

# Bhagyalakshmi Neelwarne

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/309119/publications.pdf>

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24  
papers

405  
citations

1163117

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h-index

1125743

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g-index

49  
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49  
docs citations

49  
times ranked

601  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical nature, stability and bioefficacies of anthocyanins from fruit peel of syzygium cumini Skeels. Food Chemistry, 2007, 105, 619-627.	8.2	117
2	Carotenoid content, its stability during drying and the antioxidant activity of commercial coriander (Coriandrum sativum L.) varieties. Food Research International, 2012, 45, 342-350.	6.2	72
3	Enhancement of Folate Content and Its Stability Using Food Grade Elicitors in Coriander (Coriandrum) Tj ETQq1 1 0.784314 rgBT /Ov	3.2	30
4	Hyperhydricity-Related Morphologic and Biochemical Changes in Vanilla (Vanilla planifolia). Journal of Plant Growth Regulation, 2009, 28, 46-57.	5.1	29
5	The effect of plant regulators on the concentration of carotenoids and phenolic compounds in foliage of coriander. LWT - Food Science and Technology, 2014, 56, 101-110.	5.2	26
6	Salicylic acid-induced elicitation of folates in coriander (Coriandrum sativum L.) improves bioaccessibility and reduces pro-oxidant status. Food Chemistry, 2013, 136, 569-575.	8.2	21
7	Effects of methyl jasmonate and carotenogenic inhibitors on gene expression and carotenoid accumulation in coriander (Coriandrum sativum L.) foliage. Food Research International, 2018, 111, 11-19.	6.2	12
8	Polyamine Induction in Postharvest Banana Fruits in Response to NO Donor SNP Occurs via l-Arginine Mediated Pathway and Not via Competitive Diversion of S-Adenosyl-l-Methionine. Antioxidants, 2019, 8, 358.	5.1	10
9	Carbohydrate changes in ripening Capsicum annum in relation to textural degradation. European Food Research and Technology, 1998, 206, 121-125.	0.6	9
10	Evaluation of folate-binding proteins and stability of folates in plant foliages. Food Chemistry, 2018, 242, 555-559.	8.2	9
11	Inhibition of LDL oxidation and oxidized LDL-induced foam cell formation in RAW 264.7 cells show anti-atherogenic properties of a foliar methanol extract of Scoparia dulcis. Pharmacognosy Magazine, 2014, 10, 240.	0.6	7
12	Exploring AOX gene diversity. , 2015, , 239-254.		6
13	From AOX diversity to functional marker development. , 2015, , 233-237.		6
14	Augmentation of pyrethrins content in callus of Chrysanthemum cinerariaefolium and establishing its insecticidal activity by molecular docking of NavMS Sodium Channel Pore receptor. 3 Biotech, 2018, 8, 367.	2.2	6
15	Novel Folate Binding Protein in Arabidopsis Expressed during Salicylic Acid-Induced Folate Accumulation. Journal of Agricultural and Food Chemistry, 2018, 66, 505-511.	5.2	5
16	AOX gene diversity in Arabidopsis ecotypes. , 2015, , 255-259.		4
17	AOX gene diversity can affect DNA methylation and genome organization relevant for functional marker development. , 2015, , 281-285.		4
18	Evolution of AOX genes across kingdoms and the challenge of classification. , 2015, , 267-272.		1

#	ARTICLE	IF	CITATIONS
19	AOXdiversity studies stimulate novel tool development for phenotyping. , 2015, , 299-304.		1
20	CanAOXgene diversity mark herbal tea quality? A proposal. , 2015, , 311-313.		1
21	Cellular Antioxidant Defenses and Amelioration by Biopigments with Particular Focus on mRNA Oxidations. ACS Symposium Series, 2012, , 487-519.	0.5	0
22	Functional marker development fromAOXgenes requires deep phenotyping and individualized diagnosis. , 2015, , 273-280.		0
23	AOXin parasitic nematodes. , 2015, , 315-318.		0
24	Protocols. , 2015, , 345-345.		0