

# Krishna Murthy Nagendra Prasad

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Valorisation of carrot peel waste by water-induced hydrocolloidal complexation for extraction of carotene and pectin.. <i>Chemosphere</i> , <b>2021</b> , 272, 129919	8.4	5
60	Extraction of Carotenoids from Tomato Pomace via Water-Induced Hydrocolloidal Complexation. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	15
59	A facile water-induced complexation of lycopene and pectin from pink guava byproduct: Extraction, characterization and kinetic studies. <i>Food Chemistry</i> , <b>2019</b> , 296, 47-55	8.5	46
58	Separation of Chlorella biomass from culture medium by flocculation with rice starch. <i>Algal Research</i> , <b>2018</b> , 30, 162-172	5	10
57	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> , <b>2018</b> , 55, 2523-2532	3.3	22
56	Starch-based flocculant outperformed aluminium sulfate hydrate and polyaluminium chloride through effective bridging for harvesting acicular microalga <i>Ankistrodesmus</i> . <i>Algal Research</i> , <b>2018</b> , 29, 343-353	5	11
55	Valorization of <i>Dacryodes rostrata</i> fruit through the characterization of its oil. <i>Food Chemistry</i> , <b>2017</b> , 235, 257-264	8.5	6
54	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> , <b>2017</b> , 24, 2876-2889	5.1	20
53	Carotenoids <b>2017</b> , 259-296		18
52	Extraction of phytochemicals using hydrotropic solvents. <i>Separation Science and Technology</i> , <b>2016</b> , 51, 1151-1165	2.5	31
51	Structure identification of a polysaccharide purified from litchi ( <i>Litchi chinensis</i> Sonn.) pulp. <i>Carbohydrate Polymers</i> , <b>2016</b> , 137, 570-575	10.3	63
50	Structure identification of a polysaccharide purified from <i>Lycium barbarum</i> fruit. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 82, 696-701	7.9	74
49	Performance of conventional starches as natural coagulants for turbidity removal. <i>Ecological Engineering</i> , <b>2016</b> , 94, 352-364	3.9	61
48	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> , <b>2015</b> , 12, 367-390	3.3	87
47	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> , <b>2015</b> , 63, 238-248	5.9	98
46	Cost and safety issues of emerging technologies against conventional techniques <b>2015</b> , 321-336		9
45	Identification of flavonoids in litchi ( <i>Litchi chinensis</i> Sonn.) leaf and evaluation of anticancer activities. <i>Journal of Functional Foods</i> , <b>2014</b> , 6, 555-563	5.1	67

44	Identification of sesquignans in litchi ( <i>Litchi chinensis</i> Sonn.) leaf and their anticancer activities. <i>Journal of Functional Foods</i> , <b>2014</b> , 8, 26-34	5.1	16
43	Utilization of plant-based natural coagulants as future alternatives towards sustainable water clarification. <i>Journal of Environmental Sciences</i> , <b>2014</b> , 26, 2178-89	6.4	135
42	Antioxidant activity of extract and its major constituents from okra seed on rat hepatocytes injured by carbon tetrachloride. <i>BioMed Research International</i> , <b>2014</b> , 2014, 341291	3	22
41	Changes in Quality Attributes of Mandarin With and Without Leaf During Refrigerated Storage. <i>Journal of Food Processing and Preservation</i> , <b>2014</b> , 38, 11-20	2.1	3
40	Influence of drying treatments on antioxidant capacity of forage legume leaves. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 988-93	3.3	8
39	Identification of a novel phenolic compound in litchi ( <i>Litchi chinensis</i> Sonn.) pericarp and bioactivity evaluation. <i>Food Chemistry</i> , <b>2013</b> , 136, 563-8	8.5	67
38	Phytochemicals and Antioxidant Capacity from <i>Nypa fruticans</i> Wurmb. Fruit. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2013</b> , 2013, 154606	2.3	35
37	Determination and Optimization of Flavonoid and Extract Yield from Brown Mango using Response Surface Methodology. <i>Separation Science and Technology</i> , <b>2012</b> , 47, 73-80	2.5	18
36	Membrane deterioration, enzymatic browning and oxidative stress in fresh fruits of three litchi cultivars during six-day storage. <i>Scientia Horticulturae</i> , <b>2012</b> , 148, 97-103	4.1	27
35	EFFECTS OF ULTRASONIC TREATMENT ON PERICARP BROWNING OF POSTHARVEST LITCHI FRUIT. <i>Journal of Food Biochemistry</i> , <b>2012</b> , 36, 613-620	3.3	19
34	Carotenoids and their isomers: color pigments in fruits and vegetables. <i>Molecules</i> , <b>2011</b> , 16, 1710-38	4.8	274
33	Nutritional constituents and antioxidant properties of indigenous kembayau ( <i>Dacryodes rostrata</i> (Blume) H. J. Lam) fruits. <i>Food Research International</i> , <b>2011</b> , 44, 2332-2338	7	18
32	Use of Litchi ( <i>Litchi sinensis</i> Sonn.) Seeds in Health <b>2011</b> , 699-703		3
31	Carotenoids and antioxidant capacities from <i>Canarium odontophyllum</i> Miq. fruit. <i>Food Chemistry</i> , <b>2011</b> , 124, 1549-1555	8.5	38
30	Structural characteristics of oligosaccharides from soy sauce lees and their potential prebiotic effect on lactic acid bacteria. <i>Food Chemistry</i> , <b>2011</b> , 126, 590-594	8.5	37
29	Response surface optimisation for the extraction of phenolic compounds and antioxidant capacities of underutilised <i>Mangifera pajang</i> Kosterm. peels. <i>Food Chemistry</i> , <b>2011</b> , 128, 1121-1127	8.5	123
28	Nutritional composition and antioxidant properties of <i>Canarium odontophyllum</i> Miq. (dabai) fruits. <i>Journal of Food Composition and Analysis</i> , <b>2011</b> , 24, 670-677	4.1	46
27	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> , <b>2010</b> , 34, no-no	3.3	8

26	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> , <b>2010</b> , 45, 1739-1745	3.8	28
25	Carotenoids from Mangifera Pajang and Their Antioxidant Capacity. <i>Molecules</i> , <b>2010</b> , 15, 6699-6712	4.8	12
24	Antioxidant capacities of peel, pulp, and seed fractions of Canarium odontophyllum Miq. fruit. <i>Journal of Biomedicine and Biotechnology</i> , <b>2010</b> , 2010,		33
23	Revealing the power of the natural red pigment lycopene. <i>Molecules</i> , <b>2010</b> , 15, 959-87	4.8	141
22	Bioactive substance contents and antioxidant capacity of raw and blanched vegetables. <i>Innovative Food Science and Emerging Technologies</i> , <b>2010</b> , 11, 464-469	6.8	45
21	Comparison of fatty acids, vitamin E and physicochemical properties of Canarium odontophyllum Miq. (dabai), olive and palm oils. <i>Journal of Food Composition and Analysis</i> , <b>2010</b> , 23, 772-776	4.1	64
20	Antioxidant capacity of underutilized Malaysian Canarium odontophyllum (dabai) Miq. fruit. <i>Journal of Food Composition and Analysis</i> , <b>2010</b> , 23, 777-781	4.1	41
19	Enhanced antioxidant and antityrosinase activities of longan fruit pericarp by ultra-high-pressure-assisted extraction. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2010</b> , 51, 471-475	3.5	105
18	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> , <b>2010</b> , 118, 364-368	8.5	68
17	Antioxidant and anticancer activities of 8-hydroxypsoralen isolated from wampee [ <i>Clausena lansium</i> (Lour.) Skeels] peel. <i>Food Chemistry</i> , <b>2010</b> , 118, 62-66	8.5	70
16	ATP-regulation of antioxidant properties and phenolics in litchi fruit during browning and pathogen infection process. <i>Food Chemistry</i> , <b>2010</b> , 118, 42-47	8.5	88
15	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> , <b>2010</b> , 119, 995-999	8.5	29
14	Antioxidant capacity, phenolics and isoflavones in soybean by-products. <i>Food Chemistry</i> , <b>2010</b> , 123, 583-589	8.5	84
13	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> , <b>2010</b> , 123, 1142-1148	8.5	32
12	Antioxidant and anticancer activities of wampee ( <i>Clausena lansium</i> (Lour.) Skeels) peel. <i>Journal of Biomedicine and Biotechnology</i> , <b>2009</b> , 2009, 612805		39
11	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> , <b>2009</b> , 54, 159-164	6.2	42
10	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> , <b>2009</b> , 44, 960-966	3.8	69
9	APPLICATION OF ULTRASONICATION OR HIGH-PRESSURE EXTRACTION OF FLAVONOIDS FROM LITCHI FRUIT PERICARP. <i>Journal of Food Process Engineering</i> , <b>2009</b> , 32, 828-843	2.4	73

8	Identification of phenolic compounds and appraisal of antioxidant and antityrosinase activities from litchi ( <i>Litchi sinensis</i> Sonn.) seeds. <i>Food Chemistry</i> , <b>2009</b> , 116, 1-7	8.5	128
7	High pressure extraction of corilagin from longan ( <i>Dimocarpus longan</i> Lour.) fruit pericarp. <i>Separation and Purification Technology</i> , <b>2009</b> , 70, 41-45	8.3	50
6	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> , <b>2009</b> , 10, 155-159	6.8	158
5	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> , <b>2009</b> , 10, 413-419	6.8	74
4	Flavonoid contents and antioxidant activities from <i>Cinnamomum</i> species. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 627-632	6.8	117
3	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> , <b>2009</b> , 10, 638-642	6.8	18
2	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> , <b>2005</b> , 85, 1461-1468	4.3	88
1	Neutraceutical Properties of Dried Tropical Fruits: Guavas and Papayas 444-456		2