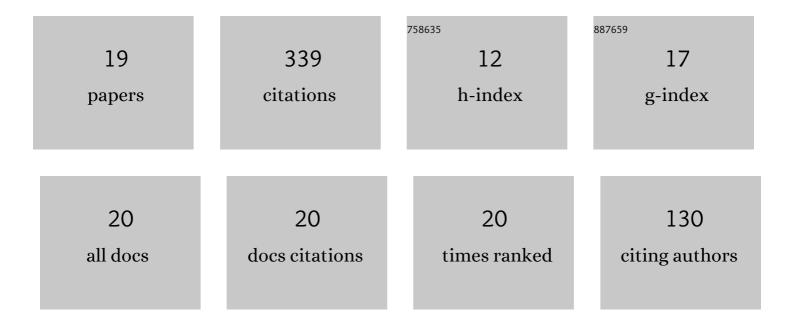
## Sarasan Sabu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5492921/publications.pdf Version: 2024-02-01



#	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. Food Research International, 2021, 147, 110514.	2.9	65
2	Application of electromagnetic radiations for decontamination of fungi and mycotoxins in food products: A comprehensive review. Trends in Food Science and Technology, 2021, 114, 399-409.	7.8	51
3	Talipot palm (Corypha umbraculifera L.) a nonconventional source of starch: Effect of citric acid on structural, rheological, thermal properties and in vitro digestibility. International Journal of Biological Macromolecules, 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. Carbohydrate Polymer Technologies and Applications, 2021, 2, 100032.	1.6	24
5	Energetic neutral N2 atoms treatment on the kithul (Caryota urens) starch biodegradable film: Physico-chemical characterization. Food Hydrocolloids, 2020, 103, 105650.	5.6	22
6	Effect of low dose Î <sup>3</sup> -irradiation on the structural and functional properties, and in vitro digestibility of ultrasonicated stem starch from Corypha umbraculifera L. Applied Food Research, 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. Food Hydrocolloids, 2022, 130, 107709.	5.6	20
8	Impact of microwave irradiation on chemically modified talipot starches: A characterization study on heterogeneous dual modifications. International Journal of Biological Macromolecules, 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 (Solenocera hextii). Advances in Biomarker Sciences and Technology, 2022, 4, 12-27.	0.8	18
10	CHITOSAN AND LEMON PEEL EXTRACT COATING ON QUALITY AND SHELF LIFE OF YELLOWFIN TUNA (THUNNUS ALBACARES) MEAT STORED UNDER REFRIGERATED CONDITION. Indian Journal of Fisheries, 2020, 67, .	0.3	15
11	Energetic neutral atoms assisted development of kithul (Caryota urens) starch–lauric acid complexes: A characterisation study. Carbohydrate Polymers, 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. Toxicon, 2022, 214, 18-29.	0.8	13
13	Development of Bioplastic Films from γ â^' Irradiated Kithul ( <i>Caryota uren</i> s) Starch; Morphological, Crystalline, Barrier, and Mechanical Characterization. Starch/Staerke, 2021, 73, 2000135.	1.1	9
14	Fish meal replacement with squilla (Oratosquilla nepa, Latreille) silage in a practical diet for the juvenile giant freshwater prawn, Macrobrachium rosenbergii de man, 1879. Aquaculture International, 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 (Villorita cyprinoides). LWT - Food Science and Technology, 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. Journal of Packaging Technology and Research, 2021, 5, 59-67.	0.6	4
17	Investigations on juvenile fish excluder cum shrimp sorting device (JFE-SSD). SpringerPlus, 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. Journal of Aquatic Food Product Technology, 2020, 29, 1041-1053.	0.6	1

#	Article	IF	CITATIONS
19	Utilisation of isoelectric precipitation to recover fish protein isolate from seafood processing waste. Indian Journal of Fisheries, 2020, 67, .	0.3	Ο