Gargi Dey

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3274718/publications.pdf

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25	512	686830	752256
papers	citations	13	20
		h-index	g-index

25	25	25	601
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	â€œTechnological convergenceâ€•of preventive nutrition with non thermal processing. Journal of Food Processing and Preservation, 2022, 46, .	0.9	0
2	Targeting infections and inflammation through micro and nano-nutraceuticals. Food Bioscience, 2022, 49, 101891.	2.0	1
3	Probiotic lactobacillus strains for enhanced health benefits (genetic engineering and) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 6		0
4	Probiotics-targeting new milestones from gut health to mental health. FEMS Microbiology Letters, 2021, 368, .	0.7	10
5	Influence of fruit-based beverages on efficacy of Lacticaseibacillus rhamnosus GG (Lactobacillus) Tj ETQq1 1 0.784314 rgBT /Overlock 110661.	2.9	21
6	Tailoring functional beverages from fruits and vegetables for specific disease conditions-are we there yet?. Critical Reviews in Food Science and Nutrition, 2021, 61, 2034-2046.	5.4	16
7	Adhesion and anti-inflammatory potential ofLactobacillus rhamnosusGG in a sea buckthorn based beverage matrix. Food and Function, 2020, 11, 2555-2572.	2.1	14
8	First and second generation probiotic therapeutics for Inflammatory Bowel Disease. PharmaNutrition, 2019, 9, 100159.	0.8	13
9	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
10	Emerging Functional Beverages: Fruit Wines and Transgenic Wines. , 2019, , 471-514.		3
11	Matrix-wise evaluation of in vivo and in vitro efficiencies of L. rhamnosus GG-fortified beverages. Food Research International, 2019, 119, 908-919.	2.9	11
12	Non-dairy Probiotic Foods: Innovations and Market Trends. , 2018, , 159-173.		19
13	Principal Component Analysis for Clustering Probiotic-Fortified Beverage Matrices Efficient in Elimination of Shigella sp.. Fermentation, 2018, 4, 34.	1.4	8
14	Design of probiotic-fortified food matrices influence their antipathogenic potential. Food Bioscience, 2017, 20, 28-35.	2.0	29
15	Evaluation of Probiotic L. rhamnosus GG as a Protective Culture in Sea Buckthorn-Based Beverage. Beverages, 2017, 3, 48.	1.3	11
16	Perspectives on global fermented foods. British Food Journal, 2014, 116, 1767-1787.	1.6	28
17	Fermentation responses andin vitroradical scavenging activities ofFagopyrum esculentum. International Journal of Food Sciences and Nutrition, 2013, 64, 53-57.	1.3	6
18	Effects of co-fermentation bySaccharomyces cerevisiaeandIssatchenkia orientalison sea buckthorn juice. International Journal of Food Sciences and Nutrition, 2013, 64, 508-513.	1.3	6

#	Article	IF	Citations
19	Protective effects of a novel sea buckthorn wine on oxidative stress and hypercholesterolemia. Food and Function, 2013, 4, 240-248.	2.1	24
20	A Validated HPLC Method for Simultaneous Determination of 2-Hydroxy-4-methoxybenzaldehyde and 2-Hydroxy-4-methoxybenzoic Acid in Root Organs of Hemidesmus indicus. Chromatographia, 2007, 65, 349-353.	0.7	28
21	Unusually high quantity of 4-hydroxybenzoic acid accumulation in cell wall of palm mesocarps. Biochemical Systematics and Ecology, 2006, 34, 509-513.	0.6	24
22	Profiling C6â€“C3 and C6â€“C1 phenolic metabolites in Cocos nucifera. Journal of Plant Physiology, 2005, 162, 375-381.	1.6	38
23	Detection of major phenolic acids from dried mesocarpic husk of mature coconut by thin layer chromatography. Industrial Crops and Products, 2003, 18, 171-176.	2.5	39
24	Immobilization of Î±-Amylase from Bacillus circulans GRS 313 on Coconut Fiber. Applied Biochemistry and Biotechnology, 2002, 102-103, 303-314.	1.4	35
25	Enhanced production of amylase by optimization of nutritional constituents using response surface methodology. Biochemical Engineering Journal, 2001, 7, 227-231.	1.8	125