

# Pubali Dhar

## 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.

35 papers	564 citations	14 h-index	23 g-index
38 ext. papers	665 ext. citations	4.4 avg, IF	3.9 L-index

#	Paper	IF	Citations
35	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> , <b>2021</b> , 112, 252-267	15.3	12
34	ACE Inhibitory Peptides from <i>Bellamya bengalensis</i> Protein Hydrolysates: In Vitro and In Silico Molecular Assessment. <i>Processes</i> , <b>2021</b> , 9, 1316	2.9	2
33	Self Nano-Emulsifying Curcumin (SNEC30) attenuates arsenic-induced cell death in mice. <i>Toxicology Reports</i> , <b>2021</b> , 8, 1428-1436	4.8	2
32	Enzymatically excised oligopeptides from shows potent antioxidative and anti-hypertensive activity. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 2586-2601	3.3	2
31	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> , <b>2019</b> , 56, 2345-2354	3.3	4
30	A novel nanoformulation of Eleostearic acid restores molecular pathogenesis of hypersensitivity. <i>Nanomedicine</i> , <b>2019</b> , 14, 529-552	5.6	4
29	Amalgamation of polyphenols and probiotics induce health promotion. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 2903-2926	11.5	15
28	Effects of nano-sizing on lipid bioaccessibility and ex vivo bioavailability from EPA-DHA rich oil in water nanoemulsion. <i>Food Chemistry</i> , <b>2019</b> , 275, 135-142	8.5	26
27	Modification of the toxicity of an azo compound through complex formation help target bacterial strains. <i>Journal of Chemical Sciences</i> , <b>2018</b> , 130, 1	1.8	2
26	Designing of 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> , <b>2018</b> , 538, 36-44	5.1	29
25	Promising Functional Lipids for Therapeutic Applications <b>2018</b> , 413-449		
24	Nanoformulation and Administration of PUFA-rich systems for applications in modern healthcare <b>2017</b> , 165-200		1
23	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> , <b>2017</b> , 34, 453-488	2.8	5
22	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> , <b>2015</b> , 3, 67-75	2.9	5
21	Evaluation of antioxidative, antibacterial and probiotic growth stimulatory activities of <i>Sesamum indicum</i> honey containing phenolic compounds and lignans. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 61, 244-250	5.4	37
20	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> , <b>2015</b> , 126, 426-36	6	17
19	Enzymatic modification of sesame seed protein, sourced from waste resource for nutraceutical application. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 94, 70-81	4.9	38

18	Comparative prophylactic effects of Eleostearic acid rich nano and conventional emulsions in induced diabetic rats. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 1724-36	3.3	26
17	Indian freshwater edible snail <i>Bellamya bengalensis</i> lipid extract prevents T cell mediated hypersensitivity and inhibits LPS induced macrophage activation. <i>Journal of Ethnopharmacology</i> , <b>2014</b> , 157, 320-9	5	14
16	Dietary effects of diacylglycerol rich mustard oil on lipid profile of normocholesterolemic and hypercholesterolemic rats. <i>Journal of Food Science and Technology</i> , <b>2013</b> , 50, 678-86	3.3	11
15	Oxalis corniculata (Oxalidaceae) leaf extract exerts in vitro antimicrobial and in vivo anticolonizing activities against <i>Shigella dysenteriae</i> 1 (NT4907) and <i>Shigella flexneri</i> 2a (2457T) in induced diarrhea in suckling mice. <i>Journal of Medicinal Food</i> , <b>2013</b> , 16, 801-9	2.8	8
14	Studies on the fluidity of milk lipids of mothers from three socioeconomic groups of West Bengal, India. <i>Journal of Tropical Pediatrics</i> , <b>2013</b> , 59, 407-12	1.2	3
13	Protective effect of secondary plant metabolites from <i>Ipomoea aquatica</i> Forsk. against carbofuran induced damages. <i>Indian Journal of Experimental Biology</i> , <b>2013</b> , 51, 1109-19		3
12	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> . <i>Microbiological Research</i> , <b>2012</b> , 167, 500-6	5.3	48
11	Comparative study of gastrointestinal absorption of EPA & DHA rich fish oil from nano and conventional emulsion formulation in rats. <i>Food Research International</i> , <b>2012</b> , 49, 72-79	7	69
10	Comparative evaluation of essential fatty acid composition of mothers milk of some urban and suburban regions of West Bengal, India. <i>International Journal of Food Sciences and Nutrition</i> , <b>2012</b> , 63, 895-901	3.7	11
9	Dietary effects of pure and diacylglycerol-rich rice bran oil on growth pattern and lipid profile of rats. <i>Journal of Oleo Science</i> , <b>2012</b> , 61, 369-75	1.6	12
8	In vitro antioxidant activity of different cultivars of banana flower ( <i>Musa paradisiacus</i> L.) extracts available in India. <i>Journal of Food Science</i> , <b>2011</b> , 76, C1292-9	3.4	15
7	Antihyperlipidemic effect of sesame ( <i>Sesamum indicum</i> L.) protein isolate in rats fed a normal and high cholesterol diet. <i>Journal of Food Science</i> , <b>2010</b> , 75, H274-9	3.4	24
6	Lutein content and in vitro antioxidant activity of different cultivars of Indian marigold flower ( <i>Tagetes patula</i> L.) extracts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 8259-64	5.7	47
5	Influence of polyphenolic extracts from <i>Enhydra fluctuans</i> on oxidative stress induced by acephate in rats. <i>Food and Chemical Toxicology</i> , <b>2010</b> , 48, 2766-71	4.7	24
4	Ameliorative influence of sesame lignans on lipid profile and lipid peroxidation in induced diabetic rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 5875-80	5.7	8
3	Antioxidative effect of conjugated linolenic acid in diabetic and non-diabetic blood: an in vitro study. <i>Journal of Oleo Science</i> , <b>2006</b> , 56, 19-24	1.6	32
2	Antioxidative Effect of Sesame Lignans in Diabetes Mellitus Blood: an in vitro study. <i>Journal of Oleo Science</i> , <b>2005</b> , 54, 39-43	1.6	8
1	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> , <b>2004</b> , 53, 57-62	1.6	

