

Km Maria John

List of Publications by Year in descending order

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Version: 2024-02-01

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