Chandrakala Aluganti Narasimhulu

List of Publications by Year
in descending order

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Version: 2024-02-01

34	592	566801 15	642321 23
papers	citations	h-index	g-index

34	34	34	759
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Inflammatory Cells in Atherosclerosis. Antioxidants, 2022, 11, 233.	2.2	33
2	Preparation of LDL, Oxidation, Methods of Detection, and Applications in Atherosclerosis Research. Methods in Molecular Biology, 2022, 2419, 213-246.	0.4	1
3	Doxorubicin-induced apoptosis enhances monocyte infiltration and adverse cardiac remodeling in diabetic animals. Canadian Journal of Physiology and Pharmacology, 2022, 100, 441-452.	0.7	3
4	Mechanisms of COVID-19 pathogenesis in diabetes. American Journal of Physiology - Heart and Circulatory Physiology, 2022, 323, H403-H420.	1.5	26
5	Amelioration of diabetesâ€induced inflammation mediated pyroptosis, sarcopenia, and adverse muscle remodelling by bone morphogenetic proteinâ€7. Journal of Cachexia, Sarcopenia and Muscle, 2021, 12, 403-420.	2.9	47
6	Peroxidized Linoleic Acid, 13-HPODE, Alters Gene Expression Profile in Intestinal Epithelial Cells. Foods, 2021, 10, 314.	1.9	5
7	Effect of 13-Hydroperoxyoctadecadienoic Acid (13-HPODE) Treatment on the Transcriptomic Profile of Poorly-Differentiated Caco-2 Cells. Applied Sciences (Switzerland), 2021, 11, 2678.	1.3	0
8	Intestinal and Hepatic Uptake of Dietary Peroxidized Lipids and Their Decomposition Products, and Their Subsequent Effects on Apolipoprotein A1 and Paraoxonase1. Antioxidants, 2021, 10, 1258.	2.2	2
9	Are Fried Foods Unhealthy? The Dietary Peroxidized Fatty Acid, 13-HPODE, Induces Intestinal Inflammation In Vitro and In Vivo. Antioxidants, 2020, 9, 926.	2.2	15
10	The dietary peroxidized lipid, 13-HPODE, promotes intestinal inflammation by mediating granzyme B secretion from natural killer cells. Food and Function, 2020, 11, 9526-9534.	2.1	13
11	The Role of Bone Morphogenetic Protein 7 (BMP-7) in Inflammation in Heart Diseases. Cells, 2020, 9, 280.	1.8	44
12	Evaluation of Anti-Inflammatory Properties of Herbal Aqueous Extracts and Their Chemical Characterization. Journal of Medicinal Food, 2019, 22, 861-873.	0.8	13
13	Alzheimerâ€™s Disease Markers in Aged ApoE-PON1 Deficient Mice. Journal of Alzheimer's Disease, 2019, 67, 1353-1365.	1.2	15
14	Proinflammatory Properties of Peroxidized Fat May Contribute to the Etiology of Crohn's Disease. Journal of Medicinal Food, 2019, 22, 162-169.	0.8	10
15	Identification and evaluation of anti-inflammatory properties of aqueous components extracted from sesame (Sesamum indicum) oil. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1087-1088, 61-69.	1.2	24
16	Adrenergic hormones induce extrapituitary prolactin gene expression in leukocytes-potential implications in obesity. Scientific Reports, 2018, 8, 1936.	1.6	9
17	Inflammatory Diseases of the Gut. Journal of Medicinal Food, 2018, 21, 113-126.	0.8	20
18	A Novel Mechanism for Atherosclerotic Calcification: Potential Resolution of the Oxidation Paradox. Antioxidants and Redox Signaling, 2018, 29, 471-483.	2.5	5

#	Article	IF	Citations
19	Sesame Oil and an Aqueous Extract Derived from Sesame Oil Enhance Regression of Preexisting Atherosclerotic Lesions in Low-Density Lipoprotein Receptor Knockout Mice. Journal of Medicinal Food, 2018, 21, 641-646.	0.8	11
20	Primary prevention of atherosclerosis by pretreatment of low-density lipoprotein receptor knockout mice with sesame oil and its aqueous components. Scientific Reports, 2018, 8, 12270.	1.6	15
21	Circulating platelet aggregates damage endothelial cells in culture. Journal of Surgical Research, 2017, 213, 90-99.	0.8	0
22	Alzheimer's Diseaseâ€"Current Status and Future Directions. Journal of Medicinal Food, 2017, 20, 1141-1151.	0.8	21
23	Myeloperoxidase (MPO): Do We Need Inhibitors?. , 2017, , 535-571.		2
24	Increased presence of oxidized low-density lipoprotein in the left ventricular blood of subjects with cardiovascular disease. Physiological Reports, 2016, 4, e12726.	0.7	8
25	Differential lipid metabolism in monocytes and macrophages: influence of cholesterol loading. Journal of Lipid Research, 2016, 57, 574-586.	2.0	34
26	Nephro-protective action of P. santalinus against alcohol-induced biochemical alterations and oxidative damage in rats. Biomedicine and Pharmacotherapy, 2016, 84, 740-746.	2.5	19
27	Water-Soluble Components of Sesame Oil Reduce Inflammation and Atherosclerosis. Journal of Medicinal Food, 2016, 19, 629-637.	0.8	15
28	Atherosclerosis â€" do we know enough already to prevent it?. Current Opinion in Pharmacology, 2016, 27, 92-102.	1.7	33
29	Aspirin may influence cellular energy status. European Journal of Pharmacology, 2015, 749, 12-19.	1.7	10
30	Anti-Atherosclerotic and Anti-Inflammatory Actions of Sesame Oil. Journal of Medicinal Food, 2015, 18, 11-20.	0.8	65
31	Anti-Inflammatory and Antioxidant Activities of the Nonlipid (Aqueous) Components of Sesame Oil: Potential Use in Atherosclerosis. Journal of Medicinal Food, 2015, 18, 393-402.	0.8	28
32	Therapeutic Potential of Ocimum tenuiflorum as MPO Inhibitor with Implications for Atherosclerosis Prevention. Journal of Medicinal Food, 2015, 18, 507-515.	0.8	9
33	Cationic peptides neutralize Ox-LDL, prevent its uptake by macrophages, and attenuate inflammatory response. Atherosclerosis, 2014, 236, 133-141.	0.4	17
34	Novel technique for generating macrophage foam cells for in vitro reverse cholesterol transport studies. Journal of Lipid Research, 2013, 54, 3358-3372.	2.0	20