

# Ranjith Arimboor

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

17  
papers

569  
citations

15  
h-index

18  
g-index

18  
ext. papers

653  
ext. citations

3.3  
avg, IF

3.71  
L-index

#	Paper	IF	Citations
17	A Modified QuEChERS Extraction and LC-MS/MS Method for the Determination of Pesticide Residues in Curry Leaves ( <i>Murraya koenigii</i> ). <i>Current Chromatography</i> , <b>2019</b> , 6, 30-41	0.4	1
16	Optimization of multi-residue method for targeted screening and quantitation of 243 pesticide residues in cardamom ( <i>Elettaria cardamomum</i> ) by gas chromatography tandem mass spectrometry (GC-MS/MS) analysis. <i>Chemosphere</i> , <b>2018</b> , 193, 447-453	8.4	36
15	Multiresidue Method for Targeted Screening of Pesticide Residues in Spice Cardamom () by Liquid Chromatography with Tandem Mass Spectrometry. <i>Journal of AOAC INTERNATIONAL</i> , <b>2017</b> , 100, 603-609	1.7	16
14	Red pepper ( <i>Capsicum annum</i> ) carotenoids as a source of natural food colors: analysis and stability-a review. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 1258-71	3.3	113
13	Persistence and effect of processing on reduction of fipronil and its metabolites in chilli pepper ( <i>Capsicum annum</i> L.) fruits. <i>Environmental Monitoring and Assessment</i> , <b>2014</b> , 186, 5429-37	3.1	16
12	In vitro antidiabetic and inhibitory potential of turmeric ( <i>Curcuma longa</i> L) rhizome against cellular and LDL oxidation and angiotensin converting enzyme. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 3910-7	3.3	22
11	Effect of polymerization on antioxidant and xanthine oxidase inhibitory potential of sea buckthorn ( <i>H. rhamnoides</i> ) proanthocyanidins. <i>Journal of Food Science</i> , <b>2012</b> , 77, C1036-41	3.4	26
10	HPLC-DAD-MS/MS profiling of antioxidant flavonoid glycosides in sea buckthorn ( <i>Hippophae rhamnoides</i> L.) seeds. <i>International Journal of Food Sciences and Nutrition</i> , <b>2012</b> , 63, 730-8	3.7	28
9	Turmerin, the antioxidant protein from turmeric ( <i>Curcuma longa</i> ) exhibits antihyperglycaemic effects. <i>Natural Product Research</i> , <b>2012</b> , 26, 1654-8	2.3	24
8	Turmeric ( <i>Curcuma longa</i> L.) volatile oil inhibits key enzymes linked to type 2 diabetes. <i>International Journal of Food Sciences and Nutrition</i> , <b>2012</b> , 63, 832-4	3.7	48
7	Tetrahydroamentoflavone (THA) from <i>Semecarpus anacardium</i> as a potent inhibitor of xanthine oxidase. <i>Journal of Ethnopharmacology</i> , <b>2011</b> , 133, 1117-20	5	30
6	Sea buckthorn ( <i>Hippophae rhamnoides</i> ) proanthocyanidins inhibit in vitro enzymatic hydrolysis of protein. <i>Journal of Food Science</i> , <b>2011</b> , 76, T130-7	3.4	23
5	RP-HPLC-DAD method for the estimation of embelin as marker in <i>Embelia ribes</i> and its polyherbal formulations. <i>Biomedical Chromatography</i> , <b>2011</b> , 25, 600-5	1.7	10
4	Simultaneous estimation of phenolic acids in sea buckthorn ( <i>Hippophae rhamnoides</i> ) using RP-HPLC with DAD. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2008</b> , 47, 31-8	3.5	71
3	HPTLC fingerprinting and quantification of lignans as markers in sesame oil and its polyherbal formulations. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2008</b> , 47, 795-801	3.5	38
2	Semi-preparative HPLC preparation and HPTLC quantification of tetrahydroamentoflavone as marker in <i>Semecarpus anacardium</i> and its polyherbal formulations. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2008</b> , 48, 808-13	3.5	28
1	Integrated processing of fresh Indian sea buckthorn ( <i>Hippophae rhamnoides</i> ) berries and chemical evaluation of products. <i>Journal of the Science of Food and Agriculture</i> , <b>2006</b> , 86, 2345-2353	4.3	39

