

Arashdeep Singh

List of Publications by Year in descending order

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46
papers

678
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840776

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docs citations

46
times ranked

396
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of germination time and temperature on the functionality and protein solubility of sorghum flour. <i>Journal of Cereal Science</i> , 2017, 76, 131-139.	3.7	101
2	Bioactive components and functional properties of biologically activated cereal grains: A bibliographic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3051-3071.	10.3	84
3	Enzymatic modification of starch: A green approach for starch applications. <i>Carbohydrate Polymers</i> , 2022, 287, 119265.	10.2	79
4	Functionality and cooking characteristics of pasta supplemented with protein isolate from pangas processing waste. <i>LWT - Food Science and Technology</i> , 2019, 111, 443-448.	5.2	46
5	Characterization of in vitro antioxidant activity, bioactive components, and nutrient digestibility in pigeon pea (<i>Cajanus cajan</i>) as influenced by germination time and temperature. <i>Journal of Food Biochemistry</i> , 2019, 43, e12706.	2.9	43
6	Influence of grain activation conditions on functional characteristics of brown rice flour. <i>Food Science and Technology International</i> , 2017, 23, 500-512.	2.2	34
7	In vitro nutrient digestibility and antioxidative properties of flour prepared from sorghum germinated at different conditions. <i>Journal of Food Science and Technology</i> , 2019, 56, 3077-3089.	2.8	32
8	Effect on germination time and temperature on techno-functional properties and protein solubility of pigeon pea (<i>Cajanus cajan</i>) flour. <i>Quality Assurance and Safety of Crops and Foods</i> , 2019, 11, 305-312.	3.4	20
9	Glycaemic response of pseudocereal-based gluten-free food products: a review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4936-4944.	2.7	17
10	Influence of supplementation with pangas protein isolates on textural attributes and sensory acceptability of semolina pasta. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1317-1326.	3.2	14
11	Effect of hydrothermal and thermal processing on the antioxidative, antinutritional and functional characteristics of <i>Salvia hispanica</i> . <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 332-343.	3.2	14
12	Mechanistic understanding and potential application of electrospraying in food processing: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8288-8306.	10.3	13
13	Shelf life extension of muffins coated with cinnamon and clove oil nanoemulsions. <i>Journal of Food Science and Technology</i> , 2022, 59, 1878-1888.	2.8	12
14	Physico-Nutritional and Sensory Properties of Cookies Formulated with Quinoa, Sweet Potato and Wheat Flour Blends. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 798-806.	0.8	12
15	Influence of Ozonation on Cereal Flour Functionality and Dough Characteristics: A Review. <i>Ozone: Science and Engineering</i> , 2021, 43, 613-636.	2.5	11
16	Ultrasound assisted extraction of apricot kernel oil: effect on physicochemical, morphological characteristics, and fatty acid composition. <i>Acta Alimentaria</i> , 2020, 49, 23-31.	0.7	11
17	Effect of extrusion conditions and honey on functionality and bioactive composition of whole wheat flour-based expanded snacks. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16132.	2.0	11
18	Wheatgrass powder-enriched functional pasta: Techno-functional, phytochemical, textural, sensory, and structural characterization. <i>Journal of Texture Studies</i> , 2022, 53, 517-530.	2.5	11

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19	Germination behaviour, physico-nutritional properties, and diastase activity of brown rice influenced by germination time and temperature. <i>Acta Alimentaria</i> , 2018, 47, 70-79.	0.7	10
20	Assessment of physicochemical, rheological, and thermal properties of Indian rice cultivars: Implications on the extrusion characteristics. <i>Journal of Texture Studies</i> , 2022, 53, 854-869.	2.5	10
21	Enhancement of Digestibility of Nutrients (In vitro), Antioxidant Potential and Functional Attributes of Wheat Flour Through Grain Germination. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 118-124.	3.2	9
22	Comparison of dietary fibers obtained from seven Indian cereal grains. <i>Journal of Cereal Science</i> , 2021, 102, 103331.	3.7	9
23	Properties, preparation methods, and application of sour starches in the food. <i>Trends in Food Science and Technology</i> , 2022, 121, 44-58.	15.1	9
24	Beetroot as a novel ingredient for its versatile food applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8403-8427.	10.3	8
25	Molecular interactome and starch-protein matrix, functional properties, phytochemical constituents, and antioxidant activity of foxtail millet (<i>Setaria italica</i>) flour as influenced during gaseous ozonation. <i>Cereal Chemistry</i> , 2022, 99, 1101-1111.	2.2	7
26	Insights into the latest advances in low glycemic foods, their mechanism of action and health benefits. <i>Journal of Food Measurement and Characterization</i> , 0, , 1.	3.2	6
27	<i>Amla</i> essential oil-based nano-coatings of Amla fruit: Analysis of morphological, physiochemical, enzymatic parameters, and shelf-life extension. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	6
28	Quality changes in fish sausages supplemented with pangas protein isolates as affected by frozen storage and casing material. <i>Journal of Food Science and Technology</i> , 2022, 59, 2127-2140.	2.8	5
29	Development and Storage Study of Maize and Chickpea Based Extruded Snacks. <i>International Journal of Current Microbiology and Applied Sciences</i> , 2017, 6, 4798-4804.	0.1	5
30	Radish. , 2020, , 209-235.		5
31	Effect of extrusion processing on techno-functional, textural and bioactive properties of whole-grain corn flour-based breakfast cereals sweetened with honey. <i>Journal of Texture Studies</i> , 2022, 53, 672-683.	2.5	5
32	Stability of iron and vitamin A in pasta enriched with variable plant sources during processing and storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15422.	2.0	3
33	Effect of Formulations on Functional Properties and Storage Stability of Nutritionally Enriched Multigrain Pasta. <i>Chemical Science International Journal</i> , 2017, 19, 1-9.	0.3	3
34	Geometric, physical and functional properties of selected pulses and millets for the formulation of complementary food products. <i>International Journal of Chemical Studies</i> , 2020, 8, 2854-2858.	0.1	3
35	Physical, morphological and storage stability of clove oil nanoemulsion based delivery system. <i>Food Science and Technology International</i> , 2023, 29, 156-167.	2.2	3
36	Impact of grain germination on in vitro antioxidative properties, nutrients digestibility, and functional attributes of brown rice flour. <i>Acta Alimentaria</i> , 2021, , .	0.7	2

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37	Biomarkers: Non-destructive Method for Predicting Meat Tenderization. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, , 00-00.	10.3	1
38	Biochemical, microbial, and textural quality changes in rohu protein isolates supplemented pangas mince sausages packed in LDPE and cellulose casing during frozen storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15767.	2.0	1
39	Ozone as a Shelf-Life Extender of Fruits. , 2020, , 289-312.		1
40	Mangosteen (<i>Garcinia mangostana</i> L.). , 2020, , 83-101.		1
41	Indian Bael. , 2020, , 135-161.		1
42	Effect of Thermal and Non-Thermal Processing on the Nutritional Composition, Pasting Profile and Protein Secondary Structure of Alfalfa. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2021, 25, 31-42.	0.4	0
43	Effect of Storage Conditions on Product Characteristics and Microbiological Quality of Self Rising Flour. <i>International Journal of Current Microbiology and Applied Sciences</i> , 2017, 6, 561-574.	0.1	0
44	Sapota. , 2020, , 181-199.		0
45	Process Optimization for Extraction of Phytochemicals from <i>Ficus racemosa</i> : Phytochemical Extraction. <i>Natural Products Journal</i> , 2021, 11, 682-689.	0.3	0
46	Engineering, biochemical, and cooking characteristics of seven eminent cultivars of brown rice: Implication on development of food processing equipment. <i>Journal of Food Process Engineering</i> , 0, , .	2.9	0