

Preetha Radhakrishnan

List of Publications by Year in descending order

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papers

724
citations

566801

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times ranked

660
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#	ARTICLE	IF	CITATIONS
1	Chitosan coated skim milk-alginate microspheres for better survival of probiotics during gastrointestinal transit. Journal of Food Science and Technology, 2023, 60, 889-895.	1.4	11
2	Synbiotic microencapsulation of Lactobacillus brevis and Lactobacillus delbrueckii subsp. lactis using oats/oats brans as prebiotic for enhanced storage stability. Journal of Food Science and Technology, 2023, 60, 896-905.	1.4	3
3	Freeze dried probiotic carrot juice powder for better storage stability of probiotic. Journal of Food Science and Technology, 2023, 60, 916-924.	1.4	6
4	Enhanced antimicrobial and antioxidant properties of Nano chitosan and pectin based biodegradable active packaging films incorporated with fennel (Foeniculum vulgare) essential oil and potato (Solanum tuberosum) peel extracts. Journal of Food Science and Technology, 2023, 60, 938-946.	1.4	15
5	Development of multigrain ready-to-eat extruded snack and process parameter optimization using response surface methodology. Journal of Food Science and Technology, 2023, 60, 947-957.	1.4	4
6	Effect of different drying techniques on the nutrient and physicochemical properties of Musa paradisiaca (ripe Nendran banana) powder. Journal of Food Science and Technology, 2023, 60, 1107-1116.	1.4	5
7	Areca nut fiber nano crystals, clay nano particles and PVA blended bionanocomposite material for active packaging of food. Applied Nanoscience (Switzerland), 2022, 12, 295-307.	1.6	9
8	Biodegradable nano composite reinforced with cellulose nano fiber from coconut industry waste for replacing synthetic plastic food packaging. Chemosphere, 2022, 291, 132786.	4.2	41
9	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. International Journal of Food Science and Technology, 2021, 56, 3991-3999.	1.3	22
10	Soy protein incorporated nanoemulsion for enhanced stability of probiotic (Lactobacillus delbrueckii) Tj ETQq0 0 0 rBT /Overlock 10 Tf 0.9	0.9	15
11	Preparation of aloe vera mucilage- ethyl vanillin Nano-emulsion and its characterization. Materials Today: Proceedings, 2021, 43, 3766-3773.	0.9	7
12	Effective Utilization of Pineapple Waste. Journal of Physics: Conference Series, 2021, 1979, 012001.	0.3	7
13	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. ACS Food Science & Technology, 2021, 1, 1538-1549.	1.3	11
14	Fabrication of packaging film reinforced with cellulose nanoparticles synthesised from jack fruit non-edible part using response surface methodology. International Journal of Biological Macromolecules, 2020, 142, 63-72.	3.6	38
15	Fabrication and evaluation of physicochemical properties of probiotic edible film based on pectinâ€“alginateâ€“casein composite. International Journal of Food Science and Technology, 2020, 55, 1497-1505.	1.3	35
16	Formulation of protein based inulin incorporated synbiotic nanoemulsion for enhanced stability of probiotic. Materials Research Express, 2019, 6, 114003.	0.8	40
17	Cellulose nanoparticles from agro-industrial waste for the development of active packaging. Applied Surface Science, 2019, 484, 1274-1281.	3.1	63
18	Biosensors: a potential tool for quality assurance and food safety pertaining to biogenic amines/volatile amines formation in aquaculture systems/products. Reviews in Aquaculture, 2019, 11, 220-233.	4.6	26

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19	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
20	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
21	Biosynthesis of Food Flavours and Fragrances - A Review. <i>Asian Journal of Chemistry</i> , 2017, 29, 2345-2352.	0.1	17
22	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
23	<i>Candida parapsilosis</i> : A versatile biocatalyst for organic oxidation-reduction reactions. <i>Bioorganic Chemistry</i> , 2016, 68, 187-213.	2.0	22
24	Enhancing antimicrobial properties of fly ash mortars specimens through nanophase modification. <i>Materials Today: Proceedings</i> , 2016, 3, 1389-1397.	0.9	11
25	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
26	Screening for Suitable Prebiotic for Probiotic Strain by in vitro Fermentation. <i>Biosciences, Biotechnology Research Asia</i> , 2016, 13, 1177-1181.	0.2	1
27	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
28	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
29	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
30	Enantioselective oxidation of secondary alcohols by <i>Candida parapsilosis</i> ATCC 7330. <i>RSC Advances</i> , 2014, 4, 2257-2262.	1.7	10
31	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
32	<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
33	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
34	<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
35	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
36	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

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37	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
38	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
39	<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
40	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