Suman Kapila

List of Publications by Year
in descending order

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111 papers	2,777 citations	185998 28 h-index	233125 45 g-index
111 all docs	111 docs citations	111 times ranked	3357 citing authors

#	Article	IF	Citations
1	Biofunctional Properties of Bioactive Peptides of Milk Origin. Food Reviews International, 2008, 25, 28-43.	4.3	127
2	Resistance of Microencapsulated Lactobacillus acidophilus LA1 to Processing Treatments and Simulated Gut Conditions. Food and Bioprocess Technology, 2010, 3, 586-593.	2.6	114
3	Transepithelial transport of milk derived bioactive peptide VLPVPQK. Food Chemistry, 2016, 190, 681-688.	4.2	106
4	Cross-talk between probiotic lactobacilli and host immune system. Journal of Applied Microbiology, 2014, 117, 303-319.	1.4	90
5	Safety assessment and evaluation of probiotic potential of bacteriocinogenic Enterococcus faecium KH 24 strain under in vitro and in vivo conditions. International Journal of Food Microbiology, 2010, 141, 156-164.	2.1	87
6	Comparative evaluation of cow Î²-casein variants (A1/A2) consumption on Th2-mediated inflammatory response in mouse gut. European Journal of Nutrition, 2014, 53, 1039-1049.	1.8	79
7	Antioxidative peptide derived from enzymatic digestion of buffalo casein. International Dairy Journal, 2015, 42, 1-5.	1.5	76
8	Bacteriocin Production and Different Strategies for Their Recovery and Purification. Probiotics and Antimicrobial Proteins, 2014, 6, 47-58.	1.9	75
9	Dietary supplementation of milk fermented with probiotic Lactobacillus fermentum enhances systemic immune response and antioxidant capacity in aging mice. Nutrition Research, 2014, 34, 968-981.	1.3	68
10	Improvement in Th1/Th2 immune homeostasis, antioxidative status and resistance to pathogenic E. coli on consumption of probiotic Lactobacillus rhamnosus fermented milk in aging mice. Age, 2014, 36, 9686.	3.0	65
11	Characterization of Intestinal Lactobacillus reuteri Strains as Potential Probiotics. Probiotics and Antimicrobial Proteins, 2012, 4, 47-58.	1.9	59
12	Antioxidative and hypocholesterolemic effect ofLactobacillus caseisspcasei(biodefensive) Tj ETQq0 0 0 rgBT /Overlock 10	0.1	56
13	Antagonistic Activity of Lactobacillus reuteri Strains on the Adhesion Characteristics of Selected Pathogens. Frontiers in Microbiology, 2017, 8, 486.	1.5	55
14	Akt drives buffalo casein-derived novel peptide-mediated osteoblast differentiation. Journal of Nutritional Biochemistry, 2016, 38, 134-144.	1.9	53
15	Antioxidative peptide from milk exhibits antiosteopenic effects through inhibition of oxidative damage and bone-resorbing cytokines in ovariectomized rats. Nutrition, 2017, 43-44, 21-31.	1.1	52
16	Evaluation of anti-diabetic attributes of Lactobacillus rhamnosus MTCC: 5957, Lactobacillus rhamnosus MTCC: 5897 and Lactobacillus fermentum MTCC: 5898 in streptozotocin induced diabetic rats. Microbial Pathogenesis, 2018, 125, 454-462.	1.3	52
17	Consumption of Probiotic Lactobacillus fermentum MTCC: 5898-Fermented Milk Attenuates Dyslipidemia, Oxidative Stress, and Inflammation in Male Rats Fed on Cholesterol-Enriched Diet. Probiotics and Antimicrobial Proteins, 2019, 11, 509-518.	1.9	49
18	Probiotic properties of folate producing Streptococcus thermophilus strains. Food Research International, 2010, 43, 103-110.	2.9	46

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19	Release of Î²-casomorphin-7/5 during simulated gastrointestinal digestion of milk Î²-casein variants from Indian crossbred cattle (Karan Fries). Food Chemistry, 2015, 168, 70-79.	4.2	45
20	Impact of Milk Derived Î²-Casomorphins on Physiological Functions and Trends in Research: A Review. International Journal of Food Properties, 2014, 17, 1726-1741.	1.3	40
21	Effect of supplementation of vitamin E, copper and zinc on the in vitro phagocytic activity and lymphocyte proliferation index of peripartum Sahiwal (Bos indicus) cows. Journal of Animal Physiology and Animal Nutrition, 2013, 97, 315-321.	1.0	35
22	Bioavailability of vitamin D2 and calcium from fortified milk. Food Chemistry, 2014, 147, 307-311.	4.2	34
23	Identification of buffalo casein-derived bioactive peptides with osteoblast proliferation activity. European Food Research and Technology, 2016, 242, 2139-2146.	1.6	34
24	Comparative evaluation of allergic sensitization to milk proteins of cow, buffalo and goat. Small Ruminant Research, 2013, 112, 191-198.	0.6	33
25	Physicochemical characterization of mineral (iron/zinc) bound caseinate and their mineral uptake in Caco-2 cells. Food Chemistry, 2018, 257, 101-111.	4.2	32
26	Effect of buffalo casein-derived novel bioactive peptides on osteoblast differentiation. European Journal of Nutrition, 2018, 57, 593-605.	1.8	32
27	Fermented milk with probiotic Lactobacillus rhamnosus S1K3 (MTCC5957) protects mice from salmonella by enhancing immune and nonimmune protection mechanisms at intestinal mucosal level. Journal of Nutritional Biochemistry, 2016, 30, 62-73.	1.9	31
28	Evaluation of the osteoprotective potential of whey derived-antioxidative (YVEEL) and angiotensin-converting enzyme inhibitory (YLLF) bioactive peptides in ovariectomised rats. Food and Function, 2018, 9, 4791-4801.	2.1	31
29	Buffalo Milk Casein Derived Decapeptide (YQEPVLGPVR) Having Bifunctional Anti-inflammatory and Antioxidative Features Under Cellular Milieu. International Journal of Peptide Research and Therapeutics, 2019, 25, 623-633.	0.9	31
30	pH-dependent inhibition of AHL-mediated quorum sensing by cell-free supernatant of lactic acid bacteria in Pseudomonas aeruginosa PAO1. Microbial Pathogenesis, 2020, 142, 104105.	1.3	31
31	Protective effects of casein-derived peptide VLPVPQK against hydrogen peroxideâ€“induced dysfunction and cellular oxidative damage in rat osteoblastic cells. Human and Experimental Toxicology, 2017, 36, 967-980.	1.1	30
32	Age-associated aberrations in mouse cellular and humoral immune responses. Aging Clinical and Experimental Research, 2014, 26, 353-362.	1.4	29
33	Osteoanabolic activity of whey-derived anti-oxidative (MHIRL and YVEEL) and angiotensin-converting enzyme inhibitory (YLLF, ALPMHIR, IPA and WLAHK) bioactive peptides. Peptides, 2018, 99, 1-7.	1.2	29
34	Adherence capability and safety assessment of an indigenous probiotic strain Lactobacillus rhamnosus MTCC-5897. Microbial Pathogenesis, 2019, 130, 120-130.	1.3	29
35	Potential Probiotic Lactobacillus rhamnosus (MTCC-5897) Inhibits Escherichia coli Impaired Intestinal Barrier Function by Modulating the Host Tight Junction Gene Response. Probiotics and Antimicrobial Proteins, 2020, 12, 1149-1160.	1.9	29
36	Feeding probiotic Lactobacillus rhamnosus (MTCC 5897) fermented milk to suckling mothers alleviates ovalbumin-induced allergic sensitisation in mice offspring. British Journal of Nutrition, 2015, 114, 1168-1179.	1.2	28

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37	Tmprss2 specific miRNAs as promising regulators for SARS-CoV-2 entry checkpoint. Virus Research, 2021, 294, 198275.	1.1	28
38	Aloe vera (Aloe barbadensis Miller) supplemented probiotic lassi prevents Shigella infiltration from epithelial barrier into systemic blood flow in mice model. Microbial Pathogenesis, 2017, 102, 143-147.	1.3	26
39	Interferon-tau stimulated gene expression: A proxy to predict embryonic mortality in dairy cows. Theriogenology, 2018, 120, 61-67.	0.9	26
40	Hypocholesterolaemic and prebiotic effect of partially hydrolysed psyllium husk supplemented yoghurt. Journal of Functional Foods, 2016, 24, 351-358.	1.6	23
41	Changes in colostrum of Murrah buffaloes after calving. Tropical Animal Health and Production, 2009, 41, 1213-1217.	0.5	22
42	Casein hydrolysates enhance osteoblast proliferation and differentiation in mouse bone marrow culture. Food Bioscience, 2013, 2, 24-30.	2.0	22
43	Escherichia coli K12: An evolving opportunistic commensal gut microbe distorts barrier integrity in human intestinal cells. Microbial Pathogenesis, 2019, 133, 103545.	1.3	22
44	Lactobacillus fermentum (MTCC-5898) supplementation renders prophylactic action against Escherichia coli impaired intestinal barrier function through tight junction modulation. LWT - Food Science and Technology, 2020, 123, 109118.	2.5	22
45	In vitro phagocytic activity of milk neutrophils during lactation cycle in Murrah buffaloes of different parity. Journal of Animal Physiology and Animal Nutrition, 2010, 94, 706-711.	1.0	21
46	Glutathione biosynthesis and activity of dependent enzymes in food-grade lactic acid bacteria harbouring multidomain bifunctional fusion gene (gshF). Journal of Applied Microbiology, 2017, 123, 194-203.	1.4	21
47	Lactobacillus fermentum(MTCCâ€5898) alleviatesEscherichia coliâ€induced inflammatory responses in intestinal epithelial cells by modulating immune genes and NFâ€ºB signalling. Journal of Applied Microbiology, 2021, 131, 3008-3017.	1.4	21
48	Anti-allergic effects of probiotic Dahi through modulation of the gut immune system. Turkish Journal of Gastroenterology, 2010, 21, 244-250.	0.4	21
49	Comparison of innate immune activation after prolonged feeding of milk fermented with three species of Lactobacilli. Microbiology and Immunology, 2013, 57, 778-784.	0.7	20
50	Industrial cheese whey utilization for enhanced production of purified pediocin PA-1. LWT - Food Science and Technology, 2014, 59, 656-665.	2.5	20
51	Consumption of probiotic Lactobacillus rhamnosus (MTCC: 5897) containing fermented milk plays a key role in development of the immune system in newborn mice during the sucklingâ€“weaning transition. Microbiology and Immunology, 2016, 60, 261-267.	0.7	19
52	Health-promoting role of dietary bioactive compounds through epigenetic modulations: a novel prophylactic and therapeutic approach. Critical Reviews in Food Science and Nutrition, 2022, 62, 619-639.	5.4	19
53	Protective effects of potential probiotic Lactobacillus rhamnosus (MTCC-5897) fermented whey on reinforcement of intestinal epithelial barrier function in a colitis-induced murine model. Food and Function, 2021, 12, 6102-6116.	2.1	19
54	Comparative Evaluation of Oral Administration of Probiotic Lactobacilli-fermented Milks on Macrophage Function. Probiotics and Antimicrobial Proteins, 2012, 4, 173-179.	1.9	18

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55	Buffalo casein derived peptide can alleviates H 2 O 2 induced cellular damage and necrosis in fibroblast cells. Experimental and Toxicologic Pathology, 2017, 69, 485-495.	2.1	17
56	Bio-accessible milk casein derived tripeptide (LLY) mediates overlapping anti- inflammatory and anti-oxidative effects under cellular (Caco-2) and in vivo milieu. Journal of Nutritional Biochemistry, 2018, 62, 167-180.	1.9	17
57	Influence of unit operations on immunoglobulins and thermal stability of colostrum fractions. International Dairy Journal, 2019, 93, 85-91.	1.5	17
58	Probiotic lactobacilli mediated changes in global epigenetic signatures of human intestinal epithelial cells during Escherichia coli challenge. Annals of Microbiology, 2019, 69, 603-612.	1.1	17
59	Influence of feeding fermented milk and non-fermented milk containingLactobacillus caseion immune response in mice. Food and Agricultural Immunology, 2007, 18, 75-82.	0.7	16
60	Comparison of susceptibility to opsonic killing by in vitro human immune response of Enterococcus strains isolated from dairy products, clinical samples and probiotic preparation. International Journal of Food Microbiology, 2009, 128, 513-515.	2.1	16
61	Probiotics as Anti-immunosenescence Agents. Food Reviews International, 2013, 29, 201-216.	4.3	16
62	Effect of thermal processing of cow and buffalo milk on the allergenic response to caseins and whey proteins in mice. Journal of the Science of Food and Agriculture, 2013, 93, 2287-2292.	1.7	16
63	Preparation of lactose-iron complex and its cyto-toxicity, in-vitro digestion and bioaccessibility in Caco-2 cell model system. Food Bioscience, 2017, 20, 125-130.	2.0	16
64	Effect of sodium caseinate and vitamin A complexation on bioaccessibility and bioavailability of vitamin A in Caco-2 cells. Food Research International, 2019, 121, 910-918.	2.9	16
65	Evaluation of goat milk fat and goat milk casein fraction for anti-hypercholesterolaemic and antioxidative properties in hypercholesterolaemic rats. International Dairy Journal, 2018, 84, 23-27.	1.5	15
66	Bioavailability assessment of zinc enriched lactobacillus biomass in a human colon carcinoma cell line (Caco-2). Food Chemistry, 2020, 309, 125583.	4.2	15
67	Antioxidative and anti-inflammatory potential with trans-epithelial transport of a buffalo casein-derived hexapeptide (YFYPQL). Food Bioscience, 2019, 28, 151-163.	2.0	14
68	Immunity of the Buffalo Mammary Gland during Different Physiological Stages. Asian-Australasian Journal of Animal Sciences, 2007, 20, 1174-1181.	2.4	14
69	Casein-derived antioxidative peptide prevents oxidative stress-induced dysfunction in osteoblast cells. PharmaNutrition, 2018, 6, 169-179.	0.8	13
70	Whey protein-iron or zinc complexation decreases pro-oxidant activity of iron and increases iron and zinc bioavailability. LWT - Food Science and Technology, 2020, 126, 109287.	2.5	13
71	Immunomodulatory and antioxidative potential of herb (<scp>P</scp>ueraria tuberosa) in mice using milk as the carrier. International Journal of Dairy Technology, 2013, 66, 202-206.	1.3	12
72	Antiosteopenic Effect of Buffalo Milk Casein-Derived Peptide (NAVPITPTL) in Ovariectomized Rats. International Journal of Peptide Research and Therapeutics, 2019, 25, 1147-1158.	0.9	12

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73	Safety Assessment of Potential Probiotic Lactobacillus fermentum MTCC-5898 in Murine Model after Repetitive Dose for 28ÂDays (Sub-Acute Exposure). Probiotics and Antimicrobial Proteins, 2020, 12, 259-270.	1.9	12
74	Effect of micronutrient supplementation around calving on the plasma cortisol levels of Murrah buffaloes and Sahiwal and Karan Fries cows. Tropical Animal Health and Production, 2013, 45, 1047-1050.	0.5	11
75	Hypolipidaemic and antiâ€oxidative potential ofÂencapsulated herb (Terminalia arjuna) added vanilla chocolate milk in high cholesterol fed rats. Journal of the Science of Food and Agriculture, 2016, 96, 1380-1385.	1.7	11
76	Milk fermented with probiotic strains Lactobacillus rhamnosus MTCC: 5957 and Lactobacillus rhamnosus MTCC: 5897 ameliorates the diet-induced hypercholesterolemia in rats. Annals of Microbiology, 2019, 69, 483-494.	1.1	11
77	Intervention of probiotic L. reuteri fermented milk as an adjuvant to combat protein energy malnourishment induced gut disturbances in albino mice. Journal of Functional Foods, 2017, 36, 467-479.	1.6	10
78	Potential probiotic Lacticaseibacillus rhamnosus MTCC-5897 attenuates Escherichia coli induced inflammatory response in intestinal cells. Archives of Microbiology, 2021, 203, 5703-5713.	1.0	10
79	Relationship of blood and milk cell counts with mastitic pathogens in Murrah buffaloes. Italian Journal of Animal Science, 2007, 6, 821-824.	0.8	9
80	Anti-apoptotic effect of buffalo milk casein derived bioactive peptide by directing Nrf2 regulation in starving fibroblasts. Food Bioscience, 2020, 35, 100566.	2.0	9
81	Isolation and Characterization of Angiotensin Converting Enzyme Inhibitory Peptide from Buffalo Casein. International Journal of Peptide Research and Therapeutics, 2021, 27, 1481-1491.	0.9	9
82	Physicochemical Characteristics of Novel Cell-Bound Exopolysaccharide from Probiotic Limosilactobacillus fermentum (MTCC 5898) and Its Relation to Antioxidative Activity. Journal of Agricultural and Food Chemistry, 2021, 69, 10338-10349.	2.4	9
83	Nrf2 dependent antiaging effect of milkâ€derived bioactive peptide in old fibroblasts. Journal of Cellular Biochemistry, 2019, 120, 9677-9691.	1.2	8
84	miR300 intervenes Smad3/Î²-catenin/RunX2 crosstalk for therapy with an alternate function as indicative biomarker in osteoporosis. Bone, 2021, 143, 115603.	1.4	8
85	In vitro evaluation of the probiotic attributes of two pediococci strains producing pediocin PA-1 with selective potency as compared to nisin. European Food Research and Technology, 2014, 239, 491-499.	1.6	7
86	Biofunctional Attributes of Surface Layer Protein and Cell-Bound Exopolysaccharide from Probiotic Limosilactobacillus fermentum (MTCC 5898). Probiotics and Antimicrobial Proteins, 2022, 14, 360-371.	1.9	7
87	In vivo, effect of herb (Withania somnifera)on immunomodulatory and antioxidative potential of milk in mice. Food and Agricultural Immunology, 2014, 25, 443-452.	0.7	6
88	Induction of immune tolerance to caseins and whey proteins by oral intubation in mouse allergy model. Journal of Animal Physiology and Animal Nutrition, 2014, 98, 467-475.	1.0	6
89	Comparative evaluation of neutrophil competence and activity of cows and buffaloes around peripartum. Journal of Applied Animal Research, 2015, 43, 61-68.	0.4	6
90	Bioavailability of iron in multiple fortified milk. Journal of Food Science and Technology, 2015, 52, 6017-6023.	1.4	6

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91	Antibiotic resistance and virulence genes in nisinâ€resistantEnterococcus faecalisisolated from raw buffalo milk modulate the innate functions of rat macrophages. Journal of Applied Microbiology, 2019, 127, 897-910.	1.4	6
92	Repertoire of Structureâ€“Activity-Based Novel Modified Peptides Elicits Enhanced Osteogenic Potential. Journal of Agricultural and Food Chemistry, 2020, 68, 8308-8320.	2.4	6
93	Effect of inulin incorporated processed cheese spread on lipid profile of blood serum and liver in rats. Dairy Science and Technology, 2015, 95, 135-149.	2.2	5
94	Efficacy of Milk-Derived Bioactive Peptides on Health by Cellular and Animal Models. , 2017, , 303-311.		5
95	C-terminal sequence deletion effect on antioxidative characteristics of VLPVPQK bioactive peptide from buffalo milk casein. LWT - Food Science and Technology, 2020, 119, 108816.	2.5	5
96	Evaluation of in-vivo model for vitamin A bioavailability from vitamin A loaded caseinate complex. Food Bioscience, 2021, 42, 101174.	2.0	5
97	Double emulsionâ€encapsulated guggul exhibits improved inÂvivo hypocholesterolaemic action in rats. International Journal of Food Science and Technology, 2018, 53, 626-633.	1.3	4
98	Role of Non-PTS dependent glucose permease (GlcU) in maintaining the fitness cost during acquisition of nisin-resistance by Enterococcus faecalis. FEMS Microbiology Letters, 2019, 366, .	0.7	4
99	BIOAVAILABILITY OF BIOTRANSFORMED ZINC ENRICHED DAHI IN WISTAR RATS. International Journal of Probiotics and Prebiotics, 2018, 13, 45-54.	0.5	4
100	Strain-specific effects of probiotic Lactobacilli on mRNA expression of epigenetic modifiers in intestinal epithelial cells. Archives of Microbiology, 2022, 204, .	1.0	4
101	Probiotics in the modulation of maternalâ€“infant immunity: Implications for allergic diseases. Food Reviews International, 2017, 33, 516-537.	4.3	3
102	Thermal processing conditions affect in vitro immunostimulatory activity of Aloe vera juice. Journal of Applied Research on Medicinal and Aromatic Plants, 2019, 12, 73-77.	0.9	3
103	Immunosuppressive Potential of Low Fat Buffalo Milk Supplemented with Omega-3 Fatty Acids. Food and Agricultural Immunology, 2015, 26, 558-565.	0.7	2
104	Comparative evaluation of the protective effects of cow, buffalo and goat milk in glucocorticoidâ€induced bone alterations in mice. International Journal of Dairy Technology, 2021, 74, 316-323.	1.3	2
105	Double emulsion-based mayonnaise encapsulated with bitter gourd extract exhibits improvement in vivo anti-diabetic action in STZ induced rats. 3 Biotech, 2021, 11, 363.	1.1	2
106	Role of fermented dairy foods in human health. Indian Journal of Dairy Science, 2020, 73, 97-110.	0.2	2
107	Identification of HPr kinase/phosphorylase inhibitors: novel antimicrobials against resistant Enterococcus faecalis. Journal of Computer-Aided Molecular Design, 2022, 36, 507-520.	1.3	2
108	Different stimulating effects of caseins and whey proteins of processed cow and buffalo milk on lymphocyte proliferation in vitro. Open Access Animal Physiology, 2015, , 121.	0.3	1

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109	Healthy aspect of lowâ€cholesterol ghee on modulation of lipid profile of rats. International Journal of Dairy Technology, 2015, 68, 550-556.	1.3	1
110	Milk and Fermented Milk Products in Alleviation of Aging Pathophysiology. , 2017, , 287-292.		1
111	MicroRNAs as Next Generation Therapeutics in Osteoporosis. , 0, , .		1