

Chakkaravarthi Saravanan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8540058/publications.pdf>

Version: 2024-02-01

18
papers

534
citations

1039406

9
h-index

940134

16
g-index

18
all docs

18
docs citations

18
times ranked

661
citing authors

#	ARTICLE	IF	CITATIONS
1	Role of dietary polyphenols on gut microbiota, their metabolites and health benefits. Food Research International, 2021, 142, 110189.	2.9	184
2	Efficacy of free and encapsulated natural antioxidants in oxidative stability of edible oil: Special emphasis on nanoemulsion-based encapsulation. Trends in Food Science and Technology, 2019, 91, 305-318.	7.8	87
3	Applications of prebiotics in food industry: A review. Food Science and Technology International, 2017, 23, 649-667.	1.1	69
4	Emergence and era of ultrasonic TM s in fruit juice preservation: A review. Ultrasonics Sonochemistry, 2019, 58, 104609.	3.8	60
5	Contribution of pre-storage melatonin application to chilling tolerance of some mango fruit cultivars and relationship with polyamines metabolism and I ³ -aminobutyric acid shunt pathway. Environmental and Experimental Botany, 2022, 194, 104691.	2.0	31
6	Exploring the environmental preference of weak interactions in (1±/1 ²)8 barrel proteins. Proteins: Structure, Function and Bioinformatics, 2006, 65, 75-86.	1.5	21
7	Physicochemical Characterization and Mass Modeling of Blood Fruit (Haematocarpus Validus) – An Underutilized Fruit of Northeastern India. International Journal of Fruit Science, 2021, 21, 12-25.	1.2	18
8	Analysis of cation ⁺ interactions to the structural stability of RNA binding proteins. Polymer, 2006, 47, 709-721.	1.8	17
9	Estimation of colchicine in six different species of <i>Gloriosa</i> grown <i>in vivo</i> . Indian Journal of Pharmaceutical Sciences, 2006, 68, 806.	1.0	14
10	Assessment of Antioxidant and Antimicrobial Property of Polyphenol-Rich Chitosan-Pineapple Peel Film. Journal of Food Quality, 2022, 2022, 1-10.	1.4	7
11	Antimitotic Effect of Colchicine from Six Different Species of <i>Gloriosa</i> in Onion Roots (<i>Allium cepa</i>). Journal of Medical Sciences (Faisalabad, Pakistan), 2006, 6, 420-425.	0.0	6
12	GC-HRMS screening of bioactive compounds responsible for antimicrobial and antioxidant activities of blood fruit (<i>Haematocarpus validus</i> Bakh. F. Ex Forman) of North-East India. Archives of Microbiology, 2020, 202, 2643-2654.	1.0	5
13	Solvent Dependency of Sorghum Bran Phytochemicals Acting as Potential Antioxidants and Antibacterial Agents. Food Technology and Biotechnology, 2021, 59, 31-43.	0.9	5
14	Polyphenols of Edible Macroalgae: Estimation of In Vitro Bio-Accessibility and Cytotoxicity, Quantification by LC-MS/MS and Potential Utilization as an Antimicrobial and Functional Food Ingredient. Antioxidants, 2022, 11, 993.	2.2	5
15	Computation of non covalent interactions in iNOS proteins: A gene expressed by phagocytosis by macrophage cells in prosthetic particulate debris. Materials Science and Engineering C, 2006, 26, 20-27.	3.8	2
16	Analysis of Total Polar Material in Selected Indian Snack TM s Fried Oil. Journal of Scientific Research, 2021, 13, 561-570.	0.2	2
17	Fruit Juice Added With Prebiotics and Probiotics. , 2021, , 219-232.		1
18	Trans Fatty Acid Analysis of Frying Oil Using ATR-FTIR Spectroscopy: A Study on Indian Traditional Snack Foods. Journal of Food Quality and Hazards Control, 0, , .	0.1	0