

# Laxmi A Ananthanarayan

## List of Publications by Year in descending order

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Version: 2024-02-01

67  
papers

3,350  
citations

304743

22  
h-index

144013

57  
g-index

67  
all docs

67  
docs citations

67  
times ranked

5029  
citing authors

#	ARTICLE	IF	CITATIONS
1	Enzyme stability and stabilization in aqueous and non-aqueous environment. <i>Process Biochemistry</i> , 2008, 43, 1019-1032.	3.7	992
2	Glucose oxidase – An overview. <i>Biotechnology Advances</i> , 2009, 27, 489-501.	11.7	978
3	Enzyme aided extraction of lycopene from tomato tissues. <i>Food Chemistry</i> , 2007, 102, 77-81.	8.2	165
4	Use of metabolic stimulators and inhibitors for enhanced production of $\beta^2$ -carotene and lycopene by <i>Blakeslea trispora</i> NRRL 2895 and 2896. <i>Bioresource Technology</i> , 2008, 99, 3166-3173.	9.6	100
5	Use of response surface methodology to investigate the effects of milling conditions on damaged starch, dough stickiness and chapatti quality. <i>Food Chemistry</i> , 2009, 112, 1010-1015.	8.2	79
6	Three phase partitioning as a novel method for purification of ragi ( <i>Eleusine coracana</i> ) bifunctional amylase/protease inhibitor. <i>Process Biochemistry</i> , 2007, 42, 491-495.	3.7	59
7	Purification, identification, and characterization of novel angiotensin I-converting enzyme (ACE) inhibitory peptides from alcalase digested horse gram flour. <i>LWT - Food Science and Technology</i> , 2019, 103, 155-161.	5.2	54
8	Optimization of <i>Aspergillus niger</i> Fermentation for the Production of Glucose Oxidase. <i>Food and Bioprocess Technology</i> , 2009, 2, 344-352.	4.7	53
9	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.	10.7	53
10	Antioxidant activity of selected foodstuffs. <i>International Journal of Food Sciences and Nutrition</i> , 2004, 55, 511-516.	2.8	43
11	Green Synthesis of Silver Nanoparticles Using Sapota Fruit Waste and Evaluation of Their Antimicrobial Activity. <i>Waste and Biomass Valorization</i> , 2019, 10, 2353-2363.	3.4	43
12	Effect of extrusion process parameters and pregelatinized rice flour on physicochemical properties of ready-to-eat expanded snacks. <i>Journal of Food Science and Technology</i> , 2015, 52, 2634-2645.	2.8	37
13	Staling of chapatti (Indian unleavened flat bread). <i>Food Chemistry</i> , 2007, 101, 113-119.	8.2	35
14	Use of the backslopping method for accelerated and nutritionally enriched idli fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2081-2087.	3.5	33
15	Effect of transglutaminase treatment on properties of coconut protein-guar gum composite film. <i>LWT - Food Science and Technology</i> , 2019, 115, 108422.	5.2	32
16	Co-crystallization of <i>Basella rubra</i> extract with sucrose: Characterization of co-crystals and evaluating the storage stability of betacyanin pigments. <i>Journal of Food Engineering</i> , 2020, 271, 109776.	5.2	32
17	Characterization and in vitro probiotic evaluation of lactic acid bacteria isolated from idli batter. <i>Journal of Food Science and Technology</i> , 2013, 50, 1114-1121.	2.8	31
18	Effect of stabilizers on stabilization of idli (traditional south Indian food) batter during storage. <i>Food Hydrocolloids</i> , 2005, 19, 179-186.	10.7	30

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19	Postharvest shelf-life extension of pink guavas ( <i>Psidium guajava</i> L.) using HPMC-based edible surface coatings. <i>Journal of Food Science and Technology</i> , 2016, 53, 1966-1974.	2.8	30
20	Starch digestibility and glycaemic index of selected Indian traditional foods: Effects of added ingredients. <i>International Journal of Food Properties</i> , 2017, 20, S290-S305.	3.0	28
21	Effect of $\alpha$ -amylase addition on fermentation of idli—A popular south Indian cereal—Legume-based snack food. <i>LWT - Food Science and Technology</i> , 2008, 41, 1053-1059.	5.2	26
22	INHIBITION OF STALING IN CHAPATI (INDIAN UNLEAVENED FLAT BREAD). <i>Journal of Food Processing and Preservation</i> , 2008, 32, 378-403.	2.0	22
23	Physicochemical, phytochemical and nutritional impact of fortified cereal-based extrudate snacks. <i>Nutrafoods</i> , 2015, 14, 141-149.	0.5	21
24	Delayed post-harvest ripening-associated changes in <i>Manilkara zapota</i> L. var. <i>Kalipatti</i> with composite edible coating. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 536-542.	3.5	21
25	Partial purification, characterisation and thermal inactivation kinetics of peroxidase and polyphenol oxidase isolated from <i>Kalipatti sapota</i> ( <i>Manilkara zapota</i> ). <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3568-3575.	3.5	21
26	Rheological and nutritional studies of amaranth enriched wheat <i>chapatti</i> (Indian flat bread). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13361.	2.0	20
27	Impact of partial replacement of rice with other selected cereals on idli batter fermentation and idli characteristics. <i>Journal of Food Science and Technology</i> , 2019, 56, 1192-1201.	2.8	17
28	Use of paprika oily extract as pre-extrusion colouring of rice extrudates: impact of processing and storage on colour stability. <i>Journal of Food Science and Technology</i> , 2016, 53, 2887-2894.	2.8	16
29	Edible Composite Coating of Methyl Cellulose for Post-Harvest Extension of Shelf-Life of Finger Hot Indian Pepper ( <i>Pusa jwala</i> ). <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12807.	2.0	16
30	Purification of a bifunctional amylase/protease inhibitor from ragi ( <i>Eleusine coracana</i> ) by chromatography and its use as an affinity ligand. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 1549-1554.	2.3	15
31	Identification of putative and potential cross-reactive chickpea ( <i>Cicer arietinum</i> ) allergens through an in silico approach. <i>Computational Biology and Chemistry</i> , 2013, 47, 149-155.	2.3	15
32	Detection of adulteration in black gram-based food products using DNA barcoding. <i>Food Control</i> , 2019, 104, 193-200.	5.5	15
33	Preparation of antibacterial peel-off facial mask formulation incorporating biosynthesized silver nanoparticles. <i>Applied Nanoscience (Switzerland)</i> , 2019, 9, 279-287.	3.1	15
34	Effect of enzymatic hydrolysis on the functional, antioxidant, and angiotensin I-converting enzyme (ACE) inhibitory properties of whole horse gram flour. <i>Food Science and Biotechnology</i> , 2019, 28, 43-52.	2.6	14
35	Effect of addition of enzymatically modified guar gum on glycemic index of selected Indian traditional foods (idli, chapatti). <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017, 11, 1-8.	2.7	12
36	Extruded black gram flour: Partial substitute for improving quality characteristics of Indian traditional snack. <i>Journal of Ethnic Foods</i> , 2018, 5, 54-59.	1.9	11

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37	Standardization and validation of a high-performance thin-layer chromatography method for the quantification of aflatoxin B1 and its application in surveillance of contamination level in marketed food commodities from the Mumbai region. <i>Journal of Planar Chromatography - Modern TLC</i> , 2020, 33, 617-630.	1.2	11
38	Fermentative Production, Purification and Characterization of Nisin. <i>International Journal of Food Engineering</i> , 2008, 4, .	1.5	10
39	Evaluating the effect of additives on stability of betacyanin pigments from <i>Basella rubra</i> in a model beverage system during storage. <i>Journal of Food Science and Technology</i> , 2021, 58, 1262-1273.	2.8	10
40	Effect of therosonication on peroxidase, pectin methylesterase activities and on bioactive compounds in custard apple juice. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1623-1629.	3.2	9
41	Shelf life improvement of idli batter by addition of mustard essential oil as bio-preservative. <i>Journal of Food Science and Technology</i> , 2018, 55, 3417-3426.	2.8	9
42	Isolation, screening, and optimization of bacterial strains for novel transglutaminase production. <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 64-73.	1.9	9
43	Co-Immobilization of Glucose Oxidase-Catalase: Optimization of Immobilization Parameters to Improve the Immobilization Yield. <i>International Journal of Food Engineering</i> , 2011, 7, .	1.5	8
44	Fractionation and reconstitution of whole wheat flour and its effect on dough and chapatti quality. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 614-624.	3.2	8
45	Anti-fungal activity of lactic acid bacterial isolates against aflatoxigenic fungi inoculated on peanut kernels. <i>LWT - Food Science and Technology</i> , 2021, 143, 111104.	5.2	8
46	Quantification of rice and black gram dal proportions in idli batters by estimation of starch, daidzein and trypsin inhibitor activity. <i>LWT - Food Science and Technology</i> , 2018, 98, 622-628.	5.2	7
47	Changes in ACE inhibitory and antioxidant activities in alcalase treated idli batter and idli after fermentation. <i>Journal of Food Science and Technology</i> , 2019, 56, 4025-4035.	2.8	7
48	Dough browning inhibition of multigrain Indian flatbread (chapatti) using a combination of chemical and microwave treatment. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 807-820.	3.2	7
49	Purification of Lycopene by Reverse Phase Chromatography. <i>Food and Bioprocess Technology</i> , 2009, 2, 391-399.	4.7	6
50	Kinetics of inactivation of quality-deteriorating enzymes and degradation of selective phytoconstituents in pink guava pulp during thermal processing. <i>Journal of Food Science and Technology</i> , 2018, 55, 3273-3280.	2.8	6
51	Effect of thermal processing methods on flavonoid and isoflavone content of decorticated and whole pulses. <i>Journal of Food Science and Technology</i> , 2021, 58, 465-473.	2.8	6
52	Characterization of lemon peel powder and its application as a source of pectin degrading enzyme in clarification of cloudy apple juice. <i>Journal of Food Science and Technology</i> , 2022, 59, 2535-2544.	2.8	6
53	Partial purification and characterization of the quality deteriorating enzymes from Indian pink guava ( <i>Psidium guajava</i> L.), var. Lalit. <i>Journal of Food Science and Technology</i> , 2018, 55, 3281-3291.	2.8	5
54	Effect of extrusion on thermal, textural and rheological properties of legume based snack. <i>Journal of Food Science and Technology</i> , 2018, 55, 3749-3756.	2.8	5

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55	Investigation of biogenic amines content in fermented idli batter during storage. Journal of Food Science and Technology, 2019, 56, 1775-1784.	2.8	5
56	Application of two-dimensional gel electrophoresis technique for protein profiling of Indian black gram varieties and detection of adulteration in black gram-based food products using comparative proteomics. Food Chemistry: X, 2019, 3, 100051.	4.3	4
57	Isolation, purification, and characterization of pectin methylesterase inhibitor and polygalacturonase inhibitor protein from Indian lemon (Citrus limon L.). Phytochemistry, 2021, 189, 112802.	2.9	4

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