

Laxmi A Ananthanarayan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3856783/publications.pdf>

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	Characterization of lemon peel powder and its application as a source of pectin degrading enzyme in clarification of cloudy apple juice. Journal of Food Science and Technology, 2022, 59, 2535-2544.	2.8	6
2	Cloud stabilization of citrus fruit juices treated with purified pectin methylesterase inhibitor from lemon (<i>Citrus limon</i> L.). Journal of the Science of Food and Agriculture, 2022, , .	3.5	2
3	Effect of thermal processing methods on flavonoid and isoflavone content of decorticated and whole pulses. Journal of Food Science and Technology, 2021, 58, 465-473.	2.8	6
4	Evaluating the effect of additives on stability of betacyanin pigments from <i>Basella rubra</i> in a model beverage system during storage. Journal of Food Science and Technology, 2021, 58, 1262-1273.	2.8	10
5	Partial purification, characterization and kinetics of thermal inactivation of pectin methylesterase		

#	ARTICLE	IF	CITATIONS
19	Investigation of biogenic amines content in fermented idli batter during storage. <i>Journal of Food Science and Technology</i> , 2019, 56, 1775-1784.	2.8	5
20	Preparation of antibacterial peel-off facial mask formulation incorporating biosynthesized silver nanoparticles. <i>Applied Nanoscience (Switzerland)</i> , 2019, 9, 279-287.	3.1	15
21	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
22	Isolation, screening, and optimization of bacterial strains for novel transglutaminase production. <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 64-73.	1.9	9
23	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
24	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
25	Rheological and nutritional studies of amaranth enriched wheat chapatti (Indian flat bread). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13361.	2.0	20
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
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	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

#	ARTICLE	IF	CITATIONS
37	Effect of thermosonication 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
38	Comparative inactivation studies of <i>Aegle marmelos</i> (bael) peroxidase in crude extract of fruit by heat processing and ultrasonication treatment. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 417-422.	3.2	2
39	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
40	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
41	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
42	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
43	Physicochemical, Phytochemical and Nutrimental Impact of Fortified Cereal Based Extrudate Snacks: Effect of Jackfruit Seed Flour Addition and Extrusion Cooking. <i>Advance Journal of Food Science and Technology</i> , 2015, 8, 59-67.	0.1	2
44	Physicochemical, phytochemical and nutritional impact of fortified cereal-based extrudate snacks. <i>Nutrafoods</i> , 2015, 14, 141-149.	0.5	21
45	Use of the backslopping method for accelerated and nutritionally enriched <i>idli</i> fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2081-2087.	3.5	33
46	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
47	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
48	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
49	Angiotensin-I Converting Enzyme (ACE) Inhibitory Activity of Fermented idli Batter as Influenced by Various Parameters Prevailing During Fermentation. <i>International Journal of Food and Fermentation Technology</i> , 2013, 3, 71.	0.1	1
50	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
51	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
52	Glucose oxidase " An overview. <i>Biotechnology Advances</i> , 2009, 27, 489-501.	11.7	978
53	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
54	Purification of Lycopene by Reverse Phase Chromatography. <i>Food and Bioprocess Technology</i> , 2009, 2, 391-399.	4.7	6

#	ARTICLE	IF	CITATIONS
55	Use of response surface methodology to investigate the effects of milling conditions on damaged starch, dough stickiness and chapatti quality. Food Chemistry, 2009, 112, 1010-1015.	8.2	79
56	Enzyme stability and stabilization in aqueous and non-aqueous environment. Process Biochemistry, 2008, 43, 1019-1032.	3.7	992
57	Use of metabolic stimulators and inhibitors for enhanced production of β -carotene and lycopene by <i>Blakeslea trispora</i> NRRL 2895 and 2896. Bioresource Technology, 2008, 99, 3166-3173.	9.6	100
58	INHIBITION OF STALING IN CHAPATI (INDIAN UNLEAVENED FLAT BREAD). Journal of Food Processing and Preservation, 2008, 32, 378-403.	2.0	22
59	Effect of α -amylase addition on fermentation of idli - A popular south Indian cereal - Legume-based snack food. LWT - Food Science and Technology, 2008, 41, 1053-1059.	5.2	26
60	Fermentative Production, Purification and Characterization of Nisin. International Journal of Food Engineering, 2008, 4, .	1.5	10
61	Enzyme aided extraction of lycopene from tomato tissues. Food Chemistry, 2007, 102, 77-81.	8.2	165
62	Staling of chapatti (Indian unleavened flat bread). Food Chemistry, 2007, 101, 113-119.	8.2	35
63	Three phase partitioning as a novel method for purification of ragi (<i>Eleusine coracana</i>) bifunctional amylase/protease inhibitor. Process Biochemistry, 2007, 42, 491-495.	3.7	59
64	Effect of stabilizers on stabilization of idli (traditional south Indian food) batter during storage. Food Hydrocolloids, 2005, 19, 179-186.	10.7	30
65	Antioxidant activity of selected foodstuffs. International Journal of Food Sciences and Nutrition, 2004, 55, 511-516.	2.8	43
66	Use of microalgal biomass as functional ingredient for preparation of cereal based extrudates: impact of processing on amino acid concentrations and colour degradation kinetics. Brazilian Journal of Pharmaceutical Sciences, 0, 58, .	1.2	0
67	Optimization of spray-dried probiotic buttermilk powder using response surface methodology and evaluation of its shelf stability. Journal of Food Processing and Preservation, 0, , .	2.0	1