

# Kumaraswamy Jeyaram

## List of Publications by Year in descending order

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Version: 2024-02-01

32  
papers

1,456  
citations

304602

22  
h-index

454834

30  
g-index

33  
all docs

33  
docs citations

33  
times ranked

1624  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Enhancement of antioxidant properties of two soybean varieties of Sikkim Himalayan region by proteolytic <i>Bacillus subtilis</i> fermentation. <i>Journal of Functional Foods</i> , 2015, 14, 650-658.   | 1.6 | 127       |
| 2  | Molecular identification of yeast species associated with "Hamei" A traditional starter used for rice wine production in Manipur, India. <i>International Journal of Food Microbiology</i> , 2008, 124, 115-125.                                | 2.1 | 108       |
| 3  | Molecular identification of dominant microflora associated with "Hawaijar" A traditional fermented soybean ( <i>Glycine max</i> (L.)) food of Manipur, India. <i>International Journal of Food Microbiology</i> , 2008, 122, 259-268.           | 2.1 | 97        |
| 4  | Production of angiotensin I converting enzyme inhibitory (ACE-I) peptides during milk fermentation and their role in reducing hypertension. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2789-2800.                        | 5.4 | 93        |
| 5  | Production, characterization and InÂvitro antioxidant activities of exopolysaccharide from <i>Weissella cibaria</i> GA44. <i>LWT - Food Science and Technology</i> , 2018, 87, 432-442.   | 2.5 | 85        |
| 6  | Bacterial community in naturally fermented milk products of Arunachal Pradesh and Sikkim of India analysed by high-throughput amplicon sequencing. <i>Scientific Reports</i> , 2018, 8, 1532.   | 1.6 | 84        |
| 7  | Microbial and endogenous origin of fibrinolytic activity in traditional fermented foods of Northeast India. <i>Food Research International</i> , 2014, 55, 356-362.   | 2.9 | 72        |
| 8  | Probiotic and technological properties of exopolysaccharide producing lactic acid bacteria isolated from cereal-based nigerian fermented food products. <i>Food Control</i> , 2018, 92, 225-231.  | 2.8 | 67        |
| 9  | Bacterial species associated with traditional starter cultures used for fermented bamboo shoot production in Manipur state of India. <i>International Journal of Food Microbiology</i> , 2010, 143, 1-8.  | 2.1 | 60        |
| 10 | Comparative analysis of the gut microbiota in centenarians and young adults shows a common signature across genotypically non-related populations. <i>Mechanisms of Ageing and Development</i> , 2019, 179, 23-35.                              | 2.2 | 59        |
| 11 | Reliable differentiation of <i>Meyerozyma guilliermondii</i> from <i>Meyerozyma caribbica</i> by internal transcribed spacer restriction fingerprinting. <i>BMC Microbiology</i> , 2014, 14, 52.  | 1.3 | 56        |
| 12 | Extracellular polysaccharide from <i>Weissella confusa</i> OF126: Production, optimization, and characterization. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 514-525.   | 3.6 | 52        |
| 13 | Distinct differentiation of closely related species of <i>Bacillus subtilis</i> group with industrial importance. <i>Journal of Microbiological Methods</i> , 2011, 87, 161-164.  | 0.7 | 45        |
| 14 | Production of exopolysaccharide by strains of <i>Lactobacillus plantarum</i> YO175 and OF101 isolated from traditional fermented cereal beverage. <i>PeerJ</i> , 2018, 6, e5326.  | 0.9 | 43        |
| 15 | Bacterial dynamics during yearlong spontaneous fermentation for production of ngari, a dry fermented fish product of Northeast India. <i>International Journal of Food Microbiology</i> , 2015, 199, 62-71.                                     | 2.1 | 39        |
| 16 | Toxicogenic and pathogenic potential of enteric bacterial pathogens prevalent in the traditional fermented foods marketed in the Northeast region of India. <i>International Journal of Food Microbiology</i> , 2019, 296, 21-30.               | 2.1 | 36        |
| 17 | Geographical markers for <i>Saccharomyces cerevisiae</i> strains with similar technological origins domesticated for rice-based ethnic fermented beverages production in North East India. <i>Antonie Van Leeuwenhoek</i> , 2011, 100, 569-578. | 0.7 | 33        |
| 18 | Quantifying the biases in metagenome mining for realistic assessment of microbial ecology of naturally fermented foods. <i>Scientific Reports</i> , 2016, 6, 34155.   | 1.6 | 33        |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 19 | Three-phase succession of autochthonous lactic acid bacteria to reach a stable ecosystem within 7 days of natural bamboo shoot fermentation as revealed by different molecular approaches. <i>Molecular Ecology</i> , 2015, 24, 3372-3389. | 2.0 | 32        |
| 20 | Microbial Diversity and Metabolite Profiles of Palm Wine Produced From Three Different Palm Tree Species in Côte d'Ivoire. <i>Scientific Reports</i> , 2020, 10, 1715.   | 1.6 | 28        |
| 21 | Combination of culture-independent and culture-dependent molecular methods for the determination of bacterial community of iru, a fermented <i>Parkia biglobosa</i> seeds. <i>Frontiers in Microbiology</i> , 2012, 3, 436.                | 1.5 | 27        |
| 22 | Rapid differentiation among <i>Lactobacillus</i> , <i>Pediococcus</i> and <i>Weissella</i> species from some Nigerian indigenous fermented foods. <i>LWT - Food Science and Technology</i> , 2017, 77, 39-44.                              | 2.5 | 24        |
| 23 | Diversity of beneficial microorganisms and their functionalities in community-specific ethnic fermented foods of the Eastern Himalayas. <i>Food Research International</i> , 2021, 148, 110633.  | 2.9 | 22        |
| 24 | Genetic diversity of <i>Lactobacillus plantarum</i> strains from some indigenous fermented foods in Nigeria. <i>LWT - Food Science and Technology</i> , 2017, 82, 199-206.   | 2.5 | 21        |
| 25 | High-Throughput Illumina MiSeq Amplicon Sequencing of Yeast Communities Associated With Indigenous Dairy Products From Republics of Benin and Niger. <i>Frontiers in Microbiology</i> , 2019, 10, 594.                                     | 1.5 | 16        |
| 26 | Genome Subtyping of Autochthonous <i>Bacillus</i> Species Isolated from <i>iru</i> , a Fermented <i>Parkia biglobosa</i> Seed. <i>Food Biotechnology</i> , 2014, 28, 250-268.  | 0.6 | 15        |
| 27 | Role of Yeasts in Food Fermentation. , 2017, , 83-113.   |     | 14        |
| 28 | Screening of Rhizobacteria for Their Plant Growth Promotion Ability and Antagonism Against Damping off and Root Rot Diseases of Broad Bean ( <i>Vicia faba</i> L.). <i>Indian Journal of Microbiology</i> , 2011, 51, 14-21.               | 1.5 | 11        |
| 29 | Molecular characterization of reciprocal crosses of <i>Aerides vandarum</i> and <i>Vanda stangeana</i> (Orchidaceae) at the protocorm stage. <i>Plant Biotechnology Reports</i> , 2008, 2, 145-152.  | 0.9 | 7         |
| 30 | Small double-stranded RNA with anti-HIV activity abundantly produced by <i>Bacillus subtilis</i> MTCC5480 isolated from fermented soybean. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 828-835.                 | 3.6 | 7         |
| 31 | First record of the entomopathogenic fungus <i>Entomophaga aulicae</i> on the Bihar hairy caterpillar <i>Spilarctia obliqua</i> in Manipur, India. <i>Phytoparasitica</i> , 2011, 39, 67-71.   | 0.6 | 6         |
| 32 | Ethnic Fermented Foods and Alcoholic Beverages of Manipur. , 2020, , 349-419.  |     | 5         |