Sapna Rani

List of Publications by Year
in descending order

15 papers	202 citations	1163117 8 h-index	1125743 13 g-index
16 all docs	16 docs citations	16 times ranked	267 citing authors

#	Article	IF	Citations
1	Exploration of rice protein hydrolysates and peptides with special reference to antioxidant potential: Computational derived approaches for bio-activity determination. Trends in Food Science and Technology, 2018, 80, 61-70.	15.1	52
2	Exploration of potential angiotensin converting enzyme inhibitory peptides generated from enzymatic hydrolysis of goat milk proteins. Biocatalysis and Agricultural Biotechnology, 2017, 11, 83-88.	3.1	24
3	Physico-chemical, Sensory and Toxicity Characteristics of Dipeptidyl Peptidase-IV Inhibitory Peptides from Rice Bran-derived Globulin Using Computational Approaches. International Journal of Peptide Research and Therapeutics, 2017, 23, 519-529.	1.9	22
4	Technical note on the isolation and characterization of collagen from fish waste material. Journal of Food Science and Technology, 2017, 54, 276-278.	2.8	21
5	Acceleration of Swiss cheese ripening by microbial lipase without affecting its quality characteristics. Journal of Food Science and Technology, 2019, 56, 497-506.	2.8	17
6	Elucidation of structural and functional characteristics of collagenase from Pseudomonas aeruginosa. Process Biochemistry, 2018, 64, 116-123.	3.7	16
7	Quantitative determination of sunset yellow concentration in soft drinks via digital image processing. Journal of Food Measurement and Characterization, 2017, 11, 1065-1070.	3.2	12
8	Efficacy and mechanism of carvacrol with octanoic acid against mastitis causing multi-drug-resistant pathogens. Brazilian Journal of Microbiology, 2022, 53, 385-399.	2.0	9
9	Antibacterial activity and mechanism of essential oils in combination with medium-chain fatty acids against predominant bovine mastitis pathogens. Letters in Applied Microbiology, 2022, 74, 959-969.	2.2	9
10	In silicoapproaches towards the exploration of rice bran proteins-derived angiotensin-I-converting enzyme inhibitory peptides. International Journal of Food Properties, 2017, , 1-14.	3.0	7
11	Technical Comments on Published Research Article â€œCharacterization of Collagen from Different Discarded Fish Species of the West Coast of the Iberian Peninsulaâ€• Journal of Aquatic Food Product Technology, 2017, 26, 246-247.	1.4	4
12	Aquatic plants as a natural source of antimicrobial and functional ingredients. , 2020, , 93-118.		4
13	A Letter to the Editor on â€œNonenzymatic Softening Mechanism of Collagen Gel of Sea Cucumber (Apostichopus japonicus)â€• Journal of Food Processing and Preservation, 2016, 40, 1153-1153.	2.0	2
14	Letter to the Editor on Isolation, characterization and valorizable applications of fish scale collagen in food and agriculture industries. Biocatalysis and Agricultural Biotechnology, 2016, 7, 279-280.	3.1	2
15	Application of microbial enzymes for the tenderization of meat. , 2022, , 91-107.		1