

# Abhijit Ganguli

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

244  
citations

933447

10  
h-index

940533

16  
g-index

20  
all docs

20  
docs citations

20  
times ranked

343  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evidence of prenatal toxicity of herbal based indigenous formulations for sex selection in rat models. <i>Journal of Traditional and Complementary Medicine</i> , 2021, 11, 9-15.	2.7	3
2	Indigenous Preparations of <i>Bryonia laciniosa</i> , <i>Quercus infectoria</i> , <i>Putranjiva roxburghii</i> and <i>Mesua ferrea</i> Induce Developmental Toxicity in <i>C. elegans</i> . <i>Proceedings of the National Academy of Sciences India Section B - Biological Sciences</i> , 2020, 90, 657-667.	1.0	2
3	Heavy Metals in Indigenous Preparations Used for Sex Selection During Pregnancy in India. <i>Biological Trace Element Research</i> , 2019, 188, 239-244.	3.5	7
4	<i>Lactobacillus casei</i> stimulates phase-II detoxification system and rescues malathion-induced physiological impairments in <i>Caenorhabditis elegans</i> . <i>Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology</i> , 2016, 179, 19-28.	2.6	23
5	Consumption of indigenous medicines by pregnant women in North India for selecting sex of the foetus: what can it lead to?. <i>BMC Pregnancy and Childbirth</i> , 2015, 15, 208.	2.4	14
6	Indigenous Medicine Use for Sex Selection During Pregnancy and Risk of Congenital Malformations: A Population-Based Case-Control Study in Haryana, India. <i>Drug Safety</i> , 2015, 38, 789-797.	3.2	13
7	Rapid inactivation of <i>Salmonella</i> by a quaternized biopolymeric flocculant. <i>Water Science and Technology: Water Supply</i> , 2014, 14, 31-37.	2.1	1
8	Application of biopolymer produced from metabolic engineered <i>Acinetobacter</i> sp. for the development of phosphate optoelectronic sensor. <i>Composite Interfaces</i> , 2014, 21, 143-151.	2.3	3
9	Antimicrobial efficacy and in vivo toxicity studies of a quaternized biopolymeric flocculant. <i>Journal of Water and Health</i> , 2014, 12, 656-662.	2.6	14
10	Novel synergistic approach to exploit the bactericidal efficacy of commercial disinfectants on the biofilms of <i>Salmonella enterica</i> serovar Typhimurium. <i>Journal of Bioscience and Bioengineering</i> , 2014, 118, 34-40.	2.2	21
11	Characterization and Optimization of an Anti- <i>Aeromonas</i> Bacteriocin Produced by <i>Lactococcus lactis</i> Isolated from Hukuti Maas, an Indigenous Fermented Fish Product. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 935-947.	2.0	9
12	<i>Lactobacillus casei</i> protects malathion induced oxidative stress and macromolecular changes in <i>Caenorhabditis elegans</i> . <i>Pesticide Biochemistry and Physiology</i> , 2013, 105, 213-223.	3.6	21
13	Development of exobiopolymer-based biosensor for detection of phosphate in water. <i>Water Science and Technology</i> , 2013, 68, 2619-2625.	2.5	5
14	Industrial Whey Utilization as a Medium Supplement for Biphasic Growth and Bacteriocin Production by Probiotic <i>Lactobacillus casei</i> LA-1. <i>Probiotics and Antimicrobial Proteins</i> , 2012, 4, 198-207.	3.9	17
15	Survival of probiotic strains in non-dairy indian spice condiment exhibiting cholesterol reducing properties. <i>Food Science and Biotechnology</i> , 2012, 21, 1309-1315.	2.6	2
16	Statistical optimization of physical parameters for enhanced bacteriocin production by <i>L. casei</i> . <i>Biotechnology and Bioprocess Engineering</i> , 2012, 17, 606-616.	2.6	32
17	POTENTIAL APPLICATION OF AN ANTI- <i>AEROMONAS</i> BACTERIOCIN OF <i>LACTOCOCCUS LACTIS</i> SSP. <i>LACTIS</i> IN THE PRESERVATION OF VEGETABLE SALAD. <i>Journal of Food Safety</i> , 2012, 32, 369-378.	2.3	8
18	Physicochemical and Nutritional Characteristics of Organic Acid-Treated Button Mushrooms ( <i>Agaricus bisporus</i> ). <i>Food and Bioprocess Technology</i> , 2012, 5, 808-815.	4.7	14

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19	Antioxidant Activities and Polyphenolic Properties of Raw and Osmotically Dehydrated Dried Mushroom ( <i>Agaricus bisporous</i> ) Snack Food. International Journal of Food Properties, 2010, 13, 1290-1299.	3.0	25
20	Antioxidant Activities and Total Phenolics of Pickles Produced from the Edible Mushroom, <i>Agaricus bisporous</i> . Journal of Culinary Science and Technology, 2006, 5, 131-142.	1.4	10