

Sukhpreet

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9605644/publications.pdf>

Version: 2024-02-01

11
papers

112
citations

1478505

6
h-index

1474206

9
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11
all docs

11
docs citations

11
times ranked

26
citing authors

#	ARTICLE	IF	CITATIONS
1	Exploration of potato starches from non-commercial cultivars in ready to cook instant non cereal, non glutinous pudding mix. LWT - Food Science and Technology, 2021, 150, 111966.	5.2	17
2	Intermediate moisture kinnow bar from low grade kinnow mandarins: Phytonutritional profile, morphological characterization, and storage stability. Food Bioscience, 2022, 49, 101837.	4.4	17
3	Effect of different levels of hydrocolloids on viscosity and cloud stability of kinnow juice and beverages. Journal of Food Processing and Preservation, 2020, 44, e14802.	2.0	15
4	A cost effective technology for isolation of potato starch and its utilization in formulation of ready to cook, non cereal, and non glutinous soup mix. Journal of Food Measurement and Characterization, 2021, 15, 3168-3181.	3.2	15
5	Development and quality characteristics of nutritionally enhanced potato legume based wari- an Indian traditional savoury. Journal of Food Science and Technology, 2016, 53, 1899-1908.	2.8	10
6	Chlorpropham Affects Processing Quality of Potato During Storage. International Journal of Vegetable Science, 2012, 18, 328-345.	1.3	9
7	Techno and bio functional characterization of industrial potato waste for formulation of phytonutrients rich snack product. Food Bioscience, 2022, 49, 101824.	4.4	9
8	Formulations for preparation of <i>Aloo bhujia</i> ™ from medium and high sugar potato varieties. Agricultural Research Journal, 2019, 56, 288.	0.2	6
9	Influence of different extraction techniques on the extraction of phytochemicals and antioxidant activities from <i>Syzygium cumini</i> (jamun) pomace using Taguchi orthogonal array design: a qualitative and quantitative approach. Biomass Conversion and Biorefinery, 0, , .	4.6	6
10	Nutritional improvement of <i>bhujia</i> by incorporating colored bell peppers. Journal of Food Processing and Preservation, 0, , .	2.0	5
11	Development, characterization, and shelf life studies of phytonutrient-rich date bar from immature dates (<i>Phoenix dactylifera</i> L.). Biomass Conversion and Biorefinery, 2023, 13, 14573-14584.	4.6	3