

Smita H Panda

List of Publications by Year in descending order

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16
papers

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1040056

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#	ARTICLE	IF	CITATIONS
1	Sour beer production in India using a coculture of <i>Saccharomyces pastorianus</i> and <i>Lactobacillus plantarum</i> : optimization, microbiological, and biochemical profiling. <i>Brazilian Journal of Microbiology</i> , 2022, 53, 947-958.	2.0	5
2	Biochemical analysis of elephant foot yam (<i>Amorphophallus paeoniifolius</i>) lacto-pickle with probiotic <i>Lactobacillus plantarum</i> . <i>Annals of Microbiology</i> , 2019, 69, 577-590.	2.6	6
3	Advances in Microbial Fermentation and Fermented Food for Health. , 2018, , 53-69.		1
4	Statistical optimization of elephant foot yam (<i>Amorphophallus paeoniifolius</i>) lacto-pickle for maximal yield of lactic acid. <i>LWT - Food Science and Technology</i> , 2018, 87, 342-350.	5.2	9
5	Production, optimization and probiotic characterization of potential lactic acid bacteria producing siderophores. <i>AIMS Microbiology</i> , 2017, 3, 88-107.	2.2	11
6	Anthocyanin-Rich Sweet Potato (<i>Ipomoea batatas</i> L.) Beer: Technology, Biochemical and Sensory Evaluation. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 3040-3049.	2.0	24
7	Microbial Interaction in Mining Soil. <i>Soil Biology</i> , 2015, , 223-241.	0.8	0
8	Molecular Mechanism of d-Xylitol Production in Yeasts: Focus on Molecular Transportation, Catabolic Sensing and Stress Response. , 2012, , 85-107.		6
9	Microbial Control of Postharvest Diseases of Fruits, Vegetables, Roots, and Tubers. <i>Soil Biology</i> , 2011, , 311-355.	0.8	2
10	CONSUMER ACCEPTANCE OF LACTIC ACID-FERMENTED SWEET POTATO PICKLE. <i>Journal of Sensory Studies</i> , 2010, 25, 706-719.	1.6	12
11	Lactic acid fermentation of anthocyanin-rich sweet potato (<i>Ipomoea batatas</i> L.) into lacto-juice. <i>International Journal of Food Science and Technology</i> , 2009, 44, 288-296.	2.7	26
12	Anthocyanin-rich sweet potato lacto-pickle: production, nutritional and proximate composition. <i>International Journal of Food Science and Technology</i> , 2009, 44, 445-455.	2.7	26
13	MODELING CONSUMER ACCEPTABILITY OF β -CAROTENE RICH SWEET POTATO CURD. <i>Journal of Sensory Studies</i> , 2008, 23, 791-803.	1.6	10
14	β -Carotene-rich sweet potato curd: production, nutritional and proximate composition. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1305-1314.	2.7	23
15	LACTIC ACID FERMENTATION OF SWEET POTATO (<i>IPOMOEA BATATAS</i> L.) INTO PICKLES. <i>Journal of Food Processing and Preservation</i> , 2007, 31, 83-101.	2.0	52
16	Lactic Acid Fermentation of β -Carotene Rich Sweet Potato (<i>Ipomoea batatas</i> L.) into Lacto-juice. <i>Plant Foods for Human Nutrition</i> , 2007, 62, 65-70.	3.2	46