

# Asna Urooj

## List of Publications by Year in descending order

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78  
papers

2,145  
citations

257429

24  
h-index

243610

44  
g-index

79  
all docs

79  
docs citations

79  
times ranked

2580  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant properties of various solvent extracts of mulberry ( <i>Morus indica</i> L.) leaves. <i>Food Chemistry</i> , 2007, 102, 1233-1240.	8.2	351
2	Evaluation of antioxidant activity of some plant extracts and their heat, pH and storage stability. <i>Food Chemistry</i> , 2007, 100, 1100-1105.	8.2	166
3	Evaluation of antioxidant activity of some plant extracts and their application in biscuits. <i>Food Chemistry</i> , 2005, 90, 317-321.	8.2	160
4	Evaluation of antioxidant and antimicrobial properties of finger millet polyphenols ( <i>Eleusine</i> ) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tj 50 622 T</i>	8.2	121
5	In vitro hypoglycemic effects of selected dietary fiber sources. <i>Journal of Food Science and Technology</i> , 2011, 48, 285-289.	2.8	95
6	Physico-chemical characteristics of defatted rice bran and its utilization in a bakery product. <i>Journal of Food Science and Technology</i> , 2011, 48, 478-483.	2.8	68
7	Antioxidant activity of extracts from foxtail millet ( <i>Setaria italica</i> ). <i>Journal of Food Science and Technology</i> , 2012, 49, 500-504.	2.8	60
8	Isolation and Characterization of Starch from Pearl Millet ( <i>Pennisetum typhoidium</i> ) Flours. <i>International Journal of Food Properties</i> , 2015, 18, 2675-2687.	3.0	58
9	Effect of processing on nutritionally important starch fractions in rice varieties. <i>International Journal of Food Sciences and Nutrition</i> , 2003, 54, 27-36.	2.8	57
10	Effect of Incorporation of Mint on Texture, Colour and Sensory Parameters of Biscuits. <i>International Journal of Food Properties</i> , 2006, 9, 691-700.	3.0	46
11	Nutrients, antinutrients & bioaccessible mineral content (invitro) of pearl millet as influenced by milling. <i>Journal of Food Science and Technology</i> , 2014, 51, 756-761.	2.8	41
12	Traditional uses, medicinal properties, and phytopharmacology of <i>Ficus racemosa</i> : A review. <i>Pharmaceutical Biology</i> , 2010, 48, 672-681.	2.9	38
13	Effect of storage on resistant starch and amylose content of cerealâ€‘pulse based ready-to-eat commercial products. <i>Food Chemistry</i> , 2007, 102, 1425-1430.	8.2	36
14	<i>In vitro</i> studies on the hypoglycemic potential of <i>Ficus racemosa</i> stem bark. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 397-401.	3.5	36
15	Influence of germination on bioaccessible iron and calcium in pearl millet ( <i>Pennisetum typhoideum</i> ). <i>Journal of Food Science and Technology</i> , 2014, 51, 976-981.	2.8	34
16	Antioxidant Activity in Two Pearl Millet ( <i>Pennisetum typhoideum</i> ) Cultivars as Influenced by Processing. <i>Antioxidants</i> , 2014, 3, 55-66.	5.1	34
17	Effect of processing on the composition of dietary fibre and starch in some legumes. <i>Molecular Nutrition and Food Research</i> , 1995, 39, 132-138.	0.0	33
18	Antioxidant Efficacy of Mulberry ( <i>Morus Indica</i> ) Leaves Extract and Powder in Edible Oil. <i>International Journal of Food Properties</i> , 2010, 13, 1-9.	3.0	33

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19	Moringa oleifera Lam.: Protease activity against blood coagulation cascade. Pharmacognosy Research (discontinued), 2012, 4, 44.	0.6	33
20	Glycaemic responses to cereal-based Indian food preparations in patients with non-insulin-dependent diabetes mellitus and normal subjects. British Journal of Nutrition, 2000, 83, 483-488.	2.3	30
21	Antioxidant properties and stability of aegle marmelos leaves extracts. Journal of Food Science and Technology, 2013, 50, 135-140.	2.8	26
22	Genotoxic and Cytotoxic Properties of Zinc Oxide Nanoparticles Phyto-Fabricated from the Obscure Morning Glory Plant Ipomoea obscura (L.) Ker Gawl. Molecules, 2021, 26, 891.	3.8	26
23	In vitro Starch Digestibility and Nutritionally Important Starch Fractions in Cereals and Their Mixtures. Starch/Staerke, 2003, 55, 94-99.	2.1	25
24	Effect of barley incorporation in bread on its quality and glycemic responses in diabetics. International Journal of Food Sciences and Nutrition, 1998, 49, 265-270.	2.8	24
25	Nutritionally important starch fractions in cereal based Indian food preparations. Food Chemistry, 2001, 75, 241-247.	8.2	24
26	Effect of processing on starch digestibility in some legumes – An in vitro study. Molecular Nutrition and Food Research, 1994, 38, 38-46.	0.0	22
27	Radical scavenging and angiotensin converting enzyme inhibitory activities of standardized extracts of <i>Ficus racemosa</i> stem bark. Phytotherapy Research, 2010, 24, 1839-1843.	5.8	22
28	A Review on Dietary and Non-Dietary Risk Factors Associated with Gastrointestinal Cancer. Journal of Gastrointestinal Cancer, 2016, 47, 247-254.	1.3	22
29	Biosynthesized ZnO-NPs from <i>Morus indica</i> Attenuates Methylglyoxal-Induced Protein Glycation and RBC Damage: In-Vitro, In-Vivo and Molecular Docking Study. Biomolecules, 2019, 9, 882.	4.0	22
30	Dietary Patterns and Anthropometric Measures of Indian Children with Autism Spectrum Disorder. Journal of Autism and Developmental Disorders, 2019, 49, 1586-1598.	2.7	21
31	Application of Phenolic Extracts from Selected Plants in Fruit Juice. International Journal of Food Properties, 2007, 10, 479-488.	3.0	20
32	Hepatoprotective effects of <i>Ficus racemosa</i> stem bark against carbon tetrachloride-induced hepatic damage in albino rats. Pharmaceutical Biology, 2010, 48, 210-216.	2.9	19
33	Protective effects of <i>Ficus racemosa</i> stem bark against doxorubicin-induced renal and testicular toxicity. Pharmacognosy Magazine, 2013, 9, 130.	0.6	18
34	In vitro hypoglycemic effects of <i>Butea monosperma</i> Lam. leaves and bark. Journal of Food Science and Technology, 2014, 51, 308-314.	2.8	18
35	Effect of processing on nutritionally important starch fractions in rice varieties. International Journal of Food Sciences and Nutrition, 2003, 54, 27-36.	2.8	18
36	Effect of <i>Ficus racemosa</i> stem bark on the activities of carbohydrate hydrolyzing enzymes: An in vitro study. Pharmaceutical Biology, 2010, 48, 518-523.	2.9	17

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37	Cardioprotective activity of standardized extract of <i>Ficus racemosa</i> stem bark against doxorubicin-induced toxicity. <i>Pharmaceutical Biology</i> , 2012, 50, 468-473.	2.9	17
38	Effect of Ramadan Fasting on Body Composition, Biochemical Profile, and Antioxidant Status in a Sample of Healthy Individuals. <i>International Journal of Endocrinology and Metabolism</i> , 2020, 18, e107641.	1.0	16
39	Anticholinesterase activities of cold and hot aqueous extracts of <i>F. racemosa</i> stem bark. <i>Pharmacognosy Magazine</i> , 2010, 6, 142.	0.6	15
40	In vitro hypoglycemic effects and starch digestibility characteristics of wheat based composite functional flour for diabetics. <i>Journal of Food Science and Technology</i> , 2015, 52, 4530-4536.	2.8	15
41	Pharmacognostical studies on <i>Ficus racemosa</i> stem bark. <i>Pharmacognosy Journal</i> , 2011, 3, 19-24.	0.8	14
42	Antihyperglycemic activity of <i>Ficus racemosa</i> bark extract in type 2 diabetic individuals. <i>Journal of Diabetes</i> , 2011, 3, 318-319.	1.8	13
43	ANTIOXIDANT POTENCY, pH AND HEAT STABILITY OF SELECTED PLANT EXTRACTS. <i>Journal of Food Biochemistry</i> , 2013, 37, 336-342.	2.9	13
44	Pharmacological effects and active phytoconstituents of <i>Swietenia mahagoni</i> : a review. <i>Journal of Integrative Medicine</i> , 2014, 12, 86-93.	3.1	13
45	Retention of natural antioxidants of blends of groundnut and sunflower oils with minor oils during storage and frying. <i>Journal of Food Science and Technology</i> , 2015, 52, 849-857.	2.8	13
46	EFFECT OF NUTRITIONAL INTERVENTION ON MALNUTRITION INDICATORS IN PATIENTS ON HAEMODIALYSIS. <i>Journal of Renal Care</i> , 2013, 39, 39-46.	1.2	12
47	Effect of <i>Butea monosperma</i> Lam. leaves and bark extracts on blood glucose in streptozotocin-induced severely diabetic rats. <i>Pharmacognosy Research (discontinued)</i> , 2012, 4, 33.	0.6	11
48	<i>Abrus precatorius</i> Leaves: Antioxidant Activity in Food and Biological Systems, pH, and Temperature Stability. <i>International Journal of Medicinal Chemistry</i> , 2014, 2014, 1-7.	2.2	11
49	Protective Effect of Selected Medicinal Plants against Hydrogen Peroxide Induced Oxidative Damage on Biological Substrates. <i>International Journal of Medicinal Chemistry</i> , 2014, 2014, 1-7.	2.2	11
50	<i>Ex Vivo</i> Antioxidant Activity of Selected Medicinal Plants against Fenton Reaction-Mediated Oxidation of Biological Lipid Substrates. <i>Biochemistry Research International</i> , 2015, 2015, 1-7.	3.3	9
51	Antioxidative Effect and DNA Protecting Property of <i>Moringa oleifera</i> Root Extracts. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2014, 20, 209-220.	1.1	8
52	Biochemical profile and outcome in normal and high risk subjects. <i>Indian Journal of Clinical Biochemistry</i> , 2009, 24, 269-274.	1.9	7
53	Safety Evaluation of <i>Artocarpus altalis</i> as Pharmaceutical Agent in Wistar Rats. <i>Journal of Toxicology</i> , 2014, 2014, 1-8.	3.0	7
54	<i>Moringa oleifera</i> leaves as an inhibitor of human platelet aggregation. <i>Pharmaceutical Biology</i> , 2009, 47, 734-739.	2.9	6

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55	Inhibition of 3-Hydroxy-3-methylglutaryl Coenzyme A Reductase ( <i>Ex Vivo</i> ) by <i>Morus indica</i> (Mulberry). Chinese Journal of Biology, 2014, 2014, 1-5.	2.0	6
56	<i>Canthium parviflorum</i> Leaves: Antioxidant Activity in Food and Biological Systems, pH, and Temperature Stability. Chinese Journal of Biology, 2014, 2014, 1-7.	2.0	6
57	Antioxidative properties of mint ( <i>Mentha spicata</i> L.) and its application in biscuits. Current Research in Nutrition and Food Science, 2016, 4, 209-216.	0.8	6
58	DRUMSTICK ( <i>MORINGA OLEIFERA</i> L.) LEAVES: A POTENTIAL SOURCE OF NATURAL LIPID ANTIOXIDANTS. Journal of Food Process Engineering, 2011, 34, 947-959.	2.9	5
59	Effect of <i>Artocarpus altilis</i> on Carbohydrate Hydrolyzing Enzymes and Glucose Uptake by Yeast Cells: An <i>Ex-vivo</i> Study. Journal of Herbs, Spices and Medicinal Plants, 2012, 18, 140-151.	1.1	5
60	Apoptotic Effects of <i>Annona reticulata</i> Leaves Extract in HT-29 Cell Lines. Asian Journal of Biological Sciences, 2019, 12, 820-831.	0.2	5
61	UTILIZATION OF COWPEA IN THE PREPARATION OF PAPAD. Journal of Food Quality, 1992, 15, 349-355.	2.6	4
62	Influence of Maternal Factors on Mode of Delivery and Birth Weight in Urban Pregnant Women. Journal of Human Ecology: International, Interdisciplinary Journal of Man-environment Relationship, 2009, 25, 133-136.	0.1	3
63	Platelet aggregation inducing activity of <i>Ficus racemosa</i> stem bark extracts. Journal of Pharmacology and Pharmacotherapeutics, 2012, 3, 329.	0.4	3
64	<i>In Vivo</i> Antihypercholesterolemic Potential of <i>Swietenia mahagoni</i> Leaf Extract. Cholesterol, 2016, 2016, 1-6.	1.6	3
65	Inhibitory Potency of C-glycosyl Flavonoids from <i>Morus</i> sp. on Advanced Glycation End Products. Journal of Biologically Active Products From Nature, 2017, 7, 391-400.	0.3	3
66	In Vitro Starch and Protein Digestibility of Disease Specific Nutrition Formulations. Current Research in Nutrition and Food Science, 2019, 7, 66-74.	0.8	3
67	Validation of Fat-Free Mass Estimation Using Prediction Equations in Male Patients with Chronic Obstructive Pulmonary Disease. International Journal of Nutrition, Pharmacology, Neurological Diseases, 2017, 7, 94.	0.5	2
68	Bioavailability of iron in selected cereal based preparations – An in vitro study. Molecular Nutrition and Food Research, 1995, 39, 505-513.	0.0	1
69	Dietary Intake and Somatic Status of Selected Diabetics as Compared to Normal Subjects. Journal of Human Ecology: International, Interdisciplinary Journal of Man-environment Relationship, 1999, 10, 121-125.	0.1	1
70	Nutritional Status and Plasma Lipid Profile in Selected Ischemic Heart Disease (IHD) Patients. Journal of Human Ecology: International, Interdisciplinary Journal of Man-environment Relationship, 2002, 13, 449-454.	0.1	1
71	Impact of <i>Stevia rebaudiana</i> substitution on physico-chemical characteristics, sensory profile and microstructure in selected Indian desserts. Journal of Food Science and Technology, 2022, 59, 2992-3001.	2.8	1
72	<i>In vitro</i> Starch Digestibility and Nutritionally Important Starch Fractions in Processed Roots and Tubers. Starch/Staerke, 2008, 60, 493-499.	2.1	0

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73	Nutritional Status and Dietary Habits of Subjects with Urolithiasis. Current Research in Nutrition and Food Science, 2015, 3, 46-53.	0.8	0
74	Influence of Pre- Pregnancy Weight, Food Habits and Lifestyle on Gestational Diabetes. Current Research in Nutrition and Food Science, 2015, 3, 156-164.	0.8	0
75	Normalization of Insulin resistance, Glucose intolerance and Lipid profile by Swietenia mahagoni leaf extract in fructose induced diabetic rats. Proceedings for Annual Meeting of the Japanese Pharmacological Society, 2018, WCP2018, PO1-5-35.	0.0	0
76	In vitro hypoglycemic potential of spices: Cinnamon and Cumi. Pakistan Journal of Pharmaceutical Sciences, 2018, 31, 2367-2372.	0.2	0
77	Urinary Iodine Concentration as an Indicator of Iodine Status and its Correlation with the Thyroid Hormones and Hemoglobin Levels in First Trimester Pregnant Women - An Exploratory Study. Current Research in Nutrition and Food Science, 2021, 9, 791-799.	0.8	0
78	Nutritionally Important Starch Fractions and Sensory Acceptability of Oats Incorporated Pongal – A Traditional Indian Food. Current Research in Nutrition and Food Science, 2022, 10, 206-212.	0.8	0