

Preetam Sarkar

List of Publications by Year in descending order

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41
papers

1,087
citations

471509

17
h-index

414414

32
g-index

42
all docs

42
docs citations

42
times ranked

1224
citing authors

#	ARTICLE	IF	CITATIONS
1	Traditional and ayurvedic foods of Indian origin. <i>Journal of Ethnic Foods</i> , 2015, 2, 97-109.	1.9	116
2	Composite edible films and coatings from food-grade biopolymers. <i>Journal of Food Science and Technology</i> , 2018, 55, 4369-4383.	2.8	85
3	Encapsulation of bioactive compounds using nanoemulsions. <i>Environmental Chemistry Letters</i> , 2018, 16, 59-70.	16.2	83
4	Improvement of antimicrobial activity of sago starch/guar gum bi-phasic edible films by incorporating carvacrol and citral. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100380.	7.5	75
5	Delivery systems of antimicrobial compounds to food. <i>Trends in Food Science and Technology</i> , 2016, 57, 165-177.	15.1	71
6	Synthesis and characterization of tamarind kernel powder-based antimicrobial edible films loaded with geraniol. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100562.	7.5	54
7	Multiple layers and conjugate materials for food emulsion stabilization. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 877-892.	10.3	53
8	Novel food packaging materials including plant-based byproducts: A review. <i>Trends in Food Science and Technology</i> , 2021, 118, 471-489.	15.1	49
9	Development of Bigels Based on Stearic Acid/Rice Bran Oil Oleogels and Tamarind Gum Hydrogels for Controlled Delivery Applications. <i>Journal of Surfactants and Detergents</i> , 2018, 21, 17-29.	2.1	42
10	Oil-in-water emulsions of geraniol and carvacrol improve the antibacterial activity of these compounds on raw goat meat surface during extended storage at 4°C. <i>Food Control</i> , 2020, 107, 106757.	5.5	42
11	Impact of starch-based emulsions on the antibacterial efficacies of nisin and thymol in cantaloupe juice. <i>Food Chemistry</i> , 2017, 217, 155-162.	8.2	40
12	Jackfruit seed starch/tamarind kernel xyloglucan/zinc oxide nanoparticles-based composite films: Preparation, characterization, and application on tomato (<i>Solanum lycopersicum</i>) fruits. <i>Food Hydrocolloids</i> , 2022, 133, 107917.	10.7	32
13	Characterization of Tri-Phasic Edible Films from Chitosan, Guar Gum, and Whey Protein Isolate Loaded with Plant-Based Antimicrobial Compounds. <i>Polymer-Plastics Technology and Materials</i> , 2019, 58, 255-269.	1.3	30
14	Selected Applications of Chitosan Composites. <i>International Journal of Molecular Sciences</i> , 2021, 22, 10968.	4.1	25
15	Nano-inspired systems in food technology and packaging. <i>Environmental Chemistry Letters</i> , 2017, 15, 607-622.	16.2	24
16	Synthesis, characterization, and antimicrobial efficacy of composite films from guar gum/sago starch/whey protein isolate loaded with carvacrol, citral and carvacrol-citral mixture. <i>Journal of Materials Science: Materials in Medicine</i> , 2019, 30, 117.	3.6	24
17	Nanoencapsulation strategies for lipid-soluble vitamins. <i>Chemical Papers</i> , 2019, 73, 1-16.	2.2	19
18	Preparation and characterization of tamarind kernel powder/ZnO nanoparticle-based food packaging films. <i>Industrial Crops and Products</i> , 2022, 178, 114670.	5.2	19

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19	Ultrasonication-assisted formation and characterization of geraniol and carvacrol-loaded emulsions for enhanced antimicrobial activity against food-borne pathogens. <i>Chemical Papers</i> , 2018, 72, 2659-2672.	2.2	18
20	Polysaccharide-Based Nanocomposites for Food Packaging Applications. <i>Materials</i> , 2021, 14, 5549.	2.9	18
21	Variations in Microstructural and Physicochemical Properties of Candelilla Wax/Rice Bran Oil-Derived Oleogels Using Sunflower Lecithin and Soya Lecithin. <i>Gels</i> , 2021, 7, 226.	4.5	17
22	Fabrication and Characterization of Poly (vinyl alcohol) and Chitosan Oligosaccharide-Based Blend Films. <i>Gels</i> , 2021, 7, 55.	4.5	16
23	Synthesis and characterization of novel tamarind gum and rice bran oil-based emulgels for the ocular delivery of antibiotics. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1608-1620.	7.5	15
24	Oxidative stability and effect of stress factors on flaxseed oil-in-water emulsions stabilized by sodium caseinate-sodium alginate-chitosan interfacial membrane. <i>Chemical Papers</i> , 2018, 72, 1-14.	2.2	14
25	Preparation and characterization of cocoa butter and whey protein isolate based emulgels for pharmaceutical and probiotics delivery applications. <i>Journal of Dispersion Science and Technology</i> , 2020, 41, 426-440.	2.4	13
26	Preparation and characterization of novel tamarind gum-based hydrogels for antimicrobial drug delivery applications. <i>Chemical Papers</i> , 2018, 72, 2101-2113.	2.2	12
27	Graphene oxide reinforced nanocomposite oleogels improves corneal permeation of drugs. <i>Journal of Drug Delivery Science and Technology</i> , 2020, 60, 102024.	3.0	10
28	Oleogels Based on Palmitic Acid and Safflower Oil: Novel Formulations for Ocular Drug Delivery of Voriconazole. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900288.	1.5	8
29	Nanoemulsions for Nutrient Delivery in Food. <i>Sustainable Agriculture Reviews</i> , 2017, , 81-121.	1.1	8
30	Biopolymer-based antimicrobial coatings for aquatic food products: A review. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	8
31	Nisin Adsorption in Colloidal Systems Formed with Phytoglycogen Octenyl Succinate. <i>Food Biophysics</i> , 2016, 11, 311-318.	3.0	7
32	Emulsion Stabilized with Starch Octenyl Succinate Prolongs Nisin Activity Against <i>Listeria Monocytogenes</i> in a Cantaloupe Juice Model. <i>Journal of Food Science</i> , 2016, 81, M2982-M2987.	3.1	7
33	Nanotechnology in Food Processing and Packaging. <i>Sustainable Agriculture Reviews</i> , 2016, , 185-227.	1.1	5
34	Neem seed oil and gum arabic-based oil-in-water emulsions as potential ocular drug delivery system. <i>Journal of Dispersion Science and Technology</i> , 2020, 41, 1911-1924.	2.4	5
35	Graphene Oxide Increases Corneal Permeation of Ciprofloxacin Hydrochloride from Oleogels: A Study with Cocoa Butter-Based Oleogels. <i>Gels</i> , 2020, 6, 43.	4.5	5
36	Biopolymer-based edible films and coatings for food applications. , 2021, , 81-107.		5

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37	Preparation of novel poly(vinyl alcohol)/chitosan lactate-based phase-separated composite films for UV-shielding and drug delivery applications. <i>Polymer Bulletin</i> , 2022, 79, 3253-3290.	3.3	5
38	Optical, mechanical, structural, and antimicrobial properties of tamarind kernel powder, halloysite, and cinnamaldehyde nanocomposite films. <i>Journal of Food Process Engineering</i> , 2022, 45, .	2.9	5
39	Oil-entrapped films. , 2020, , 425-444.		1
40	Kokum butter and rice bran oil-based oleogels as novel ocular drug delivery systems. , 2021, , 147-179.		1
41	Polysaccharide–oil complexes as edible films. , 2021, , 109-133.		1