

# Krishnapura Srinivasan

## List of Publications by Year in descending order

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Version: 2024-02-01

138  
papers

6,910  
citations

71004

43  
h-index

84171

75  
g-index

140  
all docs

140  
docs citations

140  
times ranked

7960  
citing authors

#	ARTICLE	IF	CITATIONS
1	Diabetes and zinc dyshomeostasis: Can zinc supplementation mitigate diabetic complications?. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1046-1061.	5.4	22
2	Anti-Inflammatory Influences of Culinary Spices and Their Bioactives. <i>Food Reviews International</i> , 2020, , 1-17.	4.3	8
3	Cluster beans. , 2020, , 301-311.		1
4	Zinc Supplementation Ameliorates Diabetic Cataract Through Modulation of Crystallin Proteins and Polyol Pathway in Experimental Rats. <i>Biological Trace Element Research</i> , 2019, 187, 212-223.	1.9	17
5	Attenuation of diabetic nephropathy by dietary fenugreek ( <i>Trigonella foenum-graecum</i> ) seeds and onion ( <i>Allium cepa</i> ) via suppression of glucose transporters and renin-angiotensin system. <i>Nutrition</i> , 2019, 67-68, 110543.	1.1	13
6	Anti-inflammatory effect of resin fraction of cardamom ( <i>Elettaria cardamomum</i> ) in carrageenan-induced rat paw edema. <i>PharmaNutrition</i> , 2019, 10, 100165.	0.8	9
7	Anticataractogenic Potential of Dietary Spices in diabetic condition. , 2019, , 515-527.		0
8	Ameliorative effect of zinc supplementation on compromised small intestinal health in streptozotocin-induced diabetic rats. <i>Chemico-Biological Interactions</i> , 2019, 307, 37-50.	1.7	6
9	Synergy Among Dietary Spices in Exerting Antidiabetic Influences. , 2019, , 407-424.		2
10	Fenugreek ( <i>Trigonella foenum-graecum</i> L.) Seeds Used as Functional Food Supplements to Derive Diverse Health Benefits. , 2019, , 217-221.		2
11	Cardio Protective Influence of Dietary Spices Mediated Through Their Hypolipidemic and Antioxidant Potential. , 2019, , 173-189.		3
12	Nutraceutical Activities of Turmeric ( <i>Curcuma longa</i> ) and its Bioactive Constituent Curcumin. <i>Science of Spices &amp; Herbs</i> , 2019, , 55-73.	0.2	3
13	Cumin ( <i>Cuminum cyminum</i> ) and black cumin ( <i>Nigella sativa</i> ) seeds: traditional uses, chemical constituents, and nutraceutical effects. <i>Food Quality and Safety</i> , 2018, 2, 1-16.	0.6	134
14	Haemato-protective influence of dietary fenugreek ( <i>Trigonella foenum-graecum</i> L.) seeds is potentiated by onion ( <i>Allium cepa</i> L.) in streptozotocin-induced diabetic rats. <i>Biomedicine and Pharmacotherapy</i> , 2018, 98, 372-381.	2.5	7
15	Zinc supplementation alleviates the progression of diabetic nephropathy by inhibiting the overexpression of oxidative-stress-mediated molecular markers in streptozotocin-induced experimental rats. <i>Journal of Nutritional Biochemistry</i> , 2018, 54, 113-129.	1.9	32
16	Alleviation of Cardiac Damage by Dietary Fenugreek ( <i>Trigonella foenum-graecum</i> ) Seeds is Potentiated by Onion ( <i>Allium cepa</i> ) in Experimental Diabetic Rats via Blocking Renin-angiotensin System. <i>Cardiovascular Toxicology</i> , 2018, 18, 221-231.	1.1	13
17	Alleviation of oxidative stress-mediated nephropathy by dietary fenugreek ( <i>Trigonella</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Food and Function, 2018, 9, 134-148.	2.1	23
18	Ameliorative Influence of Dietary Fenugreek ( <i>Trigonella foenum-graecum</i> ) Seeds and Onion ( <i>Allium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Experimental Diabetes. <i>Current Eye Research</i> , 2018, 43, 1108-1118.	0.7	8

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19	Enhanced intestinal absorption of micronutrients in streptozotocin-induced diabetic rats maintained on zinc supplementation. <i>Journal of Trace Elements in Medicine and Biology</i> , 2018, 50, 182-187.	1.5	5
20	Anti-cholelithogenic potential of dietary spices and their bioactives. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1749-1758.	5.4	15
21	Bioaccessibility of polyphenols from selected cereal grains and legumes as influenced by food acidulants. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 621-628.	1.7	13
22	Attenuation of oxidative stress and cardioprotective effects of zinc supplementation in experimental diabetic rats. <i>British Journal of Nutrition</i> , 2017, 117, 335-350.	1.2	41
23	Effect of arginine:lysine and glycine:methionine intake ratios on dyslipidemia and selected biomarkers implicated in cardiovascular disease: A study with hypercholesterolemic rats. <i>Biomedicine and Pharmacotherapy</i> , 2017, 91, 408-414.	2.5	16
24	Amelioration of hyperglycemia and associated metabolic abnormalities by a combination of fenugreek ( <i>Trigonella foenum-graecum</i> ) seeds and onion ( <i>Allium cepa</i> ) in experimental diabetes. <i>Journal of Basic and Clinical Physiology and Pharmacology</i> , 2017, 28, 493-505.	0.7	15
25	Amelioration of oxidative stress by dietary fenugreek ( <i>Trigonella foenum-graecum</i> L.) seeds is potentiated by onion ( <i>Allium cepa</i> L.) in streptozotocin-induced diabetic rats. <i>Applied Physiology, Nutrition and Metabolism</i> , 2017, 42, 816-828.	0.9	21
26	Ginger rhizomes ( <i>Zingiber officinale</i> ): A spice with multiple health beneficial potentials. <i>PharmaNutrition</i> , 2017, 5, 18-28.	0.8	154
27	Uptake of phenolic compounds from plant foods in human intestinal Caco-2 cells. <i>Journal of Biosciences</i> , 2017, 42, 603-611.	0.5	20
28	Zinc supplementation mitigates its dyshomeostasis in experimental diabetic rats by regulating the expression of zinc transporters and metallothionein. <i>Metallomics</i> , 2017, 9, 1765-1777.	1.0	15
29	Antimutagenic and cancer preventive potential of culinary spices and their bioactive compounds. <i>PharmaNutrition</i> , 2017, 5, 89-102.	0.8	11
30	Bioavailability of finger millet ( <i>Eleusine coracana</i> ) phenolic compounds in rat as influenced by co-administered piperine. <i>Food Bioscience</i> , 2017, 19, 101-109.	2.0	6
31	Anti-hypercholesterolemic influence of the spice cardamom ( <i>Elettaria cardamomum</i> ) in experimental rats. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3204-3210.	1.7	25
32	Zinc supplementation alleviates hyperglycemia and associated metabolic abnormalities in streptozotocin-induced diabetic rats. <i>Canadian Journal of Physiology and Pharmacology</i> , 2016, 94, 1356-1365.	0.7	27
33	Beneficial influence of phosphorylated parboiled dehusked red rice ( <i>Oryza sativa</i> L.) in streptozotocin-induced diabetic rats. <i>Starch/Staerke</i> , 2016, 68, 568-580.	1.1	6
34	Biological Activities of Red Pepper ( <i>Capsicum annum</i> ) and Its Pungent Principle Capsaicin: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1488-1500.	5.4	280
35	Bioavailability of Micronutrients from Plant Foods: An Update. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1608-1619.	5.4	125
36	Hypolipidemic and antioxidant effects of dietary fenugreek ( <i>Trigonella foenum-graecum</i> ) seeds and garlic ( <i>Allium sativum</i> ) in high-fat fed rats. <i>Food Bioscience</i> , 2016, 14, 1-9.	2.0	32

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37	Relative bioavailability of folate from the traditional food plant <i>Moringa oleifera</i> L. as evaluated in a rat model. <i>Journal of Food Science and Technology</i> , 2016, 53, 511-520.	1.4	37
38	Protective effect of dietary fenugreek ( <i>Trigonella foenum-graecum</i> ) seeds and garlic ( <i>Allium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T Tf 50 467 Td (2015, 142, 462).	0.7	16
39	Bioaccessibility of Polyphenols from Onion ( <i>Allium cepa</i> ) as Influenced by Domestic Heat Processing and Food Acidulants. <i>The Indian Journal of Nutrition and Dietetics</i> , 2016, 53, 391.	0.1	1
40	Influence of dietary tender cluster beans ( <i>Cyamopsis tetragonoloba</i> ) on biliary proteins, bile acid synthesis and cholesterol crystal growth in rat bile. <i>Steroids</i> , 2015, 94, 21-30.	0.8	4
41	Hypolipidemic influence of dietary fenugreek ( <i>Trigonella foenum-graecum</i> ) seeds and garlic ( <i>Allium</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T Tf 50 467 Td (2015, 142, 462).	2.1	23
42	Protective effect of xylooligosaccharides from corncob on 1,2-dimethylhydrazine induced colon cancer in rats. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 5, 146-152.	1.5	49
43	Beneficial hypolipidemic influence of a combination of dietary fenugreek ( <i>Trigonella foenum-graecum</i> ) seeds and garlic ( <i>Allium sativum</i> ) in induced hypercholesterolemic rats. <i>European Food Research and Technology</i> , 2015, 240, 1049-1058.	1.6	13
44	Potential of anti-cholelithogenic influence of dietary tender cluster beans ( <i>Cyamopsis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T Tf 50 467 Td (2015, 142, 462).	0.4	5
45	Effect of domestic processing on the polyphenol content and bioaccessibility in finger millet ( <i>Eleusine coracana</i> ) and pearl millet ( <i>Pennisetum glaucum</i> ). <i>Food Chemistry</i> , 2014, 164, 55-62.	4.2	97
46	Bioaccessibility of Polyphenols from Wheat ( <i>Triticum aestivum</i> ), Sorghum ( <i>Sorghum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T Tf 50 38 Domestic Food Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11170-11179.	2.4	87
47	Dietary iron supplements and <i>Moringa oleifera</i> leaves influence the liver hepcidin messenger RNA expression and biochemical indices of iron status in rats. <i>Nutrition Research</i> , 2014, 34, 630-638.	1.3	62
48	Fungal metabolite nigerloxin ameliorates diabetic nephropathy and gentamicin-induced renal oxidative stress in experimental rats. <i>Naunyn-Schmiedeberg's Archives of Pharmacology</i> , 2014, 387, 849-859.	1.4	3
49	Influence of Dietary Spices on Protein Digestibility and Absorption in Experimental Rats. <i>Food Digestion</i> , 2013, 4, 69-75.	0.9	3
50	Potential of antioxidant effect of dietary tender cluster beans ( <i>Cyamopsis tetragonoloba</i> ) by garlic ( <i>Allium sativum</i> ) in high-cholesterol-fed rats. <i>Canadian Journal of Physiology and Pharmacology</i> , 2013, 91, 818-822.	0.7	5
51	Antioxidant properties of fungal metabolite nigerloxin in vitro. <i>Applied Biochemistry and Microbiology</i> , 2013, 49, 587-591.	0.3	3
52	Dietary spices as beneficial modulators of lipid profile in conditions of metabolic disorders and diseases. <i>Food and Function</i> , 2013, 4, 503.	2.1	51
53	Antioxidant Potential of Fungal Metabolite Nigerloxin during Eye Lens Abnormalities in Galactose-Fed Rats. <i>Current Eye Research</i> , 2013, 38, 1064-1071.	0.7	7
54	Enhanced intestinal uptake of iron, zinc and calcium in rats fed pungent spice principles "Piperine, capsaicin and ginger ( <i>Zingiber officinale</i> ). <i>Journal of Trace Elements in Medicine and Biology</i> , 2013, 27, 184-190.	1.5	29

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55	Protective effect of dietary tender cluster beans ( <i>Cyamopsis tetragonoloba</i> ) in the gastrointestinal tract of experimental rats. <i>Applied Physiology, Nutrition and Metabolism</i> , 2013, 38, 169-176.	0.9	9
56	Biological Activities of Pepper Alkaloids. , 2013, , 1397-1437.		7
57	Beneficial influence of fungal metabolite nigerloxin on diabetes-induced oxidative stress in experimental rats. <i>Canadian Journal of Physiology and Pharmacology</i> , 2013, 91, 149-156.	0.7	9
58	Potential of Hypolipidemic and Weight-Reducing Influence of Dietary Tender Cluster Bean ( <i>Cyamopsis tetragonoloba</i> ) When Combined with Capsaicin in High-Fat-Fed Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8155-8162.	2.4	20
59	Beneficial influence of fungal metabolite nigerloxin on eye lens abnormalities in experimental diabetes. <i>Canadian Journal of Physiology and Pharmacology</i> , 2012, 90, 387-394.	0.7	8
60	Potential of the hypolipidemic influence of dietary tender cluster bean ( <i>Cyamopsis tetragonoloba</i> ) by garlic in cholesterol fed rats. <i>Food Chemistry</i> , 2012, 133, 798-805.	4.2	11
61	Double fortification of sorghum ( <i>Sorghum bicolor</i> L. Moench) and finger millet ( <i>Eleusine coracana</i> L.) Tj ETQq1 1 0.784314 rgBT /Over 1.8 16		
62	Assessment of zinc deficiency and effect of dietary carrot, <i>amchur</i> and onion on zinc status during repletion in zinc-deficient rats. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 165-170.	1.7	6
63	Fat digestion and absorption in spice-pretreated rats. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 503-510.	1.7	50
64	Antilithogenic influence of dietary capsaicin and curcumin during experimental induction of cholesterol gallstone in mice. <i>Applied Physiology, Nutrition and Metabolism</i> , 2011, 36, 201-209.	0.9	15
65	Effect of dietary fenugreek seeds on biliary proteins that influence nucleation of cholesterol crystals in bile. <i>Steroids</i> , 2011, 76, 455-463.	0.8	17
66	Dietary fenugreek and onion attenuate cholesterol gallstone formation in lithogenic diet-fed mice. <i>International Journal of Experimental Pathology</i> , 2011, 92, 308-319.	0.6	19
67	HEPATOPROTECTIVE AND ANTIOXIDANT EFFECT OF FENUGREEK ( <i>TRIGONELLA FOENUM-GRÆCUM</i> ) SEEDS IN MICE UNDER LITHOGENIC CONDITION. <i>Journal of Food Biochemistry</i> , 2011, 35, 1619-1626.	1.2	10
68	Promoting influence of combinations of <i>amchur</i> , $\beta$ -carotene-rich vegetables and <i>Allium</i> spices on the bioaccessibility of zinc and iron from food grains. <i>International Journal of Food Sciences and Nutrition</i> , 2011, 62, 518-524.	1.3	5
69	Influence of combinations of promoter and inhibitor on the bioaccessibility of iron and zinc from food grains. <i>International Journal of Food Sciences and Nutrition</i> , 2011, 62, 826-834.	1.3	10
70	Influence of dietary spices on the <i>in vivo</i> absorption of ingested $\beta$ -carotene in experimental rats. <i>British Journal of Nutrition</i> , 2011, 105, 1429-1438.	1.2	18
71	Beneficial influence of dietary spices on the ultrastructure and fluidity of the intestinal brush border in rats. <i>British Journal of Nutrition</i> , 2010, 104, 31-39.	1.2	66
72	Hypolipidemic and antioxidant efficacy of dehydrated onion in experimental rats. <i>Journal of Food Science and Technology</i> , 2010, 47, 55-60.	1.4	38

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73	Regression of preestablished cholesterol gallstones by dietary garlic and onion in experimental mice. <i>Metabolism: Clinical and Experimental</i> , 2010, 59, 1402-1412.	1.5	25
74	Influence of $\beta$ -carotene-rich vegetables on the bioaccessibility of zinc and iron from food grains. <i>Food Chemistry</i> , 2010, 122, 668-672.	4.2	36
75	Enhanced bioaccessibility of $\beta$ -carotene from yellow-orange vegetables and green leafy vegetables by domestic heat processing. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2201-2207.	1.3	22
76	Beneficial effect of xylo-oligosaccharides and fructo-oligosaccharides in streptozotocin-induced diabetic rats. <i>British Journal of Nutrition</i> , 2010, 104, 40-47.	1.2	188
77	Amelioration of hyperglycaemia and its associated complications by finger millet ( <i>Eleusine</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 2010, 104, 1787-1795.	1.2	68
78	Bioaccessible Mineral Content of Malted Finger Millet ( <i>Eleusine coracana</i> ), Wheat ( <i>Triticum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 T 8100-8103.	2.4	56
79	Effect of dietary garlic and onion on biliary proteins and lipid peroxidation which influence cholesterol nucleation in bile. <i>Steroids</i> , 2010, 75, 272-281.	0.8	11
80	Higher Bioaccessibility of Iron and Zinc from Food Grains in the Presence of Garlic and Onion. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8426-8429.	2.4	50
81	Gastrointestinal protective effect of dietary spices during ethanol-induced oxidant stress in experimental rats. <i>Applied Physiology, Nutrition and Metabolism</i> , 2010, 35, 134-141.	0.9	38
82	Traditional Indian Functional Foods. <i>Nutraceutical Science and Technology</i> , 2010, , 51-84.	0.0	12
83	Degradation of bioactive spice compound: curcumin during domestic cooking. <i>European Food Research and Technology</i> , 2009, 228, 807-812.	1.6	52
84	Influence of dietary spices " Black pepper, red pepper and ginger on the uptake of $\beta$ -carotene by rat intestines. <i>Journal of Functional Foods</i> , 2009, 1, 394-398.	1.6	19
85	Influence of exogenous iron, calcium, protein and common salt on the bioaccessibility of zinc from cereals and legumes. <i>Journal of Trace Elements in Medicine and Biology</i> , 2009, 23, 75-83.	1.5	20
86	Dietary fenugreek seed regresses preestablished cholesterol gallstones in mice. <i>Canadian Journal of Physiology and Pharmacology</i> , 2009, 87, 684-693.	0.7	26
87	Fenugreek seeds reduce atherogenic diet-induced cholesterol gallstone formation in experimental mice. <i>Canadian Journal of Physiology and Pharmacology</i> , 2009, 87, 933-943.	0.7	28
88	Fenugreek and Traditional Antidiabetic Herbs of Indian Origin. , 2009, , 311-378.		0
89	Dietary garlic and onion reduce the incidence of atherogenic diet-induced cholesterol gallstones in experimental mice. <i>British Journal of Nutrition</i> , 2009, 101, 1621-1629.	1.2	26
90	Cholesterol lowering activity of mango ginger ( <i>Curcuma amada</i> Roxb.) in induced hypercholesterolemic rats. <i>European Food Research and Technology</i> , 2008, 227, 1159-1163.	1.6	13

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91	Hypotriglyceridemic effect of dietary vanillin in experimental rats. <i>European Food Research and Technology</i> , 2008, 228, 103-108.	1.6	9
92	Physicochemical characterization of fructooligosaccharides and evaluation of their suitability as a potential sweetener for diabetics. <i>Carbohydrate Research</i> , 2008, 343, 56-66.	1.1	54
93	Influence of Food Acidulants and Antioxidant Spices on the Bioaccessibility of $\beta$ -Carotene from Selected Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8714-8719.	2.4	30
94	Studies on the in vitro absorption of spice principles " Curcumin, capsaicin and piperine in rat intestines. <i>Food and Chemical Toxicology</i> , 2007, 45, 1437-1442.	1.8	115
95	Hypolipidemic and antioxidant effects of curcumin and capsaicin in high-fat-fed rats. <i>Canadian Journal of Physiology and Pharmacology</i> , 2007, 85, 588-596.	0.7	79
96	Varietal Differences in the Bioaccessibility of $\beta$ -Carotene from Mango ( <i>Mangifera indica</i> ) and Papaya ( <i>Carica papaya</i> ) Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7931-7935.	2.4	36
97	Binding of bioactive phytochemical piperine with human serum albumin: A spectrofluorometric study. <i>Biopolymers</i> , 2007, 86, 265-275.	1.2	34
98	Improved shelf-life of rice bran by domestic heat processing and assessment of its dietary consumption in experimental rats. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 60-67.	1.7	19
99	Zinc and iron contents and their bioaccessibility in cereals and pulses consumed in India. <i>Food Chemistry</i> , 2007, 102, 1328-1336.	4.2	153
100	Influence of heat processing on the bioaccessibility of zinc and iron from cereals and pulses consumed in India. <i>Journal of Trace Elements in Medicine and Biology</i> , 2007, 21, 1-7.	1.5	99
101	Effect of heat processing of spices on the concentrations of their bioactive principles: Turmeric ( <i>Curcuma longa</i> ), red pepper ( <i>Capsicum annum</i> ) and black pepper ( <i>Piper nigrum</i> ). <i>Journal of Food Composition and Analysis</i> , 2007, 20, 346-351.	1.9	125
102	Comparison of ascorbic acid content of <i>Emblica officinalis</i> fruits determined by different analytical methods. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 529-533.	1.9	58
103	Influence of germination and fermentation on bioaccessibility of zinc and iron from food grains. <i>European Journal of Clinical Nutrition</i> , 2007, 61, 342-348.	1.3	102
104	Black Pepper and its Pungent Principle-Piperine: A Review of Diverse Physiological Effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2007, 47, 735-748.	5.4	565
105	Hypolipidemic and Antioxidant Effects of Dietary Curcumin and Capsaicin in Induced Hypercholesterolemic Rats. <i>Lipids</i> , 2007, 42, 1133-42.	0.7	75
106	Influence of curcumin, capsaicin, and piperine on the rat liver drug-metabolizing enzyme system in vivo and in vitro. <i>Canadian Journal of Physiology and Pharmacology</i> , 2006, 84, 1259-1265.	0.7	26
107	Fenugreek ( <i>Trigonella foenum-graecum</i> ): A Review of Health Beneficial Physiological Effects. <i>Food Reviews International</i> , 2006, 22, 203-224.	4.3	238
108	Spray-dried milk supplemented with $\alpha$ -linolenic acid or eicosapentaenoic acid and docosahexaenoic acid decreases HMG Co A reductase activity and increases biliary secretion of lipids in rats. <i>Steroids</i> , 2006, 71, 409-415.	0.8	32

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109	Protective effect of dietary curcumin and capsaicin on induced oxidation of low-density lipoprotein, iron-induced hepatotoxicity and carrageenan-induced inflammation in experimental rats. <i>FEBS Journal</i> , 2006, 273, 4528-4537.	2.2	98
110	Beneficial influence of dietary curcumin, capsaicin and garlic on erythrocyte integrity in high-fat fed rats. <i>Journal of Nutritional Biochemistry</i> , 2006, 17, 471-478.	1.9	69
111	Determination of bioaccessibility of $\beta$ -carotene in vegetables by in vitro methods. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 1047-1052.	1.5	66
112	Influence of food acidulants on bioaccessibility of zinc and iron from selected food grains. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 950-956.	1.5	37
113	Protective effect of dietary capsaicin on induced oxidation of low-density lipoprotein in rats. <i>Molecular and Cellular Biochemistry</i> , 2005, 275, 7-13.	1.4	50
114	Influence of dietary spices on the fluidity of erythrocytes in hypercholesterolaemic rats. <i>British Journal of Nutrition</i> , 2005, 93, 81-91.	1.2	32
115	Spices as influencers of body metabolism: an overview of three decades of research. <i>Food Research International</i> , 2005, 38, 77-86.	2.9	233
116	Plant foods in the management of diabetes mellitus: Spices as beneficial antidiabetic food adjuncts. <i>International Journal of Food Sciences and Nutrition</i> , 2005, 56, 399-414.	1.3	257
117	Role of Spices Beyond Food Flavoring: Nutraceuticals with Multiple Health Effects. <i>Food Reviews International</i> , 2005, 21, 167-188.	4.3	206
118	Antioxidant Status of Red Blood Cells and Liver in Hypercholesterolemic Rats Fed Hypolipidemic Spices. <i>International Journal for Vitamin and Nutrition Research</i> , 2004, 74, 199-208.	0.6	31
119	Spices as Beneficial Hypolipidemic Food Adjuncts: A Review. <i>Food Reviews International</i> , 2004, 20, 187-220.	4.3	75
120	Influence of antioxidant spices on the retention of $\beta$ -carotene in vegetables during domestic cooking processes. <i>Food Chemistry</i> , 2004, 84, 35-43.	4.2	65
121	Influence of Dietary Curcumin, Capsaicin and Garlic on the Antioxidant Status of Red Blood Cells and the Liver in High-Fat-Fed Rats. <i>Annals of Nutrition and Metabolism</i> , 2004, 48, 314-320.	1.0	84
122	Hepatic binding proteins translocating azo dye carcinogen metabolites from cytoplasm into nucleus in rats. <i>Food and Chemical Toxicology</i> , 2004, 42, 503-508.	1.8	6
123	Activities of glycosidases during fruit development and ripening of tomato ( <i>Lycopersicon esculantum</i> ) Tj ETQq1 1 0,784314 ggBT /Over	1.7	38
124	Activities of $\beta$ -hexosaminidase and $\alpha$ -mannosidase during development and ripening of bell capsicum ( <i>Capsicum annum</i> var. <i>variata</i> ). <i>Plant Science</i> , 2004, 167, 1263-1271.	1.7	32
125	Integrity of erythrocytes of hypercholesterolemic rats during spices treatment. <i>Molecular and Cellular Biochemistry</i> , 2002, 236, 155-161.	1.4	52
126	Studies on the influence of dietary spices on food transit time in experimental rats. <i>Nutrition Research</i> , 2001, 21, 1309-1314.	1.3	107

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127	Influence of amla fruits ( <i>Emblica officinalis</i> ) on the bio-availability of iron from staple cereals and pulses. <i>Nutrition Research</i> , 2001, 21, 1483-1492.	1.3	23
128	Renal lesions in streptozotocin-induced diabetic rats maintained on onion and capsaicin containing diets. <i>Journal of Nutritional Biochemistry</i> , 1999, 10, 477-483.	1.9	56
129	Amelioration of renal lesions associated with diabetes by dietary curcumin in streptozotocin diabetic rats. , 1998, 181, 87-96.		111
130	Antidiabetic influence of dietary cumin seeds () in streptozotocin induced diabetic rats. <i>Nutrition Research</i> , 1998, 18, 131-142.	1.3	50
131	Hypolipidemic action of curcumin, the active principle of turmeric ( <i>Curcuma longa</i> ) in streptozotocin induced diabetic rats. , 1997, 166, 169-175.		226
132	Influence of dietary capsaicin and onion on the metabolic abnormalities associated with streptozotocin induced diabetes mellitus. , 1997, 175, 49-57.		91
133	Influence of dietary spices or their active principles on digestive enzymes of small intestinal mucosa in rats. <i>International Journal of Food Sciences and Nutrition</i> , 1996, 47, 55-59.	1.3	151
134	Influence of dietary curcumin and cholesterol on the progression of experimentally induced diabetes in albino rat. <i>Molecular and Cellular Biochemistry</i> , 1995, 152, 13-21.	1.4	92
135	Influence of dietary spices on adrenal steroidogenesis in rats. <i>Nutrition Research</i> , 1993, 13, 435-444.	1.3	8
136	Loss of active principles of common spices during domestic cooking. <i>Food Chemistry</i> , 1992, 43, 271-274.	4.2	33
137	Protein binding, nuclear translocation and biliary secretion of metabolites of 3- <sup>2</sup> -methyl-N,N-dimethyl-4-aminoazobenzene during hepatocarcinogenesis in rats. <i>Xenobiotica</i> , 1991, 21, 961-969.	0.5	6
138	Changes induced by hexachlorocyclohexane isomers in rat liver and testis. <i>Bulletin of Environmental Contamination and Toxicology</i> , 1988, 41, 531-539.	1.3	22