

Nagalakshmi Kannuchamy

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11232361/publications.pdf>

Version: 2024-02-01

11
papers

259
citations

1040056

9
h-index

1372567

10
g-index

11
all docs

11
docs citations

11
times ranked

393
citing authors

#	ARTICLE	IF	CITATIONS
1	Garcinia spp. extract incorporated icing medium as a natural preservative for shelf life enhancement of chilled Indian mackerel (<i>Rastrelliger kanagurta</i>). <i>LWT - Food Science and Technology</i> , 2020, 133, 110086.	5.2	19
2	Development of enrobed fish products: Improvement of functionality of coated materials by added aquatic polymers. <i>Journal of Food Process Engineering</i> , 2019, 42, e12999.	2.9	8
3	Identification of potential spoilage bacteria in farmed shrimp (<i>Litopenaeus vannamei</i>): Application of Relative Rate of Spoilage models in shelf life-prediction. <i>LWT - Food Science and Technology</i> , 2018, 97, 295-301.	5.2	49
4	Protective Effect of Fish Gelatin-Based Natural Antimicrobial Coatings on Quality of Indian Salmon Fillets during Refrigerated Storage. <i>Journal of Food Process Engineering</i> , 2017, 40, e12270.	2.9	25
5	Functionality of chitosan in batter formulations for coating of fish sticks: Effect on physicochemical quality. <i>Carbohydrate Polymers</i> , 2017, 169, 433-440.	10.2	29
6	Effect of processing conditions on degree of hydrolysis, ACE inhibition, and antioxidant activities of protein hydrolysate from <i>Acetes indicus</i> . <i>Environmental Science and Pollution Research</i> , 2017, 24, 21222-21232.	5.3	24
7	Textural quality and oxidative stability of restructured pangasius mince: effect of protein substrates mediated by transglutaminase. <i>Journal of Food Science and Technology</i> , 2015, 52, 351-358.	2.8	15
8	Protein Hydrolysates from Shrimp (<i>Metapenaeus dobsoni</i>) Head Waste: Optimization of Extraction Conditions by Response Surface Methodology. <i>Journal of Aquatic Food Product Technology</i> , 2015, 24, 429-442.	1.4	29
9	Recovery of Gelatin with Improved Functionality from Seafood Processing Waste. , 2014, , 145-169.		1
10	ANTIBACTERIAL ACTIVITY OF GINGER, EUCALYPTUS AND SWEET ORANGE PEEL ESSENTIAL OILS ON FISH-BORNE BACTERIA. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 1022-1030.	2.0	36
11	Improvement of Gel Strength and Melting Point of Fish Gelatin by Addition of Coenhancers Using Response Surface Methodology. <i>Journal of Food Science</i> , 2011, 76, E503-9.	3.1	24