

Rekha S Singhal

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Cross-linked β Mannanase Aggregates: Preparation, Characterization, and Application for Producing Partially Hydrolyzed Guar Gum.. <i>Applied Biochemistry and Biotechnology</i> , 2022 , 1	3.2	0
325	Valorization of arabinoxylans from <i>Linum usitatissimum</i> (flaxseed) and galactomannans from <i>Leucaena leucocephala</i> (subabul) to develop hybrid hydrogels: Rheological, morphological and thermal characterization. <i>Industrial Crops and Products</i> , 2022 , 178, 114575	5.9	0
324	Esterification of sugars and polyphenols with fatty acids: techniques, bioactivities, and applications. <i>Current Opinion in Food Science</i> , 2022 , 43, 163-173	9.8	0
323	An innovative approach using microencapsulated turmeric oleoresin to develop ready-to-use turmeric milk powder with enhanced oral bioavailability. <i>Food Chemistry</i> , 2022 , 373, 131400	8.5	2
322	Food polysaccharides: A review on emerging microbial sources, bioactivities, nanoformulations and safety considerations.. <i>Carbohydrate Polymers</i> , 2022 , 287, 119355	10.3	3
321	Recent advances in the application of molecularly imprinted polymers (MIPs) in food analysis. <i>Food Control</i> , 2022 , 139, 109074	6.2	1
320	Succinylation of food proteins- a concise review. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112866	5.4	3
319	Esterification of anthocyanins isolated from floral waste: Characterization of the esters and their application in various food systems. <i>Food Bioscience</i> , 2021 , 40, 100852	4.9	8
318	Anti-Angiogenic Effect of Extracts, its Correlation with Lipoxygenase Inhibition, and Role of the Bioactives Therein. <i>Nutrition and Cancer</i> , 2021 , 1-11	2.8	0
317	Enhancement of stability of vitamin B12 by co-crystallization: A convenient and palatable form of fortification. <i>Journal of Food Engineering</i> , 2021 , 291, 110231	6	5
316	Supercritical Extraction of Valued Components From Animals Parts 2021 , 597-619		
315	Complexation of curcumin using proteins to enhance aqueous solubility and bioaccessibility: Pea protein vis-à-vis whey protein. <i>Journal of Food Engineering</i> , 2021 , 292, 110258	6	10
314	Co-encapsulation of vitamins B and D using spray drying: Wall material optimization, product characterization, and release kinetics. <i>Food Chemistry</i> , 2021 , 335, 127642	8.5	15
313	Fortification of wheat flour and oil with vitamins B12 and D3: Effect of processing and storage. <i>Journal of Food Composition and Analysis</i> , 2021 , 96, 103703	4.1	3
312	Enzymatic response of <i>Moina macrocopa</i> to different sized zinc oxide particles: An aquatic metal toxicology study. <i>Environmental Research</i> , 2021 , 194, 110609	7.9	4
311	Encapsulation of ginger oleoresin in co-crystallized sucrose: development, characterization and storage stability. <i>Food and Function</i> , 2021 , 12, 7964-7974	6.1	0
310	Three phase partitioning (TPP) as an extraction technique for oleaginous materials 2021 , 267-284		

309	Ultrasound assisted vis-à-vis classical heating for the conjugation of whey protein isolate-gellan gum: Process optimization, structural characterization and physico-functional evaluation. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 72, 102724	6.8	3
308	Immobilization of L-asparaginase on magnetic nanoparticles: Kinetics and functional characterization and applications. <i>Bioresource Technology</i> , 2021 , 339, 125599	11	2
307	Extension of postharvest shelf life of strawberries (<i>Fragaria ananassa</i>) using a coating of chitosan-whey protein isolate conjugate. <i>Food Chemistry</i> , 2020 , 329, 127213	8.5	42
306	Simultaneous extraction of flaxseed spice blend using supercritical carbon dioxide: Process optimization, bioactivity profile, and application as a functional seasoning. <i>Separation and Purification Technology</i> , 2020 , 248, 117030	8.3	2
305	An investigation on changes in composition and antioxidant potential of mature and immature summer truffle (<i>Tuber aestivum</i>). <i>European Food Research and Technology</i> , 2020 , 246, 723-731	3.4	11
304	Enhancement of loading and oral bioavailability of curcumin loaded self-microemulsifying lipid carriers using oleoresins. <i>Drug Development and Industrial Pharmacy</i> , 2020 , 46, 889-898	3.6	7
303	Cross-linked enzyme aggregates of arylamidase from <i>Cupriavidus oxalaticus</i> ICTDB921: process optimization, characterization, and application for mitigation of acrylamide in industrial wastewater. <i>Bioprocess and Biosystems Engineering</i> , 2020 , 43, 457-471	3.7	8
302	Degradation kinetics of vitamin B12 in model systems of different pH and extrapolation to carrot and lime juices. <i>Journal of Food Engineering</i> , 2020 , 272, 109800	6	10
301	Immobilization of enzymes on iron oxide magnetic nanoparticles: Synthesis, characterization, kinetics and thermodynamics. <i>Methods in Enzymology</i> , 2020 , 630, 39-79	1.7	9
300	Enzymatic synthesis of fatty acid esters of trehalose: Process optimization, characterization of the esters and evaluation of their bioactivities. <i>Bioorganic Chemistry</i> , 2020 , 94, 103460	5.1	7
299	Anti-angiogenic and anti-inflammatory activity of the summer truffle (<i>Tuber aestivum</i> Vittad.) extracts and a correlation with the chemical constituents identified therein. <i>Food Research International</i> , 2020 , 137, 109699	7	3
298	A comparative account of extraction of oleoresin from <i>Curcuma aromatica</i> Salisb by solvent and supercritical carbon dioxide: Characterization and bioactivities. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108564	5.4	8
297	Influence of food commodities on hangover based on alcohol dehydrogenase and aldehyde dehydrogenase activities. <i>Current Research in Food Science</i> , 2019 , 1, 8-16	5.6	10
296	Ultrasound assisted extraction of the polysaccharide from <i>Tuber aestivum</i> and its in vitro anti-hyperglycemic activity. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2019 , 20, 100198	3.4	9
295	Influence of different pasteurization techniques on antidiabetic, antioxidant and sensory quality of debittered bitter melon juice during storage. <i>Food Chemistry</i> , 2019 , 285, 156-162	8.5	7
294	Bioreactor studies on acrylamidase produced from <i>Cupriavidus oxalaticus</i> ICTDB921: Production, kinetic modeling, and purification. <i>Biochemical Engineering Journal</i> , 2019 , 149, 107245	4.2	3
293	Supercritical carbon dioxide extraction of kokum fat from <i>Garcinia indica</i> kernels and its application as a gelator in oleogels with oils. <i>Industrial Crops and Products</i> , 2019 , 138, 111459	5.9	8
292	Extrusion processing for pre-sweetened noodle grits for the preparation of ready-to-prepare kheer: Stability of added intense sweeteners. <i>LWT - Food Science and Technology</i> , 2019 , 108, 277-282	5.4	2

291	Hydrophobically modified pea proteins: Synthesis, characterization and evaluation as emulsifiers in eggless cake. <i>Journal of Food Engineering</i> , 2019 , 255, 15-23	6	21
290	Supercritical fluid extraction of Curcuma longa and Curcuma amada oleoresin: Optimization of extraction conditions, extract profiling, and comparison of bioactivities. <i>Industrial Crops and Products</i> , 2019 , 134, 134-145	5.9	23
289	Improvements in the extraction of bioactive compounds by enzymes. <i>Current Opinion in Food Science</i> , 2019 , 25, 62-72	9.8	37
288	Nano-eco toxicity study of gold nanoparticles on aquatic organism Moina macrocopa: As new versatile ecotoxicity testing model. <i>Environmental Toxicology and Pharmacology</i> , 2019 , 68, 4-12	5.8	10
287	Stabilization of cutinase by covalent attachment on magnetic nanoparticles and improvement of its catalytic activity by ultrasonication. <i>Ultrasonics Sonochemistry</i> , 2019 , 55, 174-185	8.9	7
286	Indian Traditional Foods: Preparation, Processing and Nutrition. <i>Food Engineering Series</i> , 2019 , 127-199	0.5	2
285	Dodecyl succinylated guar gum hydrolysate as a wall material for microencapsulation: Synthesis, characterization and evaluation. <i>Journal of Food Engineering</i> , 2019 , 242, 133-140	6	8
284	Chitosan coated calcium alginate beads for covalent immobilization of acrylamidase: Process parameters and removal of acrylamide from coffee. <i>Food Chemistry</i> , 2019 , 275, 95-104	8.5	52
283	Effect of extrusion processing and hydrocolloids on the stability of added vitamin B12 and physico-functional properties of the fortified puffed extrudates. <i>LWT - Food Science and Technology</i> , 2019 , 101, 32-39	5.4	19
282	Moina macrocopa as a non-target aquatic organism for assessment of ecotoxicity of silver nanoparticles: Effect of size. <i>Chemosphere</i> , 2019 , 219, 713-723	8.4	9
281	Magnetic cross-linked enzyme aggregates of acrylamidase from Cupriavidus oxalaticus ICTDB921 for biodegradation of acrylamide from industrial waste water. <i>Bioresource Technology</i> , 2019 , 272, 137-145	11	30
280	Evaluation and application of prebiotic and probiotic ingredients for development of ready to drink tea beverage. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1525-1534	3.3	15
279	Biodegradation of acrylamide by a novel isolate, Cupriavidus oxalaticus ICTDB921: Identification and characterization of the acrylamidase produced. <i>Bioresource Technology</i> , 2018 , 261, 122-132	11	15
278	Asparagus 2018 , 493-508		
277	Broccoli and Cauliflower 2018 , 535-558		1
276	Extraction and characterization of chitosan from prawn shell waste and its conjugation with cutinase for enhanced thermo-stability. <i>International Journal of Biological Macromolecules</i> , 2018 , 111, 1047-1058	7.9	45
275	A two-tier modified starch-oxidation followed by n-octenyl succinylation as gum Arabic substitute: Process details and characterization. <i>Journal of Food Engineering</i> , 2018 , 226, 96-104	6	5
274	Enhanced extraction of oleoresin from Piper nigrum by supercritical carbon dioxide using ethanol as a co-solvent and its bioactivity profile. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12670	2.4	16

273	Debittering of bitter gourd juice using β -cyclodextrin: Mechanism and effect on antidiabetic potential. <i>Food Chemistry</i> , 2018 , 262, 78-85	8.5	26
272	Synthesis and evaluation of n-octenyl succinylated guar gum as an anti-staling agent in bread. <i>LWT - Food Science and Technology</i> , 2018 , 93, 368-375	5.4	6
271	Evaluation of debittered and germinated fenugreek (<i>Trigonella foenum graecum</i> L.) seed flour on the chemical characteristics, biological activities, and sensory profile of fortified bread. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13395	2.1	11
270	Modification of proteins and polysaccharides using dodecyl succinic anhydride: Synthesis, properties and applications-A review. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 2224-2233	7.9	22
269	Fortification of puffed rice extrudates and rice noodles with different calcium salts: Physicochemical properties and calcium bioaccessibility. <i>LWT - Food Science and Technology</i> , 2018 , 97, 67-75	5.4	7
268	A tri-enzyme co-immobilized magnetic complex: Process details, kinetics, thermodynamics and applications. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 1781-1795	7.9	39
267	Homology modelling of human divalent metal transporter (DMT): Molecular docking and dynamic simulations for duodenal iron transport. <i>Journal of Molecular Graphics and Modelling</i> , 2018 , 85, 145-152	2.8	2
266	Variation in the Plasma Levels of Polyunsaturated Fatty Acids in Control vis-à-vis Nonalcoholic Fatty Liver Disease Subjects and Its Possible Association with Gut Microbiome. <i>Metabolic Syndrome and Related Disorders</i> , 2018 , 16, 329-335	2.6	2
265	Fermentative production of extracellular amylase from novel amylase producer, <i>Tuber maculatum</i> mycelium, and its characterization. <i>Preparative Biochemistry and Biotechnology</i> , 2018 , 48, 549-555	2.4	6
264	Supercritical carbon dioxide extraction of triacontanol from green tea leaves and its evaluation as an unconventional plant growth regulator for spinach tissue culture. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018 , 16, 476-482	4.2	4
263	Microbial Polyamino Acids: An Overview for Commercial Attention 2018 , 381-412		0
262	A Study on the Kinetics of Acrylamide Formation in Banana Chips. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12739	2.1	8
261	Pilot scale production, kinetic modeling, and purification of glycine betaine and trehalose produced from <i>Actinopolyspora halophila</i> (MTCC 263) using acid whey: A dairy industry effluent. <i>Chemical Engineering Science</i> , 2017 , 163, 83-91	4.4	8
260	Extraction of Flaxseed Oil: A Comparative Study of Three-Phase Partitioning and Supercritical Carbon Dioxide Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2017 , 10, 940-948	5.1	18
259	Enzymatic extraction and characterization of polysaccharide from <i>Tuber aestivum</i> . <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017 , 10, 1-9	3.4	28
258	A strategic approach for direct recovery and stabilization of <i>Fusarium</i> sp. ICT SAC1 cutinase from solid state fermented broth by carrier free cross-linked enzyme aggregates. <i>International Journal of Biological Macromolecules</i> , 2017 , 98, 610-621	7.9	19
257	Enzyme-Assisted Extraction of Bioactives 2017 , 171-201		10
256	Non-covalent conjugation of cutinase from <i>Fusarium</i> sp. ICT SAC1 with pectin for enhanced stability: Process minutiae, kinetics, thermodynamics and structural study. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 729-740	7.9	20

255	Isolation and Characterization of Acrylamidase from <i>Arthrobacter</i> sp. DBV1 and Its Ability to Biodegrade Acrylamide. <i>Applied Biochemistry and Biotechnology</i> , 2017 , 182, 570-585	3.2	9
254	Enhancing anti-diabetic potential of bitter melon juice using pectinase: A response surface methodology approach. <i>LWT - Food Science and Technology</i> , 2017 , 86, 514-522	5.4	8
253	Genetic variation in bitter taste receptor gene TAS2R38, PROP taster status and their association with body mass index and food preferences in Indian population. <i>Gene</i> , 2017 , 627, 363-368	3.8	23
252	<i>Artocarpus lakoocha</i> roxb.: An untapped bioresource of resveratrol from North East India, its extractive separation and antioxidant activity. <i>Industrial Crops and Products</i> , 2017 , 95, 75-82	5.9	7
251	Development of Par-Fried Frozen Samosas and Evaluation of Its Post-Storage Finish Frying and Sensory Quality. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13049	2.1	0
250	Enhanced extraction of oleoresin from ginger (<i>Zingiber officinale</i>) rhizome powder using enzyme-assisted three phase partitioning. <i>Food Chemistry</i> , 2017 , 216, 27-36	8.5	44
249	Synergism of microwave irradiation and enzyme catalysis in kinetic resolution of (R,S)-1-phenylethanol by cutinase from novel isolate <i>Fusarium ICT SAC1</i> . <i>Biochemical Engineering Journal</i> , 2017 , 117, 121-128	4.2	22
248	Biochemical Characterization of Extracellular Cellulase from <i>Tuber maculatum</i> Mycelium Produced Under Submerged Fermentation. <i>Applied Biochemistry and Biotechnology</i> , 2017 , 181, 772-783	3.2	10
247	Gene polymorphisms of desaturase enzymes of polyunsaturated fatty acid metabolism and adiponutrin and the increased risk of nonalcoholic fatty liver disease. <i>Meta Gene</i> , 2017 , 11, 152-156	0.7	5
246	Acetone-butanol-ethanol (ABE) fermentation using the root hydrolysate after extraction of forskolin from <i>Coleus forskohlii</i> . <i>Renewable Energy</i> , 2016 , 86, 594-601	8.1	17
245	Glycine Betaine-Mediated Protection of Peas (<i>Pisum sativum</i> L.) During Blanching and Frozen Storage. <i>International Journal of Food Properties</i> , 2016 , 19, 2510-2521	3	4
244	n-Octenyl succinylation of pullulan: Effect on its physico-mechanical and thermal properties and application as an edible coating on fruits. <i>Food Hydrocolloids</i> , 2016 , 55, 179-188	10.6	34
243	The Role of Potatoes in Biomedical/Pharmaceutical and Fermentation Applications 2016 , 603-625		
242	Supercritical carbon dioxide extraction of astaxanthin from <i>Paracoccus</i> NBRC 101723: Mathematical modelling study. <i>Separation Science and Technology</i> , 2016 , 51, 2164-2173	2.5	3
241	Antioxidant Compounds in Traditional Indian Pickles May Prevent the Process-Induced Formation of Benzene. <i>Journal of Food Protection</i> , 2016 , 79, 123-31	2.5	8
240	Modelling and optimization of zeaxanthin production by <i>Paracoccus zeaxanthinifaciens</i> ATCC 21588 using hybrid genetic algorithm techniques. <i>Biocatalysis and Agricultural Biotechnology</i> , 2016 , 8, 228-235	4.2	9
239	Xylanase as a processing aid for papads, an Indian traditional food based on black gram. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1148-1153	5.4	5
238	Interaction of polyphenol oxidase of <i>Solanum tuberosum</i> with Cyclodextrin: Process details and applications. <i>International Journal of Biological Macromolecules</i> , 2015 , 80, 469-74	7.9	15

237	Extraction of Lipids from <i>Chlorella saccharophila</i> Using High-Pressure Homogenization Followed by Three Phase Partitioning. <i>Applied Biochemistry and Biotechnology</i> , 2015 , 176, 1613-26	3.2	42
236	Chaotropicity: a key factor in product tolerance of biofuel-producing microorganisms. <i>Current Opinion in Biotechnology</i> , 2015 , 33, 228-59	11.4	117
235	Development of shrikhand premix using microencapsulated rice bran oil as fat alternative and hydrocolloids as texture modifier. <i>Food Hydrocolloids</i> , 2015 , 48, 220-227	10.6	14
234	Genetic variation in dihydropyrimidine dehydrogenase (DPYD) gene in a healthy adult Indian population. <i>Annals of Human Biology</i> , 2015 , 42, 97-100	1.7	4
233	Identification of chondroitin-like molecules from biofilm isolates <i>Exiguobacterium indicum</i> A11 and <i>Lysinibacillus</i> sp. 13. <i>Journal of Applied Microbiology</i> , 2015 , 119, 1046-56	4.7	4
232	Cutin from watermelon peels: A novel inducer for cutinase production and its physicochemical characterization. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 398-404	7.9	27
231	Radiation Processing for Sprout Inhibition of Stored Potatoes and Mitigation of Acrylamide in Fries and Chips 2015 , 89-96		2
230	Fermentative production of glycine betaine and trehalose from acid whey using <i>Actinopolyspora halophila</i> (MTCC 263). <i>Environmental Technology and Innovation</i> , 2015 , 3, 68-76	7	21
229	Is there a common water-activity limit for the three domains of life?. <i>ISME Journal</i> , 2015 , 9, 1333-51	11.9	173
228	Interaction of carbohydrates with alcohol dehydrogenase: Effect on enzyme activity. <i>Journal of Bioscience and Bioengineering</i> , 2015 , 120, 252-6	3.3	8
227	Investigations on ideal mode of cell disruption in extremely halophilic (MTCC 263) for efficient release of glycine betaine and trehalose. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2015 , 5, 89-97	5.3	14
226	Immobilization of Proteins in Alginate: Functional Properties and Applications. <i>Current Organic Chemistry</i> , 2015 , 19, 1732-1754	1.7	24
225	Pullulan-complexed Amylase and glucosidase in alginate beads: enhanced entrapment and stability. <i>Carbohydrate Polymers</i> , 2014 , 105, 49-56	10.3	30
224	Empirical predictive modelling of poly-L-lysine biosynthesis in resting cells of <i>Streptomyces noursei</i> . <i>Food Science and Biotechnology</i> , 2014 , 23, 201-207	3	5
223	Ionic liquid based ultrasonic-assisted extraction of forskolin from <i>Coleus forskohlii</i> roots. <i>Industrial Crops and Products</i> , 2014 , 61, 258-264	5.9	18
222	Recovery of Astaxanthin from <i>Paracoccus</i> NBRC 101723 using Ultrasound-Assisted Three Phase Partitioning (UA-TPP). <i>Separation Science and Technology</i> , 2014 , 49, 811-818	2.5	15
221	Poly-L-lysine amylase conjugates to increase the stability of enzyme. <i>Food Bioscience</i> , 2014 , 5, 85-90	4.9	6
220	Enzyme-polysaccharide interaction: a method for improved stability of horseradish peroxidase. <i>International Journal of Biological Macromolecules</i> , 2014 , 69, 329-35	7.9	20

219	A green process for the production of butanol from butyraldehyde using alcohol dehydrogenase: process details. <i>RSC Advances</i> , 2014 , 4, 14597	3.7	5
218	Degradation of colour in beetroot (<i>Beta vulgaris</i> L.): a kinetics study. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2678-84	3.3	50
217	Process optimization of enzyme catalyzed production of dietary diacylglycerol (DAG) using TLIM as biocatalyst. <i>Journal of Oleo Science</i> , 2014 , 63, 169-76	1.6	7
216	Continuous lignocellulosic ethanol production using <i>Coleus forskohlii</i> root hydrolysate. <i>Fuel</i> , 2014 , 126, 77-84	7.1	13
215	Laccase-gum Arabic conjugate for preparation of water-soluble oligomer of catechin with enhanced antioxidant activity. <i>Food Chemistry</i> , 2014 , 150, 9-16	8.5	26
214	Enhanced stability of alcohol dehydrogenase by non-covalent interaction with polysaccharides. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 6307-16	5.7	22
213	Value-added bioethanol from spent ginger obtained after oleoresin extraction. <i>Industrial Crops and Products</i> , 2013 , 42, 299-307	5.9	10
212	Characterization and in vitro probiotic evaluation of lactic acid bacteria isolated from idli batter. <i>Journal of Food Science and Technology</i> , 2013 , 50, 1114-21	3.3	17
211	Hydrophobic derivatives of guar gum hydrolyzate and gum Arabic as matrices for microencapsulation of mint oil. <i>Carbohydrate Polymers</i> , 2013 , 95, 177-82	10.3	50
210	Screening of polysaccharides for preparation of α -amylase conjugate to enhance stability and storage life. <i>Carbohydrate Polymers</i> , 2013 , 92, 1724-9	10.3	18
209	Kinetic modeling and scale up of lipoic acid (LA) production from <i>Saccharomyces cerevisiae</i> in a stirred tank bioreactor. <i>Bioprocess and Biosystems Engineering</i> , 2013 , 36, 1063-70	3.7	5
208	Co-conjugation vis-à-vis individual conjugation of α -amylase and glucoamylase for hydrolysis of starch. <i>Carbohydrate Polymers</i> , 2013 , 98, 1191-7	10.3	9
207	Full-gene-sequencing analysis of N-acetyltransferase-2 in an adult Indian population. <i>Genetic Testing and Molecular Biomarkers</i> , 2013 , 17, 188-94	1.6	6
206	Characterization of co-crystallized sucrose entrapped with cardamom oleoresin. <i>Journal of Food Engineering</i> , 2013 , 117, 521-529	6	27
205	Polysaccharide conjugated laccase for the dye decolorization and reusability of effluent in textile industry. <i>International Biodeterioration and Biodegradation</i> , 2013 , 85, 271-277	4.8	26
204	Extraction of cocoa butter alternative from kokum (<i>Garcinia indica</i>) kernel by three phase partitioning. <i>Journal of Food Engineering</i> , 2013 , 117, 464-466	6	39
203	Ultrasound-assisted extraction (UAE) of bioactives from arecanut (<i>Areca catechu</i> L.) and optimization study using response surface methodology. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 17, 106-113	6.8	62
202	Panorama of poly-L-lysine. <i>RSC Advances</i> , 2013 , 3, 8586	3.7	37

201	Association of paraoxonase1 gene Q192R polymorphism and apolipoprotein B in Asian Indian women with coronary artery disease risk. <i>Genetic Testing and Molecular Biomarkers</i> , 2013 , 17, 140-6	1.6	3
200	Supercritical fluid extraction of forskolin from <i>Coleus forskohlii</i> roots. <i>Journal of Food Engineering</i> , 2013 , 117, 443-449	6	5
199	Wheat flour based propionic acid fermentation: an economic approach. <i>Bioresource Technology</i> , 2013 , 129, 694-9	11	20
198	Enzyme-assisted extraction for enhanced yields of turmeric oleoresin and its constituents. <i>Food Bioscience</i> , 2013 , 3, 36-41	4.9	30
197	Determination of common genetic variants in cytidine deaminase (CDA) gene in Indian ethnic population. <i>Gene</i> , 2013 , 524, 35-9	3.8	6
196	Stability of anthocyanins as pre-extrusion colouring of rice extrudates. <i>Food Research International</i> , 2013 , 50, 641-646	7	21
195	Impact of Extrusion on Red Beetroot Colour Used as Pre-extrusion Colouring of Rice Flour. <i>Food and Bioprocess Technology</i> , 2013 , 6, 570-575	5.1	8
194	A universal measure of chaotropicity and kosmotropicity. <i>Environmental Microbiology</i> , 2013 , 15, 287-96	5.2	131
193	Separation of polyphenols and arecoline from areca nut (<i>Areca catechu</i> L.) by solvent extraction, its antioxidant activity, and identification of polyphenols. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 2580-9	4.3	16
192	Immobilization of inulinase from <i>Aspergillus niger</i> NCIM 945 on chitosan and its application in continuous inulin hydrolysis. <i>Biocatalysis and Agricultural Biotechnology</i> , 2013 , 2, 96-101	4.2	52
191	Biotransformation of polyphenols for improved bioavailability and processing stability. <i>Advances in Food and Nutrition Research</i> , 2013 , 69, 183-217	6	22
190	Stability of active components of cardamom oleoresin in co-crystallized sugar cube during storage. <i>Journal of Food Engineering</i> , 2013 , 117, 530-537	6	18
189	Continuous two stage acetone-butanol-ethanol fermentation with integrated solvent removal using <i>Clostridium acetobutylicum</i> B 5313. <i>Bioresource Technology</i> , 2012 , 106, 110-6	11	103
188	Investigation of steapsin lipase for kinetic resolution of secondary alcohols and synthesis of valuable acetates in non-aqueous reaction medium. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2012 , 77, 15-23		17
187	Extraction of forskolin from <i>Coleus forskohlii</i> roots using three phase partitioning. <i>Separation and Purification Technology</i> , 2012 , 96, 20-25	8.3	47
186	Metabolic precursors and cofactors stimulate astaxanthin production in <i>Paracoccus MBIC 01143</i> . <i>Food Science and Biotechnology</i> , 2012 , 21, 1695-1700	3	6
185	Genotype frequencies of drug-metabolizing enzymes responsible for purine and pyrimidine antagonists in a healthy Asian-Indian population. <i>Biochemical Genetics</i> , 2012 , 50, 684-93	2.4	12
184	Development of Efficient Designs of Cooking Systems. I. Experimental. <i>Industrial & Engineering Chemistry Research</i> , 2012 , 51, 1878-1896	3.9	11

183	Development of Efficient Designs of Cooking Systems. III. Kinetics of Cooking and Quality of Cooked Food, Including Nutrients, Anti-Nutrients, Taste, and Flavor. <i>Industrial & Engineering Chemistry Research</i> , 2012 , 51, 1923-1937	3.9	13
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