

# Gurvinder Singh Kocher

## List of Publications by Year in descending order

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Version: 2024-02-01

34  
papers

200  
citations

1307594

7  
h-index

1199594

12  
g-index

34  
all docs

34  
docs citations

34  
times ranked

229  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative Production of Sugarcane Vinegar by Different Immobilization Techniques. Journal of the Institute of Brewing, 2006, 112, 264-266.	2.3	29
2	Production of tea vinegar by batch and semicontinuous fermentation. Journal of Food Science and Technology, 2011, 48, 755-758.	2.8	15
3	Cellulolytic and xylanolytic enzymes from thermophilic <i>Aspergillus terreus</i> RWY. Journal of Basic Microbiology, 2014, 54, 1367-1377.	3.3	15
4	Fermentative Production of Sugarcane Vinegar by Immobilized Cells of <i>Acetobacter aceti</i> Under Packed Bed conditions. Sugar Tech, 2013, 15, 71-76.	1.8	11
5	Enhanced bio-composting of rice straw using agricultural residues: an alternate to burning. International Journal of Recycling of Organic Waste in Agriculture, 2019, 8, 479-483.	2.0	10
6	Development of fungal consortium for the pretreatment of rice straw under optimized solid state and shake flask conditions. Environmental Progress and Sustainable Energy, 2019, 38, 635-646.	2.3	10
7	Development of nano-silver alkaline protease bio-conjugate depilating eco-benign formulation by utilizing potato peel based medium. International Journal of Biological Macromolecules, 2020, 152, 261-271.	7.5	10
8	Development of apple wine from Golden Delicious cultivar using a local yeast isolate. Journal of Food Science and Technology, 2019, 56, 2959-2969.	2.8	8
9	Standardization of seed and peel infused <i>Syzygium cumini</i> -wine fermentation using response surface methodology. LWT - Food Science and Technology, 2020, 134, 109994.	5.2	8
10	An Overview of Pretreatment Processes with Special Reference to Biological Pretreatment for Rice Straw Delignification. Current Biochemical Engineering, 2018, 4, 151-163.	1.3	8
11	Scale Up of Sugarcane Vinegar Production by Recycling of Successive Fermentation Batches and its Organoleptic Evaluation. Journal of Food Processing and Preservation, 2014, 38, 955-963.	2.0	7
12	Comparative ethanol production for two corn varieties by commercial enzymes. Starch/Staerke, 2010, 62, 647-651.	2.1	6
13	Molecular Cloning and Nucleotide Sequence of the Gene for an Alkaline Protease from <i>Bacillus circulans</i> MTCC 7906. Indian Journal of Microbiology, 2012, 52, 630-637.	2.7	6
14	Standardization of an Economical Bioprocess for Production of Natural Vinegar from Sugarcane. Sugar Tech, 2014, 16, 15-21.	1.8	6
15	Statistical optimization of ethanol fermentation parameters for processing local grape cultivars to wines. Journal of Food Processing and Preservation, 2018, 42, e13319.	2.0	6
16	Improved Production of Multi-component Cellulolytic Enzymes Using Sweet Sorghum Bagasse and Thermophilic <i>Aspergillus terreus</i> RWY Through Statistical Process Optimization. Waste and Biomass Valorization, 2020, 11, 3355-3369.	3.4	6
17	Fermentative Production of Alcoholic Beverage from Black Carrot. Agricultural Research Journal, 2016, 53, 138.	0.2	5
18	Preparation of an Alcoholic Beverage from Tea Leaves. Journal of the Institute of Brewing, 2008, 114, 111-113.	2.3	4

#	ARTICLE	IF	CITATIONS
19	Optimization of malolactic fermentation parameters with isolated and characterized lactic acid bacteria associated with grape berries. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14905.	2.0	3
20	<i>Bacillus circulans</i> MTCC 7906 aided facile development of bioconjugate nano-silica alkaline protease formulation with superlative dehairing potential. <i>Environmental Pollution</i> , 2021, 285, 117181.	7.5	3
21	Optimization of acid-mediated delignification of corn stover, an agriculture residue carbohydrate polymer for improved ethanol production. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100029.	2.6	3
22	Dynamics of biochemicals of Punjab MACS Purple and H-144 from veraison to maturity under Punjab conditions. <i>Indian Journal of Horticulture</i> , 2016, 73, 400.	0.1	3
23	Comparison of Ethanol Production from Rice Straw by <i>Saccharomyces cerevisiae</i> and <i>Zymomonas mobilis</i> . <i>Journal of Biofuels</i> , 2018, 9, 92.	0.1	3
24	Fermentative production of guava wine from pectinase treated and untreated juice of "punjab pink"™ cultivar of <i>Psidium guajava</i> L.. <i>Agricultural Research Journal</i> , 2017, 54, 244.	0.2	3
25	Upscaled Production of Sugarcane Vinegar by Adsorbed Cells of <i>Acetobacter aceti</i> Under Semi-Continuous Fermentation Conditions. <i>Sugar Tech</i> , 2017, 19, 409-415.	1.8	2
26	Assessment of Diverse Substrates for Quality Wines Production. <i>International Journal of Current Microbiology and Applied Sciences</i> , 2017, 6, 2676-2682.	0.1	2
27	Enrichment and characterization of limonin degrading microorganisms isolated from kinnow orchard soil, Peel and Waste Site. <i>Applied Biological Research</i> , 2017, 19, 187.	0.2	2
28	Optimization of Pre-fermentative Skin Treatment Parameters for Production of Quality Wines from Punjab Purple (syn-516) and H-144, Grape Cultivars of Punjab. <i>International Journal of Food and Fermentation Technology</i> , 2015, 5, 39.	0.1	2
29	Medium formulation for alkaline protease production by <i>Bacillus circulans</i> MTCC 7906. <i>Agricultural Research Journal</i> , 2018, 55, 336.	0.2	2
30	Fermentation of sapota ( <i>Manilkara achras</i> ) into wine. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14577.	2.0	1
31	Valorisation of whey for fermented beverage production using functional starter yeast. <i>Acta Alimentaria</i> , 2022, 51, 313-325.	0.7	1
32	Flavour profiling of red wine with respect to different strains of yeast. <i>Indian Journal of Horticulture</i> , 2021, 78, 325-329.	0.1	0
33	Enhanced ethanol production through salt pre-conditioning of <i>S.cerevisiae</i> MTCC 11815. <i>International Journal of Food and Fermentation Technology</i> , 2016, 6, 289.	0.1	0
34	Effect of salt preconditioning on cell properties of <i>Saccharomyces cerevisiae</i> strains. <i>Agricultural Research Journal</i> , 2017, 54, 425.	0.2	0