

Bhimanagouda S Patil

List of Publications by Year in descending order

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285
papers

11,161
citations

23500

58
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90
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288
all docs

288
docs citations

288
times ranked

11544
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activity of Citrus Limonoids, Flavonoids, and Coumarins. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2009-2014.	2.4	369
2	Improved HPLC Method for the Determination of Curcumin, Demethoxycurcumin, and Bisdemethoxycurcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3668-3672.	2.4	345
3	Suppression of bacterial cell-cell signalling, biofilm formation and type III secretion system by citrus flavonoids. <i>Journal of Applied Microbiology</i> , 2010, 109, 515-527.	1.4	284
4	Bioactive Compounds: Historical Perspectives, Opportunities, and Challenges. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8142-8160.	2.4	222
5	Crucial facts about health benefits of popular cruciferous vegetables. <i>Journal of Functional Foods</i> , 2012, 4, 94-106.	1.6	208
6	In vitro evaluation of the antioxidant activities in fruit extracts from citron and blood orange. <i>Food Chemistry</i> , 2007, 101, 410-418.	4.2	205
7	Nanoparticle-Mediated Seed Priming Improves Germination, Growth, Yield, and Quality of Watermelons (<i>Citrullus lanatus</i>) at multi-locations in Texas. <i>Scientific Reports</i> , 2020, 10, 5037.	1.6	192
8	Radical scavenging activities of Rio Red grapefruits and Sour orange fruit extracts in different in vitro model systems. <i>Bioresource Technology</i> , 2008, 99, 4484-4494.	4.8	176
9	Grapefruit juice and its furocoumarins inhibits autoinducer signaling and biofilm formation in bacteria. <i>International Journal of Food Microbiology</i> , 2008, 125, 204-208.	2.1	175
10	Differential Inhibition of Human Cancer Cell Proliferation by Citrus Limonoids. <i>Nutrition and Cancer</i> , 2001, 40, 180-184.	0.9	166
11	Suppression of colon carcinogenesis by bioactive compounds in grapefruit. <i>Carcinogenesis</i> , 2006, 27, 1257-1265.	1.3	165
12	Antioxidant activities of flavidin in different in vitro model systems. <i>Bioorganic and Medicinal Chemistry</i> , 2004, 12, 5141-5146.	1.4	164
13	Antioxidant Activities of Grape (<i>Vitis vinifera</i>) Pomace Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5909-5914.	2.4	145
14	Evaluation of Antioxidant Activities and Antimutagenicity of Turmeric Oil: A Byproduct from Curcumin Production. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2002, 57, 828-835.	0.6	144
15	Volatile Constituents from <i>Cinnamomum zeylanicum</i> Fruit Stalks and Their Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4344-4348.	2.4	143
16	Citrus Limonoids Induce Apoptosis in Human Neuroblastoma Cells and Have Radical Scavenging Activity. <i>Journal of Nutrition</i> , 2005, 135, 870-877.	1.3	137
17	Bioactive Compounds from Mexican Lime (<i>Citrus aurantifolia</i>) Juice Induce Apoptosis in Human Pancreatic Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10933-10942.	2.4	131
18	Seed Priming with Iron Oxide Nanoparticles Modulate Antioxidant Potential and Defense-Linked Hormones in Watermelon Seedlings. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 5142-5151.	3.2	122

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19	Inhibition of colon cancer cell growth and antioxidant activity of bioactive compounds from <i>Poncirus trifoliata</i> (L.) Raf.. <i>Bioorganic and Medicinal Chemistry</i> , 2007, 15, 4923-4932.	1.4	116
20	Variation in the content of bioactive flavonoids in different brands of orange and grapefruit juices. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 157-166.	1.9	114
21	Apigenin and naringenin suppress colon carcinogenesis through the aberrant crypt stage in azoxymethane-treated rats. <i>Experimental Biology and Medicine</i> , 2010, 235, 710-717.	1.1	113
22	Bioactive dietary long-chain fatty acids: emerging mechanisms of action. <i>British Journal of Nutrition</i> , 2008, 100, 1152-1157.	1.2	110
23	Review on Bile Acids: Effects of the Gut Microbiome, Interactions with Dietary Fiber, and Alterations in the Bioaccessibility of Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9124-9138.	2.4	106
24	Furocoumarins from grapefruit juice and their effect on human CYP 3A4 and CYP 1B1 isoenzymes. <i>Bioorganic and Medicinal Chemistry</i> , 2006, 14, 2606-2612.	1.4	104
25	Green-Synthesized Nanoparticles Enhanced Seedling Growth, Yield, and Quality of Onion (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 6	3.2	102
26	D-limonene rich volatile oil from blood oranges inhibits angiogenesis, metastasis and cell death in human colon cancer cells. <i>Life Sciences</i> , 2012, 91, 429-439.	2.0	97
27	Variation of antioxidant activity and the levels of bioactive compounds in lipophilic and hydrophilic extracts from hot pepper (<i>Capsicum</i> spp.) cultivars. <i>Food Chemistry</i> , 2012, 134, 1912-1918.	4.2	97
28	Variation in the Quercetin Content in Different Colored Onions (<i>Allium cepa</i> L.). <i>Journal of the American Society for Horticultural Science</i> , 1995, 120, 909-913.	0.5	95
29	The natural alkaloid berberine targets multiple pathways to induce cell death in cultured human colon cancer cells. <i>European Journal of Pharmacology</i> , 2012, 688, 14-21.	1.7	94
30	Betalain and Betaine Composition of Greenhouse- or Field-Produced Beetroot (<i>Beta vulgaris</i> L.) and Inhibition of HepG2 Cell Proliferation. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1324-1331.	2.4	93
31	Apoptosis-mediated proliferation inhibition of human colon cancer cells by volatile principles of <i>Citrus aurantifolia</i> . <i>Food Chemistry</i> , 2009, 114, 1351-1358.	4.2	92
32	Citrus limonoids interfere with <i>Vibrio harveyi</i> cell-cell signalling and biofilm formation by modulating the response regulator LuxO. <i>Microbiology (United Kingdom)</i> , 2011, 157, 99-110.	0.7	91
33	Antiproliferative Effects of Citrus Limonoids Against Human Neuroblastoma and Colonic Adenocarcinoma Cells. <i>Nutrition and Cancer</i> , 2006, 56, 103-112.	0.9	90
34	Grapefruit bioactive limonoids modulate <i>E. coli</i> O157:H7 TTSS and biofilm. <i>International Journal of Food Microbiology</i> , 2010, 140, 109-116.	2.1	89
35	Citrus Limonin and Its Glucoside Inhibit Colon Adenocarcinoma Cell Proliferation through Apoptosis. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2314-2323.	2.4	87
36	Climate Effects on Anthocyanin Accumulation and Composition in the Pomegranate (<i>Punica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	2.4	85

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37	An improved sample preparation method for quantification of ascorbic acid and dehydroascorbic acid by HPLC. <i>LWT - Food Science and Technology</i> , 2012, 47, 443-449.	2.5	84
38	Structure-Dependent Modulation of Aryl Hydrocarbon Receptor-Mediated Activities by Flavonoids. <i>Toxicological Sciences</i> , 2018, 164, 205-217.	1.4	82
39	Irradiation and storage influence on bioactive components and quality of early and late season "Rio Red" grapefruit (<i>Citrus paradisi</i> Macf.). <i>Postharvest Biology and Technology</i> , 2004, 34, 53-64.	2.9	80
40	Citrus juice modulates bone strength in male senescent rat model of osteoporosis. <i>Nutrition</i> , 2006, 22, 559-563.	1.1	78
41	Supercritical fluid extraction of limonoids and naringin from grapefruit (<i>Citrus paradisi</i> Macf.) seeds. <i>Food Chemistry</i> , 2007, 105, 1026-1031.	4.2	78
42	Extraction efficiency and validation of an HPLC method for flavonoid analysis in peppers. <i>Food Chemistry</i> , 2012, 130, 751-758.	4.2	77
43	The effects of daily consumption of grapefruit on body weight, lipids, and blood pressure in healthy, overweight adults. <i>Metabolism: Clinical and Experimental</i> , 2012, 61, 1026-1035.	1.5	77
44	Novel triterpenoid from <i>Citrus aurantium</i> L. possesses chemopreventive properties against human colon cancer cells. <i>Bioorganic and Medicinal Chemistry</i> , 2008, 16, 5939-5951.	1.4	76
45	Differential inhibition of human colon cancer cells by structurally similar flavonoids of citrus. <i>Food Chemistry</i> , 2012, 132, 27-34.	4.2	74
46	Low temperature conditioning reduces chilling injury while maintaining quality and certain bioactive compounds of "Star Ruby" grapefruit. <i>Food Chemistry</i> , 2014, 153, 243-249.	4.2	74
47	Bioactive Compounds of Grapefruit (<i>Citrus paradisi</i> Cv. Rio Red) Respond Differently to Postharvest Irradiation, Storage, and Freeze Drying. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3980-3985.	2.4	72
48	Citrus Pectin: Characterization and Inhibitory Effect on Fibroblast Growth Factor Receptor Interaction. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3051-3057.	2.4	71
49	Identification of a novel chimeric gene, orf725, and its use in development of a molecular marker for distinguishing among three cytoplasm types in onion (<i>Allium cepa</i> L.). <i>Theoretical and Applied Genetics</i> , 2009, 118, 433-441.	1.8	71
50	Changes in quercetin concentration in onion (<i>Allium cepa</i> L.) owing to location, growth stage and soil type. <i>New Phytologist</i> , 1995, 130, 349-355.	3.5	69
51	Potent Inhibition of Human Cytochrome P450 3A4, 2D6, and 2C9 Isoenzymes by Grapefruit Juice and Its Furocoumarins. <i>Journal of Food Science</i> , 2007, 72, C417-21.	1.5	69
52	Rapid simultaneous determination of amines and organic acids in citrus using high-performance liquid chromatography. <i>Talanta</i> , 2011, 83, 948-954.	2.9	68
53	Potassium Management for Optimizing Citrus Production and Quality. <i>International Journal of Fruit Science</i> , 2006, 6, 3-43.	1.2	67
54	Lycopene and Lutein Inhibit Proliferation in Rat Prostate Carcinoma Cells. <i>Nutrition and Cancer</i> , 2007, 58, 171-177.	0.9	67

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55	Simultaneous determination of citrus limonoid aglycones and glucosides by high performance liquid chromatography. <i>Analytica Chimica Acta</i> , 2007, 590, 180-186.	2.6	66
56	Drinking carrot juice increases total antioxidant status and decreases lipid peroxidation in adults. <i>Nutrition Journal</i> , 2011, 10, 96.	1.5	66
57	Hydrotropic extraction of bioactive limonin from sour orange (<i>Citrus aurantium</i> L.) seeds. <i>Food Chemistry</i> , 2008, 109, 515-520.	4.2	62
58	Does ethylene degreening affect internal quality of citrus fruit?. <i>Postharvest Biology and Technology</i> , 2011, 62, 50-58.	2.9	60
59	Limonoids and their anti-proliferative and anti-aromatase properties in human breast cancer cells. <i>Food and Function</i> , 2013, 4, 258-265.	2.1	60
60	Ascorbic acid, capsaicinoid, and flavonoid aglycone concentrations as a function of fruit maturity stage in greenhouse-grown peppers. <i>Journal of Food Composition and Analysis</i> , 2014, 33, 195-202.	1.9	59
61	Distribution of quercetin content in different rings of various coloured onion (<i>Allium cepa</i> L.) cultivars. <i>The Journal of Horticultural Science</i> , 1995, 70, 643-650.	0.3	57
62	Citrus bioactive compounds improve bone quality and plasma antioxidant activity in orchidectomized rats. <i>Phytomedicine</i> , 2009, 16, 513-520.	2.3	56
63	Bioactive Compounds from Sour Orange Inhibit Colon Cancer Cell Proliferation and Induce Cell Cycle Arrest. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 180-186.	2.4	56
64	Antioxidant capacity of pummelo and navel oranges: Extraction efficiency of solvents in sequence. <i>LWT - Food Science and Technology</i> , 2008, 41, 376-384.	2.5	55
65	Identification of Ground Beef-Derived Fatty Acid Inhibitors of Autoinducer-2-Based Cell Signaling. <i>Journal of Food Protection</i> , 2008, 71, 134-138.	0.8	53
66	Characterization of <i>Citrus aurantifolia</i> bioactive compounds and their inhibition of human pancreatic cancer cells through apoptosis. <i>Microchemical Journal</i> , 2010, 94, 108-117.	2.3	53
67	Radical scavenging and cytochrome P450 3A4 inhibitory activity of bergaptol and geranylcoumarin from grapefruit. <i>Bioorganic and Medicinal Chemistry</i> , 2007, 15, 3684-3691.	1.4	52
68	Development of a Rapid HPLC-UV Method for Simultaneous Quantification of Protodioscin and Rutin in White and Green Asparagus Spears. <i>Journal of Food Science</i> , 2010, 75, C703-9.	1.5	51
69	Purification of citrus limonoids and their differential inhibitory effects on human cytochrome P450 enzymes. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1699-1709.	1.7	49
70	Limonin Methoxylation Influences the Induction of Glutathione S-Transferase and Quinone Reductase. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5279-5286.	2.4	49
71	Red Mexican Grapefruit: A Novel Source for Bioactive Limonoids and their Antioxidant Activity. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2007, 62, 179-188.	0.6	48
72	Chemical composition of volatile oil from <i>Citrus limettioides</i> and their inhibition of colon cancer cell proliferation. <i>Industrial Crops and Products</i> , 2013, 45, 200-207.	2.5	48

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73	Enhanced colon cancer chemoprevention of curcumin by nanoencapsulation with whey protein. <i>European Journal of Pharmacology</i> , 2016, 789, 291-300.	1.7	48
74	Chemical Composition of Turmeric Oil -A Byproduct from Turmeric Oleoresin Industry and Its Inhibitory Activity against Different Fungi. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2001, 56, 40-44.	0.6	47
75	Inhibition of Oral Carcinogenesis by Citrus Flavonoids. <i>Nutrition and Cancer</i> , 2007, 60, 69-74.	0.9	47
76	Dietary Curcumin and Limonin Suppress CD4+ T-Cell Proliferation and Interleukin-2 Production in Mice. <i>Journal of Nutrition</i> , 2009, 139, 1042-1048.	1.3	47
77	Rapid HPLC-UV method for quantification of l-citrulline in watermelon and its potential role on smooth muscle relaxation markers. <i>Food Chemistry</i> , 2011, 127, 240-248.	4.2	47
78	Evaluation of chemopreventive and cytotoxic effect of lemon seed extracts on human breast cancer (MCF-7) cells. <i>Food and Chemical Toxicology</i> , 2012, 50, 423-430.	1.8	47
79	Citrus limonoids and curcumin additively inhibit human colon cancer cells. <i>Food and Function</i> , 2013, 4, 803.	2.1	47
80	Influence of Electron-Beam Irradiation on Bioactive Compounds in Grapefruits (<i>Citrus paradisi</i> Macf.). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10941-10946.	2.4	45
81	Obacunone and obacunone glucoside inhibit human colon cancer (SW480) cells by the induction of apoptosis. <i>Food and Chemical Toxicology</i> , 2011, 49, 1616-1625.	1.8	45
82	Degreening and postharvest storage influences Star Ruby™ grapefruit (<i>Citrus paradisi</i> Macf.) bioactive compounds. <i>Food Chemistry</i> , 2012, 135, 1667-1675.	4.2	45
83	Isolimononic acid interferes with <i>Escherichia coli</i> O157:H7 biofilm and TTSS in QseBC and QseA dependent fashion. <i>BMC Microbiology</i> , 2012, 12, 261.	1.3	45
84	Grapefruit (<i>Citrus paradisi</i> Macfad) Phytochemicals Composition Is Modulated by Household Processing Techniques. <i>Journal of Food Science</i> , 2012, 77, C921-6.	1.5	44
85	High pressure processing controls microbial growth and minimally alters the levels of health promoting compounds in grapefruit (<i>Citrus paradisi</i> Macfad) juice. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 7-14.	2.7	43
86	Identification and determination of flavonoids in buckwheat (<i>Fagopyrum esculentum</i> Moench,) by HPLC-DAD spectrometry and photodiode array ultraviolet detection. <i>Phytochemical Analysis</i> , 2002, 13, 251-256.	1.2	42
87	Characterization of Shortday Onion Cultivars of 3 Pungency Levels with Flavor Precursor, Free Amino Acid, Sulfur, and Sugar Contents. <i>Journal of Food Science</i> , 2009, 74, C475-80.	1.5	42
88	Comparative Metabolomics Profiling of Polyphenols, Nutrients and Antioxidant Activities of Two Red Onion (<i>Allium cepa</i> L.) Cultivars. <i>Plants</i> , 2020, 9, 1077.	1.6	42
89	Citrus flavonoid represses <i>Salmonella</i> pathogenicity island 1 and motility in <i>S. Typhimurium</i> LT2. <i>International Journal of Food Microbiology</i> , 2011, 145, 28-36.	2.1	41
90	Simultaneous separation and identification of limonoids from citrus using liquid chromatography-collision-induced dissociation mass spectra. <i>Journal of Separation Science</i> , 2011, 34, 2-10.	1.3	41

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91	Influence of Extraction Solvents on Antioxidant Activity and the Content of Bioactive Compounds in Non-pungent Peppers. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 120-128.	1.4	39
92	Metabolomic studies of volatiles from tomatoes grown in net-house and open-field conditions. <i>Food Chemistry</i> , 2019, 275, 282-291.	4.2	39
93	Rapid separation method of polymethoxyflavones from citrus using flash chromatography. <i>Separation and Purification Technology</i> , 2011, 81, 151-158.	3.9	38
94	Variation of carotenoid, sugar, and ascorbic acid concentrations in watermelon genotypes and genetic analysis. <i>Horticulture Environment and Biotechnology</i> , 2012, 53, 552-560.	0.7	37
95	Effects of a Carrot Juice Intervention on Plasma Carotenoids, Oxidative Stress, and Inflammation in Overweight Breast Cancer Survivors. <i>Nutrition and Cancer</i> , 2012, 64, 331-341.	0.9	37
96	Inhibition of Escherichia coli O157:H7 motility and biofilm by β -Sitosterol glucoside. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2013, 1830, 5219-5228.	1.1	37
97	Polymethoxyflavones Isolated from the Peel of Miaray Mandarin (<i>Citrus miaray</i>) Have Biofilm Inhibitory Activity in <i>Vibrio harveyi</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7180-7189.	2.4	37
98	Production System and Storage Temperature Influence Grapefruit Vitamin C, Limonoids, and Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7096-7103.	2.4	36
99	Variation in Key Flavonoid Biosynthetic Enzymes and Phytochemicals in "Rio Red" Grapefruit (<i>Citrus</i>) Tj ETQq1 1 0.784314 rg81 9022-9032.	2.4	36
100	Radical scavenging capacities and inhibition of human prostate (LNCaP) cell proliferation by <i>Fortunella margarita</i> . <i>Food Chemistry</i> , 2012, 131, 184-191.	4.2	35
101	A metabolomics approach to identify and quantify the phytochemicals in watermelons by quantitative ¹ H NMR. <i>Talanta</i> , 2016, 153, 268-277.	2.9	35
102	In vitro digestion with bile acids enhances the bioaccessibility of kale polyphenols. <i>Food and Function</i> , 2018, 9, 1235-1244.	2.1	35
103	CIRCADIAN CLOCK-ASSOCIATED1 Controls Resistance to Aphids by Altering Indole Glucosinolate Production. <i>Plant Physiology</i> , 2019, 181, 1344-1359.	2.3	34
104	Quantification of Quercetin Glycosides in 6 Onion Cultivars and Comparisons of Hydrolysis-HPLC and Spectrophotometric Methods in Measuring Total Quercetin Concentrations. <i>Journal of Food Science</i> , 2010, 75, C160-5.	1.5	33
105	Manganese Oxide Nanoparticles as Safer Seed Priming Agent to Improve Chlorophyll and Antioxidant Profiles in Watermelon Seedlings. <i>Nanomaterials</i> , 2021, 11, 1016.	1.9	33
106	Polyphenol-rich extract of <i>Pimenta dioica</i> berries (Allspice) kills breast cancer cells by autophagy and delays growth of triple negative breast cancer in athymic mice. <i>Oncotarget</i> , 2015, 6, 16379-16395.	0.8	32
107	Variation of bioactive furocoumarins and flavonoids in different varieties of grapefruits and pummelo. <i>European Food Research and Technology</i> , 2008, 226, 1269-1275.	1.6	31
108	Rapid separation and quantitation of curcuminoids combining pseudo two-dimensional liquid flash chromatography and NMR spectroscopy. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 937, 25-32.	1.2	30

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109	Rapidly cycling Lgr5+ stem cells are exquisitely sensitive to extrinsic dietary factors that modulate colon cancer risk. <i>Cell Death and Disease</i> , 2016, 7, e2460-e2460.	2.7	30
110	In vivo induction of phase II detoxifying enzymes, glutathione transferase and quinone reductase by citrus triterpenoids. <i>BMC Complementary and Alternative Medicine</i> , 2010, 10, 51.	3.7	29
111	Storage Stability of Dietary Nitrate and Phenolic Compounds in Beetroot (<i>Beta vulgaris</i>) and Arugula (<i>Eruca sativa</i>) Juices. <i>Journal of Food Science</i> , 2018, 83, 1237-1248.	1.5	29
112	Lactobacillus plantarum and natural fermentation-mediated biotransformation of flavor and aromatic compounds in horse gram sprouts. <i>Process Biochemistry</i> , 2018, 66, 7-18.	1.8	29
113	Leaf Disc Assays for Rapid Measurement of Antioxidant Activity. <i>Scientific Reports</i> , 2019, 9, 1884.	1.6	29
114	Isolation and purification of closely related Citrus limonoid glucosides by flash chromatography. <i>Phytochemical Analysis</i> , 2005, 16, 155-160.	1.2	28
115	Feeding Orange Pulp Improved Bone Quality in a Rat Model of Male Osteoporosis. <i>Journal of Medicinal Food</i> , 2009, 12, 298-303.	0.8	28
116	Development of simple PCR-based markers linked to the Ms locus, a restorer-of-fertility gene in onion (<i>Allium cepa</i> L.). <i>Euphytica</i> , 2011, 179, 439-449.	0.6	28
117	Influence of storage temperature and low-temperature conditioning on the levels of health-promoting compounds in Rio Red grapefruit. <i>Food Science and Nutrition</i> , 2017, 5, 545-553.	1.5	28
118	Cranberry Juice Increases Antioxidant Status Without Affecting Cholesterol Homeostasis in Orchidectomized Rats. <i>Journal of Medicinal Food</i> , 2007, 10, 49-53.	0.8	27
119	Development of a codominant CAPS marker linked to the Ms locus controlling fertility restoration in onion (<i>Allium cepa</i> L.). <i>Scientia Horticulturae</i> , 2013, 153, 42-49.	1.7	27
120	Cytotoxicity of obacunone and obacunone glucoside in human prostate cancer cells involves Akt-mediated programmed cell death. <i>Toxicology</i> , 2015, 329, 88-97.	2.0	27
121	Metabolite profiling and in vitro biological activities of two commercial bitter melon (<i>Momordica</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	4.2	27
122	Electron ionization mass spectrometry of citrus limonoids. <i>Rapid Communications in Mass Spectrometry</i> , 2003, 17, 2517-2522.	0.7	26
123	Changes in Flavor Precursors, Pungency, and Sugar Content in Short-Day Onion Bulbs during 5-Month Storage at Various Temperatures or in Controlled Atmosphere. <i>Journal of Food Science</i> , 2012, 77, C216-21.	1.5	26
124	Construction of high-resolution linkage map of the Ms locus, a restorer-of-fertility gene in onion (<i>Allium cepa</i> L.). <i>Euphytica</i> , 2013, 192, 267-278.	0.6	26
125	Drinking Orange Juice Increases Total Antioxidant Status and Decreases Lipid Peroxidation in Adults. <i>Journal of Medicinal Food</i> , 2014, 17, 612-617.	0.8	26
126	Obacunone exhibits anti-proliferative and anti-aromatase activity in vitro by inhibiting the p38 MAPK signaling pathway in MCF-7 human breast adenocarcinoma cells. <i>Biochimie</i> , 2014, 105, 36-44.	1.3	26

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127	Cucurbitane-type compounds from <i>Momordica charantia</i> : Isolation, in vitro antidiabetic, anti-inflammatory activities and in silico modeling approaches. <i>Bioorganic Chemistry</i> , 2019, 87, 31-42.	2.0	26
128	Citrus Juice Modulates Antioxidant Enzymes and Lipid Profiles in Orchidectomized Rats. <i>Journal of Medicinal Food</i> , 2006, 9, 422-426.	0.8	25
129	Identification of Candidate Amino Acids Involved in the Formation of Blue Pigments in Crushed Garlic Cloves (<i>Allium sativum</i> L.). <i>Journal of Food Science</i> , 2009, 74, C11-6.	1.5	25
130	Apoptosis mediated cytotoxicity of citrus obacunone in human pancreatic cancer cells. <i>Toxicology in Vitro</i> , 2011, 25, 859-867.	1.1	25
131	Structure–function relationships of citrus limonoids on p38 MAP kinase activity in human aortic smooth muscle cells. <i>European Journal of Pharmacology</i> , 2011, 670, 44-49.	1.7	25
132	Obacunone Represses Salmonella Pathogenicity Islands 1 and 2 in an α -Z-Dependent Fashion. <i>Applied and Environmental Microbiology</i> , 2012, 78, 7012-7022.	1.4	25
133	Antioxidants of 15 onions with white, yellow, and red colors and their relationship with pungency, anthocyanin, and quercetin. <i>LWT - Food Science and Technology</i> , 2015, 63, 108-114.	2.5	25
134	Anti-Inflammatory, Antidiabetic Properties and In Silico Modeling of Cucurbitane-Type Triterpene Glycosides from Fruits of an Indian Cultivar of <i>Momordica charantia</i> L.. <i>Molecules</i> , 2021, 26, 1038.	1.7	25
135	Methyl nomilinate from citrus can modulate cell cycle regulators to induce cytotoxicity in human colon cancer (SW480) cells in vitro. <i>Toxicology in Vitro</i> , 2012, 26, 1216-1223.	1.1	24
136	5-Geranyloxy-7-Methoxycoumarin Inhibits Colon Cancer (SW480) Cells Growth by Inducing Apoptosis. <i>Planta Medica</i> , 2013, 79, 219-226.	0.7	24
137	Phytochemical analysis of organic and conventionally cultivated Meyer lemons (<i>Citrus meyeri</i> Tan.) during refrigerated storage. <i>Journal of Food Composition and Analysis</i> , 2015, 42, 63-70.	1.9	24
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