Dhan Prakash

List of Publications by Year in descending order

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ΠΗΛΝ ΡΟΛΚΛΟΗ

#	Article	IF	CITATIONS
1	Antioxidant and free radical scavenging activities of phenols from onion (Allium cepa). Food Chemistry, 2007, 102, 1389-1393.	4.2	270
2	Phenolic contents and antioxidant activity of some food and medicinal plants. International Journal of Food Sciences and Nutrition, 2005, 56, 287-291.	1.3	264
3	Total phenol, antioxidant and free radical scavenging activities of some medicinal plants. International Journal of Food Sciences and Nutrition, 2007, 58, 18-28.	1.3	185
4	Antioxidant and free radical-scavenging activities of seeds and agri-wastes of some varieties of soybean (Glycine max). Food Chemistry, 2007, 104, 783-790.	4.2	137
5	Phytonutrients as therapeutic agents. Journal of Complementary and Integrative Medicine, 2014, 11, 151-169.	0.4	111
6	Plasmid-Encoded Degradation ofp-Nitrophenol byPseudomonas cepacia. Biochemical and Biophysical Research Communications, 1996, 224, 375-381.	1.0	80
7	Nutritional and antinutritional composition of vegetable and grain amaranth leaves. Journal of the Science of Food and Agriculture, 1991, 57, 573-583.	1.7	64
8	The Antioxidant Phytochemicals of Nutraceutical Importance. The Open Nutraceuticals Journal, 2009, 2, 20-35.	0.2	60
9	Antioxidant and free radical scavenging activities of some leafy vegetables. International Journal of Food Sciences and Nutrition, 2005, 56, 473-481.	1.3	58
10	Rhodococcus imtechensis sp. nov., a nitrophenol-degrading actinomycete. International Journal of Systematic and Evolutionary Microbiology, 2006, 56, 1965-1969.	0.8	52
11	Composition, variation of nutritional contents in leaves, seed protein, fat and fatty acid profile ofchenopodium species. Journal of the Science of Food and Agriculture, 1993, 62, 203-205.	1.7	45
12	Antioxidant and Free Radical Scavenging Activities of Some Fruits. Journal of Complementary and Integrative Medicine, 2011, 8, 1-16.	0.4	39
13	Assessment of phytochemical composition and antioxidant potential in some indigenous chilli genotypes from North East India. Food Chemistry, 2015, 188, 119-125.	4.2	37
14	<i>Chenopodium</i> : seed protein, fractionation and amino acid composition. International Journal of Food Sciences and Nutrition, 1998, 49, 271-275.	1.3	35
15	Protein content and amino acid profile of some wild leguminous seeds. Qualitas Plantarum Plant Foods for Human Nutrition, 1988, 38, 61-65.	0.4	27
16	Cost Effective Natural Antioxidants. , 2011, , 163-187.		23
17	Vitamin C in leaves and seed oil composition of the <i>Amaranthus</i> species. International Journal of Food Sciences and Nutrition, 1995, 46, 47-51.	1.3	22
18	Novel Pathway for the Degradation of 2-Chloro-4-Nitrobenzoic Acid by Acinetobacter sp. Strain RKJ12. Applied and Environmental Microbiology, 2011, 77, 6606-6613.	1.4	16

#	Article	IF	CITATIONS
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