

Biji Balan

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

276
citations

1040056

9
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

343
citing authors

#	ARTICLE	IF	CITATIONS
1	Cold survival strategies for bacteria, recent advancement and potential industrial applications. Archives of Microbiology, 2019, 201, 1-16.	2.2	39
2	Rapid and non-destructive approach for the detection of fried mustard oil adulteration in pure mustard oil via ATR-FTIR spectroscopy-chemometrics. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 244, 118822.	3.9	34
3	Attenuated total Reflectance-Fourier transform infrared (ATR-FTIR) spectroscopy coupled with chemometrics for rapid detection of argemone oil adulteration in mustard oil. LWT - Food Science and Technology, 2020, 120, 108945.	5.2	31
4	Application of Attenuated Total Reflectance-Fourier Transform Infrared (ATR-FTIR) spectroscopy coupled with chemometrics for detection and quantification of formalin in cow milk. Vibrational Spectroscopy, 2020, 107, 103033.	2.2	31
5	Perspectives on the antibiotic contamination, resistance, metabolomics, and systemic remediation. SN Applied Sciences, 2021, 3, 1.	2.9	30
6	Microbial biofilm ecology, in silico study of quorum sensing receptor-ligand interactions and biofilm mediated bioremediation. Archives of Microbiology, 2021, 203, 13-30.	2.2	28
7	Rapid detection and quantification of sucrose adulteration in cow milk using Attenuated total reflectance-Fourier transform infrared spectroscopy coupled with multivariate analysis. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 240, 118628.	3.9	27
8	Utilizing ATR-FTIR spectroscopy combined with multivariate chemometric modelling for the swift detection of mustard oil adulteration in virgin coconut oil. Vibrational Spectroscopy, 2020, 109, 103066.	2.2	20
9	Qualitative and quantitative evaluation of corn syrup as a potential added sweetener in apple fruit juices using mid-infrared spectroscopy assisted chemometric modeling. LWT - Food Science and Technology, 2020, 131, 109749.	5.2	12
10	Isolation and characterization of amoxicillin-resistant bacteria and amoxicillin-induced alteration in its protein profiling and RNA yield. Archives of Microbiology, 2020, 202, 225-232.	2.2	10
11	Development of an FTIR based chemometric model for the qualitative and quantitative evaluation of cane sugar as an added sugar adulterant in apple fruit juices. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 539-551.	2.3	8
12	Enhanced ciprofloxacin removal by plant growth-promoting Microbacterium sp. WHC1 in presence of Eichhornia crassipes root exudates. Environmental Sustainability, 2021, 4, 143-153.	2.8	6