

Sandesh J Marathe

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

199
citations

1306789

7
h-index

1281420

11
g-index

13
all docs

13
docs citations

13
times ranked

248
citing authors

#	ARTICLE	IF	CITATIONS
1	Anti-Angiogenic Effect of <i>Cantharellus cibarius</i> Extracts, its Correlation with Lipoxygenase Inhibition, and Role of the Bioactives Therein. <i>Nutrition and Cancer</i> , 2022, 74, 724-734.	0.9	2
2	Esterification of sugars and polyphenols with fatty acids: techniques, bioactivities, and applications. <i>Current Opinion in Food Science</i> , 2022, 43, 163-173.	4.1	6
3	An investigation of the antioxidant potential and bioaccumulated minerals in <i>Tuber borchii</i> and <i>Tuber maculatum</i> mycelia obtained by submerged fermentation. <i>Archives of Microbiology</i> , 2022, 204, 64.	1.0	5
4	Co-encapsulation of vitamins B12 and D3 using spray drying: Wall material optimization, product characterization, and release kinetics. <i>Food Chemistry</i> , 2021, 335, 127642.	4.2	41
5	Three phase partitioning (TPP) as an extraction technique for oleaginous materials. , 2021, , 267-284.		0
6	First report of European truffle ectomycorrhiza in the semi-arid climate of Saudi Arabia. <i>3 Biotech</i> , 2021, 11, 24.	1.1	3
7	Esterification of anthocyanins isolated from floral waste: Characterization of the esters and their application in various food systems. <i>Food Bioscience</i> , 2021, 40, 100852.	2.0	18
8	Investigation on mycelial growth requirements of <i>Cantharellus cibarius</i> under laboratory conditions. <i>Archives of Microbiology</i> , 2021, 203, 1539-1545.	1.0	8
9	Enzymatic synthesis of fatty acid esters of trehalose: Process optimization, characterization of the esters and evaluation of their bioactivities. <i>Bioorganic Chemistry</i> , 2020, 94, 103460.	2.0	14
10	Anti-angiogenic and anti-inflammatory activity of the summer truffle (<i>Tuber aestivum</i> Vittad.) extracts and a correlation with the chemical constituents identified therein. <i>Food Research International</i> , 2020, 137, 109699.	2.9	7
11	An investigation on changes in composition and antioxidant potential of mature and immature summer truffle (<i>Tuber aestivum</i>). <i>European Food Research and Technology</i> , 2020, 246, 723-731.	1.6	17
12	Improvements in the extraction of bioactive compounds by enzymes. <i>Current Opinion in Food Science</i> , 2019, 25, 62-72.	4.1	57
13	Enzyme-Assisted Extraction of Bioactives. , 2017, , 171-201.		21