

Harinder Singh Oberoi

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

53
papers

2,177
citations

24
h-index

46
g-index

55
ext. papers

2,423
ext. citations

4.7
avg, IF

4.95
L-index

#	Paper	IF	Citations
53	Improved Production of Multi-component Cellulolytic Enzymes Using Sweet Sorghum Bagasse and Thermophilic <i>Aspergillus terreus</i> RWY Through Statistical Process Optimization. <i>Waste and Biomass Valorization</i> , 2020 , 11, 3355-3369	3.2	2
52	A rapid and reliable method for the specific detection of aflatoxigenic fungi in groundnut and rice samples. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14127	2.1	3
51	Food Flavours from Yeasts: Improved Productivity through Biotechnological Interventions and Process Optimization. <i>Current Biotechnology</i> , 2018 , 7, 199-213	0.6	2
50	Shelf-life extension and quality retention in fresh-cut carrots coated with pectin. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 42, 91-100	6.8	17
49	Biosurfactant-Aided Bioprocessing: Industrial Applications and Environmental Impact 2017 , 55-88		4
48	Ethanol production from sweet sorghum bagasse through process optimization using response surface methodology. <i>3 Biotech</i> , 2017 , 7, 233	2.8	5
47	Improvement in shelf life of minimally processed cilantro leaves through integration of kinetin pretreatment and packaging interventions: Studies on microbial population dynamics, biochemical characteristics and flavour retention. <i>Food Chemistry</i> , 2017 , 221, 844-854	8.5	5
46	β-ARABINOFURANOSIDASE FROM AN EFFICIENT HEMICELLULOLYTIC FUNGUS <i>Penicillium janthinellum</i> CAPABLE OF HYDROLYZING WHEAT AND RYE ARABINOXYLAN TO ARABINOSE. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2017 , 6, 1132-1139	2.3	2
45	Agricultural-Based Protein By-Products: Characterization and Applications 2016 , 21-36		7
44	Seafood Enzymes and Their Application in Food Processing 2016 , 201-232		4
43	Fruit and Vegetable Processing Waste 2016 , 23-59		21
42	Therapeutic and nutraceutical potential of bioactive compounds extracted from fruit residues. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 319-37	11.5	95
41	Effect of Addition of Hydrocolloids on the Colloidal Stability of Litchi (<i>Litchi chinensis</i> Sonn.) Juice. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 183-189	2.1	7
40	A Review on Fuel Ethanol Production From Lignocellulosic Biomass. <i>International Journal of Green Energy</i> , 2015 , 12, 949-960	3	66
39	Multi-component thermostable cellulolytic enzyme production by <i>Aspergillus niger</i> HN-1 using pea pod waste: Appraisal of hydrolytic potential with lignocellulosic biomass. <i>Process Biochemistry</i> , 2015 , 50, 696-704	4.8	21
38	An acidothermophilic functionally active novel GH12 family endoglucanase from <i>Aspergillus niger</i> HO: purification, characterization and molecular interaction studies. <i>Antonie Van Leeuwenhoek</i> , 2015 , 107, 103-17	2.1	21
37	Waste Biomass: A Prospective Renewable Resource for Development of Bio-Based Economy/Processes 2014 , 3-28		6

36	Generating Fermentable Sugars from Rice Straw Using Functionally Active Cellulolytic Enzymes from <i>Aspergillus niger</i> HO. <i>Energy & Fuels</i> , 2014 , 28, 5067-5075	4.1	33
35	Effect of nickel-cobaltite nanoparticles on production and thermostability of cellulases from newly isolated thermotolerant <i>Aspergillus fumigatus</i> NS (class: Eurotiomycetes). <i>Applied Biochemistry and Biotechnology</i> , 2014 , 174, 1092-103	3.2	49
34	Influence of different solvents in extraction of phenolic compounds from vegetable residues and their evaluation as natural sources of antioxidants. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2568-75	3.3	87
33	Cellulolytic and xylanolytic enzymes from thermophilic <i>Aspergillus terreus</i> RWY. <i>Journal of Basic Microbiology</i> , 2014 , 54, 1367-77	2.7	12
32	Potential of Agro-residues as Sources of Bioactive Compounds 2014 , 261-295		1
31	Response surface optimization for enhanced production of cellulases with improved functional characteristics by newly isolated <i>Aspergillus niger</i> HN-2. <i>Antonie Van Leeuwenhoek</i> , 2014 , 105, 119-34	2.1	22
30	Enhanced cellulase producing mutants developed from heterokaryotic <i>Aspergillus</i> strain. <i>Bioresource Technology</i> , 2014 , 156, 100-7	11	35
29	Prebiotics 2014 , 237-259		3
28	Chemical Composition of Sweet Sorghum Juice and its Comparative Potential of Different Fermentation Processes for Enhanced Ethanol Production. <i>Sugar Tech</i> , 2013 , 15, 305-310	1.9	2
27	Proteome-based profiling of hypercellulase-producing strains developed through interspecific protoplast fusion between <i>Aspergillus nidulans</i> and <i>Aspergillus tubingensis</i> . <i>Applied Biochemistry and Biotechnology</i> , 2013 , 169, 393-407	3.2	18
26	Two-stage statistical medium optimization for augmented cellulase production via solid-state fermentation by newly isolated <i>Aspergillus niger</i> HN-1 and application of crude cellulase consortium in hydrolysis of rice straw. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12653-61	5.7	29
25	Ethanol production from alkali- and ozone-treated cotton stalks using thermotolerant <i>Pichia kudriavzevii</i> HOP-1. <i>Industrial Crops and Products</i> , 2012 , 37, 219-226	5.9	74
24	Modeling of the separation of inhibitory components from pretreated rice straw hydrolysate by nanofiltration membranes. <i>Bioresource Technology</i> , 2012 , 114, 419-27	11	45
23	Enhanced Oil Recovery by Pre-treatment of Mustard Seeds Using Crude Enzyme Extract Obtained from Mixed-Culture Solid-State Fermentation of Kinnow (<i>Citrus reticulata</i>) Waste and Wheat Bran. <i>Food and Bioprocess Technology</i> , 2012 , 5, 759-767	5.1	15
22	Ethanol production from Kinnow mandarin (<i>Citrus reticulata</i>) peels via simultaneous saccharification and fermentation using crude enzyme produced by <i>Aspergillus oryzae</i> and the thermotolerant <i>Pichia kudriavzevii</i> strain. <i>Annals of Microbiology</i> , 2012 , 62, 655-666	3.2	31
21	Ethanol production from alkali-treated rice straw via simultaneous saccharification and fermentation using newly isolated thermotolerant <i>Pichia kudriavzevii</i> HOP-1. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2012 , 39, 557-66	4.2	71
20	Statistical optimization of hydrolysis process for banana peels using cellulolytic and pectinolytic enzymes. <i>Food and Bioprocess Technology</i> , 2012 , 90, 257-265	4.9	43
19	Total phenolic content and antioxidant capacity of extracts obtained from six important fruit residues. <i>Food Research International</i> , 2011 , 44, 391-396	7	221

18	Value-addition of agricultural wastes for augmented cellulase and xylanase production through solid-state tray fermentation employing mixed-culture of fungi. <i>Industrial Crops and Products</i> , 2011 , 34, 1160-1167	5.9	142
17	Evaluation of glycosyl hydrolases in the secretome of <i>Aspergillus fumigatus</i> and saccharification of alkali-treated rice straw. <i>Applied Biochemistry and Biotechnology</i> , 2011 , 163, 577-91	3.2	46
16	Enhanced ethanol production from Kinnow mandarin (<i>Citrus reticulata</i>) waste via a statistically optimized simultaneous saccharification and fermentation process. <i>Bioresource Technology</i> , 2011 , 102, 1593-601	11	75
15	Enhanced ethanol production from sugarcane juice by galactose adaptation of a newly isolated thermotolerant strain of <i>Pichia kudriavzevii</i> . <i>Bioresource Technology</i> , 2011 , 102, 5968-75	11	82
14	Ethanol production from banana peels using statistically optimized simultaneous saccharification and fermentation process. <i>Waste Management</i> , 2011 , 31, 1576-84	8.6	106
13	Ethanol production from orange peels: two-stage hydrolysis and fermentation studies using optimized parameters through experimental design. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3422-9	5.7	82
12	Enhanced ethanol production via fermentation of rice straw with hydrolysate-adapted <i>Candida tropicalis</i> ATCC 13803. <i>Process Biochemistry</i> , 2010 , 45, 1299-1306	4.8	76
11	Production of Cellulases through Solid State Fermentation Using Kinnow Pulp as a Major Substrate. <i>Food and Bioprocess Technology</i> , 2010 , 3, 528-536	5.1	64
10	Production of a cellulolytic enzyme system in mixed-culture solid-state fermentation of soybean hulls supplemented with wheat bran. <i>Process Biochemistry</i> , 2010 , 45, 120-128	4.8	209
9	Influence of pre-treatments on microbial load of stored dehydrated onion slices. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1902-1908	3.8	10
8	Enhanced β -galactosidase production by supplementing whey with cauliflower waste. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 1499-1504	3.8	14
7	Production of β -galactosidase by <i>Kluyveromyces marxianus</i> MTCC 1388 using whey and effect of four different methods of enzyme extraction on β -galactosidase activity. <i>Indian Journal of Microbiology</i> , 2008 , 48, 337-41	3.7	24
6	Effects of different drying methods of cauliflower waste on drying time, colour retention and glucoamylase production by <i>Aspergillus niger</i> NCIM 1054. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 228-234	3.8	12
5	Optimization of fermentation parameters for production of ethanol from kinnow waste and banana peels by simultaneous saccharification and fermentation. <i>Indian Journal of Microbiology</i> , 2007 , 47, 310-6	3.7	75
4	Cauliflower waste incorporation into cane molasses improves ethanol production using <i>Saccharomyces cerevisiae</i> MTCC 178. <i>Indian Journal of Microbiology</i> , 2007 , 47, 353-7	3.7	9
3	Effect of mustard flour incorporation on nutritional, textural and organoleptic characteristics of biscuits. <i>Journal of Food Engineering</i> , 2007 , 80, 1043-1050	6	69
2	Basella- an Underutilized Green Leafy Vegetable with a Potential for Functional Food Development. <i>Food Reviews International</i> , 1-18	5.5	2
1	Hydrolysis of peanut (<i>Arachis hypogea</i> L) protein concentrate by fungal crude protease extract: effect on structural, functional and in-vitro protein digestibility. <i>Journal of Food Science and Technology</i> , 1	3.3	1

