Vijay Singh

List of Publications by Citations

94 papers	2,103 citations	25 h-index	41 g-index
95 ext. papers	2,329 ext. citations	3.7 avg, IF	4.97 L-index

#	Paper	IF	Citations
94	Influence of feedstock particle size on lignocellulose conversion--a review. *Applied Biochemistry and Biotechnology*, **2011**, 164, 1405-21	3.2	134
93	Pressurized liquid extraction of polar and nonpolar lipids in corn and oats with hexane, methylene chloride, isopropanol, and ethanol. *JAOCS, Journal of the American Oil Chemistst Society*, **2003**, 80, 1063-1067	1.8	110
92	Comparison of Modified Dry-Grind Corn Processes for Fermentation Characteristics and DDGS Composition. *Cereal Chemistry*, **2005**, 82, 187-190	2.4	89
91	Butanol production from food waste: a novel process for producing sustainable energy and reducing environmental pollution. *Biotechnology for Biofuels*, **2015**, 8, 147	7.8	88
90	Ethanol production from food waste at high solids content with vacuum recovery technology. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2760-6	5.7	71
89	Engineering process and cost model for a conventional corn wet milling facility. *Industrial Crops and Products*, **2008**, 27, 91-97	5.9	64
88	Comparison of Raw Starch Hydrolyzing Enzyme with Conventional Liquefaction and Saccharification Enzymes in Dry-Grind Corn Processing. *Cereal Chemistry*, **2007**, 84, 10-14	2.4	62
87	Recovery of Fiber in the Corn Dry-Grind Ethanol Process: A Feedstock for Valuable Coproducts. *Cereal Chemistry*, **1999**, 76, 868-872	2.4	58
86	Separation of Fiber from Distillers Dried Grains with Solubles (DDGS) Using Sieving and Elutriation. *Cereal Chemistry*, **2005**, 82, 528-533	2.4	53
85	Comparison of Enzymatic (E-Mill) and Conventional Dry-Grind Corn Processes Using a Granular Starch Hydrolyzing Enzyme. *Cereal Chemistry*, **2005**, 82, 734-738	2.4	53
84	Composition and economic comparison of germ fractions from modified corn processing technologies. *JAOCS, Journal of the American Oil Chemistst Society*, **2005**, 82, 603-608	1.8	51
83	Comparison of Yield and Composition of Oil Extracted from Corn Fiber and Corn Bran. *Cereal Chemistry*, **1999**, 76, 449-451	2.4	51
82	Effect of particle size on enzymatic hydrolysis of pretreated Miscanthus. *Industrial Crops and Products*, **2013**, 44, 11-17	5.9	50
81	Diferuloylputrescine and p-coumaroyl-feruloylputrescine, abundant polyamine conjugates in lipid extracts of maize kernels. *Lipids*, **2001**, 36, 839-44	1.6	49
80	Use of Proteases to Reduce Steep Time and SO2 Requirements in a Corn Wet-Milling Process. *Cereal Chemistry*, **2001**, 78, 405-411	2.4	43
79	Evaluation and Strategies to Improve Fermentation Characteristics of Modified Dry-Grind Corn Processes. *Cereal Chemistry*, **2006**, 83, 455-459	2.4	40
78	Yield and Phytosterol Composition of Oil Extracted from Grain Sorghum and Its Wet-Milled Fractions. *Cereal Chemistry*, **2003**, 80, 126-129	2.4	40

77	Comparison Between Granular Starch Hydrolyzing Enzyme and Conventional Enzymes for Ethanol Production from Maize Starch with Different Amylose: Amylopectin Ratios. *Starch/Staerke*, **2007**, 59, 549-556	2.3	39
76	Enzymatic corn wet milling: engineering process and cost model. *Biotechnology for Biofuels*, **2009**, 2, 2	7.8	37
75	Dry-grind processing using amylase corn and superior yeast to reduce the exogenous enzyme requirements in bioethanol production. *Biotechnology for Biofuels*, **2016**, 9, 228	7.8	37
74	Coproduct yield comparisons of purple, blue and yellow dent corn for various milling processes. *Industrial Crops and Products*, **2016**, 87, 266-272	5.9	36
73	Determining Corn Germ and Pericarp Residual Starch by Acid Hydrolysis. *Cereal Chemistry*, **2009**, 86, 133-135	2.4	34
72	Techno-economic feasibility analysis of blue and purple corn processing for anthocyanin extraction and ethanol production using modified dry grind process. *Industrial Crops and Products*, **2018**, 115, 78-87	5.9	33
71	Changes in Lipid Composition During Dry Grind Ethanol Processing of Corn. *JAOCS, Journal of the American Oil Chemistst Society*, **2011**, 88, 435-442	1.8	32
70	Miscanthus giganteus xylooligosaccharides: Purification and fermentation. *Carbohydrate Polymers*, **2016**, 140, 96-103	10.3	25
69	Enzymatic Milling of Corn: Optimization of Soaking, Grinding, and Enzyme Incubation Steps. *Cereal Chemistry*, **2004**, 81, 626-632	2.4	25
68	Fermentation of Quick Fiber produced from a modified corn-milling process into ethanol and recovery of corn fiber oil. *Applied Biochemistry and Biotechnology*, **2004**, 115, 0937-0950	3.2	25
67	The costs of sugar production from different feedstocks and processing technologies. *Biofuels, Bioproducts and Biorefining*, **2019**, 13, 723-739	5.3	24
66	Protease Treatment to Improve Ethanol Fermentation in Modified Dry Grind Corn Processes. *Cereal Chemistry*, **2009**, 86, 323-328	2.4	24
65	Economics of Fiber Separation from Distillers Dried Grains with Solubles (DDGS) Using Sieving and Elutriation. *Cereal Chemistry*, **2006**, 83, 324-330	2.4	24
64	Evaluation of a dry corn fractionation process for ethanol production with different hybrids. *Industrial Crops and Products*, **2009**, 29, 67-72	5.9	23
63	Membrane separation of solids from corn processing streams. *Bioresource Technology*, **2006**, 97, 1536-45	11	23
62	Vacuum stripping of ethanol during high solids fermentation of corn. *Applied Biochemistry and Biotechnology*, **2014**, 173, 486-500	3.2	22
61	In Vitro Fermentation of Xylooligosaccharides Produced from Miscanthus giganteus by Human Fecal Microbiota. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 262-7	5.7	21
60	Use of tropical maize for bioethanol production. *World Journal of Microbiology and Biotechnology*, **2013**, 29, 1509-15	4.4	20

59	Improvement in fermentation characteristics of degermed ground corn by lipid supplementation. *Journal of Industrial Microbiology and Biotechnology*, **2006**, 33, 655-60	4.2	20
58	Effects of Protease and Urea on a Granular Starch Hydrolyzing Process for Corn Ethanol Production. *Cereal Chemistry*, **2009**, 86, 319-322	2.4	19
57	Use of Phytases in Ethanol Production from E-Mill Corn Processing. *Cereal Chemistry*, **2011**, 88, 223-227	2.4	19
56	Comparison of Cassava Starch with Corn as a Feedstock for Bioethanol Production. *Energies*, **2018**, 11, 3476	3.1	19
55	Ethanol Production from Modified and Conventional Dry-Grind Processes Using Different Corn Types. *Cereal Chemistry*, **2009**, 86, 616-622	2.4	18
54	Effect of Corn Milling Practices on Aleurone Layer Cells and Their Unique Phytosterols. *Cereal Chemistry*, **2001**, 78, 436-441	2.4	18
53	Comparison of Coarse and Fine Corn Fiber for Corn Fiber Gum Yields and Sugar Profiles. *Cereal Chemistry*, **2000**, 77, 560-561	2.4	18
52	Effect of Alternative Milling Techniques on the Yield and Composition of Corn Germ Oil and Corn Fiber Oil. *Cereal Chemistry*, **2001**, 78, 46-49	2.4	18
51	Effect of Harvest Moisture Content on Selected Yellow Dent Corn: Dry-Grind Fermentation Characteristics and DDGS Composition. *Cereal Chemistry*, **2012**, 89, 217-221	2.4	16
50	Dry-Grind Processing of Corn with Endogenous Liquefaction Enzymes. *Cereal Chemistry*, **2006**, 83, 317-320	2.4	16
49	Fermentation technology to improve productivity in dry grind corn process for bioethanol production. *Fuel Processing Technology*, **2018**, 173, 66-74	7.2	15
48	Kinetics of Granular Starch Hydrolysis in Corn Dry-Grind Process. *Starch/Staerke*, **2009**, 61, 448-456	2.3	14
47	Bioethanol Production From Corn **2019**, 615-631		14
46	Evaluation of the quantity and composition of sugars and lipid in the juice and bagasse of lipid producing sugarcane. *Biocatalysis and Agricultural Biotechnology*, **2017**, 10, 148-155	4.2	13
45	Pericarp Fiber Separation from Corn Flour Using Sieving and Air Classification. *Cereal Chemistry*, **2008**, 85, 27-30	2.4	13
44	Hydrolysis and Fermentation of Pericarp and Endosperm Fibers Recovered from Enzymatic Corn Dry-Grind Process. *Cereal Chemistry*, **2005**, 82, 616-620	2.4	13
43	Separation of fiber from distillers dried grains (DDG) using sieving and elutriation. *Biomass and Bioenergy*, **2008**, 32, 468-472	5.3	12
42	An enzymatic process for corn wet milling. *Advances in Food and Nutrition Research*, **2004**, 48, 151-71	6	12

41	Pasting Properties and Surface Characteristics of Starch Obtained from an Enzymatic Corn Wet-Milling Process. *Cereal Chemistry*, **2002**, 79, 523-527	2.4	11
40	Enzymatic Milling Product Yield Comparison with Reduced Levels of Bromelain and Varying Levels of Sulfur Dioxide. *Cereal Chemistry*, **2005**, 82, 523-527	2.4	11
39	Ethanol Production from Corn Fiber Separated after Liquefaction in the Dry Grind Process. *Energies* , **2018**, 11, 2921	3.1	11
38	Separation of xylose oligomers from autohydrolyzed Miscanthus×giganteus using centrifugal partition chromatography. *Food and Bioproducts Processing*, **2015**, 95, 125-132	4.9	10
37	Improving technical and economic feasibility of water based anthocyanin recovery from purple corn using staged extraction approach. *Industrial Crops and Products*, **2020**, 158, 112976	5.9	10
36	A whole stillage sieving process to recover fiber for cellulosic ethanol production. *Industrial Crops and Products*, **2016**, 92, 271-276	5.9	10
35	Use of Pigmented Maize in Both Conventional Dry-Grind and Modified Processes Using Granular Starch Hydrolyzing Enzyme. *Cereal Chemistry*, **2016**, 93, 344-351	2.4	8
34	Impact of Fractionation Process on the Technical and Economic Viability of Corn Dry Grind Ethanol Process. *Processes*, **2019**, 7, 578	2.9	8
33	Fiber Separated from Distillers Dried Grains with Solubles as a Feedstock for Ethanol Production. *Cereal Chemistry*, **2007**, 84, 563-566	2.4	8
32	Effect of Various Acids and Sulfites in Steep Solution on Yields and Composition of Corn Fiber and Corn Fiber Oil. *Cereal Chemistry*, **2000**, 77, 665-668	2.4	8
31	Emerging waste valorisation techniques to moderate the hazardous impacts, and their path towards sustainability. *Journal of Hazardous Materials*, **2022**, 423, 127023	12.8	8
30	Techno-economic feasibility of phosphorus recovery as a coproduct from corn wet milling plants. *Cereal Chemistry*, **2019**, 96, 380-390	2.4	6
29	Effect of harvest maturity on carbohydrates for ethanol production from sugar enhanced temperate×tropical maize hybrid. *Industrial Crops and Products*, **2014**, 60, 266-272	5.9	6
28	Improvement of Dry-Fractionation Ethanol Fermentation by Partial Germ Supplementation. *Cereal Chemistry*, **2015**, 92, 218-223	2.4	6
27	Bioconversion of Processing Waste from Agro-Food Industries to Bioethanol: Creating a Sustainable and Circular Economy **2020**, 161-181		6
26	Measurement and Maintenance of Corn Quality **2019**, 165-211		6
25	High-conversion hydrolysates and corn sweetener production in dry-grind corn process. *Cereal Chemistry*, **2018**, 95, 302-311	2.4	5
24	Ethanol yields and elevated amino acids in distillers dried grains with solubles from maize grain with higher concentrations of essential amino acids. *Industrial Crops and Products*, **2017**, 103, 244-250	5.9	5

23	Corn Endosperm Fermentation Using Endogenous Amino Nitrogen Generated by a Fungal Protease. *Cereal Chemistry*, **2011**, 88, 117-123	2.4	5
22	ORIGINAL RESEARCH: Enzymatic corn wet milling process: Enzyme optimization & commercial trial. *Industrial Biotechnology*, **2010**, 6, 34-40	1.3	5
21	Germ-Derived FAN as Nitrogen Source for Corn Endosperm Fermentation. *Cereal Chemistry*, **2011**, 88, 328-332	2.4	5
20	Increasing the value of hominy feed as a coproduct by fermentation. *Applied Biochemistry and Biotechnology*, **2008**, 149, 145-53	3.2	5
19	Phytosterol Distribution in Fractions Obtained from Processing of Distillers Dried Grains with Solubles Using Sieving and Elutriation. *Cereal Chemistry*, **2007**, 84, 626-630	2.4	5
18	Enzymatic Process for Corn Dry-Grind High-Solids Fermentation. *Cereal Chemistry*, **2011**, 88, 429-433	2.4	4
17	Ultrafiltration of thin stillage from conventional and e-mill dry grind processes. *Applied Biochemistry and Biotechnology*, **2011**, 164, 58-67	3.2	4
16	Influence of Stenocarpella maydis Infected Corn on the Composition of Corn Kernel and Its Conversion into Ethanol. *Cereal Chemistry*, **2012**, 89, 15-23	2.4	4
15	Enhancing ethanol yields in corn dry grind process by reducing glycerol production. *Cereal Chemistry*, **2020**, 97, 1026-1036	2.4	4
14	Recovering phosphorus as a coproduct from corn dry grind plants: A techno-economic evaluation. *Cereal Chemistry*, **2020**, 97, 449-458	2.4	3
13	Changes in Corn Protein Content During Storage and Their Relationship with Dry Grind Ethanol Production. *JAOCS, Journal of the American Oil Chemiststst Society*, **2018**, 95, 923-932	1.8	3
12	Corn Kernel Oil and Corn Fiber Oil **2009**, 409-431		3
11	Effect of Harvest Moisture Content and Ambient Air Drying on Maize Fiber Oil Yield and its Phytosterol Composition. *Starch/Staerke*, **2001**, 53, 635-638	2.3	3
10	Wet milling characteristics of corn mutants using modified processes and improving starch yields from high amylose corn. *Food and Bioproducts Processing*, **2021**, 126, 104-112	4.9	3
9	Optimization of two-stage pretreatment for maximizing ethanol production in 1.5G technology. *Bioresource Technology*, **2021**, 320, 124380	11	2
8	Comparison of Protein Concentrate, Protein Isolate and Wet Sieving Processes for Enriching DDGS Protein. *JAOCS, Journal of the American Oil Chemiststst Society*, **2014**, 91, 867-874	1.8	1
7	Ethanol: Corn Processing **2010**, 414-423		1
6	Laboratory Yields and Process Stream Compositions from E-Mill and Dry-Grind Corn Processes Using a Granular Starch Hydrolyzing Enzyme. *Cereal Chemistry*, **2010**, 87, 100-103	2.4	1

5	Performance of glucoamylase self-producing eBOOST GT yeast on ethanol production. *Cereal Chemistry*,	2.4	1
4	Variability in composition of individual botanical fractions of Miscanthus giganteus and their blends. *Biofuels*, **2015**, 6, 63-70	2	0
3	Crops Cereals **2014**, 293-304		
2	Fermentation of Quick Fiber Produced from a Modified Corn-Milling Process into Ethanol and Recovery of Corn Fiber Oil **2004**, 937-949		
1	Wet milling characteristics of export commodity corn originating from different international geographical locations. *Cereal Chemistry*, **2021**, 98, 794-801	2.4	