

Amit Kumar Jaiswal

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4574527/publications.pdf>

Version: 2024-02-01

85
papers

5,269
citations

101384

36
h-index

88477

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. | 4.3 | 14 |
| 2 | Food Contact Surfaces: Challenges, Legislation and Solutions. Food Reviews International, 2023, 39, 1086-1109. | 4.3 | 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. | 2.9 | 3 |
| 4 | Advances in emerging technologies for the decontamination of the food contact surfaces. Food Research International, 2022, 151, 110865. | 2.9 | 22 |
| 5 | A review on nanomaterials and nanohybrids based bio-nanocomposites for food packaging. Food Chemistry, 2022, 376, 131912. | 4.2 | 44 |
| 6 | Application of High-Intensity Ultrasound to Improve Food Processing Efficiency: A Review. Foods, 2022, 11, 122. | 1.9 | 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. | 2.0 | 8 |
| 8 | Biofabrication of magnetic nanoparticles and their use as carriers for pectinase and xylanase. OpenNano, 2022, 6, 100034. | 1.8 | 6 |
| 9 | Emerging technologies for the production of nanocellulose from lignocellulosic biomass. Carbohydrate Polymers, 2022, 285, 119258. | 5.1 | 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. | 4.6 | 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. | 1.6 | 5 |
| 12 | Performance Evaluation of Mobile Liquid Cooled Thermoelectric Refrigeration System for Storage-Cum-Transportation of Fruits and Vegetables. Foods, 2022, 11, 1896. | 1.9 | 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. | 4.1 | 18 |
| 14 | Essential oils as additives in active food packaging. Food Chemistry, 2021, 343, 128403. | 4.2 | 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. | 4.6 | 155 |
| 16 | Fruits and Vegetables in the Management of Underlying Conditions for COVID-19 High-Risk Groups. Foods, 2021, 10, 389. | 1.9 | 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. | 0.9 | 9 |
| 18 | Seaweeds polysaccharides in active food packaging: A review of recent progress. Trends in Food Science and Technology, 2021, 110, 559-572. | 7.8 | 98 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Salmonella, Food Safety and Food Handling Practices. <i>Foods</i> , 2021, 10, 907. | 1.9 | 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. | 0.9 | 4 |
| 21 | Food Waste Biorefinery: Pathway towards Circular Bioeconomy. <i>Foods</i> , 2021, 10, 1174. | 1.9 | 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. | 2.2 | 24 |
| 23 | COVID-19 Related Knowledge, Risk Perceptions, and Practices amongst Irish Residents. <i>Covid</i> , 2021, 1, 166-185. | 0.7 | 1 |
| 24 | Food Industries Wastewater Recycling for Biodiesel Production through Microalgal Remediation. <i>Sustainability</i> , 2021, 13, 8267. | 1.6 | 9 |
| 25 | Seaweed Polysaccharide in Food Contact Materials (Active Packaging, Intelligent Packaging, Edible) <i>Tj ETQq1 1 0.784314 rgBT /Overl</i> | 1.9 | 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. | 1.5 | 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. | 2.7 | 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. | 1.9 | 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. | 0.6 | 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. | 2.2 | 90 |
| 36 | An evaluation of sonication pretreatment for enhancing saccharification of brewers' spent grain. <i>Waste Management</i> , 2020, 105, 240-247. | 3.7 | 43 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 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. | 3.3 | 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. | 1.1 | 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. | 0.7 | 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, . | 0.7 | 7 |
| 41 | Aluminum Content of Selected Foods and Beverages Available in Irish Market. <i>Journal of Food Chemistry and Nanotechnology</i> , 2020, 06, . | 0.7 | 1 |
| 42 | Lignocellulosic Biorefineries in Europe: Current State and Prospects. <i>Trends in Biotechnology</i> , 2019, 37, 231-234. | 4.9 | 120 |
| 43 | Thermostable phytase in feed and fuel industries. <i>Bioresource Technology</i> , 2019, 278, 400-407. | 4.8 | 62 |
| 44 | Improving enzymatic hydrolysis of brewer spent grain with nonthermal plasma. <i>Bioresource Technology</i> , 2019, 282, 520-524. | 4.8 | 27 |
| 45 | Nanostructured Materials for Food Applications: Spectroscopy, Microscopy and Physical Properties. <i>Bioengineering</i> , 2019, 6, 26. | 1.6 | 55 |
| 46 | Evaluating Food Safety Knowledge and Practices among Foodservice Staff in Al Madinah Hospitals, Saudi Arabia. <i>Safety</i> , 2019, 5, 9. | 0.9 | 29 |
| 47 | Wholesomeness and safety aspects of irradiated foods. <i>Food Chemistry</i> , 2019, 285, 363-368. | 4.2 | 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. | 1.9 | 18 |
| 49 | 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. | 1.5 | 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. | 8.2 | 222 |
| 51 | Emerging technologies for the pretreatment of lignocellulosic biomass. <i>Bioresource Technology</i> , 2018, 262, 310-318. | 4.8 | 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. | 4.8 | 121 |
| 53 | Food Safety Knowledge and Practices among Saudi Mothers. <i>Foods</i> , 2018, 7, 193. | 1.9 | 36 |
| 54 | Enzymes in Bioconversion and Food Processing. , 2018, , 19-40. | | 2 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 55 | A Review on Bioconversion of Agro-Industrial Wastes to Industrially Important Enzymes. <i>Bioengineering</i> , 2018, 5, 93. | 1.6 | 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. | 1.5 | 24 |
| 57 | Two-step sequential pretreatment for the enhanced enzymatic hydrolysis of coffee spent waste. <i>Bioresource Technology</i> , 2017, 239, 276-284. | 4.8 | 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. | 2.8 | 97 |
| 59 | Ferric chloride assisted plasma pretreatment of lignocellulose. <i>Bioresource Technology</i> , 2017, 243, 327-334. | 4.8 | 32 |
| 60 | Evaluation of ultrasound assisted potassium permanganate pre-treatment of spent coffee waste. <i>Bioresource Technology</i> , 2017, 224, 680-687. | 4.8 | 68 |
| 61 | Chapter 16. Toxicological Aspects of Irradiated Foods. <i>Food Chemistry, Function and Analysis</i> , 2017, , 337-351. | 0.1 | 1 |
| 62 | Microbial Enzyme Production Using Lignocellulosic Food Industry Wastes as Feedstock: A Review. <i>Bioengineering</i> , 2016, 3, 30. | 1.6 | 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. | 1.6 | 57 |
| 64 | Fermentation-Assisted Extraction of Isothiocyanates from Brassica Vegetable Using Box-Behnken Experimental Design. <i>Foods</i> , 2016, 5, 75. | 1.9 | 11 |
| 65 | Exploitation of Food Industry Waste for High-Value Products. <i>Trends in Biotechnology</i> , 2016, 34, 58-69. | 4.9 | 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. | 4.8 | 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. | 1.5 | 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. | 1.2 | 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. | 2.9 | 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. | 2.5 | 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. | 2.5 | 42 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 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. | 2.6 | 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. | 1.3 | 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. | 1.2 | 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. | 0.9 | 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. | 4.2 | 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. | 1.3 | 18 |
| 79 | Phenolic Composition, Antioxidant Capacity and Antibacterial Activity of Selected Irish Brassica Vegetables. <i>Natural Product Communications</i> , 2011, 6, 1934578X1100600. | 0.2 | 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. | 1.1 | 10 |
| 81 | Phenolic composition, antioxidant capacity and antibacterial activity of selected Irish Brassica vegetables. <i>Natural Product Communications</i> , 2011, 6, 1299-304. | 0.2 | 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. | 1.3 | 87 |
| 83 | 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. | 1.1 | 136 |
| 84 | Food Processing Technologies. , 0, , . | | 4 |
| 85 | Chocolate: Health, Processing, and Food Safety. , 0, , . | | 1 |