# Mukul Das

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/11251705/publications.pdf

Version: 2024-02-01

| | | | |
|---|---|---|---|
| 82 papers | 3,559 citations | 126708 33 h-index | 138251 58 g-index |
| 83 all docs | 83 docs citations | 83 times ranked | 4499 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | DNA damaging potential of zinc oxide nanoparticles in human epidermal cells. Toxicology Letters, 2009, 185, 211-218. | 0.4 | 526 |
| 2 | Zinc oxide nanoparticles induce apoptosis by enhancement of autophagy via PI3K/Akt/mTOR inhibition. Toxicology Letters, 2014, 227, 29-40. | 0.4 | 178 |
| 3 | A Comprehensive Review of Legume Allergy. Clinical Reviews in Allergy and Immunology, 2013, 45, 30-46. | 2.9 | 132 |
| 4 | Clinicoepidemiological, Toxicological, and Safety Evaluation Studies on Argemone Oil. Critical Reviews in Toxicology, 1997, 27, 273-297. | 1.9 | 126 |
| 5 | Role of oxidative stress in Deoxynivalenol induced toxicity. Food and Chemical Toxicology, 2014, 72, 20-29. | 1.8 | 125 |
| 6 | Protection against 3-methylcholanthrene-induced skin tumorigenesis in Balb/C mice by ellagic acid. Biochemical and Biophysical Research Communications, 1984, 119, 751-757. | 1.0 | 104 |
| 7 | Surveillance on use of synthetic colours in eatables vis a vis Prevention of Food Adulteration Act of India. Food Control, 2007, 18, 211-219. | 2.8 | 101 |
| 8 | Maillard reaction in food allergy: Pros and cons. Critical Reviews in Food Science and Nutrition, 2018, 58, 208-226. | 5.4 | 99 |
| 9 | Mechanism of uptake of ZnO nanoparticles and inflammatory responses in macrophages require PI3K mediated MAPKs signaling. Toxicology in Vitro, 2014, 28, 457-467. | 1.1 | 88 |
| 10 | Effect of ellagic acid on hepatic and pulmonary xenobiotic metabolism in mice: studies on the mechanism of its anticarcinogenic action. Carcinogenesis, 1985, 6, 1409-1413. | 1.3 | 85 |
| 11 | Molecular mechanisms of IgE mediated food allergy. International Immunopharmacology, 2012, 13, 432-439. | 1.7 | 83 |
| 12 | Plant phenols as invitro inhibitors of glutathione S-transferase(s). Biochemical and Biophysical Research Communications, 1984, 120, 427-433. | 1.0 | 81 |
| 13 | Interactive threats of nanoparticles to the biological system. Immunology Letters, 2014, 158, 79-87. | 1.1 | 79 |
| 14 | Health Risks and Benefits of Chickpea (Cicer arietinum) Consumption. Journal of Agricultural and Food Chemistry, 2017, 65, 6-22. | 2.4 | 78 |
| 15 | Citrinin-Generated Reactive Oxygen Species Cause Cell Cycle Arrest Leading to Apoptosis via the Intrinsic Mitochondrial Pathway in Mouse Skin. Toxicological Sciences, 2011, 122, 557-566. | 1.4 | 68 |
| 16 | Clinical complications of kidney bean (Phaseolus vulgaris L.) consumption. Nutrition, 2013, 29, 821-827. | 1.1 | 65 |
| 17 | Sunset yellow FCF, a permitted food dye, alters functional responses of splenocytes at non-cytotoxic dose. Toxicology Letters, 2013, 217, 197-204. | 0.4 | 65 |
| 18 | Deoxynivalenol induced mouse skin cell proliferation and inflammation via MAPK pathway. Toxicology and Applied Pharmacology, 2014, 279, 186-197. | 1.3 | 57 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Ellagic acid: a potent naturally occurring inhibitor of benzo[a]pyrene metabolism and its subsequent glucuronidation, sulfation and covalent binding to DNA in cultured BALB/C mouse keratinocytes. Carcinogenesis, 1984, 5, 1565-1571. | 1.3 | 56 |
| 20 | Impact of Thermal Processing on Legume Allergens. Plant Foods for Human Nutrition, 2012, 67, 430-441. | 1.4 | 54 |
| 21 | In vivo DNA damaging potential of sanguinarine alkaloid, isolated from argemone oil, using alkaline Comet assay in mice. Food and Chemical Toxicology, 2005, 43, 147-153. | 1.8 | 53 |
| 22 | Cytotoxicity and Uptake of Zinc Oxide Nanoparticles Leading to Enhanced Inflammatory Cytokines Levels in Murine Macrophages: Comparison with Bulk Zinc Oxide. Journal of Biomedical Nanotechnology, 2011, 7, 110-111. | 0.5 | 51 |
| 23 | Correlation of DNA damage in epidemic dropsy patients to carcinogenic potential of argemone oil and isolated sanguinarine alkaloid in mice. International Journal of Cancer, 2005, 117, 709-717. | 2.3 | 49 |
| 24 | Toxicological mode of action of ZnO nanoparticles: Impact on immune cells. Molecular Immunology, 2015, 63, 184-192. | 1.0 | 47 |
| 25 | Oxidative damage of plasma proteins and lipids in epidemic dropsy patients: Alterations in antioxidant status. Biochimica Et Biophysica Acta - General Subjects, 2005, 1722, 209-217. | 1.1 | 46 |
| 26 | Role of mitogen activated protein kinases in skin tumorigenicity of Patulin. Toxicology and Applied Pharmacology, 2011, 257, 264-271. | 1.3 | 46 |
| 27 | Biochemical toxicology of argemone oil. IV short-term oral feeding response in rats. Toxicology, 1989, 58, 285-298. | 2.0 | 44 |
| 28 | Topical Application of Ochratoxin A Causes DNA Damage and Tumor Initiation in Mouse Skin. PLoS ONE, 2012, 7, e47280. | 1.1 | 42 |
| 29 | Unequivocal evidence of genotoxic potential of argemone oil in mice. International Journal of Cancer, 2004, 112, 890-895. | 2.3 | 41 |
| 30 | In vitro studies on immunotoxic potential of Orange II in splenocytes. Toxicology Letters, 2012, 208, 239-245. | 0.4 | 40 |
| 31 | Role of antioxidants and scavengers on argemone oil-induced toxicity in rats. Archives of Environmental Contamination and Toxicology, 1991, 20, 531-537. | 2.1 | 39 |
| 32 | Usage pattern of synthetic food colours in different states of India and exposure assessment through commodities preferentially consumed by children. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 996-1005. | 1.1 | 39 |
| 33 | Skin tumorigenic potential of aflatoxin B1 in mice. Food and Chemical Toxicology, 2006, 44, 670-677. | 1.8 | 38 |
| 34 | Biochemical toxicology of argemone oil. I. effect on hepatic cytochrome P-450 and xenobiotic metabolizing enzymes. Journal of Applied Toxicology, 1991, 11, 203-209. | 1.4 | 37 |
| 35 | Partial characterization of red gram (Cajanus cajan L. Millsp) polypeptides recognized by patients exhibiting rhinitis and bronchial asthma. Food and Chemical Toxicology, 2010, 48, 2725-2736. | 1.8 | 33 |
| 36 | Effect of sanguinarine on the transport of essential nutrients in an everted gut sac model: Role of Na+, K+-ATPase. Natural Toxins, 1993, 1, 235-240. | 1.0 | 32 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | A Simple Method for Simultaneous Determination of Basic Dyes Encountered in Food Preparations by Reversed-Phase HPLC. Journal of AOAC INTERNATIONAL, 2011, 94, 1874-1881. | 0.7 | 32 |
| 38 | Chickpea (Cicer arietinum) proteins induce allergic responses in nasobronchial allergic patients and BALB/c mice. Toxicology Letters, 2012, 210, 24-33. | 0.4 | 32 |
| 39 | Adulteration of Mustard Cooking Oil with Argemone Oil: Do Indian Food Regulatory Policies and Antioxidant Therapy Both Need Revisitation?. Antioxidants and Redox Signaling, 2007, 9, 515-525. | 2.5 | 30 |
| 40 | Allergenic responses of red kidney bean (Phaseolus vulgaris cv chitra) polypeptides in BALB/c mice recognized by bronchial asthma and allergic rhinitis patients. Food Research International, 2011, 44, 2868-2879. | 2.9 | 27 |
| 41 | All India Survey for Analyses of Colors in Sweets and Savories: Exposure Risk in Indian Population. Journal of Food Science, 2013, 78, T642-7. | 1.5 | 27 |
| 42 | Phytohemagglutinins augment red kidney bean (Phaseolus vulgaris L.) induced allergic manifestations. Journal of Proteomics, 2013, 93, 50-64. | 1.2 | 27 |
| 43 | A Novel Method for the Determination of Synthetic Colors in Ice Cream Samples. Journal of AOAC INTERNATIONAL, 2004, 87, 657-663. | 0.7 | 25 |
| 44 | Allergenic Diversity among Plant and Animal Food Proteins. Food Reviews International, 2012, 28, 277-298. | 4.3 | 24 |
| 45 | Edible oil adulterants, argemone oil and butter yellow, as aetiological factors for gall bladder cancer. European Journal of Cancer, 2012, 48, 2075-2085. | 1.3 | 23 |
| 46 | Deoxynivalenol induced mouse skin tumor initiation: Elucidation of molecular mechanisms in human HaCaT keratinocytes. International Journal of Cancer, 2016, 139, 2033-2046. | 2.3 | 22 |
| 47 | Probing novel allergenic proteins of commonly consumed legumes. Immunopharmacology and Immunotoxicology, 2009, 31, 186-194. | 1.1 | 21 |
| 48 | Skin tumor promotion by argemone oil/alkaloid in mice: Evidence for enhanced cell proliferation, ornithine decarboxylase, cyclooxygenase-2 and activation of MAPK/NF-Î²B pathway. Food and Chemical Toxicology, 2010, 48, 132-138. | 1.8 | 21 |
| 49 | Peptide based immunotherapy: A pivotal tool for allergy treatment. International Immunopharmacology, 2014, 19, 391-398. | 1.7 | 20 |
| 50 | Safety evaluation studies on argemone oil through dietary exposure for 90days in rats. Food and Chemical Toxicology, 2006, 44, 1151-1157. | 1.8 | 18 |
| 51 | Protective effect of bioantioxidants on argemone oil/sanguinarine alkaloid induced genotoxicity in mice. Cancer Letters, 2006, 244, 109-118. | 3.2 | 18 |
| 52 | Glycation of clinically relevant chickpea allergen attenuates its allergic immune response in Balb/c mice. Food Chemistry, 2017, 235, 244-256. | 4.2 | 18 |
| 53 | Biochemical toxicology of argemone oil. Role of reactive oxygen species in iron catalyzed lipid peroxidation. Bulletin of Environmental Contamination and Toxicology, 1991, 46, 422-430. | 1.3 | 17 |
| 54 | Macrophages in food allergy: An enigma. Molecular Immunology, 2013, 56, 612-618. | 1.0 | 17 |

| # | Article | IF | Citations |
|---|---|---|---|
| 55 | Leucoagglutinating phytohemagglutinin: purification, characterization, proteolytic digestion and assessment for allergenicity potential in BALB/c mice. Immunopharmacology and Immunotoxicology, 2014, 36, 138-144. | 1.1 | 17 |
| 56 | Prevalence of Legume Sensitization in Patients with Naso-Bronchial Allergy. Immunopharmacology and Immunotoxicology, 2008, 30, 529-542. | 1.1 | 16 |
| 57 | Simultaneous Determination of Eight Synthetic Permitted and Five Commonly Encountered Nonpermitted Food Colors in Various Food Matrixes by High-Performance Liquid Chromatography. Journal of AOAC INTERNATIONAL, 2010, 93, 1503-1514. | 0.7 | 16 |
| 58 | An outbreak of tricresyl phosphate poisoning in Calcutta, India. Food and Chemical Toxicology, 1990, 28, 303-304. | 1.8 | 15 |
| 59 | Allergenicity potential of red kidney bean (Phaseolus vulgaris L.) proteins in orally treated BALB/c mice and passively sensitized RBL-2H3 cells. Cellular Immunology, 2013, 284, 37-44. | 1.4 | 13 |
| 60 | A molecular insight of CTLA-4 in food allergy. Immunology Letters, 2013, 149, 101-109. | 1.1 | 13 |
| 61 | Biochemical toxicology of argemone alkaloids. III. Effect on lipid peroxidation in different subcellular fractions of the liver. Toxicology Letters, 1988, 42, 301-308. | 0.4 | 12 |
| 62 | Alterations in redox potential of glutathione/glutathione disulfide and cysteine/cysteine disulfide couples in plasma of dropsy patients with argemone oil poisoning. Food and Chemical Toxicology, 2008, 46, 2409-2414. | 1.8 | 10 |
| 63 | Allergic manifestation by black gram (Vigna mungo) proteins in allergic patients, BALB/c mice and RBL-2H3 cells. International Immunopharmacology, 2014, 23, 92-103. | 1.7 | 10 |
| 64 | Induction of hepatic cytochrome P450 isozymes, benzo(a)pyrene metabolism and DNA binding following exposure to polycyclic aromatic hydrocarbon residues generated during repeated fish fried oil in rats. Toxicology and Applied Pharmacology, 2006, 213, 126-134. | 1.3 | 9 |
| 65 | Phaseolin: A 47.5kDa protein of red kidney bean (Phaseolus vulgaris L.) plays a pivotal role in hypersensitivity induction. International Immunopharmacology, 2014, 19, 178-190. | 1.7 | 9 |
| 66 | Hypersensitivity linked to exposure of broad bean protein(s) in allergic patients and BALB/c mice. Nutrition, 2014, 30, 903-914. | 1.1 | 8 |
| 67 | Interaction of benzanthrone with cytochrome p450: Altered patterns of hepatic xenobiotic metabolism in rats. Journal of Biochemical Toxicology, 1991, 6, 37-44. | 0.5 | 7 |
| 68 | Protective Effect of Topical Application of Î±-Tocopherol and/or N-Acetyl Cysteine on Argemone Oil/Alkaloid-Induced Skin Tumorigenesis in Mice. Nutrition and Cancer, 2013, 65, 78-87. | 0.9 | 7 |
| 69 | Purification, characterization and allergenicity assessment of 26 kDa protein, a major allergen from Cicer arietinum. Molecular Immunology, 2016, 74, 113-124. | 1.0 | 7 |
| 70 | Brain microsomal enzyme mediated covalent binding of benzo[a]pyrene to DNA. Cancer Letters, 1985, 25, 343-350. | 3.2 | 6 |
| 71 | Role of ErbB2 mediated AKT and MAPK pathway in gall bladder cell proliferation induced by argemone oil and butter yellow. Cell Biology and Toxicology, 2012, 28, 149-159. | 2.4 | 6 |
| 72 | Elucidation of immediate type I reactions in native and GM mustard ( Brassica spp.). Food Research International, 2014, 64, 810-821. | 2.9 | 6 |

| # | Article | IF | Citations |
|---|---|---|---|
| 73 | Allergenic responses of green gram (Vigna radiata L. Millsp) proteins can be vitiated by induction of oral tolerance due to single acute dose in BALB/c mice. Food Research International, 2014, 57, 130-141. | 2.9 | 6 |
| 74 | Activation of inflammatory response and apoptosis of polymorphonuclear leukocytes in patients with argemone oil poisoning. Chemico-Biological Interactions, 2010, 183, 154-164. | 1.7 | 5 |
| 75 | Interaction of Sanguinarine Alkaloid, Isolated From Argemone Oil, With Hepatic Cytochrome P450 in Rats. Toxicology Mechanisms and Methods, 2008, 18, 635-643. | 1.3 | 4 |
| 76 | Phenotype of hepatic xenobiotic metabolizing enzymes and CYP450 isoforms of sanguinarine treated rats: Effect of P450 inducers on its toxicity. Toxicology Mechanisms and Methods, 2009, 19, 510-517. | 1.3 | 4 |
| 77 | Cutaneous exposure to clinically-relevant pigeon pea (Cajanus cajan) proteins promote TH2-dependent sensitization and IgE-mediated anaphylaxis in Balb/c mice. Journal of Immunotoxicology, 2016, 13, 827-841. | 0.9 | 4 |
| 78 | Mutagens in Food. , 2018, , 133-160. | | 3 |
| 79 | Recent Advancements in the Therapeutics of Food Allergy. Recent Patents on Food, Nutrition & Agriculture, 2014, 5, 188-200. | 0.5 | 0 |
| 80 | Safety Assessment of Food Derived from Genetically Modified Crops. , 2014, , 509-524. | | 0 |
| 81 | Argemone oil, an edible oil adulterant, induces systemic immunosuppression in Balb/c mice in an oral 28 days repeated dose toxicity study. Chemico-Biological Interactions, 2018, 287, 57-69. | 1.7 | 0 |
| 82 | Safety assessment of food derived from genetically modified crops. , 2020, , 655-673. | | 0 |