Bindvi Arora

List of Publications by Year
in descending order

11 papers	263 citations	1307594 7 h-index	1281871 11 g-index
11 all docs	11 docs citations	11 times ranked	301 citing authors

#	Article	IF	Citations
1	Significance of FRAP, DPPH, and CUPRAC assays for antioxidant activity determination in apple fruit extracts. European Food Research and Technology, 2020, 246, 591-598.	3.3	102
2	Effect of Binding Agents on Quality Characteristics of Mushroom Based Sausage Analogue. Journal of Food Processing and Preservation, 2017, 41, e13134.	2.0	47
3	Reactive extrusion: A review of the physicochemical changes in food systems. Innovative Food Science and Emerging Technologies, 2020, 64, 102429.	5.6	34
4	Nutritional and quality characteristics of instant noodles supplemented with oyster mushroom (P. ostreatus). Journal of Food Processing and Preservation, 2018, 42, e13521.	2.0	31
5	Antioxidant degradation kinetics in apples. Journal of Food Science and Technology, 2018, 55, 1306-1313.	2.8	18
6	Physicochemical, pasting, and thermal properties of starches isolated from different adzuki bean () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.0	10
7	Supercritical fluid extrusion: Die design and physicochemical properties of milk protein extrudates. Innovative Food Science and Emerging Technologies, 2021, 68, 102637.	5.6	10
8	Inâ€process flow behavior and structure formation during supercritical fluid extrusion of milk protein concentrate. Journal of Food Processing and Preservation, 2021, 45, e15348.	2.0	4
9	Process optimisation and product characterisation of milk protein concentrate extrudates expanded by supercritical carbon dioxide. International Journal of Dairy Technology, 2021, 74, 641-654.	2.8	3
10	Utilisation of Potato Peel in Fabricated Potato Snack. Potato Research, 2021, 64, 587.	2.7	2
11	Physicochemical Properties of Milk Protein Concentrate Extrudates Generated Using Supercritical Carbon Dioxide. ACS Food Science & Technology, 2021, 1, 1888-1896.	2.7	2