Prashant Singh

List of Publications by Year in descending order

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		566801	642321
32	552	15	23
papers	citations	h-index	g-index
32	32	32	660
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	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
2	Development and validation of high-resolution melting assays for the detection of potentially virulent strains of Escherichia coli O103 and O121. Food Control, 2022, 139, 109095.	2.8	4
3	Iron deficient diets modify the gut microbiome and reduce the severity of enteric infection in a mouse model of S. Typhimurium-induced enterocolitis. Journal of Nutritional Biochemistry, 2022, 107, 109065.	1.9	7
4	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
5	Effects of horizontal versus vertical bolster alignment on anatomical orientation of kidney as applied to prone percutaneous nephrolithotomy. World Journal of Urology, 2021, 39, 4471-4476.	1.2	2
6	Validation of high-resolution melting assays for the detection of virulent strains of Escherichia coli O26 and O111 in beef and pork enrichment broths. Food Control, 2021, 128, 108123.	2.8	2
7	Distinct Gut Microbiota Signatures in Mice Treated with Commonly Used Food Preservatives. Microorganisms, 2021, 9, 2311.	1.6	20
8	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
9	Oral Iron Supplementation Increases Severity of Salmonella Typhimurium Infection. Current Developments in Nutrition, 2020, 4, nzaa067_039.	0.1	O
10	High resolution real-time PCR melting curve assay for identification of top five Penaeidae shrimp species. LWT - Food Science and Technology, 2020, 133, 109983.	2.5	10
11	High-resolution melting real-time PCR assays for detection of Escherichia coli O26 and O111 strains possessing Shiga toxin genes. LWT - Food Science and Technology, 2020, 131, 109785.	2.5	6
12	Purified Starches from 18 Pulses Have Markedly Different Morphology, Oil Absorption and Water Absorption Capacities, Swelling Power, and Turbidity. Starch/Staerke, 2020, 72, 2000022.	1.1	12
13	Whole-Genome Sequence Analysis of Multidrug-Resistant Enterobacter hormaechei Isolated from Imported Retail Shrimp. Microbiology Resource Announcements, 2020, 9, .	0.3	4
14	Nanobodies and Their In Vivo Applications. , 2019, , 263-277.		2
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	Single Locked Nucleic Acid-Enhanced Nanopore Genetic Discrimination of Pathogenic Serotypes and Cancer Driver Mutations. ACS Nano, 2018, 12, 4194-4205.	7.3	24
17	Efficacy of Peracetic Acid in Inactivating Foodborne Pathogens on Fresh Produce Surface. Journal of Food Science, 2018, 83, 432-439.	1.5	52
18	Multiplex high resolution melt-curve real-time PCR assay for reliable detection of Salmonella. Food Control, 2018, 91, 225-230.	2.8	17

#	Article	IF	CITATIONS
19	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
20	Multiplex real-time PCR assay for the detection of extended-spectrum \hat{l}^2 -lactamase and carbapenemase genes using melting curve analysis. Journal of Microbiological Methods, 2016, 124, 72-78.	0.7	20
21	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
22	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
23	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
24	<i>Streptococcus thermophilus</i> strains of plant origin as dairy starters: Isolation and characterisation. International Journal of Dairy Technology, 2014, 67, 117-122.	1.3	10
25	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
26	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
27	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
28	Multiplex TaqMan \hat{A}^{\otimes} detection of pathogenic and multi-drug resistant Salmonella. International Journal of Food Microbiology, 2013, 166, 213-218.	2.1	24
29	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
30	Bioprospecting of strains of Streptococcus thermophilus from Indian fermented milk products for folate production. Dairy Science and Technology, 2011, 91, 237-246.	2.2	11
31	Repair of Rectourethral Fistula Using Gracilis Muscle Flap Interpositionâ \in "a Tertiary Care Center Experience. Indian Journal of Surgery, 0, , 1.	0.2	0
32	Safety, efficacy and functional outcomes of photoselective vaporisation of the prostate: A single-centre experience. Journal of Clinical Urology, 0, , 205141582210784.	0.1	0