

Krishna Murthy Nagendra Prasad

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61
papers

3,238
citations

34
h-index

56
g-index

68
ext. papers

3,697
ext. citations

5.3
avg, IF

5.07
L-index

#	Paper	IF	Citations
61	Carotenoids and their isomers: color pigments in fruits and vegetables. <i>Molecules</i> , 2011 , 16, 1710-38	4.8	274
60	Effects of high pressure extraction on the extraction yield, total phenolic content and antioxidant activity of longan fruit pericarp. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 155-159	6.8	158
59	Revealing the power of the natural red pigment lycopene. <i>Molecules</i> , 2010 , 15, 959-87	4.8	141
58	Utilization of plant-based natural coagulants as future alternatives towards sustainable water clarification. <i>Journal of Environmental Sciences</i> , 2014 , 26, 2178-89	6.4	135
57	Identification of phenolic compounds and appraisal of antioxidant and antityrosinase activities from litchi (<i>Litchi sinensis</i> Sonn.) seeds. <i>Food Chemistry</i> , 2009 , 116, 1-7	8.5	128
56	Response surface optimisation for the extraction of phenolic compounds and antioxidant capacities of underutilised <i>Mangifera pajang</i> Kosterm. peels. <i>Food Chemistry</i> , 2011 , 128, 1121-1127	8.5	123
55	Flavonoid contents and antioxidant activities from <i>Cinnamomum</i> species. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 627-632	6.8	117
54	Enhanced antioxidant and antityrosinase activities of longan fruit pericarp by ultra-high-pressure-assisted extraction. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 51, 471-475	10.375	105
53	Two level half factorial design for the extraction of phenolics, flavonoids and antioxidants recovery from palm kernel by-product. <i>Industrial Crops and Products</i> , 2015 , 63, 238-248	5.9	98
52	ATP-regulation of antioxidant properties and phenolics in litchi fruit during browning and pathogen infection process. <i>Food Chemistry</i> , 2010 , 118, 42-47	8.5	88
51	Isolation of a free radical-scavenging antioxidant from water spinach (<i>Ipomoea aquatica</i> Forsk). <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 1461-1468	4.3	88
50	A review on common vegetables and legumes as promising plant-based natural coagulants in water clarification. <i>International Journal of Environmental Science and Technology</i> , 2015 , 12, 367-390	3.3	87
49	Antioxidant capacity, phenolics and isoflavones in soybean by-products. <i>Food Chemistry</i> , 2010 , 123, 583-589	5.9	84
48	Structure identification of a polysaccharide purified from <i>Lycium barbarum</i> fruit. <i>International Journal of Biological Macromolecules</i> , 2016 , 82, 696-701	7.9	74
47	Antioxidant and anticancer activities of high pressure-assisted extract of longan (<i>Dimocarpus longan</i> Lour.) fruit pericarp. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 413-419	6.8	74
46	APPLICATION OF ULTRASONICATION OR HIGH-PRESSURE EXTRACTION OF FLAVONOIDS FROM LITCHI FRUIT PERICARP. <i>Journal of Food Process Engineering</i> , 2009 , 32, 828-843	2.4	73
45	Antioxidant and anticancer activities of 8-hydroxy-psoralen isolated from wampee [<i>Clausena lansium</i> (Lour.) Skeels] peel. <i>Food Chemistry</i> , 2010 , 118, 62-66	8.5	70

44	Effects of high-pressure treatment on the extraction yield, phenolic content and antioxidant activity of litchi (<i>Litchi chinensis</i> Sonn.) fruit pericarp. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 960-966	3.8	69
43	Effect of methylation on the structure and radical scavenging activity of polysaccharides from longan (<i>Dimocarpus longan</i> Lour.) fruit pericarp. <i>Food Chemistry</i> , 2010 , 118, 364-368	8.5	68
42	Identification of flavonoids in litchi (<i>Litchi chinensis</i> Sonn.) leaf and evaluation of anticancer activities. <i>Journal of Functional Foods</i> , 2014 , 6, 555-563	5.1	67
41	Identification of a novel phenolic compound in litchi (<i>Litchi chinensis</i> Sonn.) pericarp and bioactivity evaluation. <i>Food Chemistry</i> , 2013 , 136, 563-8	8.5	67
40	Comparison of fatty acids, vitamin E and physicochemical properties of <i>Canarium odontophyllum</i> Miq. (dabai), olive and palm oils. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 772-776	4.1	64
39	Structure identification of a polysaccharide purified from litchi (<i>Litchi chinensis</i> Sonn.) pulp. <i>Carbohydrate Polymers</i> , 2016 , 137, 570-575	10.3	63
38	Performance of conventional starches as natural coagulants for turbidity removal. <i>Ecological Engineering</i> , 2016 , 94, 352-364	3.9	61
37	High pressure extraction of corilagin from longan (<i>Dimocarpus longan</i> Lour.) fruit pericarp. <i>Separation and Purification Technology</i> , 2009 , 70, 41-45	8.3	50
36	A facile water-induced complexation of lycopene and pectin from pink guava byproduct: Extraction, characterization and kinetic studies. <i>Food Chemistry</i> , 2019 , 296, 47-55	8.5	46
35	Nutritional composition and antioxidant properties of <i>Canarium odontophyllum</i> Miq. (dabai) fruits. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 670-677	4.1	46
34	Bioactive substance contents and antioxidant capacity of raw and blanched vegetables. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 464-469	6.8	45
33	Effect of adenosine triphosphate on changes of fatty acids in harvested litchi fruit infected by <i>Peronophythora litchii</i> . <i>Postharvest Biology and Technology</i> , 2009 , 54, 159-164	6.2	42
32	Antioxidant capacity of underutilized Malaysian <i>Canarium odontophyllum</i> (dabai) Miq. fruit. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 777-781	4.1	41
31	Antioxidant and anticancer activities of wampee (<i>Clausena lansium</i> (Lour.) Skeels) peel. <i>Journal of Biomedicine and Biotechnology</i> , 2009 , 2009, 612805		39
30	Carotenoids and antioxidant capacities from <i>Canarium odontophyllum</i> Miq. fruit. <i>Food Chemistry</i> , 2011 , 124, 1549-1555	8.5	38
29	Structural characteristics of oligosaccharides from soy sauce lees and their potential prebiotic effect on lactic acid bacteria. <i>Food Chemistry</i> , 2011 , 126, 590-594	8.5	37
28	Phytochemicals and Antioxidant Capacity from <i>Nypa fruticans</i> Wurmb. Fruit. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013 , 2013, 154606	2.3	35
27	Antioxidant capacities of peel, pulp, and seed fractions of <i>Canarium odontophyllum</i> Miq. fruit. <i>Journal of Biomedicine and Biotechnology</i> , 2010 , 2010,		33

26	Lycopene-rich fractions derived from pink guava by-product and their potential activity towards hydrogen peroxide-induced cellular and DNA damage. <i>Food Chemistry</i> , 2010 , 123, 1142-1148	8.5	32
25	Extraction of phytochemicals using hydrotropic solvents. <i>Separation Science and Technology</i> , 2016 , 51, 1151-1165	2.5	31
24	Crystalline, thermal and textural characteristics of starches isolated from chestnut (<i>Castanea mollissima</i> Bl.) seeds at different degrees of hardness. <i>Food Chemistry</i> , 2010 , 119, 995-999	8.5	29
23	Response surface optimisation for the extraction of phenolics and flavonoids from a pink guava puree industrial by-product. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1739-1745	3.8	28
22	Membrane deterioration, enzymatic browning and oxidative stress in fresh fruits of three litchi cultivars during six-day storage. <i>Scientia Horticulturae</i> , 2012 , 148, 97-103	4.1	27
21	Extraction and recovery of phytochemical components and antioxidative properties in fruit parts of influenced by different solvents. <i>Journal of Food Science and Technology</i> , 2018 , 55, 2523-2532	3.3	22
20	Antioxidant activity of extract and its major constituents from okra seed on rat hepatocytes injured by carbon tetrachloride. <i>BioMed Research International</i> , 2014 , 2014, 341291	3	22
19	Isolation, characterization and the potential use of starch from jackfruit seed wastes as a coagulant aid for treatment of turbid water. <i>Environmental Science and Pollution Research</i> , 2017 , 24, 2876-2889	5.1	20
18	EFFECTS OF ULTRASONIC TREATMENT ON PERICARP BROWNING OF POSTHARVEST LITCHI FRUIT. <i>Journal of Food Biochemistry</i> , 2012 , 36, 613-620	3.3	19
17	Carotenoids 2017 , 259-296		18
16	Determination and Optimization of Flavonoid and Extract Yield from Brown Mango using Response Surface Methodology. <i>Separation Science and Technology</i> , 2012 , 47, 73-80	2.5	18
15	Nutritional constituents and antioxidant properties of indigenous kembayau (<i>Dacryodes rostrata</i> (Blume) H. J. Lam) fruits. <i>Food Research International</i> , 2011 , 44, 2332-2338	7	18
14	Extraction and structural identification of alkali-soluble polysaccharides of longan (<i>Dimocarpus longan</i> Lour.) fruit pericarp. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 638-642	6.8	18
13	Identification of sesquignans in litchi (<i>Litchi chinensis</i> Sonn.) leaf and their anticancer activities. <i>Journal of Functional Foods</i> , 2014 , 8, 26-34	5.1	16
12	Extraction of Carotenoids from Tomato Pomace via Water-Induced Hydrocolloidal Complexation. <i>Biomolecules</i> , 2020 , 10,	5.9	15
11	Carotenoids from <i>Mangifera Pajang</i> and Their Antioxidant Capacity. <i>Molecules</i> , 2010 , 15, 6699-6712	4.8	12
10	Starch-based flocculant outperformed aluminium sulfate hydrate and polyaluminium chloride through effective bridging for harvesting acicular microalga <i>Ankistrodesmus</i> . <i>Algal Research</i> , 2018 , 29, 343-353	5	11
9	Separation of <i>Chlorella</i> biomass from culture medium by flocculation with rice starch. <i>Algal Research</i> , 2018 , 30, 162-172	5	10

8	Cost and safety issues of emerging technologies against conventional techniques 2015 , 321-336		9
7	Influence of drying treatments on antioxidant capacity of forage legume leaves. <i>Journal of Food Science and Technology</i> , 2014 , 51, 988-93	3.3	8
6	EFFECTS OF HIGH PRESSURE OR ULTRASONIC TREATMENT ON EXTRACTION YIELD AND ANTIOXIDANT ACTIVITY OF PERICARP TISSUES OF LONGAN FRUIT. <i>Journal of Food Biochemistry</i> , 2010 , 34, no-no	3.3	8
5	Valorization of <i>Dacryodes rostrata</i> fruit through the characterization of its oil. <i>Food Chemistry</i> , 2017 , 235, 257-264	8.5	6
4	Valorisation of carrot peel waste by water-induced hydrocolloidal complexation for extraction of carotene and pectin.. <i>Chemosphere</i> , 2021 , 272, 129919	8.4	5
3	Changes in Quality Attributes of Mandarin With and Without Leaf During Refrigerated Storage. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 11-20	2.1	3
2	Use of Litchi (<i>Litchi sinensis</i> Sonn.) Seeds in Health 2011 , 699-703		3
1	Neutraceutical Properties of Dried Tropical Fruits: Guavas and Papayas444-456		2