

Jaganmohanrao, Lingamallu

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.

60
papers

3,431
citations

31
h-index

58
g-index

60
ext. papers

3,766
ext. citations

4.9
avg, IF

5.19
L-index

#	Paper	IF	Citations
60	Improved Fermentation of Cocoa Beans with Enhanced Aroma Profiles. <i>Food Biotechnology</i> , 2018 , 32, 257-272	2.2	4
59	Anti-platelet activity of water dispersible curcuminoids in rat platelets. <i>Phytotherapy Research</i> , 2015 , 29, 450-8	6.7	14
58	Antioxidant properties of isolated compounds from banana rhizome. <i>Journal of Food Science</i> , 2014 , 79, H988-1001	3.4	10
57	Structure-function activity of dehydrozingerone and its derivatives as antioxidant and antimicrobial compounds. <i>Journal of Food Science and Technology</i> , 2014 , 51, 245-55	3.3	16
56	Membrane Clarification of Black Tea Extracts. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1926-1943	5.1	21
55	In vitro antifungal activity of dehydrozingerone and its fungitoxic properties. <i>Journal of Food Science</i> , 2013 , 78, M64-9	3.4	19
54	Effect of microwave-assisted extraction on the release of polyphenols from ginger (<i>Zingiber officinale</i>). <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1828-1833	3.8	17
53	Comparison of chemical composition and antioxidant potential of volatile oil from fresh, dried and cured turmeric (<i>Curcuma longa</i>) rhizomes. <i>Industrial Crops and Products</i> , 2012 , 38, 124-131	5.9	60
52	Microwave drying of ginger (<i>Zingiber officinale</i> Roscoe) and its effects on polyphenolic content and antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 2311-2317	3.8	28
51	Decaleside: a new class of natural insecticide targeting tarsal gustatory sites. <i>Die Naturwissenschaften</i> , 2012 , 99, 843-52	2	24
50	Microwave-assisted extraction of chlorogenic acids from green coffee beans. <i>Food Chemistry</i> , 2012 , 130, 184-188	8.5	92
49	Effect of microwave drying on the phytochemical composition of volatiles of ginger. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 53-60	3.8	20
48	A novel cytoprotective antioxidant: 4-Hydroxyisophthalic acid. <i>Food Chemistry</i> , 2012 , 132, 1959-1965	8.5	10
47	Separation and characterisation of chlorogenic acid-rich conserves from green coffee beans and their radical scavenging potential. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 109-115	3.8	10
46	Influence of extraction conditions on polyphenols content and cream constituents in black tea extracts. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 879-886	3.8	21
45	Turmeric powder and starch: selected physical, physicochemical, and microstructural properties. <i>Journal of Food Science</i> , 2011 , 76, C1284-91	3.4	34
44	Enzymatic treatment to improve the quality of black tea extracts. <i>Food Chemistry</i> , 2011 , 127, 1039-45	8.5	48

43	Separation of curcuminoids enriched fraction from spent turmeric oleoresin and its antioxidant potential. <i>Journal of Food Science</i> , 2010 , 75, H158-62	3.4	12
42	Characterization of bioactive compounds from raw and ripe <i>Mangifera indica</i> L. peel extracts. <i>Food and Chemical Toxicology</i> , 2010 , 48, 3406-11	4.7	92
41	Antimicrobial, antioxidant, cytotoxicity and platelet aggregation inhibitory activity of a novel molecule isolated and characterized from mango ginger (<i>Curcuma amada</i> Roxb.) rhizome. <i>Journal of Biosciences</i> , 2010 , 35, 231-40	2.3	39
40	Bioactivities of low-grade green coffee and spent coffee in different in vitro model systems. <i>Food Chemistry</i> , 2009 , 115, 79-85	8.5	128
39	Antioxidant potential of low-grade coffee beans. <i>Food Research International</i> , 2008 , 41, 96-103	7	60
38	Influence of milk and sugar on antioxidant potential of black tea. <i>Food Research International</i> , 2008 , 41, 124-129	7	74
37	Radical scavenging conserves from unused fresh green tea leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1750-4	5.7	17
36	Characterization of wax esters, free fatty alcohols and free fatty acids of crude wax from sunflower seed oil refineries?. <i>Food Chemistry</i> , 2007 , 101, 1552-1557	8.5	59
35	Antioxidant and radical-scavenging carbazole alkaloids from the oleoresin of curry leaf (<i>Murraya koenigii</i> Spreng.). <i>Food Chemistry</i> , 2007 , 100, 742-747	8.5	46
34	Chemical composition of volatiles from coconut sap (neera) and effect of processing. <i>Food Chemistry</i> , 2007 , 101, 877-880	8.5	51
33	Isolation of ellagic acid from the aqueous extract of the roots of <i>Decalepis hamiltonii</i> : Antioxidant activity and cytoprotective effect. <i>Food Chemistry</i> , 2007 , 103, 224-233	8.5	62
32	Antioxidant and antimutagenic activities of <i>Cinnamomum zeylanicum</i> fruit extracts. <i>Journal of Food Composition and Analysis</i> , 2007 , 20, 330-336	4.1	106
31	Physicochemical characteristics of green coffee: comparison of graded and defective beans. <i>Journal of Food Science</i> , 2007 , 72, S333-7	3.4	52
30	Phenolic constituents in the fruits of <i>Cinnamomum zeylanicum</i> and their antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1672-9	5.7	110
29	Antioxidant activities of curcumin, demethoxycurcumin and bisdemethoxycurcumin. <i>Food Chemistry</i> , 2006 , 98, 720-724	8.5	267
28	Chemistry and biological activities of <i>C. longa</i> . <i>Trends in Food Science and Technology</i> , 2005 , 16, 533-548	15.3	207
27	Chemical composition of the volatile oil from the pericarp (husk) of large cardamom (<i>Amomum subulatum</i> Roxb.). <i>Flavour and Fragrance Journal</i> , 2004 , 19, 441-444	2.5	20
26	Antioxidant activities of flavidin in different in vitro model systems. <i>Bioorganic and Medicinal Chemistry</i> , 2004 , 12, 5141-6	3.4	129

25	Flavour quality of dehydrated lime [<i>Citrus aurantifolia</i> (Christm.) Swingle]. <i>Food Chemistry</i> , 2004 , 85, 59-62	8.5	24
24	Microwave heating and conventional roasting of cumin seeds (<i>Cuminum cyminum</i> L.) and effect on chemical composition of volatiles. <i>Food Chemistry</i> , 2004 , 87, 25-29	8.5	54
23	Volatile constituents from <i>Cinnamomum zeylanicum</i> fruit stalks and their antioxidant activities. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4344-8	5.7	117
22	Fingerprint of black teas from India: identification of the regio-specific characteristics. <i>Food Chemistry</i> , 2002 , 79, 419-424	8.5	58
21	Chemical composition of volatile oil from <i>Cinnamomum zeylanicum</i> buds. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2002 , 57, 990-3	1.7	41
20	Acylated and non-acylated flavonol monoglycosides from the Indian minor spice Nagkesar (<i>Mammea longifolia</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3143-6	5.7	20
19	Improved HPLC method for the determination of curcumin, demethoxycurcumin, and bisdemethoxycurcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3668-72	5.7	278
18	Chemical composition of the volatiles of <i>Hemidesmus indicus</i> R. Br.. <i>Flavour and Fragrance Journal</i> , 2001 , 16, 212-214	2.5	21
17	Chemical composition of the volatiles of <i>Decalepis hamiltonii</i> (Wight & Arn). <i>Flavour and Fragrance Journal</i> , 2001 , 16, 27-29	2.5	36
16	Volatile flavour components of jamun fruit (<i>Syzygium cumini</i> L). <i>Flavour and Fragrance Journal</i> , 2001 , 16, 47-49	2.5	18
15	Antibacterial activity of <i>Citrus reticulata</i> peel extracts. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2000 , 55, 1030-4	1.7	51
14	Phenolic constituents from the lichen <i>Parmotrema stuppeum</i> (Nyl.) Hale and their antioxidant activity. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2000 , 55, 1018-22	1.7	102
13	Chemical composition of the flower oil of <i>Cinnamomum zeylanicum</i> blume. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4294-5	5.7	33
12	Characterization of aroma components of sap from different Indian mango varieties. <i>Phytochemistry</i> , 1999 , 52, 891-894	4	34
11	Antibacterial activity of turmeric oil: a byproduct from curcumin manufacture. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4297-300	5.7	363
10	ROSEMARY (<i>ROSMARINUS OFFICINALIS</i> L.): IMPACT OF DRYING ON ITS FLAVOR QUALITY. <i>Journal of Food Quality</i> , 1998 , 21, 107-115	2.7	55
9	A comparison of the essential oils of <i>Aframomum daniellii</i> (Hook. F.) K. Schum. and <i>Amomum subulatum</i> Roxb.. <i>Flavour and Fragrance Journal</i> , 1998 , 13, 349-352	2.5	22
8	Improved Chromatographic Method for the Purification of Phenolic Constituents of the Lichen <i>Parmotrema tinctorum</i> (Nyl.) Hale. <i>Journal of Chromatographic Science</i> , 1998 , 36, 8-10	1.4	12

7	Ochrone A, a Novel 9,10-Dihydro-1,4-phenanthraquinone from <i>Coelogyne ochracea</i> . <i>Journal of Natural Products</i> , 1991 , 54, 386-389	4.9	20
6	Amoenumin, A 9,10-dihydro-5H-phenanthro-(4,5-b,c,d)-pyran from <i>Dendrobium amoenum</i> . <i>Phytochemistry</i> , 1989 , 28, 950-951	4	19
5	Bibenzyls and phenanthrenoids of some species of orchidaceae. <i>Phytochemistry</i> , 1989 , 28, 3031-3034	4	29
4	Ochrolide, a phenanthropyrone from <i>Coelogyne ochracea</i> . <i>Phytochemistry</i> , 1989 , 28, 3545-3546	4	13
3	Flavonol 3-O-Methyl Ethers from <i>Solanum pubescens</i> . <i>Journal of Natural Products</i> , 1985 , 48, 149-150	4.9	7
2	Flavonoid Glycosides from <i>Anisomeles ovata</i> . <i>Journal of Natural Products</i> , 1985 , 48, 150-151	4.9	14
1	Myricetin methyl ethers from <i>Solanum pubescens</i> . <i>Phytochemistry</i> , 1984 , 23, 2701-2702	4	11