Rajeev Kapila

List of Publications by Year
in descending order

76	2,013	218677	289244
papers	citations	26 h-index	40 g-index

78	78	78	2399
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Dietary metabolites derived from gut microbiota: critical modulators of epigenetic changes in mammals. Nutrition Reviews, 2017, 75, 374-389.	5.8	165
2	Transepithelial transport of milk derived bioactive peptide VLPVPQK. Food Chemistry, 2016, 190, 681-688.	8.2	106
3	Cross-talk between probiotic lactobacilli and host immune system. Journal of Applied Microbiology, 2014, 117, 303-319.	3.1	90
4	Comparative evaluation of cow Î²-casein variants (A1/A2) consumption on Th2-mediated inflammatory response in mouse gut. European Journal of Nutrition, 2014, 53, 1039-1049.	3.9	79
5	Antioxidative peptide derived from enzymatic digestion of buffalo casein. International Dairy Journal, 2015, 42, 1-5.	3.0	76
6	Dietary supplementation of milk fermented with probiotic Lactobacillus fermentum enhances systemic immune response and antioxidant capacity in aging mice. Nutrition Research, 2014, 34, 968-981.	2.9	68
7	Improvement in Th1/Th2 immune homeostasis, antioxidative status and resistance to pathogenic E. coli on consumption of probiotic Lactobacillus rhamnosus fermented milk in aging mice. Age, 2014, 36, 9686.	3.0	65
8	Akt drives buffalo casein-derived novel peptide-mediated osteoblast differentiation. Journal of Nutritional Biochemistry, 2016, 38, 134-144.	4.2	53
9	Antioxidative peptide from milk exhibits antiosteopenic effects through inhibition of oxidative damage and bone-resorbing cytokines in ovariectomized rats. Nutrition, 2017, 43-44, 21-31.	2.4	52
10	Evaluation of anti-diabetic attributes of Lactobacillus rhamnosus MTCC: 5957, Lactobacillus rhamnosus MTCC: 5897 and Lactobacillus fermentum MTCC: 5898 in streptozotocin induced diabetic rats. Microbial Pathogenesis, 2018, 125, 454-462.	2.9	52
11	Consumption of Probiotic Lactobacillus fermentum MTCC: 5898-Fermented Milk Attenuates Dyslipidemia, Oxidative Stress, and Inflammation in Male Rats Fed on Cholesterol-Enriched Diet. Probiotics and Antimicrobial Proteins, 2019, 11, 509-518.	3.9	49
12	Release of Î²-casomorphin-7/5 during simulated gastrointestinal digestion of milk Î²-casein variants from Indian crossbred cattle (Karan Fries). Food Chemistry, 2015, 168, 70-79.	8.2	45
13	Probiotic Dahi containing Lactobacillus acidophilus and Bifidobacterium bifidum modulates immunoglobulin levels and cytokines expression in whey proteins sensitised mice. Journal of the Science of Food and Agriculture, 2016, 96, 3180-3187.	3.5	41
14	Impact of Milk Derived Î²-Casomorphins on Physiological Functions and Trends in Research: A Review. International Journal of Food Properties, 2014, 17, 1726-1741.	3.0	40
15	Consumption of Î²-casomorphins-7/5 induce inflammatory immune response in mice gut through Th2 pathway. Journal of Functional Foods, 2014, 8, 150-160.	3.4	40
16	Effect of supplementation of vitamin E, copper and zinc on the in vitro phagocytic activity and lymphocyte proliferation index of peripartum Sahiwal (Bos indicus) cows. Journal of Animal Physiology and Animal Nutrition, 2013, 97, 315-321.	2.2	35
17	Identification of buffalo casein-derived bioactive peptides with osteoblast proliferation activity. European Food Research and Technology, 2016, 242, 2139-2146.	3.3	34
18	Comparative evaluation of allergic sensitization to milk proteins of cow, buffalo and goat. Small Ruminant Research, 2013, 112, 191-198.	1.2	33

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19	Effect of buffalo casein-derived novel bioactive peptides on osteoblast differentiation. European Journal of Nutrition, 2018, 57, 593-605.	3.9	32
20	Fermented milk with probiotic Lactobacillus rhamnosus S1K3 (MTCC5957) protects mice from salmonella by enhancing immune and nonimmune protection mechanisms at intestinal mucosal level. Journal of Nutritional Biochemistry, 2016, 30, 62-73.	4.2	31
21	Evaluation of the osteoprotective potential of whey derived-antioxidative (YVEEL) and angiotensin-converting enzyme inhibitory (YLLF) bioactive peptides in ovariectomised rats. Food and Function, 2018, 9, 4791-4801.	4.6	31
22	Buffalo Milk Casein Derived Decapeptide (YQEPVLGPVR) Having Bifunctional Anti-inflammatory and Antioxidative Features Under Cellular Milieu. International Journal of Peptide Research and Therapeutics, 2019, 25, 623-633.	1.9	31
23	pH-dependent inhibition of AHL-mediated quorum sensing by cell-free supernatant of lactic acid bacteria in Pseudomonas aeruginosa PAO1. Microbial Pathogenesis, 2020, 142, 104105.	2.9	31
24	Protective effects of casein-derived peptide VLPVPQK against hydrogen peroxideâ€“induced dysfunction and cellular oxidative damage in rat osteoblastic cells. Human and Experimental Toxicology, 2017, 36, 967-980.	2.2	30
25	Age-associated aberrations in mouse cellular and humoral immune responses. Aging Clinical and Experimental Research, 2014, 26, 353-362.	2.9	29
26	Osteoanabolic activity of whey-derived anti-oxidative (MHIRL and YVEEL) and angiotensin-converting enzyme inhibitory (YLLF, ALPMHIR, IPA and WLAHK) bioactive peptides. Peptides, 2018, 99, 1-7.	2.4	29
27	Adherence capability and safety assessment of an indigenous probiotic strain Lactobacillus rhamnosus MTCC-5897. Microbial Pathogenesis, 2019, 130, 120-130.	2.9	29
28	Potential Probiotic Lactobacillus rhamnosus (MTCC-5897) Inhibits Escherichia coli Impaired Intestinal Barrier Function by Modulating the Host Tight Junction Gene Response. Probiotics and Antimicrobial Proteins, 2020, 12, 1149-1160.	3.9	29
29	Feeding probiotic Lactobacillus rhamnosus (MTCC 5897) fermented milk to suckling mothers alleviates ovalbumin-induced allergic sensitisation in mice offspring. British Journal of Nutrition, 2015, 114, 1168-1179.	2.3	28
30	Tmprss2 specific miRNAs as promising regulators for SARS-CoV-2 entry checkpoint. Virus Research, 2021, 294, 198275.	2.2	28
31	Aflatoxin M1 Detoxification Ability of Probiotic Lactobacilli of Indian Origin in In vitro Digestion Model. Probiotics and Antimicrobial Proteins, 2019, 11, 460-469.	3.9	23
32	Casein hydrolysates enhance osteoblast proliferation and differentiation in mouse bone marrow culture. Food Bioscience, 2013, 2, 24-30.	4.4	22
33	Escherichia coli K12: An evolving opportunistic commensal gut microbe distorts barrier integrity in human intestinal cells. Microbial Pathogenesis, 2019, 133, 103545.	2.9	22
34	Lactobacillus fermentum (MTCC-5898) supplementation renders prophylactic action against Escherichia coli impaired intestinal barrier function through tight junction modulation. LWT - Food Science and Technology, 2020, 123, 109118.	5.2	22
35	In vitro phagocytic activity of milk neutrophils during lactation cycle in Murrah buffaloes of different parity. Journal of Animal Physiology and Animal Nutrition, 2010, 94, 706-711.	2.2	21
36	Lactobacillus fermentum(MTCCâ€5898) alleviatesEscherichia coliâ€induced inflammatory responses in intestinal epithelial cells by modulating immune genes and NFâ€ºB signalling. Journal of Applied Microbiology, 2021, 131, 3008-3017.	3.1	21

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37	Comparison of innate immune activation after prolonged feeding of milk fermented with three species of Lactobacilli. Microbiology and Immunology, 2013, 57, 778-784.	1.4	20
38	Consumption of probiotic Lactobacillus rhamnosus (MTCC: 5897) containing fermented milk plays a key role in development of the immune system in newborn mice during the sucklingâ€“weaning transition. Microbiology and Immunology, 2016, 60, 261-267.	1.4	19
39	Health-promoting role of dietary bioactive compounds through epigenetic modulations: a novel prophylactic and therapeutic approach. Critical Reviews in Food Science and Nutrition, 2022, 62, 619-639.	10.3	19
40	Protective effects of potential probiotic Lactobacillus rhamnosus (MTCC-5897) fermented whey on reinforcement of intestinal epithelial barrier function in a colitis-induced murine model. Food and Function, 2021, 12, 6102-6116.	4.6	19
41	Comparative Evaluation of Oral Administration of Probiotic Lactobacilli-fermented Milks on Macrophage Function. Probiotics and Antimicrobial Proteins, 2012, 4, 173-179.	3.9	18
42	Buffalo casein derived peptide can alleviates H 2 O 2 induced cellular damage and necrosis in fibroblast cells. Experimental and Toxicologic Pathology, 2017, 69, 485-495.	2.1	17
43	Effect of tropical thermal stress on peri-implantation immune responses in cows. Theriogenology, 2018, 114, 149-158.	2.1	17
44	Bio-accessible milk casein derived tripeptide (LLY) mediates overlapping anti- inflammatory and anti-oxidative effects under cellular (Caco-2) and in vivo milieu. Journal of Nutritional Biochemistry, 2018, 62, 167-180.	4.2	17
45	Probiotic lactobacilli mediated changes in global epigenetic signatures of human intestinal epithelial cells during Escherichia coli challenge. Annals of Microbiology, 2019, 69, 603-612.	2.6	17
46	Probiotics as Anti-immunosenescence Agents. Food Reviews International, 2013, 29, 201-216.	8.4	16
47	Effect of thermal processing of cow and buffalo milk on the allergenic response to caseins and whey proteins in mice. Journal of the Science of Food and Agriculture, 2013, 93, 2287-2292.	3.5	16
48	Proteomics and transcriptomics study reveals the utility of ISGs as novel molecules for early pregnancy diagnosis in dairy cows. Journal of Reproductive Immunology, 2020, 140, 103148.	1.9	16
49	Antioxidative and anti-inflammatory potential with trans-epithelial transport of a buffalo casein-derived hexapeptide (YFYPQL). Food Bioscience, 2019, 28, 151-163.	4.4	14
50	Casein-derived antioxidative peptide prevents oxidative stress-induced dysfunction in osteoblast cells. PharmaNutrition, 2018, 6, 169-179.	1.7	13
51	Antiosteopenic Effect of Buffalo Milk Casein-Derived Peptide (NAVPITPTL) in Ovariectomized Rats. International Journal of Peptide Research and Therapeutics, 2019, 25, 1147-1158.	1.9	12
52	Safety Assessment of Potential Probiotic Lactobacillus fermentum MTCC-5898 in Murine Model after Repetitive Dose for 28ÂDays (Sub-Acute Exposure). Probiotics and Antimicrobial Proteins, 2020, 12, 259-270.	3.9	12
53	Effect of micronutrient supplementation around calving on the plasma cortisol levels of Murrah buffaloes and Sahiwal and Karan Fries cows. Tropical Animal Health and Production, 2013, 45, 1047-1050.	1.4	11
54	Milk fermented with probiotic strains Lactobacillus rhamnosus MTCC: 5957 and Lactobacillus rhamnosus MTCC: 5897 ameliorates the diet-induced hypercholesterolemia in rats. Annals of Microbiology, 2019, 69, 483-494.	2.6	11

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55	Potential probiotic Lacticaseibacillus rhamnosus MTCC-5897 attenuates Escherichia coli induced inflammatory response in intestinal cells. Archives of Microbiology, 2021, 203, 5703-5713.	2.2	10
56	Anti-apoptotic effect of buffalo milk casein derived bioactive peptide by directing Nrf2 regulation in starving fibroblasts. Food Bioscience, 2020, 35, 100566.	4.4	9
57	Isolation and Characterization of Angiotensin Converting Enzyme Inhibitory Peptide from Buffalo Casein. International Journal of Peptide Research and Therapeutics, 2021, 27, 1481-1491.	1.9	9
58	Physicochemical Characteristics of Novel Cell-Bound Exopolysaccharide from Probiotic Limosilactobacillus fermentum (MTCC 5898) and Its Relation to Antioxidative Activity. Journal of Agricultural and Food Chemistry, 2021, 69, 10338-10349.	5.2	9
59	Nrf2 dependent antiaging effect of milkâ€derived bioactive peptide in old fibroblasts. Journal of Cellular Biochemistry, 2019, 120, 9677-9691.	2.6	8
60	miR300 intervenes Smad3/Î²-catenin/RunX2 crosstalk for therapy with an alternate function as indicative biomarker in osteoporosis. Bone, 2021, 143, 115603.	2.9	8
61	In vivo assessment of iron bioavailability from fortified pearl millet based weaning food. Journal of the Science of Food and Agriculture, 2016, 96, 4410-4415.	3.5	7
62	Biofunctional Attributes of Surface Layer Protein and Cell-Bound Exopolysaccharide from Probiotic Limosilactobacillus fermentum (MTCC 5898). Probiotics and Antimicrobial Proteins, 2022, 14, 360-371.	3.9	7
63	Induction of immune tolerance to caseins and whey proteins by oral intubation in mouse allergy model. Journal of Animal Physiology and Animal Nutrition, 2014, 98, 467-475.	2.2	6
64	Repertoire of Structureâ€“Activity-Based Novel Modified Peptides Elicits Enhanced Osteogenic Potential. Journal of Agricultural and Food Chemistry, 2020, 68, 8308-8320.	5.2	6
65	Whole grains and resistant starch rich, reducedâ€calorie biscuit diet as a hypoglycaemic, hypolipidaemic and insulin stimulator in streptozotocinâ€induced diabetic rats. International Journal of Food Science and Technology, 2017, 52, 118-126.	2.7	5
66	Efficacy of Milk-Derived Bioactive Peptides on Health by Cellular and Animal Models. , 2017, , 303-311.		5
67	C-terminal sequence deletion effect on antioxidative characteristics of VLPVPQK bioactive peptide from buffalo milk casein. LWT - Food Science and Technology, 2020, 119, 108816.	5.2	5
68	Implantation associated changes in expression profile of indoleamine-2, 3-dioxygenase 1, Th1-Th2 cytokines and interferon-stimulated genes on neutrophils and peripheral blood mononuclear cells of crossbred cows. Journal of Reproductive Immunology, 2020, 142, 103188.	1.9	5
69	Double emulsionâ€encapsulated guggul exhibits improved inÂvivo hypocholesterolaemic action in rats. International Journal of Food Science and Technology, 2018, 53, 626-633.	2.7	4
70	Strain-specific effects of probiotic Lactobacilli on mRNA expression of epigenetic modifiers in intestinal epithelial cells. Archives of Microbiology, 2022, 204, .	2.2	4
71	Probiotics in the modulation of maternalâ€“infant immunity: Implications for allergic diseases. Food Reviews International, 2017, 33, 516-537.	8.4	3
72	Comparative evaluation of the protective effects of cow, buffalo and goat milk in glucocorticoidâ€induced bone alterations in mice. International Journal of Dairy Technology, 2021, 74, 316-323.	2.8	2

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73	Dietary intake of pearl millet based weaning food supplemented with iron and vitamin A enhances bioavailability of vitamin A in anemic rats. International Journal for Vitamin and Nutrition Research, 2020, 90, 448-458.	1.5	2
74	Role of fermented dairy foods in human health. Indian Journal of Dairy Science, 2020, 73, 97-110.	0.2	2
75	Milk and Fermented Milk Products in Alleviation of Aging Pathophysiology. , 2017, , 287-292.		1
76	Macrophage-activating factor of bovine colostrum promotes phagocytic activity of murine macrophages and bovine phagocytes. Journal of Reproductive Immunology, 2022, 153, 103660.	1.9	0