

Pubali Dhar

List of Publications by Year in descending order

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37
papers

793
citations

516561

16
h-index

501076

28
g-index

38
all docs

38
docs citations

38
times ranked

1155
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative study of gastrointestinal absorption of EPA & DHA rich fish oil from nano and conventional emulsion formulation in rats. Food Research International, 2012, 49, 72-79.	2.9	83
2	Enzymatic modification of sesame seed protein, sourced from waste resource for nutraceutical application. Food and Bioproducts Processing, 2015, 94, 70-81.	1.8	66
3	Lutein Content and in Vitro Antioxidant Activity of Different Cultivars of Indian Marigold Flower (<i>Tagetes patula</i> L.) Extracts. Journal of Agricultural and Food Chemistry, 2010, 58, 8259-8264.	2.4	62
4	Antimicrobial activity of <i>Sesbania grandiflora</i> flower polyphenol extracts on some pathogenic bacteria and growth stimulatory effect on the probiotic organism <i>Lactobacillus acidophilus</i> . Microbiological Research, 2012, 167, 500-506.	2.5	61
5	Evaluation of antioxidative, antibacterial and probiotic growth stimulatory activities of <i>Sesamum indicum</i> honey containing phenolic compounds and lignans. LWT - Food Science and Technology, 2015, 61, 244-250.	2.5	56
6	Nutritional aspects, flavour profile and health benefits of crab meat based novel food products and valorisation of processing waste to wealth: A review. Trends in Food Science and Technology, 2021, 112, 252-267.	7.8	46
7	Designing of 3 PUFA enriched biocompatible nanoemulsion with sesame protein isolate as a natural surfactant: Focus on enhanced shelf-life stability and biocompatibility. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 538, 36-44.	2.3	39
8	Comparative prophylactic effects of \pm -eleostearic acid rich nano and conventional emulsions in induced diabetic rats. Journal of Food Science and Technology, 2014, 51, 1724-1736.	1.4	37
9	Antioxidative Effect of Conjugated Linolenic Acid in Diabetic and Non-Diabetic Blood: an <i>in vitro</i> Study. Journal of Oleo Science, 2007, 56, 19-24.	0.6	36
10	Effects of nano-sizing on lipid bioaccessibility and ex vivo bioavailability from EPA-DHA rich oil in water nanoemulsion. Food Chemistry, 2019, 275, 135-142.	4.2	33
11	Antihyperlipidemic Effect of Sesame (<i>Sesamum indicum</i> , L.) Protein Isolate in Rats Fed a Normal and High Cholesterol Diet. Journal of Food Science, 2010, 75, H274-9.	1.5	30
12	Amalgamation of polyphenols and probiotics induce health promotion. Critical Reviews in Food Science and Nutrition, 2019, 59, 2903-2926.	5.4	29
13	Influence of polyphenolic extracts from <i>Enydra fluctuans</i> on oxidative stress induced by acephate in rats. Food and Chemical Toxicology, 2010, 48, 2766-2771.	1.8	25
14	<i>In vitro</i> Antioxidant Activity of Different Cultivars of Banana Flower (<i>Musa</i>)	1.5	23
15	Indian freshwater edible snail <i>Bellamya bengalensis</i> lipid extract prevents T cell mediated hypersensitivity and inhibits LPS induced macrophage activation. Journal of Ethnopharmacology, 2014, 157, 320-329.	2.0	23
16	Comparative real-time study of cellular uptake of a formulated conjugated linolenic acid rich nano and conventional macro emulsions and their bioactivity in ex vivo models for parenteral applications. Colloids and Surfaces B: Biointerfaces, 2015, 126, 426-436.	2.5	18
17	Comparative evaluation of essential fatty acid composition of mothers' milk of some urban and suburban regions of West Bengal, India. International Journal of Food Sciences and Nutrition, 2012, 63, 895-901.	1.3	15
18	<i>Oxalis corniculata</i> (Oxalidaceae) Leaf Extract Exerts <i>In Vitro</i> Antimicrobial and <i>In Vivo</i> Anticolonizing Activities Against <i>Shigella dysenteriae</i> 1 (NT4907) and <i>Shigella flexneri</i> 2a (2457T) in Induced Diarrhea in Suckling Mice. Journal of Medicinal Food, 2013, 16, 801-809.	0.8	14

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19	Dietary effects of diacylglycerol rich mustard oil on lipid profile of normocholesterolemic and hypercholesterolemic rats. <i>Journal of Food Science and Technology</i> , 2013, 50, 678-686.	1.4	13
20	Dietary Effects of Pure and Diacylglycerol-rich Rice Bran Oil on Growth Pattern and Lipid Profile of Rats. <i>Journal of Oleo Science</i> , 2012, 61, 369-375.	0.6	12
21	Ameliorative Influence of Sesame Lignans on Lipid Profile and Lipid Peroxidation in Induced Diabetic Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5875-5880.	2.4	11
22	Enzymatic synthesis of lipophilic lutein-PUFA esters and assessment of their stabilization potential in EPA-DHA rich fish oil matrix. <i>Journal of Food Science and Technology</i> , 2019, 56, 2345-2354.	1.4	10
23	Antioxidative Effect of Sesame Lignans in Diabetes Mellitus Blood: an in vitro study. <i>Journal of Oleo Science</i> , 2005, 54, 39-43.	0.6	9
24	A Review on Potential of Proteins as an Excipient for Developing a Nano-Carrier Delivery System. <i>Critical Reviews in Therapeutic Drug Carrier Systems</i> , 2017, 34, 453-488.	1.2	9
25	Studies on the Fluidity of Milk Lipids of Mothers from Three Socioeconomic Groups of West Bengal, India. <i>Journal of Tropical Pediatrics</i> , 2013, 59, 407-412.	0.7	6
26	Combination of low dose major n3 PUFAs in fresh water mussel lipid is an alternative of EPA-DHA supplementation in inflammatory conditions of arthritis and LPS stimulated macrophages. <i>PharmaNutrition</i> , 2015, 3, 67-75.	0.8	5
27	A novel nanoformulation of \pm -eleostearic acid restores molecular pathogenesis of hypersensitivity. <i>Nanomedicine</i> , 2019, 14, 529-552.	1.7	4
28	Enzymatically excised oligopeptides from <i>Bellamyia bengalensis</i> shows potent antioxidative and anti-hypertensive activity. <i>Journal of Food Science and Technology</i> , 2020, 57, 2586-2601.	1.4	4
29	ACE Inhibitory Peptides from <i>Bellamyia bengalensis</i> Protein Hydrolysates: In Vitro and In Silico Molecular Assessment. <i>Processes</i> , 2021, 9, 1316.	1.3	4
30	Self Nano-Emulsifying Curcumin (SNEC30) attenuates arsenic-induced cell death in mice. <i>Toxicology Reports</i> , 2021, 8, 1428-1436.	1.6	4
31	Protective effect of secondary plant metabolites from <i>Ipomoea aquatica</i> Forsk. against carbofuran induced damages. <i>Indian Journal of Experimental Biology</i> , 2013, 51, 1109-19.	0.5	3
32	Modification of the toxicity of an azo compound through complex formation help target bacterial strains. <i>Journal of Chemical Sciences</i> , 2018, 130, 1.	0.7	2
33	Nanoformulation and Administration of PUFA-rich systems for Applications in modern healthcare. , 2017, , 165-200.		1
34	Dietary Effect of Enzymatic Interesterified Palmolein vis-a-vis Chemically Interesterified Palmolein and Hydrogenated Fat (Vanapati) on serum and Other Tissue Lipid. <i>Journal of Japan Oil Chemists' Society</i> , 1999, 48, 479-486,506.	0.3	0
35	Dietary Effects of Natural Conjugated Triene Fatty Acid in Comparison with Trans Fatty Acids of Hydrogenated Fat on Plasma and Tissue Lipid Profile. <i>Journal of Oleo Science</i> , 2004, 53, 57-62.	0.6	0
36	Promising Functional Lipids for Therapeutic Applications. , 2018, , 413-449.		0

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37	Protection against carbofuran-induced toxicity in rat tissues and plasma by <i>Ipomoea aquatica</i> Forsk crude extract. <i>Journal of Experimental and Integrative Medicine</i> , 2013, 3, 323.	0.1	0