## Ramalingam Chidambaram

## List of Publications by Citations

 $\textbf{Source:} \ https://exaly.com/author-pdf/2178993/ramalingam-chidambaram-publications-by-citations.pdf$ 

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

46 papers

2,286 citations

26 h-index

4/ g-index

47 ext. papers

2,652 ext. citations

avg, IF

5.74 L-index

#	Paper	IF	Citations
46	Nanotechnology in agro-food: From field to plate. <i>Food Research International</i> , <b>2015</b> , 69, 381-400	7	270
45	Nanomaterials in food and agriculture: An overview on their safety concerns and regulatory issues. Critical Reviews in Food Science and Nutrition, <b>2018</b> , 58, 297-317	11.5	202
44	Nanoscience and nanotechnologies in food industries: opportunities and research trends. <i>Journal of Nanoparticle Research</i> , <b>2014</b> , 16, 1	2.3	191
43	Synthesis and characterization of palladium nanoparticles using Catharanthus roseus leaf extract and its application in the photo-catalytic degradation. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2015</b> , 135, 116-9	4.4	144
42	Electronic waste - an emerging threat to the environment of urban India. <i>Journal of Environmental Health Science &amp; Engineering</i> , <b>2014</b> , 12, 36	2.9	129
41	Applications of nanotechnology in agriculture and water quality management. <i>Environmental Chemistry Letters</i> , <b>2017</b> , 15, 591-605	13.3	123
40	Fabrication of Food Grade Vitamin E Nanoemulsion by Low Energy Approach, Characterization and Its Application. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 700-708	3	119
39	Fish oil based vitamin D nanoencapsulation by ultrasonication and bioaccessibility analysis in simulated gastro-intestinal tract. <i>Ultrasonics Sonochemistry</i> , <b>2017</b> , 39, 623-635	8.9	87
38	Titanium dioxide nanoparticles induce bacterial membrane rupture by reactive oxygen species generation. <i>Environmental Chemistry Letters</i> , <b>2016</b> , 14, 487-494	13.3	69
37	Nano-zirconia - Evaluation of its antioxidant and anticancer activity. <i>Journal of Photochemistry and Photobiology B: Biology</i> , <b>2017</b> , 170, 125-133	6.7	68
36	Biosorption of Cr(VI) by Ceratocystis paradoxa MSR2 using isotherm modelling, kinetic study and optimization of batch parameters using response surface methodology. <i>PLoS ONE</i> , <b>2015</b> , 10, e0118999	3.7	66
35	Thermal co-reduction approach to vary size of silver nanoparticle: its microbial and cellular toxicology. <i>Environmental Science and Pollution Research</i> , <b>2016</b> , 23, 4149-63	5.1	65
34	Application of rice husk nanosorbents containing 2,4-dichlorophenoxyacetic acid herbicide to control weeds and reduce leaching from soil. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , <b>2016</b> , 63, 318-326	5.3	58
33	Hexavalent chromium biosorption studies using Penicillium griseofulvum MSR1 a novel isolate from tannery effluent site: Box <b>B</b> ehnken optimization, equilibrium, kinetics and thermodynamic studies. Journal of the Taiwan Institute of Chemical Engineers, <b>2015</b> , 49, 156-164	5.3	56
32	A spectroscopic study on interaction between bovine serum albumin and titanium dioxide nanoparticle synthesized from microwave-assisted hybrid chemical approach. <i>Journal of Photochemistry and Photobiology B: Biology</i> , <b>2016</b> , 161, 472-81	6.7	48
31	Addressing the environmental impacts of butachlor and the available remediation strategies: a systematic review. <i>International Journal of Environmental Science and Technology</i> , <b>2015</b> , 12, 4025-4036	3.3	47
30	Bovine serum albumin interacts with silver nanoparticles with a "side-on" or "end on" conformation. <i>Chemico-Biological Interactions</i> , <b>2016</b> , 253, 100-11	5	44

## (2019-2016)

29	Silver nanoparticle antimicrobial activity explained by membrane rupture and reactive oxygen generation. <i>Environmental Chemistry Letters</i> , <b>2016</b> , 14, 477-485	13.3	44	
28	Microwave-irradiation-assisted hybrid chemical approach for titanium dioxide nanoparticle synthesis: microbial and cytotoxicological evaluation. <i>Environmental Science and Pollution Research</i> , <b>2016</b> , 23, 12287-302	5.1	39	
27	Formulation of vitamin D encapsulated cinnamon oil nanoemulsion: Its potential anti-cancerous activity in human alveolar carcinoma cells. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2018</b> , 166, 349-357	6	36	
26	Extraction optimization of pectin from cocoa pod husks (Theobroma cacao L.) with ascorbic acid using response surface methodology. <i>Carbohydrate Polymers</i> , <b>2018</b> , 202, 497-503	10.3	33	
25	Isotherm modelling, kinetic study and optimization of batch parameters using response surface methodology for effective removal of Cr(VI) using fungal biomass. <i>PLoS ONE</i> , <b>2015</b> , 10, e0116884	3.7	32	
24	A Novel Approach to Evaluate Titanium Dioxide Nanoparticle <b>P</b> rotein Interaction Through Docking: An Insight into Mechanism of Action. <i>Proceedings of the National Academy of Sciences India Section B - Biological Sciences</i> , <b>2017</b> , 87, 937-943	1.4	31	
23	Assessment on the antibacterial activity of nanosized silica derived from hypercoordinated silicon(IV) precursors. <i>RSC Advances</i> , <b>2016</b> , 6, 66394-66406	3.7	31	
22	Control of size and antimicrobial activity of green synthesized silver nanoparticles. <i>Materials Letters</i> , <b>2016</b> , 185, 526-529	3.3	29	
21	Rice husk as a low cost nanosorbent for 2,4-dichlorophenoxyacetic acid removal from aqueous solutions. <i>Ecological Engineering</i> , <b>2016</b> , 92, 97-105	3.9	29	
20	Sulfated polysaccharides and its commercial applications in food industries-A review. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 2453-2466	3.3	22	
19	Hybrid hydrogel dispersed low fat and heat resistant chocolate. <i>Journal of Food Engineering</i> , <b>2019</b> , 256, 9-17	6	19	
18	Microwave Blanching: An Emerging Trend in Food Engineering and its Effects on Capsicum annuum L. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12411	2.4	18	
17	Stratagems employed for 2,4-dichlorophenoxyacetic acid removal from polluted water sources. <i>Clean Technologies and Environmental Policy</i> , <b>2017</b> , 19, 1607-1620	4.3	18	
16	Pesticide tolerant and phosphorus solubilizing Pseudomonas sp. strain SGRAJ09 isolated from pesticides treated Achillea clavennae rhizosphere soil. <i>Ecotoxicology</i> , <b>2013</b> , 22, 707-17	2.9	16	
15	Food-grade aerogels obtained from polysaccharides, proteins, and seed mucilages: Role as a carrier matrix of functional food ingredients. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 112, 455-470	15.3	15	
14	Titanium dioxide nanoparticle-protein interaction explained by docking approach. <i>International Journal of Nanomedicine</i> , <b>2018</b> , 13, 47-50	7.3	13	
13	Catharanthus roseus-Mediated Zinc Oxide Nanoparticles against Photocatalytic Application of Phenol Red under UV@365 nm. <i>Current Science</i> , <b>2016</b> , 111, 1811	2.2	13	
12	Acetylcholinesterase with mesoporous silica: Covalent immobilization, physiochemical characterization, and its application in food for pesticide detection. <i>Journal of Cellular Biochemistry</i> , <b>2019</b> , 120, 10777-10786	4.7	12	

11	Clean approach for chromium removal in aqueous environments and role of nanomaterials in bioremediation: Present research and future perspective. <i>Chemosphere</i> , <b>2021</b> , 284, 131368	8.4	11
10	Nanotechnology in Herbicide Resistance <b>2017</b> ,		9
9	Food and food products associated with food allergy and food intolerance - An overview. <i>Food Research International</i> , <b>2020</b> , 138, 109780	7	9
8	A Statistical Approach for Biogenic Synthesis of Nano-Silica from Different Agro-Wastes. <i>Silicon</i> , <b>2021</b> , 13, 2089-2101	2.4	8
7	Blood coagulating effect of marigold (Tagetes erecta L.) leaf and its bioactive compounds. <i>Oriental Pharmacy and Experimental Medicine</i> , <b>2016</b> , 16, 67-75	2	5
6	Advances in formulation for the production of low-fat, fat-free, low-sugar, and sugar-free chocolates: An overview of the past decade. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 113, 315-334	15.3	4
5	A simple, one-pot oxidative esterification of aryl aldehydes through dialkyl acetal using hydrogen peroxide. <i>Research on Chemical Intermediates</i> , <b>2016</b> , 42, 5849-5858	2.8	2
4	Infant Milk Formulas <b>2020</b> , 3-34		2
3	Bioaerogels as food materials: A state-of-the-art on production and application in micronutrient fortification and active packaging of foods. <i>Food Hydrocolloids</i> , <b>2022</b> , 131, 107760	10.6	0
2	IN VITRO ANALYSIS OF ORNITHINE DECARBOXYLASE INHIBITORY ACTIVITY OF THE EXTRACTS OF EXCOECARIA AGALLOCHA L <i>Asian Journal of Pharmaceutical and Clinical Research</i> , <b>2017</b> , 10, 325	0.4	
1	Low calorie cocoa-based products: a short review. <i>Journal of Food Science and Technology</i> ,1	3.3	