Ranjith Arimboor

List of Publications by Year in descending order

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18	760	15 h-index	839398 18 g-index
papers	Citations	II-IIIQEX	g-mdex
18 all docs	18 docs citations	18 times ranked	1124 citing authors

#	Article	IF	CITATIONS
1	Red pepper (Capsicum annuum) carotenoids as a source of natural food colors: analysis and stability—a review. Journal of Food Science and Technology, 2015, 52, 1258-1271.	1.4	162
2	Simultaneous estimation of phenolic acids in sea buckthorn (Hippophaë rhamnoides) using RP-HPLC with DAD. Journal of Pharmaceutical and Biomedical Analysis, 2008, 47, 31-38.	1.4	87
3	Turmeric (<i>Curcuma longa</i> L.) volatile oil inhibits key enzymes linked to type 2 diabetes. International Journal of Food Sciences and Nutrition, 2012, 63, 832-834.	1.3	72
4	Optimization of multi-residue method for targeted screening and quantitation of 243 pesticide residues in cardamom (Elettaria cardamomum) by gas chromatography tandem mass spectrometry (GC-MS/MS) analysis. Chemosphere, 2018, 193, 447-453.	4.2	50
5	HPTLC fingerprinting and quantification of lignans as markers in sesame oil and its polyherbal formulations. Journal of Pharmaceutical and Biomedical Analysis, 2008, 47, 795-801.	1.4	46
6	Integrated processing of fresh Indian sea buckthorn (Hippophae rhamnoides) berries and chemical evaluation of products. Journal of the Science of Food and Agriculture, 2006, 86, 2345-2353.	1.7	43
7	Tetrahydroamentoflavone (THA) from Semecarpus anacardium as a potent inhibitor of xanthine oxidase. Journal of Ethnopharmacology, 2011, 133, 1117-1120.	2.0	38
8	HPLC-DAD-MS/MS profiling of antioxidant flavonoid glycosides in sea buckthorn (<i>Hippophae) Tj ETQq0 0 0 rgB</i>	3T/Qverloc	k ₃ 10 Tf 50 4
9	Turmerin, the antioxidant protein from turmeric (<i>Curcuma longa</i>) exhibits antihyperglycaemic effects. Natural Product Research, 2012, 26, 1654-1658.	1.0	35
10	Effect of Polymerization on Antioxidant and Xanthine Oxidase Inhibitory Potential of Sea Buckthorn (<i>H. rhamnoides</i>) Proanthocyanidins. Journal of Food Science, 2012, 77, C1036-41.	1.5	34
11	Sea Buckthorn (<i>Hippophae rhamnoides</i>) Proanthocyanidins Inhibitâ€, <i>In Vitro</i> â€,Enzymatic Hydrolysis of Protein. Journal of Food Science, 2011, 76, T130-7.	1.5	32
12	Semi-preparative HPLC preparation and HPTLC quantification of tetrahydroamentoflavone as marker in Semecarpus anacardium and its polyherbal formulations. Journal of Pharmaceutical and Biomedical Analysis, 2008, 48, 808-813.	1.4	31
13	In vitro antidiabetic and inhibitory potential of turmeric (Curcuma longa L) rhizome against cellular and LDL oxidation and angiotensin converting enzyme. Journal of Food Science and Technology, 2014, 51, 3910-3917.	1.4	31
14	Persistence and effect of processing on reduction of fipronil and its metabolites in chilli pepper (Capsicum annum L.) fruits. Environmental Monitoring and Assessment, 2014, 186, 5429-5437.	1.3	24
15	Multiresidue Method for Targeted Screening of Pesticide Residues in Spice Cardamom (Elettaria) Tj ETQq1 1 0.78-INTERNATIONAL, 2017, 100, 603-609.	34314 rgBT 0.7	Overlock 1 20
16	RPâ€HPLCâ€DAD method for the estimation of embelin as marker in <i>Embelia ribes</i> and its polyherbal formulations. Biomedical Chromatography, 2011, 25, 600-605.	0.8	14
17	Development and validation of a GC-MS method for analysis of Dithiocarbamate Fungicide residues in the Spices Cardamom (Elettaria cardamomom) and black pepper (Piper nigrum). Journal of Food Science and Technology, 2022, 59, 4097-4107.	1.4	3
18	A Modified QuEChERS Extraction and LC-MS/MS Method for the Determination of Pesticide Residues in Curry Leaves (Murraya koenigii). Current Chromatography, 2019, 6, 30-41.	0.1	2