

Lovedeep Kaur

List of Publications by Year in descending order

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70
papers

6,493
citations

126907

33
h-index

144013

57
g-index

70
all docs

70
docs citations

70
times ranked

5231
citing authors

#	ARTICLE	IF	CITATIONS
1	Morphological, thermal and rheological properties of starches from different botanical sources. Food Chemistry, 2003, 81, 219-231.	8.2	1,350
2	Factors influencing the physico-chemical, morphological, thermal and rheological properties of some chemically modified starches for food applicationsâ€”A review. Food Hydrocolloids, 2007, 21, 1-22.	10.7	837
3	Starch digestibility in food matrix: a review. Trends in Food Science and Technology, 2010, 21, 168-180.	15.1	727
4	Relationships between physicochemical, morphological, thermal, rheological properties of rice starches. Food Hydrocolloids, 2006, 20, 532-542.	10.7	212
5	Physicochemical, cooking and textural properties of milled rice from different Indian rice cultivars. Food Chemistry, 2005, 89, 253-259.	8.2	200
6	Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. Food Chemistry, 2002, 79, 183-192.	8.2	190
7	Morphological, thermal, rheological and retrogradation properties of potato starch fractions varying in granule size. Journal of the Science of Food and Agriculture, 2004, 84, 1241-1252.	3.5	190
8	Influence of Guar Gum on the In Vitro Starch Digestibilityâ€”Rheological and Microstructural Characteristics. Food Biophysics, 2010, 5, 149-160.	3.0	188
9	Physico-chemical, rheological and structural properties of fractionated potato starches. Journal of Food Engineering, 2007, 82, 383-394.	5.2	172
10	Effect of Acetylation on Some Properties of Corn and Potato Starches. Starch/Staerke, 2004, 56, 586-601.	2.1	140
11	Effect of cross-linking on some properties of potato (<i>Solanum tuberosum</i> L.) starches. Journal of the Science of Food and Agriculture, 2006, 86, 1945-1954.	3.5	130
12	Microstructure and protein digestibility of beef: The effect of cooking conditions as used in stews and curries. LWT - Food Science and Technology, 2014, 55, 612-620.	5.2	108
13	Effect of glycerol monostearate on the physico-chemical, thermal, rheological and noodle making properties of corn and potato starches. Food Hydrocolloids, 2005, 19, 839-849.	10.7	107
14	Impact of structural characteristics on starch digestibility of cooked rice. Food Chemistry, 2016, 191, 91-97.	8.2	103
15	Starchâ€”cassia gum interactions: A microstructure â€” Rheology study. Food Chemistry, 2008, 111, 1-10.	8.2	98
16	Parenchyma cell microstructure and textural characteristics of raw and cooked potatoes. Food Chemistry, 2012, 133, 1092-1100.	8.2	88
17	Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. Food Chemistry, 2002, 79, 177-181.	8.2	87
18	Impact of the degree of cooking on starch digestibility of rice â€” An in vitro study. Food Chemistry, 2016, 191, 98-104.	8.2	87

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19	In vitro digestibility of starch in cooked potatoes as affected by guar gum: Microstructural and rheological characteristics. <i>Food Chemistry</i> , 2012, 133, 1206-1213.	8.2	86
20	Microstructural, cooking and textural characteristics of potato (<i>Solanum tuberosum</i> L) tubers in relation to physicochemical and functional properties of their flours. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1275-1284.	3.5	84
21	Actinidin Enhances Gastric Protein Digestion As Assessed Using an in Vitro Gastric Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5068-5073.	5.2	74
22	Dual modification of potato starch: Effects of heat-moisture and high pressure treatments on starch structure and functionalities. <i>Food Chemistry</i> , 2020, 318, 126475.	8.2	72
23	Meat analogs: Protein restructuring during thermomechanical processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1221-1249.	11.7	66
24	Morphological, thermal and rheological characterization of starch isolated from New Zealand Kamo Kamo (<i>Cucurbita pepo</i>) fruit – A novel source. <i>Carbohydrate Polymers</i> , 2007, 67, 233-244.	10.2	60
25	Actinidin Enhances Protein Digestion in the Small Intestine As Assessed Using an in Vitro Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5074-5080.	5.2	60
26	High pressure processing of meat: effects on ultrastructure and protein digestibility. <i>Food and Function</i> , 2016, 7, 2389-2397.	4.6	60
27	High pressure processing and retrogradation of potato starch: Influence on functional properties and gastro-small intestinal digestion in vitro. <i>Food Hydrocolloids</i> , 2018, 75, 131-137.	10.7	60
28	Actinidin pretreatment and sous vide cooking of beef brisket: Effects on meat microstructure, texture and in vitro protein digestibility. <i>Meat Science</i> , 2018, 145, 256-265.	5.5	56
29	Effects of season and plantation on phenolic content of unfermented and fermented Sri Lankan tea. <i>Food Chemistry</i> , 2014, 152, 546-551.	8.2	53
30	Microstructural characteristics and gastro-small intestinal digestion in vitro of potato starch: Effects of refrigerated storage and reheating in microwave. <i>Food Chemistry</i> , 2017, 226, 171-178.	8.2	51
31	Characterization of Gum Ghatti (<i>Anogeissus latifolia</i>): A Structural and Rheological Approach. <i>Journal of Food Science</i> , 2009, 74, E328-32.	3.1	50
32	Effect of Pulsed Electric Fields (PEF) on the ultrastructure and in vitro protein digestibility of bovine longissimus thoracis. <i>LWT - Food Science and Technology</i> , 2019, 103, 253-259.	5.2	48
33	Food Microstructure and Starch Digestion. <i>Advances in Food and Nutrition Research</i> , 2013, 70, 137-179.	3.0	38
34	Relationships between various physicochemical, thermal and rheological properties of starches separated from different potato cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 714-720.	3.5	32
35	Alternative proteins vs animal proteins: The influence of structure and processing on their gastro-small intestinal digestion. <i>Trends in Food Science and Technology</i> , 2022, 122, 275-286.	15.1	32
36	Starch – A Potential Biomaterial for Biomedical Applications. , 2007, , 83-98.		31

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37	Microstructure of indica and japonica rice influences their starch digestibility: A study using a human digestion simulator. <i>Food Hydrocolloids</i> , 2019, 94, 191-198.	10.7	31
38	3D Printing of Textured Soft Hybrid Meat Analogues. <i>Foods</i> , 2022, 11, 478.	4.3	31
39	Encapsulated natural antimicrobials: A promising way to reduce microbial growth in different food systems. <i>Food Control</i> , 2021, 123, 107678.	5.5	29
40	Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. <i>Food Research International</i> , 2009, 42, 666-673.	6.2	28
41	Chemical Modification of Starch. , 2018, , 283-321.		27
42	Changes in Cathepsin Activity during Low-Temperature Storage and Sous Vide Processing of Beef Brisket. <i>Food Science of Animal Resources</i> , 2020, 40, 415-425.	4.1	27
43	Textural and pasting properties of potatoes (<i>Solanum tuberosum</i> L.) as affected by storage temperature. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 520-526.	3.5	26
44	Potato Starch and Its Modification. , 2016, , 195-247.		24
45	Endogenous Proteolytic Systems and Meat Tenderness: Influence of Post-Mortem Storage and Processing. <i>Food Science of Animal Resources</i> , 2021, 41, 589-607.	4.1	19
46	THE POTENTIAL OF ROSEMARY AS A FUNCTIONAL INGREDIENT FOR MEAT PRODUCTS- A REVIEW. <i>Food Reviews International</i> , 2023, 39, 2212-2232.	8.4	19
47	Influence of Kiwifruit on Protein Digestion. <i>Advances in Food and Nutrition Research</i> , 2013, 68, 149-167.	3.0	18
48	Shockwave processing of beef brisket in conjunction with sous vide cooking: Effects on protein structural characteristics and muscle microstructure. <i>Food Chemistry</i> , 2021, 343, 128500.	8.2	18
49	Effects of Pulsed Electric Field Processing and Sous Vide Cooking on Muscle Structure and In Vitro Protein Digestibility of Beef Brisket. <i>Foods</i> , 2021, 10, 512.	4.3	18
50	Potato Starch and its Modification. , 2009, , 273-318.		17
51	Effect of post-cooking storage on texture and in vitro starch digestion of Japonica rice. <i>Journal of Food Process Engineering</i> , 2019, 42, e12985.	2.9	16
52	Muscle Proteins. , 2019, , 164-179.		14
53	Effects of Ultrasound Treatments on Tenderness and In Vitro Protein Digestibility of New Zealand Abalone, <i>Haliotis iris</i> . <i>Foods</i> , 2020, 9, 1122.	4.3	14
54	Cooking of short, medium and long-grain rice in limited and excess water: Effects on microstructural characteristics and gastro-small intestinal starch digestion in vitro. <i>LWT - Food Science and Technology</i> , 2021, 146, 111379.	5.2	14

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55	Importance of chemistry, technology and nutrition in potato processing. Food Chemistry, 2012, 133, 1091.	8.2	13
56	Indian culinary plants enhance glucose-induced insulin secretion and glucose consumption in INS-1 β -cells and 3T3-L1 adipocytes. Food Chemistry, 2011, 129, 1120-1125.	8.2	10
57	Antioxidant Quality of Tea (<i>Camellia sinensis</i>) as Affected by Environmental Factors. , 2014, , 121-129.		10
58	Physico-Chemical Characteristics and In Vitro Gastro-Small Intestinal Digestion of New Zealand Ryegrass Proteins. Foods, 2021, 10, 331.	4.3	9
59	Thermal inactivation of actinidin as affected by meat matrix. Meat Science, 2018, 145, 238-244.	5.5	7
60	Textural Characteristics of Raw and Cooked Potatoes. , 2016, , 475-501.		5
61	Effects of hydrothermal treatment and low-temperature storage of whole wheat grains on in vitro starch hydrolysis and flour properties. Food Chemistry, 2022, 395, 133516.	8.2	5
62	Microstructure, Starch Digestion, and Glycemic Index of Potatoes. , 2016, , 369-402.		4
63	Novel Applications of Potatoes. , 2016, , 627-649.		3
64	Importance of chemistry, nutrition and technology in rice processing. Food Chemistry, 2016, 191, 1.	8.2	2
65	Sweet potato microstructure, starch digestion, and glycemic index. , 2019, , 243-272.		2
66	Intact, Kibbled, and Cut Wheat Grains: Physico-Chemical, Microstructural Characteristics and Gastro-Small Intestinal Digestion In vitro. Starch/Staerke, 2021, 73, 2000267.	2.1	2
67	Influence of seed microstructure on the hydration kinetics and oral-gastro-small intestinal starch digestion in vitro of New Zealand pea varieties. Food Hydrocolloids, 2022, 129, 107631.	10.7	2
68	Textural and Rheological Characteristics of Raw and Cooked Potatoes. , 2009, , 249-271.		1
69	Chemistry, Processing, and Nutritional Attributes of Potatoes—An Introduction. , 2016, , xxiii-xxvi.		1
70	Tea Antioxidants As Affected by Environmental Factors. , 2018, , 313-331.		0