Vikash Chandra Roy

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2425072/publications.pdf

Version: 2024-02-01

933447 996975 16 289 10 15 citations g-index h-index papers 16 16 16 184 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Extraction of astaxanthin using ultrasound-assisted natural deep eutectic solvents from shrimp wastes and its application in bioactive films. Journal of Cleaner Production, 2021, 284, 125417.	9.3	46
2	Recovery and bio-potentialities of astaxanthin-rich oil from shrimp (Penaeus monodon) waste and mackerel (Scomberomous niphonius) skin using concurrent supercritical CO2 extraction. Journal of Supercritical Fluids, 2020, 159, 104773.	3.2	35
3	Fabrication of chitosan-based food packaging film impregnated with turmeric essential oil (TEO)-loaded magnetic-silica nanocomposites for surimi preservation. International Journal of Biological Macromolecules, 2022, 203, 650-660.	7.5	35
4	Preparation of bio-functional surimi gel incorporation of fish oil and green tea extracts: Physico-chemical activities, in-vitro digestibility, and bacteriostatic properties. Food Control, 2021, 130, 108402.	5.5	29
5	Sulfation and characterization of polysaccharides from Oyster mushroom (Pleurotus ostreatus) extracted using subcritical water. Journal of Supercritical Fluids, 2022, 179, 105412.	3.2	28
6	Amino Acid Profiles and Biopotentiality of Hydrolysates Obtained from Comb Penshell (Atrina) Tj ETQq0 0 0 rgBT	/Overlock	≀ 10 Tf 50 542
7	Supercritical CO ₂ extraction and quality comparison of lipids from Yellowtail fish () Tj ETQq1 1 0.78 Preservation, 2020, 44, e14892.	34314 rgB 2.0	T /Overlock 1 17
8	In vitro characterization of bioactive compounds extracted from sea urchin (Stomopneustes) Tj ETQq0 0 0 rgBT /	Oyerlock	10 ₁₇ f 50 462
9	Lipid Indexes and Quality Evaluation of Omega-3 Rich Oil from the Waste of Japanese Spanish Mackerel Extracted by Supercritical CO2. Marine Drugs, 2022, 20, 70.	4.6	16
10	Extraction of edible oils and amino acids from eel by-products using clean compressed solvents: An approach of complete valorization. Food Chemistry, 2022, 388, 132949.	8.2	13
11	Edible oil extracted from anchovies using supercritical CO ₂ : Availability of fatâ€soluble vitamins and comparison with commercial oils. Journal of Food Processing and Preservation, 2021, 45, e15441.	2.0	10
12	Prevalence of Salmonella and Escherichia coli contamination in shrimp (Penaeus monodon) farms, depots and processing plants in different areas of Bangladesh. Asian Journal of Medical and Biological Research, 2016, 2, 171-176.	0.2	9
13	Pretreatment processes assisted subcritical water hydrolysis for valorisation of spent coffee grounds. International Journal of Food Science and Technology, 2022, 57, 5090-5101.	2.7	6
14	Influence of salt and herbal substance on the drying and reconstitution performance of Bombay duck, Harpodon nehereus. Journal of Fisheries, 2014, 2, 59.	0.3	4
15	Efficiency of organic pesticides, turmeric (Curcuma longa) and neem (Azadirachta indica) against dry fish beetle (Dermestes sp.) during storage condition. Journal of the Bangladesh Agricultural University, 2019, 17, 110-116.	0.1	3
16	Cover Image, Volume 45, Issue 5. Journal of Food Processing and Preservation, 2021, 45, e15626.	2.0	0