Asna Urooj

List of Publications by Year in Descending Order

77 papers	1,580 citations	21 h-index	37 g-index
79 ext. papers	1,780 ext. citations	2.9 avg, IF	4.96 L-index

#	Paper	IF	Citations
77	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	1.1	
76	Genotoxic and Cytotoxic Properties of Zinc Oxide Nanoparticles Phyto-Fabricated from the Obscure Morning Glory Plant (L.) Ker Gawl. *Molecules*, **2021**, 26,	4.8	11
75	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	1.1	
74	Effect of Ramadan Fasting on Body Composition, Biochemical Profile, and Antioxidant Status in a Sample of Healthy Individuals. *International Journal of Endocrinology and Metabolism*, **2020**, 18, e107641	1.8	7
73	In Vitro Starch and Protein Digestibility of Disease Specific Nutrition Formulations. *Current Research in Nutrition and Food Science*, **2019**, 7, 66-74	1.1	1
72	Apoptotic Effects of Annona reticulata Leaves Extract in HT-29 Cell Lines. *Asian Journal of Biological Sciences*, **2019**, 12, 820-831	0.3	4
71	Biosynthesized ZnO-NPs from Attenuates Methylglyoxal-Induced Protein Glycation and RBC Damage: In-Vitro, In-Vivo and Molecular Docking Study. *Biomolecules*, **2019**, 9,	5.9	12
70	Dietary Patterns and Anthropometric Measures of Indian Children with Autism Spectrum Disorder. *Journal of Autism and Developmental Disorders*, **2019**, 49, 1586-1598	4.6	12
69	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	
68	In vitro hypoglycemic potential of spices: Cinnamon and Cumi. *Pakistan Journal of Pharmaceutical Sciences*, **2018**, 31, 2367-2372	0.4	
67	Inhibitory Potency of C-glycosyl Flavonoids from Morus sp. on Advanced Glycation End Products. *Journal of Biologically Active Products From Nature*, **2017**, 7, 391-400	0.7	2
66	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	0.8	2
65	A Review on Dietary and Non-Dietary Risk Factors Associated with Gastrointestinal Cancer. *Journal of Gastrointestinal Cancer*, **2016**, 47, 247-54	1.6	12
64	Antioxidative properties of mint (Mentha spicata L.) and its application in biscuits. *Current Research in Nutrition and Food Science*, **2016**, 4, 209-216	1.1	5
63	Antihypercholesterolemic Potential of Leaf Extract. *Cholesterol*, **2016**, 2016, 2048341		2
62	In vitro hypoglycemic effects and starch digestibility characteristics of wheat based composite functional flour for diabetics. *Journal of Food Science and Technology*, **2015**, 52, 4530-6	3.3	11
61	Isolation and Characterization of Starch from Pearl Millet (Pennisetum typhoidium) Flours. *International Journal of Food Properties*, **2015**, 18, 2675-2687	3	40

60	Retention of natural antioxidants of blends of groundnut and sunflower oils with minor oils during storage and frying. *Journal of Food Science and Technology*, **2015**, 52, 849-57	3.3	9
59	Ex Vivo Antioxidant Activity of Selected Medicinal Plants against Fenton Reaction-Mediated Oxidation of Biological Lipid Substrates. *Biochemistry Research International*, **2015**, 2015, 728621	2.4	3
58	Nutritional Status and Dietary Habits of Subjects with Urolithiasis. *Current Research in Nutrition and Food Science*, **2015**, 3, 46-53	1.1	
57	Antioxidative Effect and DNA Protecting Property of Moringa oleifera Root Extracts. *Journal of Herbs, Spices and Medicinal Plants*, **2014**, 20, 209-220	0.9	7
56	Pharmacological effects and active phytoconstituents of Swietenia mahagoni: a review. *Journal of Integrative Medicine*, **2014**, 12, 86-93	4	6
55	Antioxidant Activity in Two Pearl Millet (Pennisetum typhoideum) Cultivars as Influenced by Processing. *Antioxidants*, **2014**, 3, 55-66	7.1	20
54	Abrus precatorius Leaves: Antioxidant Activity in Food and Biological Systems, pH, and Temperature Stability. *International Journal of Medicinal Chemistry*, **2014**, 2014, 748549	1.7	9
53	Inhibition of 3-Hydroxy-3-methylglutaryl Coenzyme A Reductase (Ex Vivo) by Morus indica (Mulberry). *Chinese Journal of Biology*, **2014**, 2014, 1-5	2	4
52	Canthium parviflorum Leaves: Antioxidant Activity in Food and Biological Systems, pH, and Temperature Stability. *Chinese Journal of Biology*, **2014**, 2014, 1-7	2	3
51	Safety Evaluation of Artocarpus altilis as Pharmaceutical Agent in Wistar Rats. *Journal of Toxicology* , **2014**, 2014, 980404	3.1	4
50	Protective Effect of Selected Medicinal Plants against Hydrogen Peroxide Induced Oxidative Damage on Biological Substrates. *International Journal of Medicinal Chemistry*, **2014**, 2014, 861084	1.7	5
49	Influence of germination on bioaccessible iron and calcium in pearl millet (Pennisetum typhoideum). *Journal of Food Science and Technology*, **2014**, 51, 976-81	3.3	21
48	Nutrients, antinutrients & bioaccessible mineral content (invitro) of pearl millet as influenced by milling. *Journal of Food Science and Technology*, **2014**, 51, 756-61	3.3	25
47	In vitro hypoglycemic effects of Butea monosperma Lam. leaves and bark. *Journal of Food Science and Technology*, **2014**, 51, 308-14	3.3	10
46	ANTIOXIDANT POTENCY, pH AND HEAT STABILITY OF SELECTED PLANT EXTRACTS. *Journal of Food Biochemistry*, **2013**, 37, 336-342	3.3	12
45	Antioxidant properties and stability of aegle marmelos leaves extracts. *Journal of Food Science and Technology*, **2013**, 50, 135-40	3.3	23
44	Protective effects of Ficus racemosa stem bark against doxorubucin-induced renal and testicular toxicity. *Pharmacognosy Magazine*, **2013**, 9, 130-4	0.8	12
43	Effect of nutritional intervention on malnutrition indicators in patients on haemodialysis. *Journal of Renal Care*, **2013**, 39, 39-46	1.6	8

42	Cardioprotective activity of standardized extract of Ficus racemosa stem bark against doxorubicin-induced toxicity. *Pharmaceutical Biology*, **2012**, 50, 468-73	3.8	15
41	Antioxidant activity of extracts from foxtail millet (Setaria italica). *Journal of Food Science and Technology*, **2012**, 49, 500-4	3.3	41
40	Effect of Butea monosperma Lam. leaves and bark extracts on blood glucose in streptozotocin-induced severely diabetic rats. *Pharmacognosy Research (discontinued)*, **2012**, 4, 33-6	0.7	10
39	Effect of Artocarpus altilis on Carbohydrate Hydrolyzing Enzymes and Glucose Uptake by Yeast Cells: An Ex-vivo Study. *Journal of Herbs, Spices and Medicinal Plants*, **2012**, 18, 140-151	0.9	2
38	Moringa oleifera Lam.: Protease activity against blood coagulation cascade. *Pharmacognosy Research (discontinued)*, **2012**, 4, 44-9	0.7	25
37	Platelet aggregation inducing activity of Ficus racemosa stem bark extracts. *Journal of Pharmacology and Pharmacotherapeutics*, **2012**, 3, 329-30	0.2	2
36	Pharmacognostical studies on Ficus racemosa stem bark. *Pharmacognosy Journal*, **2011**, 3, 19-24	1.6	9
35	DRUMSTICK (MORINGA OLEIFERA L.) LEAVES: A POTENTIAL SOURCE OF NATURAL LIPID ANTIOXIDANTS. *Journal of Food Process Engineering*, **2011**, 34, 947-959	2.4	2
34	Antihyperglycemic activity of Ficus racemosa bark extract in type 2 diabetic individuals. *Journal of Diabetes*, **2011**, 3, 318-9	3.8	10
33	In vitro hypoglycemic effects of selected dietary fiber sources. *Journal of Food Science and Technology*, **2011**, 48, 285-9	3.3	65
32	Physico-chemical characteristics of defatted rice bran and its utilization in a bakery product. *Journal of Food Science and Technology*, **2011**, 48, 478-83	3.3	54
31	Anticholinesterase activities of cold and hot aqueous extracts of F. racemosa stem bark. *Pharmacognosy Magazine*, **2010**, 6, 142-4	0.8	11
30	Effect of Ficus racemosa stem bark on the activities of carbohydrate hydrolyzing enzymes: an in vitro study. *Pharmaceutical Biology*, **2010**, 48, 518-23	3.8	15
29	Traditional uses, medicinal properties, and phytopharmacology of Ficus racemosa: a review. *Pharmaceutical Biology*, **2010**, 48, 672-81	3.8	26
28	Hepatoprotective effects of Ficus racemosa stem bark against carbon tetrachloride-induced hepatic damage in albino rats. *Pharmaceutical Biology*, **2010**, 48, 210-6	3.8	16
27	Antioxidant Efficacy of Mulberry (Morus Indica L.) Leaves Extract and Powder in Edible Oil. *International Journal of Food Properties*, **2010**, 13, 1-9	3	28
26	In vitro studies on the hypoglycemic potential of Ficus racemosa stem bark. *Journal of the Science of Food and Agriculture*, **2010**, 90, 397-401	4.3	30
25	Radical scavenging and angiotensin converting enzyme inhibitory activities of standardized extracts of Ficus racemosa stem bark. *Phytotherapy Research*, **2010**, 24, 1839-43	6.7	19

24	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	1.5	
23	Biochemical profile and outcome in normal and high risk subjects. *Indian Journal of Clinical Biochemistry*, **2009**, 24, 269-74	2.2	7
22	Evaluation of antioxidant and antimicrobial properties of finger millet polyphenols (Eleusine coracana). *Food Chemistry*, **2009**, 114, 340-346	8.5	95
21	Moringa oleifera leaves as an inhibitor of human platelet aggregation. *Pharmaceutical Biology*, **2009** , 47, 734-739	3.8	2
20	In vitro Starch Digestibility and Nutritionally Important Starch Fractions in Processed Roots and Tubers. *Starch/Staerke*, **2008**, 60, 493-499	2.3	
19	Application of Phenolic Extracts from Selected Plants in Fruit Juice. *International Journal of Food Properties*, **2007**, 10, 479-488	3	15
18	Evaluation of antioxidant activity of some plant extracts and their heat, pH and storage stability. *Food Chemistry*, **2007**, 100, 1100-1105	8.5	132
17	Antioxidant properties of various solvent extracts of mulberry (Morus indica L.) leaves. *Food Chemistry*, **2007**, 102, 1233-1240	8.5	275
16	Effect of storage on resistant starch and amylose content of cereal pulse based ready-to-eat commercial products. *Food Chemistry*, **2007**, 102, 1425-1430	8.5	25
15	Effect of Incorporation of Mint on Texture, Colour and Sensory Parameters of Biscuits. *International Journal of Food Properties*, **2006**, 9, 691-700	3	36
14	Evaluation of antioxidant activity of some plant extracts and their application in biscuits. *Food Chemistry*, **2005**, 90, 317-321	8.5	123
13	Effect of processing on nutritionally important starch fractions in rice varieties. *International Journal of Food Sciences and Nutrition*, **2003**, 54, 27-36	3.7	50
12	In vitro Starch Digestibility and Nutritionally Important Starch Fractions in Cereals and Their Mixtures. *Starch/Staerke*, **2003**, 55, 94-99	2.3	21
11	Effect of processing on nutritionally important starch fractions in rice varieties. *International Journal of Food Sciences and Nutrition*, **2003**, 54, 27-36	3.7	3
10	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	1.5	
9	Nutritionally important starch fractions in cereal based Indian food preparations. *Food Chemistry*, **2001**, 75, 241-247	8.5	19
8	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, 483-8	3.6	25
7	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	1.5	

6	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	3.7	20
5	Effect of processing on the composition of dietary fibre and starch in some legumes. *Molecular Nutrition and Food Research*, **1995**, 39, 132-8		25
4	Bioavailability of iron in selected cereal based preparations An in vitro study. *Molecular Nutrition and Food Research*, **1995**, 39, 505-513		1
3	Effect of processing on starch digestibility in some legumes An in vitro study. *Molecular Nutrition and Food Research*, **1994**, 38, 38-46		20
2	UTILIZATION OF COWPEA IN THE PREPARATION OF PAPAD1. *Journal of Food Quality*, **1992**, 15, 349-355	2.7	4
1	Impact of Stevia rebaudiana substitution on physico-chemical characteristics, sensory profile and microstructure in selected Indian desserts. *Journal of Food Science and Technology*,1	3.3	