

Shuva Bhowmik

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

164
citations

1306789

7
h-index

1125271

13
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21
all docs

21
docs citations

21
times ranked

135
citing authors

#	ARTICLE	IF	CITATIONS
1	Monitoring of pesticide residues from fish feed, fish and vegetables in Bangladesh by GC-MS using the QuEChERS method. <i>Heliyon</i> , 2021, 7, e06390.	1.4	39
2	Determination of formaldehyde in wet marketed fish by HPLC analysis: A negligible concern for fish and food safety in Bangladesh. <i>Egyptian Journal of Aquatic Research</i> , 2017, 43, 245-248.	1.0	26
3	Assessment of food safety knowledge, attitudes and practices of fish farmers and restaurants food handlers in Bangladesh. <i>Heliyon</i> , 2020, 6, e05485.	1.4	21
4	Risk assessment of heavy metals in marine fish and seafood from Kedah and Selangor coastal regions of Malaysia: a high-risk health concern for consumers. <i>Environmental Science and Pollution Research</i> , 2021, 28, 55166-55175.	2.7	17
5	An Update of Lectins from Marine Organisms: Characterization, Extraction Methodology, and Potential Biofunctional Applications. <i>Marine Drugs</i> , 2022, 20, 430.	2.2	13
6	Nutritional profile of wild, pond-, gher- and cage-cultured tilapia in Bangladesh. <i>Heliyon</i> , 2021, 7, e06968.	1.4	10
7	Protease Producing Bacteria and Activity in Gut of Tiger Shrimp (<i>Penaeus monodon</i>). <i>Journal of Fisheries and Aquatic Science</i> , 2015, 10, 489-500.	0.1	9
8	Formaldehyde-Associated Risk Assessment of Fish Sold in Local Markets of Bangladesh. <i>Agricultural Research</i> , 2020, 9, 102-108.	0.9	8
9	Nutritional Profile of Hilsa Fish [<i>Tenulosa ilisha</i> (Hamilton, 1822)] in Six Selected Regions of Bangladesh. <i>Journal of Nutrition & Food Sciences</i> , 2016, 06, .	1.0	6
10	Nutritional properties of wild and fattening mud crab (<i>Scylla serrata</i>) in the south-eastern district of Bangladesh. <i>Heliyon</i> , 2022, 8, e09696.	1.4	4
11	Tilapia from Most of the Sources in Bangladesh are Safe for Human Consumption: A Hazard Index (HI) Based Study on Heavy Metals. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 1017-1027.	0.6	3
12	Comparison of soil nutrients, pH and electrical conductivity among fish ponds of different ages in Noakhali, Bangladesh. <i>Korean Journal of Agricultural Science</i> , 2017, 44, .	0.2	3
13	Development and nutritional index of ready to use fish products (RUFPs) from small fish species: Future superfoods for consumers. <i>Applied Food Research</i> , 2022, 2, 100111.	1.4	2
14	ELISA validation and determination of cut-off level for chloramphenicol (CAP) residues in shrimp and fish. <i>Our Nature</i> , 2017, 15, 13-18.	0.1	1
15	Comparative analysis of microbiological status between raw and Ready-to-Eat product of black tiger shrimp (<i>Penaeus monodon</i>). <i>International Journal of Biosciences</i> , 2015, 6, 43-49.	0.4	1
16	Evaluation of occupational health management status and safety issues of the small-scale fisheries sector in Bangladesh. <i>International Maritime Health</i> , 2022, 73, 10-19.	0.3	1
17	Impact of Climate Change on the Socio-Economics of Aquaculture in the District of Noakhali, Bangladesh. <i>Journal of Aquaculture Research & Development</i> , 2016, 7, .	0.4	0
18	Effects of freezing periods and polythene packaging with or without turmeric powder paste on proximate composition of <i>Labeo bata</i> fish. <i>Croatian Journal of Food Science and Technology</i> , 2021, 13, 90-95.	0.5	0

#	ARTICLE	IF	CITATIONS
19	Assessment of sensory and microbiological quality of five marketed fish species at Dhaka city in Bangladesh. Food Research, 2021, 5, 86-92.	0.3	0
20	Effect of Treatments (Lemon, Mustard and Garlic) on the Minerals Value of Smoked Hilsa (<i>Tenualosa ilisha</i>) During Storage Period. American Journal of Life Sciences, 2016, 4, 133.	0.3	0
21	Effect of Lemon, Mustard and Garlic Treatments on the Quality of Smoked Hilsa (<i>Tenualosa ilisha</i>) During Storage Period. Journal of Food Processing & Technology, 2016, 7, .	0.2	0