Sheeana Gangadoo

List of Publications by Year in descending order

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Version: 2024-02-01

516710 454955 1,192 31 16 30 citations g-index h-index papers 31 31 31 1533 times ranked docs citations citing authors all docs

#	Article	IF	Citations
1	A review of methods for the detection of pathogenic microorganisms. Analyst, The, 2019, 144, 396-411.	3.5	342
2	Nano-plastics and their analytical characterisation and fate in the marine environment: From source to sea. Science of the Total Environment, 2020, 732, 138792.	8.0	96
3	Selenium nanoparticles in poultry feed modify gut microbiota and increase abundance of Faecalibacterium prausnitzii. Applied Microbiology and Biotechnology, 2018, 102, 1455-1466.	3.6	89
4	Nanoparticles in feed: Progress and prospects in poultry research. Trends in Food Science and Technology, 2016, 58, 115-126.	15.1	75
5	Combining Chemometrics and Sensors: Toward New Applications in Monitoring and Environmental Analysis. Chemical Reviews, 2020, 120, 6048-6069.	47.7	68
6	The synthesis and characterisation of highly stable and reproducible selenium nanoparticles. Inorganic and Nano-Metal Chemistry, 2017, 47, 1568-1576.	1.6	64
7	Antibacterial Properties of Graphene Oxide–Copper Oxide Nanoparticle Nanocomposites. ACS Applied Bio Materials, 2019, 2, 5687-5696.	4.6	57
8	Nanoparticles of selenium as high bioavailable and non-toxic supplement alternatives for broiler chickens. Environmental Science and Pollution Research, 2020, 27, 16159-16166.	5. 3	55
9	Biomimetics for early stage biofouling prevention: templates from insect cuticles. Journal of Materials Chemistry B, 2016, 4, 5747-5754.	5 . 8	37
10	The use of nanomaterials for the mitigation of pathogenic biofilm formation. Methods in Microbiology, 2019, , 61-92.	0.8	31
11	From Academia to Reality Check: A Theoretical Framework on the Use of Chemometric in Food Sciences. Foods, 2019, 8, 164.	4.3	30
12	Analysis of Pathogenic Bacterial and Yeast Biofilms Using the Combination of Synchrotron ATR-FTIR Microspectroscopy and Chemometric Approaches. Molecules, 2021, 26, 3890.	3.8	28
13	Sensomics - From conventional to functional NIR spectroscopy - Shining light over the aroma and taste of foods. Trends in Food Science and Technology, 2019, 91, 274-281.	15.1	26
14	InÂvitro growth of gut microbiota with selenium nanoparticles. Animal Nutrition, 2019, 5, 424-431.	5.1	25
15	Antibacterial Longevity of a Novel Gallium Liquid Metal/Hydroxyapatite Composite Coating Fabricated by Plasma Spray. ACS Applied Materials & Samp; Interfaces, 2022, 14, 18974-18988.	8.0	24
16	Spectroscopic approaches for rapid beer and wine analysis. Current Opinion in Food Science, 2019, 28, 67-73.	8.0	23
17	Interactions between Liquid Metal Droplets and Bacterial, Fungal, and Mammalian Cells. Advanced Materials Interfaces, 2022, 9, .	3.7	19
18	Inorganic nanoparticles as food additives and their influence on the human gut microbiota. Environmental Science: Nano, 2021, 8, 1500-1518.	4.3	15

#	Article	IF	CITATIONS
19	Oregano powder reduces Streptococcus and increases SCFA concentration in a mixed bacterial culture assay. PLoS ONE, 2019, 14, e0216853.	2.5	14
20	Ultrastructure of the gastro intestinal tract of healthy Japanese quail (Coturnix japonica) using light and scanning electron microscopy. Animal Nutrition, 2018, 4, 378-387.	5.1	12
21	Probing Nanoscale Interactions of Antimicrobial Zinc Oxide Quantum Dots on Bacterial and Fungal Cell Surfaces. Advanced Materials Interfaces, 2022, 9, .	3.7	11
22	Facile Route of Fabricating Long-Term Microbicidal Silver Nanoparticle Clusters against Shiga Toxin-Producing Escherichia coli O157:H7 and Candida auris. Coatings, 2020, 10, 28.	2.6	10
23	Durable Antibacterial and Antifungal Hierarchical Silver-Embedded Poly(vinylidene) Tj ETQq1 1 0.784314 rgBT /O·Materials, 2021, 3, 4256-4263.	verlock 10 4.4	O Tf 50 587 To 10
24	The use of derivatives and chemometrics to interrogate the UV–Visible spectra of gin samples to monitor changes related to storage. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 227, 117548.	3.9	8
25	The Multiomics Analyses of Fecal Matrix and Its Significance to Coeliac Disease Gut Profiling. International Journal of Molecular Sciences, 2021, 22, 1965.	4.1	6
26	Strontium-doped hardystonite plasma sprayed coatings with robust antimicrobial activity. Materials Today Chemistry, 2022, 24, 100822.	3.5	6
27	Application of Fluconazole-Loaded pH-Sensitive Lipid Nanoparticles for Enhanced Antifungal Therapy. ACS Applied Materials & Samp; Interfaces, 2022, 14, 32845-32854.	8.0	4
28	Biosensors in Food Traceability and Quality., 2021,, 308-321.		3
29	Fabrication of superhydrophobic polyvinylidene fluoride-co-hexafluoropropylene films enabled by nanoimprint lithography. Materials Letters, 2022, 311, 131555.	2.6	2
30	Interactions between Liquid Metal Droplets and Bacterial, Fungal, and Mammalian Cells (Adv. Mater.) Tj ETQq0 0	0 ggBT /O	verlock 10 Tf
31	New nanomaterials for wastewater depollution: Methods using chemometric approaches. Separation Science and Technology, 2022, , 287-298.	0.2	1