Shiv Shankar

List of Publications by Year
in descending order

68	5,092	101543	118850
papers	citations	36 h-index	62 g-index

69	69	69	5292
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Polysaccharide-based nanomaterials. , 2022, , 95-111.		0
2	Advantages of nanotechnology developments in active food packaging. Food Research International, 2022, 154, 111023.	6.2	30
3	Mixture design methodology and predictive modeling for developing active formulations using essential oils and citrus extract against foodborne pathogens and spoilage microorganisms in rice. Journal of Food Science, 2022, 87, 353-369.	3.1	4
4	New insight into sulfur nanoparticles: Synthesis and applications. Critical Reviews in Environmental Science and Technology, 2021, 51, 2329-2356.	12.8	45
5	Development of antimicrobial films based on poly(lactic acid) incorporated with Thymus vulgaris essential oil and ethanolic extract of Mediterranean propolis. International Journal of Biological Macromolecules, 2021, 185, 535-542.	7.5	36
6	Effect of chitosan/essential oils/silver nanoparticles composite films packaging and gamma irradiation on shelf life of strawberries. Food Hydrocolloids, 2021, 117, 106750.	10.7	78
7	In situ synthesis of silver nanoparticles in pectin matrix using gamma irradiation for the preparation of antibacterial pectin/silver nanoparticles composite films. Food Hydrocolloids, 2021, 121, 107000.	10.7	24
8	Bio-Nanocomposites for Food Packaging Applications. , 2020, , 29-41.		4
9	Multifunctional nanocellulose/metal and metal oxide nanoparticle hybrid nanomaterials. Critical Reviews in Food Science and Nutrition, 2020, 60, 435-460.	10.3	135
10	Novel spider web trap approach based on chitosan/cellulose nanocrystals/glycerol membrane for the detection of Escherichia coli O157:H7 on food surfaces. International Journal of Biological Macromolecules, 2020, 146, 1009-1014.	7.5	12
11	Development of support based on chitosan and cellulose nanocrystals for the immobilization of anti-Shiga toxin 2B antibody. Carbohydrate Polymers, 2020, 232, 115785.	10.2	11
12	Preparation of polypropylene/poly (butylene adipateâ€coâ€terephthalate) composite films incorporated with melanin for prevention of greening of potatoes. Packaging Technology and Science, 2020, 33, 433-441.	2.8	18
13	Comparative antibacterial and antifungal activities of sulfur nanoparticles capped with chitosan. Microbial Pathogenesis, 2020, 144, 104178.	2.9	43
14	Lignin-mediated green synthesis of AgNPs in carrageenan matrix for wound dressing applications. International Journal of Biological Macromolecules, 2020, 159, 859-869.	7.5	65
15	Radiosensitivity of Feline Calicivirus F9 on Iceberg Lettuce Surface after Combined Treatments with Î³-Radiation. Journal of Food Protection, 2020, 83, 2134-2146.	1.7	1
16	Eco-friendly antimicrobial nanoparticles of keratin-metal ion complex. Materials Science and Engineering C, 2019, 105, 110068.	7.3	15
17	Carrageenan-based functional hydrogel film reinforced with sulfur nanoparticles and grapefruit seed extract for wound healing application. Carbohydrate Polymers, 2019, 224, 115191.	10.2	116
18	Effect of melanin nanoparticles on the mechanical, water vapor barrier, and antioxidant properties of gelatin-based films for food packaging application. Food Packaging and Shelf Life, 2019, 21, 100363.	7.5	97

#	Article	IF	Citations
19	Eco-friendly synthesis of silver nanoparticles using Senna alata bark extract and its antimicrobial mechanism through enhancement of bacterial membrane degradation. Journal of Microbiological Methods, 2019, 165, 105692.	1.6	43
20	Antibacterial LDPE/GSE/Mel/ZnONP composite film-coated wrapping paper for convenience food packaging application. Food Packaging and Shelf Life, 2019, 22, 100421.	7.5	28
21	In situ synthesis of multi-functional gelatin/resorcinol/silver nanoparticles composite films. Food Packaging and Shelf Life, 2019, 22, 100399.	7.5	30
22	Effect of types of zinc oxide nanoparticles on structural, mechanical and antibacterial properties of poly(lactide)/poly(butylene adipate-co-terephthalate) composite films. Food Packaging and Shelf Life, 2019, 21, 100327.	7.5	54
23	Applications of nanotechnology in food microbiology. Methods in Microbiology, 2019, 46, 43-60.	0.8	21
24	Effect of Zn salts and hydrolyzing agents on the morphology and antibacterial activity of zinc oxide nanoparticles. Environmental Chemistry Letters, 2019, 17, 1105-1109.	16.2	38
25	Melanin-mediated synthesis of silver nanoparticle and its use for the preparation of carrageenan-based antibacterial films. Food Hydrocolloids, 2019, 88, 237-246.	10.7	189
26	Preparation of sulfur nanoparticle-incorporated antimicrobial chitosan films. Food Hydrocolloids, 2018, 82, 116-123.	10.7	172
27	Preparation of poly(lactide)/lignin/silver nanoparticles composite films with UV light barrier and antibacterial properties. International Journal of Biological Macromolecules, 2018, 107, 1724-1731.	7.5	134
28	Preparation of antimicrobial hybrid nano-materials using regenerated cellulose and metallic nanoparticles. International Journal of Biological Macromolecules, 2018, 107, 17-27.	7.5	73
29	Bionanocomposite Films for Food Packaging Applications. , 2018, , .		32
30	Preparation of antibacterial poly(lactide)/poly(butylene adipate-co-terephthalate) composite films incorporated with grapefruit seed extract. International Journal of Biological Macromolecules, 2018, 120, 846-852.	7.5	70
31	Antimicrobial wrapping paper coated with a ternary blend of carbohydrates (alginate, carboxymethyl) Tj ETQq1 1 0.784314 rgBT /Ove	10.2	86
32	Effects of poly(butylene adipate-co-terephthalate) coating on the water resistant, mechanical, and antibacterial properties of Kraft paper. Progress in Organic Coatings, 2018, 123, 153-159.	3.9	38
33	Incorporation of zinc oxide nanoparticles improved the mechanical, water vapor barrier, UV-light barrier, and antibacterial properties of PLA-based nanocomposite films. Materials Science and Engineering C, 2018, 93, 289-298.	7.3	229
34	Preparation of sulfur nanoparticles and their antibacterial activity and cytotoxic effect. Materials Science and Engineering C, 2018, 92, 508-517.	7.3	82
35	Alginate-based nanocomposite films reinforced with halloysite nanotubes functionalized by alkali treatment and zinc oxide nanoparticles. International Journal of Biological Macromolecules, 2018, 118, 1824-1832.	7.5	96
36	Bionanocomposite Films for Food Packaging Applications. , 2018, , 234-243.		3

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37	DETERMINATION AND DISTRIBUTION OF CRY1-TYPE GENES IN Bacillus thuringiensis ISOLATED FROM NORTH INDIA. Environmental Engineering and Management Journal, 2018, 17, 621-630.	0.6	1
38	Facile approach for large-scale production of metal and metal oxide nanoparticles and preparation of antibacterial cotton pads. Carbohydrate Polymers, 2017, 163, 137-145.	10.2	57
39	One-step preparation of banana powder/silver nanoparticles composite films. Journal of Food Science and Technology, 2017, 54, 497-506.	2.8	33
40	Preparation and properties of carbohydrate-based composite films incorporated with CuO nanoparticles. Carbohydrate Polymers, 2017, 169, 264-271.	10.2	134
41	Preparation and characterization of agar/lignin/silver nanoparticles composite films with ultraviolet light barrier and antibacterial properties. Food Hydrocolloids, 2017, 71, 76-84.	10.7	190
42	Metallic nanoparticles augmented the antibacterial potency of Rhodomyrtus tomentosa acetone extract against Escherichia coli. Microbial Pathogenesis, 2017, 107, 181-184.	2.9	11
43	Properties of alginate-based films reinforced with cellulose fibers and cellulose nanowhiskers isolated from mulberry pulp. Food Hydrocolloids, 2017, 63, 201-208.	10.7	129
44	Polymers from Biomass: Characterization, Modification, Degradation, and Applications. International Journal of Polymer Science, 2016, 2016, 1-2.	2.7	15
45	Tocopherol-mediated synthesis of silver nanoparticles and preparation of antimicrobial PBAT/silver nanoparticles composite films. LWT - Food Science and Technology, 2016, 72, 149-156.	5.2	95
46	Preparations and characterization of alginate/silver composite films: Effect of types of silver particles. Carbohydrate Polymers, 2016, 146, 208-216.	10.2	74
47	Preparation of antimicrobial agar/banana powder blend films reinforced with silver nanoparticles. Food Hydrocolloids, 2016, 60, 476-485.	10.7	155
48	Preparation of pectin/silver nanoparticles composite films with UV-light barrier and properties. International Journal of Biological Macromolecules, 2016, 92, 842-849.	7.5	133
49	Preparation of nanocellulose from micro-crystalline cellulose: The effect on the performance and properties of agar-based composite films. Carbohydrate Polymers, 2016, 135, 18-26.	10.2	276
50	Effects of Rhodomyrtus tomentosa Leaf Extract on Staphylococcal Adhesion and Invasion in Bovine Udder Epidermal Tissue Model. Nutrients, 2015, 7, 8503-8517.	4.1	25
51	Amino acid mediated synthesis of silver nanoparticles and preparation of antimicrobial agar/silver nanoparticles composite films. Carbohydrate Polymers, 2015, 130, 353-363.	10.2	225
52	Effects of preparation method on properties of poly(butylene adipate-co-terephthalate) films. Food Science and Biotechnology, 2015, 24, 1679-1685.	2.6	59
53	Biophysicochemical Characterization of an Alkaline Protease from Beauveria sp. MTCC 5184 with Multiple Applications. Applied Biochemistry and Biotechnology, 2015, 175, 589-602.	2.9	13
54	Charge-switchable gold nanoparticles for enhanced enzymatic thermostability. Physical Chemistry Chemical Physics, 2015, 17, 21517-21524.	2.8	34

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55	Green synthesis of silver nanoribbons from waste X-ray films using alkaline protease. Materials Express, 2015, 5, 165-170.	0.5	17
56	Effect of lignin on water vapor barrier, mechanical, and structural properties of agar/lignin composite films. International Journal of Biological Macromolecules, 2015, 81, 267-273.	7.5	133
57	Wound healing potential of green synthesized silver nanoparticles prepared from Lansium domesticum fruit peel extract. Materials Express, 2015, 5, 159-164.	0.5	37
58	Preparation, characterization, and antimicrobial activity of gelatin/ZnO nanocomposite films. Food Hydrocolloids, 2015, 45, 264-271.	10.7	333
59	Preparation, characterization, and antimicrobial activity of chitin nanofibrils reinforced carrageenan nanocomposite films. Carbohydrate Polymers, 2015, 117, 468-475.	10.2	223
60	Experimental infection of Aphanomyces invadans and susceptibility in seven species of tropical fish. Veterinary World, 2015, 8, 1038-1044.	1.7	11
61	Properties and characterization of agar/CuNP bionanocomposite films prepared with different copper salts and reducing agents. Carbohydrate Polymers, 2014, 114, 484-492.	10.2	142
62	Effect of reducing agent concentrations and temperature on characteristics and antimicrobial activity of silver nanoparticles. Materials Letters, 2014, 137, 160-163.	2.6	52
63	Synthesis, characterization, in vitro biocompatibility, and antimicrobial activity of gold, silver and gold silver alloy nanoparticles prepared from Lansium domesticum fruit peel extract. Materials Letters, 2014, 137, 75-78.	2.6	136
64	Subtilase from Beauveria sp.: conformational and functional investigation of unusual stability. European Biophysics Journal, 2014, 43, 393-403.	2.2	3
65	Effect of copper salts and reducing agents on characteristics and antimicrobial activity of copper nanoparticles. Materials Letters, 2014, 132, 307-311.	2.6	97
66	Green synthesis of silver nanoparticles as antibacterial agent using Rhodomyrtus tomentosa acetone extract. , 2013, , .		0
67	Purification and characterization of an alkaline protease by a new strain of Beauveria sp. Process Biochemistry, 2011, 46, 579-585.	3.7	65
68	IMMOBILIZATION OF CONIDIOBOLUS CORONATUS ALKALINE PROTEASE ON WASTE FUNGAL BIOMASS. Environmental Engineering and Management Journal, 2011, 10, 1727-1732.	0.6	0