

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
g-index

11
all docs

11
docs citations

11
times ranked

26
citing authors

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