Rekha S Singhal

List of Publications by Citations

326 papers	11,433 citations	50 h-index	91 g-index
329 ext. papers	12,847 ext. citations	6.4 avg, IF	6.82 L-index

#	Paper	IF	Citations
326	Resistant Starch-A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2006**, 5, 1-17	16.4	966
325	Glucose oxidase--an overview. *Biotechnology Advances*, **2009**, 27, 489-501	17.8	785
324	Comparison of artificial neural network (ANN) and response surface methodology (RSM) in fermentation media optimization: Case study of fermentative production of scleroglucan. *Biochemical Engineering Journal*, **2008**, 41, 266-273	4.2	369
323	Biosynthesis of silver nanoparticles using aqueous extract from the compactin producing fungal strain. *Process Biochemistry*, **2009**, 44, 939-943	4.8	270
322	Poly (glutamic acid)--an emerging biopolymer of commercial interest. *Bioresource Technology*, **2011**, 102, 5551-61	11	251
321	Microencapsulation of cardamom oleoresin: Evaluation of blends of gum arabic, maltodextrin and a modified starch as wall materials. *Carbohydrate Polymers*, **2005**, 61, 95-102	10.3	203
320	The Carotenoid Pigment Zeaxanthin□A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2008**, 7, 29-49	16.4	175
319	Is there a common water-activity limit for the three domains of life?. *ISME Journal*, **2015**, 9, 1333-51	11.9	173
318	Process optimization for the synthesis of octenyl succinyl derivative of waxy corn and amaranth starches. *Carbohydrate Polymers*, **2006**, 66, 521-527	10.3	169
317	The use of gum arabic and modified starch in the microencapsulation of a food flavoring agent. *Carbohydrate Polymers*, **2005**, 62, 309-315	10.3	156
316	Stability of cumin oleoresin microencapsulated in different combination of gum arabic, maltodextrin and modified starch. *Carbohydrate Polymers*, **2007**, 67, 536-541	10.3	140
315	A universal measure of chaotropicity and kosmotropicity. *Environmental Microbiology*, **2013**, 15, 287-96	5.2	131
314	Microencapsulation of black pepper oleoresin. *Food Chemistry*, **2006**, 94, 105-110	8.5	131
313	Basmati rice: a review. *International Journal of Food Science and Technology*, **2002**, 37, 1-12	3.8	129
312	Chaotropicity: a key factor in product tolerance of biofuel-producing microorganisms. *Current Opinion in Biotechnology*, **2015**, 33, 228-59	11.4	117
311	Effect of octenylsuccinylation on physicochemical and functional properties of waxy maize and amaranth starches. *Carbohydrate Polymers*, **2007**, 68, 447-456	10.3	113
310	Scalping of Flavors in Packaged Foods. *Comprehensive Reviews in Food Science and Food Safety*, **2007**, 6, 17-35	16.4	109

309	Optimisation of conditions of synthesis of oxidised starch from corn and amaranth for use in film-forming applications. *Carbohydrate Polymers*, **1997**, 34, 203-212	10.3	106
308	Continuous two stage acetone-butanol-ethanol fermentation with integrated solvent removal using Clostridium acetobutylicum B 5313. *Bioresource Technology*, **2012**, 106, 110-6	11	103
307	Industrial production, processing, and utilization of sago palm-derived products. *Carbohydrate Polymers*, **2008**, 72, 1-20	10.3	102
306	Tea Polyphenols as Nutraceuticals. *Comprehensive Reviews in Food Science and Food Safety*, **2008**, 7, 229-254	13.4	96
305	Physicochemical properties of hydroxypropyl derivative from corn and amaranth starch. *Carbohydrate Polymers*, **2002**, 48, 49-53	10.3	96
304	Gymnema sylvestre: A Memoir. *Journal of Clinical Biochemistry and Nutrition*, **2007**, 41, 77-81	3.1	91
303	Starch-galactomannan interactions: functionality and rheological aspects. *Food Chemistry*, **1996**, 55, 259-264	2.9	90
302	Supercritical carbon dioxide extraction of cottonseed oil. *Journal of Food Engineering*, **2007**, 79, 892-898	6	88
301	Cyclosporin A--a review on fermentative production, downstream processing and pharmacological applications. *Biotechnology Advances*, **2011**, 29, 418-35	17.8	82
300	Use of metabolic stimulators and inhibitors for enhanced production of beta-carotene and lycopene by Blakeslea trispora NRRL 2895 and 2896. *Bioresource Technology*, **2008**, 99, 3166-73	11	82
299	A comparative account of conditions for synthesis of sodium carboxymethyl starch from corn and amaranth starch. *Carbohydrate Polymers*, **1995**, 27, 247-253	10.3	82
298	Clavulanic acid: a review. *Biotechnology Advances*, **2008**, 26, 335-51	17.8	81
297	Specialty starches for snack foods. *Carbohydrate Polymers*, **2005**, 59, 131-151	10.3	77
296	Effect of succinylation on the corn and amaranth starch pastes. *Carbohydrate Polymers*, **2002**, 48, 233-240	10.3	72
295	Supercritical CO2 extraction of γ-linolenic acid (GLA) from Spirulina platensis ARM 740 using response surface methodology. *Journal of Food Engineering*, **2008**, 84, 321-326	6	71
294	Microencapsulation of Cinnamon Oleoresin by Spray Drying Using Different Wall Materials. *Drying Technology*, **2006**, 24, 983-992	2.6	71
293	Production of schizophyllan using Schizophyllum commune NRCM. *Bioresource Technology*, **2008**, 99, 1036-43	11	68
292	Fractionation of lipids and purification of γ-linolenic acid (GLA) from Spirulina platensis. *Food Chemistry*, **2008**, 109, 580-586	8.5	67

291	Effect of succinylation on the rheological profile of starch pastes. *Carbohydrate Polymers*, **2002**, 47, 365-371	10.3	67
290	Ultrasound-assisted extraction (UAE) of bioactives from arecanut (Areca catechu L.) and optimization study using response surface methodology. *Innovative Food Science and Emerging Technologies*, **2013**, 17, 106-113	6.8	62
289	Microencapsulation of ubiquinone-10 in carbohydrate matrices for improved stability. *Carbohydrate Polymers*, **2010**, 82, 1290-1296	10.3	56
288	Studies on interactions of corn starch with casein and casein hydrolysates. *Food Chemistry*, **1999**, 64, 383-389	8.5	56
287	Physicochemical and functional properties of Chenopodium quinoa starch. *Carbohydrate Polymers*, **1996**, 31, 99-103	10.3	55
286	Media optimization for the production of beta-carotene by Blakeslea trispora: a statistical approach. *Bioresource Technology*, **2008**, 99, 722-30	11	54
285	Immobilization of inulinase from Aspergillus niger NCIM 945 on chitosan and its application in continuous inulin hydrolysis. *Biocatalysis and Agricultural Biotechnology*, **2013**, 2, 96-101	4.2	52
284	Separation of bioactives from seabuckthorn seeds by supercritical carbon dioxide extraction methodology through solubility parameter approach. *Separation and Purification Technology*, **2011**, 80, 533-540	8.3	52
283	A study on the degradation kinetics of visual green colour in spinach (Spinacea oleracea L.) and the effect of salt therein. *Journal of Food Engineering*, **2004**, 64, 135-142	6	52
282	Chitosan coated calcium alginate beads for covalent immobilization of acrylamidase: Process parameters and removal of acrylamide from coffee. *Food Chemistry*, **2019**, 275, 95-104	8.5	52
281	Esterification of guar gum hydrolysate and gum Arabic with n-octenyl succinic anhydride and oleic acid and its evaluation as wall material in microencapsulation. *Carbohydrate Polymers*, **2011**, 86, 1723-1731	10.3	51
280	Degradation of colour in beetroot (Beta vulgaris L.): a kinetics study. *Journal of Food Science and Technology*, **2014**, 51, 2678-84	3.3	50
279	Hydrophobic derivatives of guar gum hydrolyzate and gum Arabic as matrices for microencapsulation of mint oil. *Carbohydrate Polymers*, **2013**, 95, 177-82	10.3	50
278	Studies on the optimisation of preparation of succinate derivatives from corn and amaranth starches. *Carbohydrate Polymers*, **2002**, 47, 277-283	10.3	50
277	A Lesser-Known Grain, Chenopodium Quinoa: Review of the Chemical Composition of its Edible Parts. *Food and Nutrition Bulletin*, **1998**, 19, 61-70	1.8	50
276	HPMC-PVA Film Immobilized Rhizopus oryzae Lipase as a Biocatalyst for Transesterification Reaction. *ACS Catalysis*, **2011**, 1, 316-322	13.1	49
275	Improved activity and stability of Rhizopus oryzae lipase via immobilization for citronellol ester synthesis in supercritical carbon dioxide. *Journal of Biotechnology*, **2011**, 156, 46-51	3.7	49
274	Use of complex media for the production of scleroglucan by Sclerotium rolfsii MTCC 2156. *Bioresource Technology*, **2007**, 98, 1509-12	11	48

273	Extraction of forskolin from Coleus forskohlii roots using three phase partitioning. *Separation and Purification Technology*, **2012**, 96, 20-25	8.3	47
272	Optimization of Aspergillus niger Fermentation for the Production of Glucose Oxidase. *Food and Bioprocess Technology*, **2009**, 2, 344-352	5.1	47
271	Gellan gum for reducing oil uptake in sev, a legume based product during deep-fat frying. *Food Chemistry*, **2007**, 104, 1472-1477	8.5	47
270	Efficacy of pullulan in emulsification of turmeric oleoresin and its subsequent microencapsulation. *Food Chemistry*, **2009**, 113, 1139-1145	8.5	46
269	Optimization of nutritional requirements and feeding strategies for clavulanic acid production by Streptomyces clavuligerus. *Bioresource Technology*, **2007**, 98, 2010-7	11	46
268	Starch-based spherical aggregates: screening of small granule sized starches for entrapment of a model flavouring compound, vanillin. *Carbohydrate Polymers*, **2003**, 53, 45-51	10.3	46
267	Use of an artificial neural network in modeling yeast biomass and yield of β-glucan. *Process Biochemistry*, **2005**, 40, 1617-1626	4.8	46
266	Extraction and characterization of chitosan from prawn shell waste and its conjugation with cutinase for enhanced thermo-stability. *International Journal of Biological Macromolecules*, **2018**, 111, 1047-1058	7.9	45
265	Enhanced production of poly (gamma-glutamic acid) from Bacillus licheniformis NCIM 2324 by using metabolic precursors. *Applied Biochemistry and Biotechnology*, **2009**, 159, 133-41	3.2	45
264	Enhanced extraction of oleoresin from ginger (Zingiber officinale) rhizome powder using enzyme-assisted three phase partitioning. *Food Chemistry*, **2017**, 216, 27-36	8.5	44
263	Statistical approach to optimization of fermentative production of gellan gum from Sphingomonas paucimobilis ATCC 31461. *Journal of Bioscience and Bioengineering*, **2006**, 102, 150-6	3.3	43
262	Extraction of Lipids from Chlorella saccharophila Using High-Pressure Homogenization Followed by Three Phase Partitioning. *Applied Biochemistry and Biotechnology*, **2015**, 176, 1613-26	3.2	42
261	Extension of postharvest shelf life of strawberries (Fragaria ananassa) using a coating of chitosan-whey protein isolate conjugate. *Food Chemistry*, **2020**, 329, 127213	8.5	42
260	Enzyme-assisted three phase partitioning: A novel approach for extraction of turmeric oleoresin. *Process Biochemistry*, **2011**, 46, 423-426	4.8	42
259	Kinetic Modelling of Colour Degradation in Tomato Puree (Lycopersicon esculentum L.). *Food and Bioprocess Technology*, **2011**, 4, 781-787	5.1	42
258	Candida antarctica lipase B-catalyzed synthesis of acetamides using [BMIm(PF6)] as a reaction medium. *Tetrahedron Letters*, **2009**, 50, 2811-2814	2	42
257	Immobilization of Streptomyces clavuligerus on loofah sponge for the production of clavulanic acid. *Bioresource Technology*, **2008**, 99, 2250-3	11	42
256	Regeneration of thermally polymerized frying oils with adsorbents. *Food Chemistry*, **2008**, 110, 562-570	8.5	42

255	Studies on fermentative production of squalene. *World Journal of Microbiology and Biotechnology*, **2001**, 17, 811-816	4.4	42
254	Some Properties of Amaranthus paniculatas (Rajgeera) Starch Pastes. *Starch/Staerke*, **1990**, 42, 5-7	2.3	41
253	Screening of hydrocolloids for reduction in oil uptake of a model deep fat fried product. *Lipid - Fett*, **1999**, 101, 217-221		40
252	A tri-enzyme co-immobilized magnetic complex: Process details, kinetics, thermodynamics and applications. *International Journal of Biological Macromolecules*, **2018**, 118, 1781-1795	7.9	39
251	Extraction of cocoa butter alternative from kokum (Garcinia indica) kernel by three phase partitioning. *Journal of Food Engineering*, **2013**, 117, 464-466	6	39
250	Production of scleroglucan from Sclerotium rolfsii MTCC 2156. *Bioresource Technology*, **2006**, 97, 989-93	11	39
249	Irradiation depolymerized guar gum as partial replacement of gum Arabic for microencapsulation of mint oil. *Carbohydrate Polymers*, **2012**, 90, 1685-94	10.3	38
248	Production of glutaminase (E.C.3.2.1.5) from Zygosaccharomyces rouxii: statistical optimization using response surface methodology. *Bioresource Technology*, **2008**, 99, 4300-7	11	38
247	Carboxymethylcellulose and hydroxypropylmethylcellulose as additives in reduction of oil content in batter based deep-fat fried boondis. *Carbohydrate Polymers*, **1996**, 29, 333-335	10.3	38
246	Improvements in the extraction of bioactive compounds by enzymes. *Current Opinion in Food Science*, **2019**, 25, 62-72	9.8	37
245	Panorama of poly-□lysine. *RSC Advances*, **2013**, 3, 8586	3.7	37
244	Optimization of poly-epsilon-lysine production by Streptomyces noursei NRRL 5126. *Bioresource Technology*, **2010**, 101, 8370-5	11	37
243	Supercritical carbon dioxide extraction of 2-acetyl-1-pyrroline from Pandanus amaryllifolius Roxb. *Food Chemistry*, **2005**, 91, 255-259	8.5	37
242	The degradation kinetics of flavor in black pepper (Piper nigrum L.). *Journal of Food Engineering*, **2009**, 92, 44-49	6	36
241	Chemically modified papain for applications in detergent formulations. *Bioresource Technology*, **2001**, 78, 1-4	11	36
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238	n-Octenyl succinylation of pullulan: Effect on its physico-mechanical and thermal properties and application as an edible coating on fruits. *Food Hydrocolloids*, **2016**, 55, 179-188	10.6	34

237	Furan formation during UV-treatment of fruit juices. *Food Chemistry*, **2010**, 122, 937-942	8.5	34
236	Natural existence of 2-alkylcyclobutanones. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 11817-23	5.7	34
235	Kinetic modelling of texture development in potato cubes (Solanum tuberosum L.), green gram whole (Vigna radiate L.) and red gram splits (Cajanus cajan L.). *Journal of Food Engineering*, **2006**, 76, 524-530	6	34
234	Optimization of starch oleate derivatives from native corn and hydrolyzed corn starch by response surface methodology. *Carbohydrate Polymers*, **2007**, 69, 455-461	10.3	33
233	Flocculation Properties of Poly(Glutamic Acid) Produced from Bacillus subtilis Isolate. *Food and Bioprocess Technology*, **2011**, 4, 745-752	5.1	32
232	Effect of aeration and agitation on synthesis of poly (glutamic acid) in batch cultures of Bacillus licheniformis NCIM 2324. *Biotechnology and Bioprocess Engineering*, **2010**, 15, 635-640	3.1	32
231	Composition of the seeds of some Amaranthus species. *Journal of the Science of Food and Agriculture*, **1988**, 42, 325-331	4.3	32
230	A comparative account of conditions of synthesis of hydroxypropyl derivative from corn and amaranth starch. *Carbohydrate Polymers*, **2000**, 43, 155-162	10.3	31
229	Pullulan-complexed amylase and glucosidase in alginate beads: enhanced entrapment and stability. *Carbohydrate Polymers*, **2014**, 105, 49-56	10.3	30
228	Enzyme-assisted extraction for enhanced yields of turmeric oleoresin and its constituents. *Food Bioscience*, **2013**, 3, 36-41	4.9	30
227	Conjugation of amylase with dextran for enhanced stability: process details, kinetics and structural analysis. *Carbohydrate Polymers*, **2012**, 90, 1811-7	10.3	30
226	An efficient, catalyst- and solvent-free N-formylation of aromatic and aliphatic amines. *Green Chemistry Letters and Reviews*, **2011**, 4, 151-157	4.7	30
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224	Kinetics of degradation of saponins in soybean flour (Glycine max.) during food processing. *Journal of Food Engineering*, **2006**, 76, 440-445	6	30
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222	Approaches to the detection of meat adulteration. *Trends in Food Science and Technology*, **1992**, 3, 69-72	15.3	30
221	Magnetic cross-linked enzyme aggregates of acrylamidase from Cupriavidus oxalaticus ICTDB921 for biodegradation of acrylamide from industrial waste water. *Bioresource Technology*, **2019**, 272, 137-145	11	30
220	Antioxidant-Rich Extract from Dehydrated Seabuckthorn Berries by Supercritical Carbon Dioxide Extraction. *Food and Bioprocess Technology*, **2012**, 5, 2768-2776	5.1	29

219	Gelling behaviour of polyose from tamarind kernel polysaccharide. *Food Hydrocolloids*, **2002**, 16, 423-426	10.6	29
218	Effect of sucrose on starch–hydrocolloid interactions. *Food Chemistry*, **1995**, 52, 281-284	8.5	29
217	Enzymatic extraction and characterization of polysaccharide from Tuber aestivum. *Bioactive Carbohydrates and Dietary Fibre*, **2017**, 10, 1-9	3.4	28
216	Hydrocarbons as marker compounds for irradiated cashew nuts. *Food Chemistry*, **2003**, 80, 151-157	8.5	28
215	Antimicrobial properties of cumin. *World Journal of Microbiology and Biotechnology*, **1994**, 10, 232-3	4.4	28
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213	Cutin from watermelon peels: A novel inducer for cutinase production and its physicochemical characterization. *International Journal of Biological Macromolecules*, **2015**, 79, 398-404	7.9	27
212	Meningococcal polysaccharide vaccines: A review. *Carbohydrate Polymers*, **2009**, 75, 553-565	10.3	27
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210	A study on degradation kinetics of ascorbic acid in amla (Phyllanthus emblica L.) during cooking. *International Journal of Food Sciences and Nutrition*, **2004**, 55, 415-22	3.7	27
209	Enzymic debittering of Indian grapefruit (Citrus paradisi) juice. *Journal of the Science of Food and Agriculture*, **2002**, 82, 394-397	4.3	27
208	A study on degradation kinetics of riboflavin in green gram whole (Vigna radiata L.). *Food Chemistry* , **2005**, 89, 577-582	8.5	27
207	Debittering of bitter gourd juice using β-cyclodextrin: Mechanism and effect on antidiabetic potential. *Food Chemistry*, **2018**, 262, 78-85	8.5	26
206	Polysaccharide conjugated laccase for the dye decolorization and reusability of effluent in textile industry. *International Biodeterioration and Biodegradation*, **2013**, 85, 271-277	4.8	26
205	Laccase-gum Arabic conjugate for preparation of water-soluble oligomer of catechin with enhanced antioxidant activity. *Food Chemistry*, **2014**, 150, 9-16	8.5	26
204	Supercritical Carbon Dioxide Extraction of Squalene from Amaranthus paniculatus: Experiments and Process Characterization. *Food and Bioprocess Technology*, **2012**, 5, 2506-2521	5.1	26
203	Effect of formulation and processing parameters on acrylamide formation: A case study on extrusion of blends of potato flour and semolina. *LWT - Food Science and Technology*, **2011**, 44, 1643-1648	5.4	25
202	Application of germinated maize starch in textile printing. *Carbohydrate Polymers*, **2009**, 75, 599-603	10.3	25

201	Immobilization of Proteins in Alginate: Functional Properties and Applications. *Current Organic Chemistry*, **2015**, 19, 1732-1754	1.7	24
200	Supercritical fluid extraction of Curcuma longa and Curcuma amada oleoresin: Optimization of extraction conditions, extract profiling, and comparison of bioactivities. *Industrial Crops and Products*, **2019**, 134, 134-145	5.9	23
199	Genetic variation in bitter taste receptor gene TAS2R38, PROP taster status and their association with body mass index and food preferences in Indian population. *Gene*, **2017**, 627, 363-368	3.8	23
198	Effect of damaged starch on acrylamide formation in whole wheat flour based Indian traditional staples, chapattis and pooris. *Food Chemistry*, **2010**, 120, 805-809	8.5	23
197	Deep fat-fried snacks from blends of soya flour and corn, amaranth and chenopodium starches. *Food Chemistry*, **1997**, 58, 313-317	8.5	23
196	Extraction of squalene from yeast by supercritical carbon dioxide. *World Journal of Microbiology and Biotechnology*, **2003**, 19, 605-608	4.4	23
195	Effect of stabilizers on stabilization of idli (traditional south Indian food) batter during storage. *Food Hydrocolloids*, **2005**, 19, 179-186	10.6	23
194	Studies on starch-hydrocolloid interactions: effect of salts. *Food Chemistry*, **1995**, 53, 405-408	8.5	23
193	Modification of proteins and polysaccharides using dodecenyl succinic anhydride: Synthesis, properties and applications-A review. *International Journal of Biological Macromolecules*, **2018**, 107, 2224-2233	7.9	22
192	Synergism of microwave irradiation and enzyme catalysis in kinetic resolution of (R,S) -1-phenylethanol by cutinase from novel isolate Fusarium ICT SAC1. *Biochemical Engineering Journal* , **2017**, 117, 121-128	4.2	22
191	Enhanced stability of alcohol dehydrogenase by non-covalent interaction with polysaccharides. *Applied Microbiology and Biotechnology*, **2014**, 98, 6307-16	5.7	22
190	Biotransformation of polyphenols for improved bioavailability and processing stability. *Advances in Food and Nutrition Research*, **2013**, 69, 183-217	6	22
189	Compositional profiles of □rradiated cashew nuts. *Food Chemistry*, **2003**, 80, 159-163	8.5	22
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186	Stability of anthocyanins as pre-extrusion colouring of rice extrudates. *Food Research International*, **2013**, 50, 641-646	7	21
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184	Curdlan as a support matrix for immobilization of enzyme. *Carbohydrate Polymers*, **2004**, 56, 483-488	10.3	21

183	Physicochemical properties of carboxymethyl starch prepared from corn and waxy amaranth starch. *Carbohydrate Polymers*, **1995**, 27, 167-169	10.3	21
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181	Enzyme-polysaccharide interaction: a method for improved stability of horseradish peroxidase. *International Journal of Biological Macromolecules*, **2014**, 69, 329-35	7.9	20
180	Wheat flour based propionic acid fermentation: an economic approach. *Bioresource Technology*, **2013**, 129, 694-9	11	20
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178	Supercritical carbon dioxide extraction of lycopene from mated cultures of Blakeslea trispora NRRL 2895 and 2896. *Journal of Food Engineering*, **2008**, 89, 349-354	6	20
177	Starch-based spherical aggregates: stability of a model flavouring compound, vanillin entrapped therein. *Carbohydrate Polymers*, **2002**, 50, 417-421	10.3	20
176	Supercritical carbon dioxide extraction for identification of adulteration of black pepper with papaya seeds. *Journal of the Science of Food and Agriculture*, **2003**, 83, 783-786	4.3	20
175	Comparative aroma profiles using supercritical carbon dioxide and Likens Nickerson extraction from a commercial brand of Basmati rice. *Journal of the Science of Food and Agriculture*, **2003**, 83, 880-883	4.3	20
174	Improved Poly- -Lysine Biosynthesis Using Streptomyces noursei NRRL 5126 by Controlling Dissolved Oxygen During Fermentation. *Journal of Microbiology and Biotechnology*, **2011**, 21, 652-658	3.3	20
173	A strategic approach for direct recovery and stabilization of Fusarium sp. ICT SAC1 cutinase from solid state fermented broth by carrier free cross-linked enzyme aggregates. *International Journal of Biological Macromolecules*, **2017**, 98, 610-621	7.9	19
172	Screening and selection of marine isolate for L-glutaminase production and media optimization using response surface methodology. *Applied Biochemistry and Biotechnology*, **2009**, 159, 233-50	3.2	19
171	Compactin production in solid-state fermentation using orthogonal array method by P. brevicompactum. *Biochemical Engineering Journal*, **2008**, 41, 295-300	4.2	19
170	Enhanced production of poly (gamma-glutamic acid) from Bacillus licheniformis NCIM 2324 in solid state fermentation. *Journal of Industrial Microbiology and Biotechnology*, **2008**, 35, 1581-6	4.2	19
169	Effect of extrusion processing and hydrocolloids on the stability of added vitamin B12 and physico-functional properties of the fortified puffed extrudates. *LWT - Food Science and Technology* , **2019**, 101, 32-39	5.4	19
168	Extraction of Flaxseed Oil: A Comparative Study of Three-Phase Partitioning and Supercritical Carbon Dioxide Using Response Surface Methodology. *Food and Bioprocess Technology*, **2017**, 10, 940-948	5.1	18
167	Ionic liquid based ultrasonic-assisted extraction of forskolin from Coleus forskohlii roots. *Industrial Crops and Products*, **2014**, 61, 258-264	5.9	18
166	Screening of polysaccharides for preparation of -amylase conjugate to enhance stability and storage life. *Carbohydrate Polymers*, **2013**, 92, 1724-9	10.3	18

165	Stability of active components of cardamom oleoresin in co-crystallized sugar cube during storage. *Journal of Food Engineering*, **2013**, 117, 530-537	6	18
164	Metabolic precursors enhance the production of poly-ε-lysine by Streptomyces noursei NRRL 5126. *Engineering in Life Sciences*, **2011**, 11, 253-258	3.4	18
163	A statistical approach using L(25) orthogonal array method to study fermentative production of clavulanic acid by Streptomyces clavuligerus MTCC 1142. *Applied Biochemistry and Biotechnology*, **2007**, 136, 345-59	3.2	18
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160	Acetone-butanol-ethanol (ABE) fermentation using the root hydrolysate after extraction of forskolin from Coleus forskohlii. *Renewable Energy*, **2016**, 86, 594-601	8.1	17
159	Investigation of steapsin lipase for kinetic resolution of secondary alcohols and synthesis of valuable acetates in non-aqueous reaction medium. *Journal of Molecular Catalysis B: Enzymatic*, **2012**, 77, 15-23		17
158	Characterization and in vitro probiotic evaluation of lactic acid bacteria isolated from idli batter. *Journal of Food Science and Technology*, **2013**, 50, 1114-21	3.3	17
157	Production of cephamycin C by Streptomyces clavuligerus NT4 using solid-state fermentation. *Journal of Industrial Microbiology and Biotechnology*, **2008**, 35, 49-58	4.2	17
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2 Supercritical Extraction of Valued Components From Animals Parts **2021**, 597-619

1 Three phase partitioning (TPP) as an extraction technique for oleaginous materials **2021**, 267-284