

Dr. BALA PUBLICATIONS (> 6, NR)

| S. No. | AUTHORS | TITLE OF THE PAPER | NAME OF THE JOURNAL (Vol. No. & Issue No.) | NJ & IF CITATION (as per 2018) |
|--------|--|--|---|--------------------------------------|
| 1 | Balasubramanian S, Singh, N, Ilyas SM, Wanjari OD | Effect of selected decorticated legumes protein on rheology of maize extrudate pastes | Journal of Food Science and Technology. 2006. 43(5): 522-525 | J 226 (7.26) 1.797 (10) |
| 2 | Balasubramanian S, Viswanathan R | Texture profile analysis of idli made from parboiled rice and decorticated black gram | Journal of Food Science and Technology. 2007. 44(5): 548-550 | J 226 (7.26) 1.797 (8) |
| 3 | Balasubramanian S, Viswanathan R | Properties of idli batter during its fermentation time | Journal of Food Processing and Preservation. 2007. 31: 32-40. DOI: 10.1111/j.1745-4549.2007.00104.x | J 221 (6.79) 1.51 (22) |
| 4 | Balasubramanian S, Singh N | Effect of extrusion process variables and legumes on corn extrudates behaviour | Journal of Food Science and Technology. 2007. 44(3): 330-333 | J 226 (7.26) 1.797 (10) |
| 5 | Rai DR, Balasubramanian S | Qualitative and textural changes in fresh okra pods (<i>Hibiscus esculentus</i> L.) under modified atmosphere packaging in perforated film packages | Food Science and Technology International. 2009. 15(2): 131-138. DOI: 10.1177/1082013208106206 | F 050 (6.99) 0.98 (10) |
| 6 | Sivakumar S, Devatkal SK, Balasubramanian S, Kadam DM, Biswas AK, Sahoo J | Quality characteristics of low fat sweetened dahi formulated with soy protein isolates and carrot juice | Indian Journal of Dairy Science. 2010. 63(2):86-91. | I 046 (5.26) - (5) |
| 7 | Balasubramanian S, Viswanathan R | Influence of moisture content on physical properties of minor millets | Journal of Food Science and Technology. 2010. 47(3):275-280. DOI: 10.1007/s13197-010-0043-z | J 226 (7.26) 1.797 (57) |
| 8 | Sivakumar S, Balasubramanian S, Biswas AK, Chatli MK, Devatkal SK, Sahoo J | Efficacy of soy protein isolate as a fat replacer on physico-chemical and sensory characteristics of low-fat paneer | Journal of Food Science and Technology. 2011. 48(4): 498-501. DOI: 10.1007/s13197-010-0193-z | J 226 (7.26) 1.797 (12) |
| 9 | Kadam DM, Balasubramanian S | Foam mat drying of tomato juice | Journal of Food Processing and Preservation. 2011. 35(4):488-495. DOI: 10.1111/j.1745-4529.2010.00492.x | J 221 (6.79) 1.51 (60) |
| 10 | Balasubramanian S, Sharma R, Gupta RK, Patil RT | Validation of drying models and rehydration characteristics of betel (<i>Piper betel</i> L.) leaves | Journal of Food Science and Technology. 2011. 48 (6): 685-691. DOI: 10.1007/s13197-010-0188-9 | J 226 (7.26) 1.797 (27) |
| 11 | Sharma R, Sogi DS, Balasubramanian S | Aerodynamic characteristics of unshelled and shelled sunflower seeds: significance of moisture and cultivars | International Journal of Food Properties. 2012. 15: 1-10. DOI: 10.1080/10942911003687215 | I 223 (7.43) 1.845 (1) |
| 12 | Balasubramanian S, Singh KK, Patil RT, Onkar KK | Quality evaluation of millet-soy blended extrudates formulated through linear programming | Journal of Food Science and Technology. 2012. 49(4):450-458. DOI: 10.1007/s13197-011-0297-0 | J 226 (7.26) 1.797 (26) |
| 13 | Balasubramanian S, Borah A, Singh KK, Patil RT | Rheological and nutritional quality of selected dehulled legumes blended rice extrudates | Journal of Food Science and Technology. 2012. 49(5):632-637. DOI: 10.1007/s13197-010-0206-y | J 226 (7.26) 1.797 (10) |
| 14 | Balasubramanian S, Borah A, Singh KK, Patil RT | Effect of selected dehulled legume incorporation on functional and nutritional properties of protein enriched sorghum and wheat extrudates | Journal of Food Science and Technology. 2012. 49(5):572-579. DOI: 10.1007/s13197-010-0209-8 | J 226 (7.26) 1.797 (21) |
| 15 | Balasubramanian S, Manoj Kumar Gupta, Singh KK | Cryogenics and its application with reference to spice grinding: a review | Critical Reviews of Food Science and Nutrition. 2012. 52(9): 781-794. DOI: 10.1080/10408398.2010.509552 | C 140 (12.08) 6.077 (21) |
| 16 | Balasubramanian S, Singh KK, Kumar R | Physical properties of coriander seeds at different moisture content | International Agrophysics, 2012. 26: 419-422. DOI: 10.2478/v10247-012-0059-x | I 128 (6.97) 1.242 (17) |

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| 17 | Bhowmik SN, Balasubramanian S, Yadav DN | Influence of most-probable-number method and container perforation numbers on fungal population density during tempeh production | Indian Journal of Agricultural Sciences. 2013. 83 (8):889-92. | I 028 (6.22) 0.18 (3) |
| 18 | Balasubramanian S, R Sharma, J Kaur, Neha Bhardwaj | Characterization of modified pearl millet (<i>Pennisetum typhoides</i>) starch | Journal of Food Science and Technology. 2014. 51(2):294-300. DOI: 10.1007/s13197-011-0490-1 | J 226 (7.26) 1.797 (32) |
| 19 | Balasubramanian S, Kaur J, Singh D | Optimization of weaning mix based on malted and extruded pearl millet and barley | Journal of Food Science and Technology. 2014. DOI: 10.1007/s13197-011-0579-6. 51(4): 682-690. | J 226 (7.26) 1.797 (20) |
| 20 | Yadav DN, Balasubramanian S, Kaur J, Anand T, Singh AK | Non-wheat pasta based on pearl millet flour containing barley and whey protein concentrate | Journal of Food Science and Technology. 2014. DOI: 10.1007/s13197-012-0772-2. 51(10):2592-99. | J 226 (7.26) 1.797 (13) |
| 21 | Balasubramanian S, Yadav DN, Kaur J, Anand T | Development and shelf life evaluation of pearl millet based upma dry mix | Journal of Food Science and Technology. 2014. 51(6): 1110-1117. DOI: 10.1007/s13197-012-0616-0 | J 226 (7.26) 1.797 (11) |
| 22 | Khare AK, Biswas AK, Balasubramanian S, Chatli MK, Sahoo J | Optimization of meat level and processing conditions for development of chicken meat noodles using response surface methodology | Journal of Food Science and Technology, 2015. 5(6):3719-29, DOI: 10.1007/s13197-014-1431-6. | J 226 (7.26) 1.797 (10) |
| 23 | Gorrepatti K, Balasubramanian S, Chandra P | Plant based butters | Journal of Food Science and Technology. 2015. 52(7): 3965-3976, DOI: 10.1007/s13197-014-1572-7. | J 226 (7.26) 1.797 (5) |
| 24 | Khare AK, Biswas AK, Balasubramanian S, Sahoo J, Chatli MK | Investigating the Effect of Meat Level and Processing Conditions on Quality Characteristics of Extruded Chicken Meat Noodles Using Response Surface Methodology | Journal of Animal Research. 2016. 6 (3): 411-421. DOI: 10.5958/2277-940X.2016.00039.5 | I 034 (6.15) 0.201 (-) |
| 25 | Balasubramanian S, Apramita D, Singh KK, Bosco JD, Ashish MM | Application of glass transition in food processing | Critical Reviews in Food Science and Nutrition. 2016. 56(6): 919-936, DOI:10.1080/10408398.2012.734343 | C 140 (12.08) 6.077 (8) |
| 26 | Balasubramanian S, P. Roselin, Singh KK, John Zachariah, Saxena SN | Post harvest processing and benefits of black pepper, coriander, cinnamon, fenugreek and turmeric spices | Critical Reviews in Food Science and Nutrition. 2016, DOI:10.1080/10408398.2012.759901. 56(10): 1585-1607. | C 140 (12.08) 6.077 (18) |
| 27 | Saxena SN, Barnwal P, Balasubramanian S, Yadav DN, Lal G, Singh KK | Cryogenic grinding for better aroma retention and improved quality of Indian spices and herbs: A review | Journal of Food Process Engineering. 2018. e12826. DOI: 10.1111/jfpe. 12826. 41(6):1-9. | I 220 (7.372) 1.955 (-) |
| 28 | Balasubramanian S, Deshpande SD, Bothe IR | Design, Development and Performance Evaluation of CIAE-Millet Mill | Agricultural Mechanization in Asia, 2020. 51 (1):42-48. | A092 (6.15) 0.20 (-) |