

K Ashwath Kumar

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7590105/publications.pdf>

Version: 2024-02-01

13
papers

176
citations

1307594

7
h-index

1125743

13
g-index

13
all docs

13
docs citations

13
times ranked

152
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of energetic neutral nitrogen atoms created by glow discharge air plasma on the physico-chemical and rheological properties of kithul starch. Food Chemistry, 2019, 294, 194-202.	8.2	49
2	Development of multigrain premixes—its effect on rheological, textural and micro-structural characteristics of dough and quality of biscuits. Journal of Food Science and Technology, 2015, 52, 7759-7770.	2.8	21
3	A study on functional, pasting and micro-structural characteristics of multigrain mixes for biscuits. Journal of Food Measurement and Characterization, 2016, 10, 274-282.	3.2	20
4	Effect of fat and sugar replacement on rheological, textural and nutritional characteristics of multigrain cookies. Journal of Food Science and Technology, 2021, 58, 2630-2640.	2.8	20
5	The effect of surfactants on multigrain incorporated short biscuit dough and its baking quality. Journal of Food Measurement and Characterization, 2018, 12, 1360-1368.	3.2	12
6	Influence of multigrain premix on nutritional, in-vitro and in-vivo protein digestibility of multigrain biscuit. Journal of Food Science and Technology, 2019, 56, 746-753.	2.8	12
7	Functionality of Different Surfactants on the Rheological and Micro-Structural Characteristics of Multigrain Premix Incorporated Wheat Flour. Journal of Texture Studies, 2017, 48, 57-65.	2.5	10
8	Rheological, physico-sensory and antioxidant properties of puniic acid rich wheat bread. Journal of Food Science and Technology, 2020, 57, 253-262.	2.8	7
9	Influence of tetraploid wheat (<i>Triticum dicoccum</i>) on low glycaemic index pizza base processing and its starch digestibility. International Journal of Food Science and Technology, 2021, 56, 2273-2281.	2.7	7
10	Optimization of Multigrain Premix for High Protein and Dietary Fibre Biscuits Using Response Surface Methodology (RSM). Food and Nutrition Sciences (Print), 2015, 06, 747-756.	0.4	7
11	Development and Storage Stability of Buckwheat - Chia Seeds Fortified Biscuits. International Journal of Food and Fermentation Technology, 2016, 6, 103.	0.1	4
12	Multi-Fabaceae flour for gluten-free pizza base: Rheology, processing, microstructural, and physico-sensory characteristics. Journal of Food Processing and Preservation, 2022, 46, e16239.	2.0	4
13	Low carbohydrate high fat flour: its rheology, bread making, physico-sensory and staling characteristics. Journal of Food Science and Technology, 2022, 59, 2220-2230.	2.8	3