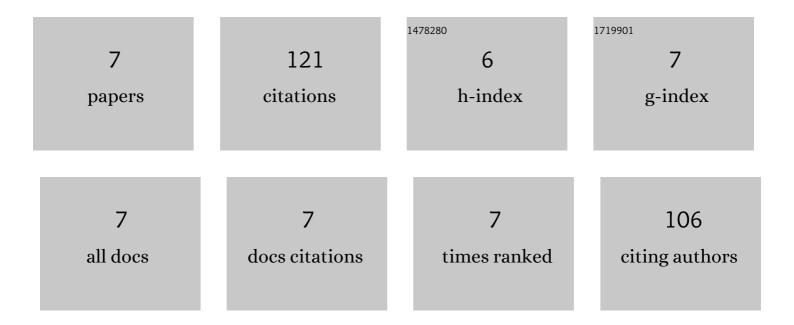
Salim Ali

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8826036/publications.pdf

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CALINA ALL

#	Article	IF	CITATIONS
1	Physico-chemical properties, rheological characteristics, and storage stability of cold-break processed tomato paste enriched with rice flour. Food Research, 2022, 6, 90-98.	0.3	2
2	A Functional Orange Juice Fortified with Beetroot By-Products Attenuates Hyperlipidemia and Obesity Induced by A High-Fat Diet. Antioxidants, 2022, 11, 457.	2.2	9
3	Development of low-cost biodegradable films from corn starch and date palm pits (Phoenix) Tj ETQq1 1 0.784314	rgBT /Ov	erlock 10 Tf
4	Effect of processing temperature on morphology, crystallinity, functional properties, and in vitro digestibility of extruded corn and potato starches. Journal of Food Processing and Preservation, 2020, 44, e14531.	0.9	25
5	Impact of Feed Moisture on Microstructure, Crystallinity, Pasting, Physico-Functional Properties and In Vitro Digestibility of Twin-Screw Extruded Corn and Potato Starches. Plant Foods for Human Nutrition, 2019, 74, 474-480.	1.4	14
6	Development of highâ€quality weaning food based on maize and chickpea by twinâ€screw extrusion process for lowâ€income populations. Journal of Food Process Engineering, 2017, 40, e12500.	1.5	26
7	Response surface analysis and extrusion process optimisation of maize–mungbeanâ€based instant weaning food. International Journal of Food Science and Technology, 2016, 51, 2301-2312.	1.3	27