

# Bhavnita Dhillon

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8168680/publications.pdf>

Version: 2024-02-01

14  
papers

129  
citations

1306789

7  
h-index

1281420

11  
g-index

14  
all docs

14  
docs citations

14  
times ranked

82  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development and Evaluation of an Ozonated Water System for Antimicrobial Treatment of Durum Wheat. <i>Journal of Food Science</i> , 2009, 74, E396-403.	1.5	33
2	A study on physicochemical, antioxidant and microbial properties of germinated wheat flour and its utilization in breads. <i>Journal of Food Science and Technology</i> , 2020, 57, 2800-2808.	1.4	16
3	Development and Evaluation of a Fluidized Bed System for Wheat Grain Disinfection. <i>Journal of Food Science</i> , 2010, 75, E372-8.	1.5	13
4	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.	0.3	12
5	Seabuckthorn ( <i>Hippophae rhamnoides</i> L.), a novel seed protein concentrate: isolation and modification by high power ultrasound and characterization for its functional and structural properties. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4371-4379.	1.6	11
6	Physico-chemical and textural (sensorial and electromyographic) evaluation of idlis formulated with brown rice and pearl millet flours. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2898-2906.	1.6	10
7	Physico-chemical and textural (sensorial and electromyographic) evaluation of cookies formulated using different ratios of brown rice flour and refined wheat flour. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 219-227.	1.6	9
8	Analyses of functional diets formulated for dysphagia patients under international dysphagia diet standardization initiative (IDDSI) level 3 to level 7. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3537-3546.	1.6	7
9	Improved Microbial Quality of Buckwheat using Antimicrobial Solutions in a Fluidized Bed. <i>Journal of Food Science</i> , 2012, 77, E98-103.	1.5	5
10	Physicochemical and structural characteristics of sorghum starch as affected by acid-ethanol hydrolysis. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2377-2385.	1.6	4
11	A comparative study to investigate the effects of addition of milk and sugar on total polyphenol, flavonoid, catechin and tannin contents of green and black teas consumed in India. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4652-4658.	1.6	3
12	Relationship of electromyography (EMG) masticatory variables with sensory texture and instrumental texture parameters of different textured foods. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 391-399.	1.6	3
13	Physicochemical, antioxidant and microbial properties of whole wheat breads formulated with the incorporation of vegetable paste. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1068-1074.	1.6	2
14	Physico-chemical, antioxidant, textural and sensory analyses of jelly bars formulated with the incorporation of beetroot extract and guava pectin. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2801-2810.	1.6	1