Rekha S Singhal

List of Publications by Year
in descending order

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	Anti-Angiogenic Effect of Cantharellus cibarius Extracts, its Correlation with Lipoxygenase Inhibition, and Role of the Bioactives Therein. Nutrition and Cancer, 2022, 74, 724-734.	2.0	2
2	An innovative approach using microencapsulated turmeric oleoresin to develop ready-to-use turmeric milk powder with enhanced oral bioavailability. Food Chemistry, 2022, 373, 131400.	8.2	7
3	Monitoring of oil quality from commercial fried foodsâ€A case study from India. Journal of Food Processing and Preservation, 2022, 46, e16138.	2.0	1
4	Succinylation of food proteins- a concise review. LWT - Food Science and Technology, 2022, 154, 112866.	5.2	24
5	Esterification of sugars and polyphenols with fatty acids: techniques, bioactivities, and applications. Current Opinion in Food Science, 2022, 43, 163-173.	8.0	6
6	Cross-linked Î²-Mannanase Aggregates: Preparation, Characterization, and Application for Producing Partially Hydrolyzed Guar Gum. Applied Biochemistry and Biotechnology, 2022, 194, 1981-2004.	2.9	9
7	Valorization of arabinoxylans from Linum usitatissimum (flaxseed) and galactomannans from Leucaena leucocephala (subabul) to develop hybrid hydrogels: Rheological, morphological and thermal characterization. Industrial Crops and Products, 2022, 178, 114575.	5.2	6
8	Food polysaccharides: A review on emerging microbial sources, bioactivities, nanoformulations and safety considerations. Carbohydrate Polymers, 2022, 287, 119355.	10.2	40
9	Recent advances in the application of molecularly imprinted polymers (MIPs) in food analysis. Food Control, 2022, 139, 109074.	5.5	34
10	Advances in fermentative production, purification, characterization and applications of gellan gum. Bioresource Technology, 2022, 359, 127498.	9.6	18
11	Enhancement of stability of vitamin B12 by co-crystallization: A convenient and palatable form of fortification. Journal of Food Engineering, 2021, 291, 110231.	5.2	14
12	Supercritical Extraction of Valued Components From Animals Parts. , 2021, , 597-619.		1
13	Complexation of curcumin using proteins to enhance aqueous solubility and bioaccessibility: Pea protein vis-Ã-vis whey protein. Journal of Food Engineering, 2021, 292, 110258.	5.2	28
14	Co-encapsulation of vitamins B12 and D3 using spray drying: Wall material optimization, product characterization, and release kinetics. Food Chemistry, 2021, 335, 127642.	8.2	41
15	Fortification of wheat flour and oil with vitamins B12 and D3: Effect of processing and storage. Journal of Food Composition and Analysis, 2021, 96, 103703.	3.9	15
16	Enzymatic response of Moina macrocopa to different sized zinc oxide particles: An aquatic metal toxicology study. Environmental Research, 2021, 194, 110609.	7.5	11
17	Encapsulation of ginger oleoresin in co-crystallized sucrose: development, characterization and storage stability. Food and Function, 2021, 12, 7964-7974.	4.6	7
18	Three phase partitioning (TPP) as an extraction technique for oleaginous materials. , 2021, , 267-284.		0

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19	Esterification of anthocyanins isolated from floral waste: Characterization of the esters and their application in various food systems. Food Bioscience, 2021, 40, 100852.	4.4	18
20	Ultrasound assisted vis-Ã-vis classical heating for the conjugation of whey protein isolate-gellan gum: Process optimization, structural characterization and physico-functional evaluation. Innovative Food Science and Emerging Technologies, 2021, 72, 102724.	5.6	39
21	Immobilization of L-asparaginase on magnetic nanoparticles: Kinetics and functional characterization and applications. Bioresource Technology, 2021, 339, 125599.	9.6	17
22	Cross-linked enzyme aggregates of arylamidase from Cupriavidus oxalaticus ICTDB921: process optimization, characterization, and application for mitigation of acrylamide in industrial wastewater. Bioprocess and Biosystems Engineering, 2020, 43, 457-471.	3.4	18
23	Degradation kinetics of vitamin B12 in model systems of different pH and extrapolation to carrot and lime juices. Journal of Food Engineering, 2020, 272, 109800.	5.2	17
24	Immobilization of enzymes on iron oxide magnetic nanoparticles: Synthesis, characterization, kinetics and thermodynamics. Methods in Enzymology, 2020, 630, 39-79.	1.0	25
25	Enzymatic synthesis of fatty acid esters of trehalose: Process optimization, characterization of the esters and evaluation of their bioactivities. Bioorganic Chemistry, 2020, 94, 103460.	4.1	14
26	Anti-angiogenic and anti-inflammatory activity of the summer truffle (Tuber aestivum Vittad.) extracts and a correlation with the chemical constituents identified therein. Food Research International, 2020, 137, 109699.	6.2	7
27	Extension of postharvest shelf life of strawberries (Fragaria ananassa) using a coating of chitosan-whey protein isolate conjugate. Food Chemistry, 2020, 329, 127213.	8.2	94
28	Simultaneous extraction of flaxseed spice blend using supercritical carbon dioxide: Process optimization, bioactivity profile, and application as a functional seasoning. Separation and Purification Technology, 2020, 248, 117030.	7.9	6
29	An investigation on changes in composition and antioxidant potential of mature and immature summer truffle (Tuber aestivum). European Food Research and Technology, 2020, 246, 723-731.	3.3	17
30	Enhancement of loading and oral bioavailability of curcumin loaded self-microemulsifying lipid carriers usingCurcumaoleoresins. Drug Development and Industrial Pharmacy, 2020, 46, 889-898.	2.0	10
31	A comparative account of extraction of oleoresin from Curcuma aromatica Salisb by solvent and supercritical carbon dioxide: Characterization and bioactivities. LWT - Food Science and Technology, 2019, 116, 108564.	5.2	12
32	Influence of food commodities on hangover based on alcohol dehydrogenase and aldehyde dehydrogenase activities. Current Research in Food Science, 2019, 1, 8-16.	5.8	18
33	Ultrasound assisted extraction of the polysaccharide from Tuber aestivum and its in vitro anti-hyperglycemic activity. Bioactive Carbohydrates and Dietary Fibre, 2019, 20, 100198.	2.7	17
34	Influence of different pasteurization techniques on antidiabetic, antioxidant and sensory quality of debittered bitter gourd juice during storage. Food Chemistry, 2019, 285, 156-162.	8.2	14
35	Bioreactor studies on acrylamidase produced from Cupriavidus oxalaticus ICTDB921: Production, kinetic modeling, and purification. Biochemical Engineering Journal, 2019, 149, 107245.	3.6	6
36	Supercritical carbon dioxide extraction of kokum fat from Garcinia indica kernels and its application as a gelator in oleogels with oils. Industrial Crops and Products, 2019, 138, 111459.	5.2	14

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37	Extrusion processing for pre-sweetened noodle grits for the preparation of ready-to-prepare kheer: Stability of added intense sweeteners. LWT - Food Science and Technology, 2019, 108, 277-282.	5.2	2
38	Hydrophobically modified pea proteins: Synthesis, characterization and evaluation as emulsifiers in eggless cake. Journal of Food Engineering, 2019, 255, 15-23.	5.2	46
39	Supercritical fluid extraction of Curcuma longa and Curcuma amada oleoresin: Optimization of extraction conditions, extract profiling, and comparison of bioactivities. Industrial Crops and Products, 2019, 134, 134-145.	5.2	39
40	Improvements in the extraction of bioactive compounds by enzymes. Current Opinion in Food Science, 2019, 25, 62-72.	8.0	57
41	Nano-eco toxicity study of gold nanoparticles on aquatic organism Moina macrocopa: As new versatile ecotoxicity testing model. Environmental Toxicology and Pharmacology, 2019, 68, 4-12.	4.0	16
42	Stabilization of cutinase by covalent attachment on magnetic nanoparticles and improvement of its catalytic activity by ultrasonication. Ultrasonics Sonochemistry, 2019, 55, 174-185.	8.2	14
43	Dodecenyl succinylated guar gum hydrolysate as a wall material for microencapsulation: Synthesis, characterization and evaluation. Journal of Food Engineering, 2019, 242, 133-140.	5.2	10
44	Chitosan coated calcium alginate beads for covalent immobilization of acrylamidase: Process parameters and removal of acrylamide from coffee. Food Chemistry, 2019, 275, 95-104.	8.2	75
45	Effect of extrusion processing and hydrocolloids on the stability of added vitamin B12 and physico-functional properties of the fortified puffed extrudates. LWT - Food Science and Technology, 2019, 101, 32-39.	5.2	27
46	Moina macrocopa as a non-target aquatic organism for assessment of ecotoxicity of silver nanoparticles: Effect of size. Chemosphere, 2019, 219, 713-723.	8.2	16
47	Magnetic cross-linked enzyme aggregates of acrylamidase from Cupriavidus oxalaticus ICTDB921 for biodegradation of acrylamide from industrial waste water. Bioresource Technology, 2019, 272, 137-145.	9.6	43
48	Indian Traditional Foods: Preparation, Processing and Nutrition. Food Engineering Series, 2019, , 127-199.	0.7	5
49	Evaluation and application of prebiotic and probiotic ingredients for development of ready to drink tea beverage. Journal of Food Science and Technology, 2018, 55, 1525-1534.	2.8	18
50	Biodegradation of acrylamide by a novel isolate, Cupriavidus oxalaticus ICTDB921: Identification and characterization of the acrylamidase produced. Bioresource Technology, 2018, 261, 122-132.	9.6	35
51	Extraction and characterization of chitosan from prawn shell waste and its conjugation with cutinase for enhanced thermo-stability. International Journal of Biological Macromolecules, 2018, 111, 1047-1058.	7.5	57
52	A two-tier modified starch-oxidation followed by n -octenyl succinylation as gum Arabic substitute: Process details and characterization. Journal of Food Engineering, 2018, 226, 96-104.	5.2	12
53	Enhanced extraction of oleoresin from Piper nigrum by supercritical carbon dioxide using ethanol as a coâ€solvent and its bioactivity profile. Journal of Food Process Engineering, 2018, 41, e12670.	2.9	24
54	Debittering of bitter gourd juice using Î²-cyclodextrin: Mechanism and effect on antidiabetic potential. Food Chemistry, 2018, 262, 78-85.	8.2	43

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55	Synthesis and evaluation of n-octenyl succinylated guar gum as an anti-staling agent in bread. LWT - Food Science and Technology, 2018, 93, 368-375.	5.2	6
56	Evaluation of debittered and germinated fenugreek (Trigonella foenum graecumL.) seed flour on the chemical characteristics, biological activities, and sensory profile of fortified bread. Journal of Food Processing and Preservation, 2018, 42, e13395.	2.0	23
57	Modification of proteins and polysaccharides using dodecenyl succinic anhydride: Synthesis, properties and applicationsâ€"A review. International Journal of Biological Macromolecules, 2018, 107, 2224-2233.	7.5	34
58	Supercritical carbon dioxide extraction of triacontanol from green tea leaves and its evaluation as an unconventional plant growth regulator for spinach tissue culture. Biocatalysis and Agricultural Biotechnology, 2018, 16, 476-482.	3.1	8
59	Microbial Polyamino Acids: An Overview for Commercial Attention. , 2018, , 381-412.		4
60	Fortification of puffed rice extrudates and rice noodles with different calcium salts: Physicochemical properties and calcium bioaccessibility. LWT - Food Science and Technology, 2018, 97, 67-75.	5.2	25
61	A tri-enzyme co-immobilized magnetic complex: Process details, kinetics, thermodynamics and applications. International Journal of Biological Macromolecules, 2018, 118, 1781-1795.	7.5	58
62	Homology modelling of human divalent metal transporter (DMT): Molecular docking and dynamic simulations for duodenal iron transport. Journal of Molecular Graphics and Modelling, 2018, 85, 145-152.	2.4	4
63	Variation in the Plasma Levels of Polyunsaturated Fatty Acids in Control vis-Ã-vis Nonalcoholic Fatty Liver Disease Subjects and Its Possible Association with Gut Microbiome. Metabolic Syndrome and Related Disorders, 2018, 16, 329-335.	1.3	7
64	Fermentative production of extracellular amylase from novel amylase producer, Tuber maculatum mycelium, and its characterization. Preparative Biochemistry and Biotechnology, 2018, 48, 549-555.	1.9	9
65	A Study on the Kinetics of Acrylamide Formation in Banana Chips. Journal of Food Processing and Preservation, 2017, 41, e12739.	2.0	10
66	Pilot scale production, kinetic modeling, and purification of glycine betaine and trehalose produced from Actinopolyspora halophila (MTCC 263) using acid whey: A dairy industry effluent. Chemical Engineering Science, 2017, 163, 83-91.	3.8	9
67	Extraction of Flaxseed Oil: A Comparative Study of Three-Phase Partitioning and Supercritical Carbon Dioxide Using Response Surface Methodology. Food and Bioprocess Technology, 2017, 10, 940-948.	4.7	26
68	Enzymatic extraction and characterization of polysaccharide from Tuber aestivum. Bioactive Carbohydrates and Dietary Fibre, 2017, 10, 1-9.	2.7	39
69	A strategic approach for direct recovery and stabilization of Fusarium sp. ICT SAC1 cutinase from solid state fermented broth by carrier free cross-linked enzyme aggregates. International Journal of Biological Macromolecules, 2017, 98, 610-621.	7.5	25
70	Enzyme-Assisted Extraction of Bioactives. , 2017, , 171-201.		21
71	Non-covalent conjugation of cutinase from Fusarium sp. ICT SAC1 with pectin for enhanced stability: Process minutiae, kinetics, thermodynamics and structural study. International Journal of Biological Macromolecules, 2017, 102, 729-740.	7.5	24
72	Isolation and Characterization of Acrylamidase from Arthrobacter sp. DBV1 and Its Ability to Biodegrade Acrylamide. Applied Biochemistry and Biotechnology, 2017, 182, 570-585.	2.9	12

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73	Enhancing anti-diabetic potential of bitter gourd juice using pectinase: A response surface methodology approach. LWT - Food Science and Technology, 2017, 86, 514-522.	5.2	13
74	Genetic variation in bitter taste receptor gene TAS2R38 , PROP taster status and their association with body mass index and food preferences in Indian population. Gene, 2017, 627, 363-368.	2.2	40
75	Artocarpus lakoocha roxb.: An untapped bioresource of resveratrol from North East India, its extractive separation and antioxidant activity. Industrial Crops and Products, 2017, 95, 75-82.	5.2	8
76	Development of Par-Fried FrozenSamosasand Evaluation of Its Post-Storage Finish Frying and Sensory Quality. Journal of Food Processing and Preservation, 2017, 41, e13049.	2.0	4
77	Enhanced extraction of oleoresin from ginger (Zingiber officinale) rhizome powder using enzyme-assisted three phase partitioning. Food Chemistry, 2017, 216, 27-36.	8.2	59
78	Synergism of microwave irradiation and enzyme catalysis in kinetic resolution of (R,S) -1-phenylethanol by cutinase from novel isolate Fusarium ICT SAC1. Biochemical Engineering Journal, 2017, 117, 121-128.	3.6	29
79	Biochemical Characterization of Extracellular Cellulase from Tuber maculatum Mycelium Produced Under Submerged Fermentation. Applied Biochemistry and Biotechnology, 2017, 181, 772-783.	2.9	15
80	Gene polymorphisms of desaturase enzymes of polyunsaturated fatty acid metabolism and adiponutrin and the increased risk of nonalcoholic fatty liver disease. Meta Gene, 2017, 11, 152-156.	0.6	7
81	The Role of Potatoes in Biomedical/Pharmaceutical and Fermentation Applications. , 2016, , 603-625.		0
82	Supercritical carbon dioxide extraction of astaxanthin from Paracoccus NBRC 101723: Mathematical modelling study. Separation Science and Technology, 2016, 51, 2164-2173.	2.5	5
83	Antioxidant Compounds in Traditional Indian Pickles May Prevent the Process-Induced Formation of Benzene. Journal of Food Protection, 2016, 79, 123-131.	1.7	10
84	Modelling and optimization of zeaxanthin production by Paracoccus zeaxanthinifaciens ATCC 21588 using hybrid genetic algorithm techniques. Biocatalysis and Agricultural Biotechnology, 2016, 8, 228-235.	3.1	15
85	n-Octenyl succinylation of pullulan: Effect on its physico-mechanical and thermal properties and application as an edible coating on fruits. Food Hydrocolloids, 2016, 55, 179-188.	10.7	53
86	Acetone-butanol-ethanol (ABE) fermentation using the root hydrolysate after extraction of forskolin from Coleus forskohlii. Renewable Energy, 2016, 86, 594-601.	8.9	20
87	Glycine Betaine-Mediated Protection of Peas (Pisum sativum L.) During Blanching and Frozen Storage. International Journal of Food Properties, 2016, 19, 2510-2521.	3.0	4
88	Identification of chondroitin-like molecules from biofilm isolates Exiguobacterium indicum A11 and Lysinibacillus sp.ÂC13. Journal of Applied Microbiology, 2015, 119, 1046-1056.	3.1	7
89	Cutin from watermelon peels: A novel inducer for cutinase production and its physicochemical characterization. International Journal of Biological Macromolecules, 2015, 79, 398-404.	7.5	36
90	Radiation Processing for Sprout Inhibition of Stored Potatoes and Mitigation of Acrylamide in Fries and Chips. , 2015, , 89-96.		3

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91	Fermentative production of glycine betaine and trehalose from acid whey using Actinopolyspora halophila (MTCC 263). Environmental Technology and Innovation, 2015, 3, 68-76.	6.1	23
92	Is there a common water-activity limit for the three domains of life?. ISME Journal, 2015, 9, 1333-1351.	9.8	229
93	Interaction of carbohydrates with alcohol dehydrogenase: Effect on enzyme activity. Journal of Bioscience and Bioengineering, 2015, 120, 252-256.	2.2	8
94	Investigations on ideal mode of cell disruption in extremely halophilic Actinopolyspora halophila (MTCC 263) for efficient release of glycine betaine and trehalose. Biotechnology Reports (Amsterdam,) Tj ETQq0 0 0 rgBT /Overlock 10 T	4.4	16
95	Xylanase as a processing aid for papads, an Indian traditional food based on black gram. LWT - Food Science and Technology, 2015, 62, 1148-1153.	5.2	11
96	Interaction of polyphenol oxidase of Solanum tuberosum with Î²-cyclodextrin: Process details and applications. International Journal of Biological Macromolecules, 2015, 80, 469-474.	7.5	17
97	Extraction of Lipids from Chlorella saccharophila Using High-Pressure Homogenization Followed by Three Phase Partitioning. Applied Biochemistry and Biotechnology, 2015, 176, 1613-1626.	2.9	50
98	Chaotropicity: a key factor in product tolerance of biofuel-producing microorganisms. Current Opinion in Biotechnology, 2015, 33, 228-259.	6.6	160
99	Development of shrikhand premix using microencapsulated rice bran oil as fat alternative and hydrocolloids as texture modifier. Food Hydrocolloids, 2015, 48, 220-227.	10.7	17
100	Genetic variation in dihydropyrimidine dehydrogenase (DPYD) gene in a healthy adult Indian population. Annals of Human Biology, 2015, 42, 97-100.	1.0	4
101	Immobilization of Proteins in Alginate: Functional Properties and Applications. Current Organic Chemistry, 2015, 19, 1732-1754.	1.6	27
102	Continuous lignocellulosic ethanol production using Coleus forskohlii root hydrolysate. Fuel, 2014, 126, 77-84.	6.4	15
103	Laccaseâ€“gum Arabic conjugate for preparation of water-soluble oligomer of catechin with enhanced antioxidant activity. Food Chemistry, 2014, 150, 9-16.	8.2	32
104	Enhanced stability of alcohol dehydrogenase by non-covalent interaction with polysaccharides. Applied Microbiology and Biotechnology, 2014, 98, 6307-6316.	3.6	27
105	Pullulan-complexed Î±-amylase and glucosidase in alginate beads: Enhanced entrapment and stability. Carbohydrate Polymers, 2014, 105, 49-56.	10.2	37
106	Empirical predictive modelling of poly-Ɛ-lysine biosynthesis in resting cells of Streptomyces noursei. Food Science and Biotechnology, 2014, 23, 201-207.	2.6	7
107	Ionic liquid based ultrasonic-assisted extraction of forskolin from Coleus forskohlii roots. Industrial Crops and Products, 2014, 61, 258-264.	5.2	19
108	Recovery of Astaxanthin fromParacoccusNBRC 101723 using Ultrasound-Assisted Three Phase Partitioning (UA-TPP). Separation Science and Technology, 2014, 49, 811-818.	2.5	18

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109	Poly-Îµ-lysine amylase conjugates to increase the stability of enzyme. Food Bioscience, 2014, 5, 85-90.	4.4	6
110	Enzymeâ€“polysaccharide interaction: A method for improved stability of horseradish peroxidase. International Journal of Biological Macromolecules, 2014, 69, 329-335.	7.5	24
111	A green process for the production of butanol from butyraldehyde using alcohol dehydrogenase: process details. RSC Advances, 2014, 4, 14597.	3.6	7
112	Degradation of colour in beetroot (Beta vulgaris L.): a kinetics study. Journal of Food Science and Technology, 2014, 51, 2678-2684.	2.8	63
113	Process Optimization of Enzyme Catalyzed Production of Dietary Diacylglycerol (DAG) Using TLIM as Biocatalyst. Journal of Oleo Science, 2014, 63, 169-176.	1.4	8
114	Value-added bioethanol from spent ginger obtained after oleoresin extraction. Industrial Crops and Products, 2013, 42, 299-307.	5.2	14
115	Characterization and in vitro probiotic evaluation of lactic acid bacteria isolated from idli batter. Journal of Food Science and Technology, 2013, 50, 1114-1121.	2.8	31
116	Hydrophobic derivatives of guar gum hydrolyzate and gum Arabic as matrices for microencapsulation of mint oil. Carbohydrate Polymers, 2013, 95, 177-182.	10.2	63
117	Screening of polysaccharides for preparation of Î±-amylase conjugate to enhance stability and storage life. Carbohydrate Polymers, 2013, 92, 1724-1729.	10.2	21
118	Kinetic modeling and scale up of lipoic acid (LA) production from Saccharomyces cerevisiae in a stirred tank bioreactor. Bioprocess and Biosystems Engineering, 2013, 36, 1063-1070.	3.4	5
119	Co-conjugation vis-Ã-vis individual conjugation of Î±-amylase and glucoamylase for hydrolysis of starch. Carbohydrate Polymers, 2013, 98, 1191-1197.	10.2	10
120	Full-Gene-Sequencing Analysis ofN-Acetyltransferase-2 in an Adult Indian Population. Genetic Testing and Molecular Biomarkers, 2013, 17, 188-194.	0.7	8
121	Characterization of co-crystallized sucrose entrapped with cardamom oleoresin. Journal of Food Engineering, 2013, 117, 521-529.	5.2	39
122	Polysaccharide conjugated laccase for the dye decolorization and reusability of effluent in textile industry. International Biodeterioration and Biodegradation, 2013, 85, 271-277.	3.9	28
123	Extraction of cocoa butter alternative from kokum (Garcinia indica) kernel by three phase partitioning. Journal of Food Engineering, 2013, 117, 464-466.	5.2	52
124	Ultrasound-assisted extraction (UAE) of bioactives from arecanut (Areca catechu L.) and optimization study using response surface methodology. Innovative Food Science and Emerging Technologies, 2013, 17, 106-113.	5.6	80
125	Panorama of poly-Îµ-lysine. RSC Advances, 2013, 3, 8586.	3.6	46
126	Association of Paraoxonase1 Gene Q192R Polymorphism and Apolipoprotein B in Asian Indian Women with Coronary Artery Disease Risk. Genetic Testing and Molecular Biomarkers, 2013, 17, 140-146.	0.7	4

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127	Supercritical fluid extraction of forskolin from Coleus forskohlii roots. Journal of Food Engineering, 2013, 117, 443-449.	5.2	5
128	Wheat flour based propionic acid fermentation: An economic approach. Bioresource Technology, 2013, 129, 694-699.	9.6	23
129	Enzyme-assisted extraction for enhanced yields of turmeric oleoresin and its constituents. Food Bioscience, 2013, 3, 36-41.	4.4	40
130	Determination of common genetic variants in cytidine deaminase (CDA) gene in Indian ethnic population. Gene, 2013, 524, 35-39.	2.2	6
131	Stability of anthocyanins as pre-extrusion colouring of rice extrudates. Food Research International, 2013, 50, 641-646.	6.2	27
132	Impact of Extrusion on Red Beetroot Colour Used as Pre-extrusion Colouring of Rice Flour. Food and Bioprocess Technology, 2013, 6, 570-575.	4.7	9
133	A universal measure of chaotropicity and kosmotropicity. Environmental Microbiology, 2013, 15, 287-296.	3.8	172
134	Separation of polyphenols and arecoline from areca nut (Areca catechu L.) by solvent extraction, its antioxidant activity, and identification of polyphenols. Journal of the Science of Food and Agriculture, 2013, 93, 2580-2589.	3.5	28
135	Immobilization of inulinase from Aspergillus niger NCIM 945 on chitosan and its application in continuous inulin hydrolysis. Biocatalysis and Agricultural Biotechnology, 2013, 2, 96-101.	3.1	59
136	Biotransformation of Polyphenols for Improved Bioavailability and Processing Stability. Advances in Food and Nutrition Research, 2013, 69, 183-217.	3.0	33
137	Stability of active components of cardamom oleoresin in co-crystallized sugar cube during storage. Journal of Food Engineering, 2013, 117, 530-537.	5.2	25
138	Extraction of forskolin from Coleus forskohlii roots using three phase partitioning. Separation and Purification Technology, 2012, 96, 20-25.	7.9	51
139	Metabolic precursors and cofactors stimulate astaxanthin production in Paracoccus MBIC 01143. Food Science and Biotechnology, 2012, 21, 1695-1700.	2.6	8
140	Genotype Frequencies of Drug-Metabolizing Enzymes Responsible for Purine and Pyrimidine Antagonists in a Healthy Asian-Indian Population. Biochemical Genetics, 2012, 50, 684-693.	1.7	14
141	Development of Efficient Designs of Cooking Systems. I. Experimental. Industrial & Engineering Chemistry Research, 2012, 51, 1878-1896.	3.7	11
142	Development of Efficient Designs of Cooking Systems. III. Kinetics of Cooking and Quality of Cooked Food, Including Nutrients, Anti-Nutrients, Taste, and Flavor. Industrial & Engineering Chemistry Research, 2012, 51, 1923-1937.	3.7	13
143	Development of Efficient Designs of Cooking Systems. II. Computational Fluid Dynamics and Optimization. Industrial & Engineering Chemistry Research, 2012, 51, 1897-1922.	3.7	20
144	Irradiation depolymerized guar gum as partial replacement of gum Arabic for microencapsulation of mint oil. Carbohydrate Polymers, 2012, 90, 1685-1694.	10.2	46

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145	Conjugation of Î±-amylase with dextran for enhanced stability: Process details, kinetics and structural analysis. Carbohydrate Polymers, 2012, 90, 1811-1817.	10.2	34
146	Supercritical Carbon Dioxide Extraction of Squalene from Amaranthus paniculatus: Experiments and Process Characterization. Food and Bioprocess Technology, 2012, 5, 2506-2521.	4.7	28
147	Antioxidant-Rich Extract from Dehydrated Seabuckthorn Berries by Supercritical Carbon Dioxide Extraction. Food and Bioprocess Technology, 2012, 5, 2768-2776.	4.7	34
148	Immobilization of steapsin lipase on macroporous immobead-350 for biodiesel production in solvent free system. Biotechnology and Bioprocess Engineering, 2012, 17, 959-965.	2.6	16
149	Development of a protocol for supercritical carbon dioxide extraction of ubiquinone-10 from dried biomass of Pseudomonas diminuta. Bioprocess and Biosystems Engineering, 2012, 35, 809-816.	3.4	9
150	MICROENCAPSULATED LYCOPENE FOR PREâ€EXTRUSION COLORING OF FOODS. Journal of Food Process Engineering, 2012, 35, 91-103.	2.9	10
151	Continuous two stage acetoneâ€“butanolâ€“ethanol fermentation with integrated solvent removal using Clostridium acetobutylicum B 5313. Bioresource Technology, 2012, 106, 110-116.	9.6	113
152	Investigation of steapsin lipase for kinetic resolution of secondary alcohols and synthesis of valuable acetates in non-aqueous reaction medium. Journal of Molecular Catalysis B: Enzymatic, 2012, 77, 15-23.	1.8	23
153	Identification of Enzymes and Their Inhibition in Ash Gourdâ€”An Approach to Extend Shelf Life. International Journal of Vegetable Science, 2011, 17, 107-114.	1.3	4
154	Co-Immobilization of Glucose Oxidase-Catalase: Optimization of Immobilization Parameters to Improve the Immobilization Yield. International Journal of Food Engineering, 2011, 7, .	1.5	8
155	HPMC-PVA Film Immobilized Rhizopus oryzae Lipase as a Biocatalyst for Transesterification Reaction. ACS Catalysis, 2011, 1, 316-322.	11.2	54
156	Effect of formulation and processing parameters on acrylamide formation: A case study on extrusion of blends of potato flour and semolina. LWT - Food Science and Technology, 2011, 44, 1643-1648.	5.2	34
157	Chemical pretreatments and partial dehydration of ash gourd (Benincasa hispida) pieces for preservation of its quality attributes. LWT - Food Science and Technology, 2011, 44, 2281-2284.	5.2	11
158	Improved activity and stability of Rhizopus oryzae lipase via immobilization for citronellol ester synthesis in supercritical carbon dioxide. Journal of Biotechnology, 2011, 156, 46-51.	3.8	57
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