

Anil Kumar Anal

List of Publications by Citations

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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.

116
papers

2,129
citations

24
h-index

44
g-index

125
ext. papers

2,671
ext. citations

3.9
avg, IF

6
L-index

#	Paper	IF	Citations
116	Recent advances in microencapsulation of probiotics for industrial applications and targeted delivery. <i>Trends in Food Science and Technology</i> , 2007 , 18, 240-251	15.3	606
115	Zinc oxide nanoparticles loaded active packaging, a challenge study against Salmonella typhimurium and Staphylococcus aureus in ready-to-eat poultry meat. <i>Food Control</i> , 2014 , 38, 88-95	6.2	143
114	Preparation and characterization of nanoparticles formed by chitosan-caseinate interactions. <i>Colloids and Surfaces B: Biointerfaces</i> , 2008 , 64, 104-10	6	84
113	Reinforced cassava starch based edible film incorporated with essential oil and sodium bentonite nanoclay as food packaging material. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1953-1959	3.3	66
112	Optimization of extraction of functional protein hydrolysates from chicken egg shell membrane (ESM) by ultrasonic assisted extraction (UAE) and enzymatic hydrolysis. <i>LWT - Food Science and Technology</i> , 2016 , 69, 295-302	5.4	63
111	Quality Ingredients and Safety Concerns for Traditional Fermented Foods and Beverages from Asia: A Review. <i>Fermentation</i> , 2019 , 5, 8	4.7	62
110	Screening of phytochemicals and in vitro evaluation of antibacterial and antioxidant activities of leaves, pods and bark extracts of Acacia nilotica (L.) Del.. <i>Industrial Crops and Products</i> , 2015 , 77, 873-882	5.9	56
109	Synthesis and antimicrobial activity of zinc oxide nanoparticles against foodborne pathogens Salmonella typhimurium and Staphylococcus aureus. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 17, 36-42	4.2	52
108	Prevalence and antibiogram study of Salmonella and Staphylococcus aureus in poultry meat. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2013 , 3, 163-8	1.4	51
107	Development of home garden model for year round production and consumption for improving resource-poor household food security in Bangladesh. <i>Njas - Wageningen Journal of Life Sciences</i> , 2016 , 78, 103-110	7	45
106	Biopolymeric-based emulsions and their effects during processing, digestibility and bioaccessibility of bioactive compounds in food systems. <i>Food Hydrocolloids</i> , 2019 , 87, 691-702	10.6	40
105	Antibacterial Activities and Possible Modes of Action of Acacia nilotica (L.) Del. against Multidrug-Resistant Escherichia coli and Salmonella. <i>Molecules</i> , 2017 , 22,	4.8	38
104	Survival and Behavior of Encapsulated Probiotics () in Calcium-Alginate-Soy Protein Isolate-Based Hydrogel Beads in Different Processing Conditions (pH and Temperature) and in Pasteurized Mango Juice. <i>BioMed Research International</i> , 2019 , 2019, 9768152	3	37
103	Probiotics-based foods and beverages as future foods and their overall safety and regulatory claims. <i>Future Foods</i> , 2021 , 3, 100013	3.3	35
102	Influence of whey protein-xanthan gum stabilized emulsion on stability and in vitro digestibility of encapsulated astaxanthin. <i>Journal of Food Engineering</i> , 2020 , 272, 109859	6	33
101	Enhanced yield of phenolic extracts from banana peels (Musa acuminata Colla AAA) and cinnamon barks (Cinnamomum varum) and their antioxidative potentials in fish oil. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2632-9	3.3	32
100	Optimization of collagen extraction from chicken feet by papain hydrolysis and synthesis of chicken feet collagen based biopolymeric fibres. <i>Food Bioscience</i> , 2018 , 23, 23-30	4.9	31

99	Culled banana resistant starch-soy protein isolate conjugate based emulsion enriched with astaxanthin to enhance its stability. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 449-459	4.7	31
98	Healthy food traditions of Asia: exploratory case studies from Indonesia, Thailand, Malaysia, and Nepal. <i>Journal of Ethnic Foods</i> , 2019 , 6,	2.5	31
97	Heterogeneous photocatalysis for removal of microbes from water. <i>Environmental Chemistry Letters</i> , 2012 , 10, 145-151	13.3	27
96	Food safety risks in traditional fermented food from South-East Asia. <i>Food Control</i> , 2020 , 109, 106922	6.2	27
95	Production and characterization of functional properties of protein hydrolysates from egg shell membranes by lactic acid bacteria fermentation. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1062-1072	3.0	25
94	Influence of resistant starch, xanthan gum, inulin and defatted rice bran on the physicochemical, functional and sensory properties of low glycemic gluten-free noodles. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109279	5.4	25
93	Isolation of Salmonella from ready-to-eat poultry meat and evaluation of its survival at low temperature, microwaving and simulated gastric fluids. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3051-7	3.3	24
92	Resistant starch III from culled banana and its functional properties in fish oil emulsion. <i>Food Hydrocolloids</i> , 2014 , 35, 403-409	10.6	24
91	Enhanced lipid and starch productivity of microalga (sp.) with nitrogen limitation following effective pretreatments for biofuel production. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2019 , 21, e00298	5.3	23
90	In vitro antioxidant and antimalarial activities of leaves, pods and bark extracts of <i>Acacia nilotica</i> (L.) Del. <i>BMC Complementary and Alternative Medicine</i> , 2017 , 17, 372	4.7	22
89	Addressing the antibiotic resistance and improving the food safety in food supply chain (farm-to-fork) in Southeast Asia. <i>Food Control</i> , 2020 , 108, 106809	6.2	22
88	Enhanced oxidative stability of fish oil by encapsulating in culled banana resistant starch-soy protein isolate based microcapsules in functional bakery products. <i>Journal of Food Science and Technology</i> , 2015 , 52, 5120-8	3.3	20
87	Physico-Chemical Characterization of Culled Plantain Pulp Starch, Peel Starch, and Flour. <i>International Journal of Food Properties</i> , 2015 , 18, 165-177	3	19
86	Ochratoxin A detection in coffee by competitive inhibition assay using chitosan-based surface plasmon resonance compact system. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 174, 569-574	6	19
85	Preparation of eggshell membrane protein hydrolysates and culled banana resistant starch-based emulsions and evaluation of their stability and behavior in simulated gastrointestinal fluids. <i>Food Research International</i> , 2018 , 103, 234-242	7	17
84	Bioencapsulation and application of <i>Lactobacillus plantarum</i> isolated from catfish gut as an antimicrobial agent and additive in fish feed pellets. <i>Annals of Microbiology</i> , 2015 , 65, 1439-1445	3.2	15
83	Occurrence of <i>Staphylococcus aureus</i> and evaluation of anti-staphylococcal activity of <i>Lactococcus lactis</i> subsp. <i>lactis</i> in ready-to-eat poultry meat. <i>Annals of Microbiology</i> , 2014 , 64, 131-138	3.2	15
82	<i>Lactococcus lactis</i> subsp. <i>lactis</i> isolated from fermented milk products and its antimicrobial potential. <i>CYTA - Journal of Food</i> , 2019 , 17, 214-220	2.3	13

81	Antifungal effects of chitosan films incorporated with essential oils and control of fungal contamination in peanut kernels. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14235	2.1	13
80	Comparative study of physicochemical and functional properties of pan and microwave cooked underutilized millets (proso and little). <i>LWT - Food Science and Technology</i> , 2020 , 128, 109465	5.4	12
79	The role of farmer organizations and networks in the rice supply chain in Thailand. <i>Journal of Agribusiness in Developing and Emerging Economies</i> , 2018 , 8, 554-578	1.7	11
78	Protein Hydrolysates and Bioactive Peptides from Seafood and Crustacean Waste: Their Extraction, Bioactive Properties and Industrial Perspectives 2013 , 709-735		11
77	Factors influencing membership of dairy cooperatives: Evidence from dairy farmers in Thailand. <i>Journal of Co-operative Organization and Management</i> , 2020 , 8, 100109	2.2	10
76	Screening of antibiotic residues in fresh milk of Kathmandu Valley, Nepal. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2018 , 53, 57-86	2.2	10
75	Synergistic antifungal effects of thyme essential oil and Lactobacillus plantarum cell-free supernatant against Penicillium spp. and in situ effects. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13400	2.1	9
74	Enhanced yield of biomacromolecules through medium optimization and development of microalgae based functional chocolate. <i>Journal of Food Science and Technology</i> , 2020 , 57, 1090-1099	3.3	9
73	Effects of Lintnerization, Autoclaving, and Freeze-Thaw Treatments on Resistant Starch Formation and Functional Properties of Pathumthani 80 Rice Starch. <i>Foods</i> , 2019 , 8,	4.9	9
72	Extraction and characterization of proteins from banana () flower and evaluation of antimicrobial activities. <i>Journal of Food Science and Technology</i> , 2018 , 55, 658-666	3.3	9
71	On-farm food safety knowledge, attitudes and self-reported practices of layer hen farmers. <i>British Food Journal</i> , 2019 , 121, 1912-1925	2.8	8
70	Farmers' perceptions of milk-collecting centres in Thailand's dairy industry. <i>Development in Practice</i> , 2019 , 29, 424-436	1.3	7
69	Probiotic potential of Lactobacillus paraplantarum BT-11 isolated from raw buffalo (Bubalus bubalis) milk and characterization of bacteriocin-like inhibitory substance produced. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14015	2.1	7
68	Factors Influencing the Intensity of Adoption of the Roundtable on Sustainable Palm Oil Practices by Smallholder Farmers in Thailand. <i>Environmental Management</i> , 2020 , 66, 377-394	3.1	7
67	The Need for the Nexus Approach. <i>Geophysical Monograph Series</i> , 2017 , 1-10	1.1	7
66	Influence of Combined Far-Infrared and Superheated Steam for Cooking Chicken Meat Patties. <i>Journal of Food Process Engineering</i> , 2014 , 37, 515-523	2.4	7
65	Study on enhanced absorption of phenolic compounds of Lactobacillus-fermented turmeric (Curcuma longa Linn.) beverages in rats. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 2380-2387	3.8	7
64	Enhancing bioaccessibility and bioavailability of carotenoids using emulsion-based delivery systems. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022 , 209, 112211	6	7

63	Bioutilization of Chicken Feather Waste by Newly Isolated Keratinolytic Bacteria and Conversion into Protein Hydrolysates with Improved Functionalities. <i>Applied Biochemistry and Biotechnology</i> , 2021 , 193, 2497-2515	3.2	7
62	Effect of ultrasonication pretreatment followed by enzymatic hydrolysis of caprine milk proteins and on antioxidant and angiotensin converting enzyme (ACE) inhibitory activity of peptides thus produced. <i>International Dairy Journal</i> , 2021 , 118, 105026	3.5	7
61	Prospects for Food Fermentation in South-East Asia, Topics From the Tropical Fermentation and Biotechnology Network at the End of the AsiFood Erasmus+Project. <i>Frontiers in Microbiology</i> , 2018 , 9, 2278	5.7	7
60	Isolation and identification of caffeine-degrading bacteria from coffee plantation area. <i>Food Biotechnology</i> , 2019 , 33, 109-124	2.2	6
59	Comparative extraction of bromelain and bioactive peptides from pineapple byproducts by ultrasonic- and microwave-assisted extractions. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13709	2.4	6
58	Experimental investigation on biochemical, microbial and sensory properties of Nile tilapia () treated with moringa () leaves powder. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3647-3656	3.3	5
57	Biodiesel Production from Waste Palm Oil Catalyzed by Hierarchical ZSM-5 Supported Calcium Oxide. <i>Indonesian Journal of Chemistry</i> , 2016 , 16, 98	1.5	5
56	Chitosan-based nanomatrix for the immobilization of ochratoxin-A conjugate on surface plasmon resonance chips. <i>Colloid and Polymer Science</i> , 2018 , 296, 617-625	2.4	4
55	Resistant Starch: Properties, Preparations and Applications in Functional Foods 2014 , 227-253		4
54	Tenofovir disoproxil fumarate. <i>Drugs</i> , 2003 , 63, 1609-10	12.1	4
53	Comparative study of physicochemical and functional properties of soaked, germinated and pressure cooked Faba bean.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 257-267	3.3	4
52	Food processing by-products 2013 , 180-197		3
51	Biopolymeric Micro- and Nanoparticles: Preparation, Characterization and Industrial Applications. <i>Advances in Polymer Science</i> , 2013 , 269-295	1.3	3
50	Indigenous sheep breeds of North Ethiopia: characterization of their phenotype and major production system. <i>Tropical Animal Health and Production</i> , 2014 , 46, 341-7	1.7	2
49	Acrylamide: Thermally Induced Toxicant in Foods and Its Control Measures. <i>Journal of Food Science and Technology Nepal</i> , 2013 , 6, 19-30	0.2	2
48	Galactooligosaccharides as Potential Prebiotics 2022 , 272-306		2
47	Production by Lintnerization-Autoclaving and Physicochemical Characterization of Resistant Starch III from Sago Palm (<i>Metroxylon sagu rottb</i>). <i>Indonesian Journal of Chemistry</i> , 2015 , 15, 295-304	1.5	2
46	Protection and Controlled Gastrointestinal Release of Bromelain by Encapsulating in Pectin-Resistant Starch Based Hydrogel Beads. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021 , 9, 757176	5.8	2

45	Optimization of thermosonication processing of pineapple juice to improve the quality attributes during storage. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 4325-4335	2.8	2
44	Interactions of Bio-macromolecules During Processing of Instant Asian Noodles: A Review. <i>Journal of Food Science and Technology Nepal</i> , 2016 , 9, 1-10	0.2	2
43	Analysis of marketing information sources among smallholder vegetable farmers. <i>International Journal of Vegetable Science</i> , 2020 , 26, 96-105	1.2	2
42	Restriction of dietary non-phytate phosphorus on growth performance and expression of intestinal phosphate cotransporter genes in broilers. <i>Poultry Science</i> , 2019 , 98, 4685-4693	3.9	1
41	Vitamin D enhanced intestinal phosphate cotransporter genes in young and growing broilers. <i>Poultry Science</i> , 2020 , 99, 2041-2047	3.9	1
40	Prevalence and identification of <i>Aspergillus</i> and <i>Penicillium</i> species isolated from peanut kernels in central Myanmar. <i>Journal of Food Safety</i> , 2019 , 39, e12686	2	1
39	Bioactive Components in Foods 2014 , 21-59		1
38	Functional Foods, Nutraceuticals and Probiotics as Functional Food Components 2014 , 1-19		1
37	Microbial Pathogen Inactivation Using Heterogeneous Photocatalysis. <i>Environmental Chemistry for A Sustainable World</i> , 2012 , 511-541	0.8	1
36	Sustainable Food Grain Processing 2013 , 269-294		1
35	Probiotic Cereal-based Food and Beverages, their Production and Health Benefits 2022 , 186-212		1
34	Isomaltooligosaccharides as Prebiotics and their Health Benefits 2022 , 361-377		1
33	Prebiotics and their Role in Functional Food Product Development 2022 , 233-271		1
32	Formulation of nutritional and ready to mix gluten-free porridge from proso millet (<i>Panicum miliaceum</i>) little millet (<i>Panicum sumatrense</i>) and legume faba bean (<i>Vicia faba</i>). <i>Journal of Food Science and Technology</i> , 2021 , 52, 1-10	3.3	1
31	Attitudes, Perceptions, and On-Farm Self-Reported Practices of Shrimp Farmers Towards Adoption of Good Aquaculture Practices (GAP) in Thailand. <i>Sustainability</i> , 2021 , 13, 5194	3.6	1
30	Recent Advances in Applications of Encapsulation Technology for the Bioprotection of Phytonutrients in Complex Food Systems 2014 , 363-386		0
29	Determination and Safety Aspects of Probiotic Cultures 2022 , 122-160		0
28	Probiotics in Biodegradation of Microbial Toxins 2022 , 161-171		0

- 27 Potential of Probiotics as Alternative Sources for Antibiotics in Food Production Systems **2022**, 172-185 ○
- 26 Xylitol Production from Sugarcane Bagasse Through Ultrasound-Assisted Alkaline Pretreatment and Enzymatic Hydrolysis Followed by Fermentation. *Sugar Tech*,1 1.9 ○
- 25 Food Processing by-Products as Sources of Functional Foods and Nutraceuticals **2014**, 159-186
- 24 Controlled-Release Dosage Forms **2010**, 1
- 23 Controlled-Release Dosage Forms 345-392
- 22 Yeasts as Probiotics and their Functional Roles **2022**, 103-121
- 21 Overall Safety Considerations and Regulatory Oversight for Probiotics-based Foods and Beverages **2022**, 441-461
- 20 Fructooligosaccharides as Prebiotics, their Metabolism, and Health Benefits **2022**, 307-337
- 19 Lactic Acid Bacteria as Potential Probiotics **2022**, 57-72
- 18 Gut Microbiome as Potential Source for Prevention of Metabolic-Related Diseases **2022**, 407-440
- 17 Starch and its Derivatives as Potential Source of Prebiotics **2022**, 378-406
- 16 Lactulose **2022**, 338-360
- 15 Probiotics, Prebiotics and Synbiotics **2022**, 1-13
- 14 Isolation, Identification and Characterization of Beneficial Microorganisms from Traditional Fermented Foods **2022**, 14-56
- 13 Microencapsulation of Probiotics and its Potential Industrial Applications **2022**, 213-232
- 12 Non-Lactic Acid Bacteria as Probiotics and their Functional Roles **2022**, 73-102
- 11 Immobilization of Biomolecules **2018**, 107-136
- 10 Genomics and Bionanotechnology **2018**, 29-44

9 Immune Systems, Molecular Diagnostics, and Bionanotechnology **2018**, 65-86

8 Protein Engineering and Bionanotechnology **2018**, 45-63

7 Nanostructured Cellular Biomolecules and Their Transformation in Context of Bionanotechnology **2018**, 11-27

6 Bionanotechnology and Cellular Biomaterials **2018**, 1-10

5 Nanoparticles, Biointerfaces, Molecular Recognition, and Biospecificity **2018**, 157-180

4 Nanostructure-Based Delivery Dosage Forms in Pharmaceuticals, Food, and Cosmetics **2018**, 137-155

3 Bionanofabrication and Bionano Devices in Tissue Engineering and Cell Transplantation **2018**, 87-105

2 Antibiotic resistance of fecal indicator bacteria from fishponds and nearby water sources in the Ayeyarwady Delta region of Myanmar. *Limnology*, **2021**, 22, 357-362 1.7

1 Improvement of quality of corn and proso millet-based gluten-free noodles with the application of hydrocolloids. *Journal of Food Processing and Preservation*, **2021**, 45, e15165 2.1