

Sapna Rani

List of Publications by Year in descending order

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Version: 2024-02-01

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