

# Vipin Kumar Singh

## List of Publications by Year in descending order

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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	Chemically characterized nanoencapsulated Homalomena aromatica 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. Environmental Science and Pollution Research, 2022, 29, 3091-3106.	5.3	11
2	Fabrication, characterization, and bioactivity assessment of chitosan nanoemulsion containing allspice essential oil to mitigate Aspergillus flavus contamination and aflatoxin B1 production in maize. Food Chemistry, 2022, 372, 131221.	8.2	14
3	Facile Fabrication of Nanoformulated Cinnamomum glaucescens Essential Oil as a Novel Green Strategy to Boost Potency Against Food Borne Fungi, Aflatoxin Synthesis, and Lipid Oxidation. Food and Bioprocess Technology, 2022, 15, 319-337.	4.7	10
4	Efficacy of <i>Cinnamomum camphora</i> essential oil loaded chitosan nanoemulsion coating against fungal association, aflatoxin B <sub>1</sub> contamination and storage quality deterioration of <i>Citrus aurantifolia</i> fruits. International Journal of Food Science and Technology, 2022, 57, 7486-7495.	2.7	6
5	Endophytes of Medicinal Plants: Diversity and Bioactivity. , 2022, , 117-128.		2
6	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
7	Co-encapsulation of Pimpinella anisum and Coriandrum sativum essential oils based synergistic formulation through binary mixture: Physico-chemical characterization, appraisal of antifungal mechanism of action, and application as natural food preservative. Pesticide Biochemistry and Physiology, 2022, 184, 105066.	3.6	22
8	Unveiling the cellular and molecular mode of action of Melaleuca cajuputi Powell. essential oil against aflatoxigenic strains of Aspergillus flavus isolated from stored maize samples. Food Control, 2022, 138, 109000.	5.5	13
9	Assessment of chemically characterized <i>Salvia sclarea</i> L. essential oil and its combination with linalyl acetate as novel plant based antifungal, antiaflatoxigenic and antioxidant agent against herbal drugs contamination and probable mode of action. Natural Product Research, 2021, 35, 782-787.	1.8	15
10	Nanostructured Pimpinella anisum essential oil as novel green food preservative against fungal infestation, aflatoxin B1 contamination and deterioration of nutritional qualities. Food Chemistry, 2021, 344, 128574.	8.2	59
11	Eugenol loaded chitosan nanoemulsion for food protection and inhibition of Aflatoxin B1 synthesizing genes based on molecular docking. Carbohydrate Polymers, 2021, 255, 117339.	10.2	67
12	Exploration of some potential bioactive essential oil components as green food preservative. LWT - Food Science and Technology, 2021, 137, 110498.	5.2	21
13	Microbial enzymes and their exploitation in remediation of environmental contaminants. , 2021, , 59-71.		2
14	Metal-oxidizing microbes and potential application in bioremediation. , 2021, , 107-114.		5
15	Plant growth-promoting bacteria: application in bioremediation of salinity and heavy metalâ€contaminated soils. , 2021, , 73-78.		3
16	Sewage Wastewater and Sludge as Source of Traditional and Emerging Contaminants in Agroecosystems. Sustainable Agriculture Reviews, 2021, , 35-59.	1.1	7
17	Environmental contaminants and their management using microorganisms. , 2021, , 37-45.		0
18	Secondary Metabolites of Higher Plants as Green Preservatives of Herbal Raw Materials and Their Active Principles During Postharvest Processing. , 2021, , 261-277.		1

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19	Harnessing the potential of biostimulants and biocontrol agents for sustainable management of agricultural productivity. , 2021, , 257-277.		1
20	Essential oils and their bioactive compounds as eco-friendly novel green pesticides for management of storage insect pests: prospects and retrospects. Environmental Science and Pollution Research, 2021, 28, 18918-18940.	5.3	66
21	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. International Journal of Biological Macromolecules, 2021, 171, 480-490.	7.5	35
22	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.). Food and Bioprocess Technology, 2021, 14, 831-853.	4.7	32
23	Nanoencapsulation of essential oils and their bioactive constituents: A novel strategy to control mycotoxin contamination in food system. Food and Chemical Toxicology, 2021, 149, 112019.	3.6	78
24	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
25	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. Antibiotics, 2021, 10, 374.	3.7	80
26	Coping with the Challenges of Abiotic Stress in Plants: New Dimensions in the Field Application of Nanoparticles. Plants, 2021, 10, 1221.	3.5	112
27	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
28	A critical review on the research trends and emerging technologies for arsenic decontamination from water. Groundwater for Sustainable Development, 2021, 14, 100607.	4.6	33
29	Insights into the Biosynthesis of Nanoparticles by the Genus <i>Shewanella</i> . Applied and Environmental Microbiology, 2021, 87, e0139021.	3.1	9
30	Fabrication, physico-chemical characterization, and bioactivity evaluation of chitosan-linalool composite nano-matrix as innovative controlled release delivery system for food preservation. International Journal of Biological Macromolecules, 2021, 188, 751-763.	7.5	28
31	Essential Oil Nanoemulsion as Eco-Friendly and Safe Preservative: Bioefficacy Against Microbial Food Deterioration and Toxin Secretion, Mode of Action, and Future Opportunities. Frontiers in Microbiology, 2021, 12, 751062.	3.5	31
32	Potential Anti- <i>Mycobacterium tuberculosis</i> Activity of Plant Secondary Metabolites: Insight with Molecular Docking Interactions. Antioxidants, 2021, 10, 1990.	5.1	12
33	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. Natural Product Research, 2020, 34, 1611-1615.	1.8	38
34	Chemically characterised <i>Pimenta dioica</i> (L.) Merr. essential oil as a novel plant based antimicrobial against fungal and aflatoxin B <sub>1</sub> contamination of stored maize and its possible mode of action. Natural Product Research, 2020, 34, 745-749.	1.8	36
35	Plant growth-promoting rhizobacteria and their functional role in salinity stress management. , 2020, , 151-160.		14
36	Assessment of chitosan biopolymer encapsulated $\alpha$ -Terpineol against fungal, aflatoxin B <sub>1</sub> (AFB <sub>1</sub> ) and free radicals mediated deterioration of stored maize and possible mode of action. Food Chemistry, 2020, 311, 126010.	8.2	35

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37	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
38	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
39	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
40	<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
41	Exploring soil responses to various organic amendments under dry tropical agroecosystems. , 2020, , 583-611.		3
42	Entry, colonization, and distribution of endophytic microorganisms in plants. , 2020, , 1-33.		24
43	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
44	Endophytic microbe approaches in bioremediation of organic pollutants. , 2020, , 157-174.		8
45	Foodborne microbial toxins and their inhibition by plant-based chemicals. , 2020, , 165-207.		3
46	Overview of nanomaterials synthesis methods, characterization techniques and effect on seed germination. , 2020, , 371-401.		10
47	Nanoencapsulation Technology: Boon to Food Packaging Industries. <i>Nanotechnology in the Life Sciences</i> , 2020, , 17-40.	0.6	0
48	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
49	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
50	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
51	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 methyglyoxal inhibitor. <i>Postharvest Biology and Technology</i> , 2019, 153, 87-95.	6.0	47
52	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
53	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
54	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

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55	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
56	<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
57	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
58	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
59	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
60	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
61	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
62	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
63	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
64	Disease management of tomato through PGPB: current trends and future perspective. <i>3 Biotech</i> , 2017, 7, 255.	2.2	135
65	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
66	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