# Jaspreet Singh

List of Publications by Year
in descending order

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Version: 2024-02-01

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|---|---|---|---|
| 80 papers | 6,605 citations | 109321 35 h-index | 85541 71 g-index |
| 81 all docs | 81 docs citations | 81 times ranked | 4994 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 | Studies on the morphological, thermal and rheological properties of starch separated from some Indian potato cultivars. Food Chemistry, 2001, 75, 67-77. | 8.2 | 218 |
| 5 | Influence of acetic anhydride on physicochemical, morphological and thermal properties of corn and potato starch. Food Chemistry, 2004, 86, 601-608. | 8.2 | 201 |
| 6 | Influence of Guar Gum on the In Vitro Starch Digestibilityâ€"Rheological and Microstructural Characteristics. Food Biophysics, 2010, 5, 149-160. | 3.0 | 188 |
| 7 | Physico-chemical, rheological and structural properties of fractionated potato starches. Journal of Food Engineering, 2007, 82, 383-394. | 5.2 | 172 |
| 8 | Studies on the morphological and rheological properties of granular cold water soluble corn and potato starches. Food Hydrocolloids, 2003, 17, 63-72. | 10.7 | 160 |
| 9 | Effect of Acetylation on Some Properties of Corn and Potato Starches. Starch/Staerke, 2004, 56, 586-601. | 2.1 | 140 |
| 10 | Physico-chemical and morphological characteristics of New Zealand Taewa (Maori potato) starches. Carbohydrate Polymers, 2006, 64, 569-581. | 10.2 | 138 |
| 11 | Effect of cross-linking on some properties of potato (Solanum tuberosum L.) starches. Journal of the Science of Food and Agriculture, 2006, 86, 1945-1954. | 3.5 | 130 |
| 12 | The role of cotyledon cell structure during in vitro digestion of starch in navy beans. Carbohydrate Polymers, 2012, 87, 1678-1688. | 10.2 | 110 |
| 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 | Physicochemical, rheological and cookie making properties of corn and potato flours. Food Chemistry, 2003, 83, 387-393. | 8.2 | 103 |
| 15 | Impact of structural characteristics on starch digestibility of cooked rice. Food Chemistry, 2016, 191, 91-97. | 8.2 | 103 |
| 16 | Starchâ€"cassia gum interactions: A microstructure â€" Rheology study. Food Chemistry, 2008, 111, 1-10. | 8.2 | 98 |
| 17 | Parenchyma cell microstructure and textural characteristics of raw and cooked potatoes. Food Chemistry, 2012, 133, 1092-1100. | 8.2 | 88 |
| 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 | Effect of fatty acids on the rheological properties of corn and potato starch. Journal of Food Engineering, 2002, 52, 9-16. | 5.2 | 86 |
| 20 | In vitro digestibility of starch in cooked potatoes as affected by guar gum: Microstructural and rheological characteristics. Food Chemistry, 2012, 133, 1206-1213. | 8.2 | 86 |
| 21 | 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 |
| 22 | Dual modification of potato starch: Effects of heat-moisture and high pressure treatments on starch structure and functionalities. Food Chemistry, 2020, 318, 126475. | 8.2 | 72 |
| 23 | Meat analogs: Protein restructuring during thermomechanical processing. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1221-1249. | 11.7 | 66 |
| 24 | Morphological, thermal and rheological characterization of starch isolated from New Zealand Kamo Kamo (Cucurbita pepo) fruit â€“ A novel source. Carbohydrate Polymers, 2007, 67, 233-244. | 10.2 | 60 |
| 25 | High pressure processing and retrogradation of potato starch: Influence on functional properties and gastro-small intestinal digestion inÂvitro. Food Hydrocolloids, 2018, 75, 131-137. | 10.7 | 60 |
| 26 | Microstructural characteristics and gastro-small intestinal digestion in vitro of potato starch: Effects of refrigerated storage and reheating in microwave. Food Chemistry, 2017, 226, 171-178. | 8.2 | 51 |
| 27 | Characterization of Gum Ghatti (<i>Anogeissus latifolia</i>): A Structural and Rheological Approach. Journal of Food Science, 2009, 74, E328-32. | 3.1 | 50 |
| 28 | Modulating effect of cotyledon cell microstructure on in vitro digestion of starch in legumes. Food Hydrocolloids, 2019, 96, 112-122. | 10.7 | 50 |
| 29 | CHANGES IN PHYSICO-CHEMICAL, THERMAL, COOKING AND TEXTURAL PROPERTIES OF RICE DURING AGING. Journal of Food Processing and Preservation, 2003, 27, 387-400. | 2.0 | 48 |
| 30 | Phenolic Content and Antioxidant Activity of Germinated and Cooked Pulses. International Journal of Food Properties, 2011, 14, 1366-1374. | 3.0 | 46 |
| 31 | Physiochemical, Pasting, and Thermal Properties of Starch Isolated from Different Barley Cultivars. International Journal of Food Properties, 2013, 16, 1494-1506. | 3.0 | 42 |
| 32 | Low temperature post-harvest storage of New Zealand Taewa (Maori potato): Effects on starch physico-chemical and functional characteristics. Food Chemistry, 2008, 106, 583-596. | 8.2 | 39 |
| 33 | Food material properties as determining factors in nutrient release during human gastric digestion: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 3753-3769. | 10.3 | 39 |
| 34 | Food Microstructure and Starch Digestion. Advances in Food and Nutrition Research, 2013, 70, 137-179. | 3.0 | 38 |
| 35 | Formation of starch spherulites: Role of amylose content and thermal events. Food Chemistry, 2010, 121, 980-989. | 8.2 | 37 |
| 36 | Biomimetic plant foods: Structural design and functionality. Trends in Food Science and Technology, 2018, 82, 46-59. | 15.1 | 36 |

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| 37 | Understanding the impact of Pulsed Electric Fields treatment on the thermal and pasting properties of raw and thermally processed oat flours. Food Research International, 2020, 129, 108839. | 6.2 | 35 |
| 38 | Effects of different ingredients and microwave power on popping characteristics of popcorn. Journal of Food Engineering, 1999, 42, 161-165. | 5.2 | 34 |
| 39 | Relationships between various physicochemical, thermal and rheological properties of starches separated from different potato cultivars. Journal of the Science of Food and Agriculture, 2004, 84, 714-720. | 3.5 | 32 |
| 40 | Alternative proteins vs animal proteins: The influence of structure and processing on their gastro-small intestinal digestion. Trends in Food Science and Technology, 2022, 122, 275-286. | 15.1 | 32 |
| 41 | Starch â€“ A Potential Biomaterial for Biomedical Applications. , 2007, , 83-98. | | 31 |
| 42 | Microstructure of indica and japonica rice influences their starch digestibility: A study using a human digestion simulator. Food Hydrocolloids, 2019, 94, 191-198. | 10.7 | 31 |
| 43 | 3D Printing of Textured Soft Hybrid Meat Analogues. Foods, 2022, 11, 478. | 4.3 | 31 |
| 44 | Mapping the Spatiotemporal Distribution of Acid and Moisture in Food Structures during Gastric Juice Diffusion Using Hyperspectral Imaging. Journal of Agricultural and Food Chemistry, 2019, 67, 9399-9410. | 5.2 | 30 |
| 45 | Characterization of egg white gel microstructure and its relationship with pepsin diffusivity. Food Hydrocolloids, 2020, 98, 105258. | 10.7 | 29 |
| 46 | Development and characterization of extruded snacks from New Zealand Taewa (Maori potato) flours. Food Research International, 2009, 42, 666-673. | 6.2 | 28 |
| 47 | Potato starch retrogradation in tuber: Structural changes and gastro-small intestinal digestion in vitro. Food Hydrocolloids, 2018, 84, 552-560. | 10.7 | 28 |
| 48 | Textural and pasting properties of potatoes (Solanum tuberosum L.) as affected by storage temperature. Journal of the Science of Food and Agriculture, 2007, 87, 520-526. | 3.5 | 26 |
| 49 | Rice Germination and Its Impact on Technological and Nutritional Properties: A Review. Rice Science, 2022, 29, 201-215. | 3.9 | 26 |
| 50 | Potato Starch and Its Modification. , 2016, , 195-247. | | 24 |
| 51 | RHEOLOGICAL AND TEXTURAL CHARACTERISTICS OF RAW AND PARâ€COOKED TAEWA (MAORI POTATOES) OF NEW ZEALAND. Journal of Texture Studies, 2008, 39, 210-230. | 2.5 | 21 |
| 52 | Influence of time-temperature cycles on potato starch retrogradation in tuber and starch digestion in vitro. Food Hydrocolloids, 2020, 98, 105240. | 10.7 | 20 |
| 53 | Potato Starch and its Modification. , 2009, , 273-318. | | 17 |
| 54 | Effect of postâ€cooking storage on texture and in vitro starch digestion of Japonica rice. Journal of Food Process Engineering, 2019, 42, e12985. | 2.9 | 16 |

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| 55 | In-situ disintegration of egg white gels by pepsin and kinetics of nutrient release followed by time-lapse confocal microscopy. Food Hydrocolloids, 2020, 98, 105228. | 10.7 | 16 |
| 56 | 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. LWT - Food Science and Technology, 2021, 146, 111379. | 5.2 | 14 |
| 57 | Importance of chemistry, technology and nutrition in potato processing. Food Chemistry, 2012, 133, 1091. | 8.2 | 13 |
| 58 | Effect of Process Variables and Sodium Alginate on Extrusion Behavior of Nixtamalized Corn Grit. International Journal of Food Properties, 2004, 7, 329-340. | 3.0 | 12 |
| 59 | A novel apparatus for time-lapse optical microscopy of gelatinisation and digestion of starch inside plant cells. Food Hydrocolloids, 2020, 104, 105551. | 10.7 | 11 |
| 60 | EFFECT OF BAKING INGREDIENTS AND MIXING DURATION ON DOUGH DEVELOPMENT, GAS RELEASE AND BREAD MAKING PROPERTIES. Journal of Food Quality, 2002, 25, 305-315. | 2.6 | 10 |
| 61 | Egg white gel structure determines biochemical digestion with consequences on softening and mechanical disintegration during in vitro gastric digestion. Food Research International, 2020, 138, 109782. | 6.2 | 10 |
| 62 | Isolated potato parenchyma cells: Physico-chemical characteristics and gastro-small intestinal digestion in vitro. Food Hydrocolloids, 2020, 108, 105972. | 10.7 | 10 |
| 63 | Modifications in the physicochemical properties of flour â€œfractionsâ€•after Pulsed Electric Fields treatment of thermally processed oat. Innovative Food Science and Emerging Technologies, 2020, 64, 102406. | 5.6 | 10 |
| 64 | Encapsulation of Lacticaseibacillus rhamnosus GG: Probiotic Survival, In Vitro Digestion and Viability in Apple Juice and Yogurt. Applied Sciences (Switzerland), 2022, 12, 2141. | 2.5 | 10 |
| 65 | Role of biochemical and mechanical disintegration on Î²-carotene release from steamed and fried sweet potatoes during in vitro gastric digestion. Food Research International, 2020, 136, 109481. | 6.2 | 9 |
| 66 | Physico-Chemical Characteristics and In Vitro Gastro-Small Intestinal Digestion of New Zealand Ryegrass Proteins. Foods, 2021, 10, 331. | 4.3 | 9 |
| 67 | Pilot scale production and inÂvitro gastro-small intestinal digestion of self-assembled recrystallised starch (SARS) structures. Journal of Food Engineering, 2016, 191, 95-104. | 5.2 | 6 |
| 68 | Nutritional evaluation and utilisation of composite whole flours for making functional cookies rich in Î²-glucan and isoflavones. British Food Journal, 2017, 119, 909-920. | 2.9 | 6 |
| 69 | Textural Characteristics of Raw and Cooked Potatoes. , 2016, , 475-501. | | 5 |
| 70 | 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 |
| 71 | Microstructure, Starch Digestion, and Glycemic Index of Potatoes. , 2016, , 369-402. | | 4 |
| 72 | Novel Applications of Potatoes. , 2016, , 627-649. | | 3 |

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| 73 | Sous vide processed potatoes: Starch retrogradation in tuber and oral-gastro-small intestinal starch digestion in vitro. Food Hydrocolloids, 2021, 124, 107163. | 10.7 | 3 |
| 74 | Cotyledon Cell Structure and In Vitro Starch Digestion in Navy Beans. , 2014, , 223-242. | | 2 |
| 75 | Importance of chemistry, nutrition and technology in rice processing. Food Chemistry, 2016, 191, 1. | 8.2 | 2 |
| 76 | Legume Microstructure. , 2019, , 15-21. | | 2 |
| 77 | Intact, Kibbled, and Cut Wheat Grains: Physicoâ€Chemical, Microstructural Characteristics and Gastroâ€Small Intestinal Digestion In vitro. Starch/Staerke, 2021, 73, 2000267. | 2.1 | 2 |
| 78 | Fortifying compounds reduce starch hydrolysis of potato chips during gastroâ€small intestinal digestion in vitro. Starch/Staerke, 2021, 73, 2000196. | 2.1 | 2 |
| 79 | 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 |
| 80 | Chemistry, Processing, and Nutritional Attributes of Potatoesâ€"An Introduction. , 2016, , xxiii-xxvi. | | 1 |