Ami R Patel

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6269846/publications.pdf

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36	698	623188	610482
papers	citations	14	24
		h-index	g-index

39	39	39	974
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Clinical application of probiotics in the treatment of Helicobacter pylori infectionâ€"A brief review. Journal of Microbiology, Immunology and Infection, 2014, 47, 429-437.	1.5	81
2	Determining probiotic potential of exopolysaccharide producing lactic acid bacteria isolated from vegetables and traditional Indian fermented food products. Food Bioscience, 2014, 5, 27-33.	2.0	77
3	Chemistry and microbial sources of curdlan with potential application and safety regulations as prebiotic in food and health. Food Research International, 2020, 133, 109136.	2.9	66
4	Potential of cheese whey bioactive proteins and peptides in the development of antimicrobial edible film composite: A review of recent trends. Trends in Food Science and Technology, 2020, 103, 57-67.	7.8	59
5	Partially hydrolyzed guar gum as a potential prebiotic source. International Journal of Biological Macromolecules, 2018, 112, 207-210.	3.6	58
6	Zoonotic potential of Helicobacter spp.. Journal of Microbiology, Immunology and Infection, 2017, 50, 265-269.	1.5	52
7	Evidence for xylooligosaccharide utilization inWeissellastrains isolated from Indian fermented foods and vegetables. FEMS Microbiology Letters, 2013, 346, 20-28.	0.7	48
8	Bacteriocins as antimicrobial and preservative agents in food: Biosynthesis, separation and application. Food Bioscience, 2022, 46, 101594.	2.0	44
9	Determination of an antimicrobial activity of Weissella confusa, Lactobacillus fermentum, and Lactobacillus plantarum against clinical pathogenic strains of Escherichia coli and Staphylococcus aureus in co-culture. Annals of Microbiology, 2016, 66, 1137-1143.	1.1	25
10	Electro-hydrodynamic processing for encapsulation of probiotics: A review on recent trends, technological development, challenges and future prospect. Food Bioscience, 2021, 44, 101458.	2.0	25
11	Mycobacterium avium subsp paratuberculosisâ€"Incidences in milk and milk products, their isolation, enumeration, characterization, and role in human health. Journal of Microbiology, Immunology and Infection, 2011, 44, 473-479.	1.5	23
12	Current trend and future prospective of functional probiotic milk chocolates and related products - a review. Czech Journal of Food Sciences, 2015, 33, 295-301.	0.6	21
13	Hypocholesterolemic Effect of Potential Probiotic Lactobacillus fermentum Strains Isolated from Traditional Fermented Foods in Wistar Rats. Probiotics and Antimicrobial Proteins, 2020, 12, 1002-1011.	1.9	16
14	A review of the composition and toxicology of fructans, and their applications in foods and health. Journal of Food Composition and Analysis, 2021, 99, 103884.	1.9	16
15	Encapsulated Food Products as a Strategy to Strengthen Immunity Against COVID-19. Frontiers in Nutrition, 2021, 8, 673174.	1.6	13
16	Preparation and shelf life study of probiotic chocolate manufactured using Lactobacillus helveticus MTCC 5463. Acta Alimentaria, 2018, 47, 350-358.	0.3	10
17	Application of Nanotechnology in the Food Industry: Present Status and Future Prospects. , 2018, , 1-27.		10
18	Effect of traditional processing methods on the antioxidant, Î±-amylase and Î±-glucosidase enzyme inhibition properties ofSesbania sesbanMerrill seeds. CYTA - Journal of Food, 2012, 10, 128-136.	0.9	8

#	Article	IF	Citations
19	Therapeutic Potential of Flaxseed. , 2018, , 255-274.		8
20	Evaluation of antioxidative, proteolytic, and ace inhibitory activities of potential probiotic lactic acid bacteria isolated from traditional fermented food products. Acta Alimentaria, 2018, 47, 113-121.	0.3	7
21	Removal of aflatoxin M1 from milk and aqueous medium by indigenously isolated strains of W. confusa H1 and L. plantarum S2. Food Bioscience, 2022, 45, 101468.	2.0	7
22	Food Biofortification. Journal of Chemistry, 2019, 2019, 1-2.	0.9	5
23	Antimicrobial profile of lactic acid bacteria isolated from vegetables and indigenous fermented foods of India against clinical pathogens using microdilution method. Biomedical and Environmental Sciences, 2013, 26, 759-64.	0.2	5
24	Recent advances in biosynthesis of vitamin and enzyme from food grade bacteria. International Journal of Food and Fermentation Technology, 2014, 4, 79.	0.1	4
25	High Pressure Processing (HPP): Fundamental Concepts, Emerging Scope, and Food Application. , 2020, , 225-257.		4
26	Potentials of probiotics in the treatment of food allergy - a review. Czech Journal of Food Sciences, 2014, 32, 205-212.	0.6	2
27	Valorization of ash and spent mushroom substrate via solid-state solubilization by Acidithiobacillus ferrooxidans. Waste Management, 2019, 87, 612-620.	3.7	2
28	Effect of Synbiotic-Assisted Modulation of Gastrointestinal Microbiota on Human Health. , 2017, , 223-236.		1
29	Microbial Production of Low-Calorie Sugars. , 2017, , 259-290.		1
30	Investigations of families of patients diagnosed with gastric carcinoma in Bulgaria. Clinical Epidemiology and Global Health, 2019, 7, 211-213.	0.9	0
31	Fermented Foods: An Overview. , 2017, , 3-65.		0
32	Lactic Acid Bacteria (Lab)Bacteriocins: An Ecologicaland Sustainable Biopreservativeapproach to Improve The Safety and Shelf Life of Foods. , 2017, , 197-257.		0
33	Antibiotic Resistant Pathogens in Milk and Milk Products. , 2019, , 177-202.		0
34	Starter Cultures: Classification, Traditional Production Technology and Potential Role in the Cheese Manufacturing Industry. , 2019, , 51-92.		0
35	Molecular Techniques for Detection of Foodborne Pathogens: Salmonella and Bacillus cereus. , 2019, , 231-296.		0
36	Starter Culture and Probiotic Bacteria in Dairy Food Products. , 2019, , 3-49.		0