

Sukhcharn Singh

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/8995921/sukhcharn-singh-publications-by-year.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

44
papers

1,202
citations

22
h-index

34
g-index

46
ext. papers

1,454
ext. citations

4
avg, IF

4.97
L-index

#	Paper	IF	Citations
44	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
43	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
42	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
41	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
40	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
39	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
38	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
37	Comparative study of raw and germinated Chenopodium (Chenopodium album) flour on the basis of thermal, rheological, minerals, fatty acid profile and phytochemicals. <i>Food Chemistry</i> , 2018 , 269, 173-180	8.5	22
36	Amaranth (Amaranthus 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
35	Effect of storage conditions and packaging materials on the quality attributes of gluten-free extrudates and cookies made from germinated chenopodium (Chenopodium album) flour. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1071-1080	2.8	10
34	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
33	Molecular characteristics of oxidized and cross-linked lotus (Nelumbo nucifera) rhizome starch. <i>International Journal of Food Properties</i> , 2017 , 20, S1065-S1081	3	9
32	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
31	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
30	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
29	Effect of extrusion variables on antioxidant activity, total phenolic content and dietary fibre content of gluten-free extrudate from germinated Chenopodium (Chenopodium album) flour. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2623-2630	3.8	21
28	Analyzing the effect of optimization conditions of germination on the antioxidant activity, total phenolics, and antinutritional factors of Chenopodium (Chenopodium album). <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 256-264	2.8	2

27	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
26	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}	2.8	12
25	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
24	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
23	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}	10.6	37
22	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}	10.6	51
21	Physical, textural, and sensory characteristics of wheat and amaranth flour blend cookies. <i>Cogent Food and Agriculture</i> , 2016 , 2,	1.8	40
20	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
19	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
18	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
17	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
16	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
15	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
14	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
13	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
12	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
11	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
10	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

9	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
8	RHEOLOGICAL PROPERTIES OF CHEMICALLY MODIFIED RICE STARCH MODEL SOLUTIONS. <i>Journal of Food Process Engineering</i> , 2006 , 29, 134-148	2.4	15
7	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
6	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
5	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
4	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
3	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
2	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
1	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