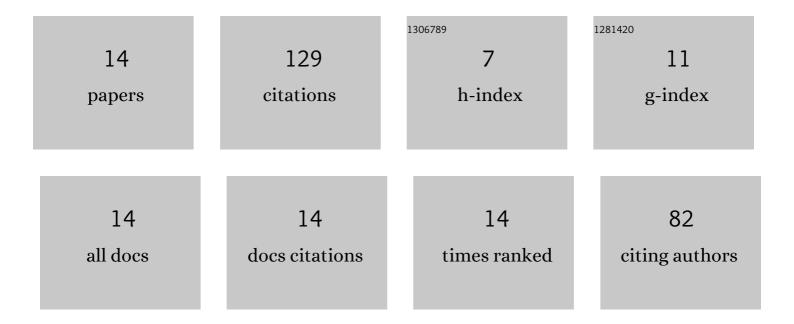
## Bhavnita Dhillon

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8168680/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Development and Evaluation of an Ozonated Water System for Antimicrobial Treatment of Durum Wheat. Journal of Food Science, 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. Journal of Food Science and Technology, 2020, 57, 2800-2808.	1.4	16
3	Development and Evaluation of a Fluidized Bed System for Wheat Grain Disinfection. Journal of Food Science, 2010, 75, E372-8.	1.5	13
4	Physico-Nutritional and Sensory Properties of Cookies Formulated with Quinoa, Sweet Potato and Wheat Flour Blends. Current Research in Nutrition and Food Science, 2018, 6, 798-806.	0.3	12
5	Seabuckthorn (Hippophae rhamnoides L.), a novel seed protein concentrate: isolation and modification by high power ultrasound and characterization for its functional and structural properties. Journal of Food Measurement and Characterization, 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. Journal of Food Measurement and Characterization, 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. Journal of Food Measurement and Characterization, 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. Journal of Food Measurement and Characterization, 2022, 16, 3537-3546.	1.6	7
9	Improved Microbial Quality of Buckwheat using Antimicrobial Solutions in a Fluidized Bed. Journal of Food Science, 2012, 77, E98-103.	1.5	5
10	Physicochemical and structural characteristics of sorghum starch as affected by acidâ€ethanol hydrolysis. Journal of Food Measurement and Characterization, 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. Journal of Food Measurement and Characterization, 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. Journal of Food Measurement and Characterization, 2022, 16, 391-399.	1.6	3
13	Physicochemical, antioxidant and microbial properties of whole wheat breads formulated with the incorporation of vegetable paste. Journal of Food Measurement and Characterization, 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. Journal of Food Measurement and Characterization, 2022, 16, 2801-2810.	1.6	1