

# 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	A Review on Campylobacteriosis Associated with Poultry Meat Consumption. Food Reviews International, 2023, 39, 2107-2121.	8.4	14
2	Food Contact Surfaces: Challenges, Legislation and Solutions. Food Reviews International, 2023, 39, 1086-1109.	8.4	7
3	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
4	Advances in emerging technologies for the decontamination of the food contact surfaces. Food Research International, 2022, 151, 110865.	6.2	22
5	A review on nanomaterials and nanohybrids based bio-nanocomposites for food packaging. Food Chemistry, 2022, 376, 131912.	8.2	44
6	Application of High-Intensity Ultrasound to Improve Food Processing Efficiency: A Review. Foods, 2022, 11, 122.	4.3	59
7	Utilization of nano-sized waste lime sludge particles in harvesting marine microalgae for biodiesel feedstock production. Nanotechnology for Environmental Engineering, 2022, 7, 99-107.	3.3	8
8	Biofabrication of magnetic nanoparticles and their use as carriers for pectinase and xylanase. OpenNano, 2022, 6, 100034.	4.8	6
9	Emerging technologies for the production of nanocellulose from lignocellulosic biomass. Carbohydrate Polymers, 2022, 285, 119258.	10.2	87
10	A review on latest trends in cleaner biodiesel production: Role of feedstock, production methods, and catalysts. Journal of Cleaner Production, 2022, 355, 131588.	9.3	129
11	Use of Hydrothermal Carbonization and Cold Atmospheric Plasma for Surface Modification of Brewer's Spent Grain and Activated Carbon. Energies, 2022, 15, 4396.	3.1	5
12	Performance Evaluation of Mobile Liquid Cooled Thermoelectric Refrigeration System for Storage-Cum-Transportation of Fruits and Vegetables. Foods, 2022, 11, 1896.	4.3	1
13	Green fractionation of 2G and 3G feedstocks for ethanol production: advances, incentives and barriers. Current Opinion in Food Science, 2021, 37, 1-9.	8.0	18
14	Essential oils as additives in active food packaging. Food Chemistry, 2021, 343, 128403.	8.2	296
15	A review on European Union's strategy for plastics in a circular economy and its impact on food safety. Journal of Cleaner Production, 2021, 283, 125263.	9.3	155
16	Fruits and Vegetables in the Management of Underlying Conditions for COVID-19 High-Risk Groups. Foods, 2021, 10, 389.	4.3	22
17	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. Journal of Food Processing and Preservation, 2021, 45, e15401.	2.0	9
18	Seaweeds polysaccharides in active food packaging: A review of recent progress. Trends in Food Science and Technology, 2021, 110, 559-572.	15.1	98

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19	Salmonella, Food Safety and Food Handling Practices. <i>Foods</i> , 2021, 10, 907.	4.3	155
20	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. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15568.	2.0	4
21	Food Waste Biorefinery: Pathway towards Circular Bioeconomy. <i>Foods</i> , 2021, 10, 1174.	4.3	65
22	Evaluation of Ultrasound, Microwave, Ultrasound–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
23	COVID-19 Related Knowledge, Risk Perceptions, and Practices amongst Irish Residents. <i>Covid</i> , 2021, 1, 166-185.	1.5	1
24	Food Industries Wastewater Recycling for Biodiesel Production through Microalgal Remediation. <i>Sustainability</i> , 2021, 13, 8267.	3.2	9
25	Seaweed Polysaccharide in Food Contact Materials (Active Packaging, Intelligent Packaging, Edible) <i>Tj ETQq1 1 0.784314 rgBT /Overlo</i>	4.3	41
26	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
27	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
28	Cabbage. , 2020, , 33-54.		8
29	Carrot. , 2020, , 323-337.		3
30	Potato. , 2020, , 339-347.		1
31	Broccoli. , 2020, , 5-17.		9
32	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
33	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
34	Pepper. , 2020, , 223-238.		6
35	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
36	An evaluation of sonication pretreatment for enhancing saccharification of brewers' spent grain. <i>Waste Management</i> , 2020, 105, 240-247.	7.4	43

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37	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
38	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
39	An Investigation on Effect of Capping Agent on Silver Nanoparticles Antibacterial Activity. <i>Journal of Food Chemistry and Nanotechnology</i> , 2020, 6, 189-196.	0.3	1
40	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
41	Aluminum Content of Selected Foods and Beverages Available in Irish Market. <i>Journal of Food Chemistry and Nanotechnology</i> , 2020, 06, .	0.3	1
42	Lignocellulosic Biorefineries in Europe: Current State and Prospects. <i>Trends in Biotechnology</i> , 2019, 37, 231-234.	9.3	120
43	Thermostable phytase in feed and fuel industries. <i>Bioresource Technology</i> , 2019, 278, 400-407.	9.6	62
44	Improving enzymatic hydrolysis of brewer spent grain with nonthermal plasma. <i>Bioresource Technology</i> , 2019, 282, 520-524.	9.6	27
45	Nanostructured Materials for Food Applications: Spectroscopy, Microscopy and Physical Properties. <i>Bioengineering</i> , 2019, 6, 26.	3.5	55
46	Evaluating Food Safety Knowledge and Practices among Foodservice Staff in Al Madinah Hospitals, Saudi Arabia. <i>Safety</i> , 2019, 5, 9.	1.7	29
47	Wholesomeness and safety aspects of irradiated foods. <i>Food Chemistry</i> , 2019, 285, 363-368.	8.2	106
48	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
49	Evaluation of brewer's spent grain hydrolysate as a substrate for production of thermostable $\alpha$ -amylase by <i>Bacillus stearothermophilus</i> . <i>Bioresource Technology Reports</i> , 2019, 5, 141-149.	2.7	6
50	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
51	Emerging technologies for the pretreatment of lignocellulosic biomass. <i>Bioresource Technology</i> , 2018, 262, 310-318.	9.6	568
52	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
53	Food Safety Knowledge and Practices among Saudi Mothers. <i>Foods</i> , 2018, 7, 193.	4.3	36
54	Enzymes in Bioconversion and Food Processing. , 2018, , 19-40.		2

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55	A Review on Bioconversion of Agro-Industrial Wastes to Industrially Important Enzymes. <i>Bioengineering</i> , 2018, 5, 93.	3.5	167
56	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
57	Two-step sequential pretreatment for the enhanced enzymatic hydrolysis of coffee spent waste. <i>Bioresource Technology</i> , 2017, 239, 276-284.	9.6	42
58	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
59	Ferric chloride assisted plasma pretreatment of lignocellulose. <i>Bioresource Technology</i> , 2017, 243, 327-334.	9.6	32
60	Evaluation of ultrasound assisted potassium permanganate pre-treatment of spent coffee waste. <i>Bioresource Technology</i> , 2017, 224, 680-687.	9.6	68
61	Chapter 16. Toxicological Aspects of Irradiated Foods. <i>Food Chemistry, Function and Analysis</i> , 2017, , 337-351.	0.2	1
62	Microbial Enzyme Production Using Lignocellulosic Food Industry Wastes as Feedstock: A Review. <i>Bioengineering</i> , 2016, 3, 30.	3.5	91
63	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
64	Fermentation-Assisted Extraction of Isothiocyanates from Brassica Vegetable Using Box-Behnken Experimental Design. <i>Foods</i> , 2016, 5, 75.	4.3	11
65	Exploitation of Food Industry Waste for High-Value Products. <i>Trends in Biotechnology</i> , 2016, 34, 58-69.	9.3	416
66	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
67	Blanching as a Treatment Process. , 2015, , 35-43.		18
68	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
69	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
70	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
71	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
72	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

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73	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
74	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
75	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
76	STATISTICAL OPTIMIZATION OF BLANCHING TIME AND TEMPERATURE OF IRISH YORK CABBAGE USING DESIRABILITY FUNCTION. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 412-422.	2.0	2
77	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
78	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
79	Phenolic Composition, Antioxidant Capacity and Antibacterial Activity of Selected Irish Brassica Vegetables. <i>Natural Product Communications</i> , 2011, 6, 1934578X1100600.	0.5	14
80	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
81	Phenolic composition, antioxidant capacity and antibacterial activity of selected Irish Brassica vegetables. <i>Natural Product Communications</i> , 2011, 6, 1299-304.	0.5	12
82	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
83	Enhancement of the antibacterial properties of silver nanoparticles using $\beta$ -cyclodextrin as a capping agent. <i>International Journal of Antimicrobial Agents</i> , 2010, 36, 280-283.	2.5	136
84	Food Processing Technologies. , 0, , .		4
85	Chocolate: Health, Processing, and Food Safety. , 0, , .		1