Bhawani Chamlagain

List of Publications by Year
in descending order

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18 papers	912 citations	623734 14 h-index	888059 17 g-index
18 all docs	18 docs citations	18 times ranked	1239 citing authors

#	Article	IF	Citations
1	In situ production of vitamin B12 and dextran in soya flour and rice bran: A tool to improve flavour and texture of B12-fortified bread. LWT - Food Science and Technology, 2022, 161, 113407.	5.2	22
2	Fermentation of cereal, pseudo-cereal and legume materials with Propionibacterium freudenreichii and Levilactobacillus brevis for vitamin B12 fortification. LWT - Food Science and Technology, 2021, 137, 110431.	5.2	26
3	Bioaccessibility of vitamin B12 synthesized by Propionibacterium freudenreichii and from products made with fermented wheat bran extract. Current Research in Food Science, 2021, 4, 499-502.	5.8	5
4	Niacin contents of cereal-milling products in food-composition databases need to be updated. Journal of Food Composition and Analysis, 2020, 91, 103518.	3.9	3
5	Co-fermentation of Propionibacterium freudenreichii and Lactobacillus brevis in Wheat Bran for in situ Production of Vitamin B12. Frontiers in Microbiology, 2019, 10, 1541.	3.5	41
6	Riboflavin, niacin, folate and vitamin B12 in commercial microalgae powders. Journal of Food Composition and Analysis, 2019, 82, 103226.	3.9	84
7	In situ fortification of vitamin B12 in wheat flour and wheat bran by fermentation with Propionibacterium freudenreichii. Journal of Cereal Science, 2018, 81, 133-139.	3.7	35
8	<i>In situ</i> production of active vitamin B12 in cereal matrices using <i>Propionibacterium freudenreichii</i>. Food Science and Nutrition, 2018, 6, 67-76.	3.4	48
9	Biofortification of riboflavin and folate in idli batter, based on fermented cereal and pulse, by<i>Lactococcus lactis</i>N8 and<i>Saccharomyces boulardii</i>SAA655. Journal of Applied Microbiology, 2017, 122, 1663-1671.	3.1	33
10	Microbial Metabolic Networks at the Mucus Layer Lead to Diet-Independent Butyrate and Vitamin B ₁₂ Production by Intestinal Symbionts. MBio, 2017, 8, .	4.1	269
11	Food-Like Growth Conditions Support Production of Active Vitamin B12 by Propionibacterium freudenreichii 2067 without DMBI, the Lower Ligand Base, or Cobalt Supplementation. Frontiers in Microbiology, 2017, 8, 368.	3.5	42
12	Letter to the editor on â€˜Enhancing vitamin B12 content in soy-yogurt by Lactobacillus reuteri, IJFM. 206:56â€“59â€™. International Journal of Food Microbiology, 2016, 228, 33.	4.7	5
13	Effect of the lower ligand precursors on vitamin B12 production by food-grade Propionibacteria. LWT - Food Science and Technology, 2016, 72, 117-124.	5.2	38
14	Comparative genomics and physiology of the butyrateâ€producing bacterium <i>Intestinimonas butyriciproducens</i>. Environmental Microbiology Reports, 2016, 8, 1024-1037.	2.4	104
15	Stability of added and in situ-produced vitamin B12 in breadmaking. Food Chemistry, 2016, 204, 21-28.	8.2	35
16	BluB/CobT2 fusion enzyme activity reveals mechanisms responsible for production of active form of vitamin B12 by Propionibacterium freudenreichii. Microbial Cell Factories, 2015, 14, 186.	4.0	40
17	Ultra-high performance liquid chromatographic and mass spectrometric analysis of active vitamin B12 in cells of Propionibacterium and fermented cereal matrices. Food Chemistry, 2015, 166, 630-638.	8.2	66
18	Trends of Antibiotic Resistance in Mesophilic and Psychrotrophic Bacterial Populations during Cold Storage of Raw Milk. , 2012, 2012, 1-13.		16