

Narpinder Singh

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

261
papers

12,794
citations

64
h-index

104
g-index

270
ext. papers

14,947
ext. citations

5.4
avg, IF

6.92
L-index

#	Paper	IF	Citations
261	Morphological, thermal and rheological properties of starches from different botanical sources. <i>Food Chemistry</i> , 2003 , 81, 219-231	8.5	1110
260	Some properties of corn starches II: Physicochemical, gelatinization, retrogradation, pasting and gel textural properties. <i>Food Chemistry</i> , 2007 , 101, 1499-1507	8.5	394
259	Structural and functional characterization of kidney bean and field pea protein isolates: A comparative study. <i>Food Hydrocolloids</i> , 2015 , 43, 679-689	10.6	255
258	Beneficial phytochemicals in potato – a review. <i>Food Research International</i> , 2013 , 50, 487-496	7	234
257	Studies on functional, thermal and pasting properties of flours from different chickpea (<i>Cicer arietinum</i> L.) cultivars. <i>Food Chemistry</i> , 2005 , 91, 403-411	8.5	200
256	Studies on the morphological, thermal and rheological properties of starch separated from some Indian potato cultivars. <i>Food Chemistry</i> , 2001 , 75, 67-77	8.5	187
255	Bioactive compounds in banana and their associated health benefits - A review. <i>Food Chemistry</i> , 2016 , 206, 1-11	8.5	184
254	Relationship of granule size distribution and amylopectin structure with pasting, thermal, and retrogradation properties in wheat starch. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1180-8	5.7	181
253	Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. <i>Food Chemistry</i> , 2003 , 80, 99-108	8.5	181
252	Relationships between physicochemical, morphological, thermal, rheological properties of rice starches. <i>Food Hydrocolloids</i> , 2006 , 20, 532-542	10.6	177
251	Influence of acetic anhydride on physicochemical, morphological and thermal properties of corn and potato starch. <i>Food Chemistry</i> , 2004 , 86, 601-608	8.5	169
250	Phenolic composition and antioxidant potential of grain legume seeds: A review. <i>Food Research International</i> , 2017 , 101, 1-16	7	168
249	Atmospheric pressure cold plasma (ACP) treatment of wheat flour. <i>Food Hydrocolloids</i> , 2015 , 44, 115-121	10.6	166
248	Phenolic compounds as beneficial phytochemicals in pomegranate (<i>Punica granatum</i> L.) peel: A review. <i>Food Chemistry</i> , 2018 , 261, 75-86	8.5	161
247	Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. <i>Food Chemistry</i> , 2002 , 79, 183-192	8.5	161
246	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	4.3	153
245	Characterization of protein isolates from different Indian chickpea (<i>Cicer arietinum</i> L.) cultivars. <i>Food Chemistry</i> , 2007 , 102, 366-374	8.5	151

244	Physicochemical, cooking and textural properties of milled rice from different Indian rice cultivars. <i>Food Chemistry</i> , 2005 , 89, 253-259	8.5	151
243	Characterization of starches separated from Indian chickpea (<i>Cicer arietinum</i> L.) cultivars. <i>Journal of Food Engineering</i> , 2004 , 63, 441-449	6	149
242	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	5.4	140
241	Studies on the morphological and rheological properties of granular cold water soluble corn and potato starches. <i>Food Hydrocolloids</i> , 2003 , 17, 63-72	10.6	135
240	Wheat starch production, structure, functionality and applications—review. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 38-58	3.8	130
239	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	6	130
238	Characteristics of acetylated starches prepared using starches separated from different rice cultivars. <i>Journal of Food Engineering</i> , 2005 , 70, 117-127	6	128
237	Bioactive constituents in pulses and their health benefits. <i>Journal of Food Science and Technology</i> , 2017 , 54, 858-870	3.3	127
236	Structural, thermal and viscoelastic characteristics of starches separated from normal, sugary and waxy maize. <i>Food Hydrocolloids</i> , 2006 , 20, 923-935	10.6	124
235	Amylose-lipid complex formation during cooking of rice flour. <i>Food Chemistry</i> , 2000 , 71, 511-517	8.5	124
234	Saponins in pulses and their health promoting activities: A review. <i>Food Chemistry</i> , 2017 , 233, 540-549	8.5	118
233	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	8.5	117
232	Effect of Acetylation on Some Properties of Corn and Potato Starches. <i>Starch/Staerke</i> , 2004 , 56, 586-601	2.3	116
231	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	8.5	114
230	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	8.5	114
229	Phenolic composition, antioxidant potential and health benefits of citrus peel. <i>Food Research International</i> , 2020 , 132, 109114	7	112
228	Physicochemical, thermal and pasting properties of starches separated from different potato cultivars grown at different locations. <i>Food Chemistry</i> , 2007 , 101, 643-651	8.5	112
227	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	4.3	111

226	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	5.4	107
225	Cowpea protein isolates: Functional properties and application in gluten-free rice muffins. <i>LWT - Food Science and Technology</i> , 2015 , 63, 927-933	5.4	104
224	Quality evaluation of different types of Indian honey. <i>Food Chemistry</i> , 1997 , 58, 129-133	8.5	101
223	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	8.5	98
222	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	3.8	96
221	In vitro antioxidant and antimicrobial properties of jambolan (<i>Syzygium cumini</i>) fruit polyphenols. <i>LWT - Food Science and Technology</i> , 2016 , 65, 1025-1030	5.4	95
220	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	10.6	91
219	Physico-chemical, morphological, thermal, cooking and textural properties of chalky and translucent rice kernels. <i>Food Chemistry</i> , 2003 , 82, 433-439	8.5	88
218	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	6	85
217	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	8.5	83
216	Physicochemical, rheological and cookie making properties of corn and potato flours. <i>Food Chemistry</i> , 2003 , 83, 387-393	8.5	83
215	Soy protein-fortified expanded extrudates: Baseline study using normal corn starch. <i>Journal of Food Engineering</i> , 2009 , 90, 262-270	6	82
214	Effect of fatty acids on the rheological properties of corn and potato starch. <i>Journal of Food Engineering</i> , 2002 , 52, 9-16	6	80
213	Effects of gamma-irradiation on the morphological, structural, thermal and rheological properties of potato starches. <i>Carbohydrate Polymers</i> , 2011 , 83, 1521-1528	10.3	78
212	Physicochemical, cooking, textural and roasting characteristics of chickpea (<i>Cicer arietinum</i> L.) cultivars. <i>Journal of Food Engineering</i> , 2005 , 69, 511-517	6	78
211	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, 8113-21	3.3	77
210	Composition, bioactive compounds and antioxidant activity of common Indian fruits and vegetables. <i>Journal of Food Science and Technology</i> , 2016 , 53, 4056-4066	3.3	77
209	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	4.3	76

208	Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. <i>Food Chemistry</i> , 2002 , 79, 177-181	8.5	75
207	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, 2127-38	3.3	74
206	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	10.6	72
205	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	6	72
204	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, 1269-78	3.3	70
203	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	10.6	70
202	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	3.8	69
201	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	3.8	69
200	Structural, thermal and viscoelastic properties of potato starches. <i>Food Hydrocolloids</i> , 2008 , 22, 979-988	10.6	67
199	A comparison between <i>Helianthus annuus</i> and <i>Eucalyptus lanceolatus</i> honey. <i>Food Chemistry</i> , 1999 , 67, 389-397	8.5	66
198	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	8.3	64
197	Fine Structure, Thermal and Viscoelastic Properties of Starches Separated from Indica Rice Cultivars. <i>Starch/Staerke</i> , 2007 , 59, 10-20	2.3	64
196	Influence of heat and moisture treatment and annealing on functional properties of sorghum starch. <i>Food Research International</i> , 2011 , 44, 2949-2954	7	63
195	Structure and Functional Properties of Acid Thinned Sorghum Starch. <i>International Journal of Food Properties</i> , 2009 , 12, 713-725	3	63
194	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	7	62
193	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	2.3	61
192	Rice grain and starch properties: Effects of nitrogen fertilizer application. <i>Carbohydrate Polymers</i> , 2011 , 86, 219-225	10.3	59
191	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	7	58

190	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	4.3	58
189	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	5.4	55
188	Mixed-micelle formation by strongly interacting surfactant binary mixtures: effect of head-group modification. <i>Colloid and Polymer Science</i> , 2002 , 280, 990-1000	2.4	55
187	Relationship of various flour properties with noodle making characteristics among durum wheat varieties. <i>Food Chemistry</i> , 2015 , 188, 517-26	8.5	53
186	Physicochemical, thermal and pasting properties of starch separated from irradiated and stored potatoes. <i>Food Chemistry</i> , 2007 , 105, 1420-1429	8.5	53
185	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 () accessions. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1023-1034	3.3	52
184	Relationship between the degree of milling, ash distribution pattern and conductivity in brown rice. <i>Food Chemistry</i> , 2000 , 69, 147-151	8.5	52
183	Physicochemical and thermal properties of starches separated from corn produced from crosses of two germ pools. <i>Food Chemistry</i> , 2005 , 89, 541-548	8.5	51
182	Diversity in quality traits amongst Indian wheat varieties I: flour and protein characteristics. <i>Food Chemistry</i> , 2016 , 194, 337-44	8.5	50
181	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	8.5	50
180	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	8.5	50
179	Physicochemical, pasting, and functional properties of amaranth seed flours: effects of lipids removal. <i>Journal of Food Science</i> , 2014 , 79, C1271-7	3.4	49
178	Diversity in quality traits amongst Indian wheat varieties II: Paste, dough and muffin making properties. <i>Food Chemistry</i> , 2016 , 197, 316-24	8.5	47
177	Characteristics of starch obtained at different stages of purification during commercial wet milling of maize. <i>Starch/Staerke</i> , 2014 , 66, 668-677	2.3	47
176	Properties of starches separated from potatoes stored under different conditions. <i>Food Chemistry</i> , 2009 , 114, 1396-1404	8.5	46
175	Diversity in amylopectin structure, thermal and pasting properties of starches from wheat varieties/lines. <i>International Journal of Biological Macromolecules</i> , 2009 , 45, 298-304	7.9	45
174	Ultrasound assisted extraction of polyphenols and their distribution in whole mung bean, hull and cotyledon. <i>Journal of Food Science and Technology</i> , 2017 , 54, 921-932	3.3	44
173	Structure and Viscoelastic Properties of Starches Separated from Different Legumes. <i>Starch/Staerke</i> , 2008 , 60, 349-357	2.3	44

172	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	3.8	42
171	Relationship between protein characteristics and film-forming properties of kidney bean, field pea and amaranth protein isolates. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1033-1043	3.8	41
170	Characterisation of starches separated from sorghum cultivars grown in India. <i>Food Chemistry</i> , 2010 , 119, 95-100	8.5	41
169	Physicochemical and Functional Properties of Freeze-Dried and Oven Dried Corn Gluten Meals. <i>Drying Technology</i> , 2005 , 23, 975-988	2.6	39
168	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	8.5	38
167	Effect of additives on dough development, gaseous release and bread making properties. <i>Food Research International</i> , 1999 , 32, 691-697	7	38
166	Antimicrobial potential of pomegranate peel: a review. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 959-965	3.8	38
165	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	3.8	36
164	Diversity in properties of seed and flour of kidney bean germplasm. <i>Food Chemistry</i> , 2009 , 117, 282-289	8.5	36
163	CHANGES IN PHYSICO-CHEMICAL, THERMAL, COOKING AND TEXTURAL PROPERTIES OF RICE DURING AGING. <i>Journal of Food Processing and Preservation</i> , 2003 , 27, 387-400	2.1	36
162	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	7.9	35
161	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	7	35
160	Amaranthus hypochondriacus and Amaranthus caudatus germplasm: Characteristics of plants, grain and flours. <i>Food Chemistry</i> , 2010 , 123, 1227-1234	8.5	35
159	Effect of extrusion on morphology, structural, functional properties and in vitro digestibility of corn, field pea and kidney bean starches. <i>Starch/Staerke</i> , 2015 , 67, 721-728	2.3	34
158	EFFECT OF HYDROCOLLOIDS, STORAGE TEMPERATURE, AND DURATION ON THE CONSISTENCY OF TOMATO KETCHUP. <i>International Journal of Food Properties</i> , 2002 , 5, 179-191	3	34
157	Rheological behaviour of different cereals using capillary rheometry. <i>Journal of Food Engineering</i> , 1999 , 39, 203-209	6	34
156	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	8.5	33
155	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	2.4	33

154	Functionality and digestibility of albumins and globulins from lentil and horse gram and their effect on starch rheology. <i>Food Hydrocolloids</i> , 2016 , 61, 843-850	10.6	32
153	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	11.09	31
152	Effect of feed moisture and extrusion temperature on protein digestibility and extrusion behaviour of lentil and horsegram. <i>LWT - Food Science and Technology</i> , 2016 , 70, 349-357	5.4	31
151	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	7	31
150	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	5.1	30
149	Structure and Functional Properties of Acetylated Sorghum Starch. <i>International Journal of Food Properties</i> , 2012 , 15, 312-325	3	30
148	Functional suitability of commercially milled rice bran in India for use in different food products. <i>Plant Foods for Human Nutrition</i> , 1997 , 50, 127-40	3.9	30
147	Relationships Between Selected Properties of Seeds, Flours, and Starches from Different Chickpea Cultivars. <i>International Journal of Food Properties</i> , 2006 , 9, 597-608	3	30
146	Extrusion behaviour of grits from flint and sweet corn. <i>Food Chemistry</i> , 2001 , 74, 303-308	8.5	30
145	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	3.8	30
144	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	3.3	29
143	Diversity in seed and flour properties in field pea (<i>Pisum sativum</i>) germplasm. <i>Food Chemistry</i> , 2010 , 122, 518-525	8.5	29
142	Some properties of seeds and starches separated from different Indian pea cultivars. <i>Food Chemistry</i> , 2004 , 85, 585-590	8.5	29
141	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	2.4	29
140	Pulse proteins: secondary structure, functionality and applications. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2787-2798	3.3	28
139	Effect of degree of milling on physicochemical, structural, pasting and cooking properties of short and long grain Indica rice cultivars. <i>Food Chemistry</i> , 2018 , 260, 231-238	8.5	28
138	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	7	28
137	Effect of banana flour, screw speed and temperature on extrusion behaviour of corn extrudates. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4276-85	3.3	27

136	EXTRUSION BEHAVIOUR AND PRODUCT CHARACTERISTICS OF BROWN AND MILLED RICE GRITS. <i>International Journal of Food Properties</i> , 2002 , 5, 307-316	3	27
135	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	7	26
134	Structural, thermal, and rheological properties of <i>Amaranthus hypochondriacus</i> and <i>Amaranthus caudatus</i> starches. <i>Starch/Staerke</i> , 2014 , 66, 457-467	2.3	26
133	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	2.3	26
132	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, 4334-41	5.7	26
131	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	4.3	26
130	Relationships Between Selected Properties of Starches from Different Corn Lines. <i>International Journal of Food Properties</i> , 2005 , 8, 481-491	3	26
129	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	10.3	25
128	Physical properties of zein films containing salicylic acid and acetyl salicylic acid. <i>Journal of Cereal Science</i> , 2010 , 52, 282-287	3.8	25
127	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	3.3	24
126	Enzymatic Browning of Fruit and Vegetables: A Review 2018 , 63-78		24
125	Influence of prior acid treatment on physicochemical and structural properties of acetylated sorghum starch. <i>Starch/Staerke</i> , 2011 , 63, 291-301	2.3	23
124	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	4.3	22
123	Proximate composition, amino acid profile, pasting and process characteristics of flour from different Tartary buckwheat varieties. <i>Food Research International</i> , 2020 , 130, 108946	7	22
122	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	4.3	21
121	Effect of gelatinized-retrograded and extruded starches on characteristics of cookies, muffins and noodles. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2482-91	3.3	21
120	Chemical, nutritional and phenolic composition of wheatgrass and pulse shoots. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2191-2200	3.8	20
119	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	6.1	20

118	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	4.3	20
117	Structural, Morphological, Thermal, and Pasting Properties of Starches From Diverse Indian Potato Cultivars. <i>Starch/Staerke</i> , 2018 , 70, 1700130	2.3	19
116	Novel Biodegradable Films with Extraordinary Tensile Strength and Flexibility Provided by Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2013 , 1, 127-136	8.3	19
115	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	3	19
114	Impact of germination on phenolic composition, antioxidant properties, antinutritional factors, mineral content and Maillard reaction products of malted quinoa flour. <i>Food Chemistry</i> , 2021 , 346, 128915	8.5	19
113	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	3.3	19
112	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	3.3	18
111	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	7	18
110	The effects of iodine on kidney bean starch: films and pasting properties. <i>International Journal of Biological Macromolecules</i> , 2009 , 45, 116-9	7.9	18
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17	Effect of High Pressure Treatment on Structural, Functional, and In-Vitro Digestibility of Starches from Tubers, Cereals, and Beans. <i>Starch/Staerke</i> , 2100096	2.3	1
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15	Antioxidative and antimicrobial properties of pulse proteins and their applications in gluten-free foods and sports nutrition. <i>International Journal of Food Science and Technology</i> ,	3.8	1
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