

Somashekar Devappa

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5634195/publications.pdf>

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8
papers

177
citations

1478505

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1588992

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all docs

8
docs citations

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times ranked

232
citing authors

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