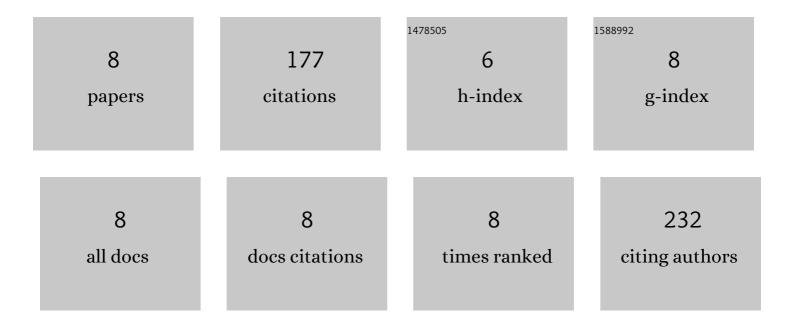
## Somashekar Devappa

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5634195/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Solid-state fermentation of Jatropha seed cake for optimization of lipase, protease and detoxification of anti-nutrients in Jatropha seed cake using Aspergillus versicolor CJS-98. Journal of Bioscience and Bioengineering, 2014, 117, 208-214.	2.2	57
2	Application of response surface methodology to improve the production of antimicrobial biosurfactants by Lactobacillus paracasei subsp. tolerans N2 using sugar cane molasses as substrate. Bioresources and Bioprocessing, 2018, 5, .	4.2	43
3	Biosurfactants from lactic acid bacteria: A critical review on production, extraction, structural characterization and food application. Food Bioscience, 2022, 46, 101598.	4.4	25
4	Improvement of the shelf life of raw ground goat meat by using biosurfactants produced by lactobacilli strains as biopreservatives. LWT - Food Science and Technology, 2020, 133, 110071.	5.2	22
5	Biological properties and structural characterization of a novel rhamnolipid likeâ€biosurfactants produced by <i>Lactobacillus casei</i> subsp. casei TM1B. Biotechnology and Applied Biochemistry, 2021, 68, 585-596.	3.1	12
6	Effect of sub-lethal heat stress on viability of Lacticaseibacillus casei N in spray-dried powders. LWT - Food Science and Technology, 2022, 155, 112904.	5.2	11
7	Development of Thermotolerant Lactobacilli Cultures with Improved Probiotic Properties Using Adaptive Laboratory Evolution Method. Probiotics and Antimicrobial Proteins, 2023, 15, 832-843.	3.9	6
8	Study on Utilization of Detoxified Jatropha curcas Seed Cake Subjected to Solid State Fermentation as a Dietary Supplement in Wistar Rats. Recent Patents on Food, Nutrition & Agriculture, 2017, 8, 190-198.	0.9	1