

Baskaran Stephen Inbaraj

List of Publications by Year in descending order

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74
papers

3,676
citations

136885

32
h-index

133188

59
g-index

74
all docs

74
docs citations

74
times ranked

4924
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	1.4	5
2	Preparation of Curcumin Hydrogel Beads for the Development of Functional Kufli: A Tailoring Delivery System. <i>Foods</i> , 2022, 11, 182.	1.9	11
3	Phytochemical Analysis and Characterization of Corn Silk (<i>Zea mays</i> , G5417). <i>Agronomy</i> , 2022, 12, 777.	1.3	20
4	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.	1.7	5
5	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.	4.2	15
6	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.	2.4	8
7	Antimicrobial and Anti-Inflammatory Activity of Low-Energy Assisted Nanohydrogel of <i>Azadirachta indica</i> Oil. <i>Gels</i> , 2022, 8, 434.	2.1	11
8	Milk Protein-Based Nanohydrogels: Current Status and Applications. <i>Gels</i> , 2022, 8, 432.	2.1	3
9	Recent Advances on Nanoparticle Based Strategies for Improving Carotenoid Stability and Biological Activity. <i>Antioxidants</i> , 2021, 10, 713.	2.2	24
10	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.	4.2	11
11	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.	6.5	70
12	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.	1.3	4
13	Recent developments on production, purification and biological activity of marine peptides. <i>Food Research International</i> , 2021, 147, 110468.	2.9	56
14	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.	2.0	13
15	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.	1.3	3
16	An overview on recent in vivo biological application of cerium oxide nanoparticles. <i>Asian Journal of Pharmaceutical Sciences</i> , 2020, 15, 558-575.	4.3	55
17	Green synthesis, characterization and evaluation of catalytic and antibacterial activities of chitosan, glycol chitosan and poly(L-glutamic acid) capped gold nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 1484-1495.	3.6	38
18	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020, 1, 134-151.	3.7	29

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19	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.	0.9	5
20	Nanoemulsion and Nanoliposome Based Strategies for Improving Anthocyanin Stability and Bioavailability. <i>Nutrients</i> , 2019, 11, 1052.	1.7	108
21	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.	0.8	5
22	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.	1.7	18
23	Camelia oil and soybean-camelia oil blend enhance antioxidant activity and cardiovascular protection in hamsters. <i>Nutrition</i> , 2018, 51-52, 86-94.	1.1	31
24	Various physicochemical and surface properties controlling the bioactivity of cerium oxide nanoparticles. <i>Critical Reviews in Biotechnology</i> , 2018, 38, 1003-1024.	5.1	53
25	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.	1.7	25
26	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.	1.3	16
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.	1.3	47
28	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.	1.4	42
29	Nanomaterial-based sensors for mycotoxin analysis in food. , 2016, , 387-423.		6
30	Utilization of Microemulsions from <i>Rhinacanthus nasutus</i> (L.) Kurz to Improve Carotenoid Bioavailability. <i>Scientific Reports</i> , 2016, 6, 25426.	1.6	25
31	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.	0.5	23
32	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.	0.9	197
33	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.	1.6	25
34	Inhibition of colon cancer cell growth by nanoemulsion carrying gold nanoparticles and lycopene. <i>International Journal of Nanomedicine</i> , 2015, 10, 2823.	3.3	55
35	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.	1.6	34
36	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.	1.7	21

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37	Cytotoxicity and antibacterial activity of gold-supported cerium oxide nanoparticles. International Journal of Nanomedicine, 2014, 9, 5515.	3.3	54
38	In Vitro Adsorption of Aluminum by an Edible Biopolymer Poly(γ -glutamic acid). Journal of Agricultural and Food Chemistry, 2014, 62, 4803-4811.	2.4	16
39	Development of lycopene micelle and lycopene chylomicron and a comparison of bioavailability. Nanotechnology, 2014, 25, 155102.	1.3	33
40	Synthesis, characterization and antibacterial activity of superparamagnetic nanoparticles modified with glycol chitosan. Science and Technology of Advanced Materials, 2012, 13, 015002.	2.8	62
41	In vitro removal of toxic heavy metals by poly(γ -glutamic acid)-coated superparamagnetic nanoparticles. International Journal of Nanomedicine, 2012, 7, 4419.	3.3	37
42	Formation and Inhibition of Cholesterol Oxidation Products during Marinating of Pig Feet. Journal of Agricultural and Food Chemistry, 2012, 60, 173-179.	2.4	21
43	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. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 899, 36-45.	1.2	33
44	CHAPTER 3. Isoflavones in Foods and Ingestion in the Diet. Food and Nutritional Components in Focus, 2012, , 28-45.	0.1	1
45	CHAPTER 21. Isoflavone Ingestion by Multiethnic Populations: Implications for Health. Food and Nutritional Components in Focus, 2012, , 349-364.	0.1	0
46	Determination of Phenolic Acids and Flavonoids in Taraxacum formosanum Kitam by Liquid Chromatography-Tandem Mass Spectrometry Coupled with a Post-Column Derivatization Technique. International Journal of Molecular Sciences, 2012, 13, 260-285.	1.8	147
47	Determination of Chlorophylls in Taraxacum formosanum by High-Performance Liquid Chromatography-Diode Array Detection-Mass Spectrometry and Preparation by Column Chromatography. Journal of Agricultural and Food Chemistry, 2012, 60, 6108-6115.	2.4	25
48	Determination of carotenoids in Taraxacum formosanum by HPLC-DAD-APCI-MS and preparation by column chromatography. Journal of Pharmaceutical and Biomedical Analysis, 2012, 66, 144-153.	1.4	30
49	Dye adsorption characteristics of magnetite nanoparticles coated with a biopolymer poly(γ -glutamic acid). Journal of Agricultural and Food Chemistry, 2011, 59, 1784-1791.	4.8	13
50	Cholesterol oxidation in lard as affected by CLA during heating - A kinetic approach. European Journal of Lipid Science and Technology, 2011, 113, 214-223.	1.0	10
51	The synthesis and characterization of poly(γ -glutamic acid)-coated magnetite nanoparticles and their effects on antibacterial activity and cytotoxicity. Nanotechnology, 2011, 22, 075101.	1.3	48
52	Simultaneous determination of phenolic acids and flavonoids in Lycium barbarum Linnaeus by HPLC-DAD-ESI-MS. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 549-556.	1.4	139
53	Surface modification of superparamagnetic iron nanoparticles with calcium salt of poly(γ -glutamic acid). Journal of Agricultural and Food Chemistry, 2010, 58, 2784-2791.	2.7	63
54	Gas chromatography-mass spectrometry determination of conjugated linoleic acids and cholesterol oxides and their stability in a model system. Analytical Biochemistry, 2010, 400, 130-138.	1.1	35

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55	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.	4.2	300
56	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.	1.8	5
57	Inhibition Effect of Poly(γ -glutamic acid) on Lead-Induced Toxicity in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12562-12567.	2.4	12
58	Adsorption of toxic mercury(II) by an extracellular biopolymer poly(γ -glutamic acid). <i>Bioresource Technology</i> , 2009, 100, 200-207.	4.8	214
59	Antioxidative activity of polysaccharide fractions isolated from <i>Lycium barbarum</i> Linnaeus. <i>International Journal of Biological Macromolecules</i> , 2009, 45, 146-151.	3.6	155
60	<i>In Vitro</i> Binding of Heavy Metals by an Edible Biopolymer Poly(γ -glutamic acid). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 777-784.	2.4	46
61	Determination of carotenoids and their esters in fruits of <i>Lycium barbarum</i> Linnaeus by HPLC-DAD-APCI-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008, 47, 812-818.	1.4	213
62	Effects of temperature and pH on adsorption of basic brown 1 by the bacterial biopolymer poly(γ -glutamic acid). <i>Bioresource Technology</i> , 2008, 99, 1026-1035.	4.8	50
63	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.	2.6	82
64	Formation of trans fatty acids in chicken legs during frying. <i>International Journal of Food Sciences and Nutrition</i> , 2008, 59, 368-382.	1.3	9
65	Analysis and formation of trans fatty acids in hydrogenated soybean oil during heating. <i>Food Chemistry</i> , 2007, 104, 1740-1749.	4.2	62
66	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.	6.5	108
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.	1.8	4
68	Effect of pH on Binding of Mutagenic Heterocyclic Amines by the Natural Biopolymer Poly(γ -glutamic acid). <i>Journal of Food Protection</i> , 2006, 69, 2230-2236.	2.4	18
69	Lack of Formation of Heterocyclic Amines in Fumes from Frying French Fries. <i>Journal of Food Protection</i> , 2006, 69, 2230-2236.	0.8	4
70	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.	1.8	112
71	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.	1.8	97
72	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.	6.5	91

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73	Carbonised jackfruit peel as an adsorbent for the removal of Cd(II) from aqueous solution. <i>Bioresource Technology</i> , 2004, 94, 49-52.	4.8	108
74	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.	0.7	2