Gurpreet Singh Dhillon

List of Publications by Year
in descending order

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31 papers	2,445 citations	331538 21 h-index	454834 30 g-index
32 all docs	32 docs citations	32 times ranked	3206 citing authors

#	Article	IF	Citations
1	Green approach for nanoparticle biosynthesis by fungi: current trends and applications. Critical Reviews in Biotechnology, 2012, 32, 49-73.	5.1	334
2	Perspective of apple processing wastes as low-cost substrates for bioproduction of high value products: A review. Renewable and Sustainable Energy Reviews, 2013, 27, 789-805.	8.2	211
3	Recent trends in biological extraction of chitin from marine shell wastes: a review. Critical Reviews in Biotechnology, 2015, 35, 44-61.	5.1	198
4	Recent Advances in Citric Acid Bio-production and Recovery. Food and Bioprocess Technology, 2011, 4, 505-529.	2.6	180
5	Green synthesis approach: extraction of chitosan from fungus mycelia. Critical Reviews in Biotechnology, 2013, 33, 379-403.	5.1	177
6	The versatile biopolymer chitosan: potential sources, evaluation of extraction methods and applications. Critical Reviews in Microbiology, 2014, 40, 155-175.	2.7	168
7	Value-addition of agricultural wastes for augmented cellulase and xylanase production through solid-state tray fermentation employing mixed-culture of fungi. Industrial Crops and Products, 2011, 34, 1160-1167.	2.5	163
8	Emerging phytopathogenMacrophomina phaseolina: biology, economic importance and current diagnostic trends. Critical Reviews in Microbiology, 2012, 38, 136-151.	2.7	142
9	Potential of apple pomace as a solid substrate for fungal cellulase and hemicellulase bioproduction through solid-state fermentation. Industrial Crops and Products, 2012, 38, 6-13.	2.5	123
10	Utilization of different agro-industrial wastes for sustainable bioproduction of citric acid by Aspergillus niger. Biochemical Engineering Journal, 2011, 54, 83-92.	1.8	101
11	Production of Cellulases through Solid State Fermentation Using Kinnow Pulp as a Major Substrate. Food and Bioprocess Technology, 2010, 3, 528-536.	2.6	81
12	Bioproduction and extraction optimization of citric acid from Aspergillus niger by rotating drum type solid-state bioreactor. Industrial Crops and Products, 2013, 41, 78-84.	2.5	64
13	Apple pomace ultrafiltration sludge â€“ A novel substrate for fungal bioproduction of citric acid: Optimisation studies. Food Chemistry, 2011, 128, 864-871.	4.2	54
14	Enhanced solid-state citric acid bio-production using apple pomace waste through surface response methodology. Journal of Applied Microbiology, 2011, 110, 1045-1055.	1.4	46
15	Carbohydrate degrading enzyme production by plant pathogenic mycelia and microsclerotia isolates of Macrophomina phaseolina through koji fermentation. Industrial Crops and Products, 2012, 36, 140-148.	2.5	42
16	In-vitro decolorization of recalcitrant dyes through an ecofriendly approach using laccase from Trametes versicolor grown on brewer's spent grain. International Biodeterioration and Biodegradation, 2012, 72, 67-75.	1.9	41
17	Integrated process for fungal citric acid fermentation using apple processing wastes and sequential extraction of chitosan from waste stream. Industrial Crops and Products, 2013, 50, 346-351.	2.5	36
18	Lactoserum as a moistening medium and crude inducer for fungal cellulase and hemicellulase induction through solid-state fermentation of apple pomace. Biomass and Bioenergy, 2012, 41, 165-174.	2.9	35

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19	Flocculation and Haze Removal from Crude Beer Using In-House Produced Laccase from Trametes versicolor Cultured on Brewerâ€™s Spent Grain. Journal of Agricultural and Food Chemistry, 2012, 60, 7895-7904.	2.4	30
20	Screening of agroâ€industrial wastes for citric acid bioproduction by Aspergillus niger<scp>NRRL</scp> 2001 through solid state fermentation. Journal of the Science of Food and Agriculture, 2013, 93, 1560-1567.	1.7	30
21	Production of Î²-galactosidase by Kluyveromyces marxianus MTCC 1388 using whey and effect of four different methods of enzyme extraction on Î²-galactosidase activity. Indian Journal of Microbiology, 2008, 48, 337-341.	1.5	29
22	Novel biomaterials from citric acid fermentation as biosorbents for removal of metals from waste chromated copper arsenate wood leachates. International Biodeterioration and Biodegradation, 2017, 119, 147-154.	1.9	24
23	Bioproduction of hydrolytic enzymes using apple pomace waste by A. niger: applications in biocontrol formulations and hydrolysis of chitin/chitosan. Bioprocess and Biosystems Engineering, 2011, 34, 1017-1026.	1.7	21
24	Rheological Studies During Submerged Citric Acid Fermentation by Aspergillus niger in Stirred Fermentor Using Apple Pomace Ultrafiltration Sludge. Food and Bioprocess Technology, 2013, 6, 1240-1250.	2.6	18
25	Enhanced Î²â€galactosidase production by supplementing whey with cauliflower waste. International Journal of Food Science and Technology, 2008, 43, 1499-1504.	1.3	17
26	Improved xylanase production using apple pomace waste by <scp>A</scp>spergillus niger in koji fermentation. Engineering in Life Sciences, 2012, 12, 198-208.	2.0	15
27	Biotechnological potential of industrial wastes for economical citric acid bioproduction by Aspergillus niger through submerged fermentation. International Journal of Food Science and Technology, 2012, 47, 542-548.	1.3	14
28	Biopolymer-Based Nanomaterials. Comprehensive Analytical Chemistry, 2012, 59, 91-129.	0.7	12
29	Cauliflower waste incorporation into cane molasses improves ethanol production using Saccharomyces cerevisiae MTCC 178. Indian Journal of Microbiology, 2007, 47, 353-357.	1.5	11
30	Waste Biomass: A Prospective Renewable Resource for Development of Bio-Based Economy/Processes. , 2014, , 3-28.		10
31	Chitinolytic and Chitosanolytic Activities from Crude Cellulase Extract Produced by A. niger Grown on Apple Pomace Through Koji Fermentation. Journal of Microbiology and Biotechnology, 2011, 21, 1312-1321.	0.9	9