

# Ramesh Kumar Saini

## List of Publications by Year in descending order

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Version: 2024-02-01

72  
papers

4,720  
citations

117453

34  
h-index

102304

66  
g-index

72  
all docs

72  
docs citations

72  
times ranked

5716  
citing authors

#	ARTICLE	IF	CITATIONS
1	Omega-3 and omega-6 polyunsaturated fatty acids: Dietary sources, metabolism, and significance – A review. <i>Life Sciences</i> , 2018, 203, 255-267.	2.0	719
2	Carotenoid extraction methods: A review of recent developments. <i>Food Chemistry</i> , 2018, 240, 90-103.	4.2	543
3	Carotenoids from fruits and vegetables: Chemistry, analysis, occurrence, bioavailability and biological activities. <i>Food Research International</i> , 2015, 76, 735-750.	2.9	531
4	Phytochemicals of <i>Moringa oleifera</i> : a review of their nutritional, therapeutic and industrial significance. <i>3 Biotech</i> , 2016, 6, 203.	1.1	221
5	Tocopherols and tocotrienols in plants and their products: A review on methods of extraction, chromatographic separation, and detection. <i>Food Research International</i> , 2016, 82, 59-70.	2.9	128
6	Bioactive Compounds of Citrus Fruits: A Review of Composition and Health Benefits of Carotenoids, Flavonoids, Limonoids, and Terpenes. <i>Antioxidants</i> , 2022, 11, 239.	2.2	112
7	Protective effects of lycopene in cancer, cardiovascular, and neurodegenerative diseases: An update on epidemiological and mechanistic perspectives. <i>Pharmacological Research</i> , 2020, 155, 104730.	3.1	105
8	Omega-3 Polyunsaturated Fatty Acids (PUFAs): Emerging Plant and Microbial Sources, Oxidative Stability, Bioavailability, and Health Benefits – A Review. <i>Antioxidants</i> , 2021, 10, 1627.	2.2	102
9	Effect of dehydration methods on retention of carotenoids, tocopherols, ascorbic acid and antioxidant activity in <i>Moringa oleifera</i> leaves and preparation of a RTE product. <i>Journal of Food Science and Technology</i> , 2014, 51, 2176-2182.	1.4	101
10	Pro-oxidant Actions of Carotenoids in Triggering Apoptosis of Cancer Cells: A Review of Emerging Evidence. <i>Antioxidants</i> , 2020, 9, 532.	2.2	99
11	Advances in Lipid Extraction Methods – A Review. <i>International Journal of Molecular Sciences</i> , 2021, 22, 13643.	1.8	98
12	Folates: Chemistry, analysis, occurrence, biofortification and bioavailability. <i>Food Research International</i> , 2016, 89, 1-13.	2.9	94
13	Dietary carotenoids in cancer chemoprevention and chemotherapy: A review of emerging evidence. <i>Pharmacological Research</i> , 2020, 157, 104830.	3.1	93
14	Carotenoids: Dietary Sources, Extraction, Encapsulation, Bioavailability, and Health Benefits – A Review of Recent Advancements. <i>Antioxidants</i> , 2022, 11, 795.	2.2	91
15	Microbial platforms to produce commercially vital carotenoids at industrial scale: an updated review of critical issues. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2019, 46, 657-674.	1.4	85
16	Metabolite profiling of green, green/red, and red lettuce cultivars: Variation in health beneficial compounds and antioxidant potential. <i>Food Research International</i> , 2018, 105, 361-370.	2.9	82
17	An updated review on use of tomato pomace and crustacean processing waste to recover commercially vital carotenoids. <i>Food Research International</i> , 2018, 108, 516-529.	2.9	68
18	Dietary iron supplements and <i>Moringa oleifera</i> leaves influence the liver hepcidin messenger RNA expression and biochemical indices of iron status in rats. <i>Nutrition Research</i> , 2014, 34, 630-638.	1.3	62

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19	Progress in Microbial Carotenoids Production. Indian Journal of Microbiology, 2017, 57, 129-130.	1.5	60
20	Carotenoid content in vegetative and reproductive parts of commercially grown <i>Moringa oleifera</i> Lam. cultivars from India by LC-APCI-MS. European Food Research and Technology, 2014, 238, 971-978.	1.6	59
21	Significance of Genetic, Environmental, and Pre- and Postharvest Factors Affecting Carotenoid Contents in Crops: A Review. Journal of Agricultural and Food Chemistry, 2018, 66, 5310-5324.	2.4	57
22	Recent advances in the therapeutic application of short-chain fatty acids (SCFAs): An updated review. Critical Reviews in Food Science and Nutrition, 2022, 62, 6034-6054.	5.4	57
23	GC-FID/MS Analysis of Fatty Acids in Indian Cultivars of <i>Moringa oleifera</i> : Potential Sources of PUFA. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1029-1034.	0.8	56
24	Lutein derived from marigold ( <i>Tagetes erecta</i> ) petals triggers ROS generation and activates Bax and caspase-3 mediated apoptosis of human cervical carcinoma (HeLa) cells. Food and Chemical Toxicology, 2019, 127, 11-18.	1.8	56
25	Genetic diversity of commercially grown <i>Moringa oleifera</i> Lam. cultivars from India by RAPD, ISSR and cytochrome P450-based markers. Plant Systematics and Evolution, 2013, 299, 1205-1213.	0.3	53
26	Elicitors, SA and MJ enhance carotenoids and tocopherol biosynthesis and expression of antioxidant related genes in <i>Moringa oleifera</i> Lam. leaves. Acta Physiologiae Plantarum, 2014, 36, 2695-2704.	1.0	51
27	Rapid in vitro regeneration method for <i>Moringa oleifera</i> and performance evaluation of field grown nutritionally enriched tissue cultured plants. 3 Biotech, 2012, 2, 187-192.	1.1	49
28	Minimally processed ready-to-eat baby-leaf vegetables: Production, processing, storage, microbial safety, and nutritional potential. Food Reviews International, 2017, 33, 644-663.	4.3	48
29	Food science and technology for management of iron deficiency in humans: A review. Trends in Food Science and Technology, 2016, 53, 13-22.	7.8	44
30	A comprehensive study of polyphenols contents and antioxidant potential of 39 widely used spices and food condiments. Journal of Food Measurement and Characterization, 2018, 12, 1548-1555.	1.6	44
31	Efficiency of RAPD, SSR and Cytochrome P450 gene based markers in accessing genetic variability amongst finger millet ( <i>Eleusine coracana</i> ) accessions. Molecular Biology Reports, 2010, 37, 4075-4082.	1.0	39
32	Relative bioavailability of folate from the traditional food plant <i>Moringa oleifera</i> L. as evaluated in a rat model. Journal of Food Science and Technology, 2016, 53, 511-520.	1.4	37
33	Chemical Stability of Lycopene in Processed Products: A Review of the Effects of Processing Methods and Modern Preservation Strategies. Journal of Agricultural and Food Chemistry, 2020, 68, 712-726.	2.4	36
34	Dextran sulfate facilitates egg white protein to form transparent hydrogel at neutral pH: Structural, functional, and degradation properties. Food Hydrocolloids, 2022, 122, 107094.	5.6	35
35	Ripening improves the content of carotenoid, $\alpha$ -tocopherol, and polyunsaturated fatty acids in tomato ( <i>Solanum lycopersicum</i> L.) fruits. 3 Biotech, 2017, 7, 43.	1.1	33
36	Comparative Study of Tocopherol Contents and Fatty Acids Composition in Twenty Almond Cultivars of Afghanistan. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 805-817.	0.8	31

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37	Extraction of antioxidants and flavonoids from yuzu ( <i>Citrus junos</i> Sieb ex Tanaka) peels: a response surface methodology study. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 364-379.	1.6	31
38	An efficient one-step scheme for the purification of major xanthophyll carotenoids from lettuce, and assessment of their comparative anticancer potential. <i>Food Chemistry</i> , 2018, 266, 56-65.	4.2	31
39	Phase behavior, thermodynamic and rheological properties of ovalbumin/dextran sulfate: Effect of biopolymer ratio and salt concentration. <i>Food Hydrocolloids</i> , 2021, 118, 106777.	5.6	30
40	Edible mushrooms show significant differences in sterols and fatty acid compositions. <i>South African Journal of Botany</i> , 2021, 141, 344-356.	1.2	28
41	<i>Bacillus subtilis</i> CBR05 for Tomato ( <i>Solanum lycopersicum</i> ) Fruits in South Korea as a Novel Plant Probiotic Bacterium (PPB): Implications from Total Phenolics, Flavonoids, and Carotenoids Content for Fruit Quality. <i>Agronomy</i> , 2019, 9, 838.	1.3	27
42	Characterization of nutritionally important phytoconstituents in minimally processed ready-to-eat baby-leaf vegetables using HPLC-DAD and GC-MS. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 341-349.	1.6	24
43	Profiling of nutritionally important metabolites in green/red and green perilla ( <i>Perilla frutescens</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2.5 24	1.4	24
44	Fatty acids, tocopherols, phenolic and antioxidant properties of six citrus fruit species: a comparative study. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1665-1675.	1.6	22
45	Augmentation of major isoflavones in <i>Glycine max</i> L. through the elicitor-mediated approach. <i>Acta Botanica Croatica</i> , 2013, 72, 311-322.	0.3	21
46	Bioactive compounds in hyperhydric and normal micropropagated shoots of <i>Aronia melanocarpa</i> (Michx.) Elliott. <i>Industrial Crops and Products</i> , 2016, 83, 31-38.	2.5	20
47	Fatty acid and carotenoid composition of bitter melon ( <i>Momordica charantia</i> L.) seed arils: a potentially valuable source of lycopene. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1266-1273.	1.6	20
48	Chemopreventive Effect of $\beta$ -Cryptoxanthin on Human Cervical Carcinoma (HeLa) Cells Is Modulated through Oxidative Stress-Induced Apoptosis. <i>Antioxidants</i> , 2020, 9, 28.	2.2	19
49	How does dextran sulfate promote the egg white protein to form transparent hydrogel?the gelation mechanism and molecular force changes. <i>Food Hydrocolloids</i> , 2022, 133, 107901.	5.6	18
50	In vitro propagation, carotenoid, fatty acid and tocopherol content of <i>Ajuga multiflora</i> Bunge. 3 <i>Biotech</i> , 2016, 6, 91.	1.1	16
51	Micropropagation and Quantification of Bioactive Compounds in <i>Mertensia maritima</i> (L.) Gray. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2141.	1.8	15
52	Phytosterol Profiling of Apiaceae Family Seeds Spices Using GC-MS. <i>Foods</i> , 2021, 10, 2378.	1.9	15
53	Stability of carotenoids and tocopherols in ready-to-eat baby-leaf lettuce and salad rocket during low-temperature storage. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 489-495.	1.3	14
54	Characterization of nutritionally important lipophilic constituents from brown kelp <i>Ecklonia radiata</i> (C. Ag.) J. Agardh. <i>Food Chemistry</i> , 2021, 340, 127897.	4.2	14

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55	Trichovariability in rhizosphere soil samples and their biocontrol potential against downy mildew pathogen in pearl millet. <i>Scientific Reports</i> , 2021, 11, 9517.	1.6	14
56	Spices in the Apiaceae Family Represent the Healthiest Fatty Acid Profile: A Systematic Comparison of 34 Widely Used Spices and Herbs. <i>Foods</i> , 2021, 10, 854.	1.9	13
57	GC-MS and HPLC-DAD analysis of fatty acids and tocopherols in sweet peppers ( <i>Capsicum annuum</i> L.). <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 685-689.	1.6	12
58	Characterization of nutritionally important phytoconstituents in bitter melon ( <i>Momordica charantia</i> ) Tj ETQq0 0 0 rrgBT /Overlock 10 Tf	1.6	12
59	Metabolite profiling and antioxidant activities of white, red, and black rice ( <i>Oryza sativa</i> L.) grains. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2484-2492.	1.6	12
60	Cytotoxic and apoptotic potential of <i>Phyllodium elegans</i> extracts on human cancer cell lines. <i>Bioengineered</i> , 2019, 10, 501-512.	1.4	11
61	Red Shrimp Are a Rich Source of Nutritionally Vital Lipophilic Compounds: A Comparative Study among Edible Flesh and Processing Waste. <i>Foods</i> , 2020, 9, 1179.	1.9	10
62	Low Dose Astaxanthin Treatments Trigger the Hormesis of Human Astrogloma Cells by Up-Regulating the Cyclin-Dependent Kinase and Down-Regulated the Tumor Suppressor Protein P53. <i>Biomedicines</i> , 2020, 8, 434.	1.4	9
63	Production of bioactive compounds in cladode culture of <i>Turbinicarpus valdezianus</i> (H. Moeller) Glass & R. C. Foster. <i>Industrial Crops and Products</i> , 2019, 138, 111491.	2.5	8
64	Identification and genetic diversity analysis of <i>Memecylon</i> species using ISSR, RAPD and Gene-based DNA barcoding tools. <i>Electronic Journal of Biotechnology</i> , 2016, 24, 1-8.	1.2	7
65	Micropropagation and Subsequent Enrichment of Carotenoids, Fatty Acids, and Tocopherol Contents in <i>Sedum dasphyllum</i> L. <i>Frontiers in Chemistry</i> , 2017, 5, 77.	1.8	7
66	Age of Laying Hens Significantly Influences the Content of Nutritionally Vital Lipophilic Compounds in Eggs. <i>Foods</i> , 2021, 10, 22.	1.9	7
67	Emerging Roles of Carotenoids in the Survival and Adaptations of Microbes. <i>Indian Journal of Microbiology</i> , 2019, 59, 125-127.	1.5	6
68	Korean Maize Hybrids Present Significant Diversity in Fatty Acid Composition: An Investigation to Identify PUFA-Rich Hybrids for a Healthy Diet. <i>Frontiers in Nutrition</i> , 2020, 7, 578761.	1.6	6
69	Analysis of Lipophilic Antioxidants in the Leaves of <i>Kaempferia parviflora</i> Wall. Ex Baker Using LC-MS and GC-FID/MS. <i>Antioxidants</i> , 2021, 10, 1573.	2.2	6
70	Characterization of total phenolics, antioxidant and antiplatelet activity of unpolished and polished rice varieties. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 236-244.	1.6	4
71	Anticancer Potential of Lipophilic Constituents of Eleven Shellfish Species Commonly Consumed in Korea. <i>Antioxidants</i> , 2021, 10, 1629.	2.2	4
72	Astaxanthin Sensitizes Low SOD2-Expressing GBM Cell Lines to TRAIL Treatment via Pathway Involving Mitochondrial Membrane Depolarization. <i>Antioxidants</i> , 2022, 11, 375.	2.2	4