

Deep Yadav

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

590
citations

759233

12
h-index

940533

16
g-index

16
all docs

16
docs citations

16
times ranked

899
citing authors

#	ARTICLE	IF	CITATIONS
1	Hydrolysis of peanut (<i>Arachis hypogea</i> L) protein concentrate by fungal crude protease extract: effect on structural, functional and in-vitro protein digestibility. <i>Journal of Food Science and Technology</i> , 2022, 59, 2141-2149.	2.8	9
2	A superior approach for production of protein isolates from de-oiled soy meal and its comparison with conventional method. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6245-6254.	2.7	6
3	Optimization of process parameters for extraction of protein isolates from Khesari dhal (<i>Lathyrus</i>) Tj ETQq1 1 0.784314 rgBT _g /Overloc 5.2	5.2	14
4	Pearl millet based pasta: optimization of extrusion process through response surface methodology. <i>Journal of Food Science and Technology</i> , 2019, 56, 1134-1144.	2.8	18
5	Effect of finger millet on nutritional, rheological, and pasting profile of whole wheat flat bread (chapatti). <i>Cereal Chemistry</i> , 2019, 96, 86-94.	2.2	26
6	Status of pulse milling processes and technologies: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1615-1628.	10.3	23
7	Quality Characterization of Brown Rice Pasta Supplemented with Vital Gluten and Hydrocolloides. <i>Agricultural Research</i> , 2017, 6, 185-194.	1.7	14
8	Optimization of process conditions for developing yoghurt like probiotic product from peanut. <i>LWT - Food Science and Technology</i> , 2016, 73, 6-12.	5.2	31
9	Optimization of Fermentation Conditions for Probiotic Soy Yoghurt Using Response Surface Methodology. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1809-1816.	2.0	14
10	Recent Trends in the Use of Natural Antioxidants for Meat and Meat Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 796-812.	11.7	339
11	Optimization of process variables for instant preparation of neyyappam like product and extension of shelf-life. <i>Journal of Food Science and Technology</i> , 2013, 50, 993-999.	2.8	2
12	Effect of pressure blanching on sensory and proximate composition of peanut milk. <i>Journal of Food Science and Technology</i> , 2013, 50, 605-608.	2.8	17
13	Effect of Partially De-Oiled Peanut Meal Flour (DPMF) on the Nutritional, Textural, Organoleptic and Physico Chemical Properties of Biscuits. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 471-476.	0.4	19
14	Fibres as an additive for oil reduction in deep fat fried poori. <i>Journal of Food Science and Technology</i> , 2012, 49, 767-773.	2.8	21
15	Effect of microwave heating of wheat grains on the browning of dough and quality of chapattis. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1217-1225.	2.7	25
16	Optimisation of baking parameters of chapati with respect to vitamin B ₁ and B ₂ retention and quality. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1474-1483.	2.7	17