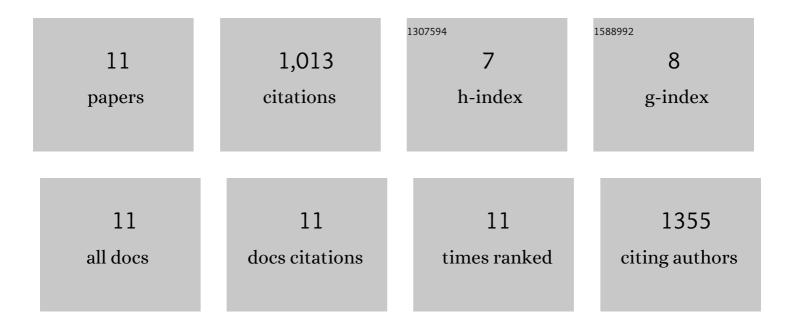
Vijayalakshmi Ghosh

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4538897/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Ultrasonic emulsification of food-grade nanoemulsion formulation and evaluation of its bactericidal activity. Ultrasonics Sonochemistry, 2013, 20, 338-344.	8.2	343
2	Eugenol-loaded antimicrobial nanoemulsion preserves fruit juice against, microbial spoilage. Colloids and Surfaces B: Biointerfaces, 2014, 114, 392-397.	5.0	194
3	Ultrasonic emulsification of eucalyptus oil nanoemulsion: Antibacterial activity against Staphylococcus aureus and wound healing activity in Wistar rats. Ultrasonics Sonochemistry, 2014, 21, 1044-1049.	8.2	153
4	Cinnamon Oil Nanoemulsion Formulation by Ultrasonic Emulsification: Investigation of Its Bactericidal Activity. Journal of Nanoscience and Nanotechnology, 2013, 13, 114-122.	0.9	144
5	Antibacterial microemulsion prevents sepsis and triggers healing of wound in wistar rats. Colloids and Surfaces B: Biointerfaces, 2013, 105, 152-157.	5.0	74
6	Bio-based nanoemulsion formulation, characterization and antibacterial activity against food-borne pathogens. Journal of Basic Microbiology, 2013, 53, 677-685.	3.3	74
7	Optimization of Process Parameters to Formulate Nanoemulsion by Spontaneous Emulsification: Evaluation of Larvicidal Activity Against Culex quinquefasciatus Larva. BioNanoScience, 2014, 4, 157-165.	3.5	16
8	Neem (Azadirachta indica) Oils. , 2016, , 593-599.		8
9	Essential Oil-Based Nanoemulsion Formation by Low- and High-Energy Methods and Their Application in Food Preservation against Food Spoilage Microorganisms. , 2016, , 93-100.		5
10	Thyme (Thymus vulgaris) Essential Oil–Based Antimicrobial Nanoemulsion Formulation for Fruit Juice Preservation. , 2020, , 107-114.		1
11	Influence of Process Parameters on Droplet Size of Nanoemulsion Formulated by Ultrasound Cavitation. Journal of Bionanoscience, 2013, 7, 580-584.	0.4	1