Rajan Sharma

List of Publications by Year
in descending order

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62	1,915	318942	299063
papers	citations	23 h-index	42 g-index

62	62	62	3028
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of incorporation of ironâ€“whey protein concentrate (Feâ€“WPC) conjugate on physicochemical characteristics of dahi (curd). Journal of Food Science and Technology, 2022, 59, 478-487.	1.4	1
2	Detection of coconut oil in ghee using ATR-FTIR and chemometrics. Applied Food Research, 2022, 2, 100035.	1.4	17
3	Separation methods for milk proteins on polyacrylamide gel electrophoresis: Critical analysis and options for better resolution. International Dairy Journal, 2021, 114, 104920.	1.5	25
4	Distinction between glycomacropeptide and Î²-lactoglobulin with â€˜stains allâ€™ dye on tricine SDS-PAGE gels. Food Chemistry, 2021, 340, 127923.	4.2	14
5	Preparation and characterization of iron-chelating peptides from whey protein: An alternative approach for chemical iron fortification. Food Research International, 2021, 141, 110133.	2.9	27
6	Physico-chemical characteristics of biscuits fortified with whey protein concentrateâ€“iron sulphate (WPCâ€“FeSO4) complex. Journal of Food Measurement and Characterization, 2021, 15, 2831-2841.	1.6	1
7	Effect of bypass fatty acid and Tinospora cordifolia supplementation on production performance and milk fatty acid profiling in Murrah buffaloes (Bubalus bubalis). Tropical Animal Health and Production, 2021, 53, 383.	0.5	1
8	Adulteration of cowâ€™s milk with buffaloâ€™s milk detected by an on-site carbon nanoparticles-based lateral flow immunoassay. Food Chemistry, 2021, 351, 129311.	4.2	21
9	Assessment of proteolysis in ultraâ€high temperature milk using attenuated total reflectanceâ€“Fourier transform infrared spectroscopy. International Journal of Dairy Technology, 2020, 73, 366-375.	1.3	6
10	Physicochemical characterisation of native micellar casein concentrates from buffalo and cow skim milk harvested using microfiltration. International Journal of Dairy Technology, 2020, 73, 781-789.	1.3	10
11	A comparative study of sterols in milkÂfat of different Indian dairyÂanimals based on chemometric analysis. Journal of Food Measurement and Characterization, 2020, 14, 2538-2548.	1.6	4
12	Assessment of physico-chemical changes in UHT milk during storage at different temperatures. Journal of Dairy Research, 2020, 87, 243-247.	0.7	8
13	Enhanced bioavailability of iron from spray dried whey protein concentrate-iron (WPC-Fe) complex in anaemic and weaning conditions. Journal of Functional Foods, 2019, 58, 275-281.	1.6	14
14	Optimization of spray-drying conditions for the preparation of whey protein concentrateâ€“iron complex using response surface methodology. International Journal of Food Properties, 2019, 22, 1411-1424.	1.3	11
15	Development and validation of an analytical method for determination of bronopol and kathon preservative in milk. Journal of Food Science and Technology, 2019, 56, 3170-3176.	1.4	6
16	Bioactive Peptides from Whey Proteins. , 2019, , 519-547.		35
17	Effect of incorporation of sodium caseinate, whey protein concentrate and transglutaminase on the properties of depigmented pearl millet based gluten free pasta. LWT - Food Science and Technology, 2019, 103, 19-26.	2.5	38
18	Effect of goat and camel milk vis a vis cow milk on cholesterol homeostasis in hypercholesterolemic rats. Small Ruminant Research, 2019, 171, 8-12.	0.6	6

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19	Spray-Dried Whey Protein Concentrate-Iron Complex. Food Technology and Biotechnology, 2019, 57, 331-340.	0.9	14
20	Sodium caseinate-starch-modified montmorillonite based biodegradable film: Laboratory food extruder assisted exfoliation and characterization. Food Packaging and Shelf Life, 2018, 15, 17-27.	3.3	14
21	Applicability of protein estimation methods for assaying glycomacropeptide. International Journal of Dairy Technology, 2018, 71, 539-543.	1.3	5
22	Spectrophotometric Label-Free Determination of Lead Using Thiol-Functionalized Gold Nanoparticles. Analytical Letters, 2018, 51, 1208-1218.	1.0	3
23	Prediction of shorter oligonucleotide sequences recognizing aflatoxin M1. Biotechnology and Applied Biochemistry, 2018, 65, 397-406.	1.4	8
24	Physico-chemical and antimicrobial properties of d-limonene oil nanoemulsion stabilized by whey proteinâ€“maltodextrin conjugates. Journal of Food Science and Technology, 2018, 55, 2749-2757.	1.4	30
25	Estimation of steviol glycosides in food matrices by high performance liquid chromatography. Journal of Food Science and Technology, 2018, 55, 3325-3334.	1.4	14
26	Physico-chemical, functional and rheological properties of milk protein concentrate 60 as affected by disodium phosphate addition, diafiltration and homogenization. Journal of Food Science and Technology, 2017, 54, 1678-1688.	1.4	39
27	Sodium caseinate stabilized clove oil nanoemulsion: Physicochemical properties. Journal of Food Engineering, 2017, 212, 38-46.	2.7	59
28	Construction of a lateral flow strip for detection of soymilk in milk. Journal of Food Science and Technology, 2017, 54, 4213-4219.	1.4	12
29	Immobilized aptamer on gold electrode senses trace amount of aflatoxin M1. Applied Nanoscience (Switzerland), 2017, 7, 893-903.	1.6	18
30	Detection of adulteration in milk: A review. International Journal of Dairy Technology, 2017, 70, 23-42.	1.3	128
31	Production of Angiotensin-I-Converting-Enzyme-Inhibitory Peptides in Fermented Milks (Lassi) Fermented by Lactobacillus acidophillus with Consideration of Incubation Period and Simmering Treatment. International Journal of Peptide Research and Therapeutics, 2017, 23, 69-79.	0.9	16
32	Rapid screening test for detection of oxytetracycline residues in milk using lateral flow assay. Food Chemistry, 2017, 219, 85-92.	4.2	64
33	Bioactive Peptides in Yogurt. , 2017, , 411-426.		9
34	Rapid lactate oxidaseâ€based assay for lactate content in milk to ascertain its hygienic quality. International Journal of Dairy Technology, 2016, 69, 460-467.	1.3	1
35	Lateral Flow Assayâ€“Based Rapid Detection of Cephalexin in Milk. Journal of Food Quality, 2016, 39, 64-73.	1.4	12
36	Camel milk ameliorates hyperglycaemia and oxidative damage in type-1 diabetic experimental rats. Journal of Dairy Research, 2016, 83, 412-419.	0.7	29

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37	Fat accumulation in differentiated brown adipocytes is linked with expression of Hox genes. Gene Expression Patterns, 2016, 20, 99-105.	0.3	19
38	Formulation and characterization of nanoencapsulated curcumin using sodium caseinate and its incorporation in ice cream. Food and Function, 2016, 7, 417-424.	2.1	68
39	Synthesis and characterization of oxytetracycline imprinted magnetic polymer for application in food. Applied Nanoscience (Switzerland), 2016, 6, 209-214.	1.6	11
40	A Method for Synthesis of Gold Nanoparticles Using 1-Amino-2-Naphthol-4-Sulphonic Acid as Reducing Agent. Current Science, 2016, 110, 2297.	0.4	7
41	Antioxidant activity of whey protein hydrolysates in milk beverage system. Journal of Food Science and Technology, 2015, 52, 3235-41.	1.4	60
42	Aptamer-Based Sensing of Î²-Casomorphin-7. Journal of Agricultural and Food Chemistry, 2015, 63, 2647-2653.	2.4	21
43	Expression of developmental genes in brown fat cells grown in vitro is linked with lipid accumulation. In Vitro Cellular and Developmental Biology - Animal, 2015, 51, 1003-1011.	0.7	7
44	Synthesis and application of cephalexin imprinted polymer for solid phase extraction in milk. Food Chemistry, 2015, 184, 176-182.	4.2	52
45	Molecularly imprinted polymer for separation of lactate. Journal of Analytical Chemistry, 2015, 70, 1213-1217.	0.4	2
46	Production and characterisation of whey protein hydrolysate having antioxidant activity from cheese whey. Journal of the Science of Food and Agriculture, 2015, 95, 2908-2915.	1.7	51
47	Preparation and characterization of nanoemulsion encapsulating curcumin. Food Hydrocolloids, 2015, 43, 540-546.	5.6	422
48	Process optimisation for preparation of caseinophosphopeptides from Buffalo milk casein and their characterisation. Journal of Dairy Research, 2014, 81, 364-371.	0.7	7
49	Rapid methods for assessing efficiency of heat treatment of milk. Journal of Food Science and Technology, 2014, 51, 1416-1420.	1.4	13
50	Comparative fat digestibility of goat, camel, cow and buffalo milk. International Dairy Journal, 2014, 35, 153-156.	1.5	45
51	Selection of aptamers for aflatoxin M1 and their characterization. Journal of Molecular Recognition, 2014, 27, 493-500.	1.1	68
52	Process Optimization for the Production of Bio-functional Whey Protein Hydrolysates: Adopting Response Surface Methodology. International Journal of Peptide Research and Therapeutics, 2013, 19, 231-237.	0.9	32
53	Chemical and functional properties of glycomacropeptide (GMP) and its role in the detection of cheese whey adulteration in milk: a review. Dairy Science and Technology, 2013, 93, 21-43.	2.2	121
54	Ameliorative potential of whey protein hydrolysate against paracetamol-induced oxidative stress. Journal of Dairy Science, 2013, 96, 1431-1437.	1.4	38

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55	A rapid paper chromatographic method for detection of anionic detergent in milk. Journal of Food Science and Technology, 2013, 50, 826-829.	1.4	17
56	Direct estimation of sialic acid in milk and milk products by fluorimetry and its application in detection of sweet whey adulteration in milk. Journal of Dairy Research, 2012, 79, 495-501.	0.7	23
57	Detection of non-dairy fat in milk based on quantitative assay of anionic detergent using azure A dye. International Dairy Journal, 2012, 24, 44-47.	1.5	23
58	Urease Immobilization on Arylamine Glass Beads and its Characterization. Journal of Plant Biochemistry and Biotechnology, 2010, 19, 73-77.	0.9	10
59	Synthesis and Application of Tetracycline Imprinted Polymer. Analytical Letters, 2010, 43, 919-928.	1.0	14
60	Estimation of sugars in milk by HPLC and its application in detection of adulteration of milk with soymilk. International Journal of Dairy Technology, 2009, 62, 514-519.	1.3	35
61	A method for estimation of urea using ammonia electrode and its applicability to milk samples. Journal of Dairy Research, 2008, 75, 466-470.	0.7	27
62	Isolation and characterisation of micellar casein from buffalo milk using microfiltration technique with modified buffer composition. International Journal of Dairy Technology, 0, , .	1.3	2