Mani Naiker

List of Publications by Year in descending order

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F2	1 100	686830	454577
52	1,108 citations	13	30 g-index
papers	citations	h-index	g-index
52	52	52	1391
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	A Review of Vitamin D and Its Precursors in Plants and Their Translation to Active Metabolites in Meat. Food Reviews International, 2023, 39, 1770-1798.	4.3	1
2	Carotenoids, ascorbic acid and total phenolic content in the root tissue from five Australian-grown sweet potato cultivars. New Zealand Journal of Crop and Horticultural Science, 2022, 50, 32-47.	0.7	7
3	A cut above the rest: oxidative stress in chronic wounds and the potential role of polyphenols as therapeutics. Journal of Pharmacy and Pharmacology, 2022, 74, 485-502.	1.2	15
4	Development and Validation of a 96-Well Microplate Assay for the Measurement of Total Phenolic Content in Ginger Extracts. Food Analytical Methods, 2022, 15, 413-420.	1.3	10
5	Volatile compounds, phenolic acid profiles and phytochemical content of five Australian finger lime (Citrus australasica) cultivars. LWT - Food Science and Technology, 2022, 154, 112640.	2.5	13
6	Finding alternative uses for Australian rosella (Hibiscus sabdariffa) byproducts: nutritional potential and in vitro digestibility studies. Animal Production Science, 2022, , .	0.6	3
7	A Rapid Non-Destructive Hyperspectral Imaging Data Model for the Prediction of Pungent Constituents in Dried Ginger. Foods, 2022, 11, 649.	1.9	8
8	In vitro Cytotoxic Properties of Crude Polar Extracts of Plants Sourced from Australia. Clinical Complementary Medicine and Pharmacology, 2022, 2, 100022.	0.9	6
9	Attitude and Achievement of First-Year Chemistry Undergraduate Students at The University of the South Pacific. Frontiers in Education, 2022, 7, .	1.2	1
10	Prediction of anthocyanin content and variety in plum extracts using ATR-FTIR spectroscopy and chemometrics. Vibrational Spectroscopy, 2022, 121, 103406.	1.2	12
11	Antioxidative and therapeutic potential of selected Australian plants: A review. Journal of Ethnopharmacology, 2021, 268, 113580.	2.0	37
12	Pungent and volatile constituents of dried Australian ginger. Current Research in Food Science, 2021, 4, 612-618.	2.7	9
13	Hitting the sweet spot: A systematic review of the bioactivity and health benefits of phenolic glycosides from medicinally used plants. Phytotherapy Research, 2021, 35, 3484-3508.	2.8	31
14	Processes, Challenges and Optimisation of Rum Production from Molassesâ€"A Contemporary Review. Fermentation, 2021, 7, 21.	1.4	12
15	Impact of thermal processing on levels of acrylamide in a wheatâ€lentil flour matrix. , 2021, 3, e78.		4
16	A review on biological interactions and management of the cotton bollworm, <i>Helicoverpa armigera</i> (Lepidoptera: Noctuidae). Journal of Applied Entomology, 2021, 145, 467-498.	0.8	37
17	Attitudes and awareness of regional Pacific Island students towards e-learning. International Journal of Educational Technology in Higher Education, 2021, 18, 13.	4.5	20
18	Authentication Using Volatile Composition: A Proof-of-Concept Study on the Volatile Profiles of Fourteen Queensland Ciders. Beverages, 2021, 7, 28.	1.3	7

#	Article	IF	Citations
19	Phenolic Profiles of Ten Australian Faba Bean Varieties. Molecules, 2021, 26, 4642.	1.7	14
20	Partitioning of nutritional and bioactive compounds between the kernel, hull and husk of five new chickpea genotypes grown in Australia. Future Foods, 2021, 4, 100065.	2.4	12
21	Quantitative profiling of gingerol and its derivatives in Australian ginger. Journal of Food Composition and Analysis, 2021, 104, 104190.	1.9	11
22	Phenolic profiles and nutritional quality of four new mungbean lines grown in northern Australia. , 2021, 3, e70.		15
23	Nutritional Quality and Bioactive Constituents of Six Australian Plum Varieties. International Journal of Fruit Science, 2021, 21, 115-132.	1.2	15
24	Australian Ethnomedicinal Plant Extracts Promote Apoptosis-Mediated Cell Death In Human Hepatocellular Carcinoma In Vitro. Pharmacognosy Communications, 2021, 11, 210-213.	0.4	0
25	Infrared Spectroscopy for the Quality Assessment of Habanero Chilli: A Proof-of-Concept Study. Engineering Proceedings, 2021, 8, 19.	0.4	3
26	Changes in Anthocyanin and Antioxidant Contents during Maturation of Australian Highbush Blueberry (Vaccinium corymbosum L.) Cultivars. Engineering Proceedings, 2021, 11, 6.	0.4	2
27	The Phytochemistry and Anticarcinogenic Activity of Noni Juice. Engineering Proceedings, 2021, 11, .	0.4	2
28	Correlations between Capsaicin, Dihydrocapsaicin and Phenolic Content in Habanero Chillies. , 2021, 6,		0
29	Within-Canopy Variation in the Ascorbic Acid Content of Tuckeroo (Cupaniopsis anacardioides) Fruits., 2021, 11,.		1
30	Seeing red: A review of the use of near-infrared spectroscopy (NIRS) in entomology. Applied Spectroscopy Reviews, 2020, 55, 810-839.	3.4	35
31	Nutritional and functional properties of cookies made using downâ€graded lentil – A candidate for novel food production and crop utilization. Cereal Chemistry, 2020, 97, 95-103.	1.1	13
32	Oxidative stress in alzheimer's disease: A review on emergent natural polyphenolic therapeutics. Complementary Therapies in Medicine, 2020, 49, 102294.	1.3	151
33	Loss of <i>trans</i> êresveratrol during storage and ageing of red wines. Australian Journal of Grape and Wine Research, 2020, 26, 385-387.	1.0	7
34	Frostâ€affected lentil (Lens culinaris M.) compositional changes through extrusion: Potential application for the food industry. Cereal Chemistry, 2020, 97, 818-826.	1.1	9
35	Mid-infrared spectroscopy for entomological purposes: A review. Journal of Asia-Pacific Entomology, 2020, 23, 613-621.	0.4	4
36	Potential for Fourier transform infrared (FTIR) spectroscopy toward predicting antioxidant and phenolic contents in powdered plant matrices. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 233, 118228.	2.0	31

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37	Solvent extractions and spectrophotometric protocols for measuring the total anthocyanin, phenols and antioxidant content in plums. Chemical Papers, 2020, 74, 4481-4492.	1.0	33
38	Application of infrared spectroscopy for the prediction of nutritional content and quality assessment of faba bean (<scp><i>Vicia faba</i></scp> L.)., 2020, 2, e40.		7
39	Antioxidative properties and macrochemical composition of five commercial mungbean varieties in Australia., 2020, 2, e27.		25
40	Profiling the varietal antioxidative contents and macrochemical composition in Australian faba beans (<i>Vicia faba</i> L.)., 2020, 2, e28.		32
41	Natural product-derived phytochemicals as potential agents against coronaviruses: A review. Virus Research, 2020, 284, 197989.	1.1	337
42	Waterâ€soluble carbohydrates during fermentation and baking of composite wheat and lentil flourâ€"Implications for enhanced functionality. Cereal Chemistry, 2019, 96, 447-455.	1.1	7
43	Annual ryegrass (Lolium rigidum Gaud) competition altered wheat grain quality: A study under elevated atmospheric CO2 levels and drought conditions. Food Chemistry, 2019, 276, 285-290.	4.2	10
44	Blending studies using wheat and lentil cotyledon flourâ€"Effects on rheology and bread quality. Cereal Chemistry, 2018, 95, 849-860.	1.1	35
45	Antimicrobial Activity of Extracts from Native Plants of Temperate Australia. Pharmacognosy Communications, 2016, 6, 80-84.	0.4	14
46	Attitude to the subject of chemistry in undergraduate nursing students at Fiji National University and Federation University, Australia. Collegian, 2015, 22, 369-375.	0.6	1
47	Approaches and Study Skills Inventory for Students (ASSIST) in an Introductory Course in Chemistry Journal of University Teaching and Learning Practice, 2015, 12, 66-78.	0.6	20
48	Approaches to Study in Undergraduate Nursing Students in Regional Victoria, Australia. International Journal of Nursing Education Scholarship, 2014, 11, 155-164.	0.4	13
49	\hat{l}^2 -Damascenone-yielding precursor(s) from Cabernet Sauvignon grapes. South Pacific Journal of Natural and Applied Sciences, 2001, 19, 11.	0.2	6
50	The Attitudes of Tongan Senior Secondary Students Toward Science. New Zealand Journal of Educational Studies, 0 , 1 .	0.6	2
51	A Simple Isocratic HPLC–UV Method for the Simultaneous Determination of Citrulline and Arginine in Australian Cucurbits and Other Fruits. Food Analytical Methods, 0, , 1.	1.3	4
52	Attitudes towards science among senior secondary students in Fiji. Waikato Journal of Education, 0, 25, 57-72.	0.1	4