

# Anil Kumar Anal

## 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.

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	Yeasts as Probiotics and their Functional Roles <b>2022</b> , 103-121		
115	Overall Safety Considerations and Regulatory Oversight for Probiotics-based Foods and Beverages <b>2022</b> , 441-461		
114	Fructooligosaccharides as Prebiotics, their Metabolism, and Health Benefits <b>2022</b> , 307-337		
113	Lactic Acid Bacteria as Potential Probiotics <b>2022</b> , 57-72		
112	Gut Microbiome as Potential Source for Prevention of Metabolic-Related Diseases <b>2022</b> , 407-440		
111	Determination and Safety Aspects of Probiotic Cultures <b>2022</b> , 122-160		0
110	Probiotic Cereal-based Food and Beverages, their Production and Health Benefits <b>2022</b> , 186-212		1
109	Galactooligosaccharides as Potential Prebiotics <b>2022</b> , 272-306		2
108	Isomaltooligosaccharides as Prebiotics and their Health Benefits <b>2022</b> , 361-377		1
107	Starch and its Derivatives as Potential Source of Prebiotics <b>2022</b> , 378-406		
106	Lactulose <b>2022</b> , 338-360		
105	Probiotics, Prebiotics and Synbiotics <b>2022</b> , 1-13		
104	Isolation, Identification and Characterization of Beneficial Microorganisms from Traditional Fermented Foods <b>2022</b> , 14-56		
103	Prebiotics and their Role in Functional Food Product Development <b>2022</b> , 233-271		1
102	Probiotics in Biodegradation of Microbial Toxins <b>2022</b> , 161-171		0
101	Microencapsulation of Probiotics and its Potential Industrial Applications <b>2022</b> , 213-232		
100	Potential of Probiotics as Alternative Sources for Antibiotics in Food Production Systems <b>2022</b> , 172-185		0

99	Enhancing bioaccessibility and bioavailability of carotenoids using emulsion-based delivery systems. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2022</b> , 209, 112211	6	7
98	Non-Lactic Acid Bacteria as Probiotics and their Functional Roles <b>2022</b> , 73-102		
97	Comparative study of physicochemical and functional properties of soaked, germinated and pressure cooked Faba bean.. <i>Journal of Food Science and Technology</i> , <b>2022</b> , 59, 257-267	3.3	4
96	Protection and Controlled Gastrointestinal Release of Bromelain by Encapsulating in Pectin-Resistant Starch Based Hydrogel Beads. <i>Frontiers in Bioengineering and Biotechnology</i> , <b>2021</b> , 9, 757176	5.8	2
95	Bioutilization of Chicken Feather Waste by Newly Isolated Keratinolytic Bacteria and Conversion into Protein Hydrolysates with Improved Functionalities. <i>Applied Biochemistry and Biotechnology</i> , <b>2021</b> , 193, 2497-2515	3.2	7
94	Comparative extraction of bromelain and bioactive peptides from pineapple byproducts by ultrasonic- and microwave-assisted extractions. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44, e13709	2.4	6
93	Attitudes, Perceptions, and On-Farm Self-Reported Practices of Shrimp Farmers Towards Adoption of Good Aquaculture Practices (GAP) in Thailand. <i>Sustainability</i> , <b>2021</b> , 13, 5194	3.6	1
92	Probiotics-based foods and beverages as future foods and their overall safety and regulatory claims. <i>Future Foods</i> , <b>2021</b> , 3, 100013	3.3	35
91	Optimization of thermosonication processing of pineapple juice to improve the quality attributes during storage. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 4325-4335	2.8	2
90	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> , <b>2021</b> , 118, 105026	3.5	7
89	Antibiotic resistance of fecal indicator bacteria from fishponds and nearby water sources in the Ayeyarwady Delta region of Myanmar. <i>Limnology</i> , <b>2021</b> , 22, 357-362	1.7	
88	Improvement of quality of corn and proso millet-based gluten-free noodles with the application of hydrocolloids. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15165	2.1	
87	Factors Influencing the Intensity of Adoption of the Roundtable on Sustainable Palm Oil Practices by Smallholder Farmers in Thailand. <i>Environmental Management</i> , <b>2020</b> , 66, 377-394	3.1	7
86	Factors influencing membership of dairy cooperatives: Evidence from dairy farmers in Thailand. <i>Journal of Co-operative Organization and Management</i> , <b>2020</b> , 8, 100109	2.2	10
85	Vitamin D enhanced intestinal phosphate cotransporter genes in young and growing broilers. <i>Poultry Science</i> , <b>2020</b> , 99, 2041-2047	3.9	1
84	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> , <b>2020</b> , 126, 109279	5.4	25
83	Comparative study of physicochemical and functional properties of pan and microwave cooked underutilized millets (proso and little). <i>LWT - Food Science and Technology</i> , <b>2020</b> , 128, 109465	5.4	12
82	Enhanced yield of biomacromolecules through medium optimization and development of microalgae based functional chocolate. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 1090-1099	3.3	9

81	Influence of whey protein-xanthan gum stabilized emulsion on stability and in vitro digestibility of encapsulated astaxanthin. <i>Journal of Food Engineering</i> , <b>2020</b> , 272, 109859	6	33
80	Analysis of marketing information sources among smallholder vegetable farmers. <i>International Journal of Vegetable Science</i> , <b>2020</b> , 26, 96-105	1.2	2
79	Food safety risks in traditional fermented food from South-East Asia. <i>Food Control</i> , <b>2020</b> , 109, 106922	6.2	27
78	Addressing the antibiotic resistance and improving the food safety in food supply chain (farm-to-fork) in Southeast Asia. <i>Food Control</i> , <b>2020</b> , 108, 106809	6.2	22
77	Farmers' perceptions of milk-collecting centres in Thailand's dairy industry. <i>Development in Practice</i> , <b>2019</b> , 29, 424-436	1.3	7
76	Probiotic potential of <i>Lactobacillus paraplantarum</i> BT-11 isolated from raw buffalo ( <i>Bubalus bubalis</i> ) milk and characterization of bacteriocin-like inhibitory substance produced. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14015	2.1	7
75	<i>Lactococcus lactis</i> subsp. <i>lactis</i> isolated from fermented milk products and its antimicrobial potential. <i>CYTA - Journal of Food</i> , <b>2019</b> , 17, 214-220	2.3	13
74	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> , <b>2019</b> , 2019, 9768152	3	37
73	Isolation and identification of caffeine-degrading bacteria from coffee plantation area. <i>Food Biotechnology</i> , <b>2019</b> , 33, 109-124	2.2	6
72	Restriction of dietary non-phytate phosphorus on growth performance and expression of intestinal phosphate cotransporter genes in broilers. <i>Poultry Science</i> , <b>2019</b> , 98, 4685-4693	3.9	1
71	Quality Ingredients and Safety Concerns for Traditional Fermented Foods and Beverages from Asia: A Review. <i>Fermentation</i> , <b>2019</b> , 5, 8	4.7	62
70	Healthy food traditions of Asia: exploratory case studies from Indonesia, Thailand, Malaysia, and Nepal. <i>Journal of Ethnic Foods</i> , <b>2019</b> , 6,	2.5	31
69	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> , <b>2019</b> , 39, e12686	2	1
68	On-farm food safety knowledge, attitudes and self-reported practices of layer hen farmers. <i>British Food Journal</i> , <b>2019</b> , 121, 1912-1925	2.8	8
67	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> , <b>2019</b> , 43, e14235	2.1	13
66	Effects of Lintnerization, Autoclaving, and Freeze-Thaw Treatments on Resistant Starch Formation and Functional Properties of Pathumthani 80 Rice Starch. <i>Foods</i> , <b>2019</b> , 8,	4.9	9
65	Biopolymeric-based emulsions and their effects during processing, digestibility and bioaccessibility of bioactive compounds in food systems. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 691-702	10.6	40
64	Synthesis and antimicrobial activity of zinc oxide nanoparticles against foodborne pathogens <i>Salmonella typhimurium</i> and <i>Staphylococcus aureus</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2019</b> , 17, 36-42	4.2	52

63	Enhanced lipid and starch productivity of microalga ( sp. ) with nitrogen limitation following effective pretreatments for biofuel production. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , <b>2019</b> , 21, e00298	5.3	23
62	Ochratoxin A detection in coffee by competitive inhibition assay using chitosan-based surface plasmon resonance compact system. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2019</b> , 174, 569-574	6	19
61	Optimization of collagen extraction from chicken feet by papain hydrolysis and synthesis of chicken feet collagen based biopolymeric fibres. <i>Food Bioscience</i> , <b>2018</b> , 23, 23-30	4.9	31
60	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> , <b>2018</b> , 55, 1953-1959	3.3	66
59	Chitosan-based nanomatrix for the immobilization of ochratoxin-A conjugate on surface plasmon resonance chips. <i>Colloid and Polymer Science</i> , <b>2018</b> , 296, 617-625	2.4	4
58	Synergistic antifungal effects of thyme essential oil and <i>Lactobacillus plantarum</i> cell-free supernatant against <i>Penicillium</i> spp. and in situ effects. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13400	2.1	9
57	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> , <b>2018</b> , 103, 234-242	7	17
56	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> , <b>2018</b> , 53, 57-86	2.2	10
55	Experimental investigation on biochemical, microbial and sensory properties of Nile tilapia () treated with moringa () leaves powder. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 3647-3656	3.3	5
54	The role of farmer organizations and networks in the rice supply chain in Thailand. <i>Journal of Agribusiness in Developing and Emerging Economies</i> , <b>2018</b> , 8, 554-578	1.7	11
53	Culled banana resistant starch-soy protein isolate conjugate based emulsion enriched with astaxanthin to enhance its stability. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 449-459	3.1	31
52	Immobilization of Biomolecules <b>2018</b> , 107-136		
51	Genomics and Bionanotechnology <b>2018</b> , 29-44		
50	Immune Systems, Molecular Diagnostics, and Bionanotechnology <b>2018</b> , 65-86		
49	Protein Engineering and Bionanotechnology <b>2018</b> , 45-63		
48	Nanostructured Cellular Biomolecules and Their Transformation in Context of Bionanotechnology <b>2018</b> , 11-27		
47	Bionanotechnology and Cellular Biomaterials <b>2018</b> , 1-10		
46	Nanoparticles, Biointerfaces, Molecular Recognition, and Biospecificity <b>2018</b> , 157-180		

45	Nanostructure-Based Delivery Dosage Forms in Pharmaceuticals, Food, and Cosmetics <b>2018</b> , 137-155		
44	Bionanofabrication and Bionano Devices in Tissue Engineering and Cell Transplantation <b>2018</b> , 87-105		
43	Extraction and characterization of proteins from banana () flower and evaluation of antimicrobial activities. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 658-666	3.3	9
42	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> , <b>2018</b> , 9, 2278	5.7	7
41	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> , <b>2017</b> , 54, 1062-1072	3.7	25
40	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> , <b>2017</b> , 17, 372	4.7	22
39	The Need for the Nexus Approach. <i>Geophysical Monograph Series</i> , <b>2017</b> , 1-10	1.1	7
38	Antibacterial Activities and Possible Modes of Action of <i>Acacia nilotica</i> (L.) Del. against Multidrug-Resistant <i>Escherichia coli</i> and <i>Salmonella</i> . <i>Molecules</i> , <b>2017</b> , 22,	4.8	38
37	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> , <b>2016</b> , 78, 103-110	7	45
36	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> , <b>2016</b> , 69, 295-302	5.4	63
35	Biodiesel Production from Waste Palm Oil Catalyzed by Hierarchical ZSM-5 Supported Calcium Oxide. <i>Indonesian Journal of Chemistry</i> , <b>2016</b> , 16, 98	1.5	5
34	Interactions of Bio-macromolecules During Processing of Instant Asian Noodles: A Review. <i>Journal of Food Science and Technology Nepal</i> , <b>2016</b> , 9, 1-10	0.2	2
33	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> , <b>2015</b> , 52, 5120-8	3.3	20
32	Screening of phytochemicals and in vitro evaluation of antibacterial and antioxidant activities of leaves, pods and bark extracts of <i>Acacia nilotica</i> (L.) Del.. <i>Industrial Crops and Products</i> , <b>2015</b> , 77, 873-882	5.9	56
31	Physico-Chemical Characterization of Culled Plantain Pulp Starch, Peel Starch, and Flour. <i>International Journal of Food Properties</i> , <b>2015</b> , 18, 165-177	3	19
30	Isolation of <i>Salmonella</i> 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> , <b>2015</b> , 52, 3051-7	3.3	24
29	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> , <b>2015</b> , 65, 1439-1445	3.2	15
28	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> , <b>2015</b> , 15, 295-304	1.5	2

27	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> , <b>2014</b> , 38, 88-95	6.2	143
26	Indigenous sheep breeds of North Ethiopia: characterization of their phenotype and major production system. <i>Tropical Animal Health and Production</i> , <b>2014</b> , 46, 341-7	1.7	2
25	Recent Advances in Applications of Encapsulation Technology for the Bioprotection of Phytonutrients in Complex Food Systems <b>2014</b> , 363-386		0
24	Bioactive Components in Foods <b>2014</b> , 21-59		1
23	Food Processing by-Products as Sources of Functional Foods and Nutraceuticals <b>2014</b> , 159-186		
22	Functional Foods, Nutraceuticals and Probiotics as Functional Food Components <b>2014</b> , 1-19		1
21	Influence of Combined Far-Infrared and Superheated Steam for Cooking Chicken Meat Patties. <i>Journal of Food Process Engineering</i> , <b>2014</b> , 37, 515-523	2.4	7
20	Resistant Starch: Properties, Preparations and Applications in Functional Foods <b>2014</b> , 227-253		4
19	Resistant starch III from culled banana and its functional properties in fish oil emulsion. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 403-409	10.6	24
18	Enhanced yield of phenolic extracts from banana peels ( <i>Musa acuminata</i> Colla AAA) and cinnamon barks ( <i>Cinnamomum varum</i> ) and their antioxidative potentials in fish oil. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 2632-9	3.3	32
17	Occurrence of Staphylococcus aureus and evaluation of anti-staphylococcal activity of Lactococcus lactis subsp. lactis in ready-to-eat poultry meat. <i>Annals of Microbiology</i> , <b>2014</b> , 64, 131-138	3.2	15
16	Food processing by-products <b>2013</b> , 180-197		3
15	Prevalence and antibiogram study of Salmonella and Staphylococcus aureus in poultry meat. <i>Asian Pacific Journal of Tropical Biomedicine</i> , <b>2013</b> , 3, 163-8	1.4	51
14	Biopolymeric Micro- and Nanoparticles: Preparation, Characterization and Industrial Applications. <i>Advances in Polymer Science</i> , <b>2013</b> , 269-295	1.3	3
13	Protein Hydrolysates and Bioactive Peptides from Seafood and Crustacean Waste: Their Extraction, Bioactive Properties and Industrial Perspectives <b>2013</b> , 709-735		11
12	Sustainable Food Grain Processing <b>2013</b> , 269-294		1
11	Acrylamide: Thermally Induced Toxicant in Foods and Its Control Measures. <i>Journal of Food Science and Technology Nepal</i> , <b>2013</b> , 6, 19-30	0.2	2
10	Microbial Pathogen Inactivation Using Heterogeneous Photocatalysis. <i>Environmental Chemistry for A Sustainable World</i> , <b>2012</b> , 511-541	0.8	1

9	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> , <b>2012</b> , 47, 2380-2387	3.8	7
8	Heterogeneous photocatalysis for removal of microbes from water. <i>Environmental Chemistry Letters</i> , <b>2012</b> , 10, 145-151	13.3	27
7	Controlled-Release Dosage Forms <b>2010</b> , 1		
6	Preparation and characterization of nanoparticles formed by chitosan-caseinate interactions. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2008</b> , 64, 104-10	6	84
5	Recent advances in microencapsulation of probiotics for industrial applications and targeted delivery. <i>Trends in Food Science and Technology</i> , <b>2007</b> , 18, 240-251	15.3	606
4	Tenofovir disoproxil fumarate. <i>Drugs</i> , <b>2003</b> , 63, 1609-10	12.1	4
3	Controlled-Release Dosage Forms 345-392		
2	Xylitol Production from Sugarcane Bagasse Through Ultrasound-Assisted Alkaline Pretreatment and Enzymatic Hydrolysis Followed by Fermentation. <i>Sugar Tech</i> , 1	1.9	0
1	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> , 1	3.3	1