Navdeep Singh Sodhi

List of Publications by Year
in descending order

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31 papers	2,706 citations	471509 17 h-index	434195 31 g-index
31 all docs	31 docs citations	31 times ranked	2553 citing authors

#	Article	IF	Citations
1	Relationship of electromyography (EMG) masticatory variables with sensory texture and instrumental texture parameters of different textured foods. Journal of Food Measurement and Characterization, 2022, 16, 391-399.	3.2	3
2	Physico-chemical, antioxidant, textural and sensory analyses of jelly bars formulated with the incorporation of beetroot extract and guava pectin. Journal of Food Measurement and Characterization, 2022, 16, 2801-2810.	3.2	1
3	Pulsed light, Pulsed Electric Field and Cold plasma modification of Starches: Technological Advancements & Effects on Functional Properties. Journal of Food Measurement and Characterization, 2022, 16, 4092-4109.	3.2	14
4	Physicochemical, antioxidant and microbial properties of whole wheat breads formulated with the incorporation of vegetable paste. Journal of Food Measurement and Characterization, 2021, 15, 1068-1074.	3.2	2
5	Physico-chemical and textural (sensorial and electromyographic) evaluation of cookies formulated using different ratios of brown rice flour and refined wheat flour. Journal of Food Measurement and Characterization, 2021, 15, 219-227.	3.2	9
6	Physicochemical and structural characteristics of sorghum starch as affected by acidâ€ethanol hydrolysis. Journal of Food Measurement and Characterization, 2021, 15, 2377-2385.	3.2	4
7	Seabuckthorn (Hippophae rhamnoides L.), a novel seed protein concentrate: isolation and modification by high power ultrasound and characterization for its functional and structural properties. Journal of Food Measurement and Characterization, 2021, 15, 4371-4379.	3.2	11
8	A comparative study to investigate the effects of addition of milk and sugar on total polyphenol, flavonoid, catechin and tannin contents of green and black teas consumed in India. Journal of Food Measurement and Characterization, 2021, 15, 4652-4658.	3.2	3
9	Physico-chemical and textural (sensorial and electromyographic) evaluation of idlis formulated with brown rice and pearl millet flours. Journal of Food Measurement and Characterization, 2020, 14, 2898-2906.	3.2	10
10	A study on physicochemical, antioxidant and microbial properties of germinated wheat flour and its utilization in breads. Journal of Food Science and Technology, 2020, 57, 2800-2808.	2.8	16
11	Texture Evaluation of Cooked Rice Prepared from Japanese Cultivars Using Twoâ€Bite Instrumental Test and Electromyography. Journal of Texture Studies, 2016, 47, 188-198.	2.5	24
12	Effect of Acidified Methanol Modification on Physico Chemical Properties of Black-Eyed Pea (<i>Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.0	12
13	Effects of Milling Ratio and Waterâ€toâ€Rice Ratio on Mastication Effort for Cooked Rice Measured by Electromyography. Journal of Texture Studies, 2014, 45, 477-486.	2.5	16
14	Effect of shearing on functional properties of starches isolated from Indian kidney beans. Starch/Staerke, 2013, 65, 808-813.	2.1	16
15	Molecular Structure and Physicochemical Properties of Acid-Methanol-Treated Chickpea Starch. International Journal of Food Properties, 2013, 16, 125-138.	3.0	15
16	Structure and Functional Properties of Acetylated Sorghum Starch. International Journal of Food Properties, 2012, 15, 312-325.	3.0	40
17	Influence of prior acid treatment on physicochemical and structural properties of acetylated sorghum starch. Starch/Staerke, 2011, 63, 291-301.	2.1	25
18	Phenomenological viscoelasticity of some rice starch gels. Food Hydrocolloids, 2010, 24, 512-517.	10.7	21

#	Article	IF	Citations
19	Characterisation of starches separated from sorghum cultivars grown in India. Food Chemistry, 2010, 119, 95-100.	8.2	55
20	Properties of starches separated from potatoes stored under different conditions. Food Chemistry, 2009, 114, 1396-1404.	8.2	61
21	Diversity in properties of seed and flour of kidney bean germplasm. Food Chemistry, 2009, 117, 282-289.	8.2	46
22	Structure and Functional Properties of Acid Thinned Sorghum Starch. International Journal of Food Properties, 2009, 12, 713-725.	3.0	87
23	Characteristics of acetylated starches prepared using starches separated from different rice cultivars. Journal of Food Engineering, 2005, 70, 117-127.	5.2	152
24	Physicochemical, cooking, textural and roasting characteristics of chickpea (Cicer arietinum L.) cultivars. Journal of Food Engineering, 2005, 69, 511-517.	5.2	99
25	Physicochemical, cooking and textural characteristics of some Indian black gram(Phaseolus mungo L) varieties. Journal of the Science of Food and Agriculture, 2004, 84, 977-982.	3.5	29
26	Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. Food Chemistry, 2003, 80, 99-108.	8.2	210
27	Morphological, thermal and rheological properties of starches from different botanical sources. Food Chemistry, 2003, 81, 219-231.	8.2	1,350
28	EFFECT OF MILLING VARIABLES ON THE DEGREE OF MILLING OF UNPARBOILED AND PARBOILED RICE. International Journal of Food Properties, 2002, 5, 193-204.	3.0	26
29	Morphological, thermal, rheological and noodle-making properties of potato and corn starch. Journal of the Science of Food and Agriculture, 2002, 82, 1376-1383.	3.5	72
30	Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. Food Chemistry, 2002, 79, 177-181.	8.2	87
31	Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. Food Chemistry, 2002, 79, 183-192.	8.2	190