-919.	1.3	44
114	Effect of additives on dough development, gaseous release and bread making properties. <i>Food Research International</i> , 1999, 32, 691-697.	2.9	41
115	Grains, starch and protein characteristics of rice bean (<i>Vigna umbellata</i>) grown in Indian Himalaya regions. <i>Food Research International</i> , 2013, 54, 102-110.	2.9	41
116	Comparison of Composition, Protein, Pasting, and Phenolic Compounds of Brown Rice and Germinated Brown Rice from Different Cultivars. <i>Cereal Chemistry</i> , 2016, 93, 584-592.	1.1	41
117	Relationships Between Selected Properties of Seeds, Flours, and Starches from Different Chickpea Cultivars. <i>International Journal of Food Properties</i> , 2006, 9, 597-608.	1.3	40
118	Diversity in seed and flour properties in field pea (<i>Pisum sativum</i>) germplasm. <i>Food Chemistry</i> , 2010, 122, 518-525.	4.2	40
119	Structure and Functional Properties of Acetylated Sorghum Starch. <i>International Journal of Food Properties</i> , 2012, 15, 312-325.	1.3	40
120	Effect of banana flour, screw speed and temperature on extrusion behaviour of corn extrudates. <i>Journal of Food Science and Technology</i> , 2015, 52, 4276-4285.	1.4	40
121	<i>Amaranthus hypochondriacus</i> and <i>Amaranthus caudatus</i> germplasm: Characteristics of plants, grain and flours. <i>Food Chemistry</i> , 2010, 123, 1227-1234.	4.2	39
122	Functional suitability of commercially milled rice bran in India for use in different food products. <i>Plant Foods for Human Nutrition</i> , 1997, 50, 127-140.	1.4	38
123	Relationships Between Selected Properties of Starches from Different Corn Lines. <i>International Journal of Food Properties</i> , 2005, 8, 481-491.	1.3	38
124	Effect of debranning on the physico-chemical, cooking, pasting and textural properties of common and durum wheat varieties. <i>Food Research International</i> , 2010, 43, 2277-2283.	2.9	38
125	Protein Films of Bovine Serum Albumen Conjugated Gold Nanoparticles: A Synthetic Route from Bioconjugated Nanoparticles to Biodegradable Protein Films. <i>Journal of Physical Chemistry C</i> , 2011, 115, 2982-2992.	1.5	38
126	Effect of canning on color, protein and phenolic profile of grains from kidney bean, field pea and chickpea. <i>Food Research International</i> , 2016, 89, 526-532.	2.9	38

#	ARTICLE	IF	CITATIONS
127	Rheological behaviour of different cereals using capillary rheometry. <i>Journal of Food Engineering</i> , 1999, 39, 203-209.	2.7	37
128	Influence of Early and Delayed Transplantation of Paddy on Physicochemical, Pasting, Cooking, Textural, and Protein Characteristics of Milled Rice. <i>Cereal Chemistry</i> , 2014, 91, 389-397.	1.1	37
129	Chemical, nutritional and phenolic composition of wheatgrass and pulse shoots. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2191-2200.	1.3	35
130	Effect of Extrusion on Physicochemical Properties, Digestibility, and Phenolic Profiles of Grit Fractions Obtained from Dry Milling of Normal and Waxy Corn. <i>Journal of Food Science</i> , 2017, 82, 1101-1109.	1.5	35
131	Characteristics of white, yellow, purple corn accessions: phenolic profile, textural, rheological properties and muffin making potential. <i>Journal of Food Science and Technology</i> , 2018, 55, 2334-2343.	1.4	35
132	Some properties of seeds and starches separated from different Indian pea cultivars. <i>Food Chemistry</i> , 2004, 85, 585-590.	4.2	34
133	Extraordinarily soft, medium-hard and hard Indian wheat varieties: Composition, protein profile, dough and baking properties. <i>Food Research International</i> , 2017, 100, 306-317.	2.9	34
134	Effect of growing conditions on proximate, mineral, amino acid, phenolic composition and antioxidant properties of wheatgrass from different wheat (<i>Triticum aestivum</i> L.) varieties. <i>Food Chemistry</i> , 2021, 341, 128201.	4.2	34
135	Extrusion behaviour of grits from flint and sweet corn. <i>Food Chemistry</i> , 2001, 74, 303-308.	4.2	33
136	Relationships between various physicochemical, thermal and rheological properties of starches separated from different potato cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 714-720.	1.7	32
137	Structural, thermal, and rheological properties of <i>Amaranthus hypochondriacus</i> and <i>Amaranthus caudatus</i> starches. <i>Starch/Staerke</i> , 2014, 66, 457-467.	1.1	32
138	Isolation of arabinoxylan and cellulose-rich arabinoxylan from wheat bran of different varieties and their functionalities. <i>Food Hydrocolloids</i> , 2021, 112, 106287.	5.6	32
139	Zein-Iodine Complex Studied by FTIR Spectroscopy and Dielectric and Dynamic Rheometry in Films and Precipitates. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4334-4341.	2.4	31
140	Amylose content, molecular structure, physicochemical properties and in vitro digestibility of starches from different mung bean (<i>Vigna radiata</i> L.) cultivars. <i>Starch/Staerke</i> , 2011, 63, 709-716.	1.1	31
141	Composition, Rheological and Extrusion Behaviour of Fractions Produced by Three Successive Reduction Dry Milling of Corn. <i>Food and Bioprocess Technology</i> , 2014, 7, 1414-1423.	2.6	31
142	Chemical, thermal, rheological and FTIR studies of vegetable oils and their effect on eggless muffin characteristics. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13978.	0.9	30
143	Phenolic compounds in potato (<i>Solanum tuberosum</i> L.) peel and their health-promoting activities. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2273-2281.	1.3	30
144	EXTRUSION BEHAVIOUR AND PRODUCT CHARACTERISTICS OF BROWN AND MILLED RICE GRITS. <i>International Journal of Food Properties</i> , 2002, 5, 307-316.	1.3	29

#	ARTICLE	IF	CITATIONS
145	Physicochemical, cooking and textural characteristics of some Indian black gram(<i>Phaseolus mungo</i> L) varieties. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 977-982.	1.7	29
146	Nanoencapsulation of docosahexaenoic acid (DHA) using a combination of food grade polymeric wall materials and its application for improvement in bioavailability and oxidative stability. <i>Food and Function</i> , 2018, 9, 2213-2227.	2.1	29
147	Relationships between various functional, thermal and pasting properties of flours from different Indian black gram (<i>Phaseolus mungo</i> L.) cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 974-984.	1.7	28
148	Effect of Parboiling on Phenolic, Protein, and Pasting Properties of Rice from Different Paddy Varieties. <i>Journal of Food Science</i> , 2018, 83, 2761-2771.	1.5	28
149	Insights into the phenolic compounds present in jambolan (<i>Syzygium cumini</i>) along with their health-promoting effects. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2431-2447.	1.3	28
150	Physical properties of zein films containing salicylic acid and acetyl salicylic acid. <i>Journal of Cereal Science</i> , 2010, 52, 282-287.	1.8	27
151	Effect of gelatinized-retrograded and extruded starches on characteristics of cookies, muffins and noodles. <i>Journal of Food Science and Technology</i> , 2016, 53, 2482-2491.	1.4	27
152	Protein and starch characteristics of milled rice from different cultivars affected by transplantation date. <i>Journal of Food Science and Technology</i> , 2016, 53, 3186-3196.	1.4	27
153	Physico-chemical, hydration, cooking, textural and pasting properties of different adzuki bean (<i>Vigna</i>) Tj ETQq1 1 0,784314 rgBT /Overlock 10 Tf 50 62	1.4	27
154	Physicochemical, functional and structural characteristics of grains, flour and protein isolates of Indian quinoa lines. <i>Food Research International</i> , 2021, 140, 109982.	2.9	27
155	EFFECT OF MILLING VARIABLES ON THE DEGREE OF MILLING OF UNPARBOILED AND PARBOILED RICE. <i>International Journal of Food Properties</i> , 2002, 5, 193-204.	1.3	26
156	Textural and pasting properties of potatoes (<i>Solanum tuberosum</i> L.) as affected by storage temperature. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 520-526.	1.7	26
157	Novel Biodegradable Films with Extraordinary Tensile Strength and Flexibility Provided by Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2013, 1, 127-136.	3.2	26
158	Structural, Morphological, Thermal, and Pasting Properties of Starches From Diverse Indian Potato Cultivars. <i>Starch/Staerke</i> , 2018, 70, 1700130.	1.1	26
159	Effect of chickpea and spinach on extrusion behavior of corn grit. <i>Journal of Food Science and Technology</i> , 2019, 56, 2257-2266.	1.4	26
160	Influence of prior acid treatment on physicochemical and structural properties of acetylated sorghum starch. <i>Starch/Staerke</i> , 2011, 63, 291-301.	1.1	25
161	Protein and microstructure evaluation of harder-to-cook and easy-to-cook grains from different kidney bean accessions. <i>LWT - Food Science and Technology</i> , 2017, 79, 487-495.	2.5	25
162	Genotypic diversity in physico-chemical, pasting and gel textural properties of chickpea (<i>Cicer</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	4.2	24

#	ARTICLE	IF	CITATIONS
163	Impact of germination on nutraceutical, functional and gluten free muffin making properties of Tartary buckwheat (<i>Fagopyrum tataricum</i>). <i>Food Hydrocolloids</i> , 2022, 124, 107268.	5.6	23
164	Physicochemical evaluation of corn extrudates containing varying buckwheat flour levels prepared at various extrusion temperatures. <i>Journal of Food Science and Technology</i> , 2019, 56, 2205-2212.	1.4	22
165	Changes in chemical properties and oxidative stability of refined vegetable oils during short-term deep-frying cycles. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14445.	0.9	22
166	The effects of iodine on kidney bean starch: Films and pasting properties. <i>International Journal of Biological Macromolecules</i> , 2009, 45, 116-119.	3.6	21
167	Morphological, Structural, Thermal, and Rheological Characteristics of Starches Separated from Apples of Different Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 10193-10199.	2.4	20
168	Quality Parameters of Potato Chips from Different Potato Cultivars: Effect of Prior Storage and Frying Temperatures. <i>International Journal of Food Properties</i> , 2008, 11, 791-803.	1.3	20
169	Isoamylase debranched fractions and granule size in starches from kidney bean germplasm: Distribution and relationship with functional properties. <i>Food Research International</i> , 2012, 47, 174-181.	2.9	20
170	Evaluation of physicochemical, textural, mineral and protein characteristics of kidney bean grown at Himalayan region. <i>Food Research International</i> , 2014, 66, 45-57.	2.9	20
171	Himalayan kidney bean germplasm: Grain-flour characteristics, structural-functional properties and in-vitro digestibility of starches. <i>Food Research International</i> , 2015, 77, 498-505.	2.9	20
172	Variation in composition, protein and pasting characteristics of different pigmented and non pigmented rice (<i>Oryza sativa</i> L.) grown in Indian Himalayan region. <i>Journal of Food Science and Technology</i> , 2018, 55, 3809-3820.	1.4	20
173	The increasing hunger concern and current need in the development of sustainable food security in the developing countries. <i>Trends in Food Science and Technology</i> , 2021, 113, 423-429.	7.8	20
174	The effect of sodium bicarbonate and glycerol monostearate addition on the extrusion behaviour of maize grits. <i>Journal of Food Engineering</i> , 2000, 46, 61-66.	2.7	19
175	Effect of different additives on mixograph and bread making properties of Indian wheat flour. <i>Journal of Food Engineering</i> , 2003, 56, 89-95.	2.7	19
176	Hard, medium-hard and extraordinarily soft wheat varieties: Comparison and relationship between various starch properties. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 1143-1149.	3.6	19
177	Determining the distribution of ash in wheat using debranning and conductivity. <i>Food Chemistry</i> , 1998, 62, 169-172.	4.2	18
178	A comparison between the properties of seed, starch, flour and protein separated from chemically hardened and normal kidney beans. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 729-737.	1.7	18
179	Physicochemical, thermal and pasting properties of fractions obtained during three successive reduction milling of different corn types. <i>Food Chemistry</i> , 2009, 113, 71-77.	4.2	18
180	Keto-Enol Tautomerism of Temperature and pH Sensitive Hydrated Curcumin Nanoparticles: Their Role as Nanoreactors and Compatibility with Blood Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11974-11980.	2.4	18

#	ARTICLE	IF	CITATIONS
181	Maize: Grain Structure, Composition, Milling, and Starch Characteristics. , 2014, , 65-76.		18
182	Maize: Composition, Bioactive Constituents, and Unleavened Bread. , 2011, , 89-99.		17
183	Effect of different doses of nitrogen on protein profiling, pasting and quality attributes of rice from different cultivars. Journal of Food Science and Technology, 2016, 53, 2452-2462.	1.4	17
184	Effect of starch-lipids inclusion complex formation on functional properties of flour in tandoori roti. Food Chemistry, 2000, 69, 129-133.	4.2	16
185	Studies on the Functional Characteristics of Flour/Starch from Wrinkled Peas (<i>Pisum Sativum</i>). International Journal of Food Properties, 2005, 8, 35-48.	1.3	16
186	Diversity in characteristics of starch amongst rice bean (<i>Vigna umbellata</i>) germplasm: Amylopectin structure, granules size distribution, thermal and rheology. Food Research International, 2012, 46, 194-200.	2.9	16
187	Effect of shearing on functional properties of starches isolated from Indian kidney beans. Starch/Staerke, 2013, 65, 808-813.	1.1	16
188	Successive Reduction Dry Milling of Normal and Waxy Corn: Grain, Grit, and Flour Properties. Journal of Food Science, 2015, 80, C1144-55.	1.5	16
189	Effect of pre-harvest flooding of paddy on the milling and cooking quality of rice. Journal of the Science of Food and Agriculture, 1990, 52, 23-34.	1.7	15
190	Evaluation of heat stress through delayed sowing on physicochemical and functional characteristics of grains, whole meals and flours of India wheat. Food Chemistry, 2021, 344, 128725.	4.2	15
191	Effects of phosphate salts on extrusion behaviour of rice. Food Chemistry, 1999, 64, 481-488.	4.2	14
192	Functional and physicochemical properties of pulse starch. , 2011, , 91-119.		14
193	Development and characterization of Solid-SNEDDS formulation of DHA using hydrophilic carrier with improved shelf life, oxidative stability and therapeutic activity. Journal of Drug Delivery Science and Technology, 2019, 54, 101326.	1.4	14
194	Protein, thermal and functional properties of $\hat{1}\pm$, $\hat{1}^3$ - and $\hat{1}\%$ -gliadins of wheat and their effect on bread making characteristics. Food Hydrocolloids, 2022, 124, 107212.	5.6	14
195	IMPROVING the FUNCTIONAL and BREAD MAKING PROPERTIES of SPROUTED INDIAN WHEAT. Journal of Food Processing and Preservation, 1995, 19, 147-160.	0.9	13
196	EFFECT OF ACETIC ACID AND CMC ON RHEOLOGICAL AND BAKING PROPERTIES OF FLOUR. Journal of Food Quality, 1999, 22, 317-327.	1.4	13
197	Rice Chemistry and Quality. International Journal of Food Science and Technology, 2005, 40, 571-572.	1.3	13
198	Amaranth: Potential Source for Flour Enrichment. , 2011, , 101-111.		13

#	ARTICLE	IF	CITATIONS
199	Applications of rice protein in nanomaterials synthesis, nanocolloids of rice protein, and bioapplicability. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 394-404.	3.6	13
200	Influence of dry air and infrared pre-treatments on oxidative stability, Maillard reaction products and other chemical properties of linseed (<i>Linum usitatissimum</i> L.) oil. <i>Journal of Food Science and Technology</i> , 2022, 59, 366-376.	1.4	13
201	Impact of intermittent frying on chemical properties, fatty acid composition, and oxidative stability of 10 different vegetable oil blends. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16015.	0.9	13
202	Effect of Process Variables and Sodium Alginate on Extrusion Behavior of Nixtamalized Corn Grit. <i>International Journal of Food Properties</i> , 2004, 7, 329-340.	1.3	12
203	Characteristics of normal and waxy corn: physicochemical, protein secondary structure, dough rheology and chapatti making properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 3285-3296.	1.4	12
204	Fractionation and grain hardness effect on protein profiling, pasting and rheological properties of flours from medium-hard and extraordinarily soft wheat varieties. <i>Journal of Food Science and Technology</i> , 2018, 55, 4661-4674.	1.4	12
205	Traditional and improved paddy varieties: Composition, protein, pasting, and gluten-free chapati making properties. <i>Cereal Chemistry</i> , 2018, 95, 666-678.	1.1	12
206	Diversity in protein secondary structure, molecular weight, mineral and amino acid composition of lentil and horse gram germplasm. <i>Journal of Food Science and Technology</i> , 2019, 56, 1601-1612.	1.4	12
207	Effect of native and gelatinized starches from various sources on sponge cake making characteristics of wheat flour. <i>Journal of Food Science and Technology</i> , 2019, 56, 1046-1055.	1.4	12
208	Amaranth: Potential Source for Flour Enrichment. , 2019, , 123-135.		12
209	Developmental changes in storage proteins and peptidyl prolyl cis-trans isomerase activity in grains of different wheat cultivars. <i>Food Chemistry</i> , 2011, 128, 450-457.	4.2	11
210	Relationship of Mixolab characteristics with protein, pasting, dynamic and empirical rheological characteristics of flours from Indian wheat varieties with diverse grain hardness. <i>Journal of Food Science and Technology</i> , 2019, 56, 2679-2686.	1.4	11
211	Vitamin E TPGS based palatable, oxidatively and physically stable emulsion of microalgae DHA oil for infants, children and food fortification. <i>Journal of Dispersion Science and Technology</i> , 2020, 41, 1674-1689.	1.3	11
212	Effect of buckwheat incorporation on batter fermentation, rheology, phenolic, amino acid composition and textural properties of idli. <i>LWT - Food Science and Technology</i> , 2020, 122, 109042.	2.5	11
213	Effect of photoperiod and growth media on yield and antioxidant properties of wheatgrass juice of Indian wheat varieties. <i>Journal of Food Science and Technology</i> , 2021, 58, 3019-3029.	1.4	11
214	The Impact of Starch Properties on Noodle Making Properties of Indian Wheat Flours. <i>International Journal of Food Properties</i> , 2004, 7, 59-74.	1.3	10
215	Quality traits analysis and protein profiling of field pea (<i>Pisum sativum</i>) germplasm from Himalayan region. <i>Food Chemistry</i> , 2015, 172, 528-536.	4.2	10
216	Diversity in protein profiling, pasting, empirical and dynamic dough rheological properties of meal from different durum wheat accessions. <i>Journal of Food Science and Technology</i> , 2018, 55, 1256-1269.	1.4	10

#	ARTICLE	IF	CITATIONS
217	Physicochemical, pasting, and thermal properties of starches isolated from different adzuki bean () Tj ETQq1 1 0.784314 rgBT /Overlook	0.9	10
218	Antioxidative and antimicrobial properties of pulse proteins and their applications in gluten-free foods and sports nutrition. International Journal of Food Science and Technology, 2022, 57, 5571-5584.	1.3	10
219	Laboratory Sprout Damage and Effect of Heat Treatment on Milling and Baking Properties of Indian Wheats. Journal of Food Science, 1987, 52, 176-179.	1.5	9
220	Characteristics of starch separated from coarse and fine flour fractions obtained from hard, medium-hard, and soft Indian wheat cultivars. Starch/Staerke, 2017, 69, 1600012.	1.1	9
221	Novel Gellan Gum-Based In Situ Nanovesicle Formulation of Docetaxel for Its Localized Delivery Using Depot Formation. AAPS PharmSciTech, 2021, 22, 165.	1.5	9
222	Proximate, mineral, amino acid composition, phenolic profile, antioxidant and functional properties of oilseed cakes. International Journal of Food Science and Technology, 2021, 56, 6732-6741.	1.3	9
223	QUALITY IMPROVEMENT OF IDLI USING EXTRUDED RICE FLOUR. Journal of Food Quality, 1995, 18, 193-202.	1.4	8
224	Use of Potato Flour in Bread and Flat Bread. , 2011, , 247-259.		8
225	Effects of incorporation of groundnut oil and hydrogenated fat on pasting and dough rheological properties of flours from wheat varieties. Journal of Food Science and Technology, 2019, 56, 1056-1065.	1.4	8
226	Comparative analysis of native and defatted flour from hard, extraordinarily soft, and medium-hard wheat varieties for protein solvation, pasting, mixing, and dough rheological behavior. Journal of Food Science, 2020, 85, 65-76.	1.5	8
227	Effect of degree of milling and defatting on proximate composition, functional and texture characteristics of gluten-free muffin of bran of long-grain indica rice cultivars. Food Chemistry, 2021, 345, 128861.	4.2	8
228	Composition, pasting, functional, and microstructural properties of flours from different split dehulled pulses (<i>dhals</i>). Journal of Food Processing and Preservation, 2021, 45, e15485.	0.9	8
229	STUDIES ON THE EFFECT OF SKIM MILK POWDER, SPROUTED WHEAT FLOUR, AND pH ON RHEOLOGICAL AND BAKING PROPERTIES OF FLOUR. International Journal of Food Properties, 2002, 5, 13-24.	1.3	7
230	Effect of grain hardness, fractionation and cultivars on protein, pasting and dough rheological properties of different wheat flours. International Journal of Food Science and Technology, 2018, 53, 2077-2087.	1.3	7
231	Evaluation of head and broken rice of long grain Indica rice cultivars: Evidence for the role of starch and protein composition to head rice recovery. Food Research International, 2019, 126, 108675.	2.9	7
232	Evaluation of pasting and dough rheological properties of composite flours made from flour varied in gluten strength. Journal of Food Science and Technology, 2019, 56, 2700-2711.	1.4	7
233	Marker-trait association identified candidate starch biosynthesis pathway genes for starch and amylose-lipid complex gelatinization in wheat (<i>Triticum aestivum</i> L.). Euphytica, 2020, 216, 1.	0.6	7
234	Effect of High Pressure Treatment on Structural, Functional, and In-Vitro Digestibility of Starches from Tubers, Cereals, and Beans. Starch/Staerke, 2022, 74, 2100096.	1.1	7

#	ARTICLE	IF	CITATIONS
235	Relationships Between Selected Properties of Black Gram Seeds and Their Composition. International Journal of Food Properties, 2004, 7, 541-552.	1.3	6
236	Effect of debranning on grains and meal characteristics of different Indian and exotic wheat varieties. Food Research International, 2019, 123, 327-339.	2.9	6
237	Diversity and relationship among grain, flour and starch characteristics of Indian Himalayan colored corn accessions. Journal of Food Science and Technology, 2020, 57, 3801-3813.	1.4	6
238	Functional and physicochemical properties of pulse starch. , 2021, , 87-112.		6
239	Colour, composition, digestibility, functionality and pasting properties of diverse kidney beans (Phaseolus vulgaris) flours. Current Research in Food Science, 2022, 5, 619-628.	2.7	6
240	Role of Gluten in Surface Chemistry: Nanometallic Bioconjugation of Hard, Medium, and Soft Wheat Protein. Journal of Agricultural and Food Chemistry, 2019, 67, 7886-7897.	2.4	5
241	Maize: Composition, Bioactive Constituents, and Unleavened Bread. , 2019, , 111-121.		5
242	Influence of sprouting on phenolic composition and starch characteristics of lentil and horse gram. International Journal of Food Science and Technology, 2020, 55, 1744-1753.	1.3	5
243	Chemistry of pulsesâ€™ macronutrients. , 2021, , 31-59.		5
244	Functional properties and dynamic rheology of protein isolates extracted from male and female common carp (Cyprinus carpio) muscle subjected to pHâ€™shifting method. Journal of Food Processing and Preservation, 2019, 43, e14181.	0.9	4
245	Optimization of process parameters for preparation of rice extrudates from short and long Indica rice cultivars milled to varying degree of milling. Journal of Food Science and Technology, 2019, 56, 2467-2479.	1.4	4
246	Muffins fortified with Dacryodes macrophylla L. fruit: quality and sensory evaluation. Foods and Raw Materials, 2022, , 40-50.	0.8	4
247	Chemistry of pulsesâ€™ micronutrients. , 2021, , 61-86.		3
248	Diversity in phenolics, amino acids, rheology and noodles glycemic response of brown rice from non-basmati and basmati rice. Food Research International, 2022, 158, 111500.	2.9	3
249	RELATIONSHIP BETWEEN DEBRANNING, ASH DISTRIBUTION PATTERN, AND CONDUCTIVITY IN MAIZE. International Journal of Food Properties, 2001, 4, 261-269.	1.3	2
250	<toheading>Book Review</toheading>. International Journal of Food Science and Technology, 2006, 41, 108-109.	1.3	2
251	Industrial Chocolate Manufacture and Uses. International Journal of Food Science and Technology, 2009, 45, 860.	1.3	2
252	Structural and functional properties of amaranth starches from residue obtained during protein extraction. Journal of Food Measurement and Characterization, 2021, 15, 5087-5096.	1.6	2

#	ARTICLE	IF	CITATIONS
253	Antimicrobial Peptides and Polyphenols: Implications in Food Safety and Preservation. , 2017, , 117-152.		2
254	Comparison of effect of using hard and soft wheat on the high molecular weight-glutenin subunits profile and the quality of produced cookie. Journal of Food Science and Technology, 2022, 59, 2545-2561.	1.4	2
255	Functional, amino acid composition and protein profiling of protein isolates from different pigmented, nonpigmented and improved rice varieties and their effects on starch thermal and dynamic rheological behaviour. International Journal of Food Science and Technology, 2022, 57, 2932-2943.	1.3	2
256	Effect of solvents and supercriticalâ€CO ₂ extraction of lipids on physicoâ€chemical, functional, pasting and rheological properties of hard, medium hard and soft wheat varieties. International Journal of Food Science and Technology, 2022, 57, 5057-5067.	1.3	2
257	Physicochemical, Thermal, and Pasting Properties of Starch Separated from Various Timely Sown and Delayed Sown (Heat Stressed) Wheat of Different Wheat Lines/Variety. Starch/Staerke, 0, , 2200003.	1.1	1
258	Carbohydrate Chemistry for Food Scientists. International Journal of Food Science and Technology, 2009, 45, 859.	1.3	0
259	Modeling Flour and Dough Quality of Indian Wheat Varieties. Journal of Food Processing and Preservation, 2017, 41, e13074.	0.9	0
260	Antioxidant Profile of Legume Seeds. Sustainable Agriculture Reviews, 2020, , 71-95.	0.6	0
261	Proteins isolates and hydrolysates: structureâ€function relation, production, bioactivities and applications for traditional and modern high nutritional valueâ€added food products. International Journal of Food Science and Technology, 2022, 57, 5567-5570.	1.3	0
262	Morphological, thermal, and rheological properties of starch from brown rice and germinated brown rice from different cultivars. Starch/Staerke, 0, , 2100266.	1.1	0
263	Quality evaluation of different fractions of wheat flour obtained after air classification and stone grinding. Journal of Food Measurement and Characterization, 0, , 1.	1.6	0