

# 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	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
2	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
3	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
4	Ethnic Fermented Foods and Alcoholic Beverages of Manipur. , 2020, , 349-419.		5
5	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
6	Toxigenic 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
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	Role of Yeasts in Food Fermentation. , 2017, , 83-113.		14
16	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
17	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
18	Three-phase succession of autochthonous lactic acid bacteria to reach a stable ecosystem within 7Âdays of natural bamboo shoot fermentation as revealed by different molecular approaches. <i>Molecular Ecology</i> , 2015, 24, 3372-3389.	2.0	32

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	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