## Samudra Prosad Banik

List of Publications by Year in descending order

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933447 996975 19 457 10 15 citations g-index h-index papers 20 20 20 621 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	Role of food structure in digestion and health. , 2022, , 151-165.		O
2	Protective effect of indomethacin on vanadium-induced adrenocortical and testicular damages in rat. Toxicology Mechanisms and Methods, $2021$ , , $1$ -9.	2.7	0
3	Ribosylation induced structural changes in Bovine Serum Albumin: understanding high dietary sugar induced protein aggregation and amyloid formation. Heliyon, 2020, 6, e05053.	3.2	12
4	Glycation-induced protein aggregation and cellular toxicity: an insight into the disease realm of high dietary sugar intake., 2020,, 251-275.		0
5	Trehalose mediated stabilisation of cellobiase aggregates from the filamentous fungus Penicillium chrysogenum. International Journal of Biological Macromolecules, 2019, 127, 365-375.	7.5	8
6	Prevention of protein aggregation by extracellular fungal sucrase of <i>Termitomyces clypeatus</i> Turkish Journal of Biochemistry, 2017, 42, 355-364.	0.5	0
7	Trehalose induced structural modulation of Bovine Serum Albumin at ambient temperature. International Journal of Biological Macromolecules, 2017, 105, 645-655.	7.5	22
8	AkP from mushroom Termitomyces clypeatus is a proteoglycan specific protease with apoptotic effect on HepG2. International Journal of Biological Macromolecules, 2016, 91, 198-207.	7.5	16
9	Enhancement of extracellular cellobiase activity by reducing agents in the filamentous fungus Termitomyces clypeatus. Biotechnology Letters, 2015, 37, 175-181.	2.2	4
10	Bioremediation by alkaline protease ( <scp>AkP</scp> ) from edible mushroom <i>Termitomyces clypeatus</i> : optimization approach based on statistical design and characterization for diverse applications. Journal of Chemical Technology and Biotechnology, 2015, 90, 1886-1896.	3.2	17
11	Purification and characterisation of κ-casein specific milk-clotting metalloprotease from Termitomyces clypeatus MTCC 5091. Food Chemistry, 2015, 173, 441-448.	8.2	43
12	Mustard stalk and straw: A new source for production of lignocellulolytic enzymes by the fungus Termitomyces clypeatus and as a substrate for saccharification. Industrial Crops and Products, 2013, 41, 283-288.	5.2	26
13	In situ reversible aggregation of extracellular cellobiase in the filamentous fungus Termitomyces clypeatus. Biotechnology and Bioprocess Engineering, 2012, 17, 925-936.	2.6	6
14	Increased enzyme secretion by 2-deoxy-d-glucose in presence of succinate by suppression of metabolic enzymes in Termitomyces clypeatus. Carbohydrate Research, 2011, 346, 2426-2431.	2.3	2
15	Enhanced activity and stability of cellobiase ( $\hat{l}^2$ -glucosidase: EC 3.2.1.21) produced in the presence of 2-deoxy-d-glucose from the fungus Termitomyces clypeatus. Carbohydrate Research, 2010, 345, 1015-1022.	2.3	20
16	Purification and characterization of a thermostable intra-cellular $\hat{l}^2$ -glucosidase with transglycosylation properties from filamentous fungus Termitomyces clypeatus. Bioresource Technology, 2010, 101, 2412-2420.	9.6	62
17	Characterization of a novel low molecular weight sucrase from filamentous fungus Termitomyces clypeatus. Process Biochemistry, 2009, 44, 1075-1082.	3.7	13
18	Interference of sugars in the Coomassie Blue G dye binding assay of proteins. Analytical Biochemistry, 2009, 386, 113-115.	2.4	30

#	Article	IF	CITATIONS
19	Fungal biotechnology in food and feed processing. Food Research International, 2009, 42, 577-587.	6.2	174