

Rajan Sharma

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2103961/publications.pdf>

Version: 2024-02-01

62
papers

1,915
citations

279798

23
h-index

265206

42
g-index

62
all docs

62
docs citations

62
times ranked

2755
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and characterization of nanoemulsion encapsulating curcumin. <i>Food Hydrocolloids</i> , 2015, 43, 540-546.	10.7	422
2	Detection of adulteration in milk: A review. <i>International Journal of Dairy Technology</i> , 2017, 70, 23-42.	2.8	128
3	Chemical and functional properties of glycomacropeptide (GMP) and its role in the detection of cheese whey adulteration in milk: a review. <i>Dairy Science and Technology</i> , 2013, 93, 21-43.	2.2	121
4	Selection of aptamers for aflatoxin M1 and their characterization. <i>Journal of Molecular Recognition</i> , 2014, 27, 493-500.	2.1	68
5	Formulation and characterization of nanoencapsulated curcumin using sodium caseinate and its incorporation in ice cream. <i>Food and Function</i> , 2016, 7, 417-424.	4.6	68
6	Rapid screening test for detection of oxytetracycline residues in milk using lateral flow assay. <i>Food Chemistry</i> , 2017, 219, 85-92.	8.2	64
7	Antioxidant activity of whey protein hydrolysates in milk beverage system. <i>Journal of Food Science and Technology</i> , 2015, 52, 3235-41.	2.8	60
8	Sodium caseinate stabilized clove oil nanoemulsion: Physicochemical properties. <i>Journal of Food Engineering</i> , 2017, 212, 38-46.	5.2	59
9	Synthesis and application of cephalixin imprinted polymer for solid phase extraction in milk. <i>Food Chemistry</i> , 2015, 184, 176-182.	8.2	52
10	Production and characterisation of whey protein hydrolysate having antioxidant activity from cheese whey. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2908-2915.	3.5	51
11	Comparative fat digestibility of goat, camel, cow and buffalo milk. <i>International Dairy Journal</i> , 2014, 35, 153-156.	3.0	45
12	Physico-chemical, functional and rheological properties of milk protein concentrate 60 as affected by disodium phosphate addition, diafiltration and homogenization. <i>Journal of Food Science and Technology</i> , 2017, 54, 1678-1688.	2.8	39
13	Ameliorative potential of whey protein hydrolysate against paracetamol-induced oxidative stress. <i>Journal of Dairy Science</i> , 2013, 96, 1431-1437.	3.4	38
14	Effect of incorporation of sodium caseinate, whey protein concentrate and transglutaminase on the properties of depigmented pearl millet based gluten free pasta. <i>LWT - Food Science and Technology</i> , 2019, 103, 19-26.	5.2	38
15	Estimation of sugars in milk by HPLC and its application in detection of adulteration of milk with soymilk. <i>International Journal of Dairy Technology</i> , 2009, 62, 514-519.	2.8	35
16	Bioactive Peptides from Whey Proteins. , 2019, , 519-547.		35
17	Process Optimization for the Production of Bio-functional Whey Protein Hydrolysates: Adopting Response Surface Methodology. <i>International Journal of Peptide Research and Therapeutics</i> , 2013, 19, 231-237.	1.9	32
18	Physico-chemical and antimicrobial properties of d-limonene oil nanoemulsion stabilized by whey protein-maltodextrin conjugates. <i>Journal of Food Science and Technology</i> , 2018, 55, 2749-2757.	2.8	30

#	ARTICLE	IF	CITATIONS
19	Camel milk ameliorates hyperglycaemia and oxidative damage in type-1 diabetic experimental rats. <i>Journal of Dairy Research</i> , 2016, 83, 412-419.	1.4	29
20	A method for estimation of urea using ammonia electrode and its applicability to milk samples. <i>Journal of Dairy Research</i> , 2008, 75, 466-470.	1.4	27
21	Preparation and characterization of iron-chelating peptides from whey protein: An alternative approach for chemical iron fortification. <i>Food Research International</i> , 2021, 141, 110133.	6.2	27
22	Separation methods for milk proteins on polyacrylamide gel electrophoresis: Critical analysis and options for better resolution. <i>International Dairy Journal</i> , 2021, 114, 104920.	3.0	25
23	Direct estimation of sialic acid in milk and milk products by fluorimetry and its application in detection of sweet whey adulteration in milk. <i>Journal of Dairy Research</i> , 2012, 79, 495-501.	1.4	23
24	Detection of non-dairy fat in milk based on quantitative assay of anionic detergent using azure A dye. <i>International Dairy Journal</i> , 2012, 24, 44-47.	3.0	23
25	Aptamer-Based Sensing of Î²-Casomorphin-7. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2647-2653.	5.2	21
26	Adulteration of cow's milk with buffalo's milk detected by an on-site carbon nanoparticles-based lateral flow immunoassay. <i>Food Chemistry</i> , 2021, 351, 129311.	8.2	21
27	Fat accumulation in differentiated brown adipocytes is linked with expression of Hox genes. <i>Gene Expression Patterns</i> , 2016, 20, 99-105.	0.8	19
28	Immobilized aptamer on gold electrode senses trace amount of aflatoxin M1. <i>Applied Nanoscience (Switzerland)</i> , 2017, 7, 893-903.	3.1	18
29	A rapid paper chromatographic method for detection of anionic detergent in milk. <i>Journal of Food Science and Technology</i> , 2013, 50, 826-829.	2.8	17
30	Detection of coconut oil in ghee using ATR-FTIR and chemometrics. <i>Applied Food Research</i> , 2022, 2, 100035.	4.0	17
31	Production of Angiotensin-I-Converting-Enzyme-Inhibitory Peptides in Fermented Milks (Lassi) Fermented by <i>Lactobacillus acidophilus</i> with Consideration of Incubation Period and Simmering Treatment. <i>International Journal of Peptide Research and Therapeutics</i> , 2017, 23, 69-79.	1.9	16
32	Synthesis and Application of Tetracycline Imprinted Polymer. <i>Analytical Letters</i> , 2010, 43, 919-928.	1.8	14
33	Sodium caseinate-starch-modified montmorillonite based biodegradable film: Laboratory food extruder assisted exfoliation and characterization. <i>Food Packaging and Shelf Life</i> , 2018, 15, 17-27.	7.5	14
34	Estimation of steviol glycosides in food matrices by high performance liquid chromatography. <i>Journal of Food Science and Technology</i> , 2018, 55, 3325-3334.	2.8	14
35	Enhanced bioavailability of iron from spray dried whey protein concentrate-iron (WPC-Fe) complex in anaemic and weaning conditions. <i>Journal of Functional Foods</i> , 2019, 58, 275-281.	3.4	14
36	Distinction between glycomacropeptide and Î²-lactoglobulin with Coomassie Brilliant Blue G250 dye on tricine SDS-PAGE gels. <i>Food Chemistry</i> , 2021, 340, 127923.	8.2	14

#	ARTICLE	IF	CITATIONS
37	Spray-Dried Whey Protein Concentrate-Iron Complex. <i>Food Technology and Biotechnology</i> , 2019, 57, 331-340.	2.1	14
38	Rapid methods for assessing efficiency of heat treatment of milk. <i>Journal of Food Science and Technology</i> , 2014, 51, 1416-1420.	2.8	13
39	Lateral Flow Assay-Based Rapid Detection of Cephalexin in Milk. <i>Journal of Food Quality</i> , 2016, 39, 64-73.	2.6	12
40	Construction of a lateral flow strip for detection of soymilk in milk. <i>Journal of Food Science and Technology</i> , 2017, 54, 4213-4219.	2.8	12
41	Synthesis and characterization of oxytetracycline imprinted magnetic polymer for application in food. <i>Applied Nanoscience (Switzerland)</i> , 2016, 6, 209-214.	3.1	11
42	Optimization of spray-drying conditions for the preparation of whey protein concentrate-iron complex using response surface methodology. <i>International Journal of Food Properties</i> , 2019, 22, 1411-1424.	3.0	11
43	Urease Immobilization on Arylamine Glass Beads and its Characterization. <i>Journal of Plant Biochemistry and Biotechnology</i> , 2010, 19, 73-77.	1.7	10
44	Physicochemical characterisation of native micellar casein concentrates from buffalo and cow skim milk harvested using microfiltration. <i>International Journal of Dairy Technology</i> , 2020, 73, 781-789.	2.8	10
45	Bioactive Peptides in Yogurt. , 2017, , 411-426.		9
46	Prediction of shorter oligonucleotide sequences recognizing aflatoxin M1. <i>Biotechnology and Applied Biochemistry</i> , 2018, 65, 397-406.	3.1	8
47	Assessment of physico-chemical changes in UHT milk during storage at different temperatures. <i>Journal of Dairy Research</i> , 2020, 87, 243-247.	1.4	8
48	Process optimisation for preparation of caseinophosphopeptides from Buffalo milk casein and their characterisation. <i>Journal of Dairy Research</i> , 2014, 81, 364-371.	1.4	7
49	Expression of developmental genes in brown fat cells grown in vitro is linked with lipid accumulation. <i>In Vitro Cellular and Developmental Biology - Animal</i> , 2015, 51, 1003-1011.	1.5	7
50	A Method for Synthesis of Gold Nanoparticles Using 1-Amino-2-Naphthol-4-Sulphonic Acid as Reducing Agent. <i>Current Science</i> , 2016, 110, 2297.	0.8	7
51	Development and validation of an analytical method for determination of bronopol and kathon preservative in milk. <i>Journal of Food Science and Technology</i> , 2019, 56, 3170-3176.	2.8	6
52	Effect of goat and camel milk vis a vis cow milk on cholesterol homeostasis in hypercholesterolemic rats. <i>Small Ruminant Research</i> , 2019, 171, 8-12.	1.2	6
53	Assessment of proteolysis in ultra-high temperature milk using attenuated total reflectance-Fourier transform infrared spectroscopy. <i>International Journal of Dairy Technology</i> , 2020, 73, 366-375.	2.8	6
54	Applicability of protein estimation methods for assaying glycomacropptide. <i>International Journal of Dairy Technology</i> , 2018, 71, 539-543.	2.8	5

#	ARTICLE	IF	CITATIONS
55	A comparative study of sterols in milk of different Indian dairy animals based on chemometric analysis. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2538-2548.	3.2	4
56	Spectrophotometric Label-Free Determination of Lead Using Thiol-Functionalized Gold Nanoparticles. <i>Analytical Letters</i> , 2018, 51, 1208-1218.	1.8	3
57	Molecularly imprinted polymer for separation of lactate. <i>Journal of Analytical Chemistry</i> , 2015, 70, 1213-1217.	0.9	2
58	Isolation and characterisation of micellar casein from buffalo milk using microfiltration technique with modified buffer composition. <i>International Journal of Dairy Technology</i> , 0, , .	2.8	2
59	Rapid lactate oxidase-based assay for lactate content in milk to ascertain its hygienic quality. <i>International Journal of Dairy Technology</i> , 2016, 69, 460-467.	2.8	1
60	Effect of incorporation of iron-whey protein concentrate (Fe-WPC) conjugate on physicochemical characteristics of dahi (curd). <i>Journal of Food Science and Technology</i> , 2022, 59, 478-487.	2.8	1
61	Physico-chemical characteristics of biscuits fortified with whey protein concentrate-iron sulphate (WPC-FeSO ₄) complex. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2831-2841.	3.2	1
62	Effect of bypass fatty acid and <i>Tinospora cordifolia</i> supplementation on production performance and milk fatty acid profiling in Murrah buffaloes (<i>Bubalus bubalis</i>). <i>Tropical Animal Health and Production</i> , 2021, 53, 383.	1.4	1