

Md Serajul slam

List of Publications by Year in descending order

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62
papers

1,436
citations

331259

21
h-index

360668

35
g-index

62
all docs

62
docs citations

62
times ranked

1659
citing authors

#	ARTICLE	IF	CITATIONS
1	Facile synthesis of pH-responsive sodium alginate/carboxymethyl chitosan hydrogel beads promoted by hydrogen bond. <i>Carbohydrate Polymers</i> , 2022, 278, 118993.	5.1	100
2	Microencapsulation of fingered citron extract with gum arabic, modified starch, whey protein, and maltodextrin using spray drying. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 1125-1134.	3.6	95
3	Lipase-catalyzed synthesis of acetylated EGCG and antioxidant properties of the acetylated derivatives. <i>Food Research International</i> , 2014, 56, 279-286.	2.9	65
4	Occurrence, biological activity and metabolism of 6-shogaol. <i>Food and Function</i> , 2018, 9, 1310-1327.	2.1	65
5	Anti-quorum sensing and anti-biofilm activity of <i>Amomum tsaoko</i> (<i>Amomum tsaoko</i> Crevost et) Tj ETQq1 1 0.784314 rgBT /Overlook 1.8 63	1.8	63
6	Preparation, deproteinization, characterization, and antioxidant activity of polysaccharide from <i>Medemia argun</i> fruit. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 919-926.	3.6	62
7	Simultaneous extraction of hydrophobic and hydrophilic bioactive compounds from ginger (<i>Zingiber</i>) Tj ETQq1 1 0.784314 rgBT /Overlook 4.2 53	4.2	53
8	Protective effects of polysaccharide from <i>Dendrobium nobile</i> against ethanol-induced gastric damage in rats. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 230-235.	3.6	51
9	Ionic Liquid-Based Ultrasonic/Microwave-Assisted Extraction Combined with UPLC for the Determination of Anthraquinones in Rhubarb. <i>Chromatographia</i> , 2011, 74, 139-144.	0.7	49
10	Antibacterial properties of anthraquinones extracted from rhubarb against <i>Aeromonas hydrophila</i> . <i>Fisheries Science</i> , 2011, 77, 375-384.	0.7	47
11	Comparison and structural characterization of polysaccharides from natural and artificial Se-enriched green tea. <i>International Journal of Biological Macromolecules</i> , 2019, 130, 388-398.	3.6	46
12	Inhibitory mechanisms and interaction of tangeretin, 5-demethyltangeretin, nobiletin, and 5-demethylnobiletin from citrus peels on pancreatic lipase: Kinetics, spectroscopies, and molecular dynamics simulation. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1927-1938.	3.6	45
13	Three flavanols delay starch digestion by inhibiting α -amylase and binding with starch. <i>International Journal of Biological Macromolecules</i> , 2021, 172, 503-514.	3.6	45
14	Inhibitive Effect of Eugenol and Its Nanoemulsion on Quorum Sensing-Mediated Virulence Factors and Biofilm Formation by <i>Pseudomonas aeruginosa</i> . <i>Journal of Food Protection</i> , 2019, 82, 379-389.	0.8	44
15	Optimization of PEG-based extraction of polysaccharides from <i>Dendrobium nobile</i> Lindl. and bioactivity study. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 1057-1066.	3.6	37
16	Antimicrobial effect and proposed action mechanism of cordycepin against <i>Escherichia coli</i> and <i>Bacillus subtilis</i> . <i>Journal of Microbiology</i> , 2019, 57, 288-297.	1.3	35
17	Degree of hydrolysis, functional and antioxidant properties of protein hydrolysates from Grass Turtle (<i>Chinemys reevesii</i>) as influenced by enzymatic hydrolysis conditions. <i>Food Science and Nutrition</i> , 2021, 9, 4031-4047.	1.5	34
18	A novel μ -polylysine-modified microcrystalline cellulose based antibacterial hydrogel for removal of heavy metal. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1915-1925.	3.6	31

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19	Iturin: cyclic lipopeptide with multifunction biological potential. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7976-7988.	5.4	31
20	Bilosomes as effective delivery systems to improve the gastrointestinal stability and bioavailability of epigallocatechin gallate (EGCG). <i>Food Research International</i> , 2021, 149, 110631.	2.9	28
21	Antibacterial, Antibiofilm Effect of Burdock (<i>Arctium lappa</i> L.) Leaf Fraction and Its Efficiency in Meat Preservation. <i>Journal of Food Protection</i> , 2016, 79, 1404-1409.	0.8	26
22	Separation and enrichment of phenolics improved the antibiofilm and antibacterial activity of the fractions from <i>Citrus medica</i> L. var. <i>sarcodactylis</i> in vitro and in tofu. <i>Food Chemistry</i> , 2019, 294, 533-538.	4.2	21
23	The synthesis of a dual-template surface molecularly imprinted polymer based on silica gel and its application in the removal of pesticides from tea polyphenols. <i>Analytical Methods</i> , 2020, 12, 996-1004.	1.3	20
24	Hypolipidemic mechanism of gypenosides via inhibition of pancreatic lipase and reduction in cholesterol micellar solubility. <i>European Food Research and Technology</i> , 2016, 242, 305-312.	1.6	19
25	Bergamot essential oil attenuate aluminum-induced anxiety-like behavior through antioxidation, anti-inflammatory and GABA regulation in rats. <i>Food and Chemical Toxicology</i> , 2020, 145, 111766.	1.8	19
26	Metabolomics-Based Screening of Biofilm-Inhibitory Compounds against <i>Pseudomonas aeruginosa</i> from Burdock Leaf. <i>Molecules</i> , 2015, 20, 16266-16277.	1.7	18
27	Self-coacervation of carboxymethyl chitosan as a pH-responsive encapsulation and delivery strategy. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 1169-1177.	3.6	18
28	Dummy template surface molecularly imprinted polymers based on silica gel for removing imidacloprid and acetamiprid in tea polyphenols. <i>Journal of Separation Science</i> , 2020, 43, 2467-2476.	1.3	17
29	Efficient dehydration of 6-gingerol to 6-shogaol catalyzed by an acidic ionic liquid under ultrasound irradiation. <i>Food Chemistry</i> , 2017, 215, 193-199.	4.2	15
30	Separation of epigallocatechin gallate and epicatechin gallate from tea polyphenols by macroporous resin and crystallization. <i>Analytical Methods</i> , 2021, 13, 832-842.	1.3	15
31	Effective removal of heavy metals with amino-functionalized silica gel in tea polyphenol extracts. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2134-2144.	1.6	14
32	Separation of phenolics from peony flowers and their inhibitory activities and action mechanism on bacterial biofilm. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 4321-4332.	1.7	14
33	Enhancing bio-recovery of bioactive compounds extracted from <i>Citrus medica</i> L. Var. <i>sarcodactylis</i> : optimization performance of integrated of pulsed-ultrasonic/microwave technique. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1661-1673.	1.6	13
34	Microwave assisted extraction of the bioactive compounds from peel/pulp of <i>Citrus medica</i> L. var. <i>sarcodactylis</i> swingle along with its nutritional profiling. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 283-292.	1.6	13
35	Purification, identification, and characterization of d-galactose-6-sulfurylase from marine algae (<i>Betaphycus gelatinus</i>). <i>Carbohydrate Research</i> , 2014, 388, 94-99.	1.1	12
36	Hypocholesterolaemic mechanism of bitter melon aqueous extracts via inhibition of pancreatic cholesterol esterase and reduction of cholesterol micellar solubility. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 20-28.	1.3	12

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37	The inhibitory activity of p-coumaric acid on quorum sensing and its enhancement effect on meat preservation. <i>CYTA - Journal of Food</i> , 2020, 18, 61-67.	0.9	12
38	Application of argun fruit polysaccharide in microencapsulation of <i>Citrus aurantium</i> L. essential oil: preparation, characterization, and evaluating the storage stability and antioxidant activity. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 155-169.	1.6	11
39	Aptamer Immobilized Magnetoelastic Sensor for the Determination of <i>Staphylococcus aureus</i> . <i>Analytical Letters</i> , 2015, 48, 2414-2422.	1.0	10
40	Screening and identifying of α -amylase inhibitors from medicine food homology plants: Insights from computational analysis and experimental studies. <i>Journal of Food Biochemistry</i> , 2020, 44, e13536.	1.2	10
41	Profiling of phenolic compounds and antioxidant activities of <i>Cissus rotundifolia</i> (Forssk.) as influenced by ultrasonic-assisted extraction conditions. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 634-647.	1.6	9
42	In vitro Antioxidant, Cytotoxic and Antidiabetic Activity of Protein Hydrolysates Prepared from Chinese Pond Turtle (<i>Chinemys reevesii</i>). <i>Food Technology and Biotechnology</i> , 2021, 59, 360-375.	0.9	8
43	Evaluation of Anti-Biofilm Capability of Cordycepin Against <i>Candida albicans</i> . <i>Infection and Drug Resistance</i> , 2021, Volume 14, 435-448.	1.1	8
44	Identification and Antioxidant Abilities of Enzymatic-Transesterification (α)-Epigallocatechin-3-O-gallate Stearyl Derivatives in Non-Aqueous Systems. <i>Antioxidants</i> , 2021, 10, 1282.	2.2	8
45	Electrostatically self-assembled filamentous sodium alginate/ μ -polylysine fiber with antibacterial, bioadhesion and biocompatible in suturing wound. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 1-11.	3.6	8
46	Preparative Purification of Epigallocatechin-3-gallate (EGCG) from Tea Polyphenols by Adsorption Column Chromatography. <i>Chromatographia</i> , 2014, 77, 1643-1652.	0.7	6
47	Effects of different extraction methods on yield, purity, composition, antioxidant and antimicrobial activities of phenolics from peony flowers. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 716-724.	1.6	6
48	Effects of different extraction on the antibacterial and antioxidant activities of phenolic compounds of areca nut (husks and seeds). <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1502-1515.	1.6	6
49	Preparation of High-Purity (α)-Borneol and Xanthoxylin from Leaves of <i>Blumea balsamifera</i> (L.) DC.. <i>Separation Science and Technology</i> , 2014, 49, 1535-1540.	1.3	5
50	Comparison of different extraction methods on yield, purity, antioxidant, and antibacterial activities of proanthocyanidins from chokeberry (<i>Aronia melanocarpa</i>). <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2049-2059.	1.6	5
51	PREPARATIVE SEPARATION AND PURIFICATION OF FOUR PHENYLPROPANOID GLYCOSIDES FROM RHODIOLA ROSEA BY HIGH-SPEED COUNTER-CURRENT CHROMATOGRAPHY. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2012, 36, 116-126.	0.5	4
52	Anti-biofilm Activities and Chemical Composition of Essential Oil from Burdock Leaf. <i>Food Science and Technology Research</i> , 2013, 19, 915-921.	0.3	4
53	Proximate composition, nutritional evaluation and functional properties of a promising food: Arabian wax <i>Cissus</i> (<i>Cissus rotundifolia</i> Forssk) leaves. <i>Journal of Food Science and Technology</i> , 2019, 56, 4844-4854.	1.4	4
54	Nono α -titanium dioxide exposure during the adolescent period induces neurotoxicities in rats: Ameliorative potential of bergamot essential oil. <i>Brain and Behavior</i> , 2021, 11, e02099.	1.0	4

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55	Phenolic compounds and the physicochemical, nutritional, antioxidant, and functional characteristics of peel, flesh, and kernel of <i>Medemia argun</i> (argun palm) fruit. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2275-2287.	1.6	3
56	Comparison of nutritional composition, physicochemical and antioxidant properties of muscle, liver, and shell from Grass Turtle (<i>Chinemys reevesii</i>). <i>CYTA - Journal of Food</i> , 2021, 19, 304-315.	0.9	3
57	Development of a compound oral liquid containing herbal extracts and its effect on immunity and gastric mucosa. <i>Journal of Food Science</i> , 2021, 86, 2684-2699.	1.5	2
58	Structural characterization and antioxidant property of enzymatic transesterification derivatives of (â)â€œepigallocatechinâ€œgallate and vinyl laurate. <i>Journal of Food Science</i> , 2021, 86, 4717-4729.	1.5	2
59	Effect of Heat-Treatment Duration on Antioxidant Activities of Muscle, Liver and Other Parts of Grass Turtle (<i>Chinemys reevesii</i>). <i>Pakistan Journal of Zoology</i> , 2022, 54, .	0.1	2
60	A comparative evaluation of physicochemical properties of pecan (<i>Carya illinoensis</i> (Wangenh.) K.) Tj ETQq0 0 0 rgBT /Overlock 10 TF 5 1595-1604.	1.6	2
61	Effects of additives on the lyophilized and thermal stability of d-galactose-6-sulfurylase activity from <i>Eucheuma striatum</i> (Rhodophyta). <i>Journal of Applied Phycology</i> , 2015, 27, 1709-1715.	1.5	1
62	Evaluation of antibacterial and antioxidant activities of <i>Cissus rotundifolia</i> (Forssk.) leaves extract obtained by ultrasonic-assisted extraction conditions. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 735-742.	1.6	1