

Vipin Kumar Singh

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10979964/publications.pdf>

Version: 2024-02-01

66
papers

2,397
citations

186265

28
h-index

223800

46
g-index

67
all docs

67
docs citations

67
times ranked

1705
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of groundwater quality of Ballia district, Uttar Pradesh, India, with reference to arsenic contamination using multivariate statistical analysis. <i>Applied Water Science</i> , 2018, 8, 1.	5.6	218
2	Spatial distribution, source analysis, and health risk assessment of heavy metals contamination in house dust and surface soil from four major cities of Nepal. <i>Chemosphere</i> , 2019, 218, 1100-1113.	8.2	151
3	Disease management of tomato through PGPB: current trends and future perspective. <i>3 Biotech</i> , 2017, 7, 255.	2.2	135
4	Coping with the Challenges of Abiotic Stress in Plants: New Dimensions in the Field Application of Nanoparticles. <i>Plants</i> , 2021, 10, 1221.	3.5	112
5	Interaction of plant growth promoting bacteria with tomato under abiotic stress: A review. <i>Agriculture, Ecosystems and Environment</i> , 2018, 267, 129-140.	5.3	104
6	Encapsulation in chitosan-based nanomatrix as an efficient green technology to boost the antimicrobial, antioxidant and in situ efficacy of <i>Coriandrum sativum</i> essential oil. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 294-305.	7.5	97
7	Improvement of in vitro and in situ antifungal, AFB1 inhibitory and antioxidant activity of <i>Origanum majorana</i> L. essential oil through nanoemulsion and recommending as novel food preservative. <i>Food and Chemical Toxicology</i> , 2020, 143, 111536.	3.6	90
8	Potential Environmental and Human Health Risks Caused by Antibiotic-Resistant Bacteria (ARB), Antibiotic Resistance Genes (ARGs) and Emerging Contaminants (ECs) from Municipal Solid Waste (MSW) Landfill. <i>Antibiotics</i> , 2021, 10, 374.	3.7	80
9	Nanoencapsulation of essential oils and their bioactive constituents: A novel strategy to control mycotoxin contamination in food system. <i>Food and Chemical Toxicology</i> , 2021, 149, 112019.	3.6	78
10	Nanoencapsulated <i>Illicium verum</i> Hook.f. essential oil as an effective novel plant-based preservative against aflatoxin B 1 production and free radical generation. <i>Food and Chemical Toxicology</i> , 2018, 111, 102-113.	3.6	77
11	Eugenol loaded chitosan nanoemulsion for food protection and inhibition of Aflatoxin B1 synthesizing genes based on molecular docking. <i>Carbohydrate Polymers</i> , 2021, 255, 117339.	10.2	67
12	Essential oils and their bioactive compounds as eco-friendly novel green pesticides for management of storage insect pests: prospects and retrospects. <i>Environmental Science and Pollution Research</i> , 2021, 28, 18918-18940.	5.3	66
13	Essential oils and their bioactive compounds as green preservatives against fungal and mycotoxin contamination of food commodities with special reference to their nanoencapsulation. <i>Environmental Science and Pollution Research</i> , 2019, 26, 25414-25431.	5.3	60
14	Nanostructured <i>Pimpinella anisum</i> essential oil as novel green food preservative against fungal infestation, aflatoxin B1 contamination and deterioration of nutritional qualities. <i>Food Chemistry</i> , 2021, 344, 128574.	8.2	59
15	<i>Cistus ladanifer</i> L. essential oil as a plant based preservative against molds infesting oil seeds, aflatoxin B1 secretion, oxidative deterioration and methylglyoxal biosynthesis. <i>LWT - Food Science and Technology</i> , 2018, 92, 395-403.	5.2	55
16	Assessment of chemically characterized nanoencapsulated <i>Ocimum sanctum</i> essential oil against aflatoxigenic fungi contaminating herbal raw materials and its novel mode of action as methylglyoxal inhibitor. <i>Postharvest Biology and Technology</i> , 2019, 153, 87-95.	6.0	47
17	Antimicrobial, Aflatoxin B1 Inhibitory and Lipid Oxidation Suppressing Potential of Anethole-Based Chitosan Nanoemulsion as Novel Preservative for Protection of Stored Maize. <i>Food and Bioprocess Technology</i> , 2020, 13, 1462-1477.	4.7	43
18	Fabrication, characterization and practical efficacy of <i>Myristica fragrans</i> essential oil nanoemulsion delivery system against postharvest biodeterioration. <i>Ecotoxicology and Environmental Safety</i> , 2020, 189, 110000.	6.0	42

#	ARTICLE	IF	CITATIONS
19	Iron oxidizing bacteria: insights on diversity, mechanism of iron oxidation and role in management of metal pollution. <i>Environmental Sustainability</i> , 2018, 1, 221-231.	2.8	40
20	Concentrations, sources and health risk of nitrated- and oxygenated-polycyclic aromatic hydrocarbon in urban indoor air and dust from four cities of Nepal. <i>Science of the Total Environment</i> , 2018, 643, 1013-1023.	8.0	40
21	Measurement of legacy and emerging flame retardants in indoor dust from a rural village (Kopawa) in Nepal: Implication for source apportionment and health risk assessment. <i>Ecotoxicology and Environmental Safety</i> , 2019, 168, 304-314.	6.0	40
22	Assessment of chemically characterised <i>Myristica fragrans</i> essential oil against fungi contaminating stored scented rice and its mode of action as novel aflatoxin inhibitor. <i>Natural Product Research</i> , 2020, 34, 1611-1615.	1.8	38
23	Antimicrobial activity, antiaflatoxigenic potential and in situ efficacy of novel formulation comprising of <i>Apium graveolens</i> essential oil and its major component. <i>Pesticide Biochemistry and Physiology</i> , 2019, 160, 102-111.	3.6	37
24	Chemically characterised <i>Pimenta dioica</i> (L.) Merr. essential oil as a novel plant based antimicrobial against fungal and aflatoxin B ₁ contamination of stored maize and its possible mode of action. <i>Natural Product Research</i> , 2020, 34, 745-749.	1.8	36
25	Assessment of chitosan biopolymer encapsulated α -Terpineol against fungal, aflatoxin B ₁ (AFB ₁) and free radicals mediated deterioration of stored maize and possible mode of action. <i>Food Chemistry</i> , 2020, 311, 126010.	8.2	35
26	Assessment of nanoencapsulated <i>Cananga odorata</i> essential oil in chitosan nanopolymer as a green approach to boost the antifungal, antioxidant and in situ efficacy. <i>International Journal of Biological Macromolecules</i> , 2021, 171, 480-490.	7.5	35
27	A critical review on the research trends and emerging technologies for arsenic decontamination from water. <i>Groundwater for Sustainable Development</i> , 2021, 14, 100607.	4.6	33
28	Anethum graveolens Essential Oil Encapsulation in Chitosan Nanomatrix: Investigations on In Vitro Release Behavior, Organoleptic Attributes, and Efficacy as Potential Delivery Vehicles Against Biodeterioration of Rice (<i>Oryza sativa</i> L.). <i>Food and Bioprocess Technology</i> , 2021, 14, 831-853.	4.7	32
29	Essential Oil Nanoemulsion as Eco-Friendly and Safe Preservative: Bioefficacy Against Microbial Food Deterioration and Toxin Secretion, Mode of Action, and Future Opportunities. <i>Frontiers in Microbiology</i> , 2021, 12, 751062.	3.5	31
30	Assessment of <i>Melissa officinalis</i> L. essential oil as an eco-friendly approach against biodeterioration of wheat flour caused by <i>Tribolium castaneum</i> Herbst. <i>Environmental Science and Pollution Research</i> , 2019, 26, 14036-14049.	5.3	29
31	Fabrication, physico-chemical characterization, and bioactivity evaluation of chitosan-linalool composite nano-matrix as innovative controlled release delivery system for food preservation. <i>International Journal of Biological Macromolecules</i> , 2021, 188, 751-763.	7.5	28
32	<i>Myristica fragrans</i> essential oil nanoemulsion as novel green preservative against fungal and aflatoxin contamination of food commodities with emphasis on biochemical mode of action and molecular docking of major components. <i>LWT - Food Science and Technology</i> , 2020, 130, 109495.	5.2	26
33	Entry, colonization, and distribution of endophytic microorganisms in plants. , 2020, , 1-33.		24
34	Assessment of preservative potential of <i>Bunium persicum</i> (Boiss) essential oil against fungal and aflatoxin contamination of stored masticatories and improvement in efficacy through encapsulation into chitosan nanomatrix. <i>Environmental Science and Pollution Research</i> , 2020, 27, 27635-27650.	5.3	23
35	Insecticidal and fungicidal efficacy of essential oils and nanoencapsulation approaches for the development of next generation ecofriendly green preservatives for management of stored food commodities: an overview. <i>International Journal of Pest Management</i> , 0, , 1-32.	1.8	22
36	Co-encapsulation of <i>Pimpinella anisum</i> and <i>Coriandrum sativum</i> essential oils based synergistic formulation through binary mixture: Physico-chemical characterization, appraisal of antifungal mechanism of action, and application as natural food preservative. <i>Pesticide Biochemistry and Physiology</i> , 2022, 184, 105066.	3.6	22

#	ARTICLE	IF	CITATIONS
37	Exploration of some potential bioactive essential oil components as green food preservative. <i>LWT - Food Science and Technology</i> , 2021, 137, 110498.	5.2	21
38	Essential oils based formulations as safe preservatives for stored plant masticatories against fungal and mycotoxin contamination: A review. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 313-317.	3.1	18
39	Exploring temple floral refuse for biochar production as a closed loop perspective for environmental management. <i>Waste Management</i> , 2018, 77, 78-86.	7.4	17
40	Assessment of chemically characterized <i>Salvia sclarea</i> L. essential oil and its combination with linalyl acetate as novel plant based antifungal, antiaflatoxicogenic and antioxidant agent against herbal drugs contamination and probable mode of action. <i>Natural Product Research</i> , 2021, 35, 782-787.	1.8	15
41	Biological degradation of toluene by indigenous bacteria <i>Acinetobacter junii</i> CH005 isolated from petroleum contaminated sites in India. <i>Energy, Ecology and Environment</i> , 2018, 3, 162-170.	3.9	14
42	Plant growth promoting rhizobacteria and their functional role in salinity stress management. , 2020, , 151-160.		14
43	Fabrication, characterization, and bioactivity assessment of chitosan nanoemulsion containing allspice essential oil to mitigate <i>Aspergillus flavus</i> contamination and aflatoxin B1 production in maize. <i>Food Chemistry</i> , 2022, 372, 131221.	8.2	14
44	Unveiling the cellular and molecular mode of action of <i>Melaleuca cajuputi</i> Powell. essential oil against aflatoxicogenic strains of <i>Aspergillus flavus</i> isolated from stored maize samples. <i>Food Control</i> , 2022, 138, 109000.	5.5	13
45	Potential Anti- <i>Mycobacterium tuberculosis</i> Activity of Plant Secondary Metabolites: Insight with Molecular Docking Interactions. <i>Antioxidants</i> , 2021, 10, 1990.	5.1	12
46	Chemically characterized nanoencapsulated <i>Homalomena aromatica</i> Schott. essential oil as green preservative against fungal and aflatoxin B1 contamination of stored spices based on in vitro and in situ efficacy and favorable safety profile on mice. <i>Environmental Science and Pollution Research</i> , 2022, 29, 3091-3106.	5.3	11
47	Effect of Arsenic Contaminated Drinking Water on Human Chromosome: A Case Study. <i>Indian Journal of Clinical Biochemistry</i> , 2013, 28, 422-425.	1.9	10
48	Overview of nanomaterials synthesis methods, characterization techniques and effect on seed germination. , 2020, , 371-401.		10
49	Facile Fabrication of Nanoformulated <i>Cinnamomum glaucescens</i> Essential Oil as a Novel Green Strategy to Boost Potency Against Food Borne Fungi, Aflatoxin Synthesis, and Lipid Oxidation. <i>Food and Bioprocess Technology</i> , 2022, 15, 319-337.	4.7	10
50	Insights into the Biosynthesis of Nanoparticles by the Genus <i>Shewanella</i> . <i>Applied and Environmental Microbiology</i> , 2021, 87, e0139021.	3.1	9
51	Endophytic microbe approaches in bioremediation of organic pollutants. , 2020, , 157-174.		8
52	Sewage Wastewater and Sludge as Source of Traditional and Emerging Contaminants in Agroecosystems. <i>Sustainable Agriculture Reviews</i> , 2021, , 35-59.	1.1	7
53	Efficacy of <i>Cinnamomum camphora</i> essential oil loaded chitosan nanoemulsion coating against fungal association, aflatoxin B ₁ contamination and storage quality deterioration of <i>Citrus aurantifolia</i> fruits. <i>International Journal of Food Science and Technology</i> , 2022, 57, 7486-7495.	2.7	6
54	Metal-oxidizing microbes and potential application in bioremediation. , 2021, , 107-114.		5

#	ARTICLE	IF	CITATIONS
55	Antifungal and antioxidant activity of plant based essential oils on <i>Aspergillus flavus</i> Link (Trichocomaceae) isolated from stored maize grains of Meghalaya. Archives of Phytopathology and Plant Protection, 2021, 54, 1405-1420.	1.3	5
56	Assessing the <i>Levisticum officinale</i> Koch. essential oil as a novel preservative for stored chia seeds (<i>Salvia hispanica</i> L.) with emphasis on probable mechanism of action. Environmental Science and Pollution Research, 2021, 28, 68690-68705.	5.3	4
57	Nanoencapsulated <i>Lippia organoides</i> essential oil: physicochemical characterisation and assessment of its bioefficacy against fungal and aflatoxin contamination as novel green preservative. International Journal of Food Science and Technology, 2022, 57, 2216-2225.	2.7	4
58	Exploring soil responses to various organic amendments under dry tropical agroecosystems. , 2020, , 583-611.		3
59	Foodborne microbial toxins and their inhibition by plant-based chemicals. , 2020, , 165-207.		3
60	Plant growth-promoting bacteria: application in bioremediation of salinity and heavy metal contaminated soils. , 2021, , 73-78.		3
61	Microbial enzymes and their exploitation in remediation of environmental contaminants. , 2021, , 59-71.		2
62	Endophytes of Medicinal Plants: Diversity and Bioactivity. , 2022, , 117-128.		2
63	Secondary Metabolites of Higher Plants as Green Preservatives of Herbal Raw Materials and Their Active Principles During Postharvest Processing. , 2021, , 261-277.		1
64	Harnessing the potential of biostimulants and biocontrol agents for sustainable management of agricultural productivity. , 2021, , 257-277.		1
65	Environmental contaminants and their management using microorganisms. , 2021, , 37-45.		0
66	Nanoencapsulation Technology: Boon to Food Packaging Industries. Nanotechnology in the Life Sciences, 2020, , 17-40.	0.6	0