References


p repared from pearl millet (Pennisetum Glaucum), International Journal of 
Current Research, 5, 84-87.
stabilization of Idli (Traditional South Indian Food) batter during storage, Food 
Hydrocolloids, 19,179–186.
Africa and Asia. Food Microbiology, 26, 685-692.
Response surface optimization for clarification of white pitaya juice using a 
commercial enzyme, Journalof Food Process Engineering, 33, 333– 347.
pre-fry drying of yam slices using response surface methodology, Journal of Food 
Engineering, 33, 626–648.
(phaseolus mungo l.): iii. Fermentation of black gram and rice blend and its 
influence on the in- vitro digestibility of the proteins, Journal of Food 
Biochemistry, 2, 327-347.
of lipogenesis to blood inulin and glucose concentration. British Journal of 
Atmosphere Packaging on Shelf-Life of Iced Fresh Hake Slices, Journal of the 
Science of Food and Agriculture, 71, 541-547.

120. Platenius H (1942) Effect of temperature on the respiration rate and the respiratory quotient of some vegetables, Plant Physiology, 17, 179-197.


