

# Geevarethinam Jeyasekaran

## List of Publications by Year in descending order

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Version: 2024-02-01

64  
papers

1,339  
citations

361045

20  
h-index

377514

34  
g-index

64  
all docs

64  
docs citations

64  
times ranked

1533  
citing authors

#	ARTICLE	IF	CITATIONS
1	Skin, bone and muscle collagen extraction from the trash fish, leather jacket ( <i>Odonus niger</i> ) and their characterization. <i>Journal of Food Science and Technology</i> , 2013, 50, 1106-1113.	1.4	108
2	Comparison of the properties of multi-composite fish gelatin films with that of mammalian gelatin films. <i>Food Chemistry</i> , 2012, 135, 2260-2267.	4.2	85
3	Survival of amine-forming bacteria during the ice storage of fish and shrimp. <i>Food Microbiology</i> , 2002, 19, 617-625.	2.1	80
4	Quantitative and qualitative studies on the bacteriological quality of Indian white shrimp ( <i>Penaeus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.1	74
5	Human health risk assessment of heavy metals in aquatic sediments and freshwater fish caught from Thamirabarani River, the Western Ghats of South Tamil Nadu. <i>Marine Pollution Bulletin</i> , 2020, 159, 111496.	2.3	73
6	Functional characterization of gelatin extracted from bones of red snapper and grouper in comparison with mammalian gelatin. <i>LWT - Food Science and Technology</i> , 2012, 48, 30-36.	2.5	69
7	Effect of different types of heat processing on chemical changes in tuna. <i>Journal of Food Science and Technology</i> , 2010, 47, 174-181.	1.4	63
8	Changes in histamine and volatile amines in six commercially important species of fish of the Thoothukkudi coast of Tamil Nadu, India stored at ambient temperature. <i>Food Chemistry</i> , 2003, 82, 347-352.	4.2	59
9	Incidence of <i>Listeria</i> spp. in tropical fish. <i>International Journal of Food Microbiology</i> , 1996, 31, 333-340.	2.1	47
10	Pesticides contamination in the Thamirabarani, a perennial river in peninsular India: The first report on ecotoxicological and human health risk assessment. <i>Chemosphere</i> , 2021, 267, 129251.	4.2	46
11	Stability of chloramphenicol residues in shrimp subjected to heat processing treatments. <i>Food Microbiology</i> , 2006, 23, 47-51.	2.1	34
12	Accumulation of organochlorine and pyrethroid pesticide residues in fish, water, and sediments in the Thamirabarani river system of southern peninsular India. <i>Environmental Nanotechnology, Monitoring and Management</i> , 2019, 11, 100194.	1.7	34
13	Changes in the halophilic amine forming bacterial flora during salt-drying of sardines ( <i>Sardinella</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 28	2.9	28
14	Trace element concentrations in the organs of fish along the southeast coast of India. <i>Marine Pollution Bulletin</i> , 2021, 162, 111817.	2.3	27
15	Detection of White Spot Syndrome virus and Yellowhead virus in prawns imported into Australia. <i>Australian Veterinary Journal</i> , 2004, 82, 69-74.	0.5	26
16	Microbiological quality of sous-vide cook chill fish cakes during chilled storage (3°C). <i>International Journal of Food Science and Technology</i> , 2009, 44, 2120-2126.	1.3	26
17	A single enzyme PCR-RFLP protocol targeting 16S rRNA/tRNAval region to authenticate four commercially important shrimp species in India. <i>Food Chemistry</i> , 2018, 239, 369-376.	4.2	25
18	Molecular identification of grouper species using PCR-RFLP technique. <i>Food Control</i> , 2015, 51, 300-306.	2.8	24

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19	Concentrations of trace elements in the organs of commercially exploited crustaceans and cephalopods caught in the waters of Thoothukudi, South India. <i>Marine Pollution Bulletin</i> , 2020, 154, 111045.	2.3	24
20	Detection of hemolytic strains of <i>Aeromonas hydrophila</i> and <i>A. sobria</i> along with other <i>Aeromonas</i> spp. from fish and fishery products by multiplex PCR. <i>Journal of Food Science and Technology</i> , 2014, 51, 401-407.	1.4	22
21	An improved microbial assay for the detection of chloramphenicol residues in shrimp tissues. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 515-518.	2.7	21
22	Accumulation potential of heavy metals at different growth stages of Pacific white leg shrimp, <i>Penaeus vannamei</i> farmed along the Southeast coast of Peninsular India: A report on ecotoxicology and human health risk assessment. <i>Environmental Research</i> , 2022, 212, 113105.	3.7	21
23	Dry ice as a novel chilling medium along with water ice for short-term preservation of fish Emperor breams, <i>Lethrinus miniatus</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 485-493.	2.7	20
24	Risk assessment of organochlorine pesticides in seaweeds along the Gulf of Mannar, Southeast India. <i>Marine Pollution Bulletin</i> , 2020, 161, 111709.	2.3	20
25	Effect of Delayed Processing on Changes in Histamine and Other Quality Characteristics of 3 Commercially Canned Fishes. <i>Journal of Food Science</i> , 2005, 70, M24-M29.	1.5	18
26	Dietary intake of trace elements from commercially important fish and shellfish of Thoothukudi along the southeast coast of India and implications for human health risk assessment. <i>Marine Pollution Bulletin</i> , 2021, 173, 113020.	2.3	17
27	Physico-functional and mechanical properties of chitosan and calcium salts incorporated fish gelatin scaffolds. <i>International Journal of Biological Macromolecules</i> , 2013, 60, 262-267.	3.6	15
28	Antioxidant activities of squid protein hydrolysates prepared with papain using response surface methodology. <i>Food Science and Biotechnology</i> , 2016, 25, 665-672.	1.2	14
29	Prevalence of antibiotic resistant <i>Salmonella</i> spp. strains in shrimp farm source waters of Nagapattinam region in South India. <i>Marine Pollution Bulletin</i> , 2020, 155, 111171.	2.3	14
30	Evaluation of the Quality of Seer Fish ( <i>Scomberomorus commersonii</i> ) Stored in Dry Ice (Solid Carbon) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 5	0.6	13
31	Quality of Ornate Emperor ( <i>Lethrinus ornatus</i> ) Packed in a Combination of Dry Ice and Wet Ice and Stored Under Refrigeration. <i>Food Science and Technology International</i> , 2008, 14, 21-27.	1.1	13
32	Suitability of Antimicrobial Grouper Bone Gelatin Films as Edible Coatings for Vacuum-Packaged Fish Steaks. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 724-734.	0.6	13
33	QUALITY CHANGES IN ICE-STORED TROPICAL WIRE-NETTING REEF COD ( <i>EPINEPHELUS MERRA</i> ). <i>Journal of Food Processing and Preservation</i> , 2005, 29, 165-182.	0.9	12
34	Multiplex polymerase chain reaction-based assay for the specific detection of toxin-producing <i>Vibrio cholerae</i> in fish and fishery products. <i>Applied Microbiology and Biotechnology</i> , 2011, 90, 1111-1118.	1.7	12
35	Rapid detection of fraudulence in seven commercial shrimp products by species-specific PCR assays. <i>Food Control</i> , 2021, 124, 107871.	2.8	12
36	PCR-RFLP for authentication of different species of processed snappers using mitochondrial D-loop region by single enzyme. <i>Food Control</i> , 2018, 90, 58-65.	2.8	11

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37	Effect of household culinary processes on organochlorine pesticide residues (OCPs) in the seafood ( <i>Penaeus vannamei</i> ) and its associated human health risk assessment: Our vision and future scope. <i>Chemosphere</i> , 2022, 297, 134075.	4.2	11
38	Sensory, biochemical and bacteriological properties of octopus ( <i>Cistopus indicus</i> ) stored in ice. <i>Journal of Food Science and Technology</i> , 2015, 52, 6763-6769.	1.4	9
39	Effect of Delayed Icing on the Microbiological Quality of Tropical Fish: Barracudas ( <i>Sphyrna tiburo</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc	1.5	7
40	Quality changes in squid ( <i>Loligo duvaucelli</i> ) tubes chilled with dry ice and water ice. <i>Journal of Food Science and Technology</i> , 2010, 47, 401-407.	1.4	7
41	Rapid detection of <i>Salmonella enterica</i> serovars by multiplex PCR. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 953-959.	1.7	7
42	Occurrence of <i>Listeria monocytogenes</i> on the seafood contact surfaces of Tuticorin Coast of India. <i>Journal of Food Science and Technology</i> , 2018, 55, 2808-2812.	1.4	7
43	Effect of additives in the shelflife extension of chilled and frozen stored Indian octopus ( <i>Cistopus</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc	1.4	6
44	Safety assessment of edible red seaweeds <i>Gracilaria</i> and <i>Gelidiella</i> of Gulf of Mannar in terms of OCP residual contamination. <i>Environmental Nanotechnology, Monitoring and Management</i> , 2019, 12, 100245.	1.7	6
45	Authentication of nine snapper species by single-strand conformation polymorphism (SSCP) and forensically informative nucleotide sequencing (FINS) methods. <i>Food Control</i> , 2019, 99, 124-130.	2.8	6
46	Quality Evaluation in Chilled Cuttlefish( <i>Sepia pharaonis</i> )Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2005, 14, 37-49.	0.6	5
47	Effect of processing treatments on the white spot syndrome virus DNA in farmed shrimps ( <i>Penaeus</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc	1.0	5
48	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2019, 19, .	0.4	5
49	In-house and on-field validation of the multiplex PCR assay developed for authentication of three commercially important shrimp species. <i>LWT - Food Science and Technology</i> , 2021, 148, 111701.	2.5	5
50	Simultaneous detection of <i>Staphylococcus aureus</i> enterotoxin C-producing strains from clinical and environmental samples by multiplex PCR assay. <i>Annals of Microbiology</i> , 2011, 61, 585-590.	1.1	4
51	Microbiological quality of Cuttlefish ( <i>Sepia pharaonis</i> ) fillets stored in dry and wet ice. <i>Food Science and Technology International</i> , 2012, 18, 455-464.	1.1	4
52	Detection of <i>Salmonella enterica</i> serovars in shrimps in eight hours by multiplex PCR assay. <i>Annals of Microbiology</i> , 2012, 62, 225-231.	1.1	4
53	Antioxidative Properties of Squid Protein Hydrolysates Prepared Using Seer Fish Visceral Enzymes in Comparison with Commercial Enzymes. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 986-1000.	0.6	4
54	Biochemical Quality Changes During Iced Storage of Indian Octopus ( <i>Cistopus indicus</i> ). <i>Journal of Food Quality</i> , 2016, 39, 487-495.	1.4	3

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55	Molecular identification of Lutjanus species by PCR-RFLP analysis of mitochondrial 12S rRNA region. Journal of Food Composition and Analysis, 2019, 84, 103329.	1.9	3
56	Changes in Amine Forming Bacteria and Histamine in Yellowfin Tuna (Thunnus albacares) Through the Smoking Process. Journal of Aquatic Food Product Technology, 2003, 12, 43-56.	0.6	2
57	Microbiological and biochemical quality of grouper (<i>Epinephelus chlorostigma</i>) stored in dry ice and water ice. International Journal of Food Science and Technology, 2008, 43, 145-153.	1.3	2
58	Detection of Furazolidone Residues by Microbial Assay in Thermally Processed and Cold Stored Shrimp. Journal of Aquatic Food Product Technology, 2008, 17, 156-172.	0.6	2
59	Reverse transcription-PCR assay for the rapid detection of viable Vibrio cholerae from fresh and processed shrimp. Indian Journal of Fisheries, 0, 64, .	0.3	2
60	Infectious Salmon Anaemia Virus (ISAV) Ringtest: Validation of the ISAV Diagnostic Process using Virus-spiked Fish Tissues and ISAV TaqMan <sup>®</sup> Real-time RT-PCR. Journal of Aquaculture Research & Development, 2010, 01, .	0.4	2
61	Changes in the pattern of health beneficial omega 3 fatty acids during processing of sardine fish curry. Indian Journal of Fisheries, 0, 64, .	0.3	1
62	Formation of Biogenic Amines in Delayed Salt-Cured Whole and Guttred Indian Oil Sardines (Sardinella) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.6	0
63	Relationship between antioxidative potential and amino acids composition of the bioactive peptides prepared from Indian squid Uroteuthis (Photololigo) duvaucelii (dâ€™Orbigny, 1835) using alcalase. Indian Journal of Fisheries, 0, 64, .	0.3	0
64	Authentication of commercially important tuna species landed in Tuticorin coast of Tamil Nadu, India by SE-AFLP method. Indian Journal of Fisheries, 0, 64, .	0.3	0