

Bindvi Arora

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9158247/publications.pdf>

Version: 2024-02-01

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