

Purva Vats

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10902719/publications.pdf>

Version: 2024-02-01

11
papers

630
citations

933447

10
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

756
citing authors

#	ARTICLE	IF	CITATIONS
1	Production studies and catalytic properties of phytases (myo-inositolhexakisphosphate) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 7	3.2	206
2	Duplication and segregation of the actin (MreB) cytoskeleton during the prokaryotic cell cycle. Proceedings of the National Academy of Sciences of the United States of America, 2007, 104, 17795-17800.	7.1	85
3	Assembly of the MreB-associated cytoskeletal ring of <i>Escherichia coli</i> . Molecular Microbiology, 2009, 72, 170-182.	2.5	79
4	Studies on the production of phytase by a newly isolated strain of <i>Aspergillus niger</i> var teigham obtained from rotten wood-logs. Process Biochemistry, 2002, 38, 211-217.	3.7	53
5	Biochemical characterisation of extracellular phytase (myo-inositol hexakisphosphate) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 58 Industrial Microbiology and Biotechnology, 2005, 32, 141-147.	3.0	49
6	Use of Phytases (myo-Inositolhexakisphosphate Phosphohydrolases) for Combatting Environmental Pollution: A Biological Approach. Critical Reviews in Environmental Science and Technology, 2005, 35, 469-486.	12.8	47
7	The dynamic nature of the bacterial cytoskeleton. Cellular and Molecular Life Sciences, 2009, 66, 3353-3362.	5.4	42
8	Production of Phytase (myo-Inositolhexakisphosphate Phosphohydrolase) by <i>Aspergillus niger</i> van Teigham in Laboratory-Scale Fermenter. Biotechnology Progress, 2004, 20, 737-743.	2.6	22
9	Studies on the dephosphorylation of phytic acid in livestock feed using phytase from <i>Aspergillus niger</i> van Teigham. Bioresource Technology, 2009, 100, 287-291.	9.6	22
10	Catalytic characterization of phytase (myo-inositolhexakisphosphate phosphohydrolase) from <i>Aspergillus niger</i> van Teigham: Glycosylation pattern, kinetics and molecular properties. Enzyme and Microbial Technology, 2006, 39, 596-600.	3.2	20
11	Separation and identification of enzymatically prepared dephosphorylated products of myo-inositolhexakisphosphate using LC-MS. Journal of Separation Science, 2008, 31, 3829-3833.	2.5	5