

Vellingiri Vadivel

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60
papers

1,076
citations

18
h-index

31
g-index

63
ext. papers

1,321
ext. citations

3.7
avg, IF

5.01
L-index

#	Paper	IF	Citations
60	Essential oil based nanoemulsions to improve the microbial quality of minimally processed fruits and vegetables: A review. <i>Food Research International</i> , 2018 , 111, 509-523	7	114
59	Health benefits of nut consumption with special reference to body weight control. <i>Nutrition</i> , 2012 , 28, 1089-97	4.8	74
58	Total phenolic content, antioxidant and antidiabetic properties of methanolic extract of raw and traditionally processed Kenyan indigenous food ingredients. <i>LWT - Food Science and Technology</i> , 2012 , 45, 269-276	5.4	73
57	Silver nanoparticle synthesis using Clerodendrum phlomidis leaf extract and preliminary investigation of its antioxidant and anticancer activities. <i>Journal of Molecular Liquids</i> , 2016 , 220, 926-930 ⁶		63
56	Antioxidant and antidiabetic properties of condensed tannins in acetonetic extract of selected raw and processed indigenous food ingredients from Kenya. <i>Journal of Food Science</i> , 2011 , 76, C560-7	3.4	52
55	Antibacterial and antibiofilm activities of linalool nanoemulsions against Salmonella Typhimurium. <i>Food Bioscience</i> , 2019 , 28, 57-65	4.9	51
54	Citral nanoemulsion incorporated edible coating to extend the shelf life of fresh cut pineapples. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108851	5.4	45
53	Contribution of phenolic compounds to the antioxidant potential and type II diabetes related enzyme inhibition properties of Pongamia pinnata L. Pierre seeds. <i>Process Biochemistry</i> , 2011 , 46, 1973-1980	4.8	42
52	Use of agricultural waste (coconut shell) for the synthesis of silver nanoparticles and evaluation of their antibacterial activity against selected human pathogens. <i>Microbial Pathogenesis</i> , 2018 , 124, 30-37	3.8	39
51	Bioactive compounds in cashew nut (<i>Anacardium occidentale</i> L.) kernels: effect of different shelling methods. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5341-6	5.7	39
50	Gallic acid-coated silver nanoparticle alters the expression of radiation-induced epithelial-mesenchymal transition in non-small lung cancer cells. <i>Toxicology in Vitro</i> , 2018 , 52, 170-177	3.6	29
49	Catechin and epicatechin in testa and their association with bioactive compounds in kernels of cashew nut (<i>Anacardium occidentale</i> L.). <i>Food Chemistry</i> , 2011 , 128, 1094-1099	8.5	28
48	Insights on the influence of microwave irradiation on the extraction of flavonoids from Terminalia chebula. <i>Separation and Purification Technology</i> , 2016 , 170, 224-233	8.3	24
47	Synthesis of biofunctionalized AgNPs using medicinally important Sida cordifolia leaf extract for enhanced antioxidant and anticancer activities. <i>Materials Letters</i> , 2016 , 170, 101-104	3.3	23
46	Antioxidant property of solvent extract and acid/alkali hydrolysates from rice hulls. <i>Food Bioscience</i> , 2015 , 11, 85-91	4.9	22
45	Antioxidant and type 2 diabetes related functional properties of phytic acid extract from Kenyan local food ingredients: effects of traditional processing methods. <i>Ecology of Food and Nutrition</i> , 2011 , 50, 452-71	1.9	22
44	Effect of certain indigenous processing methods on the bioactive compounds of ten different wild type legume grains. <i>Journal of Food Science and Technology</i> , 2012 , 49, 673-84	3.3	20

43	Green synthesis of silver nanoparticles using <i>Nardostachys jatamansi</i> and evaluation of its anti-biofilm effect against classical colonizers. <i>Microbial Pathogenesis</i> , 2019 , 126, 1-5	3.8	19
42	Antioxidant Potential and Type II Diabetes-Related Enzyme Inhibition of <i>Cassia obtusifolia</i> L.: Effect of Indigenous Processing Methods. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2687-2696	5.1	18
41	Microscopic, phytochemical, HPTLC, GCMS and NIRS methods to differentiate herbal adulterants: Pepper and papaya seeds. <i>Journal of Herbal Medicine</i> , 2018 , 11, 36-45	2.3	16
40	Exploring the antivirulent and sea food preservation efficacy of essential oil combined with DNase on <i>Vibrio parahaemolyticus</i> . <i>LWT - Food Science and Technology</i> , 2018 , 95, 107-115	5.4	16
39	Antioxidant potential and health relevant functionality of traditionally processed <i>Cassia hirsuta</i> L. seeds: an Indian underutilized food legume. <i>Plant Foods for Human Nutrition</i> , 2011 , 66, 245-53	3.9	16
38	Effects of an acid/alkaline treatment on the release of antioxidants and cellulose from different agro-food wastes. <i>Waste Management</i> , 2017 , 64, 305-314	8.6	15
37	Studies on physicochemical and nutritional properties of aerial parts of <i>Cassia occidentalis</i> L. <i>Journal of Food and Drug Analysis</i> , 2016 , 24, 508-515	7	15
36	Bioactive compounds extracted from Indian wild legume seeds: antioxidant and type II diabetes-related enzyme inhibition properties. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 242-5	3.7	15
35	Catechin isolated from cashew nut shell exhibits antibacterial activity against clinical isolates of MRSA through ROS-mediated oxidative stress. <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 8279-8297	5.7	14
34	Potential anti-proliferative activity of AgNPs synthesized using <i>M. longifolia</i> in 4T1 cell line through ROS generation and cell membrane damage. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2018 , 186, 160-168	6.7	13
33	EFFECT OF VARIOUS PROCESSING METHODS ON THE LEVELS OF ANTINUTRITIONAL CONSTITUENTS AND PROTEIN DIGESTIBILITY OF <i>MUCUNA PRURIENS</i> (L.) DC. VAR. <i>UTILIS</i> (WALL. EX WIGHT) <i>BAKER EX BURCK</i> (VELVET BEAN) SEEDS. <i>Journal of Food Biochemistry</i> , 2008 , 32, 795-812	3.3	11
32	In vitro antibacterial activity of nut by-products against foodborne pathogens and their application in fresh-cut fruit model. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4304-4310	3.3	10
31	Effect of Nanoemulsification on the Antibacterial and Anti-biofilm Activities of Selected Spice Essential Oils and Their Major Constituents Against <i>Salmonella enterica</i> Typhimurium. <i>Journal of Cluster Science</i> , 2020 , 31, 1123-1135	3	9
30	Oxidative stress mediated cytotoxicity in leukemia cells induced by active phyto-constituents isolated from traditional herbal drugs of West Bengal. <i>Journal of Ethnopharmacology</i> , 2020 , 251, 112527 ⁵		9
29	Gallic Acid an Agricultural Byproduct Modulates the Biofilm Matrix Exopolysaccharides of the Phytopathogen <i>Ralstonia solanacearum</i> . <i>Current Microbiology</i> , 2020 , 77, 3339-3354	2.4	9
28	Agro food by-products and essential oil constituents curtail virulence and biofilm of <i>Vibrio harveyi</i> . <i>Microbial Pathogenesis</i> , 2019 , 135, 103633	3.8	8
27	Bioactive Compounds in Velvet Bean Seeds: Effect of Certain Indigenous Processing Methods. <i>International Journal of Food Properties</i> , 2012 , 15, 1069-1085	3	8
26	Antioxidant, free radical scavenging and type II diabetes-related enzyme inhibition properties of traditionally processed Jequirity bean (<i>Abrus precatorius</i> L.). <i>International Journal of Food Science and Technology</i> , 2011 , 46, 2505-2512	3.8	8

25	Implementation of Auto-Hydrolysis Process for the Recovery of Antioxidants and Cellulose from Wheat Straw. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 6112	2.6	8
24	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. <i>International Journal of Food Sciences and Nutrition</i> , 2011 , 62, 465-73	3.7	7
23	Development, acceptability, and nutritional characteristics of a low-cost, shelf-stable supplementary food product for vulnerable groups in Kenya. <i>Food and Nutrition Bulletin</i> , 2012 , 33, 43-52 ^{1.8}		7
22	Citral and linalool nanoemulsions: impact of synergism and ripening inhibitors on the stability and antibacterial activity against. <i>Journal of Food Science and Technology</i> , 2020 , 57, 1495-1504	3.3	7
21	Studies on the incorporation of velvet bean (<i>Mucuna pruriens</i> var. <i>utilis</i>) as an alternative protein source in poultry feed and its effect on growth performance of broiler chickens. <i>Tropical Animal Health and Production</i> , 2010 , 42, 1367-76	1.7	6
20	Investigation of phytochemical constituents of anti-leukemic herbal drugs used by the traditional healers of Purulia, Birbhum and Bankura districts of West Bengal. <i>Natural Product Research</i> , 2020 , 34, 3388-3393	2.3	6
19	Total phenolic content, antioxidant activity, and type II diabetes related functionality of traditionally processed ox-eye bean [<i>Mucuna gigantea</i> (Willd) DC.] seeds: An Indian underutilized food legume. <i>Food Science and Biotechnology</i> , 2011 , 20, 783-791	3	5
18	Nutrient density score of typical Indonesian foods and dietary formulation using linear programming. <i>Public Health Nutrition</i> , 2012 , 15, 2185-92	3.3	5
17	Synthesis of spheroid shaped silver nanoparticles using Indian traditional medicinal plant <i>Flacourtia indica</i> and their in vitro anti-proliferative activity. <i>Materials Research Express</i> , 2019 , 6, 045032	1.7	5
16	Preparation, characterization and in vitro antioxidant and cytotoxicity studies of some 2,4-dichloro-N-[di(alkyl/aryl)carbamothioyl] benzamide derivatives. <i>Chemical Data Collections</i> , 2017 , 9-10, 263-276	2.1	4
15	DOCKING STUDIES ON ANTIDIABETIC MOLECULAR TARGETS OF PHYTOCHEMICAL COMPOUNDS OF SYZYGIUM CUMINI (L.) SKEELS. <i>Asian Journal of Pharmaceutical and Clinical Research</i> , 2016 , 9, 287	0.4	4
14	In vitro studies on antioxidant and cyto-protective activities of polyphenol-rich fraction isolated from <i>Mangifera indica</i> leaf. <i>South African Journal of Botany</i> , 2020 , 130, 396-406	2.9	3
13	Dietary formulation to overcome micronutrient deficiency status in Indonesia. <i>Nutrition and Food Science</i> , 2012 , 42, 362-370	1.5	3
12	Evaluation of total phenolic content and antioxidant activity of different solvent extracts of leaf material of <i>Spathodea campanulata</i> P. Beauv. and investigation of their proliferation inhibition potential against EAC cell line. <i>Journal of Applied Pharmaceutical Science</i> , 121-127	2	3
11	Antioxidant and cytoprotective properties of loganic acid isolated from seeds of L. against heavy metal induced toxicity in PBMC model. <i>Drug and Chemical Toxicology</i> , 2019 , 1-11	2.3	2
10	Vitexin isolated from <i>Prosopis cineraria</i> leaves induce apoptosis in K-562 leukemia cells via inhibition of the BCR-ABL-Ras-Raf pathway. <i>Journal of Pharmacy and Pharmacology</i> , 2021 ,	4.8	2
9	ROS Mediated Cytotoxicity Exhibited by Cashewnut Shell Extract Coated AgNPs Against <i>Staphylococcus aureus</i> Isolated from Milk. <i>Journal of Cluster Science</i> , 2021 , 32, 531-547	3	2
8	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. <i>International Journal of Pharmaceutics</i> , 2021 , 609, 121130	6.5	2

7	Anti-virulence properties of catechin-in-cyclodextrin-in-phospholipid liposome through down-regulation of gene expression in MRSA strains.. <i>Microbial Pathogenesis</i> , 2022 , 167, 105585	3.8	2
6	Antioxidant potential and health relevant functionality of Bauhinia purpurea L. seeds. <i>British Food Journal</i> , 2013 , 115, 1025-1037	2.8	1
5	Pharmacokinetic properties and anti-proliferative mechanisms of vanillin against acute lymphoblastic leukemia (Jurkat) cells. <i>South African Journal of Botany</i> , 2021 , 142, 82-87	2.9	1
4	RELATIONSHIP BETWEEN INDIGENOUS PROCESSING METHODS OF XYLIA XYLOCARPA SEEDS AND THEIR TOTAL FREE PHENOLICS, ANTIOXIDANT ACTIVITY AND HEALTH-RELEVANT FUNCTIONALITY. <i>Journal of Food Biochemistry</i> , 2013 , 37, 343-352	3.3	
3	Apoptotic mechanisms of myricitrin isolated from Madhuca longifolia leaves in HL-60 leukemia cells. <i>Molecular Biology Reports</i> , 2021 , 48, 5327-5334	2.8	
2	Jacalin Hydrocolloid Nanoconjugates Mitigate Methicillin Resistant Staphylococcus aureus (MRSA) Biofilms on Meat Products. <i>ACS Food Science & Technology</i> , 2021 , 1, 1030-1040		
1	Utilization of Anthocyanins-Rich Extract from Banana Bract in the Green Synthesis of AgNPs with Anti-proliferative Potential. <i>Proceedings of the National Academy of Sciences India Section B - Biological Sciences</i> , 2021 , 91, 397-406	1.4	