

# 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

1306789

7  
h-index

1125271

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. <i>Food Chemistry</i> , 2019, 294, 194-202.	4.2	49
2	Development of multigrain premixes—its effect on rheological, textural and micro-structural characteristics of dough and quality of biscuits. <i>Journal of Food Science and Technology</i> , 2015, 52, 7759-7770.	1.4	21
3	A study on functional, pasting and micro-structural characteristics of multigrain mixes for biscuits. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 274-282.	1.6	20
4	Effect of fat and sugar replacement on rheological, textural and nutritional characteristics of multigrain cookies. <i>Journal of Food Science and Technology</i> , 2021, 58, 2630-2640.	1.4	20
5	The effect of surfactants on multigrain incorporated short biscuit dough and its baking quality. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1360-1368.	1.6	12
6	Influence of multigrain premix on nutritional, in-vitro and in-vivo protein digestibility of multigrain biscuit. <i>Journal of Food Science and Technology</i> , 2019, 56, 746-753.	1.4	12
7	Functionality of Different Surfactants on the Rheological and Micro-Structural Characteristics of Multigrain Premix Incorporated Wheat Flour. <i>Journal of Texture Studies</i> , 2017, 48, 57-65.	1.1	10
8	Rheological, physico-sensory and antioxidant properties of puniic acid rich wheat bread. <i>Journal of Food Science and Technology</i> , 2020, 57, 253-262.	1.4	7
9	Influence of tetraploid wheat ( <i>Triticum dicoccum</i> ) on low glycaemic index pizza base processing and its starch digestibility. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2273-2281.	1.3	7
10	Optimization of Multigrain Premix for High Protein and Dietary Fibre Biscuits Using Response Surface Methodology (RSM). <i>Food and Nutrition Sciences (Print)</i> , 2015, 06, 747-756.	0.2	7
11	Development and Storage Stability of Buckwheat - Chia Seeds Fortified Biscuits. <i>International Journal of Food and Fermentation Technology</i> , 2016, 6, 103.	0.1	4
12	Multigrain flour for gluten-free pizza base: Rheology, processing, microstructural, and physico-sensory characteristics. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16239.	0.9	4
13	Low carbohydrate high fat flour: its rheology, bread making, physico-sensory and staling characteristics. <i>Journal of Food Science and Technology</i> , 2022, 59, 2220-2230.	1.4	3