

Bhavnita Dhillon

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

129
citations

1306789

7
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1281420

11
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all docs

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docs citations

14
times ranked

82
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | 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 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 8 | 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 |
| 9 | 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 |
| 10 | 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 |
| 11 | 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 |
| 12 | 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 |
| 13 | 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 |
| 14 | 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 |