

Amit Kumar Rai

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4548452/publications.pdf>

Version: 2024-02-01

72
papers

2,373
citations

218381

26
h-index

223531

46
g-index

81
all docs

81
docs citations

81
times ranked

2257
citing authors

#	ARTICLE	IF	CITATIONS
1	Anti-Inflammatory, ACE Inhibitory, Antioxidative Activities and Release of Novel Antihypertensive and Antioxidative Peptides from Whey Protein Hydrolysate with Molecular Interactions. , 2023, 42, 371-385.		1
2	Fermentation of black soybean with Bacillus spp. for the production of kinema: changes in antioxidant potential on fermentation and gastrointestinal digestion. Journal of Food Science and Technology, 2022, 59, 1353-1361.	1.4	5
3	Functional peptides in Asian protein rich fermented foods: production and health benefits. Systems Microbiology and Biomanufacturing, 2022, 2, 1-13.	1.5	11
4	Microbial transformation for improving food functionality. , 2022, , 31-45.		1
5	Microbial bioprocesses for production of nutraceuticals and functional foods. , 2022, , 1-29.		1
6	Characterization of native lactic acid bacteria from traditionally fermented chhurpi of Sikkim Himalayan region for the production of chhurpi cheese with enhanced antioxidant effect. LWT - Food Science and Technology, 2022, 154, 112801.	2.5	18
7	Microbial production and transformation of polyphenols. , 2022, , 189-208.		4
8	Characterization of ACE inhibitory and antioxidant peptides in yak and cow milk hard chhurpi cheese of the Sikkim Himalayan region. Food Chemistry: X, 2022, 13, 100231.	1.8	27
9	Biodegradation of plastics for sustainable environment. Bioresource Technology, 2022, 347, 126697.	4.8	68
10	Molecular dissemination of emerging antibiotic, biocide, and metal co-resistomes in the Himalayan hot springs. Journal of Environmental Management, 2022, 307, 114569.	3.8	8
11	Advancements in Molecular Techniques for the Detection of Foodborne Pathogens. , 2022, , 195-224.		2
12	Potential of edible insects as source of functional foods: biotechnological approaches for improving functionality. Systems Microbiology and Biomanufacturing, 2022, 2, 461-472.	1.5	9
13	Exopolysaccharide Produced by Probiotic Bacillus albus DM-15 Isolated From Ayurvedic Fermented Dasamoolarishta: Characterization, Antioxidant, and Anticancer Activities. Frontiers in Microbiology, 2022, 13, 832109.	1.5	7
14	Peptide candidates for the development of therapeutics and vaccines against β -coronavirus infection. Bioengineered, 2022, 13, 9435-9454.	1.4	6
15	Production and characterization of bioactive peptides in novel functional soybean chhurpi produced using Lactobacillus delbrueckii WS4. Food Chemistry, 2022, 387, 132889.	4.2	18
16	A highly alkaline pectate lyase from the Himalayan hot spring metagenome and its bioscouring applications. Process Biochemistry, 2022, 115, 100-109.	1.8	6
17	Production and characterization of bioactive peptides from rice beans using Bacillus subtilis. Bioresource Technology, 2022, 351, 126932.	4.8	19
18	Antioxidative, antimicrobial and anti-inflammatory activities and release of ultra-filtered antioxidative and antimicrobial peptides during fermentation of sheep milk: In-vitro, in-silico and molecular interaction studies. Food Bioscience, 2022, 47, 101666.	2.0	16

#	ARTICLE	IF	CITATIONS
19	Potential of lactic acid bacteria as starter cultures for food fermentation and as producers of biochemicals for value addition. , 2022, , 281-304.		3
20	Cold-adaptive traits identified by comparative genomic analysis of a lipase-producing <i>Pseudomonas</i> sp. HS6 isolated from snow-covered soil of Sikkim Himalaya and molecular simulation of lipase for wide substrate specificity. <i>Current Genetics</i> , 2022, , .	0.8	2
21	An acid-tolerant and cold-active β -galactosidase potentially suitable to process milk and whey samples. <i>Applied Microbiology and Biotechnology</i> , 2022, 106, 3599-3610.	1.7	7
22	Whey valorization by microbial and enzymatic bioprocesses for the production of nutraceuticals and value-added products. <i>Bioresource Technology Reports</i> , 2022, 19, 101144.	1.5	21
23	ADMET profile and virtual screening of plant and microbial natural metabolites as SARS-CoV-2 S1 glycoprotein receptor binding domain and main protease inhibitors. <i>European Journal of Pharmacology</i> , 2021, 890, 173648.	1.7	28
24	Biotechnological approaches for the production of designer cheese with improved functionality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 960-979.	5.9	30
25	A novel cold-active type I pullulanase from a hot-spring metagenome for effective debranching and production of resistant starch. <i>Bioresource Technology</i> , 2021, 320, 124288.	4.8	21
26	Bioconservation of iron and enhancement of antioxidant and antibacterial properties of chicken gizzard protein hydrolysate fermented by <i>Pediococcus acidilactici</i> ATCC 8042. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2718-2726.	1.7	10
27	A Multifunctional Peptide From <i>Bacillus</i> Fermented Soybean for Effective Inhibition of SARS-CoV-2 S1 Receptor Binding Domain and Modulation of Toll Like Receptor 4: A Molecular Docking Study. <i>Frontiers in Molecular Biosciences</i> , 2021, 8, 636647.	1.6	26
28	Production, characterization and molecular docking of antioxidant peptides from peptidome of kinema fermented with proteolytic <i>Bacillus</i> spp.. <i>Food Research International</i> , 2021, 141, 110161.	2.9	61
29	A novel β -glucosidase from a hot-spring metagenome shows elevated thermal stability and tolerance to glucose and ethanol. <i>Enzyme and Microbial Technology</i> , 2021, 145, 109764.	1.6	23
30	Isolation and Characterization of an Endophytic Fungus <i>Colletotrichum coccodes</i> Producing Tyrosol From <i>Houttuynia cordata</i> Thunb. Using ITS2 RNA Secondary Structure and Molecular Docking Study. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 650247.	2.0	28
31	Biotransformation of hydroquinone into α -arbutin by transglucosylation activity of a metagenomic amylosucrase. <i>3 Biotech</i> , 2021, 11, 362.	1.1	7
32	Microbial Transformation during Gut Fermentation. , 2021, , 365-402.		0
33	Diversity of beneficial microorganisms and their functionalities in community-specific ethnic fermented foods of the Eastern Himalayas. <i>Food Research International</i> , 2021, 148, 110633.	2.9	22
34	Novel insight into valorization of potato peel biomass into type III resistant starch and maltooligosaccharide molecules. <i>Environmental Technology and Innovation</i> , 2021, 24, 101827.	3.0	13
35	Biotechnological potential of psychrophilic microorganisms as the source of cold-active enzymes in food processing applications. <i>3 Biotech</i> , 2021, 11, 479.	1.1	16
36	Metagenomics revealing molecular profiling of community structure and metabolic pathways in natural hot springs of the Sikkim Himalaya. <i>BMC Microbiology</i> , 2020, 20, 246.	1.3	32

#	ARTICLE	IF	CITATIONS
37	A Potential Peptide From Soy Cheese Produced Using <i>Lactobacillus delbrueckii</i> WS4 for Effective Inhibition of SARS-CoV-2 Main Protease and S1 Glycoprotein. <i>Frontiers in Molecular Biosciences</i> , 2020, 7, 601753.	1.6	39
38	Production and characterisation of lipase for application in detergent industry from a novel <i>Pseudomonas helmanticensis</i> HS6. <i>Bioresource Technology</i> , 2020, 309, 123352.	4.8	61
39	Role of enzymatic bioprocesses for the production of functional food and nutraceuticals. , 2020, , 309-334.		9
40	Metagenomic Insights Into the Taxonomic and Functional Features of Kinema, a Traditional Fermented Soybean Product of Sikkim Himalaya. <i>Frontiers in Microbiology</i> , 2019, 10, 1744.	1.5	50
41	Biotransformation of 5-hydroxymethylfurfural by <i>Acinetobacter oleivorans</i> S27 for the synthesis of furan derivatives. <i>Bioresource Technology</i> , 2019, 282, 88-93.	4.8	29
42	Biosynthesis of 2,5-furan dicarboxylic acid by <i>Aspergillus flavus</i> APLS-1: Process optimization and intermediate product analysis. <i>Bioresource Technology</i> , 2019, 284, 155-160.	4.8	30
43	Biotechnological potential of yeasts in functional food industry. <i>Trends in Food Science and Technology</i> , 2019, 83, 129-137.	7.8	90
44	Major ginsenoside contents in rhizomes of <i>Panax sokpayensis</i> and <i>Panax bipinnatifidus</i> . <i>Natural Product Research</i> , 2018, 32, 234-238.	1.0	13
45	Recovery of Nutraceuticals from Agri-Food Industry Waste by Lactic Acid Fermentation. <i>Energy, Environment, and Sustainability</i> , 2018, , 185-203.	0.6	6
46	Production of angiotensin I converting enzyme inhibitory (ACE-I) peptides during milk fermentation and their role in reducing hypertension. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2789-2800.	5.4	93
47	Role of Yeasts in Food Fermentation. , 2017, , 83-113.		14
48	Production of bioactive hydrolysate using protease, β -glucosidase and α -amylase of <i>Bacillus</i> spp. isolated from kinema. <i>Bioresource Technology</i> , 2017, 235, 358-365.	4.8	72
49	Production of bioactive protein hydrolysate using the yeasts isolated from soft chhurpi. <i>Bioresource Technology</i> , 2016, 219, 239-245.	4.8	65
50	Production of bioactive peptides during soybean fermentation and their potential health benefits. <i>Trends in Food Science and Technology</i> , 2016, 50, 1-10.	7.8	315
51	Health Benefits of Tempe. , 2015, , 386-409.		21
52	Isolation of potential probiotic <i>Bacillus</i> spp. and assessment of their subcellular components to induce immune responses in <i>Labeo rohita</i> against <i>Aeromonas hydrophila</i> . <i>Fish and Shellfish Immunology</i> , 2015, 45, 268-276.	1.6	101
53	Enhancement of antioxidant properties of two soybean varieties of Sikkim Himalayan region by proteolytic <i>Bacillus subtilis</i> fermentation. <i>Journal of Functional Foods</i> , 2015, 14, 650-658.	1.6	127
54	Fermentative recovery of lipids and proteins from freshwater fish head waste with reference to antimicrobial and antioxidant properties of protein hydrolysate. <i>Journal of Food Science and Technology</i> , 2014, 51, 1884-1892.	1.4	56

#	ARTICLE	IF	CITATIONS
55	Effect of feeding lipids recovered from fish processing waste by lactic acid fermentation and enzymatic hydrolysis on antioxidant and membrane bound enzymes in rats. <i>Journal of Food Science and Technology</i> , 2014, 52, 3701-10.	1.4	9
56	Application of native yeast from <i>Garcinia</i> (<i>Garcinia xanthochumus</i>) for the preparation of fermented beverage: Changes in biochemical and antioxidant properties. <i>Food Bioscience</i> , 2014, 5, 101-107.	2.0	22
57	Bioefficacy of EPA&DHA from lipids recovered from fish processing wastes through biotechnological approaches. <i>Food Chemistry</i> , 2013, 136, 80-86.	4.2	25
58	Effect of conventional and pressure frying on lipids and fatty acid composition of fried chicken and oil. <i>Journal of Food Science and Technology</i> , 2013, 50, 381-386.	1.4	17
59	Characteristics and consumer acceptance of healthier meat and meat product formulations&a review. <i>Journal of Food Science and Technology</i> , 2012, 49, 653-664.	1.4	72
60	Concomitant production of lipase, protease and enterocin by <i>Enterococcus faecium</i> NCIM5363 and <i>Enterococcus durans</i> NCIM5427 isolated from fish processing waste. <i>International Aquatic Research</i> , 2012, 4, 1.	1.5	16
61	POTENTIAL OF SEAFOOD INDUSTRY BYPRODUCTS AS SOURCES OF RECOVERABLE LIPIDS: FATTY ACID COMPOSITION OF MEAT AND NONMEAT COMPONENT OF SELECTED INDIAN MARINE FISHES. <i>Journal of Food Biochemistry</i> , 2012, 36, 441-448.	1.2	18
62	Isolation and characterization of potential lactic acid bacteria (LAB) from freshwater fish processing wastes for application in fermentative utilisation of fish processing waste. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1516-1525.	0.8	38
63	In vitro antioxidant and antibacterial properties of hydrolysed proteins of delimed tannery fleshings: comparison of acid hydrolysis and fermentation methods. <i>Biodegradation</i> , 2011, 22, 287-295.	1.5	59
64	Simultaneous Recovery of Lipids and Proteins by Enzymatic Hydrolysis of Fish Industry Waste Using Different Commercial Proteases. <i>Applied Biochemistry and Biotechnology</i> , 2011, 164, 115-124.	1.4	69
65	Application of Native Lactic Acid Bacteria (LAB) for Fermentative Recovery of Lipids and Proteins from Fish Processing Wastes: Bioactivities of Fermentation Products. <i>Journal of Aquatic Food Product Technology</i> , 2011, 20, 32-44.	0.6	50
66	Isolation and characterization of potential lactic acid bacteria (LAB) from freshwater fish processing wastes for application in fermentative utilisation of fish processing waste. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1516-25.	0.8	11
67	Lipid classes and fatty acid profile of selected Indian fresh water fishes. <i>Journal of Food Science and Technology</i> , 2010, 47, 394-400.	1.4	42
68	Effect of fermentation ensilaging on recovery of oil from fresh water fish viscera. <i>Enzyme and Microbial Technology</i> , 2010, 46, 9-13.	1.6	80
69	Utilization of tannery fleshings: Optimization of conditions for fermenting delimed tannery fleshings using <i>Enterococcus faecium</i> HAB01 by response surface methodology. <i>Bioresource Technology</i> , 2010, 101, 1885-1891.	4.8	21
70	Production of <i>Garcinia</i> wine: changes in biochemical parameters, organic acids and free sugars during fermentation of <i>Garcinia</i> must. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1330-1336.	1.3	19
71	Characterization and application of a native lactic acid bacterium isolated from tannery fleshings for fermentative bioconversion of tannery fleshings. <i>Applied Microbiology and Biotechnology</i> , 2009, 83, 757-766.	1.7	29
72	Bioactive Compounds in Fermented Foods. , 0, , .		1