

Narpinder Singh

List of Publications by Year in descending order

Source: [//exaly.com/author-pdf/7029351/publications.pdf](https://exaly.com/author-pdf/7029351/publications.pdf)

Version: 2024-02-01

300
papers

18,746
citations

9878

73
h-index

16578

124
g-index

305
all docs

305
docs citations

305
times ranked

15314
citing authors

#	ARTICLE	IF	CITATIONS
1	Insights into the non-targeted metabolomic profile, rheological, functional and structural characteristics of rice bran and pulse protein isolates. <i>International Journal of Food Science and Technology</i> , 2024, 59, 560-572.	2.7	2
2	Review on microalgae protein and its current and future utilisation in the food industry. <i>International Journal of Food Science and Technology</i> , 2024, 59, 473-480.	2.7	4
3	Artificial intelligence assisted food science and nutrition perspective for smart nutrition research and healthcare. <i>Systems Microbiology and Biomanufacturing</i> , 2024, 4, 86-101.	2.9	2
4	Plant-based protein as an alternative to animal proteins: A review of sources, extraction methods and applications. <i>International Journal of Food Science and Technology</i> , 2024, 59, 488-497.	2.7	7
5	Metabolomics of chemical constituents as a tool for understanding the quality of fruits during development and processing operations. <i>International Journal of Food Science and Technology</i> , 2024, 59, 4169-4184.	2.7	6
6	Deciphering the metabolic signatures of <i>Trigonella</i> microgreens as a function of photoperiod and temperature using targeted compound analysis and non-targeted UHPLC-QTOF-IMS based approach. <i>Food Research International</i> , 2024, 176, 113834.	6.4	1
7	Evaluation of antioxidant and ACE inhibitory peptides in rice bran protein hydrolysate using non-targeted UHPLC-QTOF-IMS profiling, MALDI-TOF-MS/MS, and molecular docking study. <i>International Journal of Food Science and Technology</i> , 2024, 59, 4300-4314.	2.7	2
8	Rheology of bolus as a wet granular matter – Influence of saliva on rheology of polysaccharide gel beads. <i>Food Hydrocolloids</i> , 2024, 150, 109704.	10.9	1
9	Embracing nutritional, physical, pasting, textural, sensory and phenolic profile of functional muffins prepared by partial incorporation of lyophilized wheatgrass, fenugreek and basil microgreens juice powder. <i>Journal of the Science of Food and Agriculture</i> , 2024, 104, 4286-4295.	3.6	1
10	Advances of metabolomic in exploring phenolic compounds diversity in cereal and their health implications. <i>International Journal of Food Science and Technology</i> , 2024, 59, 4213-4233.	2.7	4
11	Foodomics: futuristic omic strategies to assess the impact of food nutrients on human health and gut microbiome. <i>International Journal of Food Science and Technology</i> , 2024, 59, 4194-4212.	2.7	1
12	Unravelling the metabolomic pool of <i>Ocimum</i> microgreens under diverse growing conditions through targeted compound analysis and non-targeted UHPLC-QToF-IMS based approach. <i>Food Bioscience</i> , 2024, 59, 103984.	4.5	0
13	Effect of parboiling treatment times on the physicochemical, cooking, textural, and pasting properties and amino acid, phenolic, and sugar profiles of germinated paddy rice from different rice varieties. <i>Journal of Food Science</i> , 2024, 89, 3208-3229.	3.2	1
14	Metabolomics applications in food science, technology and nutrition. <i>International Journal of Food Science and Technology</i> , 2024, 59, 4166-4168.	2.7	0
15	Exploring textural, solubility and rheological characteristics of high-moisture extruded meat analogues: effects of wheat gluten and rice protein incorporation in pea protein isolate and feed moisture levels. <i>International Journal of Food Science and Technology</i> , 2024, 59, 5560-5575.	2.7	0
16	A systematic review exploring the variation in the compositional makeup and phytochemical constituents of wheatgrass and pulse microgreens as a function of diverse growing condition. <i>EFood</i> , 2024, 5, .	3.2	0
17	Enzymatic advances in starch modification: Creating functional derivatives and exploring applications. <i>Food Bioscience</i> , 2024, 62, 105074.	4.5	0
18	Impact of pink rock salt and <i>Lactobacillus</i> spp. on physicochemical, microbiological properties, phenolic profile and sugar level of apple peel. <i>International Journal of Food Science and Technology</i> , 2023, 58, 1487-1496.	2.7	6

#	ARTICLE	IF	CITATIONS
19	Sneak-peek into the chlorophyll content, antioxidant activity, targeted and non-targeted UHPLC-QTOF LC/MS metabolomic fingerprints of pulse microgreens grown under different photoperiod regimes. <i>Food Bioscience</i> , 2023, 52, 102506.	4.5	11
20	Effect of ultrasonication on physicochemical, amino acids, sugar profile, antioxidant, pasting, and dynamic rheological properties of malted mung beans and lentils. <i>International Journal of Food Science and Technology</i> , 2023, 58, 2476-2488.	2.7	4
21	Insights into the growth parameters, mineral composition, protein and <sc>UHPLC-QTOF LC/MS</sc>-based non-targeted metabolomic fingerprints of wheatgrass as a function of photoperiod and temperature. <i>International Journal of Food Science and Technology</i> , 2023, 58, 2423-2436.	2.7	11
22	Insights into the particle size, protein form, pasting and dough rheological properties of flour obtained from wheat grown at high and low altitude. <i>International Journal of Food Science and Technology</i> , 2023, 58, 3850-3864.	2.7	1
23	Properties of Iron Fortified Starches and Their Chapatti Making Potential. <i>Starch/Staerke</i> , 2023, 75, .	2.2	1
24	Polygenic Risk Score for Cardiovascular Diseases in Artificial Intelligence Paradigm: A Review. <i>Journal of Korean Medical Science</i> , 2023, 38, .	4.0	2
25	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.	2.8	17
26	Effect of High Pressure Treatment on Structural, Functional, and In-Vitro Digestibility of Starches from Tubers, Cereals, and Beans. <i>Starch/Staerke</i> , 2022, 74, 2100096.	2.2	10
27	Protein, thermal and functional properties of α -, β - and γ -gliadins of wheat and their effect on bread making characteristics. <i>Food Hydrocolloids</i> , 2022, 124, 107212.	10.9	18
28	Comparison of effect of using hard and soft wheat on the high molecular weight-glutenin subunits profile and the quality of produced cookie. <i>Journal of Food Science and Technology</i> , 2022, 59, 2545-2561.	2.8	3
29	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.	10.9	30
30	Proteins isolates and hydrolysates: structure-function relation, production, bioactivities and applications for traditional and modern high nutritional value-added food products. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5567-5570.	2.7	2
31	Muffins fortified with <i>Dacryodes macrophylla</i> L. fruit: quality and sensory evaluation. <i>Foods and Raw Materials</i> , 2022, , 40-50.	2.0	6
32	Colour, composition, digestibility, functionality and pasting properties of diverse kidney beans (<i>Phaseolus vulgaris</i>) flours. <i>Current Research in Food Science</i> , 2022, 5, 619-628.	6.0	8
33	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. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2932-2943.	2.7	2
34	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> , 2022, 57, 5571-5584.	2.7	13
35	Effect of solvents and supercritical CO_2 extraction of lipids on physicochemical, functional, pasting and rheological properties of hard, medium hard and soft wheat varieties. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5057-5067.	2.7	3
36	Diversity in phenolics, amino acids, rheology and noodles glycemic response of brown rice from non-basmati and basmati rice. <i>Food Research International</i> , 2022, 158, 111500.	6.4	8

#	ARTICLE	IF	CITATIONS
37	Isolation of arabinoxylan and cellulose-rich arabinoxylan from wheat bran of different varieties and their functionalities. <i>Food Hydrocolloids</i> , 2021, 112, 106287.	10.9	38
38	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.	2.8	12
39	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.	8.4	41
40	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.	8.4	20
41	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.	8.4	10
42	Physicochemical, functional and structural characteristics of grains, flour and protein isolates of Indian quinoa lines. <i>Food Research International</i> , 2021, 140, 109982.	6.4	31
43	Chemistry of pulsesâ€™ macronutrients. , 2021, , 31-59.		7
44	Chemistry of pulsesâ€™ micronutrients. , 2021, , 61-86.		3
45	Functional and physicochemical properties of pulse starch. , 2021, , 87-112.		10
46	Composition, pasting, functional, and microstructural properties of flours from different split dehulled pulses (<i>dhals</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15485.	1.9	11
47	Novel Gellan Gum-Based In Situ Nanovesicle Formulation of Docetaxel for Its Localized Delivery Using Depot Formation. <i>AAPS PharmSciTech</i> , 2021, 22, 165.	3.4	11
48	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.	8.4	72
49	Structural and functional properties of amaranth starches from residue obtained during protein extraction. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5087-5096.	3.2	4
50	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.	15.7	25
51	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.	1.9	17
52	Proximate, mineral, amino acid composition, phenolic profile, antioxidant and functional properties of oilseed cakes. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6732-6741.	2.7	12
53	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.	2.4	12
54	Phenolic compounds in potato (<i>Solanum tuberosum</i> L.) peel and their healthâ€™promoting activities. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2273-2281.	2.7	39

#	ARTICLE	IF	CITATIONS
55	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.	2.7	6
56	Proximate composition, amino acid profile, pasting and process characteristics of flour from different Tartary buckwheat varieties. <i>Food Research International</i> , 2020, 130, 108946.	6.4	56
57	Textural Characteristics of Indian Foods. , 2020, , 197-222.		1
58	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.	3.2	9
59	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.	1.2	7
60	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.	8.4	132
61	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.	1.9	25
62	Phenolic composition, antioxidant potential and health benefits of citrus peel. <i>Food Research International</i> , 2020, 132, 109114.	6.4	383
63	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.	5.3	13
64	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.	2.8	8
65	Antioxidant Profile of Legume Seeds. <i>Sustainable Agriculture Reviews</i> , 2020, , 71-95.	0.0	1
66	Physicochemical, pasting, and thermal properties of starches isolated from different adzuki bean () Tj ETQq0 0 0 rgBTj/Overlock 10 Tf 50	1.9	10
67	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.	5.3	5
68	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.	3.1	16
69	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.	1.9	5
70	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.	6.4	9
71	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.	8.4	102
72	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.	10.5	50

#	ARTICLE	IF	CITATIONS
73	Effect of debranning on grains and meal characteristics of different Indian and exotic wheat varieties. <i>Food Research International</i> , 2019, 123, 327-339.	6.4	8
74	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.	1.9	34
75	Optimization of process parameters for preparation of rice extrudates from short and long Indica rice cultivars milled to varying degree of milling. <i>Journal of Food Science and Technology</i> , 2019, 56, 2467-2479.	2.8	4
76	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.	2.8	24
77	Effect of chickpea and spinach on extrusion behavior of corn grit. <i>Journal of Food Science and Technology</i> , 2019, 56, 2257-2266.	2.8	31
78	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.	2.8	14
79	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.	7.7	76
80	Maize: Composition, Bioactive Constituents, and Unleavened Bread. , 2019, , 111-121.		9
81	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.	2.8	74
82	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.	2.8	10
83	Pulse proteins: secondary structure, functionality and applications. <i>Journal of Food Science and Technology</i> , 2019, 56, 2787-2798.	2.8	99
84	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.	2.8	14
85	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.	2.8	8
86	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.	8.4	68
87	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.	2.8	13
88	Amaranth: Potential Source for Flour Enrichment. , 2019, , 123-135.		14
89	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.	7.7	24
90	Antimicrobial potential of pomegranate peel: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 959-965.	2.7	85

#	ARTICLE	IF	CITATIONS
91	Nanoencapsulation of docosahexaenoic acid (DHA) using a combination of food grade polymeric wall materials and its application for improvement in bioavailability and oxidative stability. Food and Function, 2018, 9, 2213-2227.	4.6	31
92	Phenolic compounds as beneficial phytochemicals in pomegranate (Punica granatum L.) peel: A review. Food Chemistry, 2018, 261, 75-86.	8.4	328
93	Physico-chemical, hydration, cooking, textural and pasting properties of different adzuki bean (Vigna Tj ETQq1 1 0,784314 rgBT /Ove	2.8	29
94	Diversity in protein profiling, pasting, empirical and dynamic dough rheological properties of meal from different durum wheat accessions. Journal of Food Science and Technology, 2018, 55, 1256-1269.	2.8	11
95	Characteristics of white, yellow, purple corn accessions: phenolic profile, textural, rheological properties and muffin making potential. Journal of Food Science and Technology, 2018, 55, 2334-2343.	2.8	38
96	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.	8.4	59
97	Structural, Morphological, Thermal, and Pasting Properties of Starches From Diverse Indian Potato Cultivars. Starch/Staerke, 2018, 70, 1700130.	2.2	29
98	Enzymatic Browning of Fruit and Vegetables: A Review. , 2018, , 63-78.		81
99	Fractionation and grain hardness effect on protein profiling, pasting and rheological properties of flours from medium-hard and extraordinarily soft wheat varieties. Journal of Food Science and Technology, 2018, 55, 4661-4674.	2.8	13
100	Ketoâ€“Enol Tautomerism of Temperature and pH Sensitive Hydrated Curcumin Nanoparticles: Their Role as Nanoreactors and Compatibility with Blood Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 11974-11980.	5.3	19
101	Effect of Parboiling on Phenolic, Protein, and Pasting Properties of Rice from Different Paddy Varieties. Journal of Food Science, 2018, 83, 2761-2771.	3.2	28
102	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.	2.7	8
103	Traditional and improved paddy varieties: Composition, protein, pasting, and glutenâ€“free chapati making properties. Cereal Chemistry, 2018, 95, 666-678.	2.2	12
104	Structural, morphological, functional and digestibility properties of starches from cereals, tubers and legumes: a comparative study. Journal of Food Science and Technology, 2018, 55, 3799-3808.	2.8	71
105	Variation in composition, protein and pasting characteristics of different pigmented and non pigmented rice (Oryza sativa L.) grown in Indian Himalayan region. Journal of Food Science and Technology, 2018, 55, 3809-3820.	2.8	21
106	Applications of rice protein in nanomaterials synthesis, nanocolloids of rice protein, and bioapplicability. International Journal of Biological Macromolecules, 2018, 120, 394-404.	7.7	14
107	Insights into the phenolic compounds present in jambolan (<i>Syzygium cumini</i>) along with their healthâ€“promoting effects. International Journal of Food Science and Technology, 2018, 53, 2431-2447.	2.7	32
108	Characteristics of starch separated from coarse and fine flour fractions obtained from hard, mediumâ€“hard, and soft Indian wheat cultivars. Starch/Staerke, 2017, 69, 1600012.	2.2	10

#	ARTICLE	IF	CITATIONS
109	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.	5.3	26
110	Saponins in pulses and their health promoting activities: A review. <i>Food Chemistry</i> , 2017, 233, 540-549.	8.4	200
111	Chemical, nutritional and phenolic composition of wheatgrass and pulse shoots. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2191-2200.	2.7	37
112	Pulses: an overview. <i>Journal of Food Science and Technology</i> , 2017, 54, 853-857.	2.8	181
113	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.	3.2	36
114	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.	2.8	67
115	Modeling Flour and Dough Quality of Indian Wheat Varieties. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13074.	1.9	0
116	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.	6.4	37
117	Phenolic composition and antioxidant potential of grain legume seeds: A review. <i>Food Research International</i> , 2017, 101, 1-16.	6.4	320
118	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.	2.8	63
119	Bioactive constituents in pulses and their health benefits. <i>Journal of Food Science and Technology</i> , 2017, 54, 858-870.	2.8	208
120	Wheat starch production, structure, functionality and applications—a review. <i>International Journal of Food Science and Technology</i> , 2017, 52, 38-58.	2.7	220
121	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.	2.8	12
122	Antimicrobial Peptides and Polyphenols: Implications in Food Safety and Preservation. , 2017, , 117-152.		2
123	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, 2452-2462.	2.8	17
124	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.	2.7	47
125	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.	2.8	30
126	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.	2.8	106

#	ARTICLE	IF	CITATIONS
127	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.	10.9	64
128	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.	2.8	29
129	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.	6.4	40
130	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.	2.2	44
131	Composition, bioactive compounds and antioxidant activity of common Indian fruits and vegetables. <i>Journal of Food Science and Technology</i> , 2016, 53, 4056-4066.	2.8	121
132	Impact of germination on flour, protein and starch characteristics of lentil (<i>Lens culinari</i>) and horsegram (<i>Macrotyloma uniflorum L.</i>) lines. <i>LWT - Food Science and Technology</i> , 2016, 65, 137-144.	5.3	107
133	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.	5.3	52
134	Bioactive compounds in banana and their associated health benefits – A review. <i>Food Chemistry</i> , 2016, 206, 1-11.	8.4	324
135	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.	6.4	102
136	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.	2.8	99
137	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.	5.3	141
138	Diversity in quality traits amongst Indian wheat varieties II: Paste, dough and muffin making properties. <i>Food Chemistry</i> , 2016, 197, 316-324.	8.4	56
139	Diversity in quality traits amongst Indian wheat varieties I: Flour and protein characteristics. <i>Food Chemistry</i> , 2016, 194, 337-344.	8.4	67
140	Successive Reduction Dry Milling of Normal and Waxy Corn: Grain, Grit, and Flour Properties. <i>Journal of Food Science</i> , 2015, 80, C1144-55.	3.2	17
141	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.	2.7	52
142	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.	2.8	41
143	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.	2.7	96
144	Relationship of various flour properties with noodle making characteristics among durum wheat varieties. <i>Food Chemistry</i> , 2015, 188, 517-526.	8.4	75

#	ARTICLE	IF	CITATIONS
145	Cowpea protein isolates: Functional properties and application in gluten-free rice muffins. <i>LWT - Food Science and Technology</i> , 2015, 63, 927-933.	5.3	148
146	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.	2.2	52
147	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.	2.8	107
148	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.	6.4	20
149	Structural and functional characterization of kidney bean and field pea protein isolates: A comparative study. <i>Food Hydrocolloids</i> , 2015, 43, 679-689.	10.9	496
150	Quality traits analysis and protein profiling of field pea (<i>Pisum sativum</i>) germplasm from Himalayan region. <i>Food Chemistry</i> , 2015, 172, 528-536.	8.4	10
151	Atmospheric pressure cold plasma (ACP) treatment of wheat flour. <i>Food Hydrocolloids</i> , 2015, 44, 115-121.	10.9	246
152	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.	2.2	39
153	Structural, thermal, and rheological properties of <i>Amaranthus hypochondriacus</i> and <i>Amaranthus caudatus</i> starches. <i>Starch/Staerke</i> , 2014, 66, 457-467.	2.2	36
154	Physicochemical, Pasting, and Functional Properties of Amaranth Seed Flours: Effects of Lipids Removal. <i>Journal of Food Science</i> , 2014, 79, C1271-7.	3.2	64
155	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.	2.7	138
156	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.	2.7	96
157	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.	8.4	72
158	Characteristics of starch obtained at different stages of purification during commercial wet milling of maize. <i>Starch/Staerke</i> , 2014, 66, 668-677.	2.2	62
159	Evaluation of physicochemical, textural, mineral and protein characteristics of kidney bean grown at Himalayan region. <i>Food Research International</i> , 2014, 66, 45-57.	6.4	20
160	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.	4.9	33
161	Maize: Grain Structure, Composition, Milling, and Starch Characteristics. , 2014, , 65-76.		20
162	Plantation crops and tree nuts. , 2013, , 163-179.		2

#	ARTICLE	IF	CITATIONS
163	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.	6.4	74
164	Novel Biodegradable Films with Extraordinary Tensile Strength and Flexibility Provided by Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2013, 1, 127-136.	6.9	26
165	Effect of shearing on functional properties of starches isolated from Indian kidney beans. <i>Starch/Staerke</i> , 2013, 65, 808-813.	2.2	17
166	Potato: Production, Composition and Starch Processing. , 2013, , 23-48.		2
167	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.	6.4	42
168	Beneficial phytochemicals in potato – a review. <i>Food Research International</i> , 2013, 50, 487-496.	6.4	312
169	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.	10.9	105
170	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.	6.9	69
171	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.	6.4	20
172	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.	6.4	18
173	Structure and Functional Properties of Acetylated Sorghum Starch. <i>International Journal of Food Properties</i> , 2012, 15, 312-325.	3.0	42
174	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.	3.3	38
175	Use of Potato Flour in Bread and Flat Bread. , 2011, , 247-259.		9
176	Amaranth: Potential Source for Flour Enrichment. , 2011, , 101-111.		13
177	Influence of heat-moisture treatment and annealing on functional properties of sorghum starch. <i>Food Research International</i> , 2011, 44, 2949-2954.	6.4	90
178	Maize: Composition, Bioactive Constituents, and Unleavened Bread. , 2011, , 89-99.		18
179	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.	2.7	47
180	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.	10.9	85

#	ARTICLE	IF	CITATIONS
181	Influence of prior acid treatment on physicochemical and structural properties of acetylated sorghum starch. <i>Starch/Staerke</i> , 2011, 63, 291-301.	2.2	25
182	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.	2.2	31
183	Effects of gamma-irradiation on the morphological, structural, thermal and rheological properties of potato starches. <i>Carbohydrate Polymers</i> , 2011, 83, 1521-1528.	10.5	102
184	Rice grain and starch properties: Effects of nitrogen fertilizer application. <i>Carbohydrate Polymers</i> , 2011, 86, 219-225.	10.5	94
185	Developmental changes in storage proteins and peptidyl prolyl cis \rightarrow trans isomerase activity in grains of different wheat cultivars. <i>Food Chemistry</i> , 2011, 128, 450-457.	8.4	11
186	Functional and physicochemical properties of pulse starch. , 2011, , 91-119.		14
187	Physical properties of zein films containing salicylic acid and acetyl salicylic acid. <i>Journal of Cereal Science</i> , 2010, 52, 282-287.	3.7	28
188	Diversity in seed and flour properties in field pea (<i>Pisum sativum</i>) germplasm. <i>Food Chemistry</i> , 2010, 122, 518-525.	8.4	44
189	<i>Amaranthus hypochondriacus</i> and <i>Amaranthus caudatus</i> germplasm: Characteristics of plants, grain and flours. <i>Food Chemistry</i> , 2010, 123, 1227-1234.	8.4	43
190	Characterisation of starches separated from sorghum cultivars grown in India. <i>Food Chemistry</i> , 2010, 119, 95-100.	8.4	58
191	Genotypic diversity in physico-chemical, pasting and gel textural properties of chickpea (<i>Cicer</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 107	8.4	27
192	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, 1180-1188.	5.3	255
193	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.	6.4	39
194	Carbohydrate Chemistry for Food Scientists. <i>International Journal of Food Science and Technology</i> , 2009, 45, 859.	2.7	0
195	Physico-chemical, thermal and pasting properties of fractions obtained during three successive reduction milling of different corn types. <i>Food Chemistry</i> , 2009, 113, 71-77.	8.4	20
196	Properties of starches separated from potatoes stored under different conditions. <i>Food Chemistry</i> , 2009, 114, 1396-1404.	8.4	63
197	Soy protein-fortified expanded extrudates: Baseline study using normal corn starch. <i>Journal of Food Engineering</i> , 2009, 90, 262-270.	5.3	110
198	Diversity in properties of seed and flour of kidney bean germplasm. <i>Food Chemistry</i> , 2009, 117, 282-289.	8.4	47

#	ARTICLE	IF	CITATIONS
199	Structure and Functional Properties of Acid Thinned Sorghum Starch. <i>International Journal of Food Properties</i> , 2009, 12, 713-725.	3.0	88
200	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.	5.3	32
201	The effects of iodine on kidney bean starch: Films and pasting properties. <i>International Journal of Biological Macromolecules</i> , 2009, 45, 116-119.	7.7	21
202	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.	7.7	58
203	Industrial Chocolate Manufacture and Uses. <i>International Journal of Food Science and Technology</i> , 2009, 45, 860.	2.7	2
204	Structure and Viscoelastic Properties of Starches Separated from Different Legumes. <i>Starch/Staerke</i> , 2008, 60, 349-357.	2.2	59
205	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.	8.4	104
206	Structural, thermal and viscoelastic properties of potato starches. <i>Food Hydrocolloids</i> , 2008, 22, 979-988.	10.9	78
207	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.	5.3	166
208	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.	3.0	22
209	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.	5.3	135
210	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.	3.6	26
211	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.	3.6	28
212	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.	3.6	18
213	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.	8.4	139
214	Some properties of corn starches II: Physicochemical, gelatinization, retrogradation, pasting and gel textural properties. <i>Food Chemistry</i> , 2007, 101, 1499-1507.	8.4	496
215	Physicochemical, thermal and pasting properties of starch separated from γ -irradiated and stored potatoes. <i>Food Chemistry</i> , 2007, 105, 1420-1429.	8.4	73
216	Physicochemical, thermal and pasting properties of starches separated from different potato cultivars grown at different locations. <i>Food Chemistry</i> , 2007, 101, 643-651.	8.4	147

#	ARTICLE	IF	CITATIONS
217	Some properties of corn grains and their flours I: Physicochemical, functional and chapati-making properties of flours. Food Chemistry, 2007, 101, 938-946.	8.4	164
218	Characterization of protein isolates from different Indian chickpea (<i>Cicer arietinum</i> L.) cultivars. Food Chemistry, 2007, 102, 366-374.	8.4	226
219	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. Food Chemistry, 2007, 104, 259-267.	8.4	137
220	Fine Structure, Thermal and Viscoelastic Properties of Starches Separated from Indica Rice Cultivars. Starch/Staerke, 2007, 59, 10-20.	2.2	78
221	<toheading>Book Review</toheading>. International Journal of Food Science and Technology, 2006, 41, 108-109.	2.7	2
222	Relationships between physicochemical, morphological, thermal, rheological properties of rice starches. Food Hydrocolloids, 2006, 20, 532-542.	10.9	218
223	Structural, thermal and viscoelastic characteristics of starches separated from normal, sugary and waxy maize. Food Hydrocolloids, 2006, 20, 923-935.	10.9	146
224	Effect of cross-linking on some properties of potato (<i>Solanum tuberosum</i> L.) starches. Journal of the Science of Food and Agriculture, 2006, 86, 1945-1954.	3.6	135
225	Relationships Between Selected Properties of Seeds, Flours, and Starches from Different Chickpea Cultivars. International Journal of Food Properties, 2006, 9, 597-608.	3.0	46
226	Characteristics of acetylated starches prepared using starches separated from different rice cultivars. Journal of Food Engineering, 2005, 70, 117-127.	5.3	156
227	Physicochemical and thermal properties of starches separated from corn produced from crosses of two germ pools. Food Chemistry, 2005, 89, 541-548.	8.4	66
228	Physicochemical, cooking and textural properties of milled rice from different Indian rice cultivars. Food Chemistry, 2005, 89, 253-259.	8.4	211
229	Studies on functional, thermal and pasting properties of flours from different chickpea (<i>Cicer</i>) TJ ETQq1 1 0.784314 rgBT /Overlock 10	8.4	311
230	Rice Chemistry and Quality. International Journal of Food Science and Technology, 2005, 40, 571-572.	2.7	13
231	Effect of glycerol monostearate on the physico-chemical, thermal, rheological and noodle making properties of corn and potato starches. Food Hydrocolloids, 2005, 19, 839-849.	10.9	107
232	Microstructural, cooking and textural characteristics of potato (<i>Solanum tuberosum</i> L) tubers in relation to physicochemical and functional properties of their flours. Journal of the Science of Food and Agriculture, 2005, 85, 1275-1284.	3.6	87
233	Physicochemical, cooking, textural and roasting characteristics of chickpea (<i>Cicer arietinum</i> L.) cultivars. Journal of Food Engineering, 2005, 69, 511-517.	5.3	100
234	Relationships Between Selected Properties of Starches from Different Corn Lines. International Journal of Food Properties, 2005, 8, 481-491.	3.0	42

#	ARTICLE	IF	CITATIONS
235	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.	5.3	20
236	Physicochemical and Functional Properties of Freeze-Dried and Oven Dried Corn Gluten Meals. <i>Drying Technology</i> , 2005, 23, 975-988.	3.4	48
237	Studies on the Functional Characteristics of Flour/Starch from Wrinkled Peas (<i>Pisum Sativum</i>). <i>International Journal of Food Properties</i> , 2005, 8, 35-48.	3.0	16
238	Relationships Between Selected Properties of Black Gram Seeds and Their Composition. <i>International Journal of Food Properties</i> , 2004, 7, 541-552.	3.0	6
239	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.	3.0	12
240	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.	2.2	72
241	Effect of Acetylation on Some Properties of Corn and Potato Starches. <i>Starch/Staerke</i> , 2004, 56, 586-601.	2.2	142
242	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.	3.6	32
243	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.	3.6	29
244	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.	3.6	198
245	Characterization of starches separated from Indian chickpea (<i>Cicer arietinum</i> L.) cultivars. <i>Journal of Food Engineering</i> , 2004, 63, 441-449.	5.3	191
246	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.	5.3	155
247	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.	8.4	137
248	Some properties of seeds and starches separated from different Indian pea cultivars. <i>Food Chemistry</i> , 2004, 85, 585-590.	8.4	34
249	Influence of acetic anhydride on physicochemical, morphological and thermal properties of corn and potato starch. <i>Food Chemistry</i> , 2004, 86, 601-608.	8.4	205
250	The Impact of Starch Properties on Noodle Making Properties of Indian Wheat Flours. <i>International Journal of Food Properties</i> , 2004, 7, 59-74.	3.0	10
251	Studies on the morphological and rheological properties of granular cold water soluble corn and potato starches. <i>Food Hydrocolloids</i> , 2003, 17, 63-72.	10.9	163
252	Effect of different additives on mixograph and bread making properties of Indian wheat flour. <i>Journal of Food Engineering</i> , 2003, 56, 89-95.	5.3	19

#	ARTICLE	IF	CITATIONS
253	Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. Food Chemistry, 2003, 80, 99-108.	8.4	219
254	Morphological, thermal and rheological properties of starches from different botanical sources. Food Chemistry, 2003, 81, 219-231.	8.4	1,407
255	Physicochemical, rheological and cookie making properties of corn and potato flours. Food Chemistry, 2003, 83, 387-393.	8.4	105
256	CHANGES IN PHYSICO-CHEMICAL, THERMAL, COOKING AND TEXTURAL PROPERTIES OF RICE DURING AGING. Journal of Food Processing and Preservation, 2003, 27, 387-400.	1.9	53
257	Physico-chemical, morphological, thermal, cooking and textural properties of chalky and translucent rice kernels. Food Chemistry, 2003, 82, 433-439.	8.4	110
258	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.	3.0	7
259	EFFECT OF MILLING VARIABLES ON THE DEGREE OF MILLING OF UNPARBOILED AND PARBOILED RICE. International Journal of Food Properties, 2002, 5, 193-204.	3.0	27
260	EXTRUSION BEHAVIOUR AND PRODUCT CHARACTERISTICS OF BROWN AND MILLED RICE GRITS. International Journal of Food Properties, 2002, 5, 307-316.	3.0	30
261	EFFECT OF HYDROCOLLOIDS, STORAGE TEMPERATURE, AND DURATION ON THE CONSISTENCY OF TOMATO KETCHUP. International Journal of Food Properties, 2002, 5, 179-191.	3.0	46
262	Morphological, thermal, rheological and noodle-making properties of potato and corn starch. Journal of the Science of Food and Agriculture, 2002, 82, 1376-1383.	3.6	75
263	Mixed-micelle formation by strongly interacting surfactant binary mixtures: effect of head-group modification. Colloid and Polymer Science, 2002, 280, 990-1000.	2.1	60
264	Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. Food Chemistry, 2002, 79, 177-181.	8.4	90
265	Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. Food Chemistry, 2002, 79, 183-192.	8.4	192
266	Effect of fatty acids on the rheological properties of corn and potato starch. Journal of Food Engineering, 2002, 52, 9-16.	5.3	86
267	Effect of liquid whole egg, fat and textured soy protein on the textural and cooking properties of raw and baked patties from goat meat. Journal of Food Engineering, 2002, 53, 377-385.	5.3	96
268	Extrusion behaviour of grits from flint and sweet corn. Food Chemistry, 2001, 74, 303-308.	8.4	33
269	Studies on the morphological, thermal and rheological properties of starch separated from some Indian potato cultivars. Food Chemistry, 2001, 75, 67-77.	8.4	223
270	RELATIONSHIP BETWEEN DEBRANNING, ASH DISTRIBUTION PATTERN, AND CONDUCTIVITY IN MAIZE. International Journal of Food Properties, 2001, 4, 261-269.	3.0	3

#	ARTICLE	IF	CITATIONS
271	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.	5.3	19
272	Amylose-lipid complex formation during cooking of rice flour. <i>Food Chemistry</i> , 2000, 71, 511-517.	8.4	149
273	Effect of starch-lipids inclusion complex formation on functional properties of flour in tandoori roti. <i>Food Chemistry</i> , 2000, 69, 129-133.	8.4	16
274	Relationship between the degree of milling, ash distribution pattern and conductivity in brown rice. <i>Food Chemistry</i> , 2000, 69, 147-151.	8.4	58
275	A comparison between <i>Helianthus annuus</i> and <i>Eucalyptus lanceolatus</i> honey. <i>Food Chemistry</i> , 1999, 67, 389-397.	8.4	86
276	Rheological behaviour of different cereals using capillary rheometry. <i>Journal of Food Engineering</i> , 1999, 39, 203-209.	5.3	37
277	Effects of phosphate salts on extrusion behaviour of rice. <i>Food Chemistry</i> , 1999, 64, 481-488.	8.4	15
278	EFFECT OF ACETIC ACID AND CMC ON RHEOLOGICAL AND BAKING PROPERTIES OF FLOUR. <i>Journal of Food Quality</i> , 1999, 22, 317-327.	2.7	13
279	Effect of additives on dough development, gaseous release and bread making properties. <i>Food Research International</i> , 1999, 32, 691-697.	6.4	41
280	Determining the distribution of ash in wheat using debranning and conductivity. <i>Food Chemistry</i> , 1998, 62, 169-172.	8.4	19
281	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.	3.3	39
282	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.	5.3	109
283	Quality evaluation of different types of Indian honey. <i>Food Chemistry</i> , 1997, 58, 129-133.	8.4	128
284	IMPROVING the FUNCTIONAL and BREAD MAKING PROPERTIES of SPROUTED INDIAN WHEAT. <i>Journal of Food Processing and Preservation</i> , 1995, 19, 147-160.	1.9	13
285	QUALITY IMPROVEMENT OF IDLI USING EXTRUDED RICE FLOUR. <i>Journal of Food Quality</i> , 1995, 18, 193-202.	2.7	8
286	Effect of pre-harvest flooding of paddy on the milling and cooking quality of rice. <i>Journal of the Science of Food and Agriculture</i> , 1990, 52, 23-34.	3.6	15
287	Laboratory Sprout Damage and Effect of Heat Treatment on Milling and Baking Properties of Indian Wheats. <i>Journal of Food Science</i> , 1987, 52, 176-179.	3.2	10
288	Morphological, thermal, and rheological properties of starch from brown rice and germinated brown rice from different cultivars. <i>Starch/Staerke</i> , 0, , 2100266.	2.2	0

#	ARTICLE	IF	CITATIONS
289	Quality evaluation of different fractions of wheat flour obtained after air classification and stone grinding. <i>Journal of Food Measurement and Characterization</i> , 0, , 1.	3.2	0
290	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> , 0, , 2200003.	2.2	1
291	Characterization of Starch Properties in Diverse Pea Accessions: Structural, Morphological, Thermal, Pasting, and Retrogradation Analysis. <i>Starch/Staerke</i> , 0, , .	2.2	1
292	Comprehensive characterization of bioactive peptides in rice bran protein hydrolysates: A multiplatform approach for metabolomic profiling, identification, and molecular docking analysis. <i>Cereal Chemistry</i> , 0, , .	2.2	0
293	Physicochemical, functional, pasting, and amino acid compositions of milled rice, and extrusion behavior of milled rice from basmati and nonbasmati varieties. <i>Cereal Chemistry</i> , 0, , .	2.2	0
294	Protein Characterization and Amino Acid Profiles of Various Wheat Varieties and Their Effect on Pasting Properties of Starch. <i>Starch/Staerke</i> , 0, , .	2.2	0
295	Assessing the influence of extrusion processing on functional properties and phytochemical profiles in diverse rice bran varieties. <i>Cereal Chemistry</i> , 0, , .	2.2	0
296	Emerging protein sources and novel extraction techniques: a systematic review on sustainable approaches. <i>International Journal of Food Science and Technology</i> , 0, , .	2.7	0
297	Comprehensive analysis of targeted phenolic, sugar, and amino acid variation in 10-day-old wheatgrass in response to temperature and photoperiod. <i>International Journal of Food Science and Technology</i> , 0, , .	2.7	0
298	Structural, techno-functional and nutraceutical properties of lentil proteins – a concise review. <i>International Journal of Food Science and Technology</i> , 0, , .	2.7	0
299	Exploring the potential of germination and ozone treatment to improve the nutritional profile and functional properties of amaranth grains. <i>International Journal of Food Science and Technology</i> , 0, , .	2.7	0
300	Comparing gluten-free eggless muffins' viscoelastic, rheological, and textural properties after combining seven plant-based protein isolates with wheat, corn, and rice starches. <i>International Journal of Food Science and Technology</i> , 0, , .	2.7	0