

# Surendraraj Alagarsamy

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2182531/publications.pdf>

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	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
2	Effect of Enzymatic Hydrolysis on the Antioxidant Activity of Red and Green Seaweeds and Characterization of the Active Extracts. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 185-200.	1.9	6
3	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
4	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
5	Enzymatic extraction of antioxidant ingredients from Danish seaweeds and characterization of active principles. <i>Algal Research</i> , 2021, 56, 102292.	4.6	9
6	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
7	Enzyme-assisted extraction of bioactive compounds from brown seaweeds and characterization. <i>Journal of Applied Phycology</i> , 2020, 32, 615-629.	2.8	43
8	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
9	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
10	Isolation of Gram-positive Firmibacteria as major eicosapentaenoic acid producers from subtropical marine sediments. <i>Letters in Applied Microbiology</i> , 2019, 69, 121-127.	2.2	7
11	Isolation of Fucoxanthin from Brown Algae and Its Antioxidant Activity: <i>In Vitro</i> and 5% Fish Oil-in-Water Emulsion. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 835-843.	1.9	19
12	Antioxidant Potential of Water Hyacinth ( <i>Eichornia crassipes</i> ): <i>In Vitro</i> Antioxidant Activity and Phenolic Composition. <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 11-26.	1.4	22
13	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
14	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
15	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