# Md Serajul slam

## List of Publications by Year in Descending Order



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| 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 | Effects of different extraction on the antibacterial and antioxidant activities of phenolic compounds of areca nut (husks and seeds). *Journal of Food Measurement and Characterization*, **2022**, 16, 1502 | 2.8 | |
| 60 | A comparative evaluation of physicochemical properties of pecan (Carya illinoinensis (Wangenh.) K. Koch) husk by different drying method. *Journal of Food Measurement and Characterization*, **2022**, 16, 1595 | 2.8 | 0 |
| 59 | Facile synthesis of pH-responsive sodium alginate/carboxymethyl chitosan hydrogel beads promoted by hydrogen bond.. *Carbohydrate Polymers*, **2022**, 278, 118993 | 10.3 | 12 |
| 58 | Electrostatically self-assembled filamentous sodium alginate/ polylysine fiber with antibacterial, bioadhesion and biocompatible in suturing wound.. *International Journal of Biological Macromolecules*, **2021**, 200, 1-1 | 7.9 | 0 |
| 57 | Self-coacervation of carboxymethyl chitosan as a pH-responsive encapsulation and delivery strategy. *International Journal of Biological Macromolecules*, **2021**, 192, 1169-1177 | 7.9 | 4 |
| 56 | Three flavanols delay starch digestion by inhibiting amylase and binding with starch. *International Journal of Biological Macromolecules*, **2021**, 172, 503-514 | 7.9 | 12 |
| 55 | Nono-titanium dioxide exposure during the adolescent period induces neurotoxicities in rats: Ameliorative potential of bergamot essential oil. *Brain and Behavior*, **2021**, 11, e02099 | 3.4 | 1 |
| 54 | Iturin: cyclic lipopeptide with multifunction biological potential. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-13 | 11.5 | 2 |
| 53 | Degree of hydrolysis, functional and antioxidant properties of protein hydrolysates from Grass Turtle () as influenced by enzymatic hydrolysis conditions. *Food Science and Nutrition*, **2021**, 9, 4031-4047 | 3.2 | 0 |
| 52 | Development of a compound oral liquid containing herbal extracts and its effect on immunity and gastric mucosa. *Journal of Food Science*, **2021**, 86, 2684-2699 | 3.4 | 0 |
| 51 | Evaluation of antibacterial and antioxidant activities of Cissus rotundifolia (Forssk.) leaves extract obtained by ultrasonic-assisted extraction conditions. *Journal of Food Measurement and Characterization*, **2021**, 15, 735-742 | 2.8 | |
| 50 | Application of argun fruit polysaccharide in microencapsulation of Citrus aurantium L. essential oil: preparation, characterization, and evaluating the storage stability and antioxidant activity. *Journal of Food Measurement and Characterization*, **2021**, 15, 155-169 | 2.8 | 4 |
| 49 | Comparison of nutritional composition, physicochemical and antioxidant properties of muscle, liver, and shell from Grass Turtle (Chinemys reevesii). *CYTA - Journal of Food*, **2021**, 19, 304-315 | 2.3 | 1 |
| 48 | Antioxidant, Cytotoxic and Antidiabetic Activities of Protein Hydrolysates Prepared from Chinese Pond Turtle (). *Food Technology and Biotechnology*, **2021**, 59, 360-375 | 2.1 | 1 |
| 47 | Separation of epigallocatechin gallate and epicatechin gallate from tea polyphenols by macroporous resin and crystallization. *Analytical Methods*, **2021**, 13, 832-842 | 3.2 | 4 |
| 46 | Evaluation of Anti-Biofilm Capability of Cordycepin Against. *Infection and Drug Resistance*, **2021**, 14, 435-448 | 4.1 | 2 |
| 45 | Identification and Antioxidant Abilities of Enzymatic-Transesterification (-)-Epigallocatechin-3--gallate Stearyl Derivatives in Non-Aqueous Systems. *Antioxidants*, **2021**, 10, | 7.1 | 2 |

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| 44 | Structural characterization and antioxidant property of enzymatic-transesterification derivatives of (-)-epigallocatechin-3-O-gallate and vinyl laurate. *Journal of Food Science*, **2021**, 86, 4717-4729 | 3.4 | 2 |
| 43 | Bilosomes as effective delivery systems to improve the gastrointestinal stability and bioavailability of epigallocatechin gallate (EGCG). *Food Research International*, **2021**, 149, 110631 | 7 | 5 |
| 42 | Dummy template surface molecularly imprinted polymers based on silica gel for removing imidacloprid and acetamiprid in tea polyphenols. *Journal of Separation Science*, **2020**, 43, 2467-2476 | 3.4 | 8 |
| 41 | The inhibitory activity of p-coumaric acid on quorum sensing and its enhancement effect on meat preservation. *CYTA - Journal of Food*, **2020**, 18, 61-67 | 2.3 | 7 |
| 40 | 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. *Analytical Methods*, **2020**, 12, 996-1004 | 3.2 | 7 |
| 39 | Effective removal of heavy metals with amino-functionalized silica gel in tea polyphenol extracts. *Journal of Food Measurement and Characterization*, **2020**, 14, 2134-2144 | 2.8 | 4 |
| 38 | Separation of phenolics from peony flowers and their inhibitory activities and action mechanism on bacterial biofilm. *Applied Microbiology and Biotechnology*, **2020**, 104, 4321-4332 | 5.7 | 7 |
| 37 | Preparation, deproteinization, characterization, and antioxidant activity of polysaccharide from Medemia argun fruit. *International Journal of Biological Macromolecules*, **2020**, 155, 919-926 | 7.9 | 22 |
| 36 | Microencapsulation of fingered citron extract with gum arabic, modified starch, whey protein, and maltodextrin using spray drying. *International Journal of Biological Macromolecules*, **2020**, 152, 1125-1134 | 7.9 | 36 |
| 35 | Effects of different extraction methods on yield, purity, composition, antioxidant and antimicrobial activities of phenolics from peony flowers. *Journal of Food Measurement and Characterization*, **2020**, 14, 716-724 | 2.8 | 5 |
| 34 | A novel ε-polylysine-modified microcrystalline cellulose based antibacterial hydrogel for removal of heavy metal. *International Journal of Biological Macromolecules*, **2020**, 163, 1915-1925 | 7.9 | 12 |
| 33 | Bergamot essential oil attenuate aluminum-induced anxiety-like behavior through antioxidation, anti-inflammatory and GABA regulation in rats. *Food and Chemical Toxicology*, **2020**, 145, 111766 | 4.7 | 7 |
| 32 | Inhibitory mechanisms and interaction of tangeretin, 5-demethyltangeretin, nobiletin, and 5-demethylnobiletin from citrus peels on pancreatic lipase: Kinetics, spectroscopies, and molecular dynamics simulation. *International Journal of Biological Macromolecules*, **2020**, 164, 1927-1938 | 7.9 | 16 |
| 31 | Screening and identifying of α-amylase inhibitors from medicine food homology plants: Insights from computational analysis and experimental studies. *Journal of Food Biochemistry*, **2020**, 44, e13536 | 3.3 | 2 |
| 30 | Microwave assisted extraction of the bioactive compounds from peel/pulp of Citrus medica L. var. sarcodactylis swingle along with its nutritional profiling. *Journal of Food Measurement and Characterization*, **2020**, 14, 283-292 | 2.8 | 8 |
| 29 | 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. *Food Chemistry*, **2019**, 294, 533-538 | 8.5 | 10 |
| 28 | Phenolic compounds and the physicochemical, nutritional, antioxidant, and functional characteristics of peel, flesh, and kernel of Medemia argun (argun palm) fruit. *Journal of Food Measurement and Characterization*, **2019**, 13, 2275-2287 | 2.8 | 1 |
| 27 | Inhibitive Effect of Eugenol and Its Nanoemulsion on Quorum Sensing-Mediated Virulence Factors and Biofilm Formation by Pseudomonas aeruginosa. *Journal of Food Protection*, **2019**, 82, 379-389 | 2.5 | 26 |

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| 26 | Enhancing bio-recovery of bioactive compounds extracted from Citrus medica L. Var. sarcodactylis: optimization performance of integrated of pulsed-ultrasonic/microwave technique. *Journal of Food Measurement and Characterization*, **2019**, 13, 1661-1673 | 2.8 | 11 |
| 25 | Antimicrobial effect and proposed action mechanism of cordycepin against Escherichia coli and Bacillus subtilis. *Journal of Microbiology*, **2019**, 57, 288-297 | 3 | 13 |
| 24 | Comparison and structural characterization of polysaccharides from natural and artificial Se-enriched green tea. *International Journal of Biological Macromolecules*, **2019**, 130, 388-398 | 7.9 | 22 |
| 23 | Proximate composition, nutritional evaluation and functional properties of a promising food: Arabian wax Cissus ( Forssk) leaves. *Journal of Food Science and Technology*, **2019**, 56, 4844-4854 | 3.3 | 1 |
| 22 | Profiling of phenolic compounds and antioxidant activities of Cissus rotundifolia (Forssk.) as influenced by ultrasonic-assisted extraction conditions. *Journal of Food Measurement and Characterization*, **2019**, 13, 634-647 | 2.8 | 5 |
| 21 | Simultaneous extraction of hydrophobic and hydrophilic bioactive compounds from ginger (Zingiber officinale Roscoe). *Food Chemistry*, **2018**, 257, 223-229 | 8.5 | 30 |
| 20 | Occurrence, biological activity and metabolism of 6-shogaol. *Food and Function*, **2018**, 9, 1310-1327 | 6.1 | 39 |
| 19 | Protective effects of polysaccharide from Dendrobium nobile against ethanol-induced gastric damage in rats. *International Journal of Biological Macromolecules*, **2018**, 107, 230-235 | 7.9 | 29 |
| 18 | Anti-quorum sensing and anti-biofilm activity of () on foodborne pathogens. *Saudi Journal of Biological Sciences*, **2017**, 24, 324-330 | 4 | 48 |
| 17 | Efficient dehydration of 6-gingerol to 6-shogaol catalyzed by an acidic ionic liquid under ultrasound irradiation. *Food Chemistry*, **2017**, 215, 193-9 | 8.5 | 8 |
| 16 | Hypolipidemic mechanism of gypenosides via inhibition of pancreatic lipase and reduction in cholesterol micellar solubility. *European Food Research and Technology*, **2016**, 242, 305-312 | 3.4 | 14 |
| 15 | Optimization of PEG-based extraction of polysaccharides from Dendrobium nobile Lindl. and bioactivity study. *International Journal of Biological Macromolecules*, **2016**, 92, 1057-1066 | 7.9 | 29 |
| 14 | Hypocholesterolaemic mechanism of bitter melon aqueous extracts via inhibition of pancreatic cholesterol esterase and reduction of cholesterol micellar solubility. *International Journal of Food Sciences and Nutrition*, **2016**, 67, 20-8 | 3.7 | 8 |
| 13 | Antibacterial, Antibiofilm Effect of Burdock (Arctium lappa L.) Leaf Fraction and Its Efficiency in Meat Preservation. *Journal of Food Protection*, **2016**, 79, 1404-9 | 2.5 | 18 |
| 12 | Effects of additives on the lyophilized and thermal stability of d-galactose-6-sulfurylase activity from Eucheuma striatum (Rhodophyta). *Journal of Applied Phycology*, **2015**, 27, 1709-1715 | 3.2 | 1 |
| 11 | Metabolomics-Based Screening of Biofilm-Inhibitory Compounds against Pseudomonas aeruginosa from Burdock Leaf. *Molecules*, **2015**, 20, 16266-77 | 4.8 | 8 |
| 10 | Aptamer Immobilized Magnetoelastic Sensor for the Determination of Staphylococcus aureus. *Analytical Letters*, **2015**, 48, 2414-2422 | 2.2 | 8 |
| 9 | Preparation of High-Purity (1-Borneol and Xanthoxylin from Leaves of Blumea balsamifera (L.) DC.. *Separation Science and Technology*, **2014**, 49, 1535-1540 | 2.5 | 5 |

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| 8 | Lipase-catalyzed synthesis of acetylated EGCG and antioxidant properties of the acetylated derivatives. *Food Research International*, **2014**, 56, 279-286 | 7 | 43 |
| 7 | Preparative Purification of Epigallocatechin-3-gallate (EGCG) from Tea Polyphenols by Adsorption Column Chromatography. *Chromatographia*, **2014**, 77, 1643-1652 | 2.1 | 5 |
| 6 | Purification, identification, and characterization of d-galactose-6-sulfurylase from marine algae (Betaphycus gelatinus). *Carbohydrate Research*, **2014**, 388, 94-9 | 2.9 | 8 |
| 5 | Anti-biofilm Activities and Chemical Composition of Essential Oil from Burdock Leaf. *Food Science and Technology Research*, **2013**, 19, 915-921 | 0.8 | 4 |
| 4 | PREPARATIVE SEPARATION AND PURIFICATION OF FOUR PHENYLPROPANOID GLYCOSIDES FROM RHODIOLA ROSEA BY HIGH-SPEED COUNTER-CURRENT CHROMATOGRAPHY. *Journal of Liquid Chromatography and Related Technologies*, **2012**, 36, 116-126 | 1.3 | 4 |
| 3 | Ionic Liquid-Based Ultrasonic/Microwave-Assisted Extraction Combined with UPLC for the Determination of Anthraquinones in Rhubarb. *Chromatographia*, **2011**, 74, 139-144 | 2.1 | 43 |
| 2 | Antibacterial properties of anthraquinones extracted from rhubarb against Aeromonas hydrophila. *Fisheries Science*, **2011**, 77, 375-384 | 1.9 | 35 |
| 1 | Comparison of different extraction methods on yield, purity, antioxidant, and antibacterial activities of proanthocyanidins from chokeberry (Aronia melanocarpa). *Journal of Food Measurement and Characterization*,1 | 2.8 | 0 |