

Subrota Hati

List of Publications by Year in Descending Order

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Version: 2024-04-28

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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.

67

papers

879

citations

15

h-index

28

g-index

82

ext. papers

1,203

ext. citations

2.7

avg, IF

4.95

L-index

#	Paper	IF	Citations
67	Production and Biofunctionality of Milk-Derived Bioactive Peptides 2022 , 297-316		
66	Food derived ACE inhibitory peptides 2022 , 39-54		
65	Development of black fungus-based 3D printed foods as dysphagia diet: Effect of gums incorporation. <i>Food Hydrocolloids</i> , 2022 , 123, 107173	10.6	5
64	Characterization of carvacrol incorporated antimicrobial film based on agar/konjac glucomannan and its application in chicken preservation. <i>Journal of Food Engineering</i> , 2022 , 330, 111091	6	1
63	Anti-Obesity Activities of Probiotics and Dairy Based Ingredients 2022 , 29-43		
62	Anti-Inflammatory, ACE Inhibitory, Antioxidative Activities and Release of Novel Antihypertensive and Antioxidative Peptides from Whey Protein Hydrolysate with Molecular Interactions. 2022 , 1-15		
61	Exploring the potential of Lactobacillus and Saccharomyces for biofunctionalities and the release of bioactive peptides from whey protein fermentate. <i>Food Bioscience</i> , 2022 , 101758	4.9	1
60	Correlating rheology with 3D printing performance based on thermo-responsive Carrageenan/Pleurotus ostreatus protein with regard to interaction mechanism. <i>Food Hydrocolloids</i> , 2022 , 131, 107813	10.6	1
59	Significance of on Antioxidative and Anti-Inflammatory Activities and Ultrafiltration Peptide Fractions as Potential Sources of Antioxidative Peptides from Fermented Camel Milk (Indian Breed). <i>Journal of the American College of Nutrition</i> , 2021 , 1-10	3.5	1
58	Exploring potentials of antioxidative, anti-inflammatory activities and production of bioactive peptides in lactic fermented camel milk. <i>Food Bioscience</i> , 2021 , 44, 101404	4.9	2
57	Evaluation of probiotic potentials of yeast isolates from traditional fermented rice beverages of Meghalaya, India. <i>Reviews in Medical Microbiology</i> , 2021 , 32, 28-38	1.1	1
56	Impact of Lactobacillus cultures on production of B-vitamins, organic acids and biotransformation of soy isoflavones. <i>Acta Alimentaria</i> , 2021 , 50, 125-135	1	
55	Bioactivities and ACE-inhibitory peptides releasing potential of lactic acid bacteria in fermented soy milk. <i>Food Production Processing and Nutrition</i> , 2021 , 3,	4.6	3
54	Antioxidant activity, total phenolic content and biotransformation of isoflavones during soy lactic-fermentations. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15583	2.1	2
53	Bioconversion and bioaccessibility of isoflavones from yogurt during in vitro digestion. <i>Food Chemistry</i> , 2021 , 343, 128553	8.5	7
52	Significance of storage study on ACE inhibitory, antioxidative, antimicrobial activities, and biotransformation of isoflavones of functional fermented soy-based beverage. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	2
51	Bioactive peptides in the management of lifestyle-related diseases: Current trends and future perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-14	11.5	9

50	Techno-functional characterization of indigenous isolates from the traditional fermented foods of Meghalaya, India. <i>Current Research in Food Science</i> , 2020 , 3, 9-18	5.6	9
49	β-Glucosidase from almonds and yoghurt cultures in the biotransformation of isoflavones in soy milk. <i>Food Bioscience</i> , 2020 , 34, 100542	4.9	9
48	Potential of Nonthermal Plasma Technology in Food Preservation 2020 , 187-209		
47	Antioxidant activities, proteolytic activity and growth behavior of Lactobacillus cultures during fermentation of goat milk 2020 , 73, 57-66		2
46	Effect of Nutritional Factors on Growth Behaviour, Proteolytic, β-Glucosidase and β-Galactosidase Activities of Lactobacillus Cultures during Soy-Drink Fermentation. <i>Current Research in Nutrition and Food Science</i> , 2020 , 8, 877-888	1.1	2
45	Exploring the Potentiality of Lactobacillus Cultures on the Production of Milk-Derived Bioactive Peptides with Antidiabetic Activity. <i>International Journal of Peptide Research and Therapeutics</i> , 2020 , 26, 1613-1627	2.1	8
44	Characterization and production of novel antioxidative peptides derived from fermented goat milk by L. fermentum. <i>LWT - Food Science and Technology</i> , 2020 , 119, 108887	5.4	15
43	Purification and Production of Novel Angiotensin I-Converting Enzyme (ACE) Inhibitory Bioactive Peptides Derived from Fermented Goat Milk. <i>International Journal of Peptide Research and Therapeutics</i> , 2020 , 26, 997-1011	2.1	11
42	Bio-nutritional aspects of Tungrymbai, an ethnic functional fermented soy food of Khasi Hills, Meghalaya, India. <i>Clinical Nutrition Experimental</i> , 2019 , 26, 8-22	2	3
41	Fermented Beverages and Their Health Benefits 2019 , 1-29		1
40	Short-chain fatty acid and vitamin production potentials of Lactobacillus isolated from fermented foods of Khasi Tribes, Meghalaya, India. <i>Annals of Microbiology</i> , 2019 , 69, 1191-1199	3.2	14
39	Encapsulation Of Probiotics For Enhancing The Survival In Gastrointestinal Tract 2019 , 225-244		1
38	Biofunctional Attributes and Storage Study of Soy Milk Fermented by and. <i>Food Technology and Biotechnology</i> , 2019 , 57, 399-407	2.1	17
37	Biofunctional Yogurt and its Bioactive Peptides 2019 , 135-175		
36	Technological Advancement of Functional Fermented Dairy Beverages 2019 , 101-136		3
35	Considering the potential of Lactobacillus rhamnosus for producing Angiotensin I-Converting Enzyme (ACE) inhibitory peptides in fermented camel milk (Indian breed). <i>Food Bioscience</i> , 2018 , 23, 16-22	4.9	18
34	Food bioprocessing by non-thermal plasma technology. <i>Current Opinion in Food Science</i> , 2018 , 19, 85-91	9.8	23
33	Influence of Whey Protein Concentrate on the Production of Antibacterial Peptides Derived from Fermented Milk by Lactic Acid Bacteria. <i>International Journal of Peptide Research and Therapeutics</i> , 2018 , 24, 87-98	2.1	24

32	Comparative Growth Behaviour and Biofunctionality of Lactic Acid Bacteria During Fermentation of Soy Milk and Bovine Milk. <i>Probiotics and Antimicrobial Proteins</i> , 2018 , 10, 277-283	5.5	20
31	Purification and Characterization of Antioxidative Peptides Derived From Fermented Milk (Lassi) by Lactic Cultures. <i>International Journal of Peptide Research and Therapeutics</i> , 2018 , 24, 235-249	2.1	16
30	Production of antihypertensive (angiotensin I-converting enzyme inhibitory) peptides derived from fermented milk supplemented with WPC70 and Calcium caseinate by Lactobacillus cultures. <i>Reviews in Medical Microbiology</i> , 2018 , 29, 30-40	1.1	6
29	In Vitro and In Silico Analysis of Novel ACE-Inhibitory Bioactive Peptides Derived from Fermented Goat Milk. <i>International Journal of Peptide Research and Therapeutics</i> , 2018 , 24, 441-453	2.1	26
28	Fermented camel milk: A Review on its bio-functional properties. <i>Emirates Journal of Food and Agriculture</i> , 2018 , 30, 268	1	10
27	Technological Interventions in Kulfi Production: A Review 2018 , 75-92		
26	Evaluation of probiotic potentials of Lactobacillus isolated from traditional fermented foods of Garo Hills, Meghalaya, India. <i>Reviews in Medical Microbiology</i> , 2018 , 29, 120-128	1.1	6
25	Impact of whey protein concentrate on proteolytic lactic cultures for the production of isoflavones during fermentation of soy milk. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13287	2.1	8
24	In Silico and In vitro Analysis of Novel Angiotensin I-Converting Enzyme (ACE) inhibitory Bioactive Peptides Derived from Fermented Camel Milk (<i>Camelus dromedarius</i>). <i>International Journal of Peptide Research and Therapeutics</i> , 2017 , 23, 441-459	2.1	23
23	Microencapsulation of Bacterial Cells by Emulsion Technique for Probiotic Application. <i>Methods in Molecular Biology</i> , 2017 , 1479, 273-279	1.4	11
22	Impact of Proteolytic Lactobacillus helveticus MTCC5463 on Production of Bioactive Peptides Derived from Honey Based Fermented Milk. <i>International Journal of Peptide Research and Therapeutics</i> , 2017 , 23, 297-303	2.1	13
21	Biofunctional Properties of Cultured Buttermilk Prepared by Incorporation of Fermented Paneer Whey. <i>International Journal of Current Microbiology and Applied Sciences</i> , 2017 , 6, 933-945	1.3	2
20	Bio-Diversity of Lactobacillus Cultures Associated with the Traditional Ethnic Fermented Foods of West Garo Hills, Meghalaya, India. <i>International Journal of Current Microbiology and Applied Sciences</i> , 2017 , 6, 1090-1092	1.3	3
19	Identification and Characterization of Lactobacillus isolates from fermented soya food Tungrymbai, Meghalaya, India. <i>International Journal of Current Microbiology and Applied Sciences</i> , 2017 , 6, 1103-1112	1.3	2
18	Process Optimization for the Production of α -Galactosidase Using Potential Lactobacillus Cultures. <i>International Journal of Current Microbiology and Applied Sciences</i> , 2017 , 6, 1454-1469	1.3	2
17	Lactulose: Significance in Milk and Milk Products. <i>International Journal of Current Microbiology and Applied Sciences</i> , 2016 , 5, 721-732	1.3	2
16	α -Glucosidase activity and bioconversion of isoflavones during fermentation of soymilk. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 216-20	4.3	55
15	Isolation and identification of phytate-degrading lactobacilli from indian cereal-based fermented milk product-Baabadi. <i>International Journal of Fermented Foods</i> , 2015 , 4, 49	2	3

14	Antimicrobial activity of bioactive peptides derived from fermentation of soy milk by <i>Lactobacillus plantarum</i> C2 against common foodborne pathogens. <i>International Journal of Fermented Foods</i> , 2015 , 4, 91	2	10
13	Functional significance of bioactive peptides derived from soybean. <i>Peptides</i> , 2014 , 54, 171-9	3.8	294
12	Galactosidase Activity and Oligosaccharides Utilization by Lactobacilli during Fermentation of Soy Milk. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1065-1071	2.1	34
11	Enhancement of survival of alginate-encapsulated <i>Lactobacillus casei</i> NCDC 298. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1994-2001	4.3	19
10	DEVELOPMENT OF SYNBIOTIC MILK CHOCOLATE USING ENCAPSULATED LACTOBACILLUS CASEI NCDC 298. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 1031-1037	2.1	25
9	Novel Starters for Value Added Fermented Dairy Products. <i>Current Research in Nutrition and Food Science</i> , 2013 , 1, 83-91	1.1	37
8	NONTHERMAL PLASMA TECHNOLOGY AND ITS POTENTIAL APPLICATIONS AGAINST FOODBORNE MICROORGANISMS. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 518-524	2.1	6
7	Electrolyzed Oxidized Water (EOW): Non-Thermal Approach for Decontamination of Food Borne Microorganisms in Food Industry. <i>Food and Nutrition Sciences (Print)</i> , 2012 , 03, 760-768	0.4	31
6	Biofunctionality of Probiotic Soy Yoghurt. <i>Food and Nutrition Sciences (Print)</i> , 2011 , 02, 502-509	0.4	9
5	Characterization of Angiotensin I-Converting Enzyme (ACE) inhibitory peptides produced in fermented camel milk (Indian breed) by <i>Lactobacillus acidophilus</i> NCDC-15. <i>Journal of Food Science and Technology</i> , 1	3.3	4
4	Biopolymer-based antimicrobial coatings for aquatic food products: A Review. <i>Journal of Food Processing and Preservation</i> ,	2.1	0
3	Significance of whey protein hydrolysate on anti-oxidative, ACE-inhibitory and anti-inflammatory activities and release of peptides with biofunctionality: an in vitro and in silico approach. <i>Journal of Food Science and Technology</i> , 1	3.3	2
2	Peptidomic profiling of fermented goat milk: considering the fermentation-time dependent proteolysis by <i>Lactobacillus</i> and characterization of novel peptides with Antioxidative activity. <i>Journal of Food Science and Technology</i> , 1	3.3	2
1	Production and characterization of antioxidative peptides during lactic fermentation of goat milk. <i>Journal of Food Processing and Preservation</i> , e15992	2.1	0