

V Geethalakshmi

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

148
citations

1307594

7
h-index

1474206

9
g-index

11
all docs

11
docs citations

11
times ranked

156
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluating the fishery of tropical reservoirs using surplus production models: A case study of Aliyar Reservoir, Tamil Nadu, India. <i>Lakes and Reservoirs: Research and Management</i> , 2021, 26, e12363.	0.9	0
2	Baseline health risk assessment of trace metals in bivalve shellfish from commercial growing areas in the estuaries of Ashtamudi and Vembanad (Kerala, India). <i>Environmental Science and Pollution Research</i> , 2021, 28, 68338-68348.	5.3	8
3	Evaluation of static and flow-through depuration system on depuration of naturally contaminated farmed edible oyster <i>Crassostrea madrasensis</i> (Preston, 1916). <i>Aquaculture</i> , 2021, 545, 737141.	3.5	3
4	Screening of effective solvents for obtaining antioxidant-rich seaweed extracts using principal component analysis. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14716.	2.0	9
5	Microbiological quality of shellfish harvesting areas in the Ashtamudi and Vembanad estuaries (India): Environmental influences and compliance with international standards. <i>Marine Pollution Bulletin</i> , 2020, 156, 111255.	5.0	14
6	Effect of incorporation of green tea extract in icing medium on the quality and shelf life of <i>Nemipterus japonicas</i> (Bloch, 1791) in chilled storage. <i>Indian Journal of Fisheries</i> , 2020, 67, .	0.3	0
7	Organic rice-prawn farming yields 20% higher revenues. <i>Agronomy for Sustainable Development</i> , 2014, 34, 569-581.	5.3	27
8	Combined effect of lime (<i>Citrus aurantifolia</i>) and drying on reducing bacteria of public health significance in Edible Oyster (<i>Crassostrea madrasensis</i>). <i>Journal of Food Science and Technology</i> , 2013, 50, 203-207.	2.8	5
9	CHANGES IN INSTRUMENTAL AND SENSORY PROPERTIES OF INDIAN WHITE SHRIMP IN CURRY MEDIUM DURING RETORT POUCH PROCESSING AT DIFFERENT FO VALUES. <i>Journal of Texture Studies</i> , 2010, 41, 611-632.	2.5	13
10	Effect of Thermal Process Time on Quality of "Shrimp Kuruma" in Retortable Pouches and Aluminum Cans. <i>Journal of Food Science</i> , 2006, 71, S496-S500.	3.1	44
11	Evaluation of gross anatomical features of cervix of tropical sheep using cervical silicone moulds. <i>Animal Reproduction Science</i> , 2005, 85, 337-344.	1.5	25