

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 | Valorisation of whey for fermented beverage production using functional starter yeast. <i>Acta Alimentaria</i> , 2022, 51, 313-325. | 0.7 | 1 |
| 2 | <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 |
| 3 | 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 |
| 4 | 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 |
| 5 | Improved Production of Multi-component Cellulolytic Enzymes Using Sweet Sorghum Bagasse and Thermophilic <i>Aspergillus terreus</i> RWY Through Statistical Process Optimization. <i>Waste and Biomass Valorization</i> , 2020, 11, 3355-3369. | 3.4 | 6 |
| 6 | 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 |
| 7 | Standardization of seed and peel infused <i>Syzygium cumini</i> -wine fermentation using response surface methodology. <i>LWT - Food Science and Technology</i> , 2020, 134, 109994. | 5.2 | 8 |
| 8 | Fermentation of sapota (<i>Manilkara achras</i>) into wine. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14577. | 2.0 | 1 |
| 9 | Development of nano-silver alkaline protease bio-conjugate depilating eco-benign formulation by utilizing potato peel based medium. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 261-271. | 7.5 | 10 |
| 10 | Enhanced bio-composting of rice straw using agricultural residues: an alternate to burning. <i>International Journal of Recycling of Organic Waste in Agriculture</i> , 2019, 8, 479-483. | 2.0 | 10 |
| 11 | Development of apple wine from Golden Delicious cultivar using a local yeast isolate. <i>Journal of Food Science and Technology</i> , 2019, 56, 2959-2969. | 2.8 | 8 |
| 12 | Development of fungal consortium for the pretreatment of rice straw under optimized solid state and shake flask conditions. <i>Environmental Progress and Sustainable Energy</i> , 2019, 38, 635-646. | 2.3 | 10 |
| 13 | Statistical optimization of ethanol fermentation parameters for processing local grape cultivars to wines. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13319. | 2.0 | 6 |
| 14 | An Overview of Pretreatment Processes with Special Reference to Biological Pretreatment for Rice Straw Delignification. <i>Current Biochemical Engineering</i> , 2018, 4, 151-163. | 1.3 | 8 |
| 15 | 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 |
| 16 | Medium formulation for alkaline protease production by <i>Bacillus circulans</i> MTCC 7906. <i>Agricultural Research Journal</i> , 2018, 55, 336. | 0.2 | 2 |
| 17 | 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 |
| 18 | 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 |

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|----|---|-----|-----------|
| 19 | 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 |
| 20 | 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 |
| 21 | Effect of salt preconditioning on cell properties of <i>Saccharomyces cerevisiae</i> strains. <i>Agricultural Research Journal</i> , 2017, 54, 425. | 0.2 | 0 |
| 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 | Fermentative Production of Alcoholic Beverage from Black Carrot. <i>Agricultural Research Journal</i> , 2016, 53, 138. | 0.2 | 5 |
| 24 | 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 |
| 25 | 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 |
| 26 | Scale Up of Sugarcane Vinegar Production by Recycling of Successive Fermentation Batches and its Organoleptic Evaluation. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 955-963. | 2.0 | 7 |
| 27 | Cellulolytic and xylanolytic enzymes from thermophilic <i>Aspergillus terreus</i> RWY. <i>Journal of Basic Microbiology</i> , 2014, 54, 1367-1377. | 3.3 | 15 |
| 28 | Standardization of an Economical Bioprocess for Production of Natural Vinegar from Sugarcane. <i>Sugar Tech</i> , 2014, 16, 15-21. | 1.8 | 6 |
| 29 | Fermentative Production of Sugarcane Vinegar by Immobilized Cells of <i>Acetobacter aceti</i> Under Packed Bed conditions. <i>Sugar Tech</i> , 2013, 15, 71-76. | 1.8 | 11 |
| 30 | Molecular Cloning and Nucleotide Sequence of the Gene for an Alkaline Protease from <i>Bacillus circulans</i> MTCC 7906. <i>Indian Journal of Microbiology</i> , 2012, 52, 630-637. | 2.7 | 6 |
| 31 | Production of tea vinegar by batch and semicontinuous fermentation. <i>Journal of Food Science and Technology</i> , 2011, 48, 755-758. | 2.8 | 15 |
| 32 | Comparative ethanol production for two corn varieties by commercial enzymes. <i>Starch/Staerke</i> , 2010, 62, 647-651. | 2.1 | 6 |
| 33 | Preparation of an Alcoholic Beverage from Tea Leaves. <i>Journal of the Institute of Brewing</i> , 2008, 114, 111-113. | 2.3 | 4 |
| 34 | Comparative Production of Sugarcane Vinegar by Different Immobilization Techniques. <i>Journal of the Institute of Brewing</i> , 2006, 112, 264-266. | 2.3 | 29 |