

Gargi Dey

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

512
citations

687220

13
h-index

752573

20
g-index

25
all docs

25
docs citations

25
times ranked

601
citing authors

#	ARTICLE	IF	CITATIONS
1	Enhanced production of amylase by optimization of nutritional constituents using response surface methodology. <i>Biochemical Engineering Journal</i> , 2001, 7, 227-231.	1.8	125
2	Detection of major phenolic acids from dried mesocarpic husk of mature coconut by thin layer chromatography. <i>Industrial Crops and Products</i> , 2003, 18, 171-176.	2.5	39
3	Profiling C6â€“C3 and C6â€“C1 phenolic metabolites in <i>Cocos nucifera</i> . <i>Journal of Plant Physiology</i> , 2005, 162, 375-381.	1.6	38
4	Immobilization of Î±-Amylase from <i>Bacillus circulans</i> GRS 313 on Coconut Fiber. <i>Applied Biochemistry and Biotechnology</i> , 2002, 102-103, 303-314.	1.4	35
5	Design of probiotic-fortified food matrices influence their antipathogenic potential. <i>Food Bioscience</i> , 2017, 20, 28-35.	2.0	29
6	A Validated HPLC Method for Simultaneous Determination of 2-Hydroxy-4-methoxybenzaldehyde and 2-Hydroxy-4-methoxybenzoic Acid in Root Organs of <i>Hemidesmus indicus</i> . <i>Chromatographia</i> , 2007, 65, 349-353.	0.7	28
7	Perspectives on global fermented foods. <i>British Food Journal</i> , 2014, 116, 1767-1787.	1.6	28
8	Unusually high quantity of 4-hydroxybenzoic acid accumulation in cell wall of palm mesocarps. <i>Biochemical Systematics and Ecology</i> , 2006, 34, 509-513.	0.6	24
9	Protective effects of a novel sea buckthorn wine on oxidative stress and hypercholesterolemia. <i>Food and Function</i> , 2013, 4, 240-248.	2.1	24
10	Influence of fruit-based beverages on efficacy of <i>Lactobacillus rhamnosus</i> GG (Lactobacillus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 110661.	2.9	21
11	Non-dairy Probiotic Foods: Innovations and Market Trends. , 2018, , 159-173.		19
12	Tailoring functional beverages from fruits and vegetables for specific disease conditions-are we there yet?. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2034-2046.	5.4	16
13	Adhesion and anti-inflammatory potential of <i>Lactobacillus rhamnosus</i> GG in a sea buckthorn based beverage matrix. <i>Food and Function</i> , 2020, 11, 2555-2572.	2.1	14
14	First and second generation probiotic therapeutics for Inflammatory Bowel Disease. <i>PharmaNutrition</i> , 2019, 9, 100159.	0.8	13
15	Evaluation of Probiotic <i>L. rhamnosus</i> GG as a Protective Culture in Sea Buckthorn-Based Beverage. <i>Beverages</i> , 2017, 3, 48.	1.3	11
16	Matrix-wise evaluation of in vivo and in vitro efficiencies of <i>L. rhamnosus</i> GG-fortified beverages. <i>Food Research International</i> , 2019, 119, 908-919.	2.9	11
17	Probiotics-targeting new milestones from gut health to mental health. <i>FEMS Microbiology Letters</i> , 2021, 368, .	0.7	10
18	Principal Component Analysis for Clustering Probiotic-Fortified Beverage Matrices Efficient in Elimination of <i>Shigella</i> sp.. <i>Fermentation</i> , 2018, 4, 34.	1.4	8

#	ARTICLE	IF	CITATIONS
19	Fermentation responses and <i>in vitro</i> radical scavenging activities of <i>Fagopyrum esculentum</i> . International Journal of Food Sciences and Nutrition, 2013, 64, 53-57.	1.3	6
20	Effects of co-fermentation by <i>Saccharomyces cerevisiae</i> and <i>Lssatchenkia orientalis</i> on sea buckthorn juice. International Journal of Food Sciences and Nutrition, 2013, 64, 508-513.	1.3	6
21	Evaluation of Probiotic-Beverage Matrix Interaction for Efficient Control of Enterobacter aerogenes and Staphylococcus aureus. Journal of Food Protection, 2019, 82, 669-676.	0.8	3
22	Emerging Functional Beverages: Fruit Wines and Transgenic Wines. , 2019, , 471-514.		3
23	Targeting infections and inflammation through micro and nano-nutraceuticals. Food Bioscience, 2022, 49, 101891.	2.0	1
24	Probiotic lactobacillus strains for enhanced health benefits (genetic engineering and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td (micr		
25	â€œTechnological convergenceâ€ of preventive nutrition with non thermal processing. Journal of Food Processing and Preservation, 2022, 46, .	0.9	0