Vellingiri Vadivel

List of Publications by Year in descending order

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62 papers	1,639 citations	304602 22 h-index	315616 38 g-index
63 all docs	63 docs citations	63 times ranked	2456 citing authors

#	Article	IF	Citations
1	Essential oil based nanoemulsions to improve the microbial quality of minimally processed fruits and vegetables: A review. Food Research International, 2018, 111, 509-523.	2.9	165
2	Total phenolic content, antioxidant and antidiabetic properties of methanolic extract of raw and traditionally processed Kenyan indigenous food ingredients. LWT - Food Science and Technology, 2012, 45, 269-276.	2.5	94
3	Health benefits of nut consumption with special reference to body weight control. Nutrition, 2012, 28, 1089-1097.	1.1	94
4	Citral nanoemulsion incorporated edible coating to extend the shelf life of fresh cut pineapples. LWT - Food Science and Technology, 2020, 118, 108851.	2.5	89
5	Antioxidant and Antidiabetic Properties of Condensed Tannins in Acetonic Extract of Selected Raw and Processed Indigenous Food Ingredients from Kenya. Journal of Food Science, 2011, 76, C560-7.	1.5	88
6	Antibacterial and antibiofilm activities of linalool nanoemulsions against Salmonella Typhimurium. Food Bioscience, 2019, 28, 57-65.	2.0	78
7	Silver nanoparticle synthesis using Clerodendrum phlomidis leaf extract and preliminary investigation of its antioxidant and anticancer activities. Journal of Molecular Liquids, 2016, 220, 926-930.	2.3	74
8	Use of agricultural waste (coconut shell) for the synthesis of silver nanoparticles and evaluation of their antibacterial activity against selected human pathogens. Microbial Pathogenesis, 2018, 124, 30-37.	1.3	64
9	Bioactive Compounds in Cashew Nut (Anacardium occidentale L.) Kernels: Effect of Different Shelling Methods. Journal of Agricultural and Food Chemistry, 2010, 58, 5341-5346.	2.4	59
10	Contribution of phenolic compounds to the antioxidant potential and type II diabetes related enzyme inhibition properties of Pongamia pinnata L. Pierre seeds. Process Biochemistry, 2011, 46, 1973-1980.	1.8	52
11	Catechin and epicatechin in testa and their association with bioactive compounds in kernels of cashew nut (Anacardium occidentale L.). Food Chemistry, 2011, 128, 1094-1099.	4.2	46
12	Catechin isolated from cashew nut shell exhibits antibacterial activity against clinical isolates of MRSA through ROS-mediated oxidative stress. Applied Microbiology and Biotechnology, 2020, 104, 8279-8297.	1.7	41
13	Gallic acid-coated sliver nanoparticle alters the expression of radiation-induced epithelial-mesenchymal transition in non-small lung cancer cells. Toxicology in Vitro, 2018, 52, 170-177.	1.1	37
14	Effect of certain indigenous processing methods on the bioactive compounds of ten different wild type legume grains. Journal of Food Science and Technology, 2012, 49, 673-684.	1.4	33
15	Insights on the influence of microwave irradiation on the extraction of flavonoids from Terminalia chebula. Separation and Purification Technology, 2016, 170, 224-233.	3.9	33
16	Synthesis of biofunctionalized AgNPs using medicinally important Sida cordifolia leaf extract for enhanced antioxidant and anticancer activities. Materials Letters, 2016, 170, 101-104.	1.3	32
17	Microscopic, phytochemical, HPTLC, GCâ€“MS and NIRS methods to differentiate herbal adulterants: Pepper and papaya seeds. Journal of Herbal Medicine, 2018, 11, 36-45.	1.0	31
18	Antioxidant property of solvent extract and acid/alkali hydrolysates from rice hulls. Food Bioscience, 2015, 11, 85-91.	2.0	30

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19	Antioxidant and Type 2 Diabetes Related Functional Properties of Phytic Acid Extract from Kenyan Local Food Ingredients: Effects of Traditional Processing Methods. Ecology of Food and Nutrition, 2011, 50, 452-471.	0.8	29
20	Exploring the antivirulent and sea food preservation efficacy of essential oil combined with DNase on Vibrio parahaemolyticus. LWT - Food Science and Technology, 2018, 95, 107-115.	2.5	25
21	Antioxidant Potential and Health Relevant Functionality of Traditionally Processed Cassia hirsuta L. Seeds: An Indian Underutilized Food Legume. Plant Foods for Human Nutrition, 2011, 66, 245-253.	1.4	23
22	Potential anti-proliferative activity of AgNPs synthesized using M. longifolia in 4T1 cell line through ROS generation and cell membrane damage. Journal of Photochemistry and Photobiology B: Biology, 2018, 186, 160-168.	1.7	23
23	Green synthesis of silver nanoparticles using Nardostachys jatamansi and evaluation of its anti-biofilm effect against classical colonizers. Microbial Pathogenesis, 2019, 126, 1-5.	1.3	23
24	Antioxidant Potential and Type II Diabetes-Related Enzyme Inhibition of Cassia obtusifolia L.: Effect of Indigenous Processing Methods. Food and Bioprocess Technology, 2012, 5, 2687-2696.	2.6	22
25	Citral and linalool nanoemulsions: impact of synergism and ripening inhibitors on the stability and antibacterial activity against Listeria monocytogenes. Journal of Food Science and Technology, 2020, 57, 1495-1504.	1.4	22
26	Studies on physicochemical and nutritional properties of aerial parts of Cassia occidentalis L.. Journal of Food and Drug Analysis, 2016, 24, 508-515.	0.9	21
27	Effect of Nanoemulsification on the Antibacterial and Anti-biofilm Activities of Selected Spice Essential Oils and Their Major Constituents Against Salmonella enterica Typhimurium. Journal of Cluster Science, 2020, 31, 1123-1135.	1.7	21
28	Bioactive compounds extracted from Indian wild legume seeds: antioxidant and type II diabetesâ€“related enzyme inhibition properties. International Journal of Food Sciences and Nutrition, 2012, 63, 242-245.	1.3	18
29	Effects of an acid/alkaline treatment on the release of antioxidants and cellulose from different agro-food wastes. Waste Management, 2017, 64, 305-314.	3.7	18
30	EFFECT OF VARIOUS PROCESSING METHODS ON THE LEVELS OF ANTINUTRITIONAL CONSTITUENTS AND PROTEIN DIGESTIBILITY OFMUCUNA PRURIENS(L.) DC. VAR.UTILIS(WALL. EX WIGHT) BAKER EX BURCK (VELVET BEAN) SEEDS. Journal of Food Biochemistry, 2008, 32, 795-812.	1.2	17
31	Studies on the incorporation of velvet bean (Mucuna pruriens var. utilis) as an alternative protein source in poultry feed and its effect on growth performance of broiler chickens. Tropical Animal Health and Production, 2010, 42, 1367-1376.	0.5	17
32	Oxidative stress mediated cytotoxicity in leukemia cells induced by active phyto-constituents isolated from traditional herbal drugs of West Bengal. Journal of Ethnopharmacology, 2020, 251, 112527.	2.0	16
33	In vitro antibacterial activity of nut by-products against foodborne pathogens and their application in fresh-cut fruit model. Journal of Food Science and Technology, 2018, 55, 4304-4310.	1.4	14
34	Implementation of Auto-Hydrolysis Process for the Recovery of Antioxidants and Cellulose from Wheat Straw. Applied Sciences (Switzerland), 2020, 10, 6112.	1.3	14
35	Antioxidant and cytoprotective properties of loganic acid isolated from seeds of Strychnos potatorum L. against heavy metal induced toxicity in PBMC model. Drug and Chemical Toxicology, 2022, 45, 239-249.	1.2	13
36	Gallic Acid an Agricultural Byproduct Modulates the Biofilm Matrix Exopolysaccharides of the Phytopathogen Ralstonia solanacearum. Current Microbiology, 2020, 77, 3339-3354.	1.0	13

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37	Flavonoid content in ethanolic extracts of selected raw and traditionally processed indigenous foods consumed by vulnerable groups of Kenya: antioxidant and type II diabetes-related functional properties. International Journal of Food Sciences and Nutrition, 2011, 62, 465-473.	1.3	11
38	Antioxidant, free radical scavenging and type II diabetes-related enzyme inhibition properties of traditionally processed Jequirity bean (Abrus precatorius L.). International Journal of Food Science and Technology, 2011, 46, 2505-2512.	1.3	11
39	Bioactive Compounds in Velvet Bean Seeds: Effect of Certain Indigenous Processing Methods. International Journal of Food Properties, 2012, 15, 1069-1085.	1.3	11
40	Anti-virulence properties of catechin-in-cyclodextrin-in-phospholipid liposome through down-regulation of gene expression in MRSA strains. Microbial Pathogenesis, 2022, 167, 105585.	1.3	10
41	Development, Acceptability, and Nutritional Characteristics of a Low-Cost, Shelf-Stable Supplementary Food Product for Vulnerable Groups in Kenya. Food and Nutrition Bulletin, 2012, 33, 43-52.	0.5	9
42	In vitro studies on antioxidant and cyto-protective activities of polyphenol-rich fraction isolated from Mangifera indica leaf. South African Journal of Botany, 2020, 130, 396-406.	1.2	9
43	Nutrient density score of typical Indonesian foods and dietary formulation using linear programming. Public Health Nutrition, 2012, 15, 2185-2192.	1.1	8
44	Agro food by-products and essential oil constituents curtail virulence and biofilm of Vibrio harveyi. Microbial Pathogenesis, 2019, 135, 103633.	1.3	8
45	Total phenolic content, antioxidant activity, and type II diabetes related functionality of traditionally processed ox-eye bean [Mucuna gigantea (Willd) DC.] seeds: An Indian underutilized food legume. Food Science and Biotechnology, 2011, 20, 783-791.	1.2	7
46	Dietary formulation to overcome micronutrient deficiency status in Indonesia. Nutrition and Food Science, 2012, 42, 362-370.	0.4	7
47	DOCKING STUDIES ON ANTIDIABETIC MOLECULAR TARGETS OF PHYTOCHEMICAL COMPOUNDS OF SYZYGIUM CUMINI (L.) SKEELS. Asian Journal of Pharmaceutical and Clinical Research, 2016, 9, 287.	0.3	7
48	Development and characterization of catechin-in-cyclodextrin-in-phospholipid liposome to eradicate MRSA-mediated surgical site infection: Investigation of their anti-infective efficacy through in vitro and in vivo studies. International Journal of Pharmaceutics, 2021, 609, 121130.	2.6	7
49	Preparation, characterization and in vitro antioxidant and cytotoxicity studies of some 2,4-dichloro-N-[di(alkyl/aryl)carbamothioyl] benzamide derivatives. Chemical Data Collections, 2017, 9-10, 263-276.	1.1	6
50	Investigation of phytochemical constituents of anti-leukemic herbal drugs used by the traditional healers of Purulia, Birbhum and Bankura districts of West Bengal. Natural Product Research, 2020, 34, 3388-3393.	1.0	6
51	Synthesis of spheroid shaped silver nanoparticles using Indian traditional medicinal plant Flacourtia indica and their in vitro anti-proliferative activity. Materials Research Express, 2019, 6, 045032.	0.8	5
52	Apoptotic mechanisms of myricitrin isolated from Madhuca longifolia leaves in HL-60 leukemia cells. Molecular Biology Reports, 2021, 48, 5327-5334.	1.0	5
53	Evaluation of total phenolic content and antioxidant activity of different solvent extracts of leaf material of Spathodea campanulata P. Beauv. and investigation of their proliferation inhibition potential against EAC cell line. Journal of Applied Pharmaceutical Science, 0, , 121-127.	0.7	5
54	Utilization of Anthocyanins-Rich Extract from Banana Bract in the Green Synthesis of AgNPs with Anti-proliferative Potential. Proceedings of the National Academy of Sciences India Section B - Biological Sciences, 2021, 91, 397-406.	0.4	4

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55	Vitexin isolated from Prosopis cineraria leaves induce apoptosis in K-562 leukemia cells via inhibition of the BCR-ABL-Ras-Raf pathway. Journal of Pharmacy and Pharmacology, 2022, 74, 103-111.	1.2	4
56	Antioxidant potential and health relevant functionality of Bauhinia purpurea L. seeds. British Food Journal, 2013, 115, 1025-1037.	1.6	2
57	ROS Mediated Cytotoxicity Exhibited by Cashewnut Shell Extract Coated AgNPs Against Staphylococcus aureus Isolated from Milk. Journal of Cluster Science, 2021, 32, 531-547.	1.7	2
58	Jacalin Hydrocolloid Nanoconjugates Mitigate Methicillin Resistant Staphylococcus aureus (MRSA) Biofilms on Meat Products. ACS Food Science & Technology, 2021, 1, 1030-1040.	1.3	2
59	Pharmacokinetic properties and anti-proliferative mechanisms of vanillin against acute lymphoblastic leukemia (Jurkat) cells. South African Journal of Botany, 2021, 142, 82-87.	1.2	2
60	Phenolic Content in Traditionally Processed Erythrina indica L. Seeds: Antioxidant Potential and Type II Diabetes Related Functionality. Current Nutrition and Food Science, 2011, 7, 200-208.	0.3	1
61	Investigation of in vitro Antioxidant and Anti-inflammatory Activities of Selected Siddha Polyherbal Formulations. Indian Journal of Pharmaceutical Education and Research, 2017, 51, s747-s753.	0.3	1
62	RELATIONSHIP BETWEEN INDIGENOUS PROCESSING METHODS OFXYLIA XYLOCARPASEEDS AND THEIR TOTAL FREE PHENOLICS, ANTIOXIDANT ACTIVITY AND HEALTH-RELEVANT FUNCTIONALITY. Journal of Food Biochemistry, 2013, 37, 343-352.	1.2	0