

Savita Sharma

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9244611/publications.pdf>

Version: 2024-02-01

11
papers

106
citations

1683934

5
h-index

1372474

10
g-index

11
all docs

11
docs citations

11
times ranked

96
citing authors

#	ARTICLE	IF	CITATIONS
1	Functionality and cooking characteristics of pasta supplemented with protein isolate from pangas processing waste. <i>LWT - Food Science and Technology</i> , 2019, 111, 443-448.	2.5	46
2	Effect of processing temperature on morphology, crystallinity, functional properties, and in vitro digestibility of extruded corn and potato starches. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14531.	0.9	25
3	Effect of extrusion conditions and honey on functionality and bioactive composition of whole wheat flour-based expanded snacks. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16132.	0.9	11
4	Influence of bioprocessing treatments on phytochemical and functional properties, <i>in vitro</i> digestibility, protein secondary structure and morphological characteristics of Indian barnyard millet flour. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4744-4753.	1.3	7
5	Structural characterisation, biological activities and pharmacological potential of glycosaminoglycans and oligosaccharides: a review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4-15.	1.3	6
6	Stability of iron and vitamin A in pasta enriched with variable plant sources during processing and storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15422.	0.9	3
7	Macromolecular structural interactions and phytochemical constituents of therapeutic herbs in pasta altered the functional properties, cooking profile and <i>in vitro</i> starch and protein digestibility. <i>International Journal of Food Science and Technology</i> , 2023, 58, 367-377.	1.3	3
8	Refinement of a protocol for the assessment of antioxidative activities of normal maize (NM) and quality protein maize (QPM). <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14634.	0.9	2
9	Dynamics of Germination Behaviour, Protein Secondary Structure, Technofunctional Properties, Antinutrients, Antioxidant Capacity and Mineral Elements in Germinated Dhaincha. <i>Food Technology and Biotechnology</i> , 2021, 59, 238-250.	0.9	2
10	Antioxidative, structural and thermal characterisation of simulated fermented matrix of quinoa, chia and teff with caseinate. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5663-5672.	1.3	1
11	Quality protein maize: nutritional and bioactive composition, technological attributes and potential food applications. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5600-5610.	1.3	0