

# Jayati Bhowal

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

213  
citations

1163117

8  
h-index

1125743

13  
g-index

25  
all docs

25  
docs citations

25  
times ranked

226  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of Prebiotic Properties of Galactooligosaccharides Produced by Transgalactosylation Using Partially Purified $\beta$ -Galactosidase from <i>Enterobacter aerogenes</i> KCTC2190. <i>Applied Biochemistry and Biotechnology</i> , 2023, 195, 2294-2316.	2.9	2
2	Effect of Fungal Fermentation on Enhancement of Nutritional Value and Antioxidant Activity of Defatted Oilseed Meals. <i>Applied Biochemistry and Biotechnology</i> , 2023, 195, 2172-2195.	2.9	3
3	Bioconversion of Jackfruit Seed Waste to Fungal Biomass Protein by Submerged Fermentation. <i>Applied Biochemistry and Biotechnology</i> , 2023, 195, 2158-2171.	2.9	4
4	Studies on production and evaluation of biopigment and synthetic dye decolorization capacity of laccase produced by <i>A. oryzae</i> cultivated on agro-waste. <i>Bioprocess and Biosystems Engineering</i> , 2022, 45, 45-60.	3.4	3
5	Evaluation of fungal single cell protein as aqua feed on carcass analysis and growth performance of <i>Cirrhinus reba</i> fingerlings. <i>Aquaculture Research</i> , 2022, 53, 3140-3153.	1.8	1
6	Evaluation of Therapeutic Properties of Lignins Extracted from Cauliflower Wastes for Their Potent Valorization Through Sustainable Approach. <i>Waste and Biomass Valorization</i> , 2021, 12, 3849-3873.	3.4	4
7	Evaluation of nutraceutical application of xylooligosaccharide enzymatically produced from cauliflower stalk for its value addition through a sustainable approach. <i>Food and Function</i> , 2021, 12, 5501-5523.	4.6	7
8	Production and immobilization of $\beta$ -galactosidase isolated from <i>Enterobacter aerogenes</i> KCTC2190 by entrapment method using agar-agar organic matrix. <i>Applied Biochemistry and Biotechnology</i> , 2021, 193, 2198-2224.	2.9	9
9	Evaluation of bioactive properties of <i>Pleurotus ostreatus</i> mushroom protein hydrolysate of different degree of hydrolysis. <i>LWT - Food Science and Technology</i> , 2021, 149, 111768.	5.2	21
10	Phytochemical screening and antioxidant and antimicrobial activities of crude extracts of different filamentous fungi. <i>Archives of Microbiology</i> , 2021, 203, 6091-6108.	2.2	2
11	Effect of pretreatment with organic solvent on enzymatic digestibility of cauliflower wastes. <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 935-948.	1.9	5
12	Hepatoprotective effects of synbiotic soy yogurt on mice fed a high-cholesterol diet. <i>Nutrition</i> , 2019, 63-64, 36-44.	2.4	25
13	Emulsions stabilized by soy protein nanoparticles as potential functional non-dairy yogurts. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5808-5818.	3.5	15
14	Effective delignification and decrystallization of cauliflower wastes by using dilute phosphoric acid for efficient enzymatic digestibility to produce fermentable sugars. <i>Biomass and Bioenergy</i> , 2019, 125, 169-179.	5.7	18
15	Antioxidant and Hypocholesterolemic Properties of Functional Soy Yogurts Fortified with $\omega$ -3 and $\omega$ -6 Polyunsaturated Fatty Acids in Balb/c Mice. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800397.	1.5	6
16	Hypocholesterolemic effect of <i>Spirulina platensis</i> (SP) fortified functional soy yogurts on diet-induced hypercholesterolemia. <i>Journal of Functional Foods</i> , 2018, 48, 54-64.	3.4	35
17	Improved Quality Attributes in Soy Yogurts Prepared From DAG Enriched Edible Oils and Edible Deoiled Soy Flour. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800033.	1.5	3
18	Studies on preparation of dietetic rasgulla (cheese ball) from edible quality flours and antioxidant rich vegetable oils. <i>LWT - Food Science and Technology</i> , 2017, 86, 473-482.	5.2	8

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19	EFFECTS OF DIFFERENT METHODS OF DRYING ON ANTIOXIDANT AND MICROSCOPIC CHARACTERISTICS OF <i>Spirulina platensis</i> ENRICHED SOY YOGURT. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2017, 6, 1001-1006.	0.8	5
20	OPTIMIZATION OF INGREDIENT AND PROCESSING PARAMETER FOR THE PRODUCTION OF <i>Spirulina platensis</i> INCORPORATED SOY YOGURT USING RESPONSE SURFACE METHODOLOGY. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2017, 6, 1081-1085.	0.8	12
21	EFFECT OF DIFFERENT TYPES OF COAGULATING AGENT ON PHYSICO-CHEMICAL AND ORGANOLEPTIC PROPERTIES OF NON DAIRY RASGULLA (CHEESE BALL). <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2017, 6, 1107-1111.	0.8	4
22	Hypolipidemic effects of soy yogurt fortified with antioxidant rich vegetable oil on albino mice fed high cholesterol diet. <i>Materials Today: Proceedings</i> , 2016, 3, 3222-3237.	1.8	12
23	Optimization of enzymatic hydrolysis of <i>Pleurotus ostreatus</i> derived proteins through RSM and evaluation of nutritional and functional qualities of mushroom protein hydrolysates. <i>Brazilian Journal of Food Technology</i> , 0, 25, .	0.8	4
24	Production, characterization, and storage stability of nutritionally enriched flaxseed-based spread. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	3