

Rajesh Kumar Bajaj

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

372
citations

840776

11
h-index

1058476

14
g-index

15
all docs

15
docs citations

15
times ranked

511
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and characterization of iron-chelating peptides from whey protein: An alternative approach for chemical iron fortification. <i>Food Research International</i> , 2021, 141, 110133.	6.2	27
2	Encapsulation of grape seed extract phenolics using whey protein concentrate, maltodextrin and gum arabica blends. <i>Journal of Food Science and Technology</i> , 2020, 57, 426-434.	2.8	27
3	Impact of sequential enzymatic hydrolysis on antioxidant activity and peptide profile of casein hydrolysate. <i>Journal of Food Science and Technology</i> , 2020, 57, 4562-4575.	2.8	22
4	Physicochemical characterisation of native micellar casein concentrates from buffalo and cow skim milk harvested using microfiltration. <i>International Journal of Dairy Technology</i> , 2020, 73, 781-789.	2.8	10
5	Buffalo Milk Casein Derived Decapeptide (YQEPVLGPVR) Having Bifunctional Anti-inflammatory and Antioxidative Features Under Cellular Milieu. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 623-633.	1.9	31
6	Evaluation of total phenol content and antioxidant properties of encapsulated grape seed extract in yoghurt. <i>International Journal of Dairy Technology</i> , 2018, 71, 96-104.	2.8	53
7	Bio-accessible milk casein derived tripeptide (LLY) mediates overlapping anti-inflammatory and anti-oxidative effects under cellular (Caco-2) and in vivo milieu. <i>Journal of Nutritional Biochemistry</i> , 2018, 62, 167-180.	4.2	17
8	Production of Angiotensin-I-Converting-Enzyme-Inhibitory Peptides in Fermented Milks (Lassi) Fermented by <i>Lactobacillus acidophilus</i> with Consideration of Incubation Period and Simmering Treatment. <i>International Journal of Peptide Research and Therapeutics</i> , 2017, 23, 69-79.	1.9	16
9	Evaluation of casein & whey protein hydrolysates as well as milk fermentates from for expression of gut hormones. <i>Indian Journal of Medical Research</i> , 2017, 146, 409-419.	1.0	8
10	Encapsulation of antioxidant peptide enriched casein hydrolysate using maltodextrin & gum arabic blend. <i>Journal of Food Science and Technology</i> , 2016, 53, 3834-3843.	2.8	35
11	Preparation of iron bound succinylated milk protein concentrate and evaluation of its stability. <i>Food Chemistry</i> , 2016, 196, 800-807.	8.2	16
12	Formulation and characterization of nanoencapsulated curcumin using sodium caseinate and its incorporation in ice cream. <i>Food and Function</i> , 2016, 7, 417-424.	4.6	68
13	Iron (II)-chelating activity of buffalo β -casein hydrolysed by corolase PP, alcalase and flavourzyme. <i>Journal of Food Science and Technology</i> , 2015, 52, 3911-8.	2.8	8
14	Process Optimization for the Production of Bio-functional Whey Protein Hydrolysates: Adopting Response Surface Methodology. <i>International Journal of Peptide Research and Therapeutics</i> , 2013, 19, 231-237.	1.9	32
15	Isolation and characterisation of micellar casein from buffalo milk using microfiltration technique with modified buffer composition. <i>International Journal of Dairy Technology</i> , 0, , .	2.8	2