Nessar Ahmed

List of Publications by Year in descending order

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NESSAD AHMED

#	Article	IF	CITATIONS
1	Biophysical, Biochemical, and Molecular Docking Investigations of Anti-Glycating, Antioxidant, and Protein Structural Stability Potential of Garlic. Molecules, 2022, 27, 1868.	3.8	5
2	Anti-glycation properties of Illicium verum Hook. f. fruit in-vitro and in a diabetic rat model. BMC Complementary Medicine and Therapies, 2022, 22, 79.	2.7	1
3	Fourteen days of smoking cessation improves muscle fatigue resistance and reverses markers of systemic inflammation. Scientific Reports, 2021, 11, 12286.	3.3	19
4	Serum hepcidin response as a marker of iron deficiency during second trimester of pregnancy: A multicenter cohort study in Lahore Pakistan Journal of Pharmaceutical Sciences, 2021, 34, 2347-2355.	0.2	0
5	<i>Momordica charantia</i> extracts protect against inhibition of endothelial angiogenesis by advanced glycation endproducts <i>in vitro</i> . Food and Function, 2018, 9, 5728-5739.	4.6	14
6	Aged garlic has more potent antiglycation and antioxidant properties compared to fresh garlic extract in vitro. Scientific Reports, 2017, 7, 39613.	3.3	74
7	Biological impact of advanced glycation endproducts on estrogen receptor-positive MCF-7 breast cancer cells. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2017, 1863, 2808-2820.	3.8	24
8	Antiglycation and Antioxidant Properties of Momordica charantia. PLoS ONE, 2016, 11, e0159985.	2.5	41
9	Advanced glycation endproducts increase proliferation, migration and invasion of the breast cancer cell line MDA-MB-231. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2015, 1852, 429-441.	3.8	94
10	Effect of a high monounsaturated fatty acid diet alone or with combined vitamin E and C, or lycopene intake on oxidative stress in patients with type 2 diabetes mellitus. British Journal of Diabetes and Vascular Disease, 2012, 12, 81-86.	0.6	2
11	Natural Products as Anti-glycation Agents: Possible Therapeutic Potential for Diabetic Complications. Current Diabetes Reviews, 2012, 8, 92-108.	1.3	134
12	Relationship Between Total Phenolic Content, Antioxidant Potential, and Antiglycation Abilities of Common Culinary Herbs and Spices. Journal of Medicinal Food, 2012, 15, 1116-1123.	1.5	35
13	Natural inhibitors of advanced glycation endâ€products. Nutrition and Food Science, 2012, 42, 397-404.	0.9	14
14	Blood and hair lead in children with different extents of iron deficiency in Karachi. Environmental Research, 2012, 118, 94-100.	7.5	15
15	Antiglycation and Antioxidant Properties of Soy Sauces. Journal of Medicinal Food, 2011, 14, 1647-1653.	1.5	8
16	Aged garlic extract and S-allyl cysteine prevent formation of advanced glycation endproducts. European Journal of Pharmacology, 2007, 561, 32-38.	3.5	82
17	Comparison of protective effects of aspirin, d-penicillamine and vitamin E against high glucose-mediated toxicity in cultured endothelial cells. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2006, 1762, 551-557.	3.8	11
18	Antiglycation Properties of Aged Garlic Extract: Possible Role in Prevention of Diabetic Complications. Journal of Nutrition, 2006, 136, 796S-799S.	2.9	110

#	Article	IF	CITATIONS
19	Advanced glycation endproducts—role in pathology of diabetic complications. Diabetes Research and Clinical Practice, 2005, 67, 3-21.	2.8	1,222
20	Title is missing!. Molecular and Cellular Biochemistry, 2003, 246, 143-153.	3.1	39
21	A microassay for protein glycation based on the periodate method. Analytical Biochemistry, 1991, 192, 109-111.	2.4	43