

Ashish K Singh

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8873094/publications.pdf>

Version: 2024-02-01

80
papers

1,790
citations

346980

22
h-index

371746

37
g-index

82
all docs

82
docs citations

82
times ranked

2287
citing authors

#	ARTICLE	IF	CITATIONS
1	Homogenization and sodium hydrogen phosphate induced effect on physical and rheological properties of ultrafiltered concentrated milk. <i>Journal of Food Science and Technology</i> , 2022, 59, 956-967.	1.4	2
2	Comparative characterisation of ghee from Indian camel breeds using GC-MS and FTIR techniques. <i>International Journal of Dairy Technology</i> , 2022, 75, 182-193.	1.3	7
3	Effect of probiotic fermentation on physico-chemical and nutritional parameters of milk-cereal based composite substrate. <i>Journal of Food Science and Technology</i> , 2022, 59, 3073-3085.	1.4	3
4	Influence of processing and packaging conditions on probiotic survivability rate, physico-chemical and sensory characteristics of low calorie synbiotic milk beverage. <i>Journal of Dairy Research</i> , 2022, 89, 94-99.	0.7	3
5	Stability assessment of emulsion of carotenoids extracted from carrot bio-waste in flaxseed oil and its application in food model system. <i>Food Bioscience</i> , 2022, 47, 101631.	2.0	8
6	Electrospun Smart Oxygen Indicating Tag for Modified Atmosphere Packaging Applications: Fabrication, Characterization and Storage Stability. <i>Polymers</i> , 2022, 14, 2108.	2.0	5
7	Colouring properties and stability of black carrot anthocyanins in yoghurt. <i>Journal of Food Science and Technology</i> , 2021, 58, 3953-3962.	1.4	10
8	Processing stability and debittering of <i>Tinospora cordifolia</i> (giloy) juice using ultrasonication for potential application in foods. <i>LWT - Food Science and Technology</i> , 2021, 139, 110584.	2.5	18
9	Applications of reverse osmosis in dairy processing: an Indian perspective. <i>Journal of Food Science and Technology</i> , 2021, 58, 3676-3688.	1.4	10
10	Low-calorie synbiotic yoghurt from indigenous probiotic culture and combination of inulin and oligofructose: Improved sensory, rheological, and textural attributes. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15322.	0.9	18
11	Performance Evaluation of a Biopolymer-based In-Package UV Activated Colorimetric Oxygen Indicator with Modified Atmosphere Packaged Mozzarella Cheese. <i>Journal of Packaging Technology and Research</i> , 2021, 5, 51-57.	0.6	2
12	Application of centrifugation technology for production of chhana – An Indian soft cheese. <i>International Journal of Dairy Technology</i> , 2021, 74, 547-553.	1.3	0
13	Functional <i>Tinospora cordifolia</i> (giloy) based pasteurized goat milk beverage: Impact of milk protein-polyphenol interaction on bioactive compounds, anti-oxidant activity and microstructure. <i>Food Bioscience</i> , 2021, 42, 101101.	2.0	18
14	Buffalo milk protein concentrate 60: Effect of skim milk heat treatment on its reconstitutability and functionality. <i>LWT - Food Science and Technology</i> , 2021, 148, 111638.	2.5	3
15	Effect of dairy unit operations on immunoglobulins, colour, rheology and microbiological characteristics of goat milk. <i>International Dairy Journal</i> , 2021, 121, 105118.	1.5	13
16	Evaluation of nutritional attributes of whey-cereal based probiotic beverage. <i>LWT - Food Science and Technology</i> , 2021, 152, 112292.	2.5	3
17	Effect of spray and freeze drying on physico-chemical, functional, moisture sorption and morphological characteristics of camel milk powder. <i>LWT - Food Science and Technology</i> , 2020, 134, 110117.	2.5	39
18	Production and characterization of cow milk based low-protein milk protein concentrate (MPC) powders. <i>Journal of Food Science and Technology</i> , 2020, 58, 3205-3214.	1.4	4

#	ARTICLE	IF	CITATIONS
19	Development of free and encapsulated Arjuna herb extract added vanilla chocolate dairy drink by using response surface methodology (RSM) software. <i>Journal of Agriculture and Food Research</i> , 2020, 2, 100020.	1.2	6
20	Flaxseed Oil Microcapsules Prepared Using Soy Protein Isolate and Modified Starch: Process Optimization, Characterization and In Vitro Release Behaviour. <i>Agricultural Research</i> , 2020, 9, 652-662.	0.9	10
21	Effect of ultrafiltration and fat content on chemical, functional, textural and sensory characteristics of goat milk-based Halloumi type cheese. <i>LWT - Food Science and Technology</i> , 2020, 126, 109341.	2.5	19
22	Organic solvent-free extraction of carotenoids from carrot bio-waste and its physico-chemical properties. <i>Journal of Food Science and Technology</i> , 2019, 56, 4678-4687.	1.4	42
23	Alteration in physicochemical, functional, rheological and reconstitution properties of milk protein concentrate powder by pH, homogenization and diafiltration. <i>Journal of Food Science and Technology</i> , 2019, 56, 1622-1630.	1.4	6
24	Optimization of "green"™ extraction of carotenoids from mango pulp using split plot design and its characterization. <i>LWT - Food Science and Technology</i> , 2019, 104, 186-194.	2.5	33
25	Effect of disodium phosphate and homogenization on physico-chemical and rheological properties of buffalo skim milk based ultrafiltered retentate. <i>Journal of Food Science and Technology</i> , 2019, 56, 2426-2435.	1.4	4
26	Effect of change in pH, heat treatment and diafiltration on properties of medium protein buffalo milk protein concentrate. <i>Journal of Food Science and Technology</i> , 2019, 56, 1462-1472.	1.4	9
27	Effect of whey-pearl millet-barley based probiotic beverage on Shigella-induced pathogenicity in murine model. <i>Journal of Functional Foods</i> , 2019, 54, 498-505.	1.6	26
28	Effect of pH adjustment, homogenization and diafiltration on physicochemical, reconstitution, functional and rheological properties of medium protein milk protein concentrates (MPC70). <i>Journal of Food Science and Technology</i> , 2018, 55, 1376-1386.	1.4	12
29	Assessment of malting characteristics of different Indian barley cultivars. <i>Journal of Food Science and Technology</i> , 2018, 55, 704-711.	1.4	16
30	Production and characterization of milk protein concentrates 60 (MPC60) from buffalo milk. <i>LWT - Food Science and Technology</i> , 2018, 91, 368-374.	2.5	24
31	Sodium caseinate-starch-modified montmorillonite based biodegradable film: Laboratory food extruder assisted exfoliation and characterization. <i>Food Packaging and Shelf Life</i> , 2018, 15, 17-27.	3.3	14
32	Comparative stability of aspartame and neotame in yoghurt. <i>International Journal of Dairy Technology</i> , 2018, 71, 81-88.	1.3	10
33	Effect of whey protein-iron based edible coating on the quality of Paneer and process optimisation. <i>International Journal of Dairy Technology</i> , 2018, 71, 395-407.	1.3	10
34	Impact of octenyl succinylated pearl millet (<i>Pennisetum typhoides</i>) starch addition as fat replacer on the rheological, textural and sensory characteristics of reduced-fat yoghurt. <i>International Journal of Dairy Technology</i> , 2018, 71, 723-733.	1.3	4
35	Application of ohmic heating for concentration of milk. <i>Journal of Food Science and Technology</i> , 2018, 55, 4956-4963.	1.4	34
36	Effect of clove bud and curry leaf essential oils on the anti-oxidative and anti-microbial activity of burfi, a milk-based confection. <i>Journal of Food Science and Technology</i> , 2018, 55, 4802-4810.	1.4	15

#	ARTICLE	IF	CITATIONS
37	Characterization of Biopolymer-Based UV-Activated Intelligent Oxygen Indicator for Food-Packaging Applications. <i>Journal of Packaging Technology and Research</i> , 2018, 2, 29-43.	0.6	20
38	Effect of change in pH of skim milk and ultrafiltered/diafiltered retentates on milk protein concentrate (MPC70) powder properties. <i>Journal of Food Science and Technology</i> , 2018, 55, 3526-3537.	1.4	13
39	Colostrum immunoglobulins: Processing, preservation and application aspects. <i>International Dairy Journal</i> , 2018, 85, 201-210.	1.5	57
40	Intelligent Modelling of Moisture Sorption Isotherms in Milk Protein-Rich Extruded Snacks Prepared from Composite Flour. <i>Communications in Computer and Information Science</i> , 2018, , 124-137.	0.4	3
41	Riboflavin and health: A review of recent human research. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3650-3660.	5.4	202
42	Effect of processing on nutritive values of milk protein. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3690-3702.	5.4	51
43	Optimisation of the formulation for barleyâ€“milk compositeâ€“based fermented drink. <i>International Journal of Dairy Technology</i> , 2017, 70, 237-244.	1.3	5
44	Physico-chemical, functional and rheological properties of milk protein concentrate 60 as affected by disodium phosphate addition, diafiltration and homogenization. <i>Journal of Food Science and Technology</i> , 2017, 54, 1678-1688.	1.4	39
45	Packaging material type affects the quality characteristics of Aloe- probiotic lassi during storage. <i>Food Bioscience</i> , 2017, 19, 34-41.	2.0	10
46	Rheological properties of reduced fat ice cream mix containing octenyl succinylated pearl millet starch. <i>Journal of Food Science and Technology</i> , 2017, 54, 1638-1645.	1.4	28
47	Release characteristics of polyphenols from microencapsulated <i>Terminalia arjuna</i> extract: Effects of simulated gastric fluid. <i>International Journal of Food Properties</i> , 2017, 20, 3170-3178.	1.3	15
48	The ameliorative effects of probiotic <i>Lactobacillus fermentum</i> strain RS-2 on alloxan induced diabetic rats. <i>Journal of Functional Foods</i> , 2017, 28, 275-284.	1.6	18
49	Milk protein concentrates: opportunities and challenges. <i>Journal of Food Science and Technology</i> , 2017, 54, 3010-3024.	1.4	68
50	Effect of incorporation of encapsulated and free Arjuna herb on storage stability of chocolate vanilla dairy drink. <i>Food Bioscience</i> , 2017, 19, 142-148.	2.0	17
51	Oxidative stability of alphaâ€“linolenic acid (18:3) in flaxseed oil microcapsules fortified market milk. <i>International Journal of Dairy Technology</i> , 2017, 70, 188-196.	1.3	12
52	Impact of octenyl succinylation on rheological, pasting, thermal and physicochemical properties of pearl millet (<i>Pennisetum typhoides</i>) starch. <i>LWT - Food Science and Technology</i> , 2016, 73, 52-59.	2.5	47
53	Influence of drying temperature on physico-chemical and techno-functional attributes of elephant foot yam (<i>Amorphophallus paeoniifolius</i>) var. Gajendra. <i>Food Bioscience</i> , 2016, 16, 11-16.	2.0	26
54	Effect of concentration, homogenization and stabilizing salts on heat stability and rheological properties of cow skim milk ultrafiltered retentate. <i>Journal of Food Science and Technology</i> , 2016, 53, 3960-3968.	1.4	21

#	ARTICLE	IF	CITATIONS
55	Production of a protein-rich extruded snack base using tapioca starch, sorghum flour and casein. <i>Journal of Food Science and Technology</i> , 2016, 53, 71-87.	1.4	18
56	Ingredient formulation effects on physico-chemical, sensory, textural properties and probiotic count of Aloe vera probiotic dahi. <i>LWT - Food Science and Technology</i> , 2016, 65, 371-380.	2.5	27
57	Hypoglycaemic effect of galactooligosaccharides in alloxan-induced diabetic rats. <i>Journal of Dairy Research</i> , 2015, 82, 70-77.	0.7	21
58	Effect of Heat-Moisture Treatment on Resistant Starch Content as well as Heat and Shear Stability of Pearl Millet Starch. <i>Agricultural Research</i> , 2015, 4, 411.	0.9	19
59	Beta-glucan rich composite flour biscuits: modelling of moisture sorption isotherms and determination of sorption heat. <i>Journal of Food Science and Technology</i> , 2015, 52, 5497-5509.	1.4	18
60	Rheological and functional properties of heat moisture treated pearl millet starch. <i>Journal of Food Science and Technology</i> , 2015, 52, 6502-6510.	1.4	49
61	Production and characterisation of whey protein hydrolysate having antioxidant activity from cheese whey. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2908-2915.	1.7	51
62	Effect of temperature on sensory and textural attributes of functional doda burfi (Indian milk cake). <i>Journal of Food Science and Technology</i> , 2015, 52, 586-591.	1.4	6
63	Galactooligosaccharides reduce infection caused by <i>Listeria monocytogenes</i> and modulate IgG and IgA levels in mice. <i>International Dairy Journal</i> , 2015, 41, 58-63.	1.5	15
64	Production of β -galactosidase from <i>Streptococcus thermophilus</i> for galactooligosaccharides synthesis. <i>Journal of Food Science and Technology</i> , 2015, 52, 4206-4215.	1.4	33
65	Non-wheat pasta based on pearl millet flour containing barley and whey protein concentrate. <i>Journal of Food Science and Technology</i> , 2014, 51, 2592-2599.	1.4	25
66	Sensory characterization of doda burfi (Indian milk cake) using Principal Component Analysis. <i>Journal of Food Science and Technology</i> , 2014, 51, 558-564.	1.4	10
67	Rheological quality of pearl millet porridge as affected by grits size. <i>Journal of Food Science and Technology</i> , 2014, 51, 2169-2175.	1.4	22
68	Co-extrusion of pearl millet-whey protein concentrate for expanded snacks. <i>International Journal of Food Science and Technology</i> , 2014, 49, 840-846.	1.3	38
69	Assessment of stability of binary sweetener blend (aspartame x acesulfame-K) during storage in whey lemon beverage. <i>Journal of Food Science and Technology</i> , 2013, 50, 770-776.	1.4	9
70	An assessment of the antioxidant potential of coriander extracts in ghee when stored at high temperature and during deep fat frying. <i>International Journal of Dairy Technology</i> , 2013, 66, 207-213.	1.3	22
71	Role of Food Micro-molecules in the Prevention of Cancer. , 2012, , 235-253.		0
72	Storage stability and pasting properties of hydrothermally treated pearl millet flour. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2532-2537.	1.3	28

#	ARTICLE	IF	CITATIONS
73	Improved Storage Stability of Pearl Millet Flour Through Microwave Treatment. Agricultural Research, 2012, 1, 399-404.	0.9	46
74	Formulation optimisation of a whey lemon beverage using a blend of the sweeteners aspartame and saccharin. International Journal of Dairy Technology, 2012, 65, 146-151.	1.3	5
75	High hydrostatic pressure technology in dairy processing: a review. Journal of Food Science and Technology, 2011, 48, 260-268.	1.4	158
76	The development of burfi sweetened with aspartame. International Journal of Dairy Technology, 2010, 63, 127-135.	1.3	16
77	Optimisation of sweetener blends for the preparation of lassi. International Journal of Dairy Technology, 2010, 63, 256-261.	1.3	15
78	Response surface optimization of the cultivation conditions and medium components for the production of folate by <i>Streptococcus thermophilus</i> . Journal of Dairy Research, 2010, 77, 350-356.	0.7	15
79	Optimization of ingredient levels for manufacturing malted milk beverage using response surface methodology. International Journal of Dairy Technology, 2008, 61, 192-198.	1.3	9
80	Khoa and khoa based traditional dairy products: preparation, spoilage and shelf life extension. Journal of Food Science and Technology, 0, , 1.	1.4	1