

Tanmoy Kumar Dey

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

327
citations

1162889

8
h-index

1372474

10
g-index

10
all docs

10
docs citations

10
times ranked

474
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative study of gastrointestinal absorption of EPA & DHA rich fish oil from nano and conventional emulsion formulation in rats. <i>Food Research International</i> , 2012, 49, 72-79.	2.9	83
2	Enzymatic modification of sesame seed protein, sourced from waste resource for nutraceutical application. <i>Food and Bioproducts Processing</i> , 2015, 94, 70-81.	1.8	66
3	Designing of 3 PUFA enriched biocompatible nanoemulsion with sesame protein isolate as a natural surfactant: Focus on enhanced shelf-life stability and biocompatibility. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 538, 36-44.	2.3	39
4	Comparative prophylactic effects of α -eleostearic acid rich nano and conventional emulsions in induced diabetic rats. <i>Journal of Food Science and Technology</i> , 2014, 51, 1724-1736.	1.4	37
5	Treatment of cosmetic effluent in different configurations of ceramic UF membrane based bioreactor: Toxicity evaluation of the untreated and treated wastewater using catfish (<i>Heteropneustes fossilis</i>). <i>Chemosphere</i> , 2016, 146, 133-144.	4.2	34
6	Effects of nano-sizing on lipid bioaccessibility and ex vivo bioavailability from EPA-DHA rich oil in water nanoemulsion. <i>Food Chemistry</i> , 2019, 275, 135-142.	4.2	33
7	Application of isolated bacterial consortium in UMBR for detoxification of textile effluent: comparative analysis of resultant oxidative stress and genotoxicity in catfish (<i>Heteropneustes</i>) Tj ETQq1 1 0.7843141rgBT /Overlock 10	1.4	10
8	Enzymatic synthesis of lipophilic lutein-PUFA esters and assessment of their stabilization potential in EPA-DHA rich fish oil matrix. <i>Journal of Food Science and Technology</i> , 2019, 56, 2345-2354.	1.4	10
9	Enzymatically excised oligopeptides from <i>Bellamyia bengalensis</i> shows potent antioxidative and anti-hypertensive activity. <i>Journal of Food Science and Technology</i> , 2020, 57, 2586-2601.	1.4	4
10	ACE Inhibitory Peptides from <i>Bellamyia bengalensis</i> Protein Hydrolysates: In Vitro and In Silico Molecular Assessment. <i>Processes</i> , 2021, 9, 1316.	1.3	4