Narpinder Singh

List of Publications by Year
in descending order

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263	17,571	10389	18130
papers	citations	72 h-index	120 g-index

270	270	270	11650
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Influence of dry air and infrared pre-treatments on oxidative stability, Maillard reaction products and other chemical properties of linseed (Linum usitatissimum L.) oil. Journal of Food Science and Technology, 2022, 59, 366-376.	2.8	13
2	Effect of High Pressure Treatment on Structural, Functional, and Inâ€Vitro Digestibility of Starches from Tubers, Cereals, and Beans. Starch/Staerke, 2022, 74, 2100096.	2.1	7
3	Protein, thermal and functional properties of Î±-, Î³- and ï‰-gliadins of wheat and their effect on bread making characteristics. Food Hydrocolloids, 2022, 124, 107212.	10.7	14
4	Comparison of effect of using hard and soft wheat on the high molecular weight-glutenin subunits profile and the quality of produced cookie. Journal of Food Science and Technology, 2022, 59, 2545-2561.	2.8	2
5	Impact of germination on nutraceutical, functional and gluten free muffin making properties of Tartary buckwheat (Fagopyrum tataricum). Food Hydrocolloids, 2022, 124, 107268.	10.7	23
6	Proteins isolates and hydrolysates: structureâ€function relation, production, bioactivities and applications for traditional and modern high nutritional valueâ€added food products. International Journal of Food Science and Technology, 2022, 57, 5567-5570.	2.7	0
7	Muffins fortified with Dacryodes macrophylla L. fruit: quality and sensory evaluation. Foods and Raw Materials, 2022, , 40-50.	2.1	4
8	Colour, composition, digestibility, functionality and pasting properties of diverse kidney beans (Phaseolus vulgaris) flours. Current Research in Food Science, 2022, 5, 619-628.	5.8	6
9	Functional, amino acid composition and protein profiling of protein isolates from different pigmented, nonpigmented and improved rice varieties and their effects on starch thermal and dynamic rheological behaviour. International Journal of Food Science and Technology, 2022, 57, 2932-2943.	2.7	2
10	Antioxidative and antimicrobial properties of pulse proteins and their applications in glutenâ€free foods and sports nutrition. International Journal of Food Science and Technology, 2022, 57, 5571-5584.	2.7	10
11	Effect of solvents and supercriticalâ€CO₂ extraction of lipids on physicoâ€chemical, functional, pasting and rheological properties of hard, medium hard and soft wheat varieties. International Journal of Food Science and Technology, 2022, 57, 5057-5067.	2.7	2
12	Diversity in phenolics, amino acids, rheology and noodles glycemic response of brown rice from non-basmati and basmati rice. Food Research International, 2022, 158, 111500.	6.2	3
13	Isolation of arabinoxylan and cellulose-rich arabinoxylan from wheat bran of different varieties and their functionalities. Food Hydrocolloids, 2021, 112, 106287.	10.7	32
14	Effect of photoperiod and growth media on yield and antioxidant properties of wheatgrass juice of Indian wheat varieties. Journal of Food Science and Technology, 2021, 58, 3019-3029.	2.8	11
15	Effect of growing conditions on proximate, mineral, amino acid, phenolic composition and antioxidant properties of wheatgrass from different wheat (Triticum aestivum L.) varieties. Food Chemistry, 2021, 341, 128201.	8.2	34
16	Evaluation of heat stress through delayed sowing on physicochemical and functional characteristics of grains, whole meals and flours of India wheat. Food Chemistry, 2021, 344, 128725.	8.2	15
17	Effect of degree of milling and defatting on proximate composition, functional and texture characteristics of gluten-free muffin of bran of long-grain indica rice cultivars. Food Chemistry, 2021, 345, 128861.	8.2	8
18	Physicochemical, functional and structural characteristics of grains, flour and protein isolates of Indian quinoa lines. Food Research International, 2021, 140, 109982.	6.2	27

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19	Chemistry of pulsesâ€"macronutrients. , 2021, , 31-59.		5
20	Chemistry of pulsesâ€"micronutrients. , 2021, , 61-86.		3
21	Functional and physicochemical properties of pulse starch. , 2021, , 87-112.		6
22	Composition, pasting, functional, and microstructural properties of flours from different split dehulled pulses (dhals). Journal of Food Processing and Preservation, 2021, 45, e15485.	2.0	8
23	Novel Gellan Gum-Based In Situ Nanovesicle Formulation of Docetaxel for Its Localized Delivery Using Depot Formation. AAPS PharmSciTech, 2021, 22, 165.	3.3	9
24	Impact of germination on phenolic composition, antioxidant properties, antinutritional factors, mineral content and Maillard reaction products of malted quinoa flour. Food Chemistry, 2021, 346, 128915.	8.2	56
25	Structural and functional properties of amaranth starches from residue obtained during protein extraction. Journal of Food Measurement and Characterization, 2021, 15, 5087-5096.	3.2	2
26	The increasing hunger concern and current need in the development of sustainable food security in the developing countries. Trends in Food Science and Technology, 2021, 113, 423-429.	15.1	20
27	Impact of intermittent frying on chemical properties, fatty acid composition, and oxidative stability of 10 different vegetable oil blends. Journal of Food Processing and Preservation, 2021, 45, e16015.	2.0	13
28	Proximate, mineral, amino acid composition, phenolic profile, antioxidant and functional properties of oilseed cakes. International Journal of Food Science and Technology, 2021, 56, 6732-6741.	2.7	9
29	Vitamin E TPGS based palatable, oxidatively and physically stable emulsion of microalgae DHA oil for infants, children and food fortification. Journal of Dispersion Science and Technology, 2020, 41, 1674-1689.	2.4	11
30	Phenolic compounds in potato (Solanum tuberosum L.) peel and their healthâ€promoting activities. International Journal of Food Science and Technology, 2020, 55, 2273-2281.	2.7	30
31	Influence of sprouting on phenolic composition and starch characteristics of lentil and horse gram. International Journal of Food Science and Technology, 2020, 55, 1744-1753.	2.7	5
32	Proximate composition, amino acid profile, pasting and process characteristics of flour from different Tartary buckwheat varieties. Food Research International, 2020, 130, 108946.	6.2	50
33	Comparative analysis of native and defatted flour from hard, extraordinarily soft, and mediumâ€hard wheat varieties for protein solvation, pasting, mixing, and dough rheological behavior. Journal of Food Science, 2020, 85, 65-76.	3.1	8
34	Marker-trait association identified candidate starch biosynthesis pathway genes for starch and amyloseâ€"lipid complex gelatinization in wheat (Triticum aestivum L.). Euphytica, 2020, 216, 1.	1.2	7
35	Influence of microwave roasting on chemical composition, oxidative stability and fatty acid composition of flaxseed (Linum usitatissimum L.) oil. Food Chemistry, 2020, 326, 126974.	8.2	111
36	Changes in chemical properties and oxidative stability of refined vegetable oils during shortâ€term deepâ€frying cycles. Journal of Food Processing and Preservation, 2020, 44, e14445.	2.0	22

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37	Phenolic composition, antioxidant potential and health benefits of citrus peel. Food Research International, 2020, 132, 109114.	6.2	295
38	Effect of buckwheat incorporation on batter fermentation, rheology, phenolic, amino acid composition and textural properties of idli. LWT - Food Science and Technology, 2020, 122, 109042.	5.2	11
39	Diversity and relationship among grain, flour and starch characteristics of Indian Himalayan colored corn accessions. Journal of Food Science and Technology, 2020, 57, 3801-3813.	2.8	6
40	Antioxidant Profile of Legume Seeds. Sustainable Agriculture Reviews, 2020, , 71-95.	1.1	0
41	Physicochemical, pasting, and thermal properties of starches isolated from different adzuki bean () Tj ETQq1 1 0.784314 rgBT /Overlo	2.0	10
42	Role of Gluten in Surface Chemistry: Nanometallic Bioconjugation of Hard, Medium, and Soft Wheat Protein. Journal of Agricultural and Food Chemistry, 2019, 67, 7886-7897.	5.2	5
43	Development and characterization of Solid-SNEDDS formulation of DHA using hydrophilic carrier with improved shelf life, oxidative stability and therapeutic activity. Journal of Drug Delivery Science and Technology, 2019, 54, 101326.	3.0	14
44	Functional properties and dynamic rheology of protein isolates extracted from male and female common carp (Cyprinus carpio) muscle subjected to pHâ€shifting method. Journal of Food Processing and Preservation, 2019, 43, e14181.	2.0	4
45	Evaluation of head and broken rice of long grain Indica rice cultivars: Evidence for the role of starch and protein composition to head rice recovery. Food Research International, 2019, 126, 108675.	6.2	7
46	Impact of infrared and dry air roasting on the oxidative stability, fatty acid composition, Maillard reaction products and other chemical properties of black cumin (Nigella sativa L.) seed oil. Food Chemistry, 2019, 295, 537-547.	8.2	89
47	Isolation and characterization of arabinoxylans from wheat bran and study of their contribution to wheat flour dough rheology. Carbohydrate Polymers, 2019, 221, 166-173.	10.2	45
48	Effect of debranning on grains and meal characteristics of different Indian and exotic wheat varieties. Food Research International, 2019, 123, 327-339.	6.2	6
49	Chemical, thermal, rheological and FTIR studies of vegetable oils and their effect on eggless muffin characteristics. Journal of Food Processing and Preservation, 2019, 43, e13978.	2.0	30
50	Optimization of process parameters for preparation of rice extrudates from short and long Indica rice cultivars milled to varying degree of milling. Journal of Food Science and Technology, 2019, 56, 2467-2479.	2.8	4
51	Physicochemical evaluation of corn extrudates containing varying buckwheat flour levels prepared at various extrusion temperatures. Journal of Food Science and Technology, 2019, 56, 2205-2212.	2.8	22
52	Effect of chickpea and spinach on extrusion behavior of corn grit. Journal of Food Science and Technology, 2019, 56, 2257-2266.	2.8	26
53	Diversity in protein secondary structure, molecular weight, mineral and amino acid composition of lentil and horse gram germplasm. Journal of Food Science and Technology, 2019, 56, 1601-1612.	2.8	12
54	Properties of octenyl succinic anhydride (OSA) modified starches and their application in low fat mayonnaise. International Journal of Biological Macromolecules, 2019, 131, 147-157.	7.5	70

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55	Maize: Composition, Bioactive Constituents, and Unleavened Bread. , 2019, , 111-121.		5
56	Impact of roasting and extraction methods on chemical properties, oxidative stability and Maillard reaction products of peanut oils. Journal of Food Science and Technology, 2019, 56, 2436-2445.	2.8	64
57	Evaluation of pasting and dough rheological properties of composite flours made from flour varied in gluten strength. Journal of Food Science and Technology, 2019, 56, 2700-2711.	2.8	7
58	Pulse proteins: secondary structure, functionality and applications. Journal of Food Science and Technology, 2019, 56, 2787-2798.	2.8	89
59	Relationship of Mixolab characteristics with protein, pasting, dynamic and empirical rheological characteristics of flours from Indian wheat varieties with diverse grain hardness. Journal of Food Science and Technology, 2019, 56, 2679-2686.	2.8	11
60	Effects of incorporation of groundnut oil and hydrogenated fat on pasting and dough rheological properties of flours from wheat varieties. Journal of Food Science and Technology, 2019, 56, 1056-1065.	2.8	8
61	Effect of infrared roasting on antioxidant activity, phenolic composition and Maillard reaction products of Tartary buckwheat varieties. Food Chemistry, 2019, 285, 240-251.	8.2	63
62	Effect of native and gelatinized starches from various sources on sponge cake making characteristics of wheat flour. Journal of Food Science and Technology, 2019, 56, 1046-1055.	2.8	12
63	Amaranth: Potential Source for Flour Enrichment. , 2019, , 123-135.		12
64	Hard, medium-hard and extraordinarily soft wheat varieties: Comparison and relationship between various starch properties. International Journal of Biological Macromolecules, 2019, 123, 1143-1149.	7.5	19
65	Antimicrobial potential of pomegranate peel: a review. International Journal of Food Science and Technology, 2019, 54, 959-965.	2.7	74
66	Nanoencapsulation of docosahexaenoic acid (DHA) using a combination of food grade polymeric wall materials and its application for improvement in bioavailability and oxidative stability. Food and Function, 2018, 9, 2213-2227.	4.6	29
67	Phenolic compounds as beneficial phytochemicals in pomegranate (Punica granatum L.) peel: A review. Food Chemistry, 2018, 261, 75-86.	8.2	302
68	Physico-chemical, hydration, cooking, textural and pasting properties of different adzuki bean (Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.8	27
69	Diversity in protein profiling, pasting, empirical and dynamic dough rheological properties of meal from different durum wheat accessions. Journal of Food Science and Technology, 2018, 55, 1256-1269.	2.8	10
70	Characteristics of white, yellow, purple corn accessions: phenolic profile, textural, rheological properties and muffin making potential. Journal of Food Science and Technology, 2018, 55, 2334-2343.	2.8	35
71	Effect of degree of milling on physicochemical, structural, pasting and cooking properties of short and long grain Indica rice cultivars. Food Chemistry, 2018, 260, 231-238.	8.2	53
72	Structural, Morphological, Thermal, and Pasting Properties of Starches From Diverse Indian Potato Cultivars. Starch/Staerke, 2018, 70, 1700130.	2.1	26

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73	Enzymatic Browning of Fruit and Vegetables: A Review. , 2018, , 63-78.		62
74	Fractionation and grain hardness effect on protein profiling, pasting and rheological properties of flours from medium-hard and extraordinarily soft wheat varieties. Journal of Food Science and Technology, 2018, 55, 4661-4674.	2.8	12
75	Ketoâ€"Enol Tautomerism of Temperature and pH Sensitive Hydrated Curcumin Nanoparticles: Their Role as Nanoreactors and Compatibility with Blood Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 11974-11980.	5.2	18
76	Effect of Parboiling on Phenolic, Protein, and Pasting Properties of Rice from Different Paddy Varieties. Journal of Food Science, 2018, 83, 2761-2771.	3.1	28
77	Effect of grain hardness, fractionation and cultivars on protein, pasting and dough rheological properties of different wheat flours. International Journal of Food Science and Technology, 2018, 53, 2077-2087.	2.7	7
78	Traditional and improved paddy varieties: Composition, protein, pasting, and glutenâ€free chapati making properties. Cereal Chemistry, 2018, 95, 666-678.	2.2	12
79	Structural, morphological, functional and digestibility properties of starches from cereals, tubers and legumes: a comparative study. Journal of Food Science and Technology, 2018, 55, 3799-3808.	2.8	64
80	Variation in composition, protein and pasting characteristics of different pigmented and non pigmented rice (Oryza sativa L.) grown in Indian Himalayan region. Journal of Food Science and Technology, 2018, 55, 3809-3820.	2.8	20
81	Applications of rice protein in nanomaterials synthesis, nanocolloids of rice protein, and bioapplicability. International Journal of Biological Macromolecules, 2018, 120, 394-404.	7.5	13
82	Insights into the phenolic compounds present in jambolan (Syzygium cumini) along with their healthâ€promoting effects. International Journal of Food Science and Technology, 2018, 53, 2431-2447.	2.7	28
83	Characteristics of starch separated from coarse and fine flour fractions obtained from hard, mediumâ€hard, and soft Indian wheat cultivars. Starch/Staerke, 2017, 69, 1600012.	2.1	9
84	Protein and microstructure evaluation of harder-to-cook and easy-to-cook grains from different kidney bean accessions. LWT - Food Science and Technology, 2017, 79, 487-495.	5.2	25
85	Saponins in pulses and their health promoting activities: A review. Food Chemistry, 2017, 233, 540-549.	8.2	186
86	Chemical, nutritional and phenolic composition of wheatgrass and pulse shoots. International Journal of Food Science and Technology, 2017, 52, 2191-2200.	2.7	35
87	Pulses: an overview. Journal of Food Science and Technology, 2017, 54, 853-857.	2.8	157
88	Effect of Extrusion on Physicochemical Properties, Digestibility, and Phenolic Profiles of Grit Fractions Obtained from Dry Milling of Normal and Waxy Corn. Journal of Food Science, 2017, 82, 1101-1109.	3.1	35
89	Comparison of color, anti-nutritional factors, minerals, phenolic profile and protein digestibility between hard-to-cook and easy-to-cook grains from different kidney bean (Phaseolus vulgaris) accessions. Journal of Food Science and Technology, 2017, 54, 1023-1034.	2.8	67
90	Modeling Flour and Dough Quality of Indian Wheat Varieties. Journal of Food Processing and Preservation, 2017, 41, e13074.	2.0	0

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91	Extraordinarily soft, medium-hard and hard Indian wheat varieties: Composition, protein profile, dough and baking properties. Food Research International, 2017, 100, 306-317.	6.2	34
92	Phenolic composition and antioxidant potential of grain legume seeds: A review. Food Research International, 2017, 101, 1-16.	6.2	301
93	Ultrasound assisted extraction of polyphenols and their distribution in whole mung bean, hull and cotyledon. Journal of Food Science and Technology, 2017, 54, 921-932.	2.8	61
94	Bioactive constituents in pulses and their health benefits. Journal of Food Science and Technology, 2017, 54, 858-870.	2.8	200
95	Wheat starch production, structure, functionality and applicationsâ€"a review. International Journal of Food Science and Technology, 2017, 52, 38-58.	2.7	205
96	Characteristics of normal and waxy corn: physicochemical, protein secondary structure, dough rheology and chapatti making properties. Journal of Food Science and Technology, 2017, 54, 3285-3296.	2.8	12
97	Antimicrobial Peptides and Polyphenols: Implications in Food Safety and Preservation. , 2017, , 117-152.		2
98	Effect of different doses of nitrogen on protein profiling, pasting and quality attributes of rice from different cultivars. Journal of Food Science and Technology, 2016, 53, 2452-2462.	2.8	17
99	Physicochemical characterisation of corn extrudates prepared with varying levels of beetroot (Beta vulgaris) at different extrusion temperatures. International Journal of Food Science and Technology, 2016, 51, 911-919.	2.7	44
100	Effect of gelatinized-retrograded and extruded starches on characteristics of cookies, muffins and noodles. Journal of Food Science and Technology, 2016, 53, 2482-2491.	2.8	27
101	Physicochemical and rheological properties of starch and flour from different durum wheat varieties and their relationships with noodle quality. Journal of Food Science and Technology, 2016, 53, 2127-2138.	2.8	96
102	Functionality and digestibility of albumins and globulins from lentil and horse gram and their effect on starch rheology. Food Hydrocolloids, 2016, 61, 843-850.	10.7	56
103	Protein and starch characteristics of milled rice from different cultivars affected by transplantation date. Journal of Food Science and Technology, 2016, 53, 3186-3196.	2.8	27
104	Effect of canning on color, protein and phenolic profile of grains from kidney bean, field pea and chickpea. Food Research International, 2016, 89, 526-532.	6.2	38
105	Comparison of Composition, Protein, Pasting, and Phenolic Compounds of Brown Rice and Germinated Brown Rice from Different Cultivars. Cereal Chemistry, 2016, 93, 584-592.	2.2	41
106	Composition, bioactive compounds and antioxidant activity of common Indian fruits and vegetables. Journal of Food Science and Technology, 2016, 53, 4056-4066.	2.8	114
107	Impact of germination on flour, protein and starch characteristics of lentil (Lens culinari) and horsegram (Macrotyloma uniflorum L.) lines. LWT - Food Science and Technology, 2016, 65, 137-144.	5.2	99
108	Effect of feed moisture and extrusion temperature on protein digestibility and extrusion behaviour of lentil and horsegram. LWT - Food Science and Technology, 2016, 70, 349-357.	5.2	48

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109	Bioactive compounds in banana and their associated health benefits â€“ A review. Food Chemistry, 2016, 206, 1-11.	8.2	291
110	Effect of nonthermal plasma on physico-chemical, amino acid composition, pasting and protein characteristics of short and long grain rice flour. Food Research International, 2016, 81, 50-57.	6.2	93
111	Development of eggless gluten-free rice muffins utilizing black carrot dietary fibre concentrate and xanthan gum. Journal of Food Science and Technology, 2016, 53, 1269-1278.	2.8	92
112	InÂvitro antioxidant and antimicrobial properties of jambolan (Syzygium cumini) fruit polyphenols. LWT - Food Science and Technology, 2016, 65, 1025-1030.	5.2	131
113	Diversity in quality traits amongst Indian wheat varieties II: Paste, dough and muffin making properties. Food Chemistry, 2016, 197, 316-324.	8.2	54
114	Diversity in quality traits amongst Indian wheat varieties I: Flour and protein characteristics. Food Chemistry, 2016, 194, 337-344.	8.2	62
115	Successive Reduction Dry Milling of Normal and Waxy Corn: Grain, Grit, and Flour Properties. Journal of Food Science, 2015, 80, C1144-55.	3.1	16
116	Relationship between protein characteristics and filmâ€forming properties of kidney bean, field pea and amaranth protein isolates. International Journal of Food Science and Technology, 2015, 50, 1033-1043.	2.7	50
117	Effect of banana flour, screw speed and temperature on extrusion behaviour of corn extrudates. Journal of Food Science and Technology, 2015, 52, 4276-4285.	2.8	40
118	Influence of jambolan (<scp>S</scp>yzygium cumini) and xanthan gum incorporation on the physicochemical, antioxidant and sensory properties of glutenâ€free eggless rice muffins. International Journal of Food Science and Technology, 2015, 50, 1190-1197.	2.7	89
119	Relationship of various flour properties with noodle making characteristics among durum wheat varieties. Food Chemistry, 2015, 188, 517-526.	8.2	74
120	Cowpea protein isolates: Functional properties and application in gluten-free rice muffins. LWT - Food Science and Technology, 2015, 63, 927-933.	5.2	138
121	Effect of extrusion on morphology, structural, functional properties and in vitro digestibility of corn, field pea and kidney bean starches. Starch/Staerke, 2015, 67, 721-728.	2.1	47
122	Effect of guar gum and xanthan gum on pasting and noodle-making properties of potato, corn and mung bean starches. Journal of Food Science and Technology, 2015, 52, 8113-8121.	2.8	100
123	Himalayan kidney bean germplasm: Grain-flour characteristics, structural-functional properties and in-vitro digestibility of starches. Food Research International, 2015, 77, 498-505.	6.2	20
124	Structural and functional characterization of kidney bean and field pea protein isolates: A comparative study. Food Hydrocolloids, 2015, 43, 679-689.	10.7	441
125	Quality traits analysis and protein profiling of field pea (Pisum sativum) germplasm from Himalayan region. Food Chemistry, 2015, 172, 528-536.	8.2	10
126	Atmospheric pressure cold plasma (ACP) treatment of wheat flour. Food Hydrocolloids, 2015, 44, 115-121.	10.7	230

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127	Influence of Early and Delayed Transplantation of Paddy on Physicochemical, Pasting, Cooking, Textural, and Protein Characteristics of Milled Rice. Cereal Chemistry, 2014, 91, 389-397.	2.2	37
128	Structural, thermal, and rheological properties of Amaranthus hypochondriacus and Amaranthus caudatus starches. Starch/Staerke, 2014, 66, 457-467.	2.1	32
129	Physicochemical, Pasting, and Functional Properties of Amaranth Seed Flours: Effects of Lipids Removal. Journal of Food Science, 2014, 79, C1271-7.	3.1	63
130	Influence of kidney bean, field pea and amaranth protein isolates on the characteristics of starchâ€based glutenâ€free muffins. International Journal of Food Science and Technology, 2014, 49, 2237-2244.	2.7	126
131	Relationship between physicochemical and functional properties of amaranth (<scp>A</scp>maranthus hypochondriacus) protein isolates. International Journal of Food Science and Technology, 2014, 49, 541-550.	2.7	93
132	Relationships of flour solvent retention capacity, secondary structure and rheological properties with the cookie making characteristics of wheat cultivars. Food Chemistry, 2014, 158, 48-55.	8.2	71
133	Characteristics of starch obtained at different stages of purification during commercial wet milling of maize. Starch/Staerke, 2014, 66, 668-677.	2.1	58
134	Evaluation of physicochemical, textural, mineral and protein characteristics of kidney bean grown at Himalayan region. Food Research International, 2014, 66, 45-57.	6.2	20
135	Composition, Rheological and Extrusion Behaviour of Fractions Produced by Three Successive Reduction Dry Milling of Corn. Food and Bioprocess Technology, 2014, 7, 1414-1423.	4.7	31
136	Maize: Grain Structure, Composition, Milling, and Starch Characteristics. , 2014, , 65-76.		18
137	Diversity in grain, flour, dough and gluten properties amongst Indian wheat cultivars varying in high molecular weight subunits (HMW-GS). Food Research International, 2013, 53, 63-72.	6.2	72
138	Novel Biodegradable Films with Extraordinary Tensile Strength and Flexibility Provided by Nanoparticles. ACS Sustainable Chemistry and Engineering, 2013, 1, 127-136.	6.7	26
139	Effect of shearing on functional properties of starches isolated from Indian kidney beans. Starch/Staerke, 2013, 65, 808-813.	2.1	16
140	Grains, starch and protein characteristics of rice bean (Vigna umbellata) grown in Indian Himalaya regions. Food Research International, 2013, 54, 102-110.	6.2	41
141	Beneficial phytochemicals in potato â€" a review. Food Research International, 2013, 50, 487-496.	6.2	303
142	Relationship of polymeric proteins and empirical dough rheology with dynamic rheology of dough and gluten from different wheat varieties. Food Hydrocolloids, 2013, 33, 342-348.	10.7	100
143	Green Chemistry of Zein Protein Toward the Synthesis of Bioconjugated Nanoparticles: Understanding Unfolding, Fusogenic Behavior, and Hemolysis. ACS Sustainable Chemistry and Engineering, 2013, 1, 627-639.	6.7	69
144	Isoamylase debranched fractions and granule size in starches from kidney bean germplasm: Distribution and relationship with functional properties. Food Research International, 2012, 47, 174-181.	6.2	20

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145	Diversity in characteristics of starch amongst rice bean (Vigna umbellate) germplasm: Amylopectin structure, granules size distribution, thermal and rheology. Food Research International, 2012, 46, 194-200.	6.2	16
146	Structure and Functional Properties of Acetylated Sorghum Starch. International Journal of Food Properties, 2012, 15, 312-325.	3.0	40
147	Protein Films of Bovine Serum Albumen Conjugated Gold Nanoparticles: A Synthetic Route from Bioconjugated Nanoparticles to Biodegradable Protein Films. Journal of Physical Chemistry C, 2011, 115, 2982-2992.	3.1	38
148	Use of Potato Flour in Bread and Flat Bread. , 2011, , 247-259.		8
149	Amaranth: Potential Source for Flour Enrichment. , 2011, , 101-111.		13
150	Influence of heatâ€“moisture treatment and annealing on functional properties of sorghum starch. Food Research International, 2011, 44, 2949-2954.	6.2	84
151	Maize: Composition, Bioactive Constituents, and Unleavened Bread. , 2011, , 89-99.		17
152	Relationship between physicochemical and rheological properties of starches from Indian wheat lines. International Journal of Food Science and Technology, 2011, 46, 2584-2590.	2.7	45
153	Relationship of polymeric proteins with pasting, gel dynamic- and dough empirical-rheology in different Indian wheat varieties. Food Hydrocolloids, 2011, 25, 19-24.	10.7	84
154	Influence of prior acid treatment on physicochemical and structural properties of acetylated sorghum starch. Starch/Staerke, 2011, 63, 291-301.	2.1	25
155	Amylose content, molecular structure, physicochemical properties and in vitro digestibility of starches from different mung bean (Vigna radiata L.) cultivars. Starch/Staerke, 2011, 63, 709-716.	2.1	31
156	Effects of gamma-irradiation on the morphological, structural, thermal and rheological properties of potato starches. Carbohydrate Polymers, 2011, 83, 1521-1528.	10.2	100
157	Rice grain and starch properties: Effects of nitrogen fertilizer application. Carbohydrate Polymers, 2011, 86, 219-225.	10.2	89
158	Developmental changes in storage proteins and peptidyl prolyl cisâ€“trans isomerase activity in grains of different wheat cultivars. Food Chemistry, 2011, 128, 450-457.	8.2	11
159	Functional and physicochemical properties of pulse starch. , 2011, , 91-119.		14
160	Physical properties of zein films containing salicylic acid and acetyl salicylic acid. Journal of Cereal Science, 2010, 52, 282-287.	3.7	27
161	Diversity in seed and flour properties in field pea (Pisum sativum) germplasm. Food Chemistry, 2010, 122, 518-525.	8.2	40
162	Amaranthus hypochondriacus and Amaranthus caudatus germplasm: Characteristics of plants, grain and flours. Food Chemistry, 2010, 123, 1227-1234.	8.2	39

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