Jagan Mohan Rao Tingirikari

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4865711/publications.pdf

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10	243	6	9
papers	citations	h-index	g-index
10	10	10	316 citing authors
all docs	docs citations	times ranked	

#	Article	IF	CITATIONS
1	A review on polymeric nanomaterials intervention in food industry. Polymer Bulletin, 2023, 80, 137-164.	3.3	8
2	Macroalgal dietary glycans: potential source for human gut bacteria and enhancing immune system for better health. Critical Reviews in Food Science and Nutrition, 2022, 62, 1674-1695.	10.3	6
3	Recent understanding of human milk oligosaccharides in establishing infant gut microbiome and roles in immune system. Food Research International, 2022, 151, 110884.	6.2	34
4	Bioactive Compounds from Plants and their Immune Potential against Corona Virus. Current Nutrition and Food Science, 2022, $18, \ldots$	0.6	0
5	Agro waste derived pectin poly and oligosaccharides: Synthesis and functional characterization. Biocatalysis and Agricultural Biotechnology, 2021, 31, 101910.	3.1	15
6	In-Vitro Prebiotic Analysis of Microbiota Accessible Pectic Polysaccharides. Current Microbiology, 2019, 76, 1452-1460.	2.2	29
7	Microbiota-accessible pectic poly- and oligosaccharides in gut health. Food and Function, 2018, 9, 5059-5073.	4.6	64
8	Characterization of Super Paramagnetic Nanoparticles Coated with a Biocompatible Polymer Produced by Dextransucrase from Weissella cibaria JAG8. Journal of Polymers and the Environment, 2017, 25, 569-577.	5.0	6
9	Structural and biocompatibility properties of dextran from <i>Weissella cibaria</i> JAG8 as food additive. International Journal of Food Sciences and Nutrition, 2014, 65, 686-691.	2.8	33
10	Superior prebiotic and physicochemical properties of novel dextran from Weissella cibaria JAG8 for potential food applications. Food and Function, 2014, 5, 2324-2330.	4.6	48