

G K Jayaprakasha

List of Publications by Year in descending order

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244
papers

15,707
citations

15466

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Studies on the Antioxidant Activity of Pomegranate (<i>Punicagranatum</i>) Peel and Seed Extracts Using in Vitro Models. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 81-86.	2.4	1,018
2	Antioxidant activity of grape seed (<i>Vitis vinifera</i>) extracts on peroxidation models in vitro. <i>Food Chemistry</i> , 2001, 73, 285-290.	4.2	896
3	Antibacterial and antioxidant activities of grape (<i>Vitis vinifera</i>) seed extracts. <i>Food Research International</i> , 2003, 36, 117-122.	2.9	501
4	Antibacterial Activity of Turmeric Oil: A Byproduct from Curcumin Manufacture. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4297-4300.	2.4	421
5	Antioxidant and antimutagenic activities of pomegranate peel extracts. <i>Food Chemistry</i> , 2003, 80, 393-397.	4.2	393
6	Antioxidant Activity of Citrus Limonoids, Flavonoids, and Coumarins. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2009-2014.	2.4	369
7	Antioxidant activities of curcumin, demethoxycurcumin and bisdemethoxycurcumin. <i>Food Chemistry</i> , 2006, 98, 720-724.	4.2	351
8	Improved HPLC Method for the Determination of Curcumin, Demethoxycurcumin, and Bisdemethoxycurcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3668-3672.	2.4	345
9	Studies on Antioxidant Activity of Pomegranate (<i>Punica granatum</i>) Peel Extract Using in Vivo Models. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4791-4795.	2.4	287
10	Suppression of bacterial cell-cell signalling, biofilm formation and type III secretion system by citrus flavonoids. <i>Journal of Applied Microbiology</i> , 2010, 109, 515-527.	1.4	284
11	Chemistry and biological activities of <i>C. longa</i> . <i>Trends in Food Science and Technology</i> , 2005, 16, 533-548.	7.8	246
12	Antioxidant and Antibacterial Activities of <i>Punica granatum</i> Peel Extracts. <i>Journal of Food Science</i> , 2003, 68, 1473-1477.	1.5	227
13	Bioactive Compounds: Historical Perspectives, Opportunities, and Challenges. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8142-8160.	2.4	222
14	Chemistry and Biochemistry of (S)-Hydroxycitric Acid from <i>Garcinia</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 10-22.	2.4	220
15	In vitro evaluation of the antioxidant activities in fruit extracts from citron and blood orange. <i>Food Chemistry</i> , 2007, 101, 410-418.	4.2	205
16	Nanoparticle-Mediated Seed Priming Improves Germination, Growth, Yield, and Quality of Watermelons (<i>Citrullus lanatus</i>) at multi-locations in Texas. <i>Scientific Reports</i> , 2020, 10, 5037.	1.6	192
17	Chemistry, Biogenesis, and Biological Activities of <i>Cinnamomum zeylanicum</i> . <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 547-562.	5.4	190
18	Antioxidant activity of the extracts from fruits. <i>Food Chemistry</i> , 2005, 90, 891-896.	4.2	187

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19	Radical scavenging activities of Rio Red grapefruits and Sour orange fruit extracts in different in vitro model systems. <i>Bioresource Technology</i> , 2008, 99, 4484-4494.	4.8	176
20	Grapefruit juice and its furocoumarins inhibits autoinducer signaling and biofilm formation in bacteria. <i>International Journal of Food Microbiology</i> , 2008, 125, 204-208.	2.1	175
21	Differential Inhibition of Human Cancer Cell Proliferation by Citrus Limonoids. <i>Nutrition and Cancer</i> , 2001, 40, 180-184.	0.9	166
22	Suppression of colon carcinogenesis by bioactive compounds in grapefruit. <i>Carcinogenesis</i> , 2006, 27, 1257-1265.	1.3	165
23	Antioxidant activities of flavidin in different in vitro model systems. <i>Bioorganic and Medicinal Chemistry</i> , 2004, 12, 5141-5146.	1.4	164
24	Berberine induces apoptosis in breast cancer cells (MCF-7) through mitochondrial-dependent pathway. <i>European Journal of Pharmacology</i> , 2010, 645, 70-78.	1.7	156
25	Antioxidant Activities of Grape (<i>Vitis vinifera</i>) Pomace Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5909-5914.	2.4	145
26	Evaluation of Antioxidant Activities and Antimutagenicity of Turmeric Oil: A Byproduct from Curcumin Production. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2002, 57, 828-835.	0.6	144
27	Volatile Constituents from <i>Cinnamomum zeylanicum</i> Fruit Stalks and Their Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4344-4348.	2.4	143
28	Citrus Limonoids Induce Apoptosis in Human Neuroblastoma Cells and Have Radical Scavenging Activity. <i>Journal of Nutrition</i> , 2005, 135, 870-877.	1.3	137
29	Phenolic Constituents from the Lichen <i>Parmotrema stuppeum</i> (Nyl.) Hale and Their Antioxidant Activity. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2000, 55, 1018-1022.	0.6	133
30	Bioactive Compounds from Mexican Lime (<i>Citrus aurantifolia</i>) Juice Induce Apoptosis in Human Pancreatic Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10933-10942.	2.4	131
31	Phenolic Constituents in the Fruits of <i>Cinnamomum zeylanicum</i> and Their Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1672-1679.	2.4	127
32	Antioxidant and antimutagenic activities of <i>Cinnamomum zeylanicum</i> fruit extracts. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 330-336.	1.9	127
33	Seed Priming with Iron Oxide Nanoparticles Modulate Antioxidant Potential and Defense-Linked Hormones in Watermelon Seedlings. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 5142-5151.	3.2	122
34	Inhibition of colon cancer cell growth and antioxidant activity of bioactive compounds from <i>Poncirus trifoliata</i> (L.) Raf.. <i>Bioorganic and Medicinal Chemistry</i> , 2007, 15, 4923-4932.	1.4	116
35	Variation in the content of bioactive flavonoids in different brands of orange and grapefruit juices. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 157-166.	1.9	114
36	Apigenin and naringenin suppress colon carcinogenesis through the aberrant crypt stage in azoxymethane-treated rats. <i>Experimental Biology and Medicine</i> , 2010, 235, 710-717.	1.1	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9124-9138.	2.4	106
38	Furocoumarins from grapefruit juice and their effect on human CYP 3A4 and CYP 1B1 isoenzymes. <i>Bioorganic and Medicinal Chemistry</i> , 2006, 14, 2606-2612.	1.4	104
39	Green-Synthesized Nanoparticles Enhanced Seedling Growth, Yield, and Quality of Onion (<i>Allium</i> Tj ETQq1 1 0.784314 rgBT /Over 3.2 102	3.2	102
40	D-limonene rich volatile oil from blood oranges inhibits angiogenesis, metastasis and cell death in human colon cancer cells. <i>Life Sciences</i> , 2012, 91, 429-439.	2.0	97
41	Variation of antioxidant activity and the levels of bioactive compounds in lipophilic and hydrophilic extracts from hot pepper (<i>Capsicum</i> spp.) cultivars. <i>Food Chemistry</i> , 2012, 134, 1912-1918.	4.2	97
42	The natural alkaloid berberine targets multiple pathways to induce cell death in cultured human colon cancer cells. <i>European Journal of Pharmacology</i> , 2012, 688, 14-21.	1.7	94
43	Apoptosis-mediated proliferation inhibition of human colon cancer cells by volatile principles of <i>Citrus aurantifolia</i> . <i>Food Chemistry</i> , 2009, 114, 1351-1358.	4.2	92
44	Citrus limonoids interfere with <i>Vibrio harveyi</i> cell signaling and biofilm formation by modulating the response regulator LuxO. <i>Microbiology (United Kingdom)</i> , 2011, 157, 99-110.	0.7	91
45	Antiproliferative Effects of Citrus Limonoids Against Human Neuroblastoma and Colonic Adenocarcinoma Cells. <i>Nutrition and Cancer</i> , 2006, 56, 103-112.	0.9	90
46	Grapefruit bioactive limonoids modulate <i>E. coli</i> O157:H7 TTSS and biofilm. <i>International Journal of Food Microbiology</i> , 2010, 140, 109-116.	2.1	89
47	Citrus Limonin and Its Glucoside Inhibit Colon Adenocarcinoma Cell Proliferation through Apoptosis. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2314-2323.	2.4	87
48	An improved sample preparation method for quantification of ascorbic acid and dehydroascorbic acid by HPLC. <i>LWT - Food Science and Technology</i> , 2012, 47, 443-449.	2.5	84
49	Structure-Dependent Modulation of Aryl Hydrocarbon Receptor-Mediated Activities by Flavonoids. <i>Toxicological Sciences</i> , 2018, 164, 205-217.	1.4	82
50	Irradiation and storage influence on bioactive components and quality of early and late season Rio Red™ grapefruit (<i>Citrus paradisi</i> Macf.). <i>Postharvest Biology and Technology</i> , 2004, 34, 53-64.	2.9	80
51	Antiaflatoxigenic and antioxidant activities of <i>Garcinia</i> extracts. <i>International Journal of Food Microbiology</i> , 2005, 101, 153-160.	2.1	80
52	Inhibition of growth and aflatoxin production in <i>Aspergillus flavus</i> by <i>Garcinia indica</i> extract and its antioxidant activity. <i>Food Microbiology</i> , 2003, 20, 455-460.	2.1	79
53	Citrus juice modulates bone strength in male senescent rat model of osteoporosis. <i>Nutrition</i> , 2006, 22, 559-563.	1.1	78
54	Supercritical fluid extraction of limonoids and naringin from grapefruit (<i>Citrus paradisi</i> Macf.) seeds. <i>Food Chemistry</i> , 2007, 105, 1026-1031.	4.2	78

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55	Extraction efficiency and validation of an HPLC method for flavonoid analysis in peppers. <i>Food Chemistry</i> , 2012, 130, 751-758.	4.2	77
56	The effects of daily consumption of grapefruit on body weight, lipids, and blood pressure in healthy, overweight adults. <i>Metabolism: Clinical and Experimental</i> , 2012, 61, 1026-1035.	1.5	77
57	Novel triterpenoid from <i>Citrus aurantium</i> L. possesses chemopreventive properties against human colon cancer cells. <i>Bioorganic and Medicinal Chemistry</i> , 2008, 16, 5939-5951.	1.4	76
58	Differential inhibition of human colon cancer cells by structurally similar flavonoids of citrus. <i>Food Chemistry</i> , 2012, 132, 27-34.	4.2	74
59	Low temperature conditioning reduces chilling injury while maintaining quality and certain bioactive compounds of "Star Ruby" grapefruit. <i>Food Chemistry</i> , 2014, 153, 243-249.	4.2	74
60	Bioactive Compounds of Grapefruit (<i>Citrus paradisi</i> Cv. Rio Red) Respond Differently to Postharvest Irradiation, Storage, and Freeze Drying. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3980-3985.	2.4	72
61	Limonoids from <i>Citrus reticulata</i> and their moulting inhibiting activity in mosquito <i>Culex quinquefasciatus</i> larvae. <i>Phytochemistry</i> , 1997, 44, 843-846.	1.4	71
62	Citrus Pectin: Characterization and Inhibitory Effect on Fibroblast Growth Factor Receptor Interaction. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3051-3057.	2.4	71
63	Potent Inhibition of Human Cytochrome P450 3A4, 2D6, and 2C9 Isoenzymes by Grapefruit Juice and Its Furocoumarins. <i>Journal of Food Science</i> , 2007, 72, C417-21.	1.5	69
64	Rapid simultaneous determination of amines and organic acids in citrus using high-performance liquid chromatography. <i>Talanta</i> , 2011, 83, 948-954.	2.9	68
65	Antibacterial Activity of <i>Citrus reticulata</i> Peel Extracts. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2000, 55, 1030-1034.	0.6	67
66	Simultaneous determination of citrus limonoid aglycones and glucosides by high performance liquid chromatography. <i>Analytica Chimica Acta</i> , 2007, 590, 180-186.	2.6	66
67	Chemical Composition of Volatile Oil from <i>Cinnamomum zeylanicum</i> Buds. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2002, 57, 990-993.	0.6	64
68	Determination of organic acids in leaves and rinds of <i>Garcinia indica</i> (Desr.) by LC. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2002, 28, 379-384.	1.4	62
69	Hydro-tropic extraction of bioactive limonin from sour orange (<i>Citrus aurantium</i> L.) seeds. <i>Food Chemistry</i> , 2008, 109, 515-520.	4.2	62
70	Antibacterial activity of the extracts from the fruit rinds of <i>Garcinia cowa</i> and <i>Garcinia pedunculata</i> against food borne pathogens and spoilage bacteria. <i>LWT - Food Science and Technology</i> , 2008, 41, 1857-1861.	2.5	61
71	Antibacterial activity of grapefruit (<i>Citrus paradisi</i>) peel extracts. <i>European Food Research and Technology</i> , 2001, 213, 484-487.	1.6	60
72	Does ethylene degreening affect internal quality of citrus fruit?. <i>Postharvest Biology and Technology</i> , 2011, 62, 50-58.	2.9	60

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73	Limonoids and their anti-proliferative and anti-aromatase properties in human breast cancer cells. <i>Food and Function</i> , 2013, 4, 258-265.	2.1	60
74	Ascorbic acid, capsaicinoid, and flavonoid aglycone concentrations as a function of fruit maturity stage in greenhouse-grown peppers. <i>Journal of Food Composition and Analysis</i> , 2014, 33, 195-202.	1.9	59
75	Determination of organic acids in <i>Garcinia cambogia</i> (Desr.) by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 1998, 806, 337-339.	1.8	57
76	Citrus bioactive compounds improve bone quality and plasma antioxidant activity in orchidectomized rats. <i>Phytomedicine</i> , 2009, 16, 513-520.	2.3	56
77	Bioactive Compounds from Sour Orange Inhibit Colon Cancer Cell Proliferation and Induce Cell Cycle Arrest. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 180-186.	2.4	56
78	Antioxidant capacity of pummelo and navel oranges: Extraction efficiency of solvents in sequence. <i>LWT - Food Science and Technology</i> , 2008, 41, 376-384.	2.5	55
79	Identification of Ground Beef-Derived Fatty Acid Inhibitors of Autoinducer-Based Cell Signaling. <i>Journal of Food Protection</i> , 2008, 71, 134-138.	0.8	53
80	Characterization of <i>Citrus aurantifolia</i> bioactive compounds and their inhibition of human pancreatic cancer cells through apoptosis. <i>Microchemical Journal</i> , 2010, 94, 108-117.	2.3	53
81	Radical scavenging and cytochrome P450 3A4 inhibitory activity of bergaptol and geranylcoumarin from grapefruit. <i>Bioorganic and Medicinal Chemistry</i> , 2007, 15, 3684-3691.	1.4	52
82	Purification of citrus limonoids and their differential inhibitory effects on human cytochrome P450 enzymes. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1699-1709.	1.7	49
83	Limonin Methoxylation Influences the Induction of Glutathione <i>S</i> -Transferase and Quinone Reductase. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5279-5286.	2.4	49
84	Red Mexican Grapefruit: A Novel Source for Bioactive Limonoids and their Antioxidant Activity. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2007, 62, 179-188.	0.6	48
85	Chemical composition of volatile oil from <i>Citrus limettioides</i> and their inhibition of colon cancer cell proliferation. <i>Industrial Crops and Products</i> , 2013, 45, 200-207.	2.5	48
86	Enhanced colon cancer chemoprevention of curcumin by nanoencapsulation with whey protein. <i>European Journal of Pharmacology</i> , 2016, 789, 291-300.	1.7	48
87	Chemical Composition of Turmeric Oil -A Byproduct from Turmeric Oleoresin Industry and Its Inhibitory Activity against Different Fungi. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2001, 56, 40-44.	0.6	47
88	Organic Acids from Leaves, Fruits, and Rinds of <i>Garcinia cowa</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3431-3434.	2.4	47
89	Inhibition of Oral Carcinogenesis by Citrus Flavonoids. <i>Nutrition and Cancer</i> , 2007, 60, 69-74.	0.9	47
90	Dietary Curcumin and Limonin Suppress CD4+ T-Cell Proliferation and Interleukin-2 Production in Mice. <i>Journal of Nutrition</i> , 2009, 139, 1042-1048.	1.3	47

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91	Rapid HPLC-LIV method for quantification of l-citrulline in watermelon and its potential role on smooth muscle relaxation markers. Food Chemistry, 2011, 127, 240-248.	4.2	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.	1.8	47
93	Citrus limonoids and curcumin additively inhibit human colon cancer cells. Food and Function, 2013, 4, 803.	2.1	47
94	Influence of Electron-Beam Irradiation on Bioactive Compounds in Grapefruits (<i>Citrus paradisi</i> Macf.). Journal of Agricultural and Food Chemistry, 2008, 56, 10941-10946.	2.4	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.	1.8	45
96	Degreening and postharvest storage influences Star Ruby™ grapefruit (<i>Citrus paradisi</i> Macf.) bioactive compounds. Food Chemistry, 2012, 135, 1667-1675.	4.2	45
97	Isolimononic acid interferes with <i>Escherichia coli</i> O157:H7 biofilm and TTSS in QseBC and QseA dependent fashion. BMC Microbiology, 2012, 12, 261.	1.3	45
98	Chemical Composition of the Flower Oil of <i>Cinnamomum zeylanicum</i> Blume. Journal of Agricultural and Food Chemistry, 2000, 48, 4294-4295.	2.4	44
99	Grapefruit (<i>Citrus paradisi</i> Macfad) Phytochemicals Composition Is Modulated by Household Processing Techniques. Journal of Food Science, 2012, 77, C921-6.	1.5	44
100	Chemical composition of the volatile oil from the fruits of <i>Cinnamomum zeylanicum</i> Blume. Flavour and Fragrance Journal, 1997, 12, 331-333.	1.2	43
101	High pressure processing controls microbial growth and minimally alters the levels of health promoting compounds in grapefruit (<i>Citrus paradisi</i> Macfad) juice. Innovative Food Science and Emerging Technologies, 2013, 18, 7-14.	2.7	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.	1.5	42
103	Comparative Metabolomics Profiling of Polyphenols, Nutrients and Antioxidant Activities of Two Red Onion (<i>Allium cepa</i> L.) Cultivars. Plants, 2020, 9, 1077.	1.6	42
104	Citrus flavonoid represses <i>Salmonella</i> pathogenicity island 1 and motility in <i>S. Typhimurium</i> LT2. International Journal of Food Microbiology, 2011, 145, 28-36.	2.1	41
105	Simultaneous separation and identification of limonoids from citrus using liquid chromatography-collision-induced dissociation mass spectra. Journal of Separation Science, 2011, 34, 2-10.	1.3	41
106	DETERMINATION OF (α) 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.	0.5	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.	1.4	39
108	Metabolomic studies of volatiles from tomatoes grown in net-house and open-field conditions. Food Chemistry, 2019, 275, 282-291.	4.2	39

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109	Rapid separation method of polymethoxyflavones from citrus using flash chromatography. Separation and Purification Technology, 2011, 81, 151-158.	3.9	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.	1.1	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.	2.4	37
112	Production System and Storage Temperature Influence Grapefruit Vitamin C, Limonoids, and Carotenoids. Journal of Agricultural and Food Chemistry, 2012, 60, 7096-7103.	2.4	36
113	Variation in Key Flavonoid Biosynthetic Enzymes and Phytochemicals in "Rio Red"™ Grapefruit (<i>Citrus Tj ETQq1 1 0.784314 rgBT 9022-9032.	2.4	36
114	Radical scavenging capacities and inhibition of human prostate (LNCaP) cell proliferation by Fortunella margarita. Food Chemistry, 2012, 131, 184-191.	4.2	35
115	A metabolomics approach to identify and quantify the phytochemicals in watermelons by quantitative 1H NMR. Talanta, 2016, 153, 268-277.	2.9	35
116	<i>In vitro</i> digestion with bile acids enhances the bioaccessibility of kale polyphenols. Food and Function, 2018, 9, 1235-1244.	2.1	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.	1.3	34
118	CIRCADIAN CLOCK-ASSOCIATED1 Controls Resistance to Aphids by Altering Indole Glucosinolate Production. Plant Physiology, 2019, 181, 1344-1359.	2.3	34
119	Quantification of Quercetin Glycosides in 6 Onion Cultivars and Comparisons of Hydrolysis-HPLC and Spectrophotometric Methods in Measuring Total Quercetin Concentrations. Journal of Food Science, 2010, 75, C160-5.	1.5	33
120	Manganese Oxide Nanoparticles as Safer Seed Priming Agent to Improve Chlorophyll and Antioxidant Profiles in Watermelon Seedlings. Nanomaterials, 2021, 11, 1016.	1.9	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.	0.8	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.	2.7	31
123	Variation of bioactive furocoumarins and flavonoids in different varieties of grapefruits and pummelo. European Food Research and Technology, 2008, 226, 1269-1275.	1.6	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.	1.2	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.	2.7	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. <i>Journal of Food Science</i> , 2018, 83, 1237-1248.	1.5	29
128	Lactobacillus plantarum and natural fermentation-mediated biotransformation of flavor and aromatic compounds in horse gram sprouts. <i>Process Biochemistry</i> , 2018, 66, 7-18.	1.8	29
129	Leaf Disc Assays for Rapid Measurement of Antioxidant Activity. <i>Scientific Reports</i> , 2019, 9, 1884.	1.6	29
130	Isolation and purification of closely related Citrus limonoid glucosides by flash chromatography. <i>Phytochemical Analysis</i> , 2005, 16, 155-160.	1.2	28
131	Influence of storage temperature and low temperature conditioning on the levels of health-promoting compounds in Rio Red grapefruit. <i>Food Science and Nutrition</i> , 2017, 5, 545-553.	1.5	28
132	Cytotoxicity of obacunone and obacunone glucoside in human prostate cancer cells involves Akt-mediated programmed cell death. <i>Toxicology</i> , 2015, 329, 88-97.	2.0	27
133	Metabolite profiling and in vitro biological activities of two commercial bitter melon (<i>Momordica</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	4.2	27
134	Electron ionization mass spectrometry of citrus limonoids. <i>Rapid Communications in Mass Spectrometry</i> , 2003, 17, 2517-2522.	0.7	26
135	Changes in Flavor Precursors, Pungency, and Sugar Content in Short-Day Onion Bulbs during 5-Month Storage at Various Temperatures or in Controlled Atmosphere. <i>Journal of Food Science</i> , 2012, 77, C216-21.	1.5	26
136	Obacunone exhibits anti-proliferative and anti-aromatase activity in vitro by inhibiting the p38 MAPK signaling pathway in MCF-7 human breast adenocarcinoma cells. <i>Biochimie</i> , 2014, 105, 36-44.	1.3	26
137	Cucurbitane-type compounds from <i>Momordica charantia</i> : Isolation, in vitro antidiabetic, anti-inflammatory activities and in silico modeling approaches. <i>Bioorganic Chemistry</i> , 2019, 87, 31-42.	2.0	26
138	Antibacterial Activity of <i>Aristolochia bracteata</i> Root Extracts. <i>Journal of Medicinal Food</i> , 2003, 6, 401-403.	0.8	25
139	Apoptosis mediated cytotoxicity of citrus obacunone in human pancreatic cancer cells. <i>Toxicology in Vitro</i> , 2011, 25, 859-867.	1.1	25
140	Structure-function relationships of citrus limonoids on p38 MAP kinase activity in human aortic smooth muscle cells. <i>European Journal of Pharmacology</i> , 2011, 670, 44-49.	1.7	25
141	Obacunone Represses Salmonella Pathogenicity Islands 1 and 2 in an envZ-Dependent Fashion. <i>Applied and Environmental Microbiology</i> , 2012, 78, 7012-7022.	1.4	25
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