

Ramesh Kumar Saini

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.

69

papers

2,717

citations

27

h-index

51

g-index

72

ext. papers

3,622

ext. citations

5.2

avg. IF

6.31

L-index

#	Paper	IF	Citations
69	Omega-3 and omega-6 polyunsaturated fatty acids: Dietary sources, metabolism, and significance - A review. <i>Life Sciences</i> , 2018 , 203, 255-267	6.8	409
68	Carotenoids from fruits and vegetables: Chemistry, analysis, occurrence, bioavailability and biological activities. <i>Food Research International</i> , 2015 , 76, 735-750	7	388
67	Carotenoid extraction methods: A review of recent developments. <i>Food Chemistry</i> , 2018 , 240, 90-103	8.5	341
66	Phytochemicals of Moringa oleifera: a review of their nutritional, therapeutic and industrial significance. <i>3 Biotech</i> , 2016 , 6, 203	2.8	136
65	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	7	100
64	Effect of dehydration methods on retention of carotenoids, tocopherols, ascorbic acid and antioxidant activity in Moringa oleifera leaves and preparation of a RTE product. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2176-82	3.3	75
63	Folates: Chemistry, analysis, occurrence, biofortification and bioavailability. <i>Food Research International</i> , 2016 , 89, 1-13	7	62
62	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	4.2	52
61	Protective effects of lycopene in cancer, cardiovascular, and neurodegenerative diseases: An update on epidemiological and mechanistic perspectives. <i>Pharmacological Research</i> , 2020 , 155, 104730	10.2	51
60	Dietary iron supplements and Moringa oleifera leaves influence the liver hepcidin messenger RNA expression and biochemical indices of iron status in rats. <i>Nutrition Research</i> , 2014 , 34, 630-8	4	51
59	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	7	51
58	Progress in Microbial Carotenoids Production. <i>Indian Journal of Microbiology</i> , 2017 , 57, 129-130	3.7	47
57	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	7	47
56	Pro-Oxidant Actions of Carotenoids in Triggering Apoptosis of Cancer Cells: A Review of Emerging Evidence. <i>Antioxidants</i> , 2020 , 9,	7.1	45
55	GC-FID/MS Analysis of Fatty Acids in Indian Cultivars of Moringa oleifera: Potential Sources of PUFA. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 1029-1034	1.8	44
54	Carotenoid content in vegetative and reproductive parts of commercially grown Moringa oleifera Lam. cultivars from India by LC-APCI-MS. <i>European Food Research and Technology</i> , 2014 , 238, 971-978	3.4	44
53	Genetic diversity of commercially grown Moringa oleifera Lam. cultivars from India by RAPD, ISSR and cytochrome P450-based markers. <i>Plant Systematics and Evolution</i> , 2013 , 299, 1205-1213	1.3	41

52	Dietary carotenoids in cancer chemoprevention and chemotherapy: A review of emerging evidence. <i>Pharmacological Research</i> , 2020 , 157, 104830	10.2	40
51	Elicitors, SA and MJ enhance carotenoids and tocopherol biosynthesis and expression of antioxidant related genes in <i>Moringa oleifera</i> Lam. leaves. <i>Acta Physiologiae Plantarum</i> , 2014 , 36, 2695-2704	2.6	38
50	Efficiency of RAPD, SSR and cytochrome P450 gene based markers in accessing genetic variability amongst finger millet (<i>Eleusine coracana</i>) accessions. <i>Molecular Biology Reports</i> , 2010 , 37, 4075-82	2.8	34
49	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. <i>Food and Chemical Toxicology</i> , 2019 , 127, 11-18	4.7	33
48	A comprehensive study of polyphenols contents and antioxidant potential of 39 widely used spices and food condiments. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1548-1555	2.8	33
47	Rapid in vitro regeneration method for <i>Moringa oleifera</i> and performance evaluation of field grown nutritionally enriched tissue cultured plants. <i>3 Biotech</i> , 2012 , 2, 187-192	2.8	33
46	Relative bioavailability of folate from the traditional food plant <i>Moringa oleifera</i> L. as evaluated in a rat model. <i>Journal of Food Science and Technology</i> , 2016 , 53, 511-20	3.3	30
45	Significance of Genetic, Environmental, and Pre- and Postharvest Factors Affecting Carotenoid Contents in Crops: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 5310-5324	5.7	29
44	Minimally processed ready-to-eat baby-leaf vegetables: Production, processing, storage, microbial safety, and nutritional potential. <i>Food Reviews International</i> , 2017 , 33, 644-663	5.5	28
43	Food science and technology for management of iron deficiency in humans: A review. <i>Trends in Food Science and Technology</i> , 2016 , 53, 13-22	15.3	27
42	Comparative Study of Tocopherol Contents and Fatty Acids Composition in Twenty Almond Cultivars of Afghanistan. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 805-817	1.8	22
41	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	2.8	21
40	Ripening improves the content of carotenoid, tocopherol, and polyunsaturated fatty acids in tomato (<i>Solanum lycopersicum</i> L.) fruits. <i>3 Biotech</i> , 2017 , 7, 43	2.8	19
39	Augmentation of major isoflavones in <i>Glycine max</i> L. through the elicitor-mediated approach. <i>Acta Botanica Croatica</i> , 2013 , 72, 311-322	0.8	18
38	Chemical Stability of Lycopene in Processed Products: A Review of the Effects of Processing Methods and Modern Preservation Strategies. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 712-726	5.7	18
37	Chemopreventive Effect of Cryptoxanthin on Human Cervical Carcinoma (HeLa) Cells Is Modulated through Oxidative Stress-Induced Apoptosis. <i>Antioxidants</i> , 2019 , 9,	7.1	16
36	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	8.5	16
35	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	2.8	15

34	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	2.8	15
33	Bioactive Compounds of Citrus Fruits: A Review of Composition and Health Benefits of Carotenoids, Flavonoids, Limonoids, and Terpenes.. <i>Antioxidants</i> , 2022 , 11,	7.1	15
32	Profiling of nutritionally important metabolites in green/red and green perilla (<i>Perilla frutescens</i> Britt.) cultivars: A comparative study. <i>Industrial Crops and Products</i> , 2020 , 151, 112441	5.9	15
31	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	2.8	13
30	In vitro propagation, carotenoid, fatty acid and tocopherol content of <i>Ajuga multiflora</i> Bunge. <i>3 Biotech</i> , 2016 , 6, 91	2.8	13
29	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	5.9	13
28	Micropropagation and Quantification of Bioactive Compounds in (<i>L.</i>) Gray. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	11
27	Omega-3 Polyunsaturated Fatty Acids (PUFAs): Emerging Plant and Microbial Sources, Oxidative Stability, Bioavailability, and Health Benefits-A Review. <i>Antioxidants</i> , 2021 , 10,	7.1	11
26	Edible mushrooms show significant differences in sterols and fatty acid compositions. <i>South African Journal of Botany</i> , 2021 , 141, 344-356	2.9	11
25	Recent advances in the therapeutic application of short-chain fatty acids (SCFAs): An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-21	11.5	10
24	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	2.8	10
23	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> , 2015 , 67, 489-95	3.7	10
22	Advances in Lipid Extraction Methods-A Review.. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	10
21	Characterization of nutritionally important phytoconstituents in bitter melon (<i>Momordica charantia</i> L.) fruits by HPLC/DAD and GC/MS. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 119-125	2.8	9
20	<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	3.6	9
19	Characterization of nutritionally important lipophilic constituents from brown kelp <i>Ecklonia radiata</i> (C. Ag.) J. Agardh. <i>Food Chemistry</i> , 2021 , 340, 127897	8.5	9
18	Cytotoxic and apoptotic potential of extracts on human cancer cell lines. <i>Bioengineered</i> , 2019 , 10, 501-512	5.7	7
17	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,	4.9	7

16	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	2.8	7
15	Phase behavior, thermodynamic and rheological properties of ovalbumin/dextran sulfate: Effect of biopolymer ratio and salt concentration. <i>Food Hydrocolloids</i> , 2021 , 118, 106777	10.6	7
14	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	5.9	6
13	Micropropagation and Subsequent Enrichment of Carotenoids, Fatty Acids, and Tocopherol Contents in <i>L. Frontiers in Chemistry</i> , 2017 , 5, 77	5	5
12	Carotenoids: Dietary Sources, Extraction, Encapsulation, Bioavailability, and Health Benefits-A Review of Recent Advancements.. <i>Antioxidants</i> , 2022 , 11,	7.1	5
11	Phytosterol Profiling of Apiaceae Family Seeds Spices Using GC-MS. <i>Foods</i> , 2021 , 10,	4.9	4
10	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,	4.8	4
9	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,	4.9	4
8	Dextran sulfate facilitates egg white protein to form transparent hydrogel at neutral pH: Structural, functional, and degradation properties. <i>Food Hydrocolloids</i> , 2022 , 122, 107094	10.6	4
7	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	6.2	3
6	Trichovariability in rhizosphere soil samples and their biocontrol potential against downy mildew pathogen in pearl millet. <i>Scientific Reports</i> , 2021 , 11, 9517	4.9	3
5	Age of Laying Hens Significantly Influences the Content of Nutritionally Vital Lipophilic Compounds in Eggs. <i>Foods</i> , 2020 , 10,	4.9	3
4	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	2.8	2
3	Anticancer Potential of Lipophilic Constituents of Eleven Shellfish Species Commonly Consumed in Korea. <i>Antioxidants</i> , 2021 , 10,	7.1	2
2	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	3.1	2
1	Emerging Roles of Carotenoids in the Survival and Adaptations of Microbes. <i>Indian Journal of Microbiology</i> , 2019 , 59, 125-127	3.7	2