

List of Publications

1. **Sodhi, N.S.**, Singh, N and Komal (2006). Osmotic dehydration kinetics of carrots. *Journal of Food Science and Technology*, 43, 410-415.
2. Singh, N., Dhanoa, D and **Sodhi, N.S.** (2006). Physico-chemical and textural properties of apples from different cultivars. *Journal of Food Science and Technology*, 43, 148-152.
3. Gill, B.S., Singh, N., **Sodhi, N.S.** (2006). Studies on physico-chemical, textural and functional properties of wheat flour from different Indian cultivars. *Journal of Food Science and Technology*, 43, 56-64.
4. **Sodhi, N.S.** and Singh, N. (2005). Characteristics of acetylated starches prepared using starches separated from different rice cultivars. *Journal of Food Engineering*, 70, 117-127.

The above paper has been listed in the TOP25 Hottest Articles -
downloaded during April, May and June 2005 – within the

Journal of Food Engineering



5. Gill, B.S., **Sodhi, N.S.** and Kaur, M. (2005). Effect of chickpea, *ghee*, sodium chloride, mixing time and resting time on instrumental texture and sensory quality of *chapati*. *Journal of Food Science and Technology*, 42, 506-519.
6. Singh, N., Kaur, S. P., Kaur, L and **Sodhi, N.S.** (2005). Physico-chemical, rheological and *chapati* making properties of flours from some Indian potato cultivars. *Journal of Food Science and Technology*, 42, 344-348.

7. Singh, N., Kaur, L., **Sodhi, N.S.** and Sekhon, K.S. (2005). Physico-chemical, cooking and textural properties of milled rice from different Indian rice cultivars. *Food Chemistry*, 89, 253-259.
8. Kaur, M., Singh, N. and **Sodhi, N.S.** (2005). Physico-chemical, cooking, textural and roasting characteristics of Indian chickpea (*Cicer arietinum* L.) cultivars. *Journal of Food Engineering*, 69, 511-517.
9. Singh, N., Kaur, M., Sandhu, K.S. and **Sodhi, N.S.** (2004). Physico-chemical, cooking and textural characteristics of some Indian Black gram varieties (*Phaseolus mungo* L.). *Journal of the Science of Food and Agriculture*, 84, 977-982.
10. Gill, B.S., **Sodhi, N.S.**, Singh, N., Singh, M. and Singh, D. (2004). Effects of °Brix, sodium alginate and drying temperature on the colour, textural and sensory properties of *Dushehari* mango leather. *Journal of Food Science and Technology*, 41, 373-378.
11. **Sodhi, N.S.**, and Singh, N. (2003). Morphological, thermal and rheological properties of starches separated from rice cultivars grown in India. *Food Chemistry*, 80, 99-108.
12. **Sodhi, N.S.**, Singh, N., Arora, M., and Singh, J. (2003). Changes in physico-chemical, thermal, cooking and textural properties of rice during aging. *Journal of Food Processing and Preservation*, 27, 387-400.
13. Singh, N., **Sodhi, N.S.**, Kaur, M., and Saxena, S.K. (2003). Physico-chemical, morphological, thermal, cooking and textural properties of chalky and translucent rice kernels. *Food Chemistry*, 82, 433-439.

14. Singh, N., Singh, J., Kaur, L., **Sodhi, N.S.**, and Gill, B.S. (2003). Review: Morphological, thermal and rheological properties of starches from different botanical sources. *Food Chemistry*, 81, 219-231.
15. Mittal, S., Gill, B.S., and **Sodhi, N.S.** (2003). Dehydration characteristics of plum pulp. *Journal of Food Science and Technology*, 40, 228-229.
16. Gill, B.S., Singh, N. and **Sodhi, N.S.** (2003). Opportunities for starch utilization from wheat and rice. *Processed Food Industry*, 8, 23-25.
17. Singh, N., Singh, J., and **Sodhi, N. S.** (2002). Morphological, thermal, rheological and noodle-making properties of potato and corn starch. *Journal of the Science of Food and Agriculture*, 82, 1376-1383.
18. Kaur, L., Singh, N., **Sodhi, N.S.**, and Gujral, H.S. (2002). Some properties of potatoes and their starches I. Cooking, textural and rheological properties of potatoes. *Food Chemistry*, 79, 177-181.
19. Kaur, L., Singh, N., and **Sodhi, N.S.** (2002). Some properties of potatoes and their starches II. Morphological, thermal and rheological properties of starches. *Food Chemistry*, 79, 183-192.
20. Singh, N., Gupta, S., **Sodhi, N.S.**, and Singh, R.P. (2002). The effect of additives on dough and cookie making properties of flour. *International Journal of Food Properties*, 5, 547-562.
21. Gujral, H.S., and **Sodhi, N.S.** (2002). Back extrusion properties of wheat porridge (*Dalia*). *Journal of Food Engineering*, 52, 53-56.
22. Gujral, H.S., Singh, J., **Sodhi, N.S.**, and Singh, N. (2002). Effect of milling variables on the degree of milling of unparboiled and parboiled rice. *International Journal of Food Properties*, 5, 193-204.

23. Gurjral, H.S., Kaur, A., Singh, N., and **Sodhi, N.S.** (2002). Effect of liquid whole egg, fat and textured soy protein on the textural and cooking properties of raw and baked patties from goat meat. *Journal of Food Engineering*, 53, 377-385.
24. Khandari, P., Gill, B.S., and **Sodhi, N.S.** (2002). Effects of concentration and temperature on the rheology of mango pulp. *Journal of Food Science and Technology*, 39, 152-154.
25. Harjot, S., **Sodhi, N.S.**, and Gill, B.S. (2002). Studies on dehydration kinetics of mango pulp. *Indian Food Packer*, 56, 54-56.
26. Gujral, H.S., and **Sodhi, N.S.** (2001). Rheology of cooked decorticated pulses. *Journal of Food Science and Technology*, 38, 168-171.
27. Gujral, H.S., and **Sodhi, N.S.** (2000). Dehydration kinetics of onions. *Journal of Food Science and Technology*, 37, 520-522.
28. **Sodhi, N.S.**, and Singh, J. (1995-96). Evaluation of selected physical properties of maize, moong and bajra in relation to processing operations. *Journal of Plant Science and Research*, 11-12, 50-53.

Accepted

29. Singh, N, **Sodhi, N.S.**, Bhambri, V and Singh, H. (2006). Effect of acetic anhydride on physicochemical, thermal, retrogradation and pasting properties of rice starches differing in crystallinity. *Journal of Food Science and Technology*
(Accepted).