

List of Publications by Citations

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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.

19 papers	1,643 citations	16 h-index	19 g-index
19 ext. papers	1,757 ext. citations	5.2 avg, IF	4.51 L-index

#	Paper	IF	Citations
19	Studies on the antioxidant activity of Indian Laburnum (<i>Cassia fistula</i> L.): a preliminary assessment of crude extracts from stem bark, leaves, flowers and fruit pulp. <i>Food Chemistry</i> , 2002 , 79, 61-67	8.5	311
18	Chemical composition, toxic/antimetabolic constituents, and effects of different treatments on their levels, in four provenances of L. from Mexico. <i>Food Chemistry</i> , 2006 , 96, 80-89	8.5	274
17	The antioxidant activity and free radical scavenging potential of two different solvent extracts of <i>Camellia sinensis</i> (L.) O. Kuntz, <i>Ficus bengalensis</i> L. and <i>Ficus racemosa</i> L.. <i>Food Chemistry</i> , 2008 , 107, 1000-1007	8.5	190
16	The antioxidant activity and free radical-scavenging capacity of dietary phenolic extracts from horse gram (<i>Macrotyloma uniflorum</i> (Lam.) Verdc.) seeds. <i>Food Chemistry</i> , 2007 , 105, 950-958	8.5	143
15	The effect of ionising radiation on antinutritional factors and the nutritional value of plant materials with reference to human and animal food. <i>Food Chemistry</i> , 2002 , 78, 187-205	8.5	99
14	Studies on the nutritional composition and antinutritional factors of three different germplasm seed materials of an under-utilized tropical legume, <i>Mucuna pruriens</i> var. <i>utilis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 6048-60	5.7	87
13	Antioxidant activity of polyphenolic compounds extracted from defatted raw and dry heated <i>Tamarindus indica</i> seed coat. <i>LWT - Food Science and Technology</i> , 2007 , 40, 982-990	5.4	85
12	Effect of various domestic processing methods on antinutrients and in vitro protein and starch digestibility of two indigenous varieties of Indian tribal pulse, <i>Mucuna pruriens</i> Var. <i>utilis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3058-67	5.7	78
11	Alternative food/feed perspectives of an underutilized legume <i>Mucuna pruriens</i> var. <i>utilis</i> --a review. <i>Plant Foods for Human Nutrition</i> , 2005 , 60, 201-18	3.9	69
10	Effect of soaking and heat processing on the levels of antinutrients and digestible proteins in seeds of <i>Vigna aconitifolia</i> and <i>Vigna sinensis</i> . <i>Food Chemistry</i> , 1998 , 63, 259-264	8.5	57
9	Comparative nutritional evaluation of raw, methanol extracted residues and methanol extracts of moringa (<i>Moringa oleifera</i> Lam.) leaves on growth performance and feed utilization in Nile tilapia (<i>Oreochromis niloticus</i> L.). <i>Aquaculture Research</i> , 2003 , 34, 1147-1159	1.9	51
8	Effect of soaking and ionising radiation on various antinutritional factors of seeds from different species of an unconventional legume, <i>Sesbania</i> and a common legume, green gram (<i>Vigna radiata</i>). <i>Food Chemistry</i> , 2002 , 79, 273-281	8.5	47
7	Comparative nutritional evaluation of differentially processed mucuna seeds [<i>Mucuna pruriens</i> (L.) DC. var. <i>utilis</i> (Wall ex Wight) Baker ex Burck] on growth performance, feed utilization and body composition in Nile tilapia (<i>Oreochromis niloticus</i> L.). <i>Aquaculture Research</i> , 2003 , 34, 487-500	1.9	36
6	Effects of various water or hydrothermal treatments on certain antinutritional compounds in the seeds of the tribal pulse, <i>Dolichos lablab</i> var. <i>vulgaris</i> L. <i>Plant Foods for Human Nutrition</i> , 1995 , 48, 17-29	3.9	35
5	Effect of different post-harvest treatments on antinutritional factors in seeds of the tribal pulse, <i>Mucuna pruriens</i> (L.) DC. <i>International Journal of Food Sciences and Nutrition</i> , 1996 , 47, 263-72	3.7	30
4	Antioxidant and free radical scavenging capacity of the underutilized legume, <i>Vigna vexillata</i> (L.) A. Rich. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 160-165	4.1	28
3	Effect of phenolic nonprotein amino acid L-dopa (L-3,4-dihydroxyphenylalanine) on growth performance, metabolic rates and feed nutrient utilization of common carp (<i>Cyprinus carpio</i> L.). <i>Aquaculture Nutrition</i> , 2002 , 8, 69-77	3.2	15

2	A comparative study on in vitro antioxidant activity of the legumes <i>Acacia auriculiformis</i> and <i>Acacia ferruginea</i> with a conventional legume <i>Cajanus cajan</i> Estudio comparativo de la actividad antioxidante in vitro de las legumbres <i>Acacia auriculiformis</i> y <i>Acacia ferruginea</i> con la legumbre convencional <i>Cajanus cajan</i> . <i>CYTA - Journal of Food</i> , 2011 , 9, 8-16	2.3	8
1	L-DOPA (L-3,4-Dihydroxyphenylalanine). <i>Methods in Molecular Biology</i> , 2007 , 51-53	1.4	