Geevarethinam Jeyasekaran

List of Publications by Year
in descending order

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	Effect of household culinary processes on organochlorine pesticide residues (OCPs) in the seafood (Penaeus vannamei) and its associated human health risk assessment: Our vision and future scope. Chemosphere, 2022, 297, 134075.	4.2	11
2	Accumulation potential of heavy metals at different growth stages of Pacific white leg shrimp, Penaeus vannamei farmed along the Southeast coast of Peninsular India: A report on ecotoxicology and human health risk assessment. Environmental Research, 2022, 212, 113105.	3.7	21
3	Trace element concentrations in the organs of fish along the southeast coast of India. Marine Pollution Bulletin, 2021, 162, 111817.	2.3	27
4	Pesticides contamination in the Thamirabarani, a perennial river in peninsular India: The first report on ecotoxicological and human health risk assessment. Chemosphere, 2021, 267, 129251.	4.2	46
5	Rapid detection of fraudulence in seven commercial shrimp products by species-specific PCR assays. Food Control, 2021, 124, 107871.	2.8	12
6	In-house and on-field validation of the multiplex PCR assay developed for authentication of three commercially important shrimp species. LWT - Food Science and Technology, 2021, 148, 111701.	2.5	5
7	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. Marine Pollution Bulletin, 2021, 173, 113020.	2.3	17
8	Risk assessment of organochlorine pesticides in seaweeds along the Gulf of Mannar, Southeast India. Marine Pollution Bulletin, 2020, 161, 111709.	2.3	20
9	Human health risk assessment of heavy metals in aquatic sediments and freshwater fish caught from Thamirabarani River, the Western Ghats of South Tamil Nadu. Marine Pollution Bulletin, 2020, 159, 111496.	2.3	73
10	Concentrations of trace elements in the organs of commercially exploited crustaceans and cephalopods caught in the waters of Thoothukudi, South India. Marine Pollution Bulletin, 2020, 154, 111045.	2.3	24
11	Prevalence of antibiotic resistant Salmonella spp. strains in shrimp farm source waters of Nagapattinam region in South India. Marine Pollution Bulletin, 2020, 155, 111171.	2.3	14
12	Safety assessment of edible red seaweeds Gracilaria and Gelidiella of Gulf of Mannar in terms of OCP residual contamination. Environmental Nanotechnology, Monitoring and Management, 2019, 12, 100245.	1.7	6
13	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
14	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2019, 19, .	0.4	5
15	Accumulation of organochlorine and pyrethroid pesticide residues in fish, water, and sediments in the Thamirabarani river system of southern peninsular India. Environmental Nanotechnology, Monitoring and Management, 2019, 11, 100194.	1.7	34
16	Authentication of nine snapper species by single-strand conformation polymorphism (SSCP) and forensically informative nucleotide sequencing (FINS) methods. Food Control, 2019, 99, 124-130.	2.8	6
17	PCR-RFLP for authentication of different species of processed snappers using mitochondrial D-loop region by single enzyme. Food Control, 2018, 90, 58-65.	2.8	11
18	Formation of Biogenic Amines in Delayed Salt-Cured Whole and Gutted Indian Oil Sardines (Sardinella) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.6	0

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19	A single enzyme PCR-RFLP protocol targeting 16S rRNA/tRNAval region to authenticate four commercially important shrimp species in India. Food Chemistry, 2018, 239, 369-376.	4.2	25
20	Occurrence of Listeria monocytogenes on the seafood contact surfaces of Tuticorin Coast of India. Journal of Food Science and Technology, 2018, 55, 2808-2812.	1.4	7
21	Antioxidative Properties of Squid Protein Hydrolysates Prepared Using Seer Fish Visceral Enzymes in Comparison with Commercial Enzymes. Journal of Aquatic Food Product Technology, 2016, 25, 986-1000.	0.6	4
22	Biochemical Quality Changes During Iced Storage of Indian Octopus (Cistopus indicus). Journal of Food Quality, 2016, 39, 487-495.	1.4	3
23	Antioxidant activities of squid protein hydrolysates prepared with papain using response surface methodology. Food Science and Biotechnology, 2016, 25, 665-672.	1.2	14
24	Effect of additives in the shelflife extension of chilled and frozen stored Indian octopus (Cistopus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.4	6
25	Suitability of Antimicrobial Grouper Bone Gelatin Films as Edible Coatings for Vacuum-Packaged Fish Steaks. Journal of Aquatic Food Product Technology, 2016, 25, 724-734.	0.6	13
26	Sensory, biochemical and bacteriological properties of octopus (Cistopus indicus) stored in ice. Journal of Food Science and Technology, 2015, 52, 6763-6769.	1.4	9
27	Molecular identification of grouper species using PCR-RFLP technique. Food Control, 2015, 51, 300-306.	2.8	24
28	Detection of hemolytic strains of Aeromonas hydrophila and A. sobria along with other Aeromonas spp. from fish and fishery products by multiplex PCR. Journal of Food Science and Technology, 2014, 51, 401-407.	1.4	22
29	Skin, bone and muscle collagen extraction from the trash fish, leather jacket (Odonus niger) and their characterization. Journal of Food Science and Technology, 2013, 50, 1106-1113.	1.4	108
30	Physico-functional and mechanical properties of chitosan and calcium salts incorporated fish gelatin scaffolds. International Journal of Biological Macromolecules, 2013, 60, 262-267.	3.6	15
31	Microbiological quality of Cuttlefish (Sepia pharaonis) fillets stored in dry and wet ice. Food Science and Technology International, 2012, 18, 455-464.	1.1	4
32	Functional characterization of gelatin extracted from bones of red snapper and grouper in comparison with mammalian gelatin. LWT - Food Science and Technology, 2012, 48, 30-36.	2.5	69
33	Comparison of the properties of multi-composite fish gelatin films with that of mammalian gelatin films. Food Chemistry, 2012, 135, 2260-2267.	4.2	85
34	Detection of Salmonella enterica serovars in shrimps in eight hours by multiplex PCR assay. Annals of Microbiology, 2012, 62, 225-231.	1.1	4
35	Effect of processing treatments on the white spot syndrome virus DNA in farmed shrimps (Penaeus) Tj ETQq1 1 0.784314 rgBT /Overl	1.0	5
36	Rapid detection of Salmonella enterica serovars by multiplex PCR. World Journal of Microbiology and Biotechnology, 2011, 27, 953-959.	1.7	7

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37	Multiplex polymerase chain reaction-based assay for the specific detection of toxin-producing Vibrio cholerae in fish and fishery products. Applied Microbiology and Biotechnology, 2011, 90, 1111-1118.	1.7	12
38	Simultaneous detection of Staphylococcus aureus enterotoxin C-producing strains from clinical and environmental samples by multiplex PCR assay. Annals of Microbiology, 2011, 61, 585-590.	1.1	4
39	Effect of different types of heat processing on chemical changes in tuna. Journal of Food Science and Technology, 2010, 47, 174-181.	1.4	63
40	Quality changes in squid (Loligo duvaucelli) tubes chilled with dry ice and water ice. Journal of Food Science and Technology, 2010, 47, 401-407.	1.4	7
41	Infectious Salmon Anaemia Virus (ISAV) Ringtest: Validation of the ISAV Diagnositic Process using Virus-spiked Fish Tissues and ISAV TaqManÂ® Real-time RT-PCR. Journal of Aquaculture Research & Development, 2010, 01, .	0.4	2
42	Microbiological quality of sousâ€vide cook chill fish cakes during chilled storage (3â€ƒÂ°C). International Journal of Food Science and Technology, 2009, 44, 2120-2126.	1.3	26
43	Microbiological and biochemical quality of grouper (Epinephelus chlorostigma) stored in dry ice and water ice. International Journal of Food Science and Technology, 2008, 43, 145-153.	1.3	2
44	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
45	Quality of Ornate Emperor(Lethrinus ornatus)Packed in a Combination of Dry Ice and Wet Ice and Stored Under Refrigeration. Food Science and Technology International, 2008, 14, 21-27.	1.1	13
46	An improved microbial assay for the detection of chloramphenicol residues in shrimp tissues. Innovative Food Science and Emerging Technologies, 2007, 8, 515-518.	2.7	21
47	Stability of chloramphenicol residues in shrimp subjected to heat processing treatments. Food Microbiology, 2006, 23, 47-51.	2.1	34
48	Quantitative and qualitative studies on the bacteriological quality of Indian white shrimp (Penaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.1	74
49	Effect of Delayed Processing on Changes in Histamine and Other Quality Characteristics of 3 Commercially Canned Fishes. Journal of Food Science, 2005, 70, M24-M29.	1.5	18
50	QUALITY CHANGES IN ICE-STORED TROPICAL WIRE-NETTING REEF COD (EPINEPHELUS MERRA). Journal of Food Processing and Preservation, 2005, 29, 165-182.	0.9	12
51	Quality Evaluation in Chilled Cuttlefish(Sepia pharaonis)Fillets. Journal of Aquatic Food Product Technology, 2005, 14, 37-49.	0.6	5
52	Detection of White Spot Syndrome virus and Yellowhead virus in prawns imported into Australia. Australian Veterinary Journal, 2004, 82, 69-74.	0.5	26
53	Dry ice as a novel chilling medium along with water ice for short-term preservation of fish Emperor breams, lethrinus (Lethrinus miniatus). Innovative Food Science and Emerging Technologies, 2004, 5, 485-493.	2.7	20
54	Effect of Delayed Icing on the Microbiological Quality of Tropical Fish: Barracudas (Sphyraena) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.5	7

#	Article	IF	Citations
55	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. Food Chemistry, 2003, 82, 347-352.	4.2	59
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	Evaluation of the Quality of Seer Fish(Scomberomorus commersonii)Stored in Dry Ice (Solid Carbon) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.6	13
58	Changes in the halophilic amine forming bacterial flora during salt-drying of sardines (Sardinella) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	2.9	28
59	Survival of amine-forming bacteria during the ice storage of fish and shrimp. Food Microbiology, 2002, 19, 617-625.	2.1	80
60	Incidence of Listeria spp. in tropical fish. International Journal of Food Microbiology, 1996, 31, 333-340.	2.1	47
61	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
62	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
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