

Sarasan Sabu

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

339
citations

758635

12
h-index

887659

17
g-index

20
all docs

20
docs citations

20
times ranked

130
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Recent trends in bacterial decontamination of food products by hurdle technology: A synergistic approach using thermal and non-thermal processing techniques. <i>Food Research International</i> , 2021, 147, 110514. | 2.9 | 65 |
| 2 | Application of electromagnetic radiations for decontamination of fungi and mycotoxins in food products: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2021, 114, 399-409. | 7.8 | 51 |
| 3 | Talipot palm (<i>Corypha umbraculifera</i> L.) a nonconventional source of starch: Effect of citric acid on structural, rheological, thermal properties and in vitro digestibility. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 554-563. | 3.6 | 31 |
| 4 | Consequences of chemical deacetylation on physicochemical, structural and functional characteristics of chitosan extracted from deep-sea mud shrimp. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100032. | 1.6 | 24 |
| 5 | Energetic neutral N ₂ atoms treatment on the kithul (<i>Caryota urens</i>) starch biodegradable film: Physico-chemical characterization. <i>Food Hydrocolloids</i> , 2020, 103, 105650. | 5.6 | 22 |
| 6 | Effect of low dose $\hat{1}^3$ -irradiation on the structural and functional properties, and in vitro digestibility of ultrasonicated stem starch from <i>Corypha umbraculifera</i> L.. <i>Applied Food Research</i> , 2021, 1, 100013. | 1.4 | 22 |
| 7 | Influence of plasma-activated water on the morphological, functional, and digestibility characteristics of hydrothermally modified non-conventional talipot starch. <i>Food Hydrocolloids</i> , 2022, 130, 107709. | 5.6 | 20 |
| 8 | Impact of microwave irradiation on chemically modified talipot starches: A characterization study on heterogeneous dual modifications. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 1943-1955. | 3.6 | 20 |
| 9 | Influence of deproteinization and demineralization process sequences on the physicochemical and structural characteristics of chitin isolated from Deep-sea mud shrimp (<i>Solenocera hextii</i>). <i>Advances in Biomarker Sciences and Technology</i> , 2022, 4, 12-27. | 0.8 | 18 |
| 10 | CHITOSAN AND LEMON PEEL EXTRACT COATING ON QUALITY AND SHELF LIFE OF YELLOWFIN TUNA (<i>THUNNUS ALBACARES</i>) MEAT STORED UNDER REFRIGERATED CONDITION. <i>Indian Journal of Fisheries</i> , 2020, 67, . | 0.3 | 15 |
| 11 | Energetic neutral atoms assisted development of kithul (<i>Caryota urens</i>) starchâ€“lauric acid complexes: A characterisation study. <i>Carbohydrate Polymers</i> , 2020, 250, 116991. | 5.1 | 13 |
| 12 | Application of innovative packaging technologies to manage fungi and mycotoxin contamination in agricultural products: Current status, challenges, and perspectives. <i>Toxicon</i> , 2022, 214, 18-29. | 0.8 | 13 |
| 13 | Development of Bioplastic Films from $\hat{1}^3$ \hat{a}^{\wedge} Irradiated Kithul (<i>Caryota urens</i>) Starch; Morphological, Crystalline, Barrier, and Mechanical Characterization. <i>Starch/Staerke</i> , 2021, 73, 2000135. | 1.1 | 9 |
| 14 | Fish meal replacement with squilla (<i>Oratosquilla nepa</i> , Latreille) silage in a practical diet for the juvenile giant freshwater prawn, <i>Macrobrachium rosenbergii</i> de man, 1879. <i>Aquaculture International</i> , 2018, 26, 1229-1245. | 1.1 | 4 |
| 15 | Performance evaluation of ultra violet assisted vertical re-circulating depuration system on microbial, heavy metal reduction and composition of black clam (<i>Villorita cyprinoides</i>). <i>LWT - Food Science and Technology</i> , 2021, 138, 110628. | 2.5 | 4 |
| 16 | Efficacy of pomegranate phenolic extract and chitosan as an edible coating for shelf life extension of Indian white shrimp during refrigerated storage. <i>Journal of Packaging Technology and Research</i> , 2021, 5, 59-67. | 0.6 | 4 |
| 17 | Investigations on juvenile fish excluder cum shrimp sorting device (JFE-SSD). <i>SpringerPlus</i> , 2013, 2, 271. | 1.2 | 2 |
| 18 | Valorisation of Basa (<i>Pangasianodon hypophthalmus</i>) Skin Waste into Quality Leather Using a Non Chrome Treatment Method. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 1041-1053. | 0.6 | 1 |

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|----|--|-----|-----------|
| 19 | Utilisation of isoelectric precipitation to recover fish protein isolate from seafood processing waste. Indian Journal of Fisheries, 2020, 67, . | 0.3 | 0 |