

Rekha S Singhal

List of Publications by Year in descending order

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324
papers

14,614
citations

26630

56
h-index

30087

103
g-index

329
all docs

329
docs citations

329
times ranked

15531
citing authors

#	ARTICLE	IF	CITATIONS
1	Resistant Starchâ€“A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2006, 5, 1-17.	11.7	1,188
2	Glucose oxidase â€” An overview. <i>Biotechnology Advances</i> , 2009, 27, 489-501.	11.7	978
3	Comparison of artificial neural network (ANN) and response surface methodology (RSM) in fermentation media optimization: Case study of fermentative production of scleroglucan. <i>Biochemical Engineering Journal</i> , 2008, 41, 266-273.	3.6	476
4	Biosynthesis of silver nanoparticles using aqueous extract from the compactin producing fungal strain. <i>Process Biochemistry</i> , 2009, 44, 939-943.	3.7	314
5	Poly (glutamic acid) â€” An emerging biopolymer of commercial interest. <i>Bioresource Technology</i> , 2011, 102, 5551-5561.	9.6	307
6	Microencapsulation of cardamom oleoresin: Evaluation of blends of gum arabic, maltodextrin and a modified starch as wall materials. <i>Carbohydrate Polymers</i> , 2005, 61, 95-102.	10.2	234
7	Is there a common water-activity limit for the three domains of life?. <i>ISME Journal</i> , 2015, 9, 1333-1351.	9.8	229
8	The Carotenoid Pigment Zeaxanthinâ€”A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2008, 7, 29-49.	11.7	215
9	Process optimization for the synthesis of octenyl succinyl derivative of waxy corn and amaranth starches. <i>Carbohydrate Polymers</i> , 2006, 66, 521-527.	10.2	199
10	The use of gum arabic and modified starch in the microencapsulation of a food flavoring agent. <i>Carbohydrate Polymers</i> , 2005, 62, 309-315.	10.2	184
11	Stability of cumin oleoresin microencapsulated in different combination of gum arabic, maltodextrin and modified starch. <i>Carbohydrate Polymers</i> , 2007, 67, 536-541.	10.2	172
12	A universal measure of chaotropicity and kosmotropicity. <i>Environmental Microbiology</i> , 2013, 15, 287-296.	3.8	172
13	Basmati rice: a review. <i>International Journal of Food Science and Technology</i> , 2002, 37, 1-12.	2.7	171
14	Chaotropicity: a key factor in product tolerance of biofuel-producing microorganisms. <i>Current Opinion in Biotechnology</i> , 2015, 33, 228-259.	6.6	160
15	Microencapsulation of black pepper oleoresin. <i>Food Chemistry</i> , 2006, 94, 105-110.	8.2	156
16	Effect of octenylsuccinylation on physicochemical and functional properties of waxy maize and amaranth starches. <i>Carbohydrate Polymers</i> , 2007, 68, 447-456.	10.2	147
17	<i>Gymnema sylvestre</i>: A Memoir. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2007, 41, 77-81.	1.4	134
18	Industrial production, processing, and utilization of sago palm-derived products. <i>Carbohydrate Polymers</i> , 2008, 72, 1-20.	10.2	132

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19	Optimisation of conditions of synthesis of oxidised starch from corn and amaranth for use in film-forming applications. <i>Carbohydrate Polymers</i> , 1997, 34, 203-212.	10.2	131
20	Scalping of Flavors in Packaged Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2007, 6, 17-35.	11.7	121
21	Tea Polyphenols as Nutraceuticals. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2008, 7, 229-254.	11.7	114
22	Continuous two stage acetone-butanol-ethanol fermentation with integrated solvent removal using <i>Clostridium acetobutylicum</i> B 5313. <i>Bioresource Technology</i> , 2012, 106, 110-116.	9.6	113
23	Physicochemical properties of hydroxypropyl derivative from corn and amaranth starch. <i>Carbohydrate Polymers</i> , 2002, 48, 49-53.	10.2	111
24	Cyclosporin A – A review on fermentative production, downstream processing and pharmacological applications. <i>Biotechnology Advances</i> , 2011, 29, 418-435.	11.7	109
25	Starch-galactomannan interactions: functionality and rheological aspects. <i>Food Chemistry</i> , 1996, 55, 259-264.	8.2	102
26	Supercritical carbon dioxide extraction of cottonseed oil. <i>Journal of Food Engineering</i> , 2007, 79, 892-898.	5.2	102
27	Clavulanic acid: A review. <i>Biotechnology Advances</i> , 2008, 26, 335-351.	11.7	102
28	Use of metabolic stimulators and inhibitors for enhanced production of β -carotene and lycopene by <i>Blakeslea trispora</i> NRRL 2895 and 2896. <i>Bioresource Technology</i> , 2008, 99, 3166-3173.	9.6	100
29	Specialty starches for snack foods. <i>Carbohydrate Polymers</i> , 2005, 59, 131-151.	10.2	97
30	Extension of postharvest shelf life of strawberries (<i>Fragaria ananassa</i>) using a coating of chitosan-whey protein isolate conjugate. <i>Food Chemistry</i> , 2020, 329, 127213.	8.2	94
31	A comparative account of conditions for synthesis of sodium carboxymethyl starch from corn and amaranth starch. <i>Carbohydrate Polymers</i> , 1995, 27, 247-253.	10.2	88
32	Production of schizophyllan using <i>Schizophyllum commune</i> NRCM. <i>Bioresource Technology</i> , 2008, 99, 1036-1043.	9.6	87
33	Microencapsulation of Cinnamon Oleoresin by Spray Drying Using Different Wall Materials. <i>Drying Technology</i> , 2006, 24, 983-992.	3.1	84
34	Effect of succinylation on the corn and amaranth starch pastes. <i>Carbohydrate Polymers</i> , 2002, 48, 233-240.	10.2	83
35	Effect of succinylation on the rheological profile of starch pastes. <i>Carbohydrate Polymers</i> , 2002, 47, 365-371.	10.2	82
36	Fractionation of lipids and purification of α -linolenic acid (GLA) from <i>Spirulina platensis</i> . <i>Food Chemistry</i> , 2008, 109, 580-586.	8.2	82

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37	Ultrasound-assisted extraction (UAE) of bioactives from arecanut (<i>Areca catechu</i> L.) and optimization study using response surface methodology. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 106-113.	5.6	80
38	Chitosan coated calcium alginate beads for covalent immobilization of acrylamidase: Process parameters and removal of acrylamide from coffee. <i>Food Chemistry</i> , 2019, 275, 95-104.	8.2	75
39	Supercritical CO ₂ extraction of $\hat{1}^3$ -linolenic acid (GLA) from <i>Spirulina platensis</i> ARM 740 using response surface methodology. <i>Journal of Food Engineering</i> , 2008, 84, 321-326.	5.2	74
40	Physicochemical and functional properties of <i>Chenopodium quinoa</i> starch. <i>Carbohydrate Polymers</i> , 1996, 31, 99-103.	10.2	68
41	Media optimization for the production of $\hat{1}^2$ -carotene by <i>Blakeslea trispora</i> : A statistical approach. <i>Bioresource Technology</i> , 2008, 99, 722-730.	9.6	67
42	A Lesser-Known Grain, <i>Chenopodium Quinoa</i> : Review of the Chemical Composition of its Edible Parts. <i>Food and Nutrition Bulletin</i> , 1998, 19, 61-70.	1.4	66
43	Studies on interactions of corn starch with casein and casein hydrolysates. <i>Food Chemistry</i> , 1999, 64, 383-389.	8.2	66
44	A study on the degradation kinetics of visual green colour in spinach (<i>Spinacea oleracea</i> L.) and the effect of salt therein. <i>Journal of Food Engineering</i> , 2004, 64, 135-142.	5.2	64
45	Microencapsulation of ubiquinone-10 in carbohydrate matrices for improved stability. <i>Carbohydrate Polymers</i> , 2010, 82, 1290-1296.	10.2	64
46	Esterification of guar gum hydrolysate and gum Arabic with n-octenyl succinic anhydride and oleic acid and its evaluation as wall material in microencapsulation. <i>Carbohydrate Polymers</i> , 2011, 86, 1723-1731.	10.2	63
47	Hydrophobic derivatives of guar gum hydrolyzate and gum Arabic as matrices for microencapsulation of mint oil. <i>Carbohydrate Polymers</i> , 2013, 95, 177-182.	10.2	63
48	Degradation of colour in beetroot (<i>Beta vulgaris</i> L.): a kinetics study. <i>Journal of Food Science and Technology</i> , 2014, 51, 2678-2684.	2.8	63
49	Separation of bioactives from seabuckthorn seeds by supercritical carbon dioxide extraction methodology through solubility parameter approach. <i>Separation and Purification Technology</i> , 2011, 80, 533-540.	7.9	62
50	Enhanced Production of Poly ($\hat{1}^3$ -glutamic acid) from <i>Bacillus licheniformis</i> NCIM 2324 by Using Metabolic Precursors. <i>Applied Biochemistry and Biotechnology</i> , 2009, 159, 133-141.	2.9	60
51	Use of an artificial neural network in modeling yeast biomass and yield of $\hat{1}^2$ -glucan. <i>Process Biochemistry</i> , 2005, 40, 1617-1626.	3.7	59
52	Statistical approach to optimization of fermentative production of gellan gum from <i>Sphingomonas paucimobilis</i> ATCC 31461. <i>Journal of Bioscience and Bioengineering</i> , 2006, 102, 150-156.	2.2	59
53	Regeneration of thermally polymerized frying oils with adsorbents. <i>Food Chemistry</i> , 2008, 110, 562-570.	8.2	59
54	Kinetic Modelling of Colour Degradation in Tomato Puree (<i>Lycopersicon esculentum</i> L.). <i>Food and Bioprocess Technology</i> , 2011, 4, 781-787.	4.7	59

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55	Immobilization of inulinase from <i>Aspergillus niger</i> NCIM 945 on chitosan and its application in continuous inulin hydrolysis. <i>Biocatalysis and Agricultural Biotechnology</i> , 2013, 2, 96-101.	3.1	59
56	Enhanced extraction of oleoresin from ginger (<i>Zingiber officinale</i>) rhizome powder using enzyme-assisted three phase partitioning. <i>Food Chemistry</i> , 2017, 216, 27-36.	8.2	59
57	Promiscuous <i>Candida antarctica</i> lipase B-catalyzed synthesis of β -amino esters via aza-Michael addition of amines to acrylates. <i>Tetrahedron Letters</i> , 2010, 51, 4455-4458.	1.4	58
58	A tri-enzyme co-immobilized magnetic complex: Process details, kinetics, thermodynamics and applications. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1781-1795.	7.5	58
59	Improved activity and stability of <i>Rhizopus oryzae</i> lipase via immobilization for citronellol ester synthesis in supercritical carbon dioxide. <i>Journal of Biotechnology</i> , 2011, 156, 46-51.	3.8	57
60	Extraction and characterization of chitosan from prawn shell waste and its conjugation with cutinase for enhanced thermo-stability. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 1047-1058.	7.5	57
61	Improvements in the extraction of bioactive compounds by enzymes. <i>Current Opinion in Food Science</i> , 2019, 25, 62-72.	8.0	57
62	Studies on the optimisation of preparation of succinate derivatives from corn and amaranth starches. <i>Carbohydrate Polymers</i> , 2002, 47, 277-283.	10.2	56
63	Studies on fermentative production of squalene. <i>World Journal of Microbiology and Biotechnology</i> , 2001, 17, 811-816.	3.6	54
64	Gellan gum for reducing oil uptake in sev, a legume based product during deep-fat frying. <i>Food Chemistry</i> , 2007, 104, 1472-1477.	8.2	54
65	HPMC-PVA Film Immobilized <i>Rhizopus oryzae</i> Lipase as a Biocatalyst for Transesterification Reaction. <i>ACS Catalysis</i> , 2011, 1, 316-322.	11.2	54
66	Starch-based spherical aggregates: screening of small granule sized starches for entrapment of a model flavouring compound, vanillin. <i>Carbohydrate Polymers</i> , 2003, 53, 45-51.	10.2	53
67	Optimization of nutritional requirements and feeding strategies for clavulanic acid production by <i>Streptomyces clavuligerus</i> . <i>Bioresource Technology</i> , 2007, 98, 2010-2017.	9.6	53
68	Optimization of <i>Aspergillus niger</i> Fermentation for the Production of Glucose Oxidase. <i>Food and Bioprocess Technology</i> , 2009, 2, 344-352.	4.7	53
69	Efficacy of pullulan in emulsification of turmeric oleoresin and its subsequent microencapsulation. <i>Food Chemistry</i> , 2009, 113, 1139-1145.	8.2	53
70	Enzyme-assisted three phase partitioning: A novel approach for extraction of turmeric oleoresin. <i>Process Biochemistry</i> , 2011, 46, 423-426.	3.7	53
71	n-Octenyl succinylation of pullulan: Effect on its physico-mechanical and thermal properties and application as an edible coating on fruits. <i>Food Hydrocolloids</i> , 2016, 55, 179-188.	10.7	53
72	Extraction of cocoa butter alternative from kokum (<i>Garcinia indica</i>) kernel by three phase partitioning. <i>Journal of Food Engineering</i> , 2013, 117, 464-466.	5.2	52

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73	Extraction of forskolin from <i>Coleus forskohlii</i> roots using three phase partitioning. Separation and Purification Technology, 2012, 96, 20-25.	7.9	51
74	Use of complex media for the production of scleroglucan by <i>Sclerotium rolfsii</i> MTCC 2156. Bioresource Technology, 2007, 98, 1509-1512.	9.6	50
75	Extraction of Lipids from <i>Chlorella saccharophila</i> Using High-Pressure Homogenization Followed by Three Phase Partitioning. Applied Biochemistry and Biotechnology, 2015, 176, 1613-1626.	2.9	50
76	Some Properties of <i>Amaranthus paniculatas</i> (Rajgeera) Starch Pastes. Starch/Staerke, 1990, 42, 5-7.	2.1	49
77	<i>Candida antarctica</i> lipase B-catalyzed synthesis of acetamides using [BMIm(PF6)] as a reaction medium. Tetrahedron Letters, 2009, 50, 2811-2814.	1.4	48
78	Screening of hydrocolloids for reduction in oil uptake of a model deep fat fried product. Lipid - Fett, 1999, 101, 217-221.	0.4	47
79	Immobilization of <i>Streptomyces clavuligerus</i> on loofah sponge for the production of clavulanic acid. Bioresource Technology, 2008, 99, 2250-2253.	9.6	46
80	Irradiation depolymerized guar gum as partial replacement of gum Arabic for microencapsulation of mint oil. Carbohydrate Polymers, 2012, 90, 1685-1694.	10.2	46
81	Panorama of poly- $\hat{\mu}$ -lysine. RSC Advances, 2013, 3, 8586.	3.6	46
82	Hydrophobically modified pea proteins: Synthesis, characterization and evaluation as emulsifiers in eggless cake. Journal of Food Engineering, 2019, 255, 15-23.	5.2	46
83	Production of glutaminase (E.C.3.2.1.5) from <i>Zygosaccharomyces rouxii</i> : Statistical optimization using response surface methodology. Bioresource Technology, 2008, 99, 4300-4307.	9.6	45
84	The degradation kinetics of flavor in black pepper (<i>Piper nigrum</i> L.). Journal of Food Engineering, 2009, 92, 44-49.	5.2	45
85	Supercritical carbon dioxide extraction of 2-acetyl-1-pyrroline from <i>Pandanus amaryllifolius</i> Roxb. Food Chemistry, 2005, 91, 255-259.	8.2	44
86	Carboxymethylcellulose and hydroxypropylmethylcellulose as additives in reduction of oil content in batter based deep-fat fried boondis. Carbohydrate Polymers, 1996, 29, 333-335.	10.2	43
87	Chemically modified papain for applications in detergent formulations. Bioresource Technology, 2001, 78, 1-4.	9.6	43
88	Debittering of bitter gourd juice using \hat{I}^2 -cyclodextrin: Mechanism and effect on antidiabetic potential. Food Chemistry, 2018, 262, 78-85.	8.2	43
89	Magnetic cross-linked enzyme aggregates of acrylamidase from <i>Cupriavidus oxalaticus</i> ICTDB921 for biodegradation of acrylamide from industrial waste water. Bioresource Technology, 2019, 272, 137-145.	9.6	43
90	Studies on <i>Chenopodium quinoa</i> and <i>Amaranthus paniculatas</i> starch as biodegradable fillers in LDPE films. Carbohydrate Polymers, 1996, 31, 157-160.	10.2	42

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91	Production of scleroglucan from <i>Sclerotium rolfsii</i> MTCC 2156. <i>Bioresource Technology</i> , 2006, 97, 989-993.	9.6	42
92	Flocculation Properties of Poly(\hat{I}^3 -Glutamic Acid) Produced from <i>Bacillus subtilis</i> Isolate. <i>Food and Bioprocess Technology</i> , 2011, 4, 745-752.	4.7	41
93	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.	8.2	41
94	Effect of aeration and agitation on synthesis of poly (\hat{I}^3 -glutamic acid) in batch cultures of <i>Bacillus licheniformis</i> NCIM 2324. <i>Biotechnology and Bioprocess Engineering</i> , 2010, 15, 635-640.	2.6	40
95	Furan formation during UV-treatment of fruit juices. <i>Food Chemistry</i> , 2010, 122, 937-942.	8.2	40
96	Enzyme-assisted extraction for enhanced yields of turmeric oleoresin and its constituents. <i>Food Bioscience</i> , 2013, 3, 36-41.	4.4	40
97	Genetic variation in bitter taste receptor gene TAS2R38 , PROP taster status and their association with body mass index and food preferences in Indian population. <i>Gene</i> , 2017, 627, 363-368.	2.2	40
98	Food polysaccharides: A review on emerging microbial sources, bioactivities, nanoformulations and safety considerations. <i>Carbohydrate Polymers</i> , 2022, 287, 119355.	10.2	40
99	Composition of the seeds of some <i>Amaranthus</i> species. <i>Journal of the Science of Food and Agriculture</i> , 1988, 42, 325-331.	3.5	39
100	Approaches to the detection of meat adulteration. <i>Trends in Food Science and Technology</i> , 1992, 3, 69-72.	15.1	39
101	Kinetic modelling of texture development in potato cubes (<i>Solanum tuberosum</i> L.), green gram whole (<i>Vigna radiate</i> L.) and red gram splits (<i>Cajanus cajan</i> L.). <i>Journal of Food Engineering</i> , 2006, 76, 524-530.	5.2	39
102	Natural Existence of 2-Alkylcyclobutanones. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11817-11823.	5.2	39
103	Optimization of poly- \hat{I}^{μ} -lysine production by <i>Streptomyces noursei</i> NRRL 5126. <i>Bioresource Technology</i> , 2010, 101, 8370-8375.	9.6	39
104	An efficient, catalyst- and solvent-free <i>N</i> -formylation of aromatic and aliphatic amines. <i>Green Chemistry Letters and Reviews</i> , 2011, 4, 151-157.	4.7	39
105	Characterization of co-crystallized sucrose entrapped with cardamom oleoresin. <i>Journal of Food Engineering</i> , 2013, 117, 521-529.	5.2	39
106	Enzymatic extraction and characterization of polysaccharide from <i>Tuber aestivum</i> . <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017, 10, 1-9.	2.7	39
107	Supercritical fluid extraction of <i>Curcuma longa</i> and <i>Curcuma amada</i> oleoresin: Optimization of extraction conditions, extract profiling, and comparison of bioactivities. <i>Industrial Crops and Products</i> , 2019, 134, 134-145.	5.2	39
108	Ultrasound assisted vis- \hat{A} -vis classical heating for the conjugation of whey protein isolate-gellan gum: Process optimization, structural characterization and physico-functional evaluation. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 72, 102724.	5.6	39

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109	Studies on downstream processing of pullulan. <i>Carbohydrate Polymers</i> , 2003, 52, 25-28.	10.2	38
110	Kinetics of degradation of saponins in soybean flour (<i>Glycine max.</i>) during food processing. <i>Journal of Food Engineering</i> , 2006, 76, 440-445.	5.2	37
111	Pullulan-complexed α -amylase and glucosidase in alginate beads: Enhanced entrapment and stability. <i>Carbohydrate Polymers</i> , 2014, 105, 49-56.	10.2	37
112	Antimicrobial properties of cumin. <i>World Journal of Microbiology and Biotechnology</i> , 1994, 10, 232-233.	3.6	36
113	Cutin from watermelon peels: A novel inducer for cutinase production and its physicochemical characterization. <i>International Journal of Biological Macromolecules</i> , 2015, 79, 398-404.	7.5	36
114	Optimization of starch oleate derivatives from native corn and hydrolyzed corn starch by response surface methodology. <i>Carbohydrate Polymers</i> , 2007, 69, 455-461.	10.2	35
115	Development of efficient supercritical carbon dioxide extraction methodology for zeaxanthin from dried biomass of <i>Paracoccus zeaxanthinifaciens</i> . <i>Separation and Purification Technology</i> , 2010, 71, 173-177.	7.9	35
116	Biodegradation of acrylamide by a novel isolate, <i>Cupriavidus oxalaticus</i> ICTDB921: Identification and characterization of the acrylamidase produced. <i>Bioresource Technology</i> , 2018, 261, 122-132.	9.6	35
117	Effect of sucrose on starch-hydrocolloid interactions. <i>Food Chemistry</i> , 1995, 52, 281-284.	8.2	34
118	A study on degradation kinetics of ascorbic acid in amla (<i>Phyllanthus emblica</i> L.) during cooking. <i>International Journal of Food Sciences and Nutrition</i> , 2004, 55, 415-422.	2.8	34
119	Effect of formulation and processing parameters on acrylamide formation: A case study on extrusion of blends of potato flour and semolina. <i>LWT - Food Science and Technology</i> , 2011, 44, 1643-1648.	5.2	34
120	Conjugation of α -amylase with dextran for enhanced stability: Process details, kinetics and structural analysis. <i>Carbohydrate Polymers</i> , 2012, 90, 1811-1817.	10.2	34
121	Antioxidant-Rich Extract from Dehydrated Seabuckthorn Berries by Supercritical Carbon Dioxide Extraction. <i>Food and Bioprocess Technology</i> , 2012, 5, 2768-2776.	4.7	34
122	Modification of proteins and polysaccharides using dodecyl succinic anhydride: Synthesis, properties and applications—A review. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 2224-2233.	7.5	34
123	Recent advances in the application of molecularly imprinted polymers (MIPs) in food analysis. <i>Food Control</i> , 2022, 139, 109074.	5.5	34
124	A comparative account of conditions of synthesis of hydroxypropyl derivative from corn and amaranth starch. <i>Carbohydrate Polymers</i> , 2000, 43, 155-162.	10.2	33
125	Gelling behaviour of polyose from tamarind kernel polysaccharide. <i>Food Hydrocolloids</i> , 2002, 16, 423-426.	10.7	33
126	Biotransformation of Polyphenols for Improved Bioavailability and Processing Stability. <i>Advances in Food and Nutrition Research</i> , 2013, 69, 183-217.	3.0	33

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127	Enzymic debittering of Indian grapefruit (<i>Citrus paradisi</i>) juice. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 394-397.	3.5	32
128	Hydrocarbons as marker compounds for irradiated cashew nuts. <i>Food Chemistry</i> , 2003, 80, 151-157.	8.2	32
129	Laccase-gum Arabic conjugate for preparation of water-soluble oligomer of catechin with enhanced antioxidant activity. <i>Food Chemistry</i> , 2014, 150, 9-16.	8.2	32
130	A study on degradation kinetics of riboflavin in green gram whole (<i>Vigna radiata</i> L.). <i>Food Chemistry</i> , 2005, 89, 577-582.	8.2	31
131	Enhanced production of scleroglucan by <i>Sclerotium rolfsii</i> MTCC 2156 by use of metabolic precursors. <i>Bioresource Technology</i> , 2007, 98, 410-415.	9.6	31
132	Application of germinated maize starch in textile printing. <i>Carbohydrate Polymers</i> , 2009, 75, 599-603.	10.2	31
133	Meningococcal polysaccharide vaccines: A review. <i>Carbohydrate Polymers</i> , 2009, 75, 553-565.	10.2	31
134	Characterization and in vitro probiotic evaluation of lactic acid bacteria isolated from idli batter. <i>Journal of Food Science and Technology</i> , 2013, 50, 1114-1121.	2.8	31
135	Effect of stabilizers on stabilization of idli (traditional south Indian food) batter during storage. <i>Food Hydrocolloids</i> , 2005, 19, 179-186.	10.7	30
136	Studies on starch-hydrocolloid interactions: effect of salts. <i>Food Chemistry</i> , 1995, 53, 405-408.	8.2	29
137	Extraction of squalene from yeast by supercritical carbon dioxide. <i>World Journal of Microbiology and Biotechnology</i> , 2003, 19, 605-608.	3.6	29
138	Effect of damaged starch on acrylamide formation in whole wheat flour based Indian traditional staples, chapattis and pooris. <i>Food Chemistry</i> , 2010, 120, 805-809.	8.2	29
139	Synergism of microwave irradiation and enzyme catalysis in kinetic resolution of (R,S)-1-phenylethanol by cutinase from novel isolate <i>Fusarium ICT SAC1</i> . <i>Biochemical Engineering Journal</i> , 2017, 117, 121-128.	3.6	29
140	Supercritical Carbon Dioxide Extraction of Squalene from <i>Amaranthus paniculatus</i> : Experiments and Process Characterization. <i>Food and Bioprocess Technology</i> , 2012, 5, 2506-2521.	4.7	28
141	Polysaccharide conjugated laccase for the dye decolorization and reusability of effluent in textile industry. <i>International Biodeterioration and Biodegradation</i> , 2013, 85, 271-277.	3.9	28
142	Separation of polyphenols and arecoline from areca nut (<i>Areca catechu</i> L.) by solvent extraction, its antioxidant activity, and identification of polyphenols. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2580-2589.	3.5	28
143	Complexation of curcumin using proteins to enhance aqueous solubility and bioaccessibility: Pea protein vis-à-vis whey protein. <i>Journal of Food Engineering</i> , 2021, 292, 110258.	5.2	28
144	A new TLC method to detect the presence of ground papaya seed in ground black pepper. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1322-1325.	3.5	27

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145	Enhanced production of poly (γ -glutamic acid) from <i>Bacillus licheniformis</i> NCIM 2324 in solid state fermentation. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2008, 35, 1581-1586.	3.0	27
146	Stability of anthocyanins as pre-extrusion colouring of rice extrudates. <i>Food Research International</i> , 2013, 50, 641-646.	6.2	27
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