Bindhu O S

List of Publications by Year in descending order

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Version: 2024-02-01

2148532 1637695 11 113 4 9 citations h-index g-index papers 11 11 11 171 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	Purification, characterization and fibrino(geno)lytic activity of cysteine protease from Tabernaemontana divaricata latex. 3 Biotech, 2021, 11, 106.	1.1	0
2	Characterisation of hydrolysate for identifying initial peptide cleavage site of îº-casein by milk coagulating Wrightia tinctoria serine proteases. International Dairy Journal, 2021, 115, 104934.	1.5	3
3	Potential utility of callus proteases as a milk clotting alternative to naturally propagated Wrightia tinctoria proteases. Preparative Biochemistry and Biotechnology, 2021, , 1-9.	1.0	2
4	Tabernaemontana divaricata Stem and Latex Proteases as Haemostatic Agent with Temporally Spaced Intense Fibrinogenolytic and Mild Fibrinolytic Activity. Current Biotechnology, 2020, 9, 134-142.	0.2	0
5	Quality Analysis of Fresh Cheese Prepared Using Wrightia tinctoria Proteases. Current Nutrition and Food Science, 2020, 16, 1309-1317.	0.3	2
6	Proteases from <i>Calotropis gigantea</i> stem, leaf and calli as milk coagulant source. Biyokimya Dergisi, 2019, 44, 240-247.	0.1	4
7	Metabolic dyshomeostasis by organophosphate insecticides: insights from experimental and human studies. EXCLI Journal, 2019, 18, 479-484.	0.5	8
8	Three phase partitioning to concentrate milk clotting proteases from Wrightia tinctoria R. Br and its characterization. International Journal of Biological Macromolecules, 2018, 118, 279-288.	3.6	26
9	Triacontanol, jasmonic acid and ascorbic acid enhances protease activity in in vitro cultured tissues of Calotropis gigantea. International Journal of Advanced Life Sciences, 2018, 11, 9-16.	0.1	1
10	Salivary glucose and antioxidant defense markers in type II diabetes mellitus. Turkish Journal of Medical Sciences, 2015, 45, 141-147.	0.4	29
11	Characterisation of potential milk coagulants from Calotropis gigantea plant parts and their hydrolytic pattern of bovine casein. European Food Research and Technology, 2014, 238, 997-1006.	1.6	38