

Shivraj Hariram Nile

List of Publications by Year in descending order

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94
papers

4,500
citations

147726

31
h-index

110317

64
g-index

95
all docs

95
docs citations

95
times ranked

6903
citing authors

#	ARTICLE	IF	CITATIONS
1	Green synthesis and characterization of <i>Solanum xanthocarpum</i> capped silver nanoparticles and its antimicrobial effect on multidrug-resistant bacterial (MDR) isolates. <i>Chemical Biology and Drug Design</i> , 2023, 101, 469-478.	1.5	8
2	Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3130-3149.	5.4	20
3	Soybean Processing Wastes: Novel Insights on Their Production, Extraction of Isoflavones, and Their Therapeutic Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6849-6863.	2.4	12
4	Cellular antioxidant potential and inhibition of foodborne pathogens by a sesquiterpene ilimaquinone in cold stored ground chicken and under temperature-abuse condition. <i>Food Chemistry</i> , 2022, 373, 131392.	4.2	8
5	Effect of different cooking methods on S-Alk(en)yl-L-cysteine sulfoxides profile and antiplatelet activity of onion. <i>South African Journal of Botany</i> , 2022, 151, 19-24.	1.2	1
6	Chemical composition, cytotoxic and pro-inflammatory enzyme inhibitory properties of <i>Withania somnifera</i> (L.) Dunal root extracts. <i>South African Journal of Botany</i> , 2022, 151, 46-53.	1.2	7
7	Green Synthesis of Silver Nanoparticles Using the <i>Tridax procumbens</i> Plant Extract and Screening of Its Antimicrobial and Anticancer Activities. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-14.	1.9	19
8	Novel insights on the multi-functional properties of flavonol glucosides from red onion (<i>Allium cepa</i>)	4.2	52
9	Biotechnological Exploration of Transformed Root Culture for Value-Added Products. <i>Trends in Biotechnology</i> , 2021, 39, 137-149.	4.9	71
10	New insights into antiviral and cytotoxic potential of quercetin and its derivatives – A biochemical perspective. <i>Food Chemistry</i> , 2021, 334, 127508.	4.2	35
11	Machine Learning Modeling for Ultrasonication-Mediated Fermentation of <i>Penicillium brevicompactum</i> to Enhance the Release of Mycophenolic Acid. <i>Ultrasound in Medicine and Biology</i> , 2021, 47, 777-786.	0.7	4
12	Systematic exploration of <i>Astragalus membranaceus</i> and <i>Panax ginseng</i> as immune regulators: Insights from the comparative biological and computational analysis. <i>Phytomedicine</i> , 2021, 86, 153077.	2.3	31
13	Optimization of medium composition to increase the expression of recombinant human interferon- β using the Plackett-Burman and central composite design in <i>E. coli</i> SE1. <i>3 Biotech</i> , 2021, 11, 226.	1.1	7
14	<i>Fritillaria thunbergii</i> Miq. (Zhe Beimu): A review on its traditional uses, phytochemical profile and pharmacological properties. <i>Food and Chemical Toxicology</i> , 2021, 153, 112289.	1.8	33
15	Novel Insight into the Relationship between Metabolic Profile and Fatty Acid Accumulation Altering Cellular Lipid Content in Pineapple Fruits at Different Stages of Maturity. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8578-8589.	2.4	10
16	Spiraeoside extracted from red onion skin ameliorates apoptosis and exerts potent antitumor, antioxidant and enzyme inhibitory effects. <i>Food and Chemical Toxicology</i> , 2021, 154, 112327.	1.8	18
17	Recent advances in potential drug therapies combating COVID-19 and related coronaviruses-A perspective. <i>Food and Chemical Toxicology</i> , 2021, 154, 112333.	1.8	5
18	Comparative analysis of metabolic variations, antioxidant potential and cytotoxic effects in different parts of <i>Chelidonium majus</i> L. <i>Food and Chemical Toxicology</i> , 2021, 156, 112483.	1.8	11

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19	Recent Clinical Trials on Natural Products and Traditional Chinese Medicine Combating the COVID-19. Indian Journal of Microbiology, 2021, 61, 10-15.	1.5	17
20	Quercetin-3-Glucoside Extracted from Apple Pomace Induces Cell Cycle Arrest and Apoptosis by Increasing Intracellular ROS Levels. International Journal of Molecular Sciences, 2021, 22, 10749.	1.8	16
21	Mycophenolate co-administration with quercetin via lipid-polymer hybrid nanoparticles for enhanced breast cancer management. Nanomedicine: Nanotechnology, Biology, and Medicine, 2020, 24, 102147.	1.7	31
22	Probing the effect of quercetin 3-glucoside from <i>Dianthus superbus</i> L against influenza virus infection- In vitro and in silico biochemical and toxicological screening. Food and Chemical Toxicology, 2020, 135, 110985.	1.8	36
23	Optimization of media and culture conditions for the production of tacrolimus by <i>Streptomyces tsukubaensis</i> in shake flask and fermenter level. Biocatalysis and Agricultural Biotechnology, 2020, 29, 101803.	1.5	12
24	Soybean processing waste: Potential antioxidant, cytotoxic and enzyme inhibitory activities. Food Bioscience, 2020, 38, 100778.	2.0	19
25	Novel Insight into Utilization of Flavonoid Glycosides and Biological Properties of Saffron (<i>Crocus sativus</i> L.) Flower Byproducts. Journal of Agricultural and Food Chemistry, 2020, 68, 10685-10696.	2.4	22
26	COVID-19: Pathogenesis, cytokine storm and therapeutic potential of interferons. Cytokine and Growth Factor Reviews, 2020, 53, 66-70.	3.2	324
27	Liposomal Delivery of Mycophenolic Acid With Quercetin for Improved Breast Cancer Therapy in SD Rats. Frontiers in Bioengineering and Biotechnology, 2020, 8, 631.	2.0	28
28	Antimicrobial potential of the food-grade additive carvacrol against uropathogenic <i>E. coli</i> based on membrane depolarization, reactive oxygen species generation, and molecular docking analysis. Microbial Pathogenesis, 2020, 142, 104046.	1.3	15
29	Nanotechnologies in Food Science: Applications, Recent Trends, and Future Perspectives. Nano-Micro Letters, 2020, 12, 45.	14.4	300
30	Tanshinone and salvianolic acid biosynthesis are regulated by SmMYB98 in <i>Salvia miltiorrhiza</i> hairy roots. Journal of Advanced Research, 2020, 23, 1-12.	4.4	118
31	Antioxidant and antimicrobial efficacy of a biflavonoid, amentoflavone from <i>Nandina domestica</i> in vitro and in minced chicken meat and apple juice food models. Food Chemistry, 2019, 271, 239-247.	4.2	43
32	<i>Salvia miltiorrhiza</i> in Treating Cardiovascular Diseases: A Review on Its Pharmacological and Clinical Applications. Frontiers in Pharmacology, 2019, 10, 753.	1.6	189
33	Subcritical water extraction of withanosides and withanolides from ashwagandha (<i>Withania</i>) Tj ETQq1 1 0.784314 _{rgBT} /Overlock 10 _{ff}	1.8	36
34	Transcription Factor OpWRKY3 Is Involved in the Development and Biosynthesis of Camptothecin and Its Precursors in <i>Ophiorrhiza pumila</i> Hairy Roots. International Journal of Molecular Sciences, 2019, 20, 3996.	1.8	34
35	â€Biofilm Clippersâ€™- enzyme formulation for bovine mastitic biofilm therapy. Microbial Pathogenesis, 2019, 137, 103740.	1.3	1
36	Utilization of <i>Dianthus superbus</i> L and its bioactive compounds for antioxidant, anti-influenza and toxicological effects. Food and Chemical Toxicology, 2019, 125, 313-321.	1.8	23

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37	Horticultural oils: possible alternatives to chemical pesticides and insecticides. <i>Environmental Science and Pollution Research</i> , 2019, 26, 21127-21139.	2.7	24
38	Exploitation of apple pomace towards extraction of triterpenic acids, antioxidant potential, cytotoxic effects, and inhibition of clinically important enzymes. <i>Food and Chemical Toxicology</i> , 2019, 131, 110563.	1.8	39
39	Indian pulses: A review on nutritional, functional and biochemical properties with future perspectives. <i>Trends in Food Science and Technology</i> , 2019, 88, 228-242.	7.8	76
40	Antioxidant and antiplatelet potential of different methanol fractions and flavonols extracted from onion (<i>Allium cepa</i> L.). <i>3 Biotech</i> , 2018, 8, 155.	1.1	27
41	Valorization of onion solid waste and their flavonols for assessment of cytotoxicity, enzyme inhibitory and antioxidant activities. <i>Food and Chemical Toxicology</i> , 2018, 119, 281-289.	1.8	49
42	Detection of biogenic amines and microbial safety assessment of novel Meju fermented with addition of <i>Nelumbo nucifera</i> , <i>Ginkgo biloba</i> , and <i>Allium sativum</i> . <i>Food and Chemical Toxicology</i> , 2018, 119, 231-236.	1.8	7
43	Antioxidant, anti-inflammatory, and enzyme inhibitory activity of natural plant flavonoids and their synthesized derivatives. <i>Journal of Biochemical and Molecular Toxicology</i> , 2018, 32, e22002.	1.4	85
44	Nematicidal potential and specific enzyme activity enhancement potential of neem (<i>Azadirachta indica</i>) Tj ETQq0 0,0,rgBT /Oyerlock 10	2.7	6
45	Potential cow milk xanthine oxidase inhibitory and antioxidant activity of selected phenolic acid derivatives. <i>Journal of Biochemical and Molecular Toxicology</i> , 2018, 32, e22005.	1.4	10
46	Utilization of quercetin and quercetin glycosides from onion (<i>Allium cepa</i> L.) solid waste as an antioxidant, urease and xanthine oxidase inhibitors. <i>Food Chemistry</i> , 2017, 235, 119-126.	4.2	116
47	Total phenolics, antioxidant, antitumor, and enzyme inhibitory activity of Indian medicinal and aromatic plants extracted with different extraction methods. <i>3 Biotech</i> , 2017, 7, 76.	1.1	56
48	In vitro and in planta nematicidal activity of black pepper (<i>Piper nigrum</i> L.) leaf extracts. <i>Crop Protection</i> , 2017, 100, 1-7.	1.0	15
49	Characterization of total phenolics, antioxidant and antiplatelet activity of unpolished and polished rice varieties. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 236-244.	1.6	4
50	Anti-oxidant, anti-inflammatory and enzyme inhibitory activities of 10 selected Unani herbs. <i>Bangladesh Journal of Pharmacology</i> , 2017, 12, .	0.1	1
51	Food science and technology for management of iron deficiency in humans: A review. <i>Trends in Food Science and Technology</i> , 2016, 53, 13-22.	7.8	44
52	Folates: Chemistry, analysis, occurrence, biofortification and bioavailability. <i>Food Research International</i> , 2016, 89, 1-13.	2.9	94
53	Economical and environmentally-friendly approaches for usage of onion (<i>Allium cepa</i> L.) waste. <i>Food and Function</i> , 2016, 7, 3354-3369.	2.1	85
54	An Update on Potential Perspectives of Glucosinolates on Protection against Microbial Pathogens and Endocrine Dysfunctions in Humans. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2231-2249.	5.4	14

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55	Importance of growth hormones and temperature for physiological regulation of dormancy and sprouting in onions. <i>Food Reviews International</i> , 2016, 32, 233-255.	4.3	22
56	A simple and efficient <i>Agrobacterium tumefaciens</i> -mediated plant transformation of <i>Brassica rapa</i> ssp. <i>pekinensis</i> . <i>3 Biotech</i> , 2016, 6, 88.	1.1	18
57	Screening of ferulic acid related compounds as inhibitors of xanthine oxidase and cyclooxygenase-2 with anti-inflammatory activity. <i>Revista Brasileira De Farmacognosia</i> , 2016, 26, 50-55.	0.6	94
58	Occurrence and analysis of aflatoxin M1 in milk produced by Indian dairy species. <i>Food and Agricultural Immunology</i> , 2016, 27, 358-366.	0.7	28
59	Effect of harvesting practices, lifting time, curing and irrigation on quercetin content in onion (<i>Allium cepa</i> L.) cultivars. <i>Emirates Journal of Food and Agriculture</i> , 2016, 28, 594.	1.0	8
60	Purification and characterization of buffalo liver L-arginase and its kinetic properties with dihydropyrimidine and metal ions. <i>Indian Journal of Experimental Biology</i> , 2016, 54, 414-9.	0.5	1
61	Determination of Anthocyanin Content and Antioxidant Capacity of Different Grape Varieties. <i>Ciencia E Tecnica Vitivinicola</i> , 2015, 30, 60-68.	0.3	20
62	The nutritional, biochemical and health effects of makgeolli - a traditional Korean fermented cereal beverage. <i>Journal of the Institute of Brewing</i> , 2015, 121, 457-463.	0.8	27
63	HPLC Analysis, Antioxidant, Anti-inflammatory and Xanthine Oxidase Inhibitory Activity of <i>Cudrania tricuspidata</i> . <i>Natural Product Communications</i> , 2015, 10, 1934578X1501001.	0.2	2
64	Effect of different exposed lights on quercetin and quercetin glucoside content in onion (<i>Allium</i>) Tj ETQq0 0 0 rgBT/Overlock_10 Tf 50 3	1.8	56
65	A comparative study of anaerobic and aerobic decomposition of quercetin glucosides and sugars in onion at an ambient temperature. <i>Frontiers in Life Science: Frontiers of Interdisciplinary Research in the Life Sciences</i> , 2015, 8, 117-123.	1.1	9
66	Carotenoids from fruits and vegetables: Chemistry, analysis, occurrence, bioavailability and biological activities. <i>Food Research International</i> , 2015, 76, 735-750.	2.9	531
67	Chromatographic analysis, antioxidant, anti-inflammatory, and xanthine oxidase inhibitory activities of ginger extracts and its reference compounds. <i>Industrial Crops and Products</i> , 2015, 70, 238-244.	2.5	118
68	HPTLC densitometry method for simultaneous determination of flavonoids in selected medicinal plants. <i>Frontiers in Life Science: Frontiers of Interdisciplinary Research in the Life Sciences</i> , 2015, 8, 97-103.	1.1	19
69	Chemo selective one-pot synthesis of 2-aryl-1-arylmethyl-1H-benzimidazoles using Amberlite IR-120. <i>Arabian Journal of Chemistry</i> , 2015, 8, 685-691.	2.3	10
70	Determination of polyphenols and antioxidant activity of <i>Vitis labrusca</i> cv. baile berries. <i>Indian Journal of Experimental Biology</i> , 2015, 53, 671-5.	0.5	0
71	HPLC Analysis, Antioxidant, Anti-inflammatory and Xanthine Oxidase Inhibitory Activity of <i>Cudrania tricuspidata</i> . <i>Natural Product Communications</i> , 2015, 10, 1839-42.	0.2	3
72	±-Glucosidase Inhibitory Activity of Pyranochromenes and Root Extracts of <i>Tephrosia purpurea</i> . <i>Chemistry of Natural Compounds</i> , 2014, 50, 1113-1115.	0.2	5

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73	Antioxidant, Glucosidase and Xanthine Oxidase Inhibitory Activity of Bioactive Compounds From Maize (<i>Zea mays</i> L.). <i>Chemical Biology and Drug Design</i> , 2014, 83, 119-125.	1.5	57
74	Edible berries: Bioactive components and their effect on human health. <i>Nutrition</i> , 2014, 30, 134-144.	1.1	614
75	Biologically Active Compounds from <i>Plumbago zeylanica</i> . <i>Chemistry of Natural Compounds</i> , 2014, 50, 905-907.	0.2	2
76	Bioactive Components and Health-Promoting Properties of Yuzu (<i>Citrus ichangensis</i> – <i>C. reticulata</i>). <i>Food Reviews International</i> , 2014, 30, 155-167.	4.3	8
77	HPTLC analysis, antioxidant, anti-inflammatory and antiproliferative activities of <i>Arisaema tortuosum</i> tuber extract. <i>Pharmaceutical Biology</i> , 2014, 52, 221-227.	1.3	35
78	HPTLC Analysis, Antioxidant and Antigout Activity of Indian Plants. <i>Iranian Journal of Pharmaceutical Research</i> , 2014, 13, 531-9.	0.3	18
79	Ultrasound-assisted extraction of quercetin from onion solid wastes. <i>International Journal of Food Science and Technology</i> , 2013, 48, 246-252.	1.3	51
80	Copper(II) Triflate Promoted Multicomponent Catalytic Clubbing of Piperazinyl-Thiazoloquinolines and Thiazolocoumarins as Antimicrobials. <i>Archiv Der Pharmazie</i> , 2013, 346, 221-231.	2.1	5
81	In Vitro Evaluation of Selected Benzimidazole Derivatives as an Antioxidant and Xanthine Oxidase Inhibitors. <i>Chemical Biology and Drug Design</i> , 2013, 82, 290-295.	1.5	62
82	Polyphenolic Contents and Antioxidant Properties of Different Grape (<i>V. vinifera</i> , <i>V. Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382</i>)	0.9	49
83	Total phenolics, antioxidant and xanthine oxidase inhibitory activity of three colored onions (<i>Allium cepa</i> L.). <i>Frontiers in Life Science: Frontiers of Interdisciplinary Research in the Life Sciences</i> , 2013, 7, 224-228.	1.1	59
84	Fatty Acid Composition and Antioxidant Activity of Groundnut (<i>Arachis hypogaea</i> L.) Products. <i>Food Science and Technology Research</i> , 2013, 19, 957-962.	0.3	9
85	Ionic Liquid Mediated Tandem Synthesis of Bioactive Quinoline Based Thiophene/Thiazole Linked Multi-Heterocomponent Ugi Adducts. <i>Current Organic Chemistry</i> , 2013, 17, 1125-1129.	0.9	3
86	Synthesis and Biological Evaluation of Piperazinyl-2-(Benzo)thiophen/-furan-2-yl-acetonitriles as Strecker Reaction Products. <i>Letters in Drug Design and Discovery</i> , 2013, 10, 462-470.	0.4	3
87	Optimized methods for in vitro and in vivo anti-inflammatory assays and its applications in herbal and synthetic drug analysis. <i>Mini-Reviews in Medicinal Chemistry</i> , 2013, 13, 95-100.	1.1	5
88	Optimized and Comparative Antioxidant Assays and Its Applications in Herbal and Synthetic Drug Analysis as an Antioxidants. <i>Mini-Reviews in Medicinal Chemistry</i> , 2012, 12, 1007-1014.	1.1	15
89	Synthesis of new olefin chalcone derivatives as antitumor, antioxidant and antimicrobial agents. <i>Medicinal Chemistry Research</i> , 2012, 21, 4512-4522.	1.1	11
90	Synthesis, biological evaluation, and molecular docking of N-{3-[3-(9-methyl-9H-carbazol-3-yl)-acryloyl]-phenyl}-benzamide/amide derivatives as xanthine oxidase and tyrosinase inhibitors. <i>Bioorganic and Medicinal Chemistry</i> , 2012, 20, 5649-5657.	1.4	32

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91	Optimized Methods for In Vitro and In Vivo Anti-Inflammatory Assays and Its Applications in Herbal and Synthetic Drug Analysis. Mini-Reviews in Medicinal Chemistry, 2012, 13, 95-100.	1.1	2
92	Synthesis, Biological Evaluation and In Silico Study of 2-Chloro Vinyl Chalcones as Inhibitors of the TNF- α , IL-6 With Anticancer and Antioxidant Activity. Letters in Drug Design and Discovery, 2011, 8, 725-732.	0.4	0
93	Synthesis and biological evaluation of 2-chloro vinyl chalcones as inhibitors of TNF- α and IL-6 with antimicrobial activity. European Journal of Medicinal Chemistry, 2010, 45, 2629-2633.	2.6	36
94	Synthesis and biological evaluation of a novel series of 2,2-bisaminomethylated aurone analogues as anti-inflammatory and antimicrobial agents. European Journal of Medicinal Chemistry, 2010, 45, 3223-3227.	2.6	85