Ramesh Kumar Saini

List of Publications by Year in Descending Order

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	Bioactive Compounds of Citrus Fruits: A Review of Composition and Health Benefits of Carotenoids, Flavonoids, Limonoids, and Terpenes.. *Antioxidants*, **2022**, 11,	7.1	15
68	Dextran sulfate facilitates egg white protein to form transparent hydrogel at neutral pH: Structural, functional, and degradation properties. *Food Hydrocolloids*, **2022**, 122, 107094	10.6	4
67	Carotenoids: Dietary Sources, Extraction, Encapsulation, Bioavailability, and Health Benefits-A Review of Recent Advancements.. *Antioxidants*, **2022**, 11,	7.1	5
66	Anticancer Potential of Lipophilic Constituents of Eleven Shellfish Species Commonly Consumed in Korea. *Antioxidants*, **2021**, 10,	7.1	2
65	Omega-3 Polyunsaturated Fatty Acids (PUFAs): Emerging Plant and Microbial Sources, Oxidative Stability, Bioavailability, and Health Benefits-A Review. *Antioxidants*, **2021**, 10,	7.1	11
64	Phytosterol Profiling of Apiaceae Family Seeds Spices Using GC-MS. *Foods*, **2021**, 10,	4.9	4
63	Recent advances in the therapeutic application of short-chain fatty acids (SCFAs): An updated review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-21	11.5	10
62	Spices in the Apiaceae Family Represent the Healthiest Fatty Acid Profile: A Systematic Comparison of 34 Widely Used Spices and Herbs. *Foods*, **2021**, 10,	4.9	4
61	Trichovariability in rhizosphere soil samples and their biocontrol potential against downy mildew pathogen in pearl millet. *Scientific Reports*, **2021**, 11, 9517	4.9	3
60	Characterization of nutritionally important lipophilic constituents from brown kelp Ecklonia radiata (C. Ag.) J. Agardh. *Food Chemistry*, **2021**, 340, 127897	8.5	9
59	Edible mushrooms show significant differences in sterols and fatty acid compositions. *South African Journal of Botany*, **2021**, 141, 344-356	2.9	11
58	Phase behavior, thermodynamic and rheological properties of ovalbumin/dextran sulfate: Effect of biopolymer ratio and salt concentration. *Food Hydrocolloids*, **2021**, 118, 106777	10.6	7
57	Advances in Lipid Extraction Methods-A Review.. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	10
56	Korean Maize Hybrids Present Significant Diversity in Fatty Acid Composition: An Investigation to Identify PUFA-Rich Hybrids for a Healthy Diet. *Frontiers in Nutrition*, **2020**, 7, 578761	6.2	3
55	Pro-Oxidant Actions of Carotenoids in Triggering Apoptosis of Cancer Cells: A Review of Emerging Evidence. *Antioxidants*, **2020**, 9,	7.1	45
54	Protective effects of lycopene in cancer, cardiovascular, and neurodegenerative diseases: An update on epidemiological and mechanistic perspectives. *Pharmacological Research*, **2020**, 155, 104730	10.2	51
53	Dietary carotenoids in cancer chemoprevention and chemotherapy: A review of emerging evidence. *Pharmacological Research*, **2020**, 157, 104830	10.2	40

52	Profiling of nutritionally important metabolites in green/red and green perilla (Perilla frutescens Britt.) cultivars: A comparative study. *Industrial Crops and Products*, **2020**, 151, 112441	5.9	15
51	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	5.7	18
50	Low Dose Astaxanthin Treatments Trigger the Hormesis of Human Astroglioma Cells by Up-Regulating the Cyclin-Dependent Kinase and Down-Regulated the Tumor Suppressor Protein P53. *Biomedicines*, **2020**, 8,	4.8	4
49	Red Shrimp Are a Rich Source of Nutritionally Vital Lipophilic Compounds: A Comparative Study among Edible Flesh and Processing Waste. *Foods*, **2020**, 9,	4.9	7
48	Age of Laying Hens Significantly Influences the Content of Nutritionally Vital Lipophilic Compounds in Eggs. *Foods*, **2020**, 10,	4.9	3
47	Micropropagation and Quantification of Bioactive Compounds in (L.) Gray. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	11
46	Lutein derived from marigold (Tagetes erecta) 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	4.7	33
45	Production of bioactive compounds in cladode culture of Turbinicarpus valdezianus (H. Moeller) Glass & R. C. Foster. *Industrial Crops and Products*, **2019**, 138, 111491	5.9	6
44	Cytotoxic and apoptotic potential of extracts on human cancer cell lines. *Bioengineered*, **2019**, 10, 501-512	5.7	7
43	Chemopreventive Effect of β-Cryptoxanthin on Human Cervical Carcinoma (HeLa) Cells Is Modulated through Oxidative Stress-Induced Apoptosis. *Antioxidants*, **2019**, 9,	7.1	16
42	Bacillus subtilis CBR05 for Tomato (Solanum lycopersicum) Fruits in South Korea as a Novel Plant Probiotic Bacterium (PPB): Implications from Total Phenolics, Flavonoids, and Carotenoids Content for Fruit Quality. *Agronomy*, **2019**, 9, 838	3.6	9
41	Microbial platforms to produce commercially vital carotenoids at industrial scale: an updated review of critical issues. *Journal of Industrial Microbiology and Biotechnology*, **2019**, 46, 657-674	4.2	52
40	Emerging Roles of Carotenoids in the Survival and Adaptations of Microbes. *Indian Journal of Microbiology*, **2019**, 59, 125-127	3.7	2
39	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	2.8	33
38	An updated review on use of tomato pomace and crustacean processing waste to recover commercially vital carotenoids. *Food Research International*, **2018**, 108, 516-529	7	47
37	Omega-3 and omega-6 polyunsaturated fatty acids: Dietary sources, metabolism, and significance - A review. *Life Sciences*, **2018**, 203, 255-267	6.8	409
36	Carotenoid extraction methods: A review of recent developments. *Food Chemistry*, **2018**, 240, 90-103	8.5	341
35	Metabolite profiling of green, green/red, and red lettuce cultivars: Variation in health beneficial compounds and antioxidant potential. *Food Research International*, **2018**, 105, 361-370	7	51

34	Metabolite profiling and antioxidant activities of white, red, and black rice (Oryza sativa L.) grains. *Journal of Food Measurement and Characterization*, **2018**, 12, 2484-2492	2.8	7
33	An efficient one-step scheme for the purification of major xanthophyll carotenoids from lettuce, and assessment of their comparative anticancer potential. *Food Chemistry*, **2018**, 266, 56-65	8.5	16
32	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	5.7	29
31	Minimally processed ready-to-eat baby-leaf vegetables: Production, processing, storage, microbial safety, and nutritional potential. *Food Reviews International*, **2017**, 33, 644-663	5.5	28
30	Progress in Microbial Carotenoids Production. *Indian Journal of Microbiology*, **2017**, 57, 129-130	3.7	47
29	Fatty acid and carotenoid composition of bitter melon (Momordica charantia L.) seed arils: a potentially valuable source of lycopene. *Journal of Food Measurement and Characterization*, **2017**, 11, 1266-1273	2.8	13
28	Comparative Study of Tocopherol Contents and Fatty Acids Composition in Twenty Almond Cultivars of Afghanistan. *JAOCS, Journal of the American Oil ChemistsvSociety*, **2017**, 94, 805-817	1.8	22
27	Ripening improves the content of carotenoid, □-tocopherol, and polyunsaturated fatty acids in tomato (Solanum lycopersicum L.) fruits. *3 Biotech*, **2017**, 7, 43	2.8	19
26	Fatty acids, tocopherols, phenolic and antioxidant properties of six citrus fruit species: a comparative study. *Journal of Food Measurement and Characterization*, **2017**, 11, 1665-1675	2.8	15
25	Characterization of total phenolics, antioxidant and antiplatelet activity of unpolished and polished rice varieties. *Journal of Food Measurement and Characterization*, **2017**, 11, 236-244	2.8	2
24	Characterization of nutritionally important phytoconstituents in bitter melon (Momordica charantia L.) fruits by HPLC□DAD and GC□MS. *Journal of Food Measurement and Characterization*, **2017**, 11, 119-125	2.8	9
23	Extraction of antioxidants and flavonoids from yuzu (Citrus junos Sieb ex Tanaka) peels: a response surface methodology study. *Journal of Food Measurement and Characterization*, **2017**, 11, 364-379	2.8	21
22	Micropropagation and Subsequent Enrichment of Carotenoids, Fatty Acids, and Tocopherol Contents in L. *Frontiers in Chemistry*, **2017**, 5, 77	5	5
21	Relative bioavailability of folate from the traditional food plant Moringa oleifera L. as evaluated in a rat model. *Journal of Food Science and Technology*, **2016**, 53, 511-20	3.3	30
20	In vitro propagation, carotenoid, fatty acid and tocopherol content of Ajuga multiflora Bunge. *3 Biotech*, **2016**, 6, 91	2.8	13
19	Tocopherols and tocotrienols in plants and their products: A review on methods of extraction, chromatographic separation, and detection. *Food Research International*, **2016**, 82, 59-70	7	100
18	Characterization of nutritionally important phytoconstituents in minimally processed ready-to-eat baby-leaf vegetables using HPLC□DAD and GC□MS. *Journal of Food Measurement and Characterization*, **2016**, 10, 341-349	2.8	15
17	Bioactive compounds in hyperhydric and normal micropropagated shoots of Aronia melanocarpa (Michx.) Elliott. *Industrial Crops and Products*, **2016**, 83, 31-38	5.9	13

16	GC-MS and HPLC-DAD analysis of fatty acids and tocopherols in sweet peppers (Capsicum annuum L.). *Journal of Food Measurement and Characterization*, **2016**, 10, 685-689	2.8	10
15	Food science and technology for management of iron deficiency in humans: A review. *Trends in Food Science and Technology*, **2016**, 53, 13-22	15.3	27
14	Identification and genetic diversity analysis of Memecylon species using ISSR, RAPD and Gene-based DNA barcoding tools. *Electronic Journal of Biotechnology*, **2016**, 24, 1-8	3.1	2
13	Phytochemicals of Moringa oleifera: a review of their nutritional, therapeutic and industrial significance. *3 Biotech*, **2016**, 6, 203	2.8	136
12	Folates: Chemistry, analysis, occurrence, biofortification and bioavailability. *Food Research International*, **2016**, 89, 1-13	7	62
11	Carotenoids from fruits and vegetables: Chemistry, analysis, occurrence, bioavailability and biological activities. *Food Research International*, **2015**, 76, 735-750	7	388
10	Stability of carotenoids and tocopherols in ready-to-eat baby-leaf lettuce and salad rocket during low-temperature storage. *International Journal of Food Sciences and Nutrition*, **2015**, 67, 489-95	3.7	10
9	GC-FID/MS Analysis of Fatty Acids in Indian Cultivars of Moringa oleifera: Potential Sources of PUFA. *JAOCS, Journal of the American Oil ChemistsvSociety*, **2014**, 91, 1029-1034	1.8	44
8	Carotenoid content in vegetative and reproductive parts of commercially grown Moringa oleifera Lam. cultivars from India by LC-APCI-MS. *European Food Research and Technology*, **2014**, 238, 971-978	3.4	44
7	Effect of dehydration methods on retention of carotenoids, tocopherols, ascorbic acid and antioxidant activity in Moringa oleifera leaves and preparation of a RTE product. *Journal of Food Science and Technology*, **2014**, 51, 2176-82	3.3	75
6	Elicitors, SA and MJ enhance carotenoids and tocopherol biosynthesis and expression of antioxidant related genes in Moringa oleifera Lam. leaves. *Acta Physiologiae Plantarum*, **2014**, 36, 2695-2704	2.6	38
5	Dietary iron supplements and Moringa oleifera leaves influence the liver hepcidin messenger RNA expression and biochemical indices of iron status in rats. *Nutrition Research*, **2014**, 34, 630-8	4	51
4	Genetic diversity of commercially grown Moringa oleifera Lam. cultivars from India by RAPD, ISSR and cytochrome P450-based markers. *Plant Systematics and Evolution*, **2013**, 299, 1205-1213	1.3	41
3	Augmentation of major isoflavones in Glycine max L. through the elicitor-mediated approach. *Acta Botanica Croatica*, **2013**, 72, 311-322	0.8	18
2	Rapid in vitro regeneration method for Moringa oleifera and performance evaluation of field grown nutritionally enriched tissue cultured plants. *3 Biotech*, **2012**, 2, 187-192	2.8	33
1	Efficiency of RAPD, SSR and cytochrome P450 gene based markers in accessing genetic variability amongst finger millet (Eleusine coracana) accessions. *Molecular Biology Reports*, **2010**, 37, 4075-82	2.8	34