

Md Serajul slam

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

61
papers

669
citations

14
h-index

24
g-index

62
ext. papers

1,022
ext. citations

4.4
avg, IF

4.35
L-index

#	Paper	IF	Citations
61	Anti-quorum sensing and anti-biofilm activity of () on foodborne pathogens. <i>Saudi Journal of Biological Sciences</i> , 2017 , 24, 324-330	4	48
60	Lipase-catalyzed synthesis of acetylated EGCG and antioxidant properties of the acetylated derivatives. <i>Food Research International</i> , 2014 , 56, 279-286	7	43
59	Ionic Liquid-Based Ultrasonic/Microwave-Assisted Extraction Combined with UPLC for the Determination of Anthraquinones in Rhubarb. <i>Chromatographia</i> , 2011 , 74, 139-144	2.1	43
58	Occurrence, biological activity and metabolism of 6-shogaol. <i>Food and Function</i> , 2018 , 9, 1310-1327	6.1	39
57	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	7.9	36
56	Antibacterial properties of anthraquinones extracted from rhubarb against <i>Aeromonas hydrophila</i> . <i>Fisheries Science</i> , 2011 , 77, 375-384	1.9	35
55	Simultaneous extraction of hydrophobic and hydrophilic bioactive compounds from ginger (<i>Zingiber officinale</i> Roscoe). <i>Food Chemistry</i> , 2018 , 257, 223-229	8.5	30
54	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	7.9	29
53	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	7.9	29
52	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	2.5	26
51	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	7.9	22
50	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	7.9	22
49	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, 1404-9	2.5	18
48	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	7.9	16
47	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	3.4	14
46	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	3	13
45	Facile synthesis of pH-responsive sodium alginate/carboxymethyl chitosan hydrogel beads promoted by hydrogen bond.. <i>Carbohydrate Polymers</i> , 2022 , 278, 118993	10.3	12

44	A novel Polylysine-modified microcrystalline cellulose based antibacterial hydrogel for removal of heavy metal. <i>International Journal of Biological Macromolecules</i> , 2020 , 163, 1915-1925	7.9	12
43	Three flavanols delay starch digestion by inhibiting Amylase and binding with starch. <i>International Journal of Biological Macromolecules</i> , 2021 , 172, 503-514	7.9	12
42	Enhancing bio-recovery of bioactive compounds extracted from Citrus medica L. Var. sarcodactylis: optimization performance of integrated of pulsed-ultrasonic/microwave technique. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 1661-1673	2.8	11
41	Separation and enrichment of phenolics improved the antibiofilm and antibacterial activity of the fractions from Citrus medica L. var. sarcodactylis in vitro and in tofu. <i>Food Chemistry</i> , 2019 , 294, 533-538	8.5	10
40	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	3.4	8
39	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, 20-8	3.7	8
38	Efficient dehydration of 6-gingerol to 6-shogaol catalyzed by an acidic ionic liquid under ultrasound irradiation. <i>Food Chemistry</i> , 2017 , 215, 193-9	8.5	8
37	Metabolomics-Based Screening of Biofilm-Inhibitory Compounds against Pseudomonas aeruginosa from Burdock Leaf. <i>Molecules</i> , 2015 , 20, 16266-77	4.8	8
36	Aptamer Immobilized Magnetoelastic Sensor for the Determination of Staphylococcus aureus. <i>Analytical Letters</i> , 2015 , 48, 2414-2422	2.2	8
35	Purification, identification, and characterization of d-galactose-6-sulfurylase from marine algae (Betaphycus gelatinus). <i>Carbohydrate Research</i> , 2014 , 388, 94-9	2.9	8
34	Microwave assisted extraction of the bioactive compounds from peel/pulp of Citrus medica L. var. sarcodactylis swingle along with its nutritional profiling. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 283-292	2.8	8
33	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	2.3	7
32	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	3.2	7
31	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	5.7	7
30	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	4.7	7
29	Preparation of High-Purity Borneol and Xanthoxylin from Leaves of Blumea balsamifera (L.) DC.. <i>Separation Science and Technology</i> , 2014 , 49, 1535-1540	2.5	5
28	Preparative Purification of Epigallocatechin-3-gallate (EGCG) from Tea Polyphenols by Adsorption Column Chromatography. <i>Chromatographia</i> , 2014 , 77, 1643-1652	2.1	5
27	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	2.8	5

26	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	2.8	5
25	Bilosomes as effective delivery systems to improve the gastrointestinal stability and bioavailability of epigallocatechin gallate (EGCG). <i>Food Research International</i> , 2021 , 149, 110631	7	5
24	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	2.8	4
23	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	1.3	4
22	Anti-biofilm Activities and Chemical Composition of Essential Oil from Burdock Leaf. <i>Food Science and Technology Research</i> , 2013 , 19, 915-921	0.8	4
21	Self-coacervation of carboxymethyl chitosan as a pH-responsive encapsulation and delivery strategy. <i>International Journal of Biological Macromolecules</i> , 2021 , 192, 1169-1177	7.9	4
20	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	2.8	4
19	Separation of epigallocatechin gallate and epicatechin gallate from tea polyphenols by macroporous resin and crystallization. <i>Analytical Methods</i> , 2021 , 13, 832-842	3.2	4
18	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	3.3	2
17	Iturin: cyclic lipopeptide with multifunction biological potential. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-13	11.5	2
16	Evaluation of Anti-Biofilm Capability of Cordycepin Against. <i>Infection and Drug Resistance</i> , 2021 , 14, 435-448	4.48	2
15	Identification and Antioxidant Abilities of Enzymatic-Transesterification (-)-Epigallocatechin-3-gallate Stearyl Derivatives in Non-Aqueous Systems. <i>Antioxidants</i> , 2021 , 10,	7.1	2
14	Structural characterization and antioxidant property of enzymatic-transesterification derivatives of (-)-epigallocatechin-3-O-gallate and vinyl laurate. <i>Journal of Food Science</i> , 2021 , 86, 4717-4729	3.4	2
13	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	2.8	1
12	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	3.2	1
11	Proximate composition, nutritional evaluation and functional properties of a promising food: Arabian wax <i>Cissus</i> (Forssk) leaves. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4844-4854	3.3	1
10	Nono-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	3.4	1
9	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	2.3	1

8	Antioxidant, Cytotoxic and Antidiabetic Activities of Protein Hydrolysates Prepared from Chinese Pond Turtle (). <i>Food Technology and Biotechnology</i> , 2021 , 59, 360-375	2.1	1
7	A comparative evaluation of physicochemical properties of pecan (<i>Carya illinoensis</i> (Wangenh.) K. Koch) husk by different drying method. <i>Journal of Food Measurement and Characterization</i> , 2022 , 16, 1595	2.8	0
6	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> , 1	2.8	0
5	Electrostatically self-assembled filamentous sodium alginate/εpolylysine fiber with antibacterial, bioadhesion and biocompatible in suturing wound.. <i>International Journal of Biological Macromolecules</i> , 2021 , 200, 1-1	7.9	0
4	Degree of hydrolysis, functional and antioxidant properties of protein hydrolysates from Grass Turtle () as influenced by enzymatic hydrolysis conditions. <i>Food Science and Nutrition</i> , 2021 , 9, 4031-4047 ^{3.2}	3.2	0
3	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	3.4	0
2	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	2.8	
1	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	2.8	