

Mahesh Gupta

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

831
citations

623734

14
h-index

501196

28
g-index

32
all docs

32
docs citations

32
times ranked

886
citing authors

#	ARTICLE	IF	CITATIONS
1	Exploration of soluble dietary fiber extraction technique for enhancing physicochemical and structural properties of mango and pomegranate peel. <i>Biomass Conversion and Biorefinery</i> , 2024, 14, 2545-2560.	4.6	4
2	Recent developments in citrus bioflavonoid encapsulation to reinforce controlled antioxidant delivery and generate therapeutic uses: Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1187-1207.	10.3	14
3	Study of physicochemical, nutritional, and anticancer activity of <i>Murraya Koenigii</i> extract for its fermented beverage. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16137.	2.0	7
4	Effect of fermentation conditions on nutritional and phytochemical constituents of pearl millet flour (<i>Pennisetum glaucum</i>) using response surface methodology. <i>Applied Food Research</i> , 2022, 2, 100055.	4.0	6
5	Effect of physical and chemical preservation techniques on nutritional, morphological, phenolic and antioxidant profile of <i>Dendrocalamus hamiltonii</i> sprouts. <i>Vegetos</i> , 2022, 35, 969-977.	1.5	1
6	A comparative metabolomic investigation in fruit sections of <i>Citrus medica</i> L. and <i>Citrus maxima</i> L. detecting potential bioactive metabolites using UHPLC-QTOF-IMS. <i>Food Research International</i> , 2022, 157, 111486.	6.2	25
7	Elucidating the techno-functional, morphological and phenolic properties of hull less barley and buckwheat incorporated pasta. , 2022, 1, 100055.		9
8	Elucidating the role of amaranth flour in formulation of gluten free black rice muffins and its premix: nutritional, physico-chemical and textural characteristics. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 675-685.	3.2	14
9	In-vitro starch digestibility, nutritional-functional and texture properties of hull less barley incorporated extruded noodles. <i>Vegetos</i> , 2021, 34, 205-211.	1.5	7
10	Optimization of pearl millet-derived bioactive peptide microspheres with double emulsion solvent evaporation technique and its release characterization. <i>Food Structure</i> , 2021, 29, 100200.	4.5	8
11	Formulation, characterization and in vitro digestion of polysaccharide reinforced Ca-alginate microbeads encapsulating <i>Citrus medica</i> L. phenolics. <i>LWT - Food Science and Technology</i> , 2021, 152, 112290.	5.2	18
12	A Multidimensional UHPLC-DAD-QTOF-IMS Gradient Approach for Qualitative and Quantitative Investigation of <i>Citrus</i> and <i>Malus</i> Fruit Phenolic Extracts and Edibles. <i>ACS Food Science & Technology</i> , 2021, 1, 2006-2018.	2.7	19
13	Cell-Free Culture Supernatant of Probiotic <i>Lactobacillus fermentum</i> Protects Against H ₂ O ₂ -Induced Premature Senescence by Suppressing ROS-Akt-mTOR Axis in Murine Preadipocytes. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 563-576.	3.9	37
14	Antioxidant and prebiotic potential of <i>Murraya koenigii</i> and <i>Brassica oleracea</i> var. botrytis leaves as food ingredient. <i>Journal of Agriculture and Food Research</i> , 2020, 2, 100069.	2.5	13
15	Functional and nutritional characterization of in vitro enzymatic hydrolyzed millets proteins. <i>Cereal Chemistry</i> , 2020, 97, 1313-1323.	2.2	10
16	Development and characterization of controlled released polyphenol rich microcapsulate of <i>Murraya koenigii</i> bark extract. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14438.	2.0	11
17	Physiological and genomic characterization of an exopolysaccharide-producing <i>Weissella cibaria</i> CH2 from cheese of the western Himalayas. <i>Food Bioscience</i> , 2020, 35, 100570.	4.4	10
18	Diet supplemented with phytochemical epigallocatechin gallate and probiotic <i>Lactobacillus fermentum</i> confers second generation synbiotic effects by modulating cellular immune responses and antioxidant capacity in aging mice. <i>European Journal of Nutrition</i> , 2019, 58, 2943-2957.	3.9	23

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19	Purification, identification and characterization of two novel antioxidant peptides from finger millet (<i>Eleusine coracana</i>) protein hydrolysate. <i>Food Research International</i> , 2019, 120, 697-707.	6.2	128
20	Nutritional, functional and textural properties of healthy snacks formulation from hulled and hull-less barley. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1219-1228.	3.2	15
21	<i>Prunus cerasoides</i> fruit extract ameliorates inflammatory stress by modulation of iNOS pathway and Th1/Th2 immune homeostasis in activated murine macrophages and lymphocytes. <i>Inflammopharmacology</i> , 2018, 26, 1483-1495.	3.9	20
22	Characterization of phenolics, amino acids, fatty acids and antioxidant activity in pulp and seeds of high altitude Himalayan crab apple fruits (<i>Malus baccata</i>). <i>Journal of Food Science and Technology</i> , 2018, 55, 2160-2169.	2.8	32
23	Development and structural characterization of edible films for improving fruit quality. <i>Food Packaging and Shelf Life</i> , 2017, 12, 42-50.	7.5	64
24	Isolation and characterisation of enzymatic hydrolysed peptides with antioxidant activities from green tender sorghum. <i>LWT - Food Science and Technology</i> , 2017, 84, 608-616.	5.2	56
25	Isolation, purification and characterization of antioxidative peptide of pearl millet (<i>Pennisetum</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10	8.2	150
26	Nutritional, functional and rheological properties of processed sorghum and ragi grains. <i>Cogent Food and Agriculture</i> , 2015, 1, 1109495.	1.4	9
27	Complete Genome Sequence of Potential Probiotic <i>Lactobacillus</i> sp. HFC8, Isolated from Human Gut Using PacBio SMRT Sequencing. <i>Genome Announcements</i> , 2015, 3, .	0.8	14
28	Genome Sequence of a Potential Probiotic Strain, <i>Lactobacillus fermentum</i> HFB3, Isolated from a Human Gut. <i>Genome Announcements</i> , 2015, 3, .	0.8	3
29	Extraction process optimization for bioactive compounds in pomegranate peel. <i>Food Bioscience</i> , 2015, 12, 100-106.	4.4	78
30	Optimization of nutritionally enriched mango bar using response surface methodology. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 152-159.	3.2	3
31	Nutritional Characterization of Shoots and Other Edible Products of an Edible Bamboo - <i>Dendrocalamus hamiltonii</i> . <i>Current Research in Nutrition and Food Science</i> , 2013, 1, 169-176.	0.8	15
32	Pomegranate Peel Extract Decreases Plaque Necrosis and Advanced Atherosclerosis Progression in ApoE ^{-/-} Mice. <i>Frontiers in Pharmacology</i> , 0, 13, .	3.5	8