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38 665 4.4 3.9 ext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
35	Comparative study of gastrointestinal absorption of EPA & DHA rich fish oil from nano and conventional emulsion formulation in rats. <i>Food Research International</i> , 2012 , 49, 72-79	7	69
34	Antimicrobial activity of Sesbania grandiflora flower polyphenol extracts on some pathogenic bacteria and growth stimulatory effect on the probiotic organism Lactobacillus acidophilus. <i>Microbiological Research</i> , 2012 , 167, 500-6	5.3	48
33	Lutein content and in vitro antioxidant activity of different cultivars of Indian marigold flower (Tagetes patula L.) extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8259-64	5.7	47
32	Enzymatic modification of sesame seed protein, sourced from waste resource for nutraceutical application. <i>Food and Bioproducts Processing</i> , 2015 , 94, 70-81	4.9	38
31	Evaluation of antioxidative, antibacterial and probiotic growth stimulatory activities of Sesamum indicum honey containing phenolic compounds and lignans. <i>LWT - Food Science and Technology</i> , 2015 , 61, 244-250	5.4	37
30	Antioxidative effect of conjugated linolenic acid in diabetic and non-diabetic blood: an in vitro study. <i>Journal of Oleo Science</i> , 2006 , 56, 19-24	1.6	32
29	Designing of B PUFA enriched biocompatible nanoemulsion with sesame protein isolate as a natural surfactant: Focus on enhanced shelf-life stability and biocompatibility. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018 , 538, 36-44	5.1	29
28	Comparative prophylactic effects of Heleostearic acid rich nano and conventional emulsions in induced diabetic rats. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1724-36	3.3	26
27	Effects of nano-sizing on lipid bioaccessibility and ex vivo bioavailability from EPA-DHA rich oil in water nanoemulsion. <i>Food Chemistry</i> , 2019 , 275, 135-142	8.5	26
26	Antihyperlipidemic effect of sesame (Sesamum indicum L.) protein isolate in rats fed a normal and high cholesterol diet. <i>Journal of Food Science</i> , 2010 , 75, H274-9	3.4	24
25	Influence of polyphenolic extracts from Enydra fluctuans on oxidative stress induced by acephate in rats. <i>Food and Chemical Toxicology</i> , 2010 , 48, 2766-71	4.7	24
24	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. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 126, 426-36	6	17
23	Amalgamation of polyphenols and probiotics induce health promotion. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2903-2926	11.5	15
22	In vitro antioxidant activity of different cultivars of banana flower (Musa paradicicus L.) extracts available in India. <i>Journal of Food Science</i> , 2011 , 76, C1292-9	3.4	15
21	Indian freshwater edible snail Bellamya bengalensis lipid extract prevents T cell mediated hypersensitivity and inhibits LPS induced macrophage activation. <i>Journal of Ethnopharmacology</i> , 2014 , 157, 320-9	5	14
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, 369-75	1.6	12
19	Nutritional aspects, flavour profile and health benefits of crab meat based novel food products and valorisation of processing waste to wealth: A review. <i>Trends in Food Science and Technology</i> , 2021 , 112, 252-267	15.3	12

(2018-2013)

18	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, 678-86	3.3	11
17	Comparative evaluation of essential fatty acid composition of mothersamilk of some urban and suburban regions of West Bengal, India. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 895-901	3.7	11
16	Oxalis corniculata (Oxalidaceae) leaf extract exerts in vitro antimicrobial and in vivo anticolonizing activities against Shigella dysenteriae 1 (NT4907) and Shigella flexneri 2a (2457T) in induced diarrhea in suckling mice. <i>Journal of Medicinal Food</i> , 2013 , 16, 801-9	2.8	8
15	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, 5875-80	5.7	8
14	Antioxidative Effect of Sesame Lignans in Diabetes Mellitus Blood: an in vitro study. <i>Journal of Oleo Science</i> , 2005 , 54, 39-43	1.6	8
13	Combination of low dose major n3 PUFAs in fresh water mussel lipid is an alternative of EPADHA supplementation in inflammatory conditions of arthritis and LPS stimulated macrophages. <i>PharmaNutrition</i> , 2015 , 3, 67-75	2.9	5
12	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	2.8	5
11	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	3.3	4
10	A novel nanoformulation of Heleostearic acid restores molecular pathogenesis of hypersensitivity. <i>Nanomedicine</i> , 2019 , 14, 529-552	5.6	4
9	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, 407-12	1.2	3
8	Protective effect of secondary plant metabolites from Ipomoea aquatica Forsk. against carbofuran induced damages. <i>Indian Journal of Experimental Biology</i> , 2013 , 51, 1109-19		3
7	Enzymatically excised oligopeptides from shows potent antioxidative and anti-hypertensive activity. <i>Journal of Food Science and Technology</i> , 2020 , 57, 2586-2601	3.3	2
6	Modification of the toxicity of an azo compound through complex formation help target bacterial strains. <i>Journal of Chemical Sciences</i> , 2018 , 130, 1	1.8	2
5	ACE Inhibitory Peptides from Bellamya bengalensis Protein Hydrolysates: In Vitro and In Silico Molecular Assessment. <i>Processes</i> , 2021 , 9, 1316	2.9	2
4	Self Nano-Emulsifying Curcumin (SNEC30) attenuates arsenic-induced cell death in mice. <i>Toxicology Reports</i> , 2021 , 8, 1428-1436	4.8	2
3	Nanoformulation and dedministration of PUFA-rich systems for depplications in modern healthcare 2017 , 165-200		1
2	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	1.6	
1	Promising Functional Lipids for Therapeutic Applications 2018 , 413-449		