

Narpinder Singh

List of Publications by Year in Descending Order

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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	Muffins Fortified with <i>Dacryodes macrophylla</i> L. fruit: quality and sensory evaluation. <i>Foods and Raw Materials</i> , 2022 , 40-50	1.3	2
260	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	10.6	4
259	Influence of dry air and infrared pre-treatments on oxidative stability, Maillard reaction products and other chemical properties of linseed (L.) oil.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 366-373	3.7	3
258	Colour, composition, digestibility, functionality and pasting properties of diverse kidney beans () flours.. <i>Current Research in Food Science</i> , 2022 , 5, 619-628	5.6	
257	Composition, pasting, functional, and microstructural properties of flours from different split dehulled pulses (dhals). <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15485	2.1	3
256	Novel Gellan Gum-Based In Situ Nanovesicle Formulation of Docetaxel for Its Localized Delivery Using Depot Formation. <i>AAPS PharmSciTech</i> , 2021 , 22, 165	3.9	2
255	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
254	Structural and functional properties of amaranth starches from residue obtained during protein extraction. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 5087	2.8	1
253	Isolation of arabinoxylan and cellulose-rich arabinoxylan from wheat bran of different varieties and their functionalities. <i>Food Hydrocolloids</i> , 2021 , 112, 106287	10.6	12
252	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	3.3	3
251	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	8.5	11
250	Evaluation of heat stress through delayed sowing on physicochemical and functional characteristics of grains, whole meals and flours of India wheat. <i>Food Chemistry</i> , 2021 , 344, 128725	8.5	5
249	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. <i>Food Chemistry</i> , 2021 , 345, 128861	8.5	2
248	Physicochemical, functional and structural characteristics of grains, flour and protein isolates of Indian quinoa lines. <i>Food Research International</i> , 2021 , 140, 109982	7	8
247	Chemistry of pulses & micronutrients 2021 , 31-59		1
246	Chemistry of pulses & micronutrients 2021 , 61-86		0
245	Functional and physicochemical properties of pulse starch 2021 , 87-112		0

244	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	15.3	2
243	Protein, Thermal and Functional Properties of β -Glucan and Gliadins of wheat and their effect on bread making characteristics. <i>Food Hydrocolloids</i> , 2021 , 124, 107212	10.6	0
242	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
241	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	2.1	8
240	Phenolic composition, antioxidant potential and health benefits of citrus peel. <i>Food Research International</i> , 2020 , 132, 109114	7	112
239	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	5.4	8
238	Antioxidant Profile of Legume Seeds. <i>Sustainable Agriculture Reviews</i> , 2020 , 71-95	1.3	
237	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	3.8	14
236	Influence of sprouting on phenolic composition and starch characteristics of lentil and horse gram. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1744-1753	3.8	2
235	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
234	Textural Characteristics of Indian Foods 2020 , 197-222		1
233	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. <i>Journal of Food Science</i> , 2020 , 85, 65-76	3.4	4
232	Marker-trait association identified candidate starch biosynthesis pathway genes for starch and amylose-lipid complex gelatinization in wheat (<i>Triticum aestivum</i> L.). <i>Euphytica</i> , 2020 , 216, 1	2.1	3
231	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	15.9	4
230	Diversity and relationship among grain, flour and starch characteristics of Indian Himalayan colored corn accessions. <i>Journal of Food Science and Technology</i> , 2020 , 57, 3801-3813	3.3	0
229	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. <i>Food Research International</i> , 2019 , 126, 108675	7	3
228	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
227	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

226	Effect of debranning on grains and meal characteristics of different Indian and exotic wheat varieties. <i>Food Research International</i> , 2019 , 123, 327-339	7	1
225	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	2.1	12
224	Optimization of process parameters for preparation of rice extrudates from short and long rice cultivars milled to varying degree of milling. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2467-2479	3.3	2
223	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	3.3	9
222	Effect of chickpea and spinach on extrusion behavior of corn grit. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2257-2266	3.3	13
221	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	3.3	6
220	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
219	Maize: Composition, Bioactive Constituents, and Unleavened Bread 2019 , 111-121		3
218	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
217	Evaluation of pasting and dough rheological properties of composite flours made from flour varied in gluten strength. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2700-2711	3.3	4
216	Pulse proteins: secondary structure, functionality and applications. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2787-2798	3.3	28
215	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	3.3	7
214	Effects of incorporation of groundnut oil and hydrogenated fat on pasting and dough rheological properties of flours from wheat varieties. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1056-1065	3.3	7
213	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
212	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	3.3	10
211	Physicochemical, pasting, and thermal properties of starches isolated from different adzuki bean (<i>Vigna angularis</i>) cultivars. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14163	2.1	6
210	Role of Gluten in Surface Chemistry: Nanometallic Bioconjugation of Hard, Medium, and Soft Wheat Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7886-7897	5.7	1
209	Development and characterization of Solid-SNEDDS formulation of DHA using hydrophilic carrier with improved shelf life, oxidative stability and therapeutic activity. <i>Journal of Drug Delivery Science and Technology</i> , 2019 , 54, 101326	4.5	9

208	Functional properties and dynamic rheology of protein isolates extracted from male and female common carp (<i>Cyprinus carpio</i>) muscle subjected to pH-shifting method. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14181	2.1	2
207	Amaranth: Potential Source for Flour Enrichment 2019 , 123-135		7
206	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	7.9	10
205	Antimicrobial potential of pomegranate peel: a review. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 959-965	3.8	38
204	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
203	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
202	Physico-chemical, hydration, cooking, textural and pasting properties of different adzuki bean () accessions. <i>Journal of Food Science and Technology</i> , 2018 , 55, 802-810	3.3	13
201	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	3.3	10
200	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
199	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
198	Structural, Morphological, Thermal, and Pasting Properties of Starches From Diverse Indian Potato Cultivars. <i>Starch/Staerke</i> , 2018 , 70, 1700130	2.3	19
197	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
196	Variation in composition, protein and pasting characteristics of different pigmented and non pigmented rice (L.) grown in Indian Himalayan region. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3809-3820	3.3	13
195	Applications of rice protein in nanomaterials synthesis, nanocolloids of rice protein, and bioapplicability. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 394-404	7.9	9
194	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	3.8	11
193	Enzymatic Browning of Fruit and Vegetables: A Review 2018 , 63-78		24
192	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	3.3	10
191	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	5.7	10

190	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	3.4	15
189	Effect of grain hardness, fractionation and cultivars on protein, pasting and dough rheological properties of different wheat flours. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2077-2087	3.8	7
188	Traditional and improved paddy varieties: Composition, protein, pasting, and gluten-free chapati making properties. <i>Cereal Chemistry</i> , 2018 , 95, 666-678	2.4	7
187	Characteristics of starch separated from coarse and fine flour fractions obtained from hard, medium-hard, and soft Indian wheat cultivars. <i>Starch/Staerke</i> , 2017 , 69, 1600012	2.3	6
186	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	5.4	13
185	Saponins in pulses and their health promoting activities: A review. <i>Food Chemistry</i> , 2017 , 233, 540-549	8.5	118
184	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
183	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	3.1	31
182	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
181	Modeling Flour and Dough Quality of Indian Wheat Varieties. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13074	2.1	
180	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
179	Phenolic composition and antioxidant potential of grain legume seeds: A review. <i>Food Research International</i> , 2017 , 101, 1-16	7	168
178	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
177	Bioactive constituents in pulses and their health benefits. <i>Journal of Food Science and Technology</i> , 2017 , 54, 858-870	3.3	127
176	Wheat starch production, structure, functionality and applications—review. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 38-58	3.8	130
175	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	3.3	8
174	Antimicrobial Peptides and Polyphenols: Implications in Food Safety and Preservation 2017 , 117-152		1
173	Diversity in quality traits amongst Indian wheat varieties I: flour and protein characteristics. <i>Food Chemistry</i> , 2016 , 194, 337-44	8.5	50

172	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
171	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
170	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
169	Bioactive compounds in banana and their associated health benefits - A review. <i>Food Chemistry</i> , 2016 , 206, 1-11	8.5	184
168	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
167	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
166	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
165	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
164	Effect of different doses of nitrogen on protein profiling, pasting and quality attributes of rice from different cultivars. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2452-62	3.3	12
163	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
162	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
161	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
160	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
159	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
158	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
157	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
156	Relationship of various flour properties with noodle making characteristics among durum wheat varieties. <i>Food Chemistry</i> , 2015 , 188, 517-26	8.5	53
155	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

154	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
153	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
152	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	7	15
151	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
150	Quality traits analysis and protein profiling of field pea (<i>Pisum sativum</i>) germplasm from Himalayan region. <i>Food Chemistry</i> , 2015 , 172, 528-36	8.5	8
149	Atmospheric pressure cold plasma (ACP) treatment of wheat flour. <i>Food Hydrocolloids</i> , 2015 , 44, 115-121	10.6	166
148	Successive Reduction Dry Milling of Normal and Waxy Corn: Grain, Grit, and Flour Properties. <i>Journal of Food Science</i> , 2015 , 80, C1144-55	3.4	15
147	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
146	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
145	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
144	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
143	Evaluation of physicochemical, textural, mineral and protein characteristics of kidney bean grown at Himalayan region. <i>Food Research International</i> , 2014 , 66, 45-57	7	16
142	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
141	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
140	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
139	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
138	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
137	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

136	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
135	Maize: Grain Structure, Composition, Milling, and Starch Characteristics 2014 , 65-76		12
134	Plantation crops and tree nuts 2013 , 163-179		2
133	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
132	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
131	Effect of shearing on functional properties of starches isolated from Indian kidney beans. <i>Starch/Staerke</i> , 2013 , 65, 808-813	2.3	13
130	Potato: Production, Composition and Starch Processing 2013 , 23-48		1
129	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
128	Beneficial phytochemicals in potato – a review. <i>Food Research International</i> , 2013 , 50, 487-496	7	234
127	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
126	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
125	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
124	Diversity in characteristics of starch amongst rice bean (<i>Vigna umbellata</i>) germplasm: Amylopectin structure, granules size distribution, thermal and rheology. <i>Food Research International</i> , 2012 , 46, 194-200	7	15
123	Structure and Functional Properties of Acetylated Sorghum Starch. <i>International Journal of Food Properties</i> , 2012 , 15, 312-325	3	30
122	Use of Potato Flour in Bread and Flat Bread 2011 , 247-259		3
121	Amaranth: Potential Source for Flour Enrichment 2011 , 101-111		8
120	Influence of heat-moisture treatment and annealing on functional properties of sorghum starch. <i>Food Research International</i> , 2011 , 44, 2949-2954	7	63
119	Maize: Composition, Bioactive Constituents, and Unleavened Bread 2011 , 89-99		14

118	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
117	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
116	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
115	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
114	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
113	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
112	Rice grain and starch properties: Effects of nitrogen fertilizer application. <i>Carbohydrate Polymers</i> , 2011 , 86, 219-225	10.3	59
111	Developmental changes in storage proteins and peptidyl prolyl cis-trans isomerase activity in grains of different wheat cultivars. <i>Food Chemistry</i> , 2011 , 128, 450-7	8.5	9
110	Functional and physicochemical properties of pulse starch 2011 , 91-119		11
109	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
108	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
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105	<i>Amaranthus hypochondriacus</i> and <i>Amaranthus caudatus</i> germplasm: Characteristics of plants, grain and flours. <i>Food Chemistry</i> , 2010 , 123, 1227-1234	8.5	35
104	Characterisation of starches separated from sorghum cultivars grown in India. <i>Food Chemistry</i> , 2010 , 119, 95-100	8.5	41
103	Genotypic diversity in physico-chemical, pasting and gel textural properties of chickpea (<i>Cicer arietinum</i> L.). <i>Food Chemistry</i> , 2010 , 122, 65-73	8.5	16
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101	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	8.5	12

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86	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
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80	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
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78	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
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52	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
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5	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> ,e16015	2.1	0
4	Proximate, mineral, amino acid composition, phenolic profile, antioxidant and functional properties of oilseed cakes. <i>International Journal of Food Science and Technology</i> ,	3.8	1
3	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
2	Quality evaluation of different fractions of wheat flour obtained after air classification and stone grinding. <i>Journal of Food Measurement and Characterization</i> ,1	2.8	
1	Physicochemical, Thermal, and Pasting Properties of Starch Separated from Various Timely Sown and Delayed Sown (Heat Stressed) Wheat of Different Wheat Lines/Variety. <i>Starch/Staerke</i> ,2200003	2.3	1