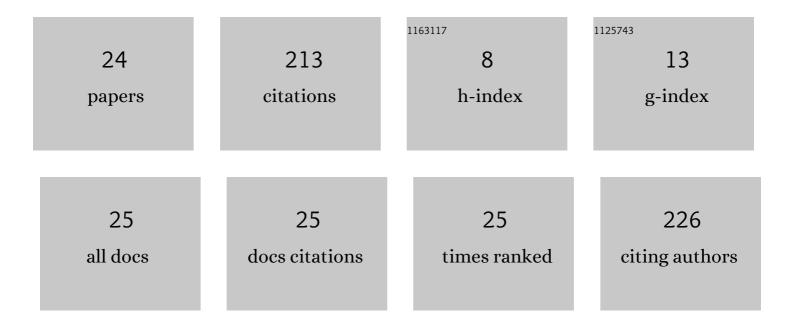
## Jayati Bhowal

List of Publications by Year in descending order

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ΙΛΥΛΤΙ ΒΗΟΥΛΛΙ

#	Article	lF	CITATIONS
1	Hypocholesterolemic effect of Spirulina platensis (SP) fortified functional soy yogurts on diet-induced hypercholesterolemia. Journal of Functional Foods, 2018, 48, 54-64.	3.4	35
2	Hepatoprotective effects of synbiotic soy yogurt on mice fed a high-cholesterol diet. Nutrition, 2019, 63-64, 36-44.	2.4	25
3	Evaluation of bioactive properties of Pleurotus ostreatus mushroom protein hydrolysate of different degree of hydrolysis. LWT - Food Science and Technology, 2021, 149, 111768.	5.2	21
4	Effective delignification and decrystallization of cauliflower wastes by using dilute phosphoric acid for efficient enzymatic digestibility to produce fermentable sugars. Biomass and Bioenergy, 2019, 125, 169-179.	5.7	18
5	Emulsions stabilized by soy protein nanoparticles as potential functional nonâ€dairy yogurts. Journal of the Science of Food and Agriculture, 2019, 99, 5808-5818.	3.5	15
6	Hypolipidemic effects of soy yogurt fortified with antioxidant rich vegetable oil on albino mice fed high cholesterol diet. Materials Today: Proceedings, 2016, 3, 3222-3237.	1.8	12
7	OPTIMIZATION OF INGREDIENT AND PROCESSING PARAMETER FOR THE PRODUCTION OF Spirulina platensis INCORPORATED SOY YOGURT USING RESPONSE SURFACE METHODOLOGY. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 6, 1081-1085.	0.8	12
8	Production and immobilization of β-galactosidase isolated from Enterobacter aerogenes KCTC2190 by entrapment method using agar-agar organic matrix. Applied Biochemistry and Biotechnology, 2021, 193, 2198-2224.	2.9	9
9	Studies on preparation of dietetic rasgulla (cheese ball) from edible quality flours and antioxidant rich vegetable oils. LWT - Food Science and Technology, 2017, 86, 473-482.	5.2	8
10	Evaluation of nutraceutical application of xylooligosaccharide enzymatically produced from cauliflower stalk for its value addition through a sustainable approach. Food and Function, 2021, 12, 5501-5523.	4.6	7
11	Antioxidant and Hypocholesterolemic Properties of Functional Soy Yogurts Fortified with ωâ€3 and ωâ€6 Polyunsaturated Fatty Acids in Balb/c Mice. European Journal of Lipid Science and Technology, 2019, 121, 1800397.	1.5	6
12	Effect of pretreatment with organic solvent on enzymatic digestibility of cauliflower wastes. Preparative Biochemistry and Biotechnology, 2019, 49, 935-948.	1.9	5
13	EFFECTS OF DIFFERENT METHODS OF DRYING ON ANTIOXIDANT AND MICROSCOPIC CHARACTERISTICS OF Spirullina platensis ENRICHED SOY YOGURT. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 6, 1001-1006.	0.8	5
14	Evaluation of Therapeutic Properties of Lignins Extracted from Cauliflower Wastes for Their Potent Valorization Through Sustainable Approach. Waste and Biomass Valorization, 2021, 12, 3849-3873.	3.4	4
15	EFFECT OF DIFFERENT TYPES OF COAGULATING AGENT ON PHYSICO-CHEMICAL AND ORGANOLEPTIC PROPERTIES OF NON DAIRY RASGULLA (CHEESE BALL). Journal of Microbiology, Biotechnology and Food Sciences, 2017, 6, 1107-1111.	0.8	4
16	Optimization of enzymatic hydrolysis of Pleurotus ostreatus derived proteins through RSM and evaluation of nutritional and functional qualities of mushroom protein hydrolysates. Brazilian Journal of Food Technology, 0, 25, .	0.8	4
17	Bioconversion of Jackfruit Seed Waste to Fungal Biomass Protein by Submerged Fermentation. Applied Biochemistry and Biotechnology, 2023, 195, 2158-2171.	2.9	4
18	Improved Quality Attributes in Soy Yogurts Prepared From DAG Enriched Edible Oils and Edible Deoiled Soy Flour. European Journal of Lipid Science and Technology, 2018, 120, 1800033.	1.5	3

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#	Article	IF	CITATIONS
19	Studies on production and evaluation of biopigment and synthetic dye decolorization capacity of laccase produced by A. oryzae cultivated on agro-waste. Bioprocess and Biosystems Engineering, 2022, 45, 45-60.	3.4	3
20	Production, characterization, and storage stability of nutritionally enriched flaxseedâ€based spread. Journal of Food Processing and Preservation, 0, , .	2.0	3
21	Effect of Fungal Fermentation on Enhancement of Nutritional Value and Antioxidant Activity of Defatted Oilseed Meals. Applied Biochemistry and Biotechnology, 2023, 195, 2172-2195.	2.9	3
22	Phytochemical screening and antioxidant and antimicrobial activities of crude extracts of different filamentous fungi. Archives of Microbiology, 2021, 203, 6091-6108.	2.2	2
23	Evaluation of Prebiotic Properties of Galactooligosaccharides Produced by Transgalactosylation Using Partially Purified β-Galactosidase from Enterobacter aerogenes KCTC2190. Applied Biochemistry and Biotechnology, 2023, 195, 2294-2316.	2.9	2
24	Evaluation of fungal single cell protein as aqua feed on carcass analysis and growth performance of <i>Cirrhinus reba</i> fingerlings. Aquaculture Research, 2022, 53, 3140-3153.	1.8	1