

Preetha Radhakrishnan

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

724
citations

566801

15
h-index

580395

25
g-index

41
all docs

41
docs citations

41
times ranked

660
citing authors

#	ARTICLE	IF	CITATIONS
1	A brackishwater isolate of <i>Pseudomonas</i> PS-102, a potential antagonistic bacterium against pathogenic vibrios in penaeid and non-penaeid rearing systems. <i>Aquaculture</i> , 2006, 251, 192-200.	1.7	110
2	Cellulose nanoparticles from agro-industrial waste for the development of active packaging. <i>Applied Surface Science</i> , 2019, 484, 1274-1281.	3.1	63
3	Biodegradable nano composite reinforced with cellulose nano fiber from coconut industry waste for replacing synthetic plastic food packaging. <i>Chemosphere</i> , 2022, 291, 132786.	4.2	41
4	Formulation of protein based inulin incorporated synbiotic nanoemulsion for enhanced stability of probiotic. <i>Materials Research Express</i> , 2019, 6, 114003.	0.8	40
5	Fabrication of packaging film reinforced with cellulose nanoparticles synthesised from jack fruit non-edible part using response surface methodology. <i>International Journal of Biological Macromolecules</i> , 2020, 142, 63-72.	3.6	38
6	Fabrication and evaluation of physicochemical properties of probiotic edible film based on pectin-alginate-casein composite. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1497-1505.	1.3	35
7	Optimization of carbon and nitrogen sources and growth factors for the production of an aquaculture probiotic (<i>Pseudomonas</i> MCCB 103) using response surface methodology. <i>Journal of Applied Microbiology</i> , 2006, 102, 061120055200060-???	1.4	33
8	<i>Penaeus monodon</i> larvae can be protected from <i>Vibrio harveyi</i> infection by pre-emptive treatment of a rearing system with antagonistic or non-antagonistic bacterial probiotics. <i>Aquaculture Research</i> , 2010, 41, 847-860.	0.9	31
9	A marine bacterium, <i>Micrococcus</i> MCCB 104, antagonistic to vibrios in prawn larval rearing systems. <i>Diseases of Aquatic Organisms</i> , 2005, 68, 39-45.	0.5	27
10	Biosensors: a potential tool for quality assurance and food safety pertaining to biogenic amines/volatile amines formation in aquaculture systems/products. <i>Reviews in Aquaculture</i> , 2019, 11, 220-233.	4.6	26
11	<i>Candida parapsilosis</i> : A versatile biocatalyst for organic oxidation-reduction reactions. <i>Bioorganic Chemistry</i> , 2016, 68, 187-213.	2.0	22
12	Cellulose nanoparticles synthesised from potato peel for the development of active packaging film for enhancement of shelf life of raw prawns (<i>Penaeus monodon</i>) during frozen storage. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3991-3999.	1.3	22
13	Optimization of medium for the production of a novel aquaculture probiotic, <i>Micrococcus</i> MCCB 104 using central composite design. <i>Biotechnology and Bioprocess Engineering</i> , 2007, 12, 548-555.	1.4	19
14	Potentiometric estimation of blood analytes triglycerides and urea: Comparison with clinical data and estimation of urea in milk using an electrolyte-insulator-semiconductor capacitor (EISCAP). <i>Sensors and Actuators B: Chemical</i> , 2011, 160, 1439-1443.	4.0	17
15	Biosynthesis of Food Flavours and Fragrances - A Review. <i>Asian Journal of Chemistry</i> , 2017, 29, 2345-2352.	0.1	17
16	<i>Synechocystis</i> MCCB 114 and 115 as putative probionts for <i>Penaeus monodon</i> post-larvae. <i>Diseases of Aquatic Organisms</i> , 2007, 74, 243-247.	0.5	16
17	Soy protein incorporated nanoemulsion for enhanced stability of probiotic (<i>Lactobacillus delbrueckii</i>) Tj ETQq1 1 0.784314 r _g BT /Over to	0.9	15
18	Enhanced antimicrobial and antioxidant properties of Nano chitosan and pectin based biodegradable active packaging films incorporated with fennel (<i>Foeniculum vulgare</i>) essential oil and potato (<i>Solanum tuberosum</i>) peel extracts. <i>Journal of Food Science and Technology</i> , 2023, 60, 938-946.	1.4	15

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19	Optimization of Culture Conditions for Mass Production of the Probiotics <i>Pseudomonas</i> MCCB 102 and 103 Antagonistic to Pathogenic Vibrios in Aquaculture. <i>Probiotics and Antimicrobial Proteins</i> , 2015, 7, 137-145.	1.9	14
20	An inhibitory compound produced by <i>Pseudomonas</i> with effectiveness on <i>Vibrio harveyi</i> . <i>Aquaculture Research</i> , 2009, 41, 1452.	0.9	12
21	Enhancing antimicrobial properties of fly ash mortars specimens through nanophase modification. <i>Materials Today: Proceedings</i> , 2016, 3, 1389-1397.	0.9	11
22	Chitosan coated skim milk-alginate microspheres for better survival of probiotics during gastrointestinal transit. <i>Journal of Food Science and Technology</i> , 2023, 60, 889-895.	1.4	11
23	Nanoemulsion with Coconut Oil and Soy Lecithin as a Stable Delivery System for Lycopene and Its Incorporation into Yogurt to Enhance Antioxidant Properties and Maintain Quality. <i>ACS Food Science & Technology</i> , 2021, 1, 1538-1549.	1.3	11
24	Enantioselective oxidation of secondary alcohols by <i>Candida parapsilosis</i> ATCC 7330. <i>RSC Advances</i> , 2014, 4, 2257-2262.	1.7	10
25	Norbornene derived nanocarrier reduces isoniazid mediated liver toxicity: assessment in HepG2 cell line and zebrafish model. <i>RSC Advances</i> , 2016, 6, 114927-114936.	1.7	9
26	Areca nut fiber nano crystals, clay nano particles and PVA blended bionanocomposite material for active packaging of food. <i>Applied Nanoscience (Switzerland)</i> , 2022, 12, 295-307.	1.6	9
27	Preparation of aloe vera mucilage- ethyl vanillin Nano-emulsion and its characterization. <i>Materials Today: Proceedings</i> , 2021, 43, 3766-3773.	0.9	7
28	Effective Utilization of Pineapple Waste. <i>Journal of Physics: Conference Series</i> , 2021, 1979, 012001.	0.3	7
29	Study on Color Stability and Microencapsulation of Anthocyanin Pigment using Spray Drying. <i>Biosciences, Biotechnology Research Asia</i> , 2016, 13, 1207-1214.	0.2	7
30	Freeze dried probiotic carrot juice powder for better storage stability of probiotic. <i>Journal of Food Science and Technology</i> , 2023, 60, 916-924.	1.4	6
31	Effect of different drying techniques on the nutrient and physiochemical properties of <i>Musa paradisiaca</i> (ripe Nendran banana) powder. <i>Journal of Food Science and Technology</i> , 2023, 60, 1107-1116.	1.4	5
32	Development of multigrain ready-to-eat extruded snack and process parameter optimization using response surface methodology. <i>Journal of Food Science and Technology</i> , 2023, 60, 947-957.	1.4	4
33	Comparison of Freeze Drying and Spray Drying for the Production of Anthocyanin Encapsulated Powder from Jamun (<i>Syzygium cumini</i>). <i>Asian Journal of Chemistry</i> , 2017, 29, 1179-1181.	0.1	3
34	Essential Oil of Fennel Seeds as Natural Preservative in Butter and its Shelf Life Assessment. <i>Asian Journal of Chemistry</i> , 2017, 29, 711-714.	0.1	3
35	Synbiotic microencapsulation of <i>Lactobacillus brevis</i> and <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> using oats/oats brans as prebiotic for enhanced storage stability. <i>Journal of Food Science and Technology</i> , 2023, 60, 896-905.	1.4	3
36	<i>Lactobacillus plantarum</i> J9, a potential probiotic isolated from cereal/pulses based fermented batter for traditional Indian food and its microencapsulation. <i>Journal of Food Science and Technology</i> , 0, 1.	1.4	2

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37	Synbiotic microencapsulation of <i>Enterococcus faecium</i> Rp1: a potential probiotic isolated from ragi porridge with antiproliferative property against colon carcinoma cell line. <i>Journal of Food Science and Technology</i> , 0, , 1.	1.4	2
38	Screening for Suitable Prebiotic for Probiotic Strain by in vitro Fermentation. <i>Biosciences, Biotechnology Research Asia</i> , 2016, 13, 1177-1181.	0.2	1
39	Evaluation of Fig Powder as Prebiotic and its Utilization for Development of Synbiotic Microcapsules. <i>Biosciences, Biotechnology Research Asia</i> , 2016, 13, 1223-1229.	0.2	0
40	Microencapsulation of <i>Lactobacillus</i> sp. Using two Different Materials and Comparison for Encapsulation Efficiency. <i>Biosciences, Biotechnology Research Asia</i> , 2016, 13, 1171-1175.	0.2	0