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	Preparation of novel poly(vinyl alcohol)/chitosan lactate-based phase-separated composite films for UV-shielding and drug delivery applications. Polymer Bulletin, 2022, 79, 3253-3290.	3.3	5
2	Biopolymerâ€based antimicrobial coatings for aquatic food products: A review. Journal of Food Processing and Preservation, 2022, 46, .	2.0	8
3	Preparation and characterization of tamarind kernel powder/ZnO nanoparticle-based food packaging films. Industrial Crops and Products, 2022, 178, 114670.	5.2	19
4	Optical, mechanical, structural, and antimicrobial properties of tamarind kernel powder, halloysite, and cinnamaldehyde nanocomposite films. Journal of Food Process Engineering, 2022, 45, .	2.9	5
5	Jackfruit seed starch/tamarind kernel xyloglucan/zinc oxide nanoparticles-based composite films: Preparation, characterization, and application on tomato (Solanum lycopersicum) fruits. Food Hydrocolloids, 2022, 133, 107917.	10.7	32
6	Kokum butter and rice bran oil-based oleogels as novel ocular drug delivery systems. , 2021, , 147-179.		1
7	Polysaccharideâ€“oil complexes as edible films. , 2021, , 109-133.		1
8	Biopolymer-based edible films and coatings for food applications. , 2021, , 81-107.		5
9	Fabrication and Characterization of Poly (vinyl alcohol) and Chitosan Oligosaccharide-Based Blend Films. Gels, 2021, 7, 55.	4.5	16
10	Polysaccharide-Based Nanocomposites for Food Packaging Applications. Materials, 2021, 14, 5549.	2.9	18
11	Selected Applications of Chitosan Composites. International Journal of Molecular Sciences, 2021, 22, 10968.	4.1	25
12	Novel food packaging materials including plant-based byproducts: A review. Trends in Food Science and Technology, 2021, 118, 471-489.	15.1	49
13	Variations in Microstructural and Physicochemical Properties of Candelilla Wax/Rice Bran Oilâ€“Derived Oleogels Using Sunflower Lecithin and Soya Lecithin. Gels, 2021, 7, 226.	4.5	17
14	Preparation and characterization of cocoa butter and whey protein isolate based emulgels for pharmaceutical and probiotics delivery applications. Journal of Dispersion Science and Technology, 2020, 41, 426-440.	2.4	13
15	Oil-in-water emulsions of geraniol and carvacrol improve the antibacterial activity of these compounds on raw goat meat surface during extended storage at 4â€Â°C. Food Control, 2020, 107, 106757.	5.5	42
16	Neem seed oil and gum arabic-based oil-in-water emulsions as potential ocular drug delivery system. Journal of Dispersion Science and Technology, 2020, 41, 1911-1924.	2.4	5
17	Graphene oxide reinforced nanocomposite oleogels improves corneal permeation of drugs. Journal of Drug Delivery Science and Technology, 2020, 60, 102024.	3.0	10
18	Synthesis and characterization of tamarind kernel powder-based antimicrobial edible films loaded with geraniol. Food Packaging and Shelf Life, 2020, 26, 100562.	7.5	54

#	Article	IF	Citations
19	Synthesis and characterization of novel tamarind gum and rice bran oil-based emulgels for the ocular delivery of antibiotics. International Journal of Biological Macromolecules, 2020, 164, 1608-1620.	7.5	15
20	Graphene Oxide Increases Corneal Permeation of Ciprofloxacin Hydrochloride from Oleogels: A Study with Cocoa Butter-Based Oleogels. Gels, 2020, 6, 43.	4.5	5
21	Oleogels Based on Palmitic Acid and Safflower Oil: Novel Formulations for Ocular Drug Delivery of Voriconazole. European Journal of Lipid Science and Technology, 2020, 122, 1900288.	1.5	8
22	Oil-entrapped films. , 2020, , 425-444.		1
23	Nanoencapsulation strategies for lipid-soluble vitamins. Chemical Papers, 2019, 73, 1-16.	2.2	19
24	Characterization of Tri-Phasic Edible Films from Chitosan, Guar Gum, and Whey Protein Isolate Loaded with Plant-Based Antimicrobial Compounds. Polymer-Plastics Technology and Materials, 2019, 58, 255-269.	1.3	30
25	Synthesis, characterization, and antimicrobial efficacy of composite films from guar gum/sago starch/whey protein isolate loaded with carvacrol, citral and carvacrol-citral mixture. Journal of Materials Science: Materials in Medicine, 2019, 30, 117.	3.6	24
26	Improvement of antimicrobial activity of sago starch/guar gum bi-phasic edible films by incorporating carvacrol and citral. Food Packaging and Shelf Life, 2019, 21, 100380.	7.5	75
27	Preparation and characterization of novel tamarind gum-based hydrogels for antimicrobial drug delivery applications. Chemical Papers, 2018, 72, 2101-2113.	2.2	12
28	Development of Bigels Based on Stearic Acidâ€“Rice Bran Oil Oleogels and Tamarind Gum Hydrogels for Controlled Delivery Applications. Journal of Surfactants and Detergents, 2018, 21, 17-29.	2.1	42
29	Multiple layers and conjugate materials for food emulsion stabilization. Critical Reviews in Food Science and Nutrition, 2018, 58, 877-892.	10.3	53
30	Oxidative stability and effect of stress factors on flaxseed oil-in-water emulsions stabilized by sodium caseinateâ€“sodium alginateâ€“chitosan interfacial membrane. Chemical Papers, 2018, 72, 1-14.	2.2	14
31	Encapsulation of bioactive compounds using nanoemulsions. Environmental Chemistry Letters, 2018, 16, 59-70.	16.2	83
32	Composite edible films and coatings from food-grade biopolymers. Journal of Food Science and Technology, 2018, 55, 4369-4383.	2.8	85
33	Ultrasonication-assisted formation and characterization of geraniol and carvacrol-loaded emulsions for enhanced antimicrobial activity against food-borne pathogens. Chemical Papers, 2018, 72, 2659-2672.	2.2	18
34	Nano-inspired systems in food technology and packaging. Environmental Chemistry Letters, 2017, 15, 607-622.	16.2	24
35	Impact of starch-based emulsions on the antibacterial efficacies of nisin and thymol in cantaloupe juice. Food Chemistry, 2017, 217, 155-162.	8.2	40
36	Nanoemulsions for Nutrient Delivery in Food. Sustainable Agriculture Reviews, 2017, , 81-121.	1.1	8

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37	Nisin Adsorption in Colloidal Systems Formed with Phytoglycogen Octenyl Succinate. Food Biophysics, 2016, 11, 311-318.	3.0	7
38	Delivery systems of antimicrobial compounds to food. Trends in Food Science and Technology, 2016, 57, 165-177.	15.1	71
39	Nanotechnology in Food Processing and Packaging. Sustainable Agriculture Reviews, 2016, , 185-227.	1.1	5
40	Emulsion Stabilized with Starch Octenyl Succinate Prolongs Nisin Activity Against Listeria Monocytogenes in a Cantaloupe Juice Model. Journal of Food Science, 2016, 81, M2982-M2987.	3.1	7
41	Traditional and ayurvedic foods of Indian origin. Journal of Ethnic Foods, 2015, 2, 97-109.	1.9	116