Km Maria John

List of Publications by Year
in descending order

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15 papers	369 citations	759233 12 h-index	996975 15 g-index
15 all docs	15 docs citations	15 times ranked	527 citing authors

#	Article	IF	Citations
1	Changes in secondary metabolites of green tea during fermentation by Aspergillus oryzae and its effect on antioxidant potential. Food Research International, 2013, 53, 670-677.	6.2	51
2	Genetic diversity of UPASI tea clones (Camellia sinensis (L.) O. Kuntze) on the basis of total catechins and their fractions. Phytochemistry, 2005, 66, 561-565.	2.9	43
3	Extreme effects of Seabuckthorn extracts on influenza viruses and human cancer cells and correlation between flavonol glycosides and biological activities of extracts. Saudi Journal of Biological Sciences, 2017, 24, 1646-1656.	3.8	37
4	Metabolite changes in nine different soybean varieties grown under field and greenhouse conditions. Food Chemistry, 2016, 211, 347-355.	8.2	28
5	Screening of ethnic medicinal plants of South India against influenza (H1N1) and their antioxidant activity. Saudi Journal of Biological Sciences, 2015, 22, 191-197.	3.8	27
6	Anti-influenza (H1N1) potential of leaf and stem bark extracts of selected medicinal plants of South India. Saudi Journal of Biological Sciences, 2015, 22, 532-538.	3.8	27
7	Proteomic analysis of anti-nutritional factors (ANFâ€™s) in soybean seeds as affected by environmental and genetic factors. Food Chemistry, 2017, 218, 321-329.	8.2	25
8	Primary and secondary metabolites variation of soybean contaminated with Aspergillus sojae. Food Research International, 2013, 54, 487-494.	6.2	23
9	Variation in major phenolic compounds and quality potential of CTC black tea elicited by Saccharomyces cercevisiae and its correlation with antioxidant potential. Industrial Crops and Products, 2014, 55, 289-294.	5.2	22
10	Swarm motility inhibitory and antioxidant activities of pomegranate peel processed under three drying conditions. Food Chemistry, 2017, 235, 145-153.	8.2	21
11	Influence of direct and sequential extraction methodology on metabolic profiling. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1073, 34-42.	2.3	17
12	Metabolic variation and antioxidant potential of Malus prunifolia (wild apple) compared with high flavon-3-ol containing fruits (apple, grapes) and beverage (black tea). Food Chemistry, 2014, 163, 46-50.	8.2	15
13	Morphological and biochemical variation of Chinese cabbage (Brassica rapa spp. Pekinensis) cultivated using different agricultural practices. Journal of Food Composition and Analysis, 2014, 36, 12-23.	3.9	12
14	Amino Acid, Organic Acid, and Sugar Profiles of 3 Dry Bean (Phaseolus vulgaris L.) Varieties. Journal of Food Science, 2015, 80, C2662-9.	3.1	11
15	Spectroscopic determination of metabolic and mineral changes of soya-chunk mediated by Aspergillus sojae. Food Chemistry, 2015, 170, 1-9.	8.2	10