

Chakkaravarthi Saravanan

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

534
citations

1039406

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940134

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docs citations

18
times ranked

661
citing authors

#	ARTICLE	IF	CITATIONS
1	Contribution of pre-storage melatonin application to chilling tolerance of some mango fruit cultivars and relationship with polyamines metabolism and l ³ -aminobutyric acid shunt pathway. Environmental and Experimental Botany, 2022, 194, 104691.	2.0	31
2	Assessment of Antioxidant and Antimicrobial Property of Polyphenol-Rich Chitosan-Pineapple Peel Film. Journal of Food Quality, 2022, 2022, 1-10.	1.4	7
3	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
4	Fruit Juice Added With Prebiotics and Probiotics. , 2021, , 219-232.		1
5	Solvent Dependency of Sorghum Bran Phytochemicals Acting as Potential Antioxidants and Antibacterial Agents. Food Technology and Biotechnology, 2021, 59, 31-43.	0.9	5
6	Role of dietary polyphenols on gut microbiota, their metabolites and health benefits. Food Research International, 2021, 142, 110189.	2.9	184
7	Analysis of Total Polar Material in Selected Indian Snack™s Fried Oil. Journal of Scientific Research, 2021, 13, 561-570.	0.2	2
8	Physicochemical Characterization and Mass Modeling of Blood Fruit (Haematocarpus Validus) â€“ An Underutilized Fruit of Northeastern India. International Journal of Fruit Science, 2021, 21, 12-25.	1.2	18
9	GC-HRMS screening of bioactive compounds responsible for antimicrobial and antioxidant activities of blood fruit (Haematocarpus validus Bakh. F. Ex Forman) of North-East India. Archives of Microbiology, 2020, 202, 2643-2654.	1.0	5
10	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
11	Emergence and era of ultrasonic™s in fruit juice preservation: A review. Ultrasonics Sonochemistry, 2019, 58, 104609.	3.8	60
12	Applications of prebiotics in food industry: A review. Food Science and Technology International, 2017, 23, 649-667.	1.1	69
13	Exploring the environmental preference of weak interactions in (1±i/2)8 barrel proteins. Proteins: Structure, Function and Bioinformatics, 2006, 65, 75-86.	1.5	21
14	Analysis of cation™ interactions to the structural stability of RNA binding proteins. Polymer, 2006, 47, 709-721.	1.8	17
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	Antimitotic Effect of Colchicine from Six Different Species of Gloriosa in Onion Roots (Allium cepa). Journal of Medical Sciences (Faisalabad, Pakistan), 2006, 6, 420-425.	0.0	6
17	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
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