

# Ami R Patel

## List of Publications by Year in descending order

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Version: 2024-02-01

36  
papers

698  
citations

623188

14  
h-index

610482

24  
g-index

39  
all docs

39  
docs citations

39  
times ranked

974  
citing authors

#	ARTICLE	IF	CITATIONS
1	Removal of aflatoxin M1 from milk and aqueous medium by indigenously isolated strains of <i>W. confusa</i> H1 and <i>L. plantarum</i> S2. <i>Food Bioscience</i> , 2022, 45, 101468.	2.0	7
2	Bacteriocins as antimicrobial and preservative agents in food: Biosynthesis, separation and application. <i>Food Bioscience</i> , 2022, 46, 101594.	2.0	44
3	Encapsulated Food Products as a Strategy to Strengthen Immunity Against COVID-19. <i>Frontiers in Nutrition</i> , 2021, 8, 673174.	1.6	13
4	A review of the composition and toxicology of fructans, and their applications in foods and health. <i>Journal of Food Composition and Analysis</i> , 2021, 99, 103884.	1.9	16
5	Electro-hydrodynamic processing for encapsulation of probiotics: A review on recent trends, technological development, challenges and future prospect. <i>Food Bioscience</i> , 2021, 44, 101458.	2.0	25
6	Hypocholesterolemic Effect of Potential Probiotic <i>Lactobacillus fermentum</i> Strains Isolated from Traditional Fermented Foods in Wistar Rats. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 1002-1011.	1.9	16
7	Potential of cheese whey bioactive proteins and peptides in the development of antimicrobial edible film composite: A review of recent trends. <i>Trends in Food Science and Technology</i> , 2020, 103, 57-67.	7.8	59
8	Chemistry and microbial sources of curdlan with potential application and safety regulations as prebiotic in food and health. <i>Food Research International</i> , 2020, 133, 109136.	2.9	66
9	High Pressure Processing (HPP): Fundamental Concepts, Emerging Scope, and Food Application. , 2020, , 225-257.		4
10	Investigations of families of patients diagnosed with gastric carcinoma in Bulgaria. <i>Clinical Epidemiology and Global Health</i> , 2019, 7, 211-213.	0.9	0
11	Food Biofortification. <i>Journal of Chemistry</i> , 2019, 2019, 1-2.	0.9	5
12	Valorization of ash and spent mushroom substrate via solid-state solubilization by <i>Acidithiobacillus ferrooxidans</i> . <i>Waste Management</i> , 2019, 87, 612-620.	3.7	2
13	Antibiotic Resistant Pathogens in Milk and Milk Products. , 2019, , 177-202.		0
14	Starter Cultures: Classification, Traditional Production Technology and Potential Role in the Cheese Manufacturing Industry. , 2019, , 51-92.		0
15	Molecular Techniques for Detection of Foodborne Pathogens: <i>Salmonella</i> and <i>Bacillus cereus</i> . , 2019, , 231-296.		0
16	Starter Culture and Probiotic Bacteria in Dairy Food Products. , 2019, , 3-49.		0
17	Partially hydrolyzed guar gum as a potential prebiotic source. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 207-210.	3.6	58
18	Evaluation of antioxidative, proteolytic, and ace inhibitory activities of potential probiotic lactic acid bacteria isolated from traditional fermented food products. <i>Acta Alimentaria</i> , 2018, 47, 113-121.	0.3	7

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19	Preparation and shelf life study of probiotic chocolate manufactured using <i>Lactobacillus helveticus</i> MTCC 5463. <i>Acta Alimentaria</i> , 2018, 47, 350-358.	0.3	10
20	Therapeutic Potential of Flaxseed. , 2018, , 255-274.		8
21	Application of Nanotechnology in the Food Industry: Present Status and Future Prospects. , 2018, , 1-27.		10
22	Zoonotic potential of <i>Helicobacter</i> spp.. <i>Journal of Microbiology, Immunology and Infection</i> , 2017, 50, 265-269.	1.5	52
23	Effect of Synbiotic-Assisted Modulation of Gastrointestinal Microbiota on Human Health. , 2017, , 223-236.		1
24	Microbial Production of Low-Calorie Sugars. , 2017, , 259-290.		1
25	Fermented Foods: An Overview. , 2017, , 3-65.		0
26	Lactic Acid Bacteria (Lab)Bacteriocins: An Ecologicaland Sustainable Biopreservativeapproach to Improve The Safety and Shelf Life of Foods. , 2017, , 197-257.		0
27	Determination of an antimicrobial activity of <i>Weissella confusa</i> , <i>Lactobacillus fermentum</i> , and <i>Lactobacillus plantarum</i> against clinical pathogenic strains of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> in co-culture. <i>Annals of Microbiology</i> , 2016, 66, 1137-1143.	1.1	25
28	Current trend and future prospective of functional probiotic milk chocolates and related products - a review. <i>Czech Journal of Food Sciences</i> , 2015, 33, 295-301.	0.6	21
29	Potentials of probiotics in the treatment of food allergy - a review. <i>Czech Journal of Food Sciences</i> , 2014, 32, 205-212.	0.6	2
30	Determining probiotic potential of exopolysaccharide producing lactic acid bacteria isolated from vegetables and traditional Indian fermented food products. <i>Food Bioscience</i> , 2014, 5, 27-33.	2.0	77
31	Clinical application of probiotics in the treatment of <i>Helicobacter pylori</i> infectionâ€”A brief review. <i>Journal of Microbiology, Immunology and Infection</i> , 2014, 47, 429-437.	1.5	81
32	Recent advances in biosynthesis of vitamin and enzyme from food grade bacteria. <i>International Journal of Food and Fermentation Technology</i> , 2014, 4, 79.	0.1	4
33	Evidence for xylooligosaccharide utilization in <i>Weissella</i> strains isolated from Indian fermented foods and vegetables. <i>FEMS Microbiology Letters</i> , 2013, 346, 20-28.	0.7	48
34	Antimicrobial profile of lactic acid bacteria isolated from vegetables and indigenous fermented foods of India against clinical pathogens using microdilution method. <i>Biomedical and Environmental Sciences</i> , 2013, 26, 759-64.	0.2	5
35	Effect of traditional processing methods on the antioxidant, $\alpha$ -amylase and $\alpha$ -glucosidase enzyme inhibition properties of <i>Sesbania sesban</i> Merrill seeds. <i>CYTA - Journal of Food</i> , 2012, 10, 128-136.	0.9	8
36	<i>Mycobacterium avium</i> subsp <i>paratuberculosis</i> â€”Incidences in milk and milk products, their isolation, enumeration, characterization, and role in human health. <i>Journal of Microbiology, Immunology and Infection</i> , 2011, 44, 473-479.	1.5	23