Brahmaiah Pendyala

List of Publications by Year in descending order

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26 papers 745 citations

567281 15 h-index 25 g-index

36 all docs 36 docs citations

36 times ranked 888 citing authors

#	Article	IF	CITATIONS
1	Cultivation of Microalgae at Extreme Alkaline pH Conditions: A Novel Approach for Biofuel Production. ACS Sustainable Chemistry and Engineering, 2017, 5, 7284-7294.	6.7	95
2	Fermentative biohydrogen production by mixed anaerobic consortia: Impact of glucose to xylose ratio. International Journal of Hydrogen Energy, 2009, 34, 9354-9361.	7.1	62
3	Imperative role of neural networks coupled genetic algorithm on optimization of biohydrogen yield. International Journal of Hydrogen Energy, 2011, 36, 4332-4339.	7.1	58
4	Biohydrogen production from renewable agri-waste blend: Optimization using mixer design. International Journal of Hydrogen Energy, 2009, 34, 6143-6148.	7.1	52
5	Pretreating mixed anaerobic communities from different sources: Correlating the hydrogen yield with hydrogenase activity and microbial diversity. International Journal of Hydrogen Energy, 2012, 37, 12175-12186.	7.1	47
6	High Productivity Cultivation of Microalgae without Concentrated CO ₂ Input. ACS Sustainable Chemistry and Engineering, 2019, 7, 1933-1943.	6.7	38
7	Mixture design as first step for improved glutaminase production in solid-state fermentation by isolated <i>Bacillus </i> Sp. RSP-GLU. Letters in Applied Microbiology, 2008, 47, 256-262.	2.2	35
8	Influence of linoleic acid, pH and HRT on anaerobic microbial populations and metabolic shifts in ASBRs during dark hydrogen fermentation of lignocellulosic sugars. International Journal of Hydrogen Energy, 2013, 38, 2212-2220.	7.1	32
9	Genomic Modeling as an Approach to Identify Surrogates for Use in Experimental Validation of SARS-CoV-2 and HuNoV Inactivation by UV-C Treatment. Frontiers in Microbiology, 2020, 11, 572331.	3.5	30
10	Inactivation of <i>Bacillus </i> and <i> Clostridium </i> Spores in Coconut Water by Ultraviolet Light. Foodborne Pathogens and Disease, 2019, 16, 704-711.	1.8	29
11	UVâ€'C irradiation as an alternative treatment technique: Study of its effect on microbial inactivation, cytotoxicity, and sensory properties in cranberry-flavored water. Innovative Food Science and Emerging Technologies, 2019, 52, 66-74.	5.6	23
12	Phycobilins as Potent Food Bioactive Broad-Spectrum Inhibitors Against Proteases of SARS-CoV-2 and Other Coronaviruses: A Preliminary Study. Frontiers in Microbiology, 2021, 12, 645713.	3.5	23
13	Using a food and paper-cardboard waste blend as a novel feedstock for hydrogen production: Influence of key process parameters on microbial diversity. International Journal of Hydrogen Energy, 2013, 38, 6357-6367.	7.1	21
14	Evaluation of UV-C Irradiation Treatments on Microbial Safety, Ascorbic Acid, and Volatile Aromatics Content of Watermelon Beverage. Food and Bioprocess Technology, 2020, 13, 101-111.	4.7	21
15	Performance of a UV-A LED system for degradation of aflatoxins B1 and M1 in pure water: kinetics and cytotoxicity study. Scientific Reports, 2020, 10, 13473.	3.3	21
16	UV-C inactivation of microorganisms in a highly opaque model fluid using a pilot scale ultra-thin film annular reactor: Validation of delivered dose. Journal of Food Engineering, 2021, 294, 110403.	5.2	21
17	Optimizing the performance of microbial fuel cells fed a combination of different synthetic organic fractions in municipal solid waste. Waste Management, 2016, 49, 73-82.	7.4	18
18	Impact of low lignin containing brown midrib sorghum mutants to harness biohydrogen production using mixed anaerobic consortia. International Journal of Hydrogen Energy, 2012, 37, 3186-3190.	7.1	12

#	Article	IF	CITATIONS
19	Effect of UV-C irradiation on the inactivation kinetics of oxidative enzymes, essential amino acids and sensory properties of coconut water. Journal of Food Science and Technology, 2020, 57, 3564-3572.	2.8	10
20	Modeling and validation of delivered fluence of a continuous Dean flow pilot scale UV system: monitoring fluence by biodosimetry approach. Food Research International, 2021, 148, 110625.	6.2	10
21	Production of Organic Acids via Autofermentation of Microalgae: A Promising Approach for Sustainable Algal Biorefineries. Industrial & Engineering Chemistry Research, 2020, 59, 1772-1780.	3.7	9
22	Ultraviolet Treatment of Opaque Liquid Foods: From Theory to Practice., 2021,, 182-209.		9
23	Design and efficiency evaluation of a mid-size serpentine Dean flow UV-C system for the processing of whole milk using computational fluid dynamics and biodosimetry. Journal of Food Engineering, 2022, 335, 111168.	5.2	8
24	Evaluation of Ultraviolet-Light (UV-A) Emitting Diodes Technology on the Reduction of Spiked Aflatoxin B1 and Aflatoxin M1 in Whole Milk. Food and Bioprocess Technology, 2022, 15, 165.	4.7	7
25	Inactivation of B. cereus spores in whole milk and almond milk by serpentine path coiled tube UV-C system: Numerical simulation of flow field, lipid peroxidation and volatiles analysis. Food Research International, 2022, 160, 111652.	6.2	7
26	Heterologous expression of CYP102A5 variant from Bacillus cereus CYPPB-1: Validation of model for predicting drug metabolism of human P450 probe substrates. Applied Microbiology and Biotechnology, 2013, 97, 8107-8119.	3.6	4