Krishnapura Srinivasan

List of Publications by Year
in descending order

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138 papers	6,910 citations	53794 45 h-index	69250 77 g-index
140 all docs	140 docs citations	140 times ranked	7307 citing authors

#	Article	IF	Citations
1	Black Pepper and its Pungent Principle-Piperine: A Review of Diverse Physiological Effects. Critical Reviews in Food Science and Nutrition, 2007, 47, 735-748.	10.3	565
2	Biological Activities of Red Pepper (Capsicum annuum) and Its Pungent Principle Capsaicin: A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1488-1500.	10.3	280
3	Plant foods in the management of diabetes mellitus: Spices as beneficial antidiabetic food adjuncts. International Journal of Food Sciences and Nutrition, 2005, 56, 399-414.	2.8	257
4	Fenugreek (Trigonella foenum-graecum): A Review of Health Beneficial Physiological Effects. Food Reviews International, 2006, 22, 203-224.	8.4	238
5	Spices as influencers of body metabolism: an overview of three decades of research. Food Research International, 2005, 38, 77-86.	6.2	233
6	Hypolipidemic action of curcumin, the active principle of turmeric (Curcuma longa) in streptozotocin induced diabetic rats. Molecular and Cellular Biochemistry, 1997, 166, 169-175.	3.1	226
7	Role of Spices Beyond Food Flavoring: Nutraceuticals with Multiple Health Effects. Food Reviews International, 2005, 21, 167-188.	8.4	206
8	Beneficial effect of xylo-oligosaccharides and fructo-oligosaccharides in streptozotocin-induced diabetic rats. British Journal of Nutrition, 2010, 104, 40-47.	2.3	188
9	Ginger rhizomes (Zingiber officinale): A spice with multiple health beneficial potentials. PharmaNutrition, 2017, 5, 18-28.	1.7	154
10	Zinc and iron contents and their bioaccessibility in cereals and pulses consumed in India. Food Chemistry, 2007, 102, 1328-1336.	8.2	153
11	Influence of dietary spices or their active principles on digestive enzymes of small intestinal mucosa in rats. International Journal of Food Sciences and Nutrition, 1996, 47, 55-59.	2.8	151
12	Cumin (Cuminum cyminum) and black cumin (Nigella sativa) seeds: traditional uses, chemical constituents, and nutraceutical effects. Food Quality and Safety, 2018, 2, 1-16.	1.8	134
13	Effect of heat processing of spices on the concentrations of their bioactive principles: Turmeric (Curcuma longa), red pepper (Capsicum annuum) and black pepper (Piper nigrum). Journal of Food Composition and Analysis, 2007, 20, 346-351.	3.9	125
14	Bioavailability of Micronutrients from Plant Foods: An Update. Critical Reviews in Food Science and Nutrition, 2016, 56, 1608-1619.	10.3	125
15	Studies on the in vitro absorption of spice principles â€“ Curcumin, capsaicin and piperine in rat intestines. Food and Chemical Toxicology, 2007, 45, 1437-1442.	3.6	115
16	Amelioration of renal lesions associated with diabetes by dietary curcumin in streptozotocin diabetic rats. , 1998, 181, 87-96.		111
17	Studies on the influence of dietary spices on food transit time in experimental rats. Nutrition Research, 2001, 21, 1309-1314.	2.9	107
18	Influence of germination and fermentation on bioaccessibility of zinc and iron from food grains. European Journal of Clinical Nutrition, 2007, 61, 342-348.	2.9	102

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19	Influence of heat processing on the bioaccessibility of zinc and iron from cereals and pulses consumed in India. Journal of Trace Elements in Medicine and Biology, 2007, 21, 1-7.	3.0	99
20	Protective effect of dietary curcumin and capsaicin on induced oxidation of low-density lipoprotein, iron-induced hepatotoxicity and carrageenan-induced inflammation in experimental rats. FEBS Journal, 2006, 273, 4528-4537.	4.7	98
21	Effect of domestic processing on the polyphenol content and bioaccessibility in finger millet (Eleusine coracana) and pearl millet (Pennisetum glaucum). Food Chemistry, 2014, 164, 55-62.	8.2	97
22	Influence of dietary curcumin and cholesterol on the progression of experimentally induced diabetes in albino rat. Molecular and Cellular Biochemistry, 1995, 152, 13-21.	3.1	92
23	Influence of dietary capsaicin and onion on the metabolic abnormalities associated with streptozotocin induced diabetes mellitus. Molecular and Cellular Biochemistry, 1997, 175, 49-57.	3.1	91
24	Bioaccessibility of Polyphenols from Wheat (Triticum aestivum), Sorghum (Sorghum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54 Domestic Food Processing. Journal of Agricultural and Food Chemistry, 2014, 62, 11170-11179.	5.2	87
25	Influence of Dietary Curcumin, Capsaicin and Garlic on the Antioxidant Status of Red Blood Cells and the Liver in High-Fat-Fed Rats. Annals of Nutrition and Metabolism, 2004, 48, 314-320.	1.9	84
26	Hypolipidemic and antioxidant effects of curcumin and capsaicin in high-fat-fed rats. Canadian Journal of Physiology and Pharmacology, 2007, 85, 588-596.	1.4	79
27	Spices as Beneficial Hypolipidemic Food Adjuncts: A Review. Food Reviews International, 2004, 20, 187-220.	8.4	75
28	Hypolipidemic and Antioxidant Effects of Dietary Curcumin and Capsaicin in Induced Hypercholesterolemic Rats. Lipids, 2007, 42, 1133-42.	1.7	75
29	Beneficial influence of dietary curcumin, capsaicin and garlic on erythrocyte integrity in high-fat fed rats. Journal of Nutritional Biochemistry, 2006, 17, 471-478.	4.2	69
30	Amelioration of hyperglycaemia and its associated complications by finger millet (Eleusine) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 2010, 104, 1787-1795.	2.3	68
31	Determination of bioaccessibility of Î²-carotene in vegetables by in vitro methods. Molecular Nutrition and Food Research, 2006, 50, 1047-1052.	3.3	66
32	Beneficial influence of dietary spices on the ultrastructure and fluidity of the intestinal brush border in rats. British Journal of Nutrition, 2010, 104, 31-39.	2.3	66
33	Influence of antioxidant spices on the retention of Î²-carotene in vegetables during domestic cooking processes. Food Chemistry, 2004, 84, 35-43.	8.2	65
34	Dietary iron supplements and Moringa oleifera leaves influence the liver hepcidin messenger RNA expression and biochemical indices of iron status in rats. Nutrition Research, 2014, 34, 630-638.	2.9	62
35	Comparison of ascorbic acid content of Emblica officinalis fruits determined by different analytical methods. Journal of Food Composition and Analysis, 2007, 20, 529-533.	3.9	58
36	Renal lesions in streptozotocin-induced diabetic rats maintained on onion and capsaicin containing diets. Journal of Nutritional Biochemistry, 1999, 10, 477-483.	4.2	56

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37	Bioaccessible Mineral Content of Malted Finger Millet (Eleusine coracana), Wheat (Triticum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 8100-8103.	5.2	56
38	Physicochemical characterization of fructooligosaccharides and evaluation of their suitability as a potential sweetener for diabetics. Carbohydrate Research, 2008, 343, 56-66.	2.3	54
39	Integrity of erythrocytes of hypercholesterolemic rats during spices treatment. Molecular and Cellular Biochemistry, 2002, 236, 155-161.	3.1	52
40	Degradation of bioactive spice compound: curcumin during domestic cooking. European Food Research and Technology, 2009, 228, 807-812.	3.3	52
41	Dietary spices as beneficial modulators of lipid profile in conditions of metabolic disorders and diseases. Food and Function, 2013, 4, 503.	4.6	51
42	Antidiabetic influence of dietary cumin seeds () in streptozotocin induced diabetic rats. Nutrition Research, 1998, 18, 131-142.	2.9	50
43	Protective effect of dietary capsaicin on induced oxidation of low-density lipoprotein in rats. Molecular and Cellular Biochemistry, 2005, 275, 7-13.	3.1	50
44	Higher Bioaccessibility of Iron and Zinc from Food Grains in the Presence of Garlic and Onion. Journal of Agricultural and Food Chemistry, 2010, 58, 8426-8429.	5.2	50
45	Fat digestion and absorption in spiceâ€pretreated rats. Journal of the Science of Food and Agriculture, 2012, 92, 503-510.	3.5	50
46	Protective effect of xylooligosaccharides from corncob on 1,2-dimethylhydrazine induced colon cancer in rats. Bioactive Carbohydrates and Dietary Fibre, 2015, 5, 146-152.	2.7	49
47	Attenuation of oxidative stress and cardioprotective effects of zinc supplementation in experimental diabetic rats. British Journal of Nutrition, 2017, 117, 335-350.	2.3	41
48	Hypolipidemic and antioxidant efficacy of dehydrated onion in experimental rats. Journal of Food Science and Technology, 2010, 47, 55-60.	2.8	38
49	Gastrointestinal protective effect of dietary spices during ethanol-induced oxidant stress in experimental rats. Applied Physiology, Nutrition and Metabolism, 2010, 35, 134-141.	1.9	38
50	Influence of food acidulants on bioaccessibility of zinc and iron from selected food grains. Molecular Nutrition and Food Research, 2005, 49, 950-956.	3.3	37
51	Relative bioavailability of folate from the traditional food plant Moringa oleifera L. as evaluated in a rat model. Journal of Food Science and Technology, 2016, 53, 511-520.	2.8	37
52	Varietal Differences in the Bioaccessibility of Î²-Carotene from Mango (Mangifera indica) and Papaya (Carica papaya) Fruits. Journal of Agricultural and Food Chemistry, 2007, 55, 7931-7935.	5.2	36
53	Influence of Î²-carotene-rich vegetables on the bioaccessibility of zinc and iron from food grains. Food Chemistry, 2010, 122, 668-672.	8.2	36
54	Binding of bioactive phytochemical piperine with human serum albumin: A spectrofluorometric study. Biopolymers, 2007, 86, 265-275.	2.4	34

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55	Loss of active principles of common spices during domestic cooking. Food Chemistry, 1992, 43, 271-274.	8.2	33
56	Activities of Î²-hexosaminidase and Î±-mannosidase during development and ripening of bell capsicum (Capsicum annuum var. variata). Plant Science, 2004, 167, 1263-1271.	3.6	32
57	Influence of dietary spices on the fluidity of erythrocytes in hypercholesterolaemic rats. British Journal of Nutrition, 2005, 93, 81-91.	2.3	32
58	Spray-dried milk supplemented with Î±-linolenic acid or eicosapentaenoic acid and docosahexaenoic acid decreases HMG Co A reductase activity and increases biliary secretion of lipids in rats. Steroids, 2006, 71, 409-415.	1.8	32
59	Hypolipidemic and antioxidant effects of dietary fenugreek (Trigonella foenum-graecum) seeds and garlic (Allium sativum) in high-fat fed rats. Food Bioscience, 2016, 14, 1-9.	4.4	32
60	Zinc supplementation alleviates the progression of diabetic nephropathy by inhibiting the overexpression of oxidative-stress-mediated molecular markers in streptozotocin-induced experimental rats. Journal of Nutritional Biochemistry, 2018, 54, 113-129.	4.2	32
61	Antioxidant Status of Red Blood Cells and Liver in Hypercholesterolemic Rats Fed Hypolipidemic Spices. International Journal for Vitamin and Nutrition Research, 2004, 74, 199-208.	1.5	31
62	Activities of glycosidases during fruit development and ripening of tomato (Lycopersicum esculantum) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.6	30
63	Influence of Food Acidulants and Antioxidant Spices on the Bioaccessibility of Î²-Carotene from Selected Vegetables. Journal of Agricultural and Food Chemistry, 2008, 56, 8714-8719.	5.2	30
64	Enhanced intestinal uptake of iron, zinc and calcium in rats fed pungent spice principles â€“ Piperine, capsaicin and ginger (Zingiber officinale). Journal of Trace Elements in Medicine and Biology, 2013, 27, 184-190.	3.0	29
65	Fenugreek seeds reduce atherogenic diet-induced cholesterol gallstone formation in experimental mice. Canadian Journal of Physiology and Pharmacology, 2009, 87, 933-943.	1.4	28
66	Zinc supplementation alleviates hyperglycemia and associated metabolic abnormalities in streptozotocin-induced diabetic rats. Canadian Journal of Physiology and Pharmacology, 2016, 94, 1356-1365.	1.4	27
67	Influence of curcumin, capsaicin, and piperine on the rat liver drug-metabolizing enzyme system in vivo and in vitro. Canadian Journal of Physiology and Pharmacology, 2006, 84, 1259-1265.	1.4	26
68	Dietary fenugreek seed regresses preestablished cholesterol gallstones in mice. Canadian Journal of Physiology and Pharmacology, 2009, 87, 684-693.	1.4	26
69	Dietary garlic and onion reduce the incidence of atherogenic diet-induced cholesterol gallstones in experimental mice. British Journal of Nutrition, 2009, 101, 1621-1629.	2.3	26
70	Regression of preestablished cholesterol gallstones by dietary garlic and onion in experimental mice. Metabolism: Clinical and Experimental, 2010, 59, 1402-1412.	3.4	25
71	Antiâ€hypercholesterolemic influence of the spice cardamom (Elettaria cardamomum) in experimental rats. Journal of the Science of Food and Agriculture, 2017, 97, 3204-3210.	3.5	25
72	Influence of amla fruits (Emblica officinalis) on the bio-availability of iron from staple cereals and pulses. Nutrition Research, 2001, 21, 1483-1492.	2.9	23

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73	Hypolipidemic influence of dietary fenugreek (Trigonella foenum-graecum) seeds and garlic (Allium) Tj ETQq1 1 0.784314 rgBT /Overl	4.6	23
74	Alleviation of oxidative stress-mediated nephropathy by dietary fenugreek (Trigonella) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Td (Food and Function, 2018, 9, 134-148.	4.6	23
75	Changes induced by hexachlorocyclohexane isomers in rat liver and testis. Bulletin of Environmental Contamination and Toxicology, 1988, 41, 531-539.	2.7	22
76	Enhanced bioaccessibility of Î²â€carotene from yellowâ€orange vegetables and green leafy vegetables by domestic heat processing. International Journal of Food Science and Technology, 2010, 45, 2201-2207.	2.7	22
77	Diabetes and zinc dyshomeostasis: Can zinc supplementation mitigate diabetic complications?. Critical Reviews in Food Science and Nutrition, 2022, 62, 1046-1061.	10.3	22
78	Amelioration of oxidative stress by dietary fenugreek (Trigonella foenum-graecumL.) seeds is potentiated by onion (Allium cepaL.) in streptozotocin-induced diabetic rats. Applied Physiology, Nutrition and Metabolism, 2017, 42, 816-828.	1.9	21
79	Influence of exogenous iron, calcium, protein and common salt on the bioaccessibility of zinc from cereals and legumes. Journal of Trace Elements in Medicine and Biology, 2009, 23, 75-83.	3.0	20
80	Potentiation of Hypolipidemic and Weight-Reducing Influence of Dietary Tender Cluster Bean (Cyamopsis tetragonoloba) When Combined with Capsaicin in High-Fat-Fed Rats. Journal of Agricultural and Food Chemistry, 2012, 60, 8155-8162.	5.2	20
81	Uptake of phenolic compounds from plant foods in human intestinal Caco-2 cells. Journal of Biosciences, 2017, 42, 603-611.	1.1	20
82	Improved shelf-life of rice bran by domestic heat processing and assessment of its dietary consumption in experimental rats. Journal of the Science of Food and Agriculture, 2007, 87, 60-67.	3.5	19
83	Influence of dietary spices â€“ Black pepper, red pepper and ginger on the uptake of Î²-carotene by rat intestines. Journal of Functional Foods, 2009, 1, 394-398.	3.4	19
84	Dietary fenugreek and onion attenuate cholesterol gallstone formation in lithogenic dietâ€“fed mice. International Journal of Experimental Pathology, 2011, 92, 308-319.	1.3	19
85	Influence of dietary spices on thein vivoabsorption of ingested Î²-carotene in experimental rats. British Journal of Nutrition, 2011, 105, 1429-1438.	2.3	18
86	Effect of dietary fenugreek seeds on biliary proteins that influence nucleation of cholesterol crystals in bile. Steroids, 2011, 76, 455-463.	1.8	17
87	Zinc Supplementation Ameliorates Diabetic Cataract Through Modulation of Crystallin Proteins and Polyol Pathway in Experimental Rats. Biological Trace Element Research, 2019, 187, 212-223.	3.5	17
88	Double fortification of sorghum (Sorghum bicolor L. Moench) and finger millet (Eleucine coracana L.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.7	16
89	Protective effect of dietary fenugreek (Trigonella foenum-graecum) seeds and garlic (Allium) Tj ETQq1 1 0.784314 rgBT /Ov Physiology and Pharmacology, 2016, 27, 39-47.	1.3	16
90	Effect of arginine:lysine and glycine:methionine intake ratios on dyslipidemia and selected biomarkers implicated in cardiovascular disease: A study with hypercholesterolemic rats. Biomedicine and Pharmacotherapy, 2017, 91, 408-414.	5.6	16

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91	Antilithogenic influence of dietary capsaicin and curcumin during experimental induction of cholesterol gallstone in mice. Applied Physiology, Nutrition and Metabolism, 2011, 36, 201-209.	1.9	15
92	Anti-cholelithogenic potential of dietary spices and their bioactives. Critical Reviews in Food Science and Nutrition, 2017, 57, 1749-1758.	10.3	15
93	Amelioration of hyperglycemia and associated metabolic abnormalities by a combination of fenugreek (Trigonella foenum-graecum) seeds and onion (Allium cepa) in experimental diabetes. Journal of Basic and Clinical Physiology and Pharmacology, 2017, 28, 493-505.	1.3	15
94	Zinc supplementation mitigates its dyshomeostasis in experimental diabetic rats by regulating the expression of zinc transporters and metallothionein. Metallomics, 2017, 9, 1765-1777.	2.4	15
95	Cholesterol lowering activity of mango ginger (Curcuma amada Roxb.) in induced hypercholesterolemic rats. European Food Research and Technology, 2008, 227, 1159-1163.	3.3	13
96	Beneficial hypolipidemic influence of a combination of dietary fenugreek (Trigonella foenum-graecum) seeds and garlic (Allium sativum) in induced hypercholesterolemic rats. European Food Research and Technology, 2015, 240, 1049-1058.	3.3	13
97	Bioaccessibility of polyphenols from selected cereal grains and legumes as influenced by food acidulants. Journal of the Science of Food and Agriculture, 2017, 97, 621-628.	3.5	13
98	Alleviation of Cardiac Damage by Dietary Fenugreek (Trigonella foenum-graecum) Seeds is Potentiated by Onion (Allium cepa) in Experimental Diabetic Rats via Blocking Reninâ€“Angiotensin System. Cardiovascular Toxicology, 2018, 18, 221-231.	2.7	13
99	Attenuation of diabetic nephropathy by dietary fenugreek (Trigonella foenum-graecum) seeds and onion (Allium cepa) via suppression of glucose transporters and renin-angiotensin system. Nutrition, 2019, 67-68, 110543.	2.4	13
100	Traditional Indian Functional Foods. Nutraceutical Science and Technology, 2010, , 51-84.	0.0	12
101	Effect of dietary garlic and onion on biliary proteins and lipid peroxidation which influence cholesterol nucleation in bile. Steroids, 2010, 75, 272-281.	1.8	11
102	Potentiation of the hypolipidemic influence of dietary tender cluster bean (Cyamopsis tetragonoloba) by garlic in cholesterol fed rats. Food Chemistry, 2012, 133, 798-805.	8.2	11
103	Antimutagenic and cancer preventive potential of culinary spices and their bioactive compounds. PharmaNutrition, 2017, 5, 89-102.	1.7	11
104	HEPATOPROTECTIVE AND ANTIOXIDANT EFFECT OF FENUGREEK (TRIGONELLA FOENUM-GRAECUM) SEEDS IN MICE UNDER LITHOGENIC CONDITION. Journal of Food Biochemistry, 2011, 35, 1619-1626.	2.9	10
105	Influence of combinations of promoter and inhibitor on the bioaccessibility of iron and zinc from food grains. International Journal of Food Sciences and Nutrition, 2011, 62, 826-834.	2.8	10
106	Hypotriglyceridemic effect of dietary vanillin in experimental rats. European Food Research and Technology, 2008, 228, 103-108.	3.3	9
107	Protective effect of dietary tender cluster beans (Cyamopsis tetragonoloba) in the gastrointestinal tract of experimental rats. Applied Physiology, Nutrition and Metabolism, 2013, 38, 169-176.	1.9	9
108	Beneficial influence of fungal metabolite nigerloxin on diabetes-induced oxidative stress in experimental rats. Canadian Journal of Physiology and Pharmacology, 2013, 91, 149-156.	1.4	9

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109	Anti-inflammatory effect of resin fraction of cardamom (Elettaria cardamomum) in carrageenan-induced rat paw edema. PharmaNutrition, 2019, 10, 100165.	1.7	9
110	Influence of dietary spices on adrenal steroidogenesis in rats. Nutrition Research, 1993, 13, 435-444.	2.9	8
111	Beneficial influence of fungal metabolite nigerloxin on eye lens abnormalities in experimental diabetes. Canadian Journal of Physiology and Pharmacology, 2012, 90, 387-394.	1.4	8
112	Ameliorative Influence of Dietary Fenugreek (Trigonella foenum-graecum) Seeds and Onion (Allium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Experimental Diabetes. Current Eye Research, 2018, 43, 1108-1118.	1.5	8
113	Anti-Inflammatory Influences of Culinary Spices and Their Bioactives. Food Reviews International, 2020, , 1-17.	8.4	8
114	Antioxidant Potential of Fungal Metabolite Nigerloxin during Eye Lens Abnormalities in Galactose-Fed Rats. Current Eye Research, 2013, 38, 1064-1071.	1.5	7
115	Biological Activities of Pepper Alkaloids. , 2013, , 1397-1437.		7
116	Haemato-protective influence of dietary fenugreek (Trigonella foenum-graecum L.) seeds is potentiated by onion (Allium cepa L.) in streptozotocin-induced diabetic rats. Biomedicine and Pharmacotherapy, 2018, 98, 372-381.	5.6	7
117	Protein binding, nuclear translocation and biliary secretion of metabolites of 3â€²-methyl-N,N-dimethyl-4-aminoazobenzene during hepatocarcinogenesis in rats. Xenobiotica, 1991, 21, 961-969.	1.1	6
118	Hepatic binding proteins translocating azo dye carcinogen metabolites from cytoplasm into nucleus in rats. Food and Chemical Toxicology, 2004, 42, 503-508.	3.6	6
119	Assessment of zinc deficiency and effect of dietary carrot, amchur and onion on zinc status during repletion in zincâ€deficient rats. Journal of the Science of Food and Agriculture, 2012, 92, 165-170.	3.5	6
120	Beneficial influence of phosphorylated parboiled dehusked red rice (Oryza sativaL.) in streptozotocin-induced diabetic rats. Starch/Staerke, 2016, 68, 568-580.	2.1	6
121	Bioavailability of finger millet (Eleusine coracana) phenolic compounds in rat as influenced by co-administered piperine. Food Bioscience, 2017, 19, 101-109.	4.4	6
122	Ameliorative effect of zinc supplementation on compromised small intestinal health in streptozotocin-induced diabetic rats. Chemico-Biological Interactions, 2019, 307, 37-50.	4.0	6
123	Promoting influence of combinations ofamchur, Î²-carotene-rich vegetables andAlliumspices on the bioaccessibility of zinc and iron from food grains. International Journal of Food Sciences and Nutrition, 2011, 62, 518-524.	2.8	5
124	Potentiation of antioxidant effect of dietary tender cluster beans (Cyamopsis tetragonoloba) by garlic (Allium sativum) in high-cholesterol-fed rats. Canadian Journal of Physiology and Pharmacology, 2013, 91, 818-822.	1.4	5
125	Enhanced intestinal absorption of micronutrients in streptozotocin-induced diabetic rats maintained on zinc supplementation. Journal of Trace Elements in Medicine and Biology, 2018, 50, 182-187.	3.0	5
126	Potentiation of anti-cholelithogenic influence of dietary tender cluster beans (Cyamopsis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td (t 2015, 142, 462.	1.0	5

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127	Influence of dietary tender cluster beans (Cyamopsis tetragonoloba) on biliary proteins, bile acid synthesis and cholesterol crystal growth in rat bile. Steroids, 2015, 94, 21-30.	1.8	4
128	Influence of Dietary Spices on Protein Digestibility and Absorption in Experimental Rats. Food Digestion, 2013, 4, 69-75.	0.9	3
129	Antioxidant properties of fungal metabolite nigerloxin in vitro. Applied Biochemistry and Microbiology, 2013, 49, 587-591.	0.9	3
130	Fungal metabolite nigerloxin ameliorates diabetic nephropathy and gentamicin-induced renal oxidative stress in experimental rats. Naunyn-Schmiedeberg's Archives of Pharmacology, 2014, 387, 849-859.	3.0	3
131	Cardio Protective Influence of Dietary Spices Mediated Through Their Hypolipidemic and Antioxidant Potential. , 2019, , 173-189.		3
132	Nutraceutical Activities of Turmeric (Curcuma longa) and its Bioactive Constituent Curcumin. Science of Spices & Herbs, 2019, , 55-73.	0.2	3
133	Synergy Among Dietary Spices in Exerting Antidiabetic Influences. , 2019, , 407-424.		2
134	Fenugreek (Trigonella foenum-graecum L.) Seeds Used as Functional Food Supplements to Derive Diverse Health Benefits. , 2019, , 217-221.		2
135	Bioaccessibility of Polyphenols from Onion (Allium cepa) as Influenced by Domestic Heat Processing and Food Acidulants. The Indian Journal of Nutrition and Dietetics, 2016, 53, 391.	0.1	1
136	Cluster beans. , 2020, , 301-311.		1
137	Fenugreek and Traditional Antidiabetic Herbs of Indian Origin. , 2009, , 311-378.		0
138	Anticataractogenic Potential of Dietary Spices in diabetic condition. , 2019, , 515-527.		0