Sindhu Mathew

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Ferulic Acid: An Antioxidant Found Naturally in Plant Cell Walls and Feruloyl Esterases Involved in its Release and Their Applications. Critical Reviews in Biotechnology, 2004, 24, 59-83.	5.1	392
2	In vitro antioxidant activity and scavenging effects of Cinnamomum verum leaf extract assayed by different methodologies. Food and Chemical Toxicology, 2006, 44, 198-206.	1.8	295
3	Characterisation of ferulic acid incorporated starch–chitosan blend films. Food Hydrocolloids, 2008, 22, 826-835.	5.6	284
4	Studies on the antioxidant activities of cinnamon (Cinnamomum verum) bark extracts, through various in vitro models. Food Chemistry, 2006, 94, 520-528.	4.2	256
5	Microstructural imaging and characterization of the mechanical, chemical, thermal, and swelling properties of starch–chitosan blend films. Biopolymers, 2006, 82, 176-187.	1.2	218
6	Reactivity of phenolic compounds towards free radicals under in vitro conditions. Journal of Food Science and Technology, 2015, 52, 5790-5798.	1.4	207
7	Bioconversions of Ferulic Acid, an Hydroxycinnamic Acid. Critical Reviews in Microbiology, 2006, 32, 115-125.	2.7	124
8	Pyroligneous acid—the smoky acidic liquid from plant biomass. Applied Microbiology and Biotechnology, 2015, 99, 611-622.	1.7	91
9	Rapid conversion of ferulic acid to 4-vinyl guaiacol and vanillin metabolites by Debaryomyces hansenii. Journal of Molecular Catalysis B: Enzymatic, 2007, 44, 48-52.	1.8	67
10	Valorization of Brewer's spent grain to prebiotic oligosaccharide: Production, xylanase catalyzed hydrolysis, in-vitro evaluation with probiotic strains and in a batch human fecal fermentation model. Journal of Biotechnology, 2018, 268, 61-70.	1.9	48
11	Antioxidant property and chemical profile of pyroligneous acid from pineapple plant waste biomass. Process Biochemistry, 2015, 50, 1985-1992.	1.8	47
12	Studies on the production of feruloyl esterase from cereal brans and sugar cane bagasse by microbial fermentation. Enzyme and Microbial Technology, 2005, 36, 565-570.	1.6	41
13	Regioselective glycosylation of hydroquinone to α-arbutin by cyclodextrin glucanotransferase from Thermoanaerobacter sp Biochemical Engineering Journal, 2013, 79, 187-193.	1.8	37
14	Mediator facilitated, laccase catalysed oxidation of granular potato starch and the physico-chemical characterisation of the oxidized products. Bioresource Technology, 2009, 100, 3576-3584.	4.8	36
15	Xylo- and arabinoxylooligosaccharides from wheat bran by endoxylanases, utilisation by probiotic bacteria, and structural studies of the enzymes. Applied Microbiology and Biotechnology, 2018, 102, 3105-3120.	1.7	36
16	Extraction of soluble arabinoxylan from enzymatically pretreated wheat bran and production of short xylo-oligosaccharides and arabinoxylo-oligosaccharides from arabinoxylan by glycoside hydrolase family 10 and 11 endoxylanases. Journal of Biotechnology, 2017, 260, 53-61.	1.9	35
17	Analysis of carbonyl compounds in sea buckthorn for the evaluation of triglyceride oxidation, by enzymatic hydrolysis and derivatisation methodology. Food Chemistry, 2011, 126, 1399-1405.	4.2	20
18	Enzymatic synthesis of piceid glycosides by cyclodextrin glucanotransferase. Process Biochemistry, 2012. 47. 528-532.	1.8	17

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19	Cyclodextrin glucanotransferase (CGTase) catalyzed synthesis of dodecyl glucooligosides by transglycosylation using α-cyclodextrin or starch. Carbohydrate Polymers, 2012, 87, 574-580.	5.1	8

20 Detoxification of Hexavalent Chromium from Industrial Wastewater using a Bacterial Biofilm System. , 2016, , 161-182.