

# Kairam Narsaiah

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7346021/publications.pdf>

Version: 2024-02-01

21  
papers

943  
citations

686830

13  
h-index

794141

19  
g-index

22  
all docs

22  
docs citations

22  
times ranked

1512  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of functional bread with flaxseed oil and garlic oil hybrid microcapsules. <i>LWT - Food Science and Technology</i> , 2021, 136, 110300.	2.5	15
2	Rapid point-of-care testing methods/devices for meat species identification: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 900-923.	5.9	23
3	Fish and garlic oils hybridized microcapsules: Fortification in functional bread. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15346.	0.9	8
4	Development of flaxseed and garlic oil hydrogel beads by novel ionotropic gelation method. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14821.	0.9	4
5	Garlic Oil Nanoemulsions Hybridized in Calcium Alginate Microcapsules for Functional Bread. <i>Agricultural Research</i> , 2019, 8, 356-363.	0.9	15
6	Improving Meat Safety Through Reformulation Strategies: Natural Antioxidants and Antimicrobials. , 2019, , 251-289.		2
7	Preparation of omega 3 rich oral supplement using dairy and non-dairy based ingredients. <i>Journal of Food Science and Technology</i> , 2018, 55, 760-766.	1.4	12
8	Antilisterial, antimicrobial and antioxidant effects of pediocin and <i>Murraya koenigii</i> berry extract in refrigerated goat meat emulsion. <i>LWT - Food Science and Technology</i> , 2017, 79, 135-144.	2.5	29
9	Physico chemical, microstructural and sensory characteristics of low-fat meat emulsion containing aloe gel as potential fat replacer. <i>International Journal of Food Science and Technology</i> , 2016, 51, 309-316.	1.3	31
10	Effect of Postharvest Application of 1-Methycyclopropene on Storage Behavior of Fresh Tomatoes (S) Tj ETQq0 0 0 r gBT /Overlock 10 Tf	0.9	4
11	Recent Trends in the Use of Natural Antioxidants for Meat and Meat Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 796-812.	5.9	339
12	Effect of bacteriocin-incorporated alginate coating on shelf-life of minimally processed papaya ( <i>Carica papaya</i> L.). <i>Postharvest Biology and Technology</i> , 2015, 100, 212-218.	2.9	59
13	Optimization of Microcapsule Production by Air Atomization Technique using Two-Fluid Nozzle. <i>Agricultural Research</i> , 2014, 3, 353-359.	0.9	5
14	Optimizing microencapsulation of nisin with sodium alginate and guar gum. <i>Journal of Food Science and Technology</i> , 2014, 51, 4054-4059.	1.4	57
15	Textural properties of mango cultivars during ripening. <i>Journal of Food Science and Technology</i> , 2013, 50, 1047-1057.	1.4	32
16	Pediocin-Loaded Nanoliposomes and Hybrid Alginate-Nanoliposome Delivery Systems for Slow Release of Pediocin. <i>BioNanoScience</i> , 2013, 3, 37-42.	1.5	22
17	Authentication of Mango Varieties Using Near-Infrared Spectroscopy. <i>Agricultural Research</i> , 2013, 2, 229-235.	0.9	32
18	Nondestructive methods for quality evaluation of livestock products. <i>Journal of Food Science and Technology</i> , 2012, 49, 342-348.	1.4	22

#	ARTICLE	IF	CITATIONS
19	Optical biosensors for food quality and safety assurance—a review. Journal of Food Science and Technology, 2012, 49, 383-406.	1.4	220
20	Tenderizing effect of blade tenderizer and pomegranate fruit products in goat meat. Journal of Food Science and Technology, 2011, 48, 61-68.	1.4	5
21	Heat transfer modeling of shrimp in tunnel type individual quick freezing system. Journal of Food Process Engineering, 0, , e13838.	1.5	7