

# Madeneni Madhava Naidu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8368045/publications.pdf>

Version: 2024-02-01

12  
papers

277  
citations

1307594

7  
h-index

1199594

12  
g-index

12  
all docs

12  
docs citations

12  
times ranked

383  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development and validation of headspace Solid-Phase microextraction coupled with gas chromatography (HS-SPME-GC) method for the analysis of <i>zingiber zerumbet</i> L. Natural Product Research, 2021, 35, 1221-1225.	1.8	8
2	Selective extraction of galactomannan from fenugreek ( <i>Trigonella foenumâ€œgraecum L. </i> ) seed husk and its enzyme inhibitory potential associated with hyperglycaemia. Journal of the Science of Food and Agriculture, 2021, 101, 4751-4759.	3.5	1
3	Effect of pretreatment and lowâ€œtemperature low humidity drying on quality characteristics of coriander foliage. Flavour and Fragrance Journal, 2020, 35, 139-148.	2.6	3
4	Ionic liquid-based microwave-assisted extraction of Heneicos-1-ene from coriander foliage and optimizing yield parameters by response surface methodology. Preparative Biochemistry and Biotechnology, 2020, 50, 246-251.	1.9	2
5	Characterization of volatile components from ginger plant at maturity and its value addition to ice cream. Journal of Food Science and Technology, 2020, 57, 3371-3380.	2.8	14
6	Impact of preâ€œtreatment on the stability of color, flavor, and microbial profile of coriander paste. Journal of Food Processing and Preservation, 2019, 43, e14091.	2.0	3
7	Isolation, identification, structural elucidation and bioactivity of Heneicos-1-ene from <i>Coriandrum sativum L. </i> foliage. Scientific Reports, 2018, 8, 17414.	3.3	8
8	Flavour characterisation and free radical scavenging activity of coriander ( <i>Coriandrum sativum L.</i> ) foliage. Journal of Food Science and Technology, 2016, 53, 1670-1678.	2.8	12
9	Effect of drying methods on the quality characteristics of dill ( <i>Anethum graveolens</i> ) greens. Food Chemistry, 2016, 192, 849-856.	8.2	67
10	Effect of Drying Methods on the Quality Characteristics of Fenugreek (<i>Trigonella) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 Td (foen	3.1	28
11	Effect of Fenugreek Seed Husk on the Rheology and Quality Characteristics of Muffins. Food and Nutrition Sciences (Print), 2012, 03, 1473-1479.	0.4	11
12	Chemical composition and antioxidant activity of the husk and endosperm of fenugreek seeds. LWT - Food Science and Technology, 2011, 44, 451-456.	5.2	120