

Sukhcharn Singh

List of Publications by Citations

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44
papers

1,202
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22
h-index

34
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46
ext. papers

1,454
ext. citations

4
avg, IF

4.97
L-index

#	Paper	IF	Citations
44	Some characteristics of acetylated, cross-linked and dual modified Indian rice starches. <i>European Food Research and Technology</i> , 2006 , 223, 561-570	3.4	88
43	Effect of oxidation, cross-linking and dual modification on physicochemical, crystallinity, morphological, pasting and thermal characteristics of elephant foot yam (<i>Amorphophallus paeoniifolius</i>) starch. <i>Food Hydrocolloids</i> , 2016 , 55, 56-64	10.6	87
42	Total dietary fibre and antioxidant activity of gluten free cookies made from raw and germinated amaranth (<i>Amaranthus</i> spp.) flour. <i>LWT - Food Science and Technology</i> , 2015 , 63, 939-945	5.4	84
41	Effect of Pretreatments on Drying and Rehydration Kinetics and Color of Sweet Potato Slices. <i>Drying Technology</i> , 2006 , 24, 1487-1494	2.6	72
40	Sweet potato-based pasta product: optimization of ingredient levels using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2004 , 39, 191-200	3.8	54
39	Structural, thermal and rheological properties of starches isolated from Indian quinoa varieties. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 315-322	7.9	52
38	Analyzing the effect of whey protein concentrate and psyllium husk on various characteristics of biodegradable film from lotus (<i>Nelumbo nucifera</i>) rhizome starch.. <i>Food Hydrocolloids</i> , 2016 , 60, 128-137	10.6	51
37	Physico-chemical, textural, sensory and antioxidant characteristics of gluten free cookies made from raw and germinated Chenopodium (<i>Chenopodium album</i>) flour. <i>LWT - Food Science and Technology</i> , 2016 , 71, 281-287	5.4	49
36	Effect of pH and holding time on the characteristics of protein isolates from Chenopodium seeds and study of their amino acid profile and scoring. <i>Food Chemistry</i> , 2019 , 272, 165-173	8.5	45
35	TEXTURAL CHARACTERISTICS OF PASTA MADE FROM RICE FLOUR SUPPLEMENTED WITH PROTEINS AND HYDROCOLLOIDS. <i>Journal of Texture Studies</i> , 2005 , 36, 402-420	3.6	42
34	Physical, textural, and sensory characteristics of wheat and amaranth flour blend cookies. <i>Cogent Food and Agriculture</i> , 2016 , 2,	1.8	40
33	Effect of Heat-Moisture Treatment and Acid Modification on Rheological, Textural, and Differential Scanning Calorimetry Characteristics of Sweetpotato Starch. <i>Journal of Food Science</i> , 2006 , 70, e373-e378	3.4	40
32	Effect of heat-moisture and acid treatment on physicochemical, pasting, thermal and morphological properties of Horse Chestnut (<i>Aesculus indica</i>) starch. <i>Food Hydrocolloids</i> , 2016 , 57, 103-113	10.6	37
31	Physicochemical, pasting, rheological, thermal and morphological properties of horse chestnut starch. <i>Journal of Food Science and Technology</i> , 2015 , 52, 5651-60	3.3	37
30	A comparative study of Indian rice starches using different modification model solutions. <i>LWT - Food Science and Technology</i> , 2007 , 40, 885-892	5.4	33
29	Optimization of antioxidant activity, textural and sensory characteristics of gluten-free cookies made from whole indian quinoa flour. <i>LWT - Food Science and Technology</i> , 2018 , 93, 573-582	5.4	31
28	Physicochemical, Pasting, Thermal and Morphological Characteristics of Indian Water Chestnut (<i>Trapa natans</i>) Starch. <i>Starch/Staerke</i> , 2009 , 61, 35-42	2.3	30

27	Isolation of starches from different tubers and study of their physicochemical, thermal, rheological and morphological characteristics. <i>Starch/Staerke</i> , 2016 , 68, 160-168	2.3	28
26	Stinging nettle (<i>Urtica dioica</i> L.): a reservoir of nutrition and bioactive components with great functional potential. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 423-433	2.8	26
25	Processing and evaluation of heat moisture treated (HMT) amaranth starch noodles; An inclusive comparison with corn starch noodles. <i>Journal of Cereal Science</i> , 2017 , 75, 306-313	3.8	25
24	Physicochemical, crystalline, morphological, pasting and thermal properties of modified lotus rhizome (<i>Nelumbo nucifera</i>) starch. <i>Food Hydrocolloids</i> , 2016 , 60, 50-58	10.6	24
23	Pasting, thermal, morphological, rheological and structural characteristics of Chenopodium (<i>Chenopodium album</i>) starch. <i>LWT - Food Science and Technology</i> , 2016 , 66, 267-274	5.4	23
22	Comparative study of raw and germinated Chenopodium (<i>Chenopodium album</i>) flour on the basis of thermal, rheological, minerals, fatty acid profile and phytochemicals. <i>Food Chemistry</i> , 2018 , 269, 173-180	8.5	22
21	Effect of extrusion variables on antioxidant activity, total phenolic content and dietary fibre content of gluten-free extrudate from germinated Chenopodium (<i>Chenopodium album</i>) flour. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2623-2630	3.8	21
20	Exploring the influence of heat moisture treatment on physicochemical, pasting, structural and morphological properties of mango kernel starches from Indian cultivars. <i>LWT - Food Science and Technology</i> , 2019 , 110, 197-206	5.4	20
19	RHEOLOGICAL PROPERTIES OF CHEMICALLY MODIFIED RICE STARCH MODEL SOLUTIONS. <i>Journal of Food Process Engineering</i> , 2006 , 29, 134-148	2.4	15
18	Process standardization for isolation of quinoa starch and its characterization in comparison with other starches. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1919-1927	2.8	14
17	Physical, Mechanical, Morphological, and Barrier Properties of Elephant Foot Yam Starch, Whey Protein Concentrate and psyllium Husk Based Composite Biodegradable Films. <i>Polymer Composites</i> , 2018 , 39, E407-E415	3	14
16	Effect of Germination on Nutritional, Functional, Pasting, and Microstructural Properties of Chenopodium (<i>Chenopodium album</i>) Flour. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12959 ^{2.1}	2.1	12
15	Effect of hydrocolloids on microstructure, texture and quality characteristics of gluten-free pasta. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1188-1195	2.8	11
14	Effect of storage conditions and packaging materials on the quality attributes of gluten-free extrudates and cookies made from germinated chenopodium (<i>Chenopodium album</i>) flour. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1071-1080	2.8	10
13	Molecular characteristics of oxidized and cross-linked lotus (<i>Nelumbo nucifera</i>) rhizome starch. <i>International Journal of Food Properties</i> , 2017 , 20, S1065-S1081	3	9
12	Effect of alkali-treatment on physicochemical, pasting, thermal, morphological and structural properties of Horse Chestnut (<i>Aesculus indica</i>) starch. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 676-684	2.8	7
11	Optimization of the process variables for the preparation of processed paneer using response surface methodology. <i>European Food Research and Technology</i> , 2004 , 218, 529-534	3.4	7
10	Optimisation of processing variables in the preparation of sweet potato chips using response surface methodology. <i>European Food Research and Technology</i> , 2003 , 217, 374-381	3.4	7

9	Amaranth (<i>Amaranthus</i> spp.) starch isolation, characterization, and utilization in development of clear edible films. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13217	2.1	6
8	Formulation of pasta from rice brokens: optimization of ingredient levels using response surface methodology. <i>European Food Research and Technology</i> , 2005 , 220, 565-574	3.4	6
7	Effect of Vital Gluten and Gum Arabic on the Textural Properties of Pasta Made from Pre-gelatinised Broken Rice Flour. <i>Food Science and Technology International</i> , 2005 , 11, 433-442	2.6	6
6	Physico-chemical and textural property of starch isolated from Chenopodium (<i>Chenopodium album</i>) grains. <i>Cogent Food and Agriculture</i> , 2015 , 1, 1095052	1.8	5
5	Textural, in vitro antioxidant activity and sensory characteristics of cookies made from blends of wheat-quinoa grown in India. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13542	2.1	4
4	Physical, physicochemical and anti-nutritional properties of Horse Chestnut (<i>Aesculus indica</i>) seed. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 302-310	2.8	3
3	Analyzing the effect of optimization conditions of germination on the antioxidant activity, total phenolics, and antinutritional factors of Chenopodium (<i>Chenopodium album</i>). <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 256-264	2.8	2
2	Nutraceuticals from barley flour, flaxseed and rice bran oil Extraction, chromatographic analysis, microbiological analysis and pesticide estimation. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13777	2.1	2
1	Quasi Emulsion Solvent Diffusion Modification of Underutilized Chenopodium album Starch and its Characterization. <i>Asian Journal of Chemistry</i> , 2022 , 34, 355-360	0.4	0