

Mamatha Bs

List of PR Articles by Year in descending order

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12

PR articles

218

PR citations

1128578

8

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1215721

11

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12

documents

237

doc citations

1201163

8

h-index

266

citing authors

#	ARTICLE	IF	PR CITATIONS
1	Lutein and the Underlying Neuroprotective Promise against Neurodegenerative Diseases. <i>Molecular Nutrition and Food Research</i> , 2024, 68, .	4.1	14
2	Modification of Bioactive Properties in Food Protein Hydrolysates by Alcalase and Trypsin. <i>Journal of Health and Allied Sciences NU</i> , 2024, 14, S26-S34.	0.6	2
3	Incidence of Aflatoxin in Ready to Eat Nuts from Local Food Markets in Mangaluru, India. <i>Journal of Health and Allied Sciences NU</i> , 2023, , .	0.6	1
4	Fucoxanthin, a Functional Food Ingredient: Challenges in Bioavailability. <i>Current Nutrition Reports</i> , 2023, 12, 567-580.	5.1	19
5	Influence of fatty acids in edible oils on lutein micellization and permeation in a simulated digestion model. <i>Food Bioscience</i> , 2022, 46, 101423.	5.4	9
6	Functional Properties of Protein Hydrolyzate from Ribbon Fish (<i>Lepturacanthus Savala</i>) as Prepared by Enzymatic hydrolysis. <i>International Journal of Food Properties</i> , 2022, 25, 187-203.	3.9	42
7	Isolation and characterization of ACE inhibitory peptides from ribbonfish for a potential inhibitor of the main protease of SARS-CoV-2: An <i>in silico</i> analysis. <i>Proteins: Structure, Function and Bioinformatics</i> , 2022, 90, 982-992.	2.6	12
8	Oxidative stability of lutein on exposure to varied extrinsic factors. <i>Journal of Food Science and Technology</i> , 2022, 60, 987-995.	2.6	13
9	Physicochemical properties and angiotensin-I converting enzyme inhibitory activity of lipid-free ribbon fish (<i>Lepturacanthus savala</i>) protein hydrolysate. <i>Journal of Food Science and Technology</i> , 2022, 60, 340-352.	2.6	6
10	Genetic factors involved in modulating lutein bioavailability. <i>Nutrition Research</i> , 2021, 91, 36-43.	2.8	19
11	Bioactivity and Functional Properties of Protein Hydrolysate from Muscle and Visceral Waste of Ribbon Fish (<i>Lepturacanthus savala</i>) Extracted by Three Different Proteolytic Enzymes. <i>Journal of Biologically Active Products From Nature</i> , 2021, 11, 363-379.	0.6	6
12	Antihypertensive activity of fish protein hydrolysates and its peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2363-2374.	11.0	103