

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