Momna Rubab

List of Publications by Year
in descending order

11	543	1163117 8	1281871 11
papers	citations	h-index	g-index

11	11	11	731
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Curcumin, Quercetin, Catechins and Metabolic Diseases: The Role of Gut Microbiota. Nutrients, 2021, 13, 206.	4.1	160
2	In Vitro and In Silico Screening and Characterization of Antimicrobial Napin Bioactive Protein in Brassica juncea and Moringa oleifera. Molecules, 2021, 26, 2080.	3.8	5
3	Curcumin and Its Derivatives as Theranostic Agents in Alzheimerâ€™s Disease: The Implication of Nanotechnology. International Journal of Molecular Sciences, 2021, 22, 196.	4.1	51
4	Unveiling the potentials of bacteriocin (Pediocin L50) from Pediococcus acidilactici with antagonist spectrum in a Caenorhabditis elegans model. International Journal of Biological Macromolecules, 2020, 143, 555-572.	7.5	12
5	Phytochemical characterization, and antioxidant and antimicrobial activities of white cabbage extract on the quality and shelf life of raw beef during refrigerated storage. RSC Advances, 2020, 10, 41430-41442.	3.6	7
6	Bioactive Potential of 2-Methoxy-4-vinylphenol and Benzofuran from Brassica oleracea L. var. capitate f, rubra (Red Cabbage) on Oxidative and Microbiological Stability of Beef Meat. Foods, 2020, 9, 568.	4.3	41
7	An effective datasets describing antimicrobial peptide produced from Pediococcus acidilactici - purification and mode of action determined by molecular docking. Data in Brief, 2020, 31, 105745.	1.0	3
8	Potential application of Brassica rapa subsp. pekinensis extract on fresh beef meat during refrigeration storage. Journal of Food Processing and Preservation, 2019, 43, e14240.	2.0	10
9	Bacteriophages as Potential Tools for Detection and Control of Salmonella spp. in Food Systems. Microorganisms, 2019, 7, 570.	3.6	32
10	Biosensors for rapid and sensitive detection of Staphylococcus aureus in food. Biosensors and Bioelectronics, 2018, 105, 49-57.	10.1	201
11	Preservative effect of Chinese cabbage (Brassica rapa subsp. pekinensis) extract on their molecular docking, antioxidant and antimicrobial properties. PLoS ONE, 2018, 13, e0203306.	2.5	21