

# Subin Raj Cheri Kunnumal Rajendran

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8753776/publications.pdf>

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16  
papers

593  
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687220

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940416

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docs citations

16  
times ranked

1033  
citing authors

#	ARTICLE	IF	CITATIONS
1	Encapsulation of food protein hydrolysates and peptides: a review. RSC Advances, 2015, 5, 79270-79278.	1.7	167
2	Plant Defense Signaling and Responses Against Necrotrophic Fungal Pathogens. Journal of Plant Growth Regulation, 2016, 35, 1159-1174.	2.8	93
3	Prospects of brown seaweed polysaccharides (BSP) as prebiotics and potential immunomodulators. Journal of Food Biochemistry, 2017, 41, e12392.	1.2	67
4	Modification of peptide functionality during enzymatic hydrolysis of whey proteins. RSC Advances, 2015, 5, 97400-97407.	1.7	36
5	Liposome encapsulation of anionic and cationic whey peptides: Influence of peptide net charge on properties of the nanovesicles. LWT - Food Science and Technology, 2018, 87, 40-46.	2.5	36
6	Structural features underlying prebiotic activity of conventional and potential prebiotic oligosaccharides in food and health. Journal of Food Biochemistry, 2017, 41, e12389.	1.2	33
7	Recent advances in top-down proteome sample processing ahead of MS analysis. Mass Spectrometry Reviews, 2023, 42, 457-495.	2.8	24
8	Peptidomics of Peptic Digest of Selected Potato Tuber Proteins: Post-Translational Modifications and Limited Cleavage Specificity. Journal of Agricultural and Food Chemistry, 2016, 64, 2432-2437.	2.4	22
9	Yield, physicochemical, and antioxidant properties of Atlantic salmon visceral hydrolysate: Comparison of lactic acid bacterial fermentation with Flavourzyme proteolysis and formic acid treatment. Journal of Food Processing and Preservation, 2018, 42, e13620.	0.9	21
10	Nanochemistry of Protein-Based Delivery Agents. Frontiers in Chemistry, 2016, 4, 31.	1.8	20
11	Review of Membrane Separation Models and Technologies: Processing Complex Food-Based Biomolecular Fractions. Food and Bioprocess Technology, 2021, 14, 415-428.	2.6	19
12	Old products, new applications? Considering the multiple bioactivities of plastein in peptide-based functional food design. Current Opinion in Food Science, 2016, 8, 8-13.	4.1	15
13	Prospects in the use of aptamers for characterizing the structure and stability of bioactive proteins and peptides in food. Analytical and Bioanalytical Chemistry, 2018, 410, 297-306.	1.9	14
14	CRISPR-Cas9 Based Genome Engineering: Opportunities in Agri-Food-Nutrition and Healthcare. OMICS A Journal of Integrative Biology, 2015, 19, 261-275.	1.0	11
15	Preclinical Evidence on the Anticancer Properties of Food Peptides. Protein and Peptide Letters, 2017, 24, 126-136.	0.4	10
16	Multiplex Dipstick Technologies for Rapid and Simultaneous Screening of Analytes of Importance in Agri-Food-Nutrition and Health Care: A Review. Journal of AOAC INTERNATIONAL, 2016, 99, 512-519.	0.7	5