

Baskaran Stephen Inbaraj

List of Publications by Year in descending order

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74
papers

3,676
citations

136950

32
h-index

133252

59
g-index

74
all docs

74
docs citations

74
times ranked

4924
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation of carotenoids, flavonoids and polysaccharides from <i>Lycium barbarum</i> L. and evaluation of antioxidant activity. <i>Food Chemistry</i> , 2010, 120, 184-192.	8.2	300
2	Adsorption of toxic mercury(II) by an extracellular biopolymer poly(γ -glutamic acid). <i>Bioresource Technology</i> , 2009, 100, 200-207.	9.6	214
3	Determination of carotenoids and their esters in fruits of <i>Lycium barbarum</i> Linnaeus by HPLC-ESI-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008, 47, 812-818.	2.8	213
4	Nanomaterial-based sensors for detection of foodborne bacterial pathogens and toxins as well as pork adulteration in meat products. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 15-28.	1.9	197
5	Antioxidative activity of polysaccharide fractions isolated from <i>Lycium barbarum</i> Linnaeus. <i>International Journal of Biological Macromolecules</i> , 2009, 45, 146-151.	7.5	155
6	Determination of Phenolic Acids and Flavonoids in <i>Taraxacum formosanum</i> Kitam by Liquid Chromatography-Tandem Mass Spectrometry Coupled with a Post-Column Derivatization Technique. <i>International Journal of Molecular Sciences</i> , 2012, 13, 260-285.	4.1	147
7	Simultaneous determination of phenolic acids and flavonoids in <i>Lycium barbarum</i> Linnaeus by HPLC-ESI-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 51, 549-556.	2.8	139
8	Dye adsorption characteristics of magnetite nanoparticles coated with a biopolymer poly(γ -glutamic acid). <i>Journal of Hazardous Materials</i> , 2006, 133, 283-290.	9.8	113
9	Improved high performance liquid chromatographic method for determination of carotenoids in the microalga <i>Chlorella pyrenoidosa</i> . <i>Journal of Chromatography A</i> , 2006, 1102, 193-199.	3.7	112
10	Carbonised jackfruit peel as an adsorbent for the removal of Cd(II) from aqueous solution. <i>Bioresource Technology</i> , 2004, 94, 49-52.	9.6	108
11	Mercury adsorption on a carbon sorbent derived from fruit shell of <i>Terminalia catappa</i> . <i>Journal of Hazardous Materials</i> , 2006, 133, 283-290.	12.4	108
12	Nanoemulsion and Nanoliposome Based Strategies for Improving Anthocyanin Stability and Bioavailability. <i>Nutrients</i> , 2019, 11, 1052.	4.1	108
13	Equilibrium and kinetic studies on sorption of basic dyes by a natural biopolymer poly(γ -glutamic acid). <i>Biochemical Engineering Journal</i> , 2006, 31, 204-215.	3.6	97
14	Removal of cationic dyes from aqueous solution using an anionic poly(γ -glutamic acid)-based adsorbent. <i>Journal of Hazardous Materials</i> , 2006, 137, 226-234.	12.4	91
15	Determination of flavonoids and saponins in <i>Gynostemma pentaphyllum</i> (Thunb.) Makino by liquid chromatography-mass spectrometry. <i>Analytica Chimica Acta</i> , 2008, 626, 200-211.	5.4	82
16	Removal of polycyclic aromatic hydrocarbons from water by magnetic activated carbon nanocomposite from green tea waste. <i>Journal of Hazardous Materials</i> , 2021, 415, 125701.	12.4	70
17	Surface modification of superparamagnetic iron nanoparticles with calcium salt of poly(γ -glutamic acid). <i>Journal of Hazardous Materials</i> , 2006, 137, 226-234.	9.8	63
18	Analysis and formation of trans fatty acids in hydrogenated soybean oil during heating. <i>Food Chemistry</i> , 2007, 104, 1740-1749.	8.2	62

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19	Synthesis, characterization and antibacterial activity of superparamagnetic nanoparticles modified with glycol chitosan. <i>Science and Technology of Advanced Materials</i> , 2012, 13, 015002.	6.1	62
20	Recent developments on production, purification and biological activity of marine peptides. <i>Food Research International</i> , 2021, 147, 110468.	6.2	56
21	Inhibition of colon cancer cell growth by nanoemulsion carrying gold nanoparticles and lycopene. <i>International Journal of Nanomedicine</i> , 2015, 10, 2823.	6.7	55
22	An overview on recent in vivo biological application of cerium oxide nanoparticles. <i>Asian Journal of Pharmaceutical Sciences</i> , 2020, 15, 558-575.	9.1	55
23	Cytotoxicity and antibacterial activity of gold-supported cerium oxide nanoparticles. <i>International Journal of Nanomedicine</i> , 2014, 9, 5515.	6.7	54
24	Various physicochemical and surface properties controlling the bioactivity of cerium oxide nanoparticles. <i>Critical Reviews in Biotechnology</i> , 2018, 38, 1003-1024.	9.0	53
25	Effects of temperature and pH on adsorption of basic brown 1 by the bacterial biopolymer poly(β -glutamic acid). <i>Bioresource Technology</i> , 2008, 99, 1026-1035.	9.6	50
26	The synthesis and characterization of poly(β -glutamic acid)-coated magnetite nanoparticles and their effects on antibacterial activity and cytotoxicity. <i>Nanotechnology</i> , 2011, 22, 075101.	2.6	48
27	Preparation of carotenoid extracts and nanoemulsions from <i>Lycium barbarum</i> L. and their effects on growth of HT-29 colon cancer cells. <i>Nanotechnology</i> , 2017, 28, 135103.	2.6	47
28	<i>In Vitro</i> Binding of Heavy Metals by an Edible Biopolymer Poly(β -glutamic acid). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 777-784.	5.2	46
29	Simultaneous determination of phenolic acids and flavonoids in <i>Chenopodium formosanum</i> Koidz. (djulis) by HPLC-DAD-ESI-MS/MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 132, 109-116.	2.8	42
30	Green synthesis, characterization and evaluation of catalytic and antibacterial activities of chitosan, glycol chitosan and poly(β -glutamic acid) capped gold nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 1484-1495.	7.5	38
31	In vitro removal of toxic heavy metals by poly(γ -glutamic acid)-coated superparamagnetic nanoparticles. <i>International Journal of Nanomedicine</i> , 2012, 7, 4419.	6.7	37
32	Gas chromatography-mass spectrometry determination of conjugated linoleic acids and cholesterol oxides and their stability in a model system. <i>Analytical Biochemistry</i> , 2010, 400, 130-138.	2.4	35
33	Determination of phenolic acids and flavonoids in <i>Rhinacanthus nasutus</i> (L.) kurz by high-performance-liquid-chromatography with photodiode-array detection and tandem mass spectrometry. <i>Journal of Functional Foods</i> , 2015, 12, 498-508.	3.4	34
34	An improved high performance liquid chromatography-diode array detection-mass spectrometry method for determination of carotenoids and their precursors phytoene and phytofluene in human serum. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 899, 36-45.	2.3	33
35	Development of lycopene micelle and lycopene chylomicron and a comparison of bioavailability. <i>Nanotechnology</i> , 2014, 25, 155102.	2.6	33
36	Camelia oil and soybean-camelia oil blend enhance antioxidant activity and cardiovascular protection in hamsters. <i>Nutrition</i> , 2018, 51-52, 86-94.	2.4	31

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37	Determination of carotenoids in <i>Taraxacum formosanum</i> by HPLC-DAD-APCI-MS and preparation by column chromatography. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 66, 144-153.	2.8	30
38	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020, 1, 134-151.	7.4	29
39	Determination of Chlorophylls in <i>Taraxacum formosanum</i> by High-Performance Liquid Chromatography-Diode Array Detection-Mass Spectrometry and Preparation by Column Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6108-6115.	5.2	25
40	Induction of p53-independent growth inhibition in lung carcinoma cell A549 by gypenosides. <i>Journal of Cellular and Molecular Medicine</i> , 2015, 19, 1697-1709.	3.6	25
41	Utilization of Microemulsions from <i>Rhinacanthus nasutus</i> (L.) Kurz to Improve Carotenoid Bioavailability. <i>Scientific Reports</i> , 2016, 6, 25426.	3.3	25
42	Determination of oral bioavailability of curcuminoid dispersions and nanoemulsions prepared from <i>Curcuma longa</i> Linnaeus. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 51-63.	3.5	25
43	Recent Advances on Nanoparticle Based Strategies for Improving Carotenoid Stability and Biological Activity. <i>Antioxidants</i> , 2021, 10, 713.	5.1	24
44	Gold Nanoparticles Compromise TNF- α -Induced Endothelial Cell Adhesion Molecule Expression Through NF- κ B and Protein Degradation Pathways and Reduce Neointima Formation in a Rat Carotid Balloon Injury Model. <i>Journal of Biomedical Nanotechnology</i> , 2016, 12, 2185-2201.	1.1	23
45	Formation and Inhibition of Cholesterol Oxidation Products during Marinating of Pig Feet. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 173-179.	5.2	21
46	Synthesis and characterization of poly(β -glutamic acid)-based alumina nanoparticles with their protein adsorption efficiency and cytotoxicity towards human prostate cancer cells. <i>RSC Advances</i> , 2015, 5, 15126-15139.	3.6	21
47	Phytochemical Analysis and Characterization of Corn Silk (<i>Zea mays</i> , G5417). <i>Agronomy</i> , 2022, 12, 777.	3.0	20
48	Effect of pH on Binding of Mutagenic Heterocyclic Amines by the Natural Biopolymer Poly(β -glutamic) Tj ETQq0 0 QrgBT /Overlock 10 T	5.2	18
49	Preparation of allyl isothiocyanate nanoparticles, their anti-inflammatory activity towards RAW 264.7 macrophage cells and anti-proliferative effect on HT1376 bladder cancer cells. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3106-3116.	3.5	18
50	In Vitro Adsorption of Aluminum by an Edible Biopolymer Poly(β -glutamic acid). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4803-4811.	5.2	16
51	Application of QuEChERS Coupled with HPLC-DAD-ESI-MS/MS for Determination of Heterocyclic Amines in Commercial Meat Products. <i>Food Analytical Methods</i> , 2018, 11, 3243-3256.	2.6	16
52	An improved surface enhanced Raman spectroscopic method using a paper-based grape skin-gold nanoparticles/graphene oxide substrate for detection of rhodamine 6G in water and food. <i>Chemosphere</i> , 2022, 301, 134702.	8.2	15
53	Comparative Study on Inhibition of Pancreatic Cancer Cells by Resveratrol Gold Nanoparticles and a Resveratrol Nanoemulsion Prepared from Grape Skin. <i>Pharmaceutics</i> , 2021, 13, 1871.	4.5	13
54	Inhibition Effect of Poly(β -glutamic acid) on Lead-Induced Toxicity in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12562-12567.	5.2	12

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55	Analysis and formation of polycyclic aromatic hydrocarbons and cholesterol oxidation products in thin slices of dried pork during processing. <i>Food Chemistry</i> , 2021, 353, 129474.	8.2	11
56	Preparation of Curcumin Hydrogel Beads for the Development of Functional Kulfi: A Tailoring Delivery System. <i>Foods</i> , 2022, 11, 182.	4.3	11
57	Antimicrobial and Anti-Inflammatory Activity of Low-Energy Assisted Nanohydrogel of <i>Azadirachta indica</i> Oil. <i>Gels</i> , 2022, 8, 434.	4.5	11
58	Cholesterol oxidation in lard as affected by CLA during heating - A kinetic approach. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 214-223.	1.5	10
59	Formation of trans fatty acids in chicken legs during frying. <i>International Journal of Food Sciences and Nutrition</i> , 2008, 59, 368-382.	2.8	9
60	Improved Analytical Method for Determination of Furan and Its Derivatives in Commercial Foods by HS-SPME Arrow Combined with Gas Chromatography-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7762-7772.	5.2	8
61	Nanomaterial-based sensors for mycotoxin analysis in food. , 2016, , 387-423.		6
62	Integral Kinetic Model for Studying Quercetin Degradation and Oxidation as Affected by Cholesterol During Heating. <i>International Journal of Molecular Sciences</i> , 2010, 11, 2805-2820.	4.1	5
63	Removal Potential of Basic Dyes and Lead from Water by Brewer's Yeast Biomass. <i>Journal of the American Society of Brewing Chemists</i> , 2019, 77, 30-39.	1.1	5
64	Evaluation of Analysis of Cholesterol Oxidation Products and Heterocyclic Amines in Duck and Their Formation as Affected by Roasting Methods. <i>Journal of Food and Drug Analysis</i> , 2020, 28, 322-336.	1.9	5
65	Active-Modified Atmosphere Packaging of Ready-to-Eat Pomegranate (<i>Punica granatum</i> L.) Arils at Ambient Temperature for Extending Shelf-Life. <i>Agriculture (Switzerland)</i> , 2022, 12, 155.	3.1	5
66	A Comparative Study on Analysis of Ginsenosides in American Ginseng Root Residue by HPLC-DAD-ESI-MS and UPLC-HRMS-MS/MS. <i>Molecules</i> , 2022, 27, 3071.	3.8	5
67	Comment on "Adsorption of Reactive Dyes from a Textile Effluent Using Sawdust as the Adsorbent". <i>Industrial & Engineering Chemistry Research</i> , 2006, 45, 7362-7362.	3.7	4
68	Lack of Formation of Heterocyclic Amines in Fumes from Frying French Fries. <i>Journal of Food Protection</i> , 2006, 69, 2230-2236.	1.7	4
69	An improved analytical method for determination of trans-resveratrol and related stilbenes in grape skin by QuEChERS coupled with HPLC-PDA-MS. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6376-6387.	2.7	4
70	Sustainable Production of Lignocellulolytic Enzymes in Solid-State Fermentation of Agro-Industrial Waste: Application in Pumpkin (<i>Cucurbita maxima</i>) Juice Clarification. <i>Agronomy</i> , 2021, 11, 2379.	3.0	3
71	Milk Protein-Based Nanohydrogels: Current Status and Applications. <i>Gels</i> , 2022, 8, 432.	4.5	3
72	Efficiency of short, thick-film capillary columns in gas chromatography with sulfur chemiluminescence detector for the separation of sulfur compounds—a best performance study. <i>Chromatographia</i> , 1999, 50, 553-560.	1.3	2

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73	CHAPTER 3. Isoflavones in Foods and Ingestion in the Diet. Food and Nutritional Components in Focus, 2012, , 28-45.	0.1	1
74	CHAPTER 21. Isoflavone Ingestion by Multiethnic Populations: Implications for Health. Food and Nutritional Components in Focus, 2012, , 349-364.	0.1	0