

Hafiz Ansar Rasul Suleria

List of Publications by Year in descending order

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Version: 2024-02-01

206
papers

9,349
citations

61945

43
h-index

49868

87
g-index

212
all docs

212
docs citations

212
times ranked

12491
citing authors

#	ARTICLE	IF	CITATIONS
1	The global, regional, and national burden of inflammatory bowel disease in 195 countries and territories, 1990â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>The Lancet Gastroenterology and Hepatology</i> , 2020, 5, 17-30.	3.7	1,200
2	The global, regional, and national burden of cirrhosis by cause in 195 countries and territories, 1990â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>The Lancet Gastroenterology and Hepatology</i> , 2020, 5, 245-266.	3.7	823
3	Proanthocyanidins: A comprehensive review. <i>Biomedicine and Pharmacotherapy</i> , 2019, 116, 108999.	2.5	444
4	Natural polyphenols: An overview. <i>International Journal of Food Properties</i> , 2017, 20, 1689-1699.	1.3	423
5	Turmeric and Its Major Compound Curcumin on Health: Bioactive Effects and Safety Profiles for Food, Pharmaceutical, Biotechnological and Medicinal Applications. <i>Frontiers in Pharmacology</i> , 2020, 11, 01021.	1.6	345
6	The global, regional, and national burden of oesophageal cancer and its attributable risk factors in 195 countries and territories, 1990â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>The Lancet Gastroenterology and Hepatology</i> , 2020, 5, 582-597.	3.7	241
7	A comprehensive review of the health perspectives of resveratrol. <i>Food and Function</i> , 2017, 8, 4284-4305.	2.1	214
8	Tomato (<i>Solanum lycopersicum</i>) Carotenoids and Lycopenes Chemistry; Metabolism, Absorption, Nutrition, and Allied Health Claimsâ€”A Comprehensive Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 919-929.	5.4	192
9	Marine-Based Nutraceuticals: An Innovative Trend in the Food and Supplement Industries. <i>Marine Drugs</i> , 2015, 13, 6336-6351.	2.2	176
10	Screening and Characterization of Phenolic Compounds and Their Antioxidant Capacity in Different Fruit Peels. <i>Foods</i> , 2020, 9, 1206.	1.9	160
11	Diet, Lifestyle and Cardiovascular Diseases: Linking Pathophysiology to Cardioprotective Effects of Natural Bioactive Compounds. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 2326.	1.2	146
12	Immunity: Plants as Effective Mediators. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1298-1308.	5.4	137
13	Onion: Nature Protection Against Physiological Threats. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 50-66.	5.4	131
14	Physicochemical Characteristics, Functional Properties, and Nutritional Benefits of Peanut Oil: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1562-1575.	5.4	129
15	Marine bioactive compounds and health promoting perspectives; innovation pathways for drug discovery. <i>Trends in Food Science and Technology</i> , 2016, 50, 44-55.	7.8	120
16	Myricetin bioactive effects: moving from preclinical evidence to potential clinical applications. <i>BMC Complementary Medicine and Therapies</i> , 2020, 20, 241.	1.2	118
17	LC-ESI-QTOF/MS Characterisation of Phenolic Acids and Flavonoids in Polyphenol-Rich Fruits and Vegetables and Their Potential Antioxidant Activities. <i>Antioxidants</i> , 2019, 8, 405.	2.2	116
18	Curcuminâ€™s Nanomedicine Formulations for Therapeutic Application in Neurological Diseases. <i>Journal of Clinical Medicine</i> , 2020, 9, 430.	1.0	116

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19	The burden of unintentional drowning: global, regional and national estimates of mortality from the Global Burden of Disease 2017 Study. <i>Injury Prevention</i> , 2020, 26, i83-i95.	1.2	109
20	LC-ESI-QTOF/MS Characterization of Phenolic Compounds from Medicinal Plants (Hops and Juniper) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>	1.9	106
21	Global injury morbidity and mortality from 1990 to 2017: results from the Global Burden of Disease Study 2017. <i>Injury Prevention</i> , 2020, 26, i96-i114.	1.2	103
22	Bioactive compounds and health benefits of edible <i>Rumex</i> species-A review. <i>Cellular and Molecular Biology</i> , 2018, 64, 27-34.	0.3	99
23	The global distribution of lymphatic filariasis, 2000â€“18: a geospatial analysis. <i>The Lancet Global Health</i> , 2020, 8, e1186-e1194.	2.9	98
24	Eggshell calcium: A cheap alternative to expensive supplements. <i>Trends in Food Science and Technology</i> , 2019, 91, 219-230.	7.8	95
25	Garlic (<i>Allium sativum</i>): diet based therapy of 21st centuryâ€™a review. <i>Asian Pacific Journal of Tropical Disease</i> , 2015, 5, 271-278.	0.5	92
26	Edible insects as innovative foods: Nutritional and functional assessments. <i>Trends in Food Science and Technology</i> , 2019, 86, 352-359.	7.8	92
27	Morbidity and mortality from road injuries: results from the Global Burden of Disease Study 2017. <i>Injury Prevention</i> , 2020, 26, i46-i56.	1.2	86
28	LC-ESI-QTOF-MS/MS Characterization of Seaweed Phenolics and Their Antioxidant Potential. <i>Marine Drugs</i> , 2020, 18, 331.	2.2	81
29	Lactoferrin (LF): a natural antimicrobial protein. <i>International Journal of Food Properties</i> , 2019, 22, 1626-1641.	1.3	74
30	Mapping geographical inequalities in childhood diarrhoeal morbidity and mortality in low-income and middle-income countries, 2000â€“17: analysis for the Global Burden of Disease Study 2017. <i>Lancet</i> , The, 2020, 395, 1779-1801.	6.3	72
31	The global, regional, and national burden of gastro-oesophageal reflux disease in 195 countries and territories, 1990â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>The Lancet Gastroenterology and Hepatology</i> , 2020, 5, 561-581.	3.7	69
32	Comprehensive Profiling of Most Widely Used Spices for Their Phenolic Compounds through LC-ESI-QTOF-MS2 and Their Antioxidant Potential. <i>Antioxidants</i> , 2021, 10, 721.	2.2	66
33	Black Tea Polyphenols: A Mechanistic Treatise. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1002-1011.	5.4	65
34	Cucurmin, anticancer, & antitumor perspectives: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1271-1293.	5.4	64
35	Effect of Thermal Treatment on Meat Proteins with Special Reference to Heterocyclic Aromatic Amines (HAAs). <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 82-93.	5.4	63
36	LC-ESI-QTOF/MS Profiling of Australian Mango Peel By-Product Polyphenols and Their Potential Antioxidant Activities. <i>Processes</i> , 2019, 7, 764.	1.3	61

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37	Farm to Consumer: Factors Affecting the Organoleptic Characteristics of Coffee. II: Postharvest Processing Factors. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1184-1237.	5.9	60
38	Antioxidants Potential of the Filamentous Fungi (<i>Mucor circinelloides</i>). <i>Nutrients</i> , 2017, 9, 1101.	1.7	57
39	Therapeutic potential of abalone and status of bioactive molecules: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1742-1748.	5.4	55
40	Growth Performance and Characterization of Meat Quality of Broiler Chickens Supplemented with Betaine and Antioxidants under Cyclic Heat Stress. <i>Antioxidants</i> , 2019, 8, 336.	2.2	50
41	Screening of Phenolic Compounds in Australian Grown Berries by LC-ESI-QTOF-MS/MS and Determination of Their Antioxidant Potential. <i>Antioxidants</i> , 2021, 10, 26.	2.2	49
42	Microencapsulation and the Characterization of Polyherbal Formulation (PHF) Rich in Natural Polyphenolic Compounds. <i>Nutrients</i> , 2018, 10, 843.	1.7	48
43	Cinnamon: A Natural Feed Additive for Poultry Health and Production—A Review. <i>Animals</i> , 2021, 11, 2026.	1.0	48
44	Mapping local patterns of childhood overweight and wasting in low- and middle-income countries between 2000 and 2017. <i>Nature Medicine</i> , 2020, 26, 750-759.	15.2	47
45	Gut Microbiota-Polyphenol Interactions in Chicken: A Review. <i>Animals</i> , 2020, 10, 1391.	1.0	45
46	High-Throughput Screening and Characterization of Phenolic Compounds in Stone Fruits Waste by LC-ESI-QTOF-MS/MS and Their Potential Antioxidant Activities. <i>Antioxidants</i> , 2021, 10, 234.	2.2	45
47	The role of green tea extract and powder in mitigating metabolic syndromes with special reference to hyperglycemia and hypercholesterolemia. <i>Food and Function</i> , 2014, 5, 545.	2.1	44
48	Phytochemicals, Nutrition, Metabolism, Bioavailability, and Health Benefits in Lettuce—A Comprehensive Review. <i>Antioxidants</i> , 2022, 11, 1158.	2.2	43
49	Oxidative stability and Sensoric acceptability of functional fish meat product supplemented with plant-based polyphenolic optimal extracts. <i>Lipids in Health and Disease</i> , 2019, 18, 35.	1.2	42
50	Stress-driven discovery in the natural products: A gateway towards new drugs. <i>Biomedicine and Pharmacotherapy</i> , 2019, 109, 459-467.	2.5	42
51	LC-MS/MS-QTOF Screening and Identification of Phenolic Compounds from Australian Grown Herbs and Their Antioxidant Potential. <i>Antioxidants</i> , 2021, 10, 1770.	2.2	42
52	Bioactive compounds and health benefits of edible <i>Rumex</i> species-A review. <i>Cellular and Molecular Biology</i> , 2018, 64, 27-34.	0.3	42
53	Screening and Characterization of Phenolic Compounds from Australian Grown Bananas and Their Antioxidant Capacity. <i>Antioxidants</i> , 2021, 10, 1521.	2.2	41
54	Aqueous garlic extract and its phytochemical profile; special reference to antioxidant status. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 431-439.	1.3	40

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55	LC-ESI-QTOF/MS Characterization of Phenolic Compounds in Palm Fruits (Jelly and Fishtail Palm) and Their Potential Antioxidant Activities. <i>Antioxidants</i> , 2019, 8, 483.	2.2	38
56	<i>Nigella</i> Plants â€“ Traditional Uses, Bioactive Phytoconstituents, Preclinical and Clinical Studies. <i>Frontiers in Pharmacology</i> , 2021, 12, 625386.	1.6	37
57	Identification of phenolic compounds in Australian grown dragon fruits by LC-ESI-QTOF-MS/MS and determination of their antioxidant potential. <i>Arabian Journal of Chemistry</i> , 2021, 14, 103151.	2.3	37
58	Jamun (<i>Syzygium cumini</i>) seed and fruit extract attenuate hyperglycemia in diabetic rats. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017, 7, 750-754.	0.5	36
59	<i>Glycyrrhiza</i> Genus: Enlightening Phytochemical Components for Pharmacological and Health-Promoting Abilities. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-20.	1.9	35
60	LC-ESI-QTOF/MS characterization of bioactive compounds from black spices and their potential antioxidant activities. <i>Journal of Food Science and Technology</i> , 2020, 57, 4671-4687.	1.4	34
61	A Comparative Investigation on Phenolic Composition, Characterization and Antioxidant Potentials of Five Different Australian Grown Pear Varieties. <i>Antioxidants</i> , 2021, 10, 151.	2.2	34
62	Therapeutic Potential of Seaweed Bioactive Compounds. , 0, , .		33
63	LC-ESI-QTOF-MS/MS Characterisation of Phenolics in Herbal Tea Infusion and Their Antioxidant Potential. <i>Fermentation</i> , 2021, 7, 73.	1.4	33
64	Effects of sesame seed extract as a natural antioxidant on the oxidative stability of sunflower oil. <i>Journal of Food Science and Technology</i> , 2018, 55, 4099-4110.	1.4	32
65	Marine anticancer drugs and their relevant targets: a treasure from the ocean. <i>DARU, Journal of Pharmaceutical Sciences</i> , 2019, 27, 491-515.	0.9	32
66	Altered Metabolome of Lipids and Amino Acids Species: A Source of Early Signature Biomarkers of T2DM. <i>Journal of Clinical Medicine</i> , 2020, 9, 2257.	1.0	32
67	Effect of Thermal Treatments on the Formation of Heterocyclic Aromatic Amines in Various Meats. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 376-383.	0.9	31
68	Dietary Lipids Influence Bioaccessibility of Polyphenols from Black Carrots and Affect Microbial Diversity under Simulated Gastrointestinal Digestion. <i>Antioxidants</i> , 2020, 9, 762.	2.2	30
69	The Therapeutic Potential of Wogonin Observed in Preclinical Studies. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021, 2021, 1-9.	0.5	30
70	Comparative Evaluation of Polyphenol Contents and Antioxidant Activities between Ethanol Extracts of <i>Vitex negundo</i> and <i>Vitex trifolia</i> L. Leaves by Different Methods. <i>Plants</i> , 2017, 6, 45.	1.6	27
71	LC-ESI/QTOF-MS Profiling of Chicory and Lucerne Polyphenols and Their Antioxidant Activities. <i>Antioxidants</i> , 2021, 10, 932.	2.2	27
72	Determination and Characterization of Phenolic Compounds from Australia-Grown Sweet Cherries (<i>Prunus avium</i> L.) and Their Potential Antioxidant Properties. <i>ACS Omega</i> , 2021, 6, 34687-34699.	1.6	27

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73	Nutritional and ethnomedicinal scenario of koumiss: A concurrent review. <i>Food Science and Nutrition</i> , 2021, 9, 6421-6428.	1.5	25
74	Bioaccessibility and bioactivities of phenolic compounds from roasted coffee beans during in vitro digestion and colonic fermentation. <i>Food Chemistry</i> , 2022, 386, 132794.	4.2	25
75	Current advances of functional phytochemicals in Nicotiana plant and related potential value of tobacco processing waste: A review. <i>Biomedicine and Pharmacotherapy</i> , 2021, 143, 112191.	2.5	24
76	A Literature-Based Update on <i>Benincasa hispida</i> (Thunb.) Cogn.: Traditional Uses, Nutraceutical, and Phytopharmacological Profiles. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-19.	1.9	24
77	Current and potential uses of bioactive molecules from marine processing waste. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1064-1067.	1.7	23
78	LC-ESI-QTOF/MS characterization of Australian herb and spices (garlic, ginger, and onion) and potential antioxidant activity. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14497.	0.9	22
79	Citrus peel extract and powder attenuate hypercholesterolemia and hyperglycemia using rodent experimental modeling. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017, 7, 870-880.	0.5	21
80	Effect of processing on bioaccessibility and bioavailability of bioactive compounds in coffee beans. <i>Food Bioscience</i> , 2022, 46, 101373.	2.0	21
81	<i>Cyperus</i> spp.: A Review on Phytochemical Composition, Biological Activity, and Health-Promoting Effects. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-17.	1.9	21
82	Plants: A Genus Rich in Vital Nutra-pharmaceuticals-A Review. <i>Iranian Journal of Pharmaceutical Research</i> , 2019, 18, 68-89.	0.3	21
83	Impact of processing and storage on protein digestibility and bioavailability of legumes. <i>Food Reviews International</i> , 2023, 39, 4697-4724.	4.3	21
84	Seaweed Phenolics as Natural Antioxidants, Aquafeed Additives, Veterinary Treatments and Cross-Linkers for Microencapsulation. <i>Marine Drugs</i> , 2022, 20, 445.	2.2	21
85	Evaluation of the Spermatogenic Activity of Polyherbal Formulation in Oligospermic Males. <i>BioMed Research International</i> , 2018, 2018, 1-10.	0.9	20
86	Characterization of Phenolics in Rejected Kiwifruit and Their Antioxidant Potential. <i>Processes</i> , 2021, 9, 781.	1.3	20
87	LC-ESI-QTOF-MS/MS characterization of phenolic compounds from <i>Pyracantha coccinea</i> M.Roem. and their antioxidant capacity. <i>Cellular and Molecular Biology</i> , 2021, 67, 201-211.	0.3	20
88	Screening of phenolic compounds in australian grown grapes and their potential antioxidant activities. <i>Food Bioscience</i> , 2022, 47, 101644.	2.0	20
89	A Question Mark on Iron Deficiency in 185 Million People of Pakistan: Its Outcomes and Prevention. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1617-1635.	5.4	19
90	A Dietary Sugarcane-Derived Polyphenol Mix Reduces the Negative Effects of Cyclic Heat Exposure on Growth Performance, Blood Gas Status, and Meat Quality in Broiler Chickens. <i>Animals</i> , 2020, 10, 1158.	1.0	19

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91	Betaine and Isoquinoline Alkaloids Protect against Heat Stress and Colonic Permeability in Growing Pigs. <i>Antioxidants</i> , 2020, 9, 1024.	2.2	19
92	Phenolic Profiling of Five Different Australian Grown Apples. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2421.	1.3	19
93	Naturally Occurring Bioactives as Antivirals: Emphasis on Coronavirus Infection. <i>Frontiers in Pharmacology</i> , 2021, 12, 575877.	1.6	18
94	Impact of roasting on the phenolic and volatile compounds in coffee beans. <i>Food Science and Nutrition</i> , 2022, 10, 2408-2425.	1.5	18
95	Sugarcane polyphenol and fiber to affect production of short-chain fatty acids and microbiota composition using in vitro digestion and pig faecal fermentation model. <i>Food Chemistry</i> , 2022, 385, 132665.	4.2	18
96	LC-ESI-QTOF-MS/MS Characterization and Estimation of the Antioxidant Potential of Phenolic Compounds from Different Parts of the Lotus (<i>Nelumbo nucifera</i>) Seed and Rhizome. <i>ACS Omega</i> , 2022, 7, 14630-14642.	1.6	18
97	Bioaccessibility and bioavailability changes of phenolic compounds in pumpkins (<i>Cucurbita moschata</i>): A review. <i>Food Bioscience</i> , 2022, 47, 101753.	2.0	17
98	The Quest for Phenolic Compounds from Seaweed: Nutrition, Biological Activities and Applications. <i>Food Reviews International</i> , 2023, 39, 5786-5813.	4.3	16
99	Toxicological and safety evaluation of <i>Nigella sativa</i> lipid and volatile fractions in streptozotocin induced diabetes mellitus. <i>Asian Pacific Journal of Tropical Disease</i> , 2014, 4, S693-S697.	0.5	15
100	Anti-Coagulant and Anti-Thrombotic Properties of Blacklip Abalone (<i>Haliotis rubra</i>): In Vitro and Animal Studies. <i>Marine Drugs</i> , 2017, 15, 240.	2.2	15
101	Dietary Betaine Reduces the Negative Effects of Cyclic Heat Exposure on Growth Performance, Blood Gas Status and Meat Quality in Broiler Chickens. <i>Agriculture (Switzerland)</i> , 2020, 10, 176.	1.4	15
102	Mango rejects and mango waste: Characterization and quantification of phenolic compounds and their antioxidant potential. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15618.	0.9	15
103	Screening of Polyphenols in Tobacco (<i>Nicotiana tabacum</i>) and Determination of Their Antioxidant Activity in Different Tobacco Varieties. <i>ACS Omega</i> , 2021, 6, 25361-25371.	1.6	15
104	Identification and characterization of rhizospheric microbial diversity by 16S ribosomal RNA gene sequencing. <i>Brazilian Journal of Microbiology</i> , 2014, 45, 985-993.	0.8	14
105	Antioxidant activity of polyphenolic extracts of filamentous fungus <i>Mucor circinelloides</i> (WJ11): Extraction, characterization and storage stability of food emulsions. <i>Food Bioscience</i> , 2020, 34, 100525.	2.0	14
106	Mechanistic role of astaxanthin derived from shrimp against certain metabolic disorders. <i>Food Science and Nutrition</i> , 2022, 10, 12-20.	1.5	14
107	Extraction and characterization of polyphenols from non-conventional edible plants and their antioxidant activities. <i>Food Research International</i> , 2022, 157, 111205.	2.9	14
108	Quantification of Mangiferin by High Pressure Liquid Chromatography; Physicochemical and Sensory Evaluation of Functional Mangiferin Drink. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 760-769.	0.9	13

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109	<i>In vitro</i> anti-inflammatory activities of blacklip abalone (<i>Haliotis rubra</i>) in RAW 264.7 macrophages. Food and Agricultural Immunology, 2017, 28, 711-724.	0.7	13
110	In vitro anti-thrombotic and anti-coagulant properties of blacklip abalone (Haliotis rubra) viscera hydrolysate. Analytical and Bioanalytical Chemistry, 2017, 409, 4195-4205.	1.9	13
111	LC-ESI-QTOF-MS/MS Profiling and Antioxidant Activity of Phenolics from Custard Apple Fruit and By-Products. Separations, 2021, 8, 62.	1.1	13
112	Peganum spp.: A Comprehensive Review on Bioactivities and Health-Enhancing Effects and Their Potential for the Formulation of Functional Foods and Pharmaceutical Drugs. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-20.	1.9	13
113	Papaver Plants: Current Insights on Phytochemical and Nutritional Composition Along with Biotechnological Applications. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-23.	1.9	13
114	Bioaccessibility and movement of phenolic compounds from tomato (<i>Solanum lycopersicum</i>) during <i>in vitro</i> gastrointestinal digestion and colonic fermentation. Food and Function, 2022, 13, 4954-4966.	2.1	13
115	Chemical Composition, Biological Activity, and Health-Promoting Effects of Withania somnifera for Pharma-Food Industry Applications. Journal of Food Quality, 2021, 2021, 1-14.	1.4	13
116	Anti-hypercholesterolemic and anti-hyperglycaemic effects of conventional and supercritical extracts of black cumin (Nigella sativa). Asian Pacific Journal of Tropical Biomedicine, 2017, 7, 1014-1022.	0.5	12
117	Evaluation of gamma irradiation and moringa leaf powder on quality characteristics of meat balls under different packaging materials. Journal of Food Processing and Preservation, 2020, 44, e14748.	0.9	12
118	ENCAPSULATING PROPERTIES OF LEGUME PROTEINS: RECENT UPDATES & PERSPECTIVES. International Journal of Food Properties, 2021, 24, 1603-1614.	1.3	12
119	In vitro comparative study of Bougainvillea spectabilis &œstand&œleaves and Bougainvillea variegata leaves in terms of phytochemicals and antimicrobial activity. Chinese Journal of Natural Medicines, 2012, 10, 441-447.	0.7	11
120	Concept of double salt fortification; a tool to curtail micronutrient deficiencies and improve human health status. Journal of the Science of Food and Agriculture, 2014, 94, 2830-2838.	1.7	11
121	Effect of Arabinoxylan and Arabinogalactan on Textural Attributes of Bread. Journal of Food Processing and Preservation, 2015, 39, 1070-1088.	0.9	11
122	In vitro Anti-Thrombotic Activity of Extracts from Blacklip Abalone (Haliotis rubra) Processing Waste. Marine Drugs, 2017, 15, 8.	2.2	11
123	Investigating the Antioxidant Potential of Garlic (Allium sativum) Extracts Through Different Extraction Modes. Current Bioactive Compounds, 2019, 15, 45-50.	0.2	11
124	Identification of Phenolic Compounds in Australian-Grown Bell Peppers by Liquid Chromatography Coupled with Electrospray Ionization-Quadrupole-Time-of-Flight-Mass Spectrometry and Estimation of Their Antioxidant Potential. ACS Omega, 2022, 7, 4563-4576.	1.6	11
125	Propolis to Curb Lifestyle Related Disorders: An Overview. International Journal of Food Properties, 2016, 19, 420-437.	1.3	10
126	Cashew nut allergy; immune health challenge. Trends in Food Science and Technology, 2019, 86, 209-216.	7.8	10

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127	Functional Foods and Human Health: An Overview. , 0, , .		10
128	Ethnomedicinal Use, Phytochemistry, and Pharmacology of <i>Xylocarpus granatum</i> J. Koenig. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-16.	0.5	10
129	Supplementation of Powdered Black Cumin (<i>Nigella sativa</i>) Seeds Reduces the Risk of Hypercholesterolemia. Functional Foods in Health and Disease, 2011, 1, 516.	0.3	10
130	Current Insights into Phytochemistry, Nutritional, and Pharmacological Properties of Prosopis Plants. Evidence-based Complementary and Alternative Medicine, 2022, 2022, 1-18.	0.5	10
131	Phytochemical and Nutritional Profiling of Tomatoes; Impact of Processing on Bioavailability - A Comprehensive Review. Food Reviews International, 2023, 39, 5986-6010.	4.3	10
132	Antioxidant Potential, Physico-chemical, and Sensory Attributes of Cookies Supplemented with Mosambi Peel Extract. International Journal of Fruit Science, 2016, 16, 341-349.	1.2	9
133	Recent advances in the use of phytochemicals to manage gastrointestinal oxidative stress in poultry and pigs. Animal Production Science, 2021, , .	0.6	9
134	Effect of dietary fiber in lowering serum glucose and body weight in sprague dawley rats. Functional Foods in Health and Disease, 2011, 1, 261.	0.3	9
135	Effect of milk-derived bioactive peptides on the lipid stability and functional properties of beef nuggets. Scientific Reports, 2022, 12, 1242.	1.6	9
136	Bioaccessibility of phenolic compounds from sesame seeds (<i>Sesamum indicum</i> L.) during in vitro gastrointestinal digestion and colonic fermentation. Journal of Food Processing and Preservation, 2022, 46, .	0.9	9
137	“Coffee Bean-Related” Agroecological Factors Affecting the Coffee. Reference Series in Phytochemistry, 2018, , 1-67.	0.2	8
138	LC-ESI-QTOF-MS/MS characterization of phenolic compounds from <i>Prosopis farcta</i> (Banks & Sol.) J.F.Macbr. and their potential antioxidant activities. Cellular and Molecular Biology, 2021, 67, 189-200.	0.3	8
139	Food Processing Waste: A Potential Source for Bioactive Compounds. Reference Series in Phytochemistry, 2020, , 625-649.	0.2	8
140	Ethnic and paleolithic diet: Where do they stand in inflammation alleviation? A discussion. Journal of Ethnic Foods, 2017, 4, 236-241.	0.8	7
141	Ultrasound-assisted extraction of guava and papaya leaves for the development of functional shrimp patties. Food Science and Nutrition, 2020, 8, 3923-3935.	1.5	7
142	<i>Capsicum annum</i> Bioactive Compounds: Health Promotion Perspectives. Reference Series in Phytochemistry, 2018, , 1-22.	0.2	7
143	Microencapsulation of microbial antioxidants from <i>Mucor circinelloides</i> , their physico-chemical characterization, in vitro digestion and releasing behaviors in food. Applied Biological Chemistry, 2020, 63, .	0.7	7
144	Storage Stability of Garlic Fortified Chicken Bites. Journal of Food Chemistry and Nanotechnology, 2017, 03, .	0.7	7

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145	Comparative Assessment of Free Radical Scavenging Ability of Green and Red Cabbage Based on Their Antioxidant Vitamins and Phytochemical Constituents. <i>Current Bioactive Compounds</i> , 2020, 16, 1231-1241.	0.2	7
146	A Comparative and Comprehensive Characterization of Polyphenols of Selected Fruits from the Rosaceae Family. <i>Metabolites</i> , 2022, 12, 271.	1.3	7
147	Assessment of the bioaccessibility of phenolics from Australian grown lettuces by in vitro simulated gastrointestinal digestion and colonic fermentation. <i>Food Bioscience</i> , 2022, 48, 101754.	2.0	7
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