Shekhar U Kadam

List of Publications by Year
in descending order

15	1,861	758635 12	1125271 13
papers	citations	h-index	g-index

15	15	15	2484
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Application of Novel Extraction Technologies for Bioactives from Marine Algae. Journal of Agricultural and Food Chemistry, 2013, 61, 4667-4675.	2.4	371
2	Extraction, structure and biofunctional activities of laminarin from brown algae. International Journal of Food Science and Technology, 2015, 50, 24-31.	1.3	251
3	Marine foods as functional ingredients in bakery and pasta products. Food Research International, 2010, 43, 1975-1980.	2.9	219
4	Laminarin from Irish Brown Seaweeds Ascophyllum nodosum and Laminaria hyperborea: Ultrasound Assisted Extraction, Characterization and Bioactivity. Marine Drugs, 2015, 13, 4270-4280.	2.2	217
5	Ultrasound applications for the extraction, identification and delivery of food proteins and bioactive peptides. Trends in Food Science and Technology, 2015, 46, 60-67.	7.8	184
6	Optimization of ultrasound assisted extraction of bioactive components from brown seaweed Ascophyllum nodosum using response surface methodology. Ultrasonics Sonochemistry, 2015, 23, 308-316.	3.8	143
7	Extraction and characterization of protein from Irish brown seaweed Ascophyllum nodosum. Food Research International, 2017, 99, 1021-1027.	2.9	117
8	Effect of ultrasound pre-treatment on the drying kinetics of brown seaweed Ascophyllum nodosum. Ultrasonics Sonochemistry, 2015, 23, 302-307.	3.8	97
9	Power ultrasound as a pretreatment to convective drying of mulberry (Morus alba L.) leaves: Impact on drying kinetics and selected quality properties. Ultrasonics Sonochemistry, 2016, 31, 310-318.	3.8	68
10	Development of biopolymer-based gelatin and casein films incorporating brown seaweed Ascophyllum nodosum extract. Food Packaging and Shelf Life, 2015, 6, 68-74.	3.3	56
11	Extraction of biomolecules from seaweeds. , 2015, , 243-269.		42
12	Effect of Ultrasound Pretreatment on the Extraction Kinetics of Bioactives from Brown Seaweed (Ascophyllum nodosum). Separation Science and Technology, 2015, 50, 670-675.	1.3	39
13	EVALUATION OF COOKING, MICROSTRUCTURE, TEXTURE AND SENSORY QUALITY CHARACTERISTICS OF SHRIMP MEATâ€BASED PASTA. Journal of Texture Studies, 2012, 43, 268-274.	1.1	32
14	Processing of seaweeds. , 2015, , 61-78.		14
15	Mass spectrometry based chemical imaging of foods. RSC Advances, 2016, 6, 33537-33546.	1.7	11