

Surendraraj Alagarsamy

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

203
citations

1307594

7
h-index

1058476

14
g-index

15
all docs

15
docs citations

15
times ranked

235
citing authors

#	ARTICLE	IF	CITATIONS
1	Enzyme-assisted extraction of bioactive compounds from brown seaweeds and characterization. <i>Journal of Applied Phycology</i> , 2020, 32, 615-629.	2.8	43
2	Prevalence and Characterization of Typical and Atypical <i>Escherichia coli</i> from Fish Sold at Retail in Cochin, India. <i>Journal of Food Protection</i> , 2005, 68, 2208-2211.	1.7	35
3	Molecular Screening, Isolation, and Characterization of Enterohemorrhagic <i>Escherichia coli</i> O157:H7 from Retail Shrimp. <i>Journal of Food Protection</i> , 2010, 73, 97-103.	1.7	25
4	Antioxidant Potential of Water Hyacinth (<i>Eichornia crassipes</i>): In Vitro Antioxidant Activity and Phenolic Composition. <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 11-26.	1.4	22
5	Chemical profile and antioxidant activities of 26 selected species of seaweeds from Kuwait coast. <i>Journal of Applied Phycology</i> , 2019, 31, 2653-2668.	2.8	20
6	Isolation of Fucoxanthin from Brown Algae and Its Antioxidant Activity: In Vitro and 5% Fish Oil-in-Water Emulsion. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 835-843.	1.9	19
7	Enzymatic extraction of antioxidant ingredients from Danish seaweeds and characterization of active principles. <i>Algal Research</i> , 2021, 56, 102292.	4.6	9
8	Isolation of Gram-positive Firmicutes as major eicosapentaenoic acid producers from subtropical marine sediments. <i>Letters in Applied Microbiology</i> , 2019, 69, 121-127.	2.2	7
9	Effect of Enzymatic Hydrolysis on the Antioxidant Activity of Red and Green Seaweeds and Characterization of the Active Extracts. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 185-200.	1.9	6
10	Virulence genes, serotypes and antibiotic resistance profile of <i>Escherichia coli</i> strains isolated from aquaculture and other sources. <i>Aquaculture Research</i> , 2009, 41, 1003.	1.8	5
11	Effect of high-pressure treatment and refrigerated storage on the amino acid profile, color, and texture of hamour (<i>Epinephelus coioides</i>) filets. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15977.	2.0	4
12	Utilization of novel and rapid techniques for characterization of neem (<i>Azadirachta indica</i>) seed oil and palm oil blends. <i>International Journal of Food Engineering</i> , 2020, 16, .	1.5	3
13	High-pressure treatment of silver pomfret (<i>Pampus argenteus</i>): Inactivation of <i>Listeria monocytogenes</i> , impact on amino acid profile, and changes during storage in fatty acid compositions. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15296.	2.0	2
14	Impact of High-Pressure Treatment on Amino Acid Profile, Fatty Acid Compositions, and Texture of Yellowfin Seabream (<i>Acanthopagrus arabicus</i>) Filets. <i>Frontiers in Sustainable Food Systems</i> , 2022, 6, .	3.9	2
15	Bioprospecting potentials of moderately halophilic bacteria and the isolation of squalene producers from Kuwait sabkha. <i>International Microbiology</i> , 2021, 24, 373-384.	2.4	1