

Amit Kumar Jaiswal

List of Publications by Year in descending order

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Version: 2024-02-01

85
papers

5,269
citations

101543

36
h-index

88630

70
g-index

85
all docs

85
docs citations

85
times ranked

6106
citing authors

#	ARTICLE	IF	CITATIONS
1	Emerging technologies for the pretreatment of lignocellulosic biomass. <i>Bioresource Technology</i> , 2018, 262, 310-318.	9.6	568
2	A comprehensive review on pre-treatment strategy for lignocellulosic food industry waste: Challenges and opportunities. <i>Bioresource Technology</i> , 2016, 199, 92-102.	9.6	425
3	Exploitation of Food Industry Waste for High-Value Products. <i>Trends in Biotechnology</i> , 2016, 34, 58-69.	9.3	416
4	Essential oils as additives in active food packaging. <i>Food Chemistry</i> , 2021, 343, 128403.	8.2	296
5	Moving towards the second generation of lignocellulosic biorefineries in the EU: Drivers, challenges, and opportunities. <i>Renewable and Sustainable Energy Reviews</i> , 2019, 101, 590-599.	16.4	222
6	A Review on Bioconversion of Agro-Industrial Wastes to Industrially Important Enzymes. <i>Bioengineering</i> , 2018, 5, 93.	3.5	167
7	A review on European Union's strategy for plastics in a circular economy and its impact on food safety. <i>Journal of Cleaner Production</i> , 2021, 283, 125263.	9.3	155
8	Salmonella, Food Safety and Food Handling Practices. <i>Foods</i> , 2021, 10, 907.	4.3	155
9	Enhancement of the antibacterial properties of silver nanoparticles using β -cyclodextrin as a capping agent. <i>International Journal of Antimicrobial Agents</i> , 2010, 36, 280-283.	2.5	136
10	A review on latest trends in cleaner biodiesel production: Role of feedstock, production methods, and catalysts. <i>Journal of Cleaner Production</i> , 2022, 355, 131588.	9.3	129
11	ANTIMICROBIAL, ANTIOXIDANT AND FREE RADICAL-SCAVENGING CAPACITY OF BROWN SEAWEED <i>HIMANTHALIA ELONGATA</i> FROM WESTERN COAST OF IRELAND. <i>Journal of Food Biochemistry</i> , 2013, 37, 322-335.	2.9	124
12	A comparative analysis of pretreatment strategies on the properties and hydrolysis of brewers' spent grain. <i>Bioresource Technology</i> , 2018, 248, 272-279.	9.6	121
13	Lignocellulosic Biorefineries in Europe: Current State and Prospects. <i>Trends in Biotechnology</i> , 2019, 37, 231-234.	9.3	120
14	Kinetic evaluation of colour, texture, polyphenols and antioxidant capacity of Irish York cabbage after blanching treatment. <i>Food Chemistry</i> , 2012, 131, 63-72.	8.2	118
15	Wholesomeness and safety aspects of irradiated foods. <i>Food Chemistry</i> , 2019, 285, 363-368.	8.2	106
16	Seaweeds polysaccharides in active food packaging: A review of recent progress. <i>Trends in Food Science and Technology</i> , 2021, 110, 559-572.	15.1	98
17	Knowledge of food safety and food handling practices amongst food handlers in the Republic of Ireland. <i>Food Control</i> , 2017, 80, 341-349.	5.5	97
18	Microbial Enzyme Production Using Lignocellulosic Food Industry Wastes as Feedstock: A Review. <i>Bioengineering</i> , 2016, 3, 30.	3.5	91

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19	Optimisation of Ultrasound Frequency, Extraction Time and Solvent for the Recovery of Polyphenols, Phlorotannins and Associated Antioxidant Activity from Brown Seaweeds. <i>Marine Drugs</i> , 2020, 18, 250.	4.6	90
20	Effect of hydrothermal processing on colour, antioxidant and free radical scavenging capacities of edible Irish brown seaweeds. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2485-2493.	2.7	87
21	Emerging technologies for the production of nanocellulose from lignocellulosic biomass. <i>Carbohydrate Polymers</i> , 2022, 285, 119258.	10.2	87
22	Characterization and Antimicrobial Activity of Biodegradable Active Packaging Enriched with Clove and Thyme Essential Oil for Food Packaging Application. <i>Foods</i> , 2020, 9, 1117.	4.3	74
23	Evaluation of ultrasound assisted potassium permanganate pre-treatment of spent coffee waste. <i>Bioresource Technology</i> , 2017, 224, 680-687.	9.6	68
24	Food Waste Biorefinery: Pathway towards Circular Bioeconomy. <i>Foods</i> , 2021, 10, 1174.	4.3	65
25	Thermostable phytase in feed and fuel industries. <i>Bioresource Technology</i> , 2019, 278, 400-407.	9.6	62
26	Application of High-Intensity Ultrasound to Improve Food Processing Efficiency: A Review. <i>Foods</i> , 2022, 11, 122.	4.3	59
27	An Investigation into Spent Coffee Waste as a Renewable Source of Bioactive Compounds and Industrially Important Sugars. <i>Bioengineering</i> , 2016, 3, 33.	3.5	57
28	A comparative study on the polyphenolic content, antibacterial activity and antioxidant capacity of different solvent extracts of <i>Brassica oleracea</i> vegetables. <i>International Journal of Food Science and Technology</i> , 2012, 47, 223-231.	2.7	55
29	Nanostructured Materials for Food Applications: Spectroscopy, Microscopy and Physical Properties. <i>Bioengineering</i> , 2019, 6, 26.	3.5	55
30	Ferulic acid incorporated active films based on poly(lactide) /poly(butylene adipate-co-terephthalate) blend for food packaging. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100491.	7.5	55
31	Growth Inhibition of Common Food Spoilage and Pathogenic Microorganisms in the Presence of Brown Seaweed Extracts. <i>Food and Bioprocess Technology</i> , 2012, 5, 1907-1916.	4.7	50
32	A review on nanomaterials and nanohybrids based bio-nanocomposites for food packaging. <i>Food Chemistry</i> , 2022, 376, 131912.	8.2	44
33	An evaluation of sonication pretreatment for enhancing saccharification of brewers' spent grain. <i>Waste Management</i> , 2020, 105, 240-247.	7.4	43
34	Degradation kinetic modelling of color, texture, polyphenols and antioxidant capacity of York cabbage after microwave processing. <i>Food Research International</i> , 2013, 53, 125-133.	6.2	42
35	Optimization of fermentation conditions for the utilization of brewing waste to develop a nutraceutical rich liquid product. <i>Industrial Crops and Products</i> , 2013, 44, 272-282.	5.2	42
36	Two-step sequential pretreatment for the enhanced enzymatic hydrolysis of coffee spent waste. <i>Bioresource Technology</i> , 2017, 239, 276-284.	9.6	42

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37	Seaweed Polysaccharide in Food Contact Materials (Active Packaging, Intelligent Packaging, Edible) Tj ETQq1 1 0.784314 rgBT ₄₁ /Overlo	4.3	36
38	Food Safety Knowledge and Practices among Saudi Mothers. <i>Foods</i> , 2018, 7, 193.	4.3	36
39	Ferric chloride assisted plasma pretreatment of lignocellulose. <i>Bioresource Technology</i> , 2017, 243, 327-334.	9.6	32
40	EFFECT OF DIFFERENT SOLVENTS ON POLYPHENOLIC CONTENT, ANTIOXIDANT CAPACITY AND ANTIBACTERIAL ACTIVITY OF IRISH YORK CABBAGE. <i>Journal of Food Biochemistry</i> , 2012, 36, 344-358.	2.9	30
41	Antioxidant potential and antimicrobial efficacy of seaweed (<i>Himantalia elongata</i>) extract in model food systems. <i>Journal of Applied Phycology</i> , 2014, 26, 1823-1831.	2.8	30
42	Evaluating Food Safety Knowledge and Practices among Foodservice Staff in Al Madinah Hospitals, Saudi Arabia. <i>Safety</i> , 2019, 5, 9.	1.7	29
43	Kinetic studies for the preparation of probiotic cabbage juice: Impact on phytochemicals and bioactivity. <i>Industrial Crops and Products</i> , 2013, 50, 212-218.	5.2	28
44	Improving enzymatic hydrolysis of brewer spent grain with nonthermal plasma. <i>Bioresource Technology</i> , 2019, 282, 520-524.	9.6	27
45	Optimisation of organosolv pretreatment for the extraction of polyphenols from spent coffee waste and subsequent recovery of fermentable sugars. <i>Bioresource Technology Reports</i> , 2018, 3, 7-14.	2.7	24
46	Evaluation of Ultrasound, Microwave, Ultrasoundâ€“Microwave, Hydrothermal and High Pressure Assisted Extraction Technologies for the Recovery of Phytochemicals and Antioxidants from Brown Macroalgae. <i>Marine Drugs</i> , 2021, 19, 309.	4.6	24
47	Development of Essential Oil Incorporated Active Film Based on Biodegradable Blends of Poly (Lactide)/Poly (Butylene Adipate-co-Terephthalate) for Food Packaging Application. <i>Journal of Packaging Technology and Research</i> , 2020, 4, 235-245.	1.5	23
48	Fruits and Vegetables in the Management of Underlying Conditions for COVID-19 High-Risk Groups. <i>Foods</i> , 2021, 10, 389.	4.3	22
49	Advances in emerging technologies for the decontamination of the food contact surfaces. <i>Food Research International</i> , 2022, 151, 110865.	6.2	22
50	Optimisation of lactic acid fermentation of York cabbage for the development of potential probiotic products. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1605-1612.	2.7	18
51	Blanching as a Treatment Process. , 2015, , 35-43.		18
52	Spent Coffee Waste as a Potential Media Component for Xylanase Production and Potential Application in Juice Enrichment. <i>Foods</i> , 2019, 8, 585.	4.3	18
53	Green fractionation of 2G and 3G feedstocks for ethanol production: advances, incentives and barriers. <i>Current Opinion in Food Science</i> , 2021, 37, 1-9.	8.0	18
54	Computational modelling approach for the optimization of apple juice clarification using immobilized pectinase and xylanase enzymes. <i>Current Research in Food Science</i> , 2020, 3, 243-255.	5.8	17

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55	Phenolic Composition, Antioxidant Capacity and Antibacterial Activity of Selected Irish Brassica Vegetables. <i>Natural Product Communications</i> , 2011, 6, 1934578X1100600.	0.5	14
56	Bioprocessing of brewers' spent grain for production of xylanopectinolytic enzymes by <i>Mucor</i> sp.. <i>Bioresource Technology Reports</i> , 2020, 9, 100371.	2.7	14
57	A Review on Campylobacteriosis Associated with Poultry Meat Consumption. <i>Food Reviews International</i> , 2023, 39, 2107-2121.	8.4	14
58	Phenolic composition, antioxidant capacity and antibacterial activity of selected Irish Brassica vegetables. <i>Natural Product Communications</i> , 2011, 6, 1299-304.	0.5	12
59	Fermentation-Assisted Extraction of Isothiocyanates from Brassica Vegetable Using Box-Behnken Experimental Design. <i>Foods</i> , 2016, 5, 75.	4.3	11
60	Campylobacteriosis, consumer's risk perception, and knowledge associated with domestic poultry handling in Ireland. <i>Journal of Food Safety</i> , 2020, 40, e12799.	2.3	11
61	Application of Baranyi function to model the antibacterial properties of solvent extract from Irish York cabbage against food spoilage and pathogenic bacteria. <i>Food Science and Technology International</i> , 2011, 17, 495-502.	2.2	10
62	Broccoli. , 2020, , 5-17.		9
63	Effects of extraction methods and solvents on the bioactive compounds, antioxidant activity, and storage stability of anthocyanin rich blood fruit (<i>Haematocarpus validus</i>) extracts. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15401.	2.0	9
64	Food Industries Wastewater Recycling for Biodiesel Production through Microalgal Remediation. <i>Sustainability</i> , 2021, 13, 8267.	3.2	9
65	Cabbage. , 2020, , 33-54.		8
66	Utilization of nano-sized waste lime sludge particles in harvesting marine microalgae for biodiesel feedstock production. <i>Nanotechnology for Environmental Engineering</i> , 2022, 7, 99-107.	3.3	8
67	Ultrasound-Assisted Extraction of Polyphenols from Ginger (<i>Zingiber officinale</i>) and Evaluation of its Antioxidant and Antimicrobial Properties. <i>Journal of Food Chemistry and Nanotechnology</i> , 2020, 6, .	0.3	7
68	Food Contact Surfaces: Challenges, Legislation and Solutions. <i>Food Reviews International</i> , 2023, 39, 1086-1109.	8.4	7
69	Evaluation of brewer's spent grain hydrolysate as a substrate for production of thermostable α -amylase by <i>Bacillus stearothermophilus</i> . <i>Bioresource Technology Reports</i> , 2019, 5, 141-149.	2.7	6
70	Pepper. , 2020, , 223-238.		6
71	Biofabrication of magnetic nanoparticles and their use as carriers for pectinase and xylanase. <i>OpenNano</i> , 2022, 6, 100034.	4.8	6
72	Use of Hydrothermal Carbonization and Cold Atmospheric Plasma for Surface Modification of Brewer's Spent Grain and Activated Carbon. <i>Energies</i> , 2022, 15, 4396.	3.1	5

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73	Effect of spray drying conditions on the physical characteristics, amino acid profile, and bioactivity of blood fruit (<i>Haematocarpus validus</i> Bakh.F. Ex Forman) seed protein isolate. Journal of Food Processing and Preservation, 2021, 45, e15568.	2.0	4
74	Food Processing Technologies. , 0, , .		4
75	Carrot. , 2020, , 323-337.		3
76	Effect of hot water extraction on pyrolysis of tender coconut fruit biomass: kinetic and thermodynamic parameters. Biomass Conversion and Biorefinery, 2023, 13, 11703-11725.	4.6	3
77	STATISTICAL OPTIMIZATION OF BLANCHING TIME AND TEMPERATURE OF IRISH YORK CABBAGE USING DESIRABILITY FUNCTION. Journal of Food Processing and Preservation, 2012, 36, 412-422.	2.0	2
78	Enzymes in Bioconversion and Food Processing. , 2018, , 19-40.		2
79	Potato. , 2020, , 339-347.		1
80	COVID-19 Related Knowledge, Risk Perceptions, and Practices amongst Irish Residents. Covid, 2021, 1, 166-185.	1.5	1
81	An Investigation on Effect of Capping Agent on Silver Nanoparticles Antibacterial Activity. Journal of Food Chemistry and Nanotechnology, 2020, 6, 189-196.	0.3	1
82	Chapter 16. Toxicological Aspects of Irradiated Foods. Food Chemistry, Function and Analysis, 2017, , 337-351.	0.2	1
83	Aluminum Content of Selected Foods and Beverages Available in Irish Market. Journal of Food Chemistry and Nanotechnology, 2020, 06, .	0.3	1
84	Chocolate: Health, Processing, and Food Safety. , 0, , .		1
85	Performance Evaluation of Mobile Liquid Cooled Thermoelectric Refrigeration System for Storage-Cum-Transportation of Fruits and Vegetables. Foods, 2022, 11, 1896.	4.3	1