

Biji Balan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2100281/publications.pdf>

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	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
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	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
4	Perspectives on the antibiotic contamination, resistance, metabolomics, and systemic remediation. SN Applied Sciences, 2021, 3, 1.	2.9	30
5	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
6	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
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	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
9	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
10	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
11	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
12	Cold survival strategies for bacteria, recent advancement and potential industrial applications. Archives of Microbiology, 2019, 201, 1-16.	2.2	39