

# Prashant Singh

## List of Publications by Year in descending order

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Version: 2024-02-01

32  
papers

552  
citations

566801

15  
h-index

642321

23  
g-index

32  
all docs

32  
docs citations

32  
times ranked

660  
citing authors

#	ARTICLE	IF	CITATIONS
1	Selenium enrichment of lactic acid bacteria and bifidobacteria: A functional food perspective. Trends in Food Science and Technology, 2014, 39, 135-145.	7.8	71
2	Efficacy of Peracetic Acid in Inactivating Foodborne Pathogens on Fresh Produce Surface. Journal of Food Science, 2018, 83, 432-439.	1.5	52
3	Preparation of low galactose yogurt using cultures of Gal+ Streptococcus thermophilus in combination with Lactobacillus delbrueckii ssp. bulgaricus. Journal of Food Science and Technology, 2014, 51, 2183-2189.	1.4	35
4	Assessment of expression of Leloir pathway genes in wild-type galactose-fermenting Streptococcus thermophilus by real-time PCR. European Food Research and Technology, 2014, 239, 895-903.	1.6	32
5	High-resolution melt curve PCR assay for specific detection of E.Âcoli O157:H7 in beef. Food Control, 2018, 86, 275-282.	2.8	30
6	Multiplex real-time PCR assays for detection of eight Shiga toxin-producing Escherichia coli in food samples by melting curve analysis. International Journal of Food Microbiology, 2015, 215, 101-108.	2.1	27
7	Multiplex TaqManÂ® detection of pathogenic and multi-drug resistant Salmonella. International Journal of Food Microbiology, 2013, 166, 213-218.	2.1	24
8	Single Locked Nucleic Acid-Enhanced Nanopore Genetic Discrimination of Pathogenic Serotypes and Cancer Driver Mutations. ACS Nano, 2018, 12, 4194-4205.	7.3	24
9	Development of a real-time PCR melt curve assay for simultaneous detection of virulent and antibiotic resistant Salmonella. Food Microbiology, 2014, 44, 6-14.	2.1	21
10	Effect of a bioactive product SEL001 from Lactobacillus sakei probio65 on gut microbiota and its anti-colitis effects in a TNBS-induced colitis mouse model. Saudi Journal of Biological Sciences, 2020, 27, 261-270.	1.8	21
11	Prebiotic Potential of Dietary Beans and Pulses and Their Resistant Starch for Aging-Associated Gut and Metabolic Health. Nutrients, 2022, 14, 1726.	1.7	21
12	Multiplex real-time PCR assay for the detection of extended-spectrum Î²-lactamase and carbapenemase genes using melting curve analysis. Journal of Microbiological Methods, 2016, 124, 72-78.	0.7	20
13	Distinct Gut Microbiota Signatures in Mice Treated with Commonly Used Food Preservatives. Microorganisms, 2021, 9, 2311.	1.6	20
14	A novel pentaplex real time (RT)- PCR high resolution melt curve assay for simultaneous detection of emetic and enterotoxin producing Bacillus cereus in food. Food Control, 2016, 60, 560-568.	2.8	19
15	Detection of Shiga toxin-producing Escherichia coli, stx1, stx2 and Salmonella by two high resolution melt curve multiplex real-time PCR. Food Control, 2019, 96, 251-259.	2.8	18
16	Antibiotic-resistant bacteria and gut microbiome communities associated with wild-caught shrimp from the United States versus imported farm-raised retail shrimp. Scientific Reports, 2021, 11, 3356.	1.6	18
17	Multiplex high resolution melt-curve real-time PCR assay for reliable detection of Salmonella. Food Control, 2018, 91, 225-230.	2.8	17
18	Phenotypic and genotypic characterisation of Lactobacilli isolated from camel cheese produced in India. International Journal of Dairy Technology, 2011, 64, 437-443.	1.3	12

#	ARTICLE	IF	CITATIONS
19	Purified Starches from 18 Pulses Have Markedly Different Morphology, Oil Absorption and Water Absorption Capacities, Swelling Power, and Turbidity. <i>Starch/Staerke</i> , 2020, 72, 2000022.	1.1	12
20	Bioprospecting of strains of <i>Streptococcus thermophilus</i> from Indian fermented milk products for folate production. <i>Dairy Science and Technology</i> , 2011, 91, 237-246.	2.2	11
21	<i>Streptococcus thermophilus</i> strains of plant origin as dairy starters: Isolation and characterisation. <i>International Journal of Dairy Technology</i> , 2014, 67, 117-122.	1.3	10
22	High resolution real-time PCR melting curve assay for identification of top five Penaeidae shrimp species. <i>LWT - Food Science and Technology</i> , 2020, 133, 109983.	2.5	10
23	Iron deficient diets modify the gut microbiome and reduce the severity of enteric infection in a mouse model of <i>S. Typhimurium</i> -induced enterocolitis. <i>Journal of Nutritional Biochemistry</i> , 2022, 107, 109065.	1.9	7
24	High-resolution melting real-time PCR assays for detection of <i>Escherichia coli</i> O26 and O111 strains possessing Shiga toxin genes. <i>LWT - Food Science and Technology</i> , 2020, 131, 109785.	2.5	6
25	Whole-Genome Sequence Analysis of Multidrug-Resistant <i>Enterobacter hormaechei</i> Isolated from Imported Retail Shrimp. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.3	4
26	Development and validation of high-resolution melting assays for the detection of potentially virulent strains of <i>Escherichia coli</i> O103 and O121. <i>Food Control</i> , 2022, 139, 109095.	2.8	4
27	Nanobodies and Their In Vivo Applications. , 2019, , 263-277.		2
28	Effects of horizontal versus vertical bolster alignment on anatomical orientation of kidney as applied to prone percutaneous nephrolithotomy. <i>World Journal of Urology</i> , 2021, 39, 4471-4476.	1.2	2
29	Validation of high-resolution melting assays for the detection of virulent strains of <i>Escherichia coli</i> O26 and O111 in beef and pork enrichment broths. <i>Food Control</i> , 2021, 128, 108123.	2.8	2
30	Oral Iron Supplementation Increases Severity of <i>Salmonella Typhimurium</i> Infection. <i>Current Developments in Nutrition</i> , 2020, 4, nzaa067_039.	0.1	0
31	Repair of Rectourethral Fistula Using Gracilis Muscle Flap Interpositionâ€”a Tertiary Care Center Experience. <i>Indian Journal of Surgery</i> , 0, , 1.	0.2	0
32	Safety, efficacy and functional outcomes of photoselective vaporisation of the prostate: A single-centre experience. <i>Journal of Clinical Urology</i> , 0, , 205141582210784.	0.1	0