

Bhimanagouda S Patil

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

264
papers

8,765
citations

53
h-index

80
g-index

288
ext. papers

9,848
ext. citations

4
avg, IF

6.33
L-index

#	Paper	IF	Citations
264	Profiling carotenoid and sugar contents in unique Cucumis melo L. cultigens harvested from different climatic regions of the United States. <i>Journal of Food Composition and Analysis</i> , 2022 , 106, 104306	4.1	1
263	Optimization of Experimental Parameters and Chemometrics Approach to Identify Potential Volatile Markers in Seven Cucumis melo Varieties Using HSPME-GCMS. <i>Food Analytical Methods</i> , 2022 , 15, 607	3.4	0
262	Plant-based antimicrobials inactivate <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> on melons grown in different regions of the United States. <i>Food Microbiology</i> , 2022 , 101, 103876	6	
261	Separation of nordihydrocapsiate from capsiate and major capsaicinoid analogues using ultra high performance liquid chromatography.. <i>Food Chemistry</i> , 2022 , 382, 132585	8.5	3
260	Assessment and Classification of Volatile Profiles in Melon Breeding Lines Using Headspace Solid-Phase Microextraction Coupled with Gas Chromatography-Mass Spectrometry. <i>Plants</i> , 2021 , 10,	4.5	2
259	Untargeted Chemometrics Evaluation of the Effect of Juicing Technique on Phytochemical Profiles and Antioxidant Activities in Common Vegetables. <i>ACS Food Science & Technology</i> , 2021 , 1, 77-87		2
258	Transition of aromatic volatile and transcriptome profiles during melon fruit ripening. <i>Plant Science</i> , 2021 , 304, 110809	5.3	3
257	Manganese Oxide Nanoparticles as Safer Seed Priming Agent to Improve Chlorophyll and Antioxidant Profiles in Watermelon Seedlings. <i>Nanomaterials</i> , 2021 , 11,	5.4	7
256	Optimization of Extraction Solvent and Fast Blue BB Assay for Comparative Analysis of Antioxidant Phenolics from L. <i>Plants</i> , 2021 , 10,	4.5	2
255	Effect of production system and inhibitory potential of aroma volatiles on polyphenol oxidase and peroxidase activity in tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 307-314	4.3	4
254	Production system influences tomato phenolics and indoleamines in a cultivar-specific manner. <i>Food Research International</i> , 2021 , 140, 110016	7	0
253	Citrus limonoids induce apoptosis and inhibit the proliferation of pancreatic cancer cells. <i>Food and Function</i> , 2021 , 12, 1111-1120	6.1	4
252	Improved Sample Preparation and Optimized Solvent Extraction for Quantitation of Carotenoids. <i>Plant Foods for Human Nutrition</i> , 2021 , 76, 60-67	3.9	3
251	Frequent asymptomatic infection with tobacco ringspot virus on melon fruit. <i>Virus Research</i> , 2021 , 293, 198266	6.4	3
250	Anti-Inflammatory, Antidiabetic Properties and In Silico Modeling of Cucurbitane-Type Triterpene Glycosides from Fruits of an Indian Cultivar of L. <i>Molecules</i> , 2021 , 26,	4.8	9
249	Nutritional Composition and Health Benefits of Various Botanical Types of Melon (L.). <i>Plants</i> , 2021 , 10,	4.5	3
248	Bitter melon extracts and cucurbitane-type triterpenoid glycosides antagonize lipopolysaccharide-induced inflammation via suppression of NLRP3 inflammasome. <i>Journal of Functional Foods</i> , 2021 , 86, 104720	5.1	0

247	Impact of storage period and nanoparticle treatment on phytochemical composition of watermelons (<i>Citrullus lanatus</i>). <i>Journal of Food Composition and Analysis</i> , 2021 , 104, 104139	4.1	1
246	Metabolomics-based biomarkers of Fusarium wilt disease in watermelon plants. <i>Journal of Plant Diseases and Protection</i> , 2020 , 127, 591-596	1.5	4
245	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	4.9	73
244	Developing sweet onions by recurrent selection in a short-day onion breeding program. <i>Scientia Horticulturae</i> , 2020 , 266, 109269	4.1	3
243	Comparing carotene, anthocyanins, and terpenoid concentrations in selected carrot lines of different colors. <i>Horticulture Environment and Biotechnology</i> , 2020 , 61, 385-393	2	12
242	Grapefruit 2020 , 393-404		0
241	Yields, Fruit Quality, and Water Use in a Jalapeno Pepper and Tomatoes under Open Field and High-tunnel Production Systems in the Texas High Plains. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2020 , 55, 1632-1641	2.4	2
240	UPLC-QTOF-MS fingerprinting combined with chemometrics to assess the solvent extraction efficiency, phytochemical variation, and antioxidant activities of <i>Beta vulgaris</i> L.. <i>Journal of Food and Drug Analysis</i> , 2020 , 28, 217-230	7	5
239	Developing interdisciplinary thinking in a food and nutritional security, hunger, and sustainability graduate course. <i>Journal of Agricultural Education and Extension</i> , 2020 , 26, 113-127	1.3	3
238	Effects of genotype and production system on quality of tomato fruits and in vitro bile acids binding capacity. <i>Journal of Food Science</i> , 2020 , 85, 3806-3814	3.4	2
237	Hormonal and metabolites responses in Fusarium wilt-susceptible and -resistant watermelon plants during plant-pathogen interactions. <i>BMC Plant Biology</i> , 2020 , 20, 481	5.3	3
236	Multivariate Analysis of Amino Acids and Health Beneficial Properties of Cantaloupe Varieties Grown in Six Locations in the United States. <i>Plants</i> , 2020 , 9,	4.5	7
235	Comparative Metabolomics Profiling of Polyphenols, Nutrients and Antioxidant Activities of Two Red Onion (L.) Cultivars. <i>Plants</i> , 2020 , 9,	4.5	19
234	¹ H Nuclear Magnetic Resonance and Liquid Chromatography Coupled with Mass Spectrometry-Based Metabolomics Reveal Enhancement of Growth-Promoting Metabolites in Onion Seedlings Treated with Green-Synthesized Nanomaterials. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13206-13220	5.7	9
233	BetaSweet carrot extracts have antioxidant activity and in vitro antiproliferative effects against breast cancer cells. <i>Journal of Functional Foods</i> , 2019 , 62, 103552	5.1	3
232	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	8.3	62
231	In vitro and in silico elucidation of antidiabetic and anti-inflammatory activities of bioactive compounds from <i>Momordica charantia</i> L. <i>Bioorganic and Medicinal Chemistry</i> , 2019 , 27, 3097-3109	3.4	10
230	A sensitive HPLC-FLD method combined with multivariate analysis for the determination of amino acids in l-citrulline rich vegetables. <i>Journal of Food and Drug Analysis</i> , 2019 , 27, 717-728	7	13

229	Metabolite profiling and in vitro biological activities of two commercial bitter melon (<i>Momordica charantia</i> Linn.) cultivars. <i>Food Chemistry</i> , 2019 , 288, 178-186	8.5	15
228	Establishment of a multicomponent dietary bioactive human equivalent dose to delete damaged Lgr5+ stem cells using a mouse colon tumor initiation model. <i>European Journal of Cancer Prevention</i> , 2019 , 28, 383-389	2	2
227	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	5.7	55
226	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	5.1	15
225	Evaluation of bitter melon (<i>Momordica charantia</i>) cultivars grown in Texas and levels of various phytonutrients. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 379-390	4.3	8
224	Green-Synthesized Nanoparticles Enhanced Seedling Growth, Yield, and Quality of Onion (<i>Allium cepa</i> L.). <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 14580-14590	8.3	47
223	Effects of leaf cutting on bulb weight and pungency of short-day onions after lifting the plants. <i>Scientia Horticulturae</i> , 2019 , 257, 108720	4.1	2
222	Chemometric characterization of 30 commercial thermal and cold processed juices using UPLC-QTOF-HR-MS fingerprints. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108322	5.4	12
221	Leaf Disc Assays for Rapid Measurement of Antioxidant Activity. <i>Scientific Reports</i> , 2019 , 9, 1884	4.9	22
220	CIRCADIAN CLOCK-ASSOCIATED1 Controls Resistance to Aphids by Altering Indole Glucosinolate Production. <i>Plant Physiology</i> , 2019 , 181, 1344-1359	6.6	20
219	Metabolomic studies of volatiles from tomatoes grown in net-house and open-field conditions. <i>Food Chemistry</i> , 2019 , 275, 282-291	8.5	27
218	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	3.4	20
217	Effect of harvest time on the levels of phytochemicals, free radical-scavenging activity, α -amylase inhibition and bile acid-binding capacity of spinach (<i>Spinacia oleracea</i>). <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3468-3477	4.3	19
216	In vitro digestion with bile acids enhances the bioaccessibility of kale polyphenols. <i>Food and Function</i> , 2018 , 9, 1235-1244	6.1	23
215	<i>Lactobacillus plantarum</i> and natural fermentation-mediated biotransformation of flavor and aromatic compounds in horse gram sprouts. <i>Process Biochemistry</i> , 2018 , 66, 7-18	4.8	16
214	Structure-Dependent Modulation of Aryl Hydrocarbon Receptor-Mediated Activities by Flavonoids. <i>Toxicological Sciences</i> , 2018 , 164, 205-217	4.4	48
213	Optimized method for the quantification of pyruvic acid in onions by microplate reader and confirmation by high resolution mass spectra. <i>Food Chemistry</i> , 2018 , 242, 451-458	8.5	10
212	Production system influences volatile biomarkers in tomato. <i>Metabolomics</i> , 2018 , 14, 99	4.7	17

211	An optimized solvent extraction and characterization of unidentified flavonoid glucuronide derivatives from spinach by UHPLC-HR-QTOF-MS. <i>Talanta</i> , 2018 , 188, 763-771	6.2	15
210	Identification of volatile profiles of Rio Red grapefruit at various developmental to maturity stages. <i>Journal of Essential Oil Research</i> , 2018 , 30, 77-83	2.3	9
209	Extraction and Identification of Health-Promoting Phytochemicals from Brussels Sprouts. <i>ACS Symposium Series</i> , 2018 , 151-174	0.4	1
208	Encapsulation of Polyphenols: An Effective Way To Enhance Their Bioavailability for Gut Health. <i>ACS Symposium Series</i> , 2018 , 239-259	0.4	5
207	Extraction, Identification, and Potential Health Benefits of Spinach Flavonoids: A Review. <i>ACS Symposium Series</i> , 2018 , 107-136	0.4	8
206	Nanoencapsulation: An Advanced Nanotechnological Approach To Enhance the Biological Efficacy of Curcumin. <i>ACS Symposium Series</i> , 2018 , 383-405	0.4	13
205	Identification and Quantification of Phytochemicals, Antioxidant Activity, and Bile Acid-Binding Capacity of Garnet Stem Dandelion (<i>Taraxacum officinale</i>). <i>Journal of Food Science</i> , 2018 , 83, 1569-1578	3.4	12
204	Citrus nomilin down-regulates TNF- α -induced proliferation of aortic smooth muscle cells via apoptosis and inhibition of IB. <i>European Journal of Pharmacology</i> , 2017 , 811, 93-100	5.3	4
203	Rapid ultra-high-performance liquid chromatography/quadrupole time-of-flight tandem mass spectrometry and selected reaction monitoring strategy for the identification and quantification of minor spinacetin derivatives in spinach. <i>Rapid Communications in Mass Spectrometry</i> , 2017 , 31, 1803-1812	2.2	12
202	Nanoformulation and characterization of nomilin with different poly (lactic-co-glycolic acid) resomers and surfactants for the enhanced inhibition of α -amylase and angiotensin-converting-enzyme. <i>Journal of Functional Foods</i> , 2017 , 37, 564-573	5.1	10
201	In Vitro Bile Acid Binding Capacities of Red Leaf Lettuce and Cruciferous Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8054-8062	5.7	15
200	Rapid and Efficient Desulfonation Method for the Analysis of Glucosinolates by High-Resolution Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 11100-11108	5.7	6
199	Effect of ethylene degreening on flavonoid pathway gene expression and phytochemicals in Rio Red grapefruit (<i>Citrus paradisi</i> Macf.). <i>Phytochemistry Letters</i> , 2017 , 22, 270-279	1.9	7
198	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	3.2	21
197	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	9.8	23
196	Variation in Key Flavonoid Biosynthetic Enzymes and Phytochemicals in 'Rio Red' Grapefruit (<i>Citrus paradisi</i> Macf.) during Fruit Development. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 9022-9032	5.7	26
195	A metabolomics approach to identify and quantify the phytochemicals in watermelons by quantitative (1)HNMR. <i>Talanta</i> , 2016 , 153, 268-77	6.2	26
194	Homeostatic responses of colonic LGR5+ stem cells following acute in vivo exposure to a genotoxic carcinogen. <i>Carcinogenesis</i> , 2016 , 37, 206-14	4.6	15

193	Modulation of flavanone and furocoumarin levels in grapefruits (<i>Citrus paradisi</i> Macfad.) by production and storage conditions. <i>Food Chemistry</i> , 2016 , 196, 374-80	8.5	13
192	Enhanced colon cancer chemoprevention of curcumin by nanoencapsulation with whey protein. <i>European Journal of Pharmacology</i> , 2016 , 789, 291-300	5.3	36
191	A comparison of juice extraction methods in the pungency measurement of onion bulbs. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 735-41	4.3	2
190	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	4.1	22
189	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	5.4	19
188	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, 7180-9	5.7	27
187	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, 16379-95	3.3	26
186	Ethylene degreening modulates health promoting phytochemicals in Rio Red grapefruit. <i>Food Chemistry</i> , 2015 , 188, 77-83	8.5	19
185	Cytotoxicity of obacunone and obacunone glucoside in human prostate cancer cells involves Akt-mediated programmed cell death. <i>Toxicology</i> , 2015 , 329, 88-97	4.4	19
184	Influence of modified atmosphere packaging on 'Star Ruby' grapefruit phytochemicals. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1020-8	5.7	15
183	Low temperature conditioning reduces chilling injury while maintaining quality and certain bioactive compounds of 'Star Ruby' grapefruit. <i>Food Chemistry</i> , 2014 , 153, 243-9	8.5	53
182	Obacunone exhibits anti-proliferative and anti-aromatase activity <i>in vitro</i> by inhibiting the p38 MAPK signaling pathway in MCF-7 human breast adenocarcinoma cells. <i>Biochimie</i> , 2014 , 105, 36-44	4.6	15
181	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, 1324-31	5.7	71
180	Watermelon lycopene β -cyclase: promoter characterization leads to the development of a PCR marker for allelic selection. <i>Euphytica</i> , 2014 , 200, 363-378	2.1	9
179	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	4.1	40
178	Quantification of Health-Promoting Compounds by Quantitative ^1H NMR Spectroscopy. <i>ACS Symposium Series</i> , 2014 , 289-302	0.4	2
177	Separation and Identification of Cucurbitane-Type Triterpenoids from Bitter Melon. <i>ACS Symposium Series</i> , 2014 , 51-78	0.4	5
176	Drinking orange juice increases total antioxidant status and decreases lipid peroxidation in adults. <i>Journal of Medicinal Food</i> , 2014 , 17, 612-7	2.8	23

175	Measurement of total phenolic content in wine using an automatic Folin-Ciocalteu assay method. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2364-2372	3.8	12
174	Headspace and Solid-Phase Microextraction Methods for the Identification of Volatile Flavor Compounds in Citrus Fruits. <i>ACS Symposium Series</i> , 2014 , 243-256	0.4	2
173	The Intersection of Plant Breeding, Human Health, and Nutritional Security: Lessons Learned and Future Perspectives. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2014 , 49, 116-127	2.4	7
172	Inhibition of Escherichia coli O157:H7 motility and biofilm by β -sitosterol glucoside. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2013 , 1830, 5219-28	4	25
171	Shoot regeneration and ploidy variation in tissue culture of honeydew melon (<i>Cucumis melo</i> L. inodorus). <i>In Vitro Cellular and Developmental Biology - Plant</i> , 2013 , 49, 223-229	2.3	3
170	Limonoids and their anti-proliferative and anti-aromatase properties in human breast cancer cells. <i>Food and Function</i> , 2013 , 4, 258-65	6.1	50
169	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	2.1	21
168	Levels of phytoene and β -carotene in transgenic honeydew melon (<i>Cucumis melo</i> L. inodorus). <i>Plant Cell, Tissue and Organ Culture</i> , 2013 , 113, 291-301	2.7	6
167	Chemical composition of volatile oil from Citrus limettioides and their inhibition of colon cancer cell proliferation. <i>Industrial Crops and Products</i> , 2013 , 45, 200-207	5.9	37
166	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	3.2	25
165	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	6.8	35
164	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	4.1	22
163	Heterosis in different F1 Capsicum annum genotypes for fruit traits, ascorbic acid, capsaicin, and flavonoids. <i>Scientia Horticulturae</i> , 2013 , 159, 72-79	4.1	9
162	Changes in quercetin glucoside concentrations of onion bulbs by scales, during storage, and in sprouting leaves exposed to UV. <i>Postharvest Biology and Technology</i> , 2013 , 83, 65-71	6.2	11
161	Citrus limonoids and curcumin additively inhibit human colon cancer cells. <i>Food and Function</i> , 2013 , 4, 803-10	6.1	41
160	Hyphenated Flash Chromatographic Separation and Isolation of Coumarins and Polymethoxyflavones from Byproduct of Citrus Juice Processing Industry. <i>Separation Science and Technology</i> , 2013 , 48, 1467-1472	2.5	5
159	Anti-Inflammatory Mediated Applications of Monoterpenes Found in Fruits. <i>ACS Symposium Series</i> , 2013 , 121-131	0.4	3
158	Identification of Volatiles from Kumquats and Their Biological Activities. <i>ACS Symposium Series</i> , 2013 , 63-92	0.4	6

157	Purification of coumarins, including meranzin and pranferin, from grapefruit by solvent partitioning and a hyphenated chromatography. <i>Separation and Purification Technology</i> , 2013 , 116, 137-144	8.3	9
156	Origin of three characteristic onion (<i>Allium cepa</i> L.) mitochondrial genome rearrangements in <i>Allium</i> species. <i>Scientia Horticulturae</i> , 2013 , 157, 24-31	4.1	8
155	5-Geranyloxy-7-methoxycoumarin inhibits colon cancer (SW480) cells growth by inducing apoptosis. <i>Planta Medica</i> , 2013 , 79, 219-26	3.1	20
154	Simultaneous quantification of capsaicinoids and ascorbic acid from pungent peppers. <i>Journal of Chromatographic Science</i> , 2013 , 51, 412-8	1.4	11
153	Daily consumption of grapefruit for 6 weeks reduces urine F2-isoprostanes in overweight adults with high baseline values but has no effect on plasma high-sensitivity C-reactive protein or soluble vascular cellular adhesion molecule 1. <i>Journal of Nutrition</i> , 2013 , 143, 1586-92	4.1	11
152	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	5.3	74
151	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, 1026-35	12.7	61
150	Agrobacterium-mediated transformation and shoot regeneration in elite breeding lines of western shipper cantaloupe and honeydew melons (<i>Cucumis melo</i> L.). <i>Plant Cell, Tissue and Organ Culture</i> , 2012 , 108, 147-158	2.7	12
149	Grapefruit (<i>Citrus paradisi</i> Macfad) phytochemicals composition is modulated by household processing techniques. <i>Journal of Food Science</i> , 2012 , 77, C921-6	3.4	29
148	Bioactive Compounds in Peppers and Their Antioxidant Potential. <i>ACS Symposium Series</i> , 2012 , 43-56	0.4	4
147	Variation of carotenoid, sugar, and ascorbic acid concentrations in watermelon genotypes and genetic analysis. <i>Horticulture Environment and Biotechnology</i> , 2012 , 53, 552-560	2	27
146	De-novo simple partial status epilepticus presenting as Wernicke's aphasia. <i>Seizure: the Journal of the British Epilepsy Association</i> , 2012 , 21, 219-22	3.2	10
145	A novel, conditional, lesion mimic phenotype in cotton cotyledons due to the expression of an endochitinase gene from <i>Trichoderma virens</i> . <i>Plant Science</i> , 2012 , 183, 86-95	5.3	7
144	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	5.4	61
143	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, 423-30	4.7	37
142	Degreening and postharvest storage influences 'Star Ruby' grapefruit (<i>Citrus paradisi</i> Macf.) bioactive compounds. <i>Food Chemistry</i> , 2012 , 135, 1667-75	8.5	42
141	Limonin 7-methoxime interferes with <i>Escherichia coli</i> biofilm formation and attachment in type 1 pili and antigen 43 dependent manner. <i>Food Control</i> , 2012 , 26, 427-438	6.2	8
140	Development of an automated method for Folin-Ciocalteu total phenolic assay in artichoke extracts. <i>Journal of Food Science</i> , 2012 , 77, C1279-84	3.4	6

139	Analysis Methods of Flavanones 2012 , 275-312		3
138	Production system and storage temperature influence grapefruit vitamin C, limonoids, and carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7096-103	5.7	25
137	Methyl nomilate 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, 1216-23	3.6	20
136	Crucial facts about health benefits of popular cruciferous vegetables. <i>Journal of Functional Foods</i> , 2012 , 4, 94-106	5.1	162
135	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	6.8	68
134	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, 331-41	2.8	31
133	Chromatographic Techniques for the Separation of Polymethoxyflavones from Citrus. <i>ACS Symposium Series</i> , 2012 , 3-15	0.4	6
132	Isolimononic acid interferes with Escherichia coli O157:H7 biofilm and TTSS in QseBC and QseA dependent fashion. <i>BMC Microbiology</i> , 2012 , 12, 261	4.5	33
131	Cancer Chemopreventive Properties of Citrus Limonoids. <i>ACS Symposium Series</i> , 2012 , 37-50	0.4	6
130	Citrus Monoterpenes: Potential Source of Phytochemicals for Cancer Prevention. <i>ACS Symposium Series</i> , 2012 , 545-558	0.4	9
129	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, 120-8	3.9	34
128	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, C216-213.4	3.4	22
127	Extraction efficiency and validation of an HPLC method for flavonoid analysis in peppers. <i>Food Chemistry</i> , 2012 , 130, 751-758	8.5	66
126	Radical scavenging capacities and inhibition of human prostate (LNCaP) cell proliferation by <i>Fortunella margarita</i> . <i>Food Chemistry</i> , 2012 , 131, 184-191	8.5	29
125	Freeze-dried fresh onion powder prevents green discoloration (greening) in macerated garlic. <i>Food Chemistry</i> , 2012 , 131, 397-404	8.5	8
124	Elucidation of chemical structures of pink-red pigments responsible for pinking in macerated onion (<i>Allium cepa</i> L.) using HPLC-DAD and tandem mass spectrometry. <i>Food Chemistry</i> , 2012 , 131, 852-861	8.5	7
123	Differential inhibition of human colon cancer cells by structurally similar flavonoids of citrus. <i>Food Chemistry</i> , 2012 , 132, 27-34	8.5	62
122	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, 1912-8	8.5	73

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