G K Jayaprakasha

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Studies on the Antioxidant Activity of Pomegranate (<i>Punica granatum</i>) Peel and Seed Extracts Using in Vitro Models. Journal of Agricultural and Food Chemistry, 2002, 50, 81-86.	5.2	1,018
2	Antioxidant activity of grape seed (Vitis vinifera) extracts on peroxidation models in vitro. Food Chemistry, 2001, 73, 285-290.	8.2	896
3	Antibacterial and antioxidant activities of grape (Vitis vinifera) seed extracts. Food Research International, 2003, 36, 117-122.	6.2	501
4	Antibacterial Activity of Turmeric Oil:  A Byproduct from Curcumin Manufacture. Journal of Agricultural and Food Chemistry, 1999, 47, 4297-4300.	5.2	421
5	Antioxidant and antimutagenic activities of pomegranate peel extracts. Food Chemistry, 2003, 80, 393-397.	8.2	393
6	Antioxidant Activity of Citrus Limonoids, Flavonoids, and Coumarins. Journal of Agricultural and Food Chemistry, 2005, 53, 2009-2014.	5.2	369
7	Antioxidant activities of curcumin, demethoxycurcumin and bisdemethoxycurcumin. Food Chemistry, 2006, 98, 720-724.	8.2	351
8	Improved HPLC Method for the Determination of Curcumin, Demethoxycurcumin, and Bisdemethoxycurcumin. Journal of Agricultural and Food Chemistry, 2002, 50, 3668-3672.	5.2	345
9	Studies on Antioxidant Activity of Pomegranate (Punica granatum) Peel Extract Using in Vivo Models. Journal of Agricultural and Food Chemistry, 2002, 50, 4791-4795.	5.2	287
10	Suppression of bacterial cell–cell signalling, biofilm formation and type III secretion system by citrus flavonoids. Journal of Applied Microbiology, 2010, 109, 515-527.	3.1	284
11	Chemistry and biological activities of C. longa. Trends in Food Science and Technology, 2005, 16, 533-548.	15.1	246
12	Antioxidant and Antibacterial Activities of Punica granatum Peel Extracts. Journal of Food Science, 2003, 68, 1473-1477.	3.1	227
13	Bioactive Compounds: Historical Perspectives, Opportunities, and Challenges. Journal of Agricultural and Food Chemistry, 2009, 57, 8142-8160.	5.2	222
14	Chemistry and Biochemistry of (â^')-Hydroxycitric Acid fromGarcinia. Journal of Agricultural and Food Chemistry, 2002, 50, 10-22.	5.2	220
15	In vitro evaluation of the antioxidant activities in fruit extracts from citron and blood orange. Food Chemistry, 2007, 101, 410-418.	8.2	205
16	Nanoparticle-Mediated Seed Priming Improves Germination, Growth, Yield, and Quality of Watermelons (Citrullus lanatus) at multi-locations in Texas. Scientific Reports, 2020, 10, 5037.	3.3	192
17	Chemistry, Biogenesis, and Biological Activities of <i>Cinnamomum zeylanicum</i> . Critical Reviews in Food Science and Nutrition, 2011, 51, 547-562.	10.3	190
18	Antioxidant activity of the extracts from fruits. Food Chemistry, 2005, 90, 891-896.	8.2	187

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19	Radical scavenging activities of Rio Red grapefruits and Sour orange fruit extracts in different in vitro model systems. Bioresource Technology, 2008, 99, 4484-4494.	9.6	176
20	Grapefruit juice and its furocoumarins inhibits autoinducer signaling and biofilm formation in bacteria. International Journal of Food Microbiology, 2008, 125, 204-208.	4.7	175
21	Differential Inhibition of Human Cancer Cell Proliferation by Citrus Limonoids. Nutrition and Cancer, 2001, 40, 180-184.	2.0	166
22	Suppression of colon carcinogenesis by bioactive compounds in grapefruit. Carcinogenesis, 2006, 27, 1257-1265.	2.8	165
23	Antioxidant activities of flavidin in different in vitro model systems. Bioorganic and Medicinal Chemistry, 2004, 12, 5141-5146.	3.0	164
24	Berberine induces apoptosis in breast cancer cells (MCF-7) through mitochondrial-dependent pathway. European Journal of Pharmacology, 2010, 645, 70-78.	3.5	156
25	Antioxidant Activities of Grape (Vitis vinifera) Pomace Extracts. Journal of Agricultural and Food Chemistry, 2002, 50, 5909-5914.	5.2	145
26	Evaluation of Antioxidant Activities and Antimutagenicity of Turmeric Oil: A Byproduct from Curcumin Production. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2002, 57, 828-835.	1.4	144
27	Volatile Constituents fromCinnamomum zeylanicumFruit Stalks and Their Antioxidant Activities. Journal of Agricultural and Food Chemistry, 2003, 51, 4344-4348.	5.2	143
28	Citrus Limonoids Induce Apoptosis in Human Neuroblastoma Cells and Have Radical Scavenging Activity. Journal of Nutrition, 2005, 135, 870-877.	2.9	137
29	Phenolic Constituents from the Lichen Parmotrema stuppeum (Nyl.) Hale and Their Antioxidant Activity. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2000, 55, 1018-1022.	1.4	133
30	Bioactive Compounds from Mexican Lime (Citrus aurantifolia) Juice Induce Apoptosis in Human Pancreatic Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 10933-10942.	5.2	131
31	Phenolic Constituents in the Fruits ofCinnamomum zeylanicumand Their Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 1672-1679.	5.2	127
32	Antioxidant and antimutagenic activities of Cinnamomum zeylanicum fruit extracts. Journal of Food Composition and Analysis, 2007, 20, 330-336.	3.9	127
33	Seed Priming with Iron Oxide Nanoparticles Modulate Antioxidant Potential and Defense-Linked Hormones in Watermelon Seedlings. ACS Sustainable Chemistry and Engineering, 2019, 7, 5142-5151.	6.7	122
34	Inhibition of colon cancer cell growth and antioxidant activity of bioactive compounds from Poncirus trifoliata (L.) Raf Bioorganic and Medicinal Chemistry, 2007, 15, 4923-4932.	3.0	116
35	Variation in the content of bioactive flavonoids in different brands of orange and grapefruit juices. Journal of Food Composition and Analysis, 2006, 19, 157-166.	3.9	114
36	Apigenin and naringenin suppress colon carcinogenesis through the aberrant crypt stage in azoxymethane-treated rats. Experimental Biology and Medicine, 2010, 235, 710-717.	2.4	113

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37	Review on Bile Acids: Effects of the Gut Microbiome, Interactions with Dietary Fiber, and Alterations in the Bioaccessibility of Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2019, 67, 9124-9138.	5.2	106
38	Furocoumarins from grapefruit juice and their effect on human CYP 3A4 and CYP 1B1 isoenzymes. Bioorganic and Medicinal Chemistry, 2006, 14, 2606-2612.	3.0	104
39	Green-Synthesized Nanoparticles Enhanced Seedling Growth, Yield, and Quality of Onion (<i>Allium) Tj ETQq1</i>	1 0.784314 6.7	4 rg $_{102}^{ m BT}/ m Over$
40	D-limonene rich volatile oil from blood oranges inhibits angiogenesis, metastasis and cell death in human colon cancer cells. Life Sciences, 2012, 91, 429-439.	4.3	97
41	Variation of antioxidant activity and the levels of bioactive compounds in lipophilic and hydrophilic extracts from hot pepper (Capsicum spp.) cultivars. Food Chemistry, 2012, 134, 1912-1918.	8.2	97
42	The natural alkaloid berberine targets multiple pathways to induce cell death in cultured human colon cancer cells. European Journal of Pharmacology, 2012, 688, 14-21.	3.5	94
43	Apoptosis-mediated proliferation inhibition of human colon cancer cells by volatile principles of Citrus aurantifolia. Food Chemistry, 2009, 114, 1351-1358.	8.2	92
44	Citrus limonoids interfere with Vibrio harveyi cell–cell signalling and biofilm formation by modulating the response regulator LuxO. Microbiology (United Kingdom), 2011, 157, 99-110.	1.8	91
45	Antiproliferative Effects of Citrus Limonoids Against Human Neuroblastoma and Colonic Adenocarcinoma Cells. Nutrition and Cancer, 2006, 56, 103-112.	2.0	90
46	Grapefruit bioactive limonoids modulate E. coli O157:H7 TTSS and biofilm. International Journal of Food Microbiology, 2010, 140, 109-116.	4.7	89
47	Citrus Limonin and Its Glucoside Inhibit Colon Adenocarcinoma Cell Proliferation through Apoptosis. Journal of Agricultural and Food Chemistry, 2011, 59, 2314-2323.	5.2	87
48	An improved sample preparation method for quantification of ascorbic acid and dehydroascorbic acid by HPLC. LWT - Food Science and Technology, 2012, 47, 443-449.	5.2	84
49	Structure-Dependent Modulation of Aryl Hydrocarbon Receptor-Mediated Activities by Flavonoids. Toxicological Sciences, 2018, 164, 205-217.	3.1	82
50	Irradiation and storage influence on bioactive components and quality of early and late season †Rio Red' grapefruit (Citrus paradisi Macf.). Postharvest Biology and Technology, 2004, 34, 53-64.	6.0	80
51	Antiaflatoxigenic and antioxidant activities of Garcinia extracts. International Journal of Food Microbiology, 2005, 101, 153-160.	4.7	80
52	Inhibition of growth and aflatoxin production in Aspergillus flavus by Garcinia indica extract and its antioxidant activity. Food Microbiology, 2003, 20, 455-460.	4.2	79
53	Citrus juice modulates bone strength in male senescent rat model of osteoporosis. Nutrition, 2006, 22, 559-563.	2.4	78
54	Supercritical fluid extraction of limonoids and naringin from grapefruit (Citrus paradisi Macf.) seeds. Food Chemistry, 2007, 105, 1026-1031.	8.2	78

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55	Extraction efficiency and validation of an HPLC method for flavonoid analysis in peppers. Food Chemistry, 2012, 130, 751-758.	8.2	77
56	The effects of daily consumption of grapefruit on body weight, lipids, and blood pressure in healthy, overweight adults. Metabolism: Clinical and Experimental, 2012, 61, 1026-1035.	3.4	77
57	Novel triterpenoid from Citrus aurantium L. possesses chemopreventive properties against human colon cancer cells. Bioorganic and Medicinal Chemistry, 2008, 16, 5939-5951.	3.0	76
58	Differential inhibition of human colon cancer cells by structurally similar flavonoids of citrus. Food Chemistry, 2012, 132, 27-34.	8.2	74
59	Low temperature conditioning reduces chilling injury while maintaining quality and certain bioactive compounds of â€~Star Ruby' grapefruit. Food Chemistry, 2014, 153, 243-249.	8.2	74
60	Bioactive Compounds of Grapefruit (Citrus paradisiCv. Rio Red) Respond Differently to Postharvest Irradiation, Storage, and Freeze Drying. Journal of Agricultural and Food Chemistry, 2005, 53, 3980-3985.	5.2	72
61	Limonoids from Citrus reticulata and their moult inhibiting activity in mosquito Culex quinquefasciatus larvae. Phytochemistry, 1997, 44, 843-846.	2.9	71
62	Citrus Pectin:Â Characterization and Inhibitory Effect on Fibroblast Growth Factorâ^'Receptor Interaction. Journal of Agricultural and Food Chemistry, 2001, 49, 3051-3057.	5.2	71
63	Potent Inhibition of Human Cytochrome P450 3A4, 2D6, and 2C9 Isoenzymes by Grapefruit Juice and Its Furocoumarins. Journal of Food Science, 2007, 72, C417-21.	3.1	69
64	Rapid simultaneous determination of amines and organic acids in citrus using high-performance liquid chromatography. Talanta, 2011, 83, 948-954.	5.5	68
65	Antibacterial Activity of Citrus reticulata Peel Extracts. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2000, 55, 1030-1034.	1.4	67
66	Simultaneous determination of citrus limonoid aglycones and glucosides by high performance liquid chromatography. Analytica Chimica Acta, 2007, 590, 180-186.	5.4	66
67	Chemical Composition of Volatile Oil from Cinnamomum zeylanicum Buds. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2002, 57, 990-993.	1.4	64
68	Determination of organic acids in leaves and rinds of Garcinia indica (Desr.) by LC. Journal of Pharmaceutical and Biomedical Analysis, 2002, 28, 379-384.	2.8	62
69	Hydrotropic extraction of bioactive limonin from sour orange (Citrus aurantium L.) seeds. Food Chemistry, 2008, 109, 515-520.	8.2	62
70	Antibacterial activity of the extracts from the fruit rinds of Garcinia cowa and Garcinia pedunculata against food borne pathogens and spoilage bacteria. LWT - Food Science and Technology, 2008, 41, 1857-1861.	5.2	61
71	Antibacterial activity of grapefruit (Citrus paradisi) peel extracts. European Food Research and Technology, 2001, 213, 484-487.	3.3	60
72	Does ethylene degreening affect internal quality of citrus fruit?. Postharvest Biology and Technology, 2011, 62, 50-58.	6.0	60

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73	Limonoids and their anti-proliferative and anti-aromatase properties in human breast cancer cells. Food and Function, 2013, 4, 258-265.	4.6	60
74	Ascorbic acid, capsaicinoid, and flavonoid aglycone concentrations as a function of fruit maturity stage in greenhouse-grown peppers. Journal of Food Composition and Analysis, 2014, 33, 195-202.	3.9	59
75	Determination of organic acids in Garcinia cambogia (Desr.) by high-performance liquid chromatography. Journal of Chromatography A, 1998, 806, 337-339.	3.7	57
76	Citrus bioactive compounds improve bone quality and plasma antioxidant activity in orchidectomized rats. Phytomedicine, 2009, 16, 513-520.	5.3	56
77	Bioactive Compounds from Sour Orange Inhibit Colon Cancer Cell Proliferation and Induce Cell Cycle Arrest. Journal of Agricultural and Food Chemistry, 2010, 58, 180-186.	5.2	56
78	Antioxidant capacity of pummelo and navel oranges: Extraction efficiency of solvents in sequence. LWT - Food Science and Technology, 2008, 41, 376-384.	5.2	55
79	Identification of Ground Beef–Derived Fatty Acid Inhibitors of Autoinducer-2–Based Cell Signaling. Journal of Food Protection, 2008, 71, 134-138.	1.7	53
80	Characterization of Citrus aurantifolia bioactive compounds and their inhibition of human pancreatic cancer cells through apoptosis. Microchemical Journal, 2010, 94, 108-117.	4.5	53
81	Radical scavenging and cytochrome P450 3A4 inhibitory activity of bergaptol and geranylcoumarin from grapefruit. Bioorganic and Medicinal Chemistry, 2007, 15, 3684-3691.	3.0	52
82	Purification of citrus limonoids and their differential inhibitory effects on human cytochrome P450 enzymes. Journal of the Science of Food and Agriculture, 2007, 87, 1699-1709.	3.5	49
83	Limonin Methoxylation Influences the Induction of Glutathione <i>S</i> -Transferase and Quinone Reductase. Journal of Agricultural and Food Chemistry, 2009, 57, 5279-5286.	5.2	49
84	Red Mexican Grapefruit: A Novel Source for Bioactive Limonoids and their Antioxidant Activity. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2007, 62, 179-188.	1.4	48
85	Chemical composition of volatile oil from Citrus limettioides and their inhibition of colon cancer cell proliferation. Industrial Crops and Products, 2013, 45, 200-207.	5.2	48
86	Enhanced colon cancer chemoprevention of curcumin by nanoencapsulation with whey protein. European Journal of Pharmacology, 2016, 789, 291-300.	3.5	48
87	Chemical Composition of Turmeric Oil -A Byproduct from Turmeric Oleoresin Industry and Its Inhibitory Activity against Different Fungi. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2001, 56, 40-44.	1.4	47
88	Organic Acids from Leaves, Fruits, and Rinds ofGarcinia cowa. Journal of Agricultural and Food Chemistry, 2002, 50, 3431-3434.	5.2	47
89	Inhibition of Oral Carcinogenesis by Citrus Flavonoids. Nutrition and Cancer, 2007, 60, 69-74.	2.0	47
90	Dietary Curcumin and Limonin Suppress CD4+ T-Cell Proliferation and Interleukin-2 Production in Mice. Journal of Nutrition, 2009, 139, 1042-1048.	2.9	47

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91	Rapid HPLC-UV method for quantification of l-citrulline in watermelon and its potential role on smooth muscle relaxation markers. Food Chemistry, 2011, 127, 240-248.	8.2	47
92	Evaluation of chemopreventive and cytotoxic effect of lemon seed extracts on human breast cancer (MCF-7) cells. Food and Chemical Toxicology, 2012, 50, 423-430.	3.6	47
93	Citrus limonoids and curcumin additively inhibit human colon cancer cells. Food and Function, 2013, 4, 803.	4.6	47
94	Influence of Electron-Beam Irradiation on Bioactive Compounds in Grapefruits (Citrus paradisi Macf.). Journal of Agricultural and Food Chemistry, 2008, 56, 10941-10946.	5.2	45
95	Obacunone and obacunone glucoside inhibit human colon cancer (SW480) cells by the induction of apoptosis. Food and Chemical Toxicology, 2011, 49, 1616-1625.	3.6	45
96	Degreening and postharvest storage influences â€~Star Ruby' grapefruit (Citrus paradisi Macf.) bioactive compounds. Food Chemistry, 2012, 135, 1667-1675.	8.2	45
97	Isolimonic acid interferes with Escherichia coli O157:H7 biofilm and TTSS in QseBC and QseA dependent fashion. BMC Microbiology, 2012, 12, 261.	3.3	45
98	Chemical Composition of the Flower Oil ofCinnamomum zeylanicumBlume. Journal of Agricultural and Food Chemistry, 2000, 48, 4294-4295.	5.2	44
99	Grapefruit (<i>Citrus paradisi</i> Macfad) Phytochemicals Composition Is Modulated by Household Processing Techniques. Journal of Food Science, 2012, 77, C921-6.	3.1	44
100	Chemical composition of the volatile oil from the fruits ofCinnamomum zeylanicum Blume. Flavour and Fragrance Journal, 1997, 12, 331-333.	2.6	43
101	High pressure processing controls microbial growth and minimally alters the levels of health promoting compounds in grapefruit (Citrus paradisi Macfad) juice. Innovative Food Science and Emerging Technologies, 2013, 18, 7-14.	5.6	43
102	Characterization of Shortday Onion Cultivars of 3 Pungency Levels with Flavor Precursor, Free Amino Acid, Sulfur, and Sugar Contents. Journal of Food Science, 2009, 74, C475-80.	3.1	42
103	Comparative Metabolomics Profiling of Polyphenols, Nutrients and Antioxidant Activities of Two Red Onion (Allium cepa L.) Cultivars. Plants, 2020, 9, 1077.	3.5	42
104	Citrus flavonoid represses Salmonella pathogenicity island 1 and motility in S. Typhimurium LT2. International Journal of Food Microbiology, 2011, 145, 28-36.	4.7	41
105	Simultaneous separation and identification of limonoids from citrus using liquid chromatographyâ€collisionâ€induced dissociation mass spectra. Journal of Separation Science, 2011, 34, 2-10.	2.5	41
106	DETERMINATION OF (â^') HYDROXYCITRIC ACID IN COMMERCIAL SAMPLES OF GARCINIA CAMBOGIA EXTRACT BY LIQUID CHROMATOGRAPHY WITH ULTRAVIOLET DETECTION. Journal of Liquid Chromatography and Related Technologies, 2000, 23, 915-923.	1.0	39
107	Influence of Extraction Solvents on Antioxidant Activity and the Content of Bioactive Compounds in Non-pungent Peppers. Plant Foods for Human Nutrition, 2012, 67, 120-128.	3.2	39
108	Metabolomic studies of volatiles from tomatoes grown in net-house and open-field conditions. Food Chemistry, 2019, 275, 282-291.	8.2	39

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109	Rapid separation method of polymethoxyflavones from citrus using flash chromatography. Separation and Purification Technology, 2011, 81, 151-158.	7.9	38
110	Inhibition of Escherichia coli O157:H7 motility and biofilm by β-Sitosterol glucoside. Biochimica Et Biophysica Acta - General Subjects, 2013, 1830, 5219-5228.	2.4	37
111	Polymethoxyflavones Isolated from the Peel of Miaray Mandarin (<i>Citrus miaray</i>) Have Biofilm Inhibitory Activity in <i>Vibrio harveyi</i> . Journal of Agricultural and Food Chemistry, 2015, 63, 7180-7189.	5.2	37
112	Production System and Storage Temperature Influence Grapefruit Vitamin C, Limonoids, and Carotenoids. Journal of Agricultural and Food Chemistry, 2012, 60, 7096-7103.	5.2	36
113	Variation in Key Flavonoid Biosynthetic Enzymes and Phytochemicals in â€~Rio Red' Grapefruit (<i>Citrus) Tj 9022-9032.</i>	ETQq1 1 C 5.2	0.784314 rg <mark>8</mark> 36
114	Radical scavenging capacities and inhibition of human prostate (LNCaP) cell proliferation by Fortunella margarita. Food Chemistry, 2012, 131, 184-191.	8.2	35
115	A metabolomics approach to identify and quantify the phytochemicals in watermelons by quantitative 1HNMR. Talanta, 2016, 153, 268-277.	5.5	35
116	<i>In vitro</i> digestion with bile acids enhances the bioaccessibility of kale polyphenols. Food and Function, 2018, 9, 1235-1244.	4.6	35
117	Evaluation of Antioxidant and Antimutagenic Activities of the Extracts from the Fruit Rinds of <i>Garcinia cowa </i> . International Journal of Food Properties, 2010, 13, 1256-1265.	3.0	34
118	CIRCADIAN CLOCK-ASSOCIATED1 Controls Resistance to Aphids by Altering Indole Glucosinolate Production. Plant Physiology, 2019, 181, 1344-1359.	4.8	34
119	Quantification of Quercetin Glycosides in 6 Onion Cultivars and Comparisons of Hydrolysisâ€HPLC and Spectrophotometric Methods in Measuring Total Quercetin Concentrations. Journal of Food Science, 2010, 75, C160-5.	3.1	33
120	Manganese Oxide Nanoparticles as Safer Seed Priming Agent to Improve Chlorophyll and Antioxidant Profiles in Watermelon Seedlings. Nanomaterials, 2021, 11, 1016.	4.1	33
121	Polyphenol-rich extract of <i>Pimenta dioica</i> berries (Allspice) kills breast cancer cells by autophagy and delays growth of triple negative breast cancer in athymic mice. Oncotarget, 2015, 6, 16379-16395.	1.8	32
122	Antioxidative and antimutagenic activities of the extracts from the rinds of Garcinia pedunculata. Innovative Food Science and Emerging Technologies, 2006, 7, 246-250.	5.6	31
123	Variation of bioactive furocoumarins and flavonoids in different varieties of grapefruits and pummelo. European Food Research and Technology, 2008, 226, 1269-1275.	3.3	31
124	Rapid separation and quantitation of curcuminoids combining pseudo two-dimensional liquid flash chromatography and NMR spectroscopy. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 937, 25-32.	2.3	30
125	Rapidly cycling Lgr5+ stem cells are exquisitely sensitive to extrinsic dietary factors that modulate colon cancer risk. Cell Death and Disease, 2016, 7, e2460-e2460.	6.3	30
126	In vivo induction of phase II detoxifying enzymes, glutathione transferase and quinone reductase by citrus triterpenoids. BMC Complementary and Alternative Medicine, 2010, 10, 51.	3.7	29

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127	Storage Stability of Dietary Nitrate and Phenolic Compounds in Beetroot (<i>Beta vulgaris</i>) and Arugula (<i>Eruca sativa</i>) Juices. Journal of Food Science, 2018, 83, 1237-1248.	3.1	29
128	Lactobacillus plantarum and natural fermentation-mediated biotransformation of flavor and aromatic compounds in horse gram sprouts. Process Biochemistry, 2018, 66, 7-18.	3.7	29
129	Leaf Disc Assays for Rapid Measurement of Antioxidant Activity. Scientific Reports, 2019, 9, 1884.	3.3	29
130	Isolation and purification of closely relatedCitrus limonoid glucosides by flash chromatography. Phytochemical Analysis, 2005, 16, 155-160.	2.4	28
131	Influence of storage temperature and lowâ€ŧemperature conditioning on the levels of healthâ€promoting compounds in Rio Red grapefruit. Food Science and Nutrition, 2017, 5, 545-553.	3.4	28
132	Cytotoxicity of obacunone and obacunone glucoside in human prostate cancer cells involves Akt-mediated programmed cell death. Toxicology, 2015, 329, 88-97.	4.2	27
133	Metabolite profiling and in vitro biological activities of two commercial bitter melon (Momordica) Tj ETQq1 1 0.	784314 rg 8.2	BT /Overlock 27
134	Electron ionization mass spectrometry of citrus limonoids. Rapid Communications in Mass Spectrometry, 2003, 17, 2517-2522.	1.5	26
135	Changes in Flavor Precursors, Pungency, and Sugar Content in Shortâ€Day Onion Bulbs during 5â€Month Storage at Various Temperatures or in Controlled Atmosphere. Journal of Food Science, 2012, 77, C216-21.	3.1	26
136	Obacunone exhibits anti-proliferative and anti-aromatase activity inÂvitro by inhibiting the p38 MAPK signaling pathway in MCF-7 human breast adenocarcinoma cells. Biochimie, 2014, 105, 36-44.	2.6	26
137	Cucurbitane-type compounds from Momordica charantia: Isolation, in vitro antidiabetic, anti-inflammatory activities and in silico modeling approaches. Bioorganic Chemistry, 2019, 87, 31-42.	4.1	26
138	Antibacterial Activity of Aristolochia bracteata Root Extracts. Journal of Medicinal Food, 2003, 6, 401-403.	1.5	25
139	Apoptosis mediated cytotoxicity of citrus obacunone in human pancreatic cancer cells. Toxicology in Vitro, 2011, 25, 859-867.	2.4	25
140	Structure–function relationships of citrus limonoids on p38 MAP kinase activity in human aortic smooth muscle cells. European Journal of Pharmacology, 2011, 670, 44-49.	3.5	25
141	Obacunone Represses Salmonella Pathogenicity Islands 1 and 2 in anenvZ-Dependent Fashion. Applied and Environmental Microbiology, 2012, 78, 7012-7022.	3.1	25
142	Anti-Inflammatory, Antidiabetic Properties and In Silico Modeling of Cucurbitane-Type Triterpene Glycosides from Fruits of an Indian Cultivar of Momordica charantia L Molecules, 2021, 26, 1038.	3.8	25
143	Methyl nomilinate from citrus can modulate cell cycle regulators to induce cytotoxicity in human colon cancer (SW480) cells in vitro. Toxicology in Vitro, 2012, 26, 1216-1223.	2.4	24
144	5-Geranyloxy-7-Methoxycoumarin Inhibits Colon Cancer (SW480) Cells Growth by Inducing Apoptosis. Planta Medica, 2013, 79, 219-226.	1.3	24

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145	Phytochemical analysis of organic and conventionally cultivated Meyer lemons (Citrus meyeri Tan.) during refrigerated storage. Journal of Food Composition and Analysis, 2015, 42, 63-70.	3.9	24
146	Production system influences volatile biomarkers in tomato. Metabolomics, 2018, 14, 99.	3.0	24
147	Ionizing radiation and marketing simulation on bioactive compounds and quality of grapefruit (Citrus) Tj ETQq1	0,784314 8.2	rgBT /Over
148	Effect of harvest time on the levels of phytochemicals, free radicalâ€scavenging activity, <i>α</i> â€amylase inhibition and bile acidâ€binding capacity of spinach (<scp><i>Spinacia oleracea</i></scp>). Journal of the Science of Food and Agriculture, 2018, 98, 3468-3477.	3.5	23
149	A sensitive HPLC-FLD method combined with multivariate analysis for the determination of amino acids in l-citrulline rich vegetables. Journal of Food and Drug Analysis, 2019, 27, 717-728.	1.9	23
150	Influence of Modified Atmosphere Packaging on â€ [~] Star Ruby' Grapefruit Phytochemicals. Journal of Agricultural and Food Chemistry, 2015, 63, 1020-1028.	5.2	22
151	In vitro and in silico elucidation of antidiabetic and anti-inflammatory activities of bioactive compounds from Momordica charantia L Bioorganic and Medicinal Chemistry, 2019, 27, 3097-3109.	3.0	22
152	Inhibition of Prostate Cancer (LNCaP) Cell Proliferation by Volatile Components from Nagami Kumquats. Planta Medica, 2012, 78, 974-980.	1.3	21
153	Ethylene degreening modulates health promoting phytochemicals in Rio Red grapefruit. Food Chemistry, 2015, 188, 77-83.	8.2	21
154	¹ H Nuclear Magnetic Resonance and Liquid Chromatography Coupled with Mass Spectrometry-Based Metabolomics Reveal Enhancement of Growth-Promoting Metabolites in Onion Seedlings Treated with Green-Synthesized Nanomaterials. Journal of Agricultural and Food Chemistry, 2020, 68, 13206-13220.	5.2	21
155	Nutritional Composition and Health Benefits of Various Botanical Types of Melon (Cucumis melo L.). Plants, 2021, 10, 1755.	3.5	21
156	Isolation of Structurally Similar Citrus Flavonoids by Flash Chromatography. Analytical Letters, 2004, 37, 3005-3016.	1.8	20
157	Supercritical Fluid Extraction of Limonoid Glucosides from Grapefruit Molasses. Journal of Agricultural and Food Chemistry, 2006, 54, 6041-6045.	5.2	20
158	An optimized solvent extraction and characterization of unidentified flavonoid glucuronide derivatives from spinach by UHPLC-HR-QTOF-MS. Talanta, 2018, 188, 763-771.	5.5	20
159	Rapid adsorptive separation of citrus polymethoxylated flavones in non-aqueous conditions. Separation and Purification Technology, 2005, 45, 147-152.	7.9	19
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