

Anees Ahmed Khalil

List of Publications by Year in descending order

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Version: 2024-02-01

49
papers

1,283
citations

471371

17
h-index

377752

34
g-index

49
all docs

49
docs citations

49
times ranked

1595
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential oil eugenol: sources, extraction techniques and nutraceutical perspectives. RSC Advances, 2017, 7, 32669-32681.	1.7	230
2	Sources, Extraction and Biomedical Properties of Polysaccharides. Foods, 2019, 8, 304.	1.9	107
3	Berberine as a Potential Anticancer Agent: A Comprehensive Review. Molecules, 2021, 26, 7368.	1.7	92
4	An Inclusive Overview of Advanced Thermal and Nonthermal Extraction Techniques for Bioactive Compounds in Food and Food-related Matrices. Food Reviews International, 2022, 38, 1166-1196.	4.3	80
5	Combined effects of pulsed electric field and ultrasound on bioactive compounds and microbial quality of grapefruit juice. Journal of Food Processing and Preservation, 2018, 42, e13507.	0.9	79
6	Preclinical Activities of Epigallocatechin Gallate in Signaling Pathways in Cancer. Molecules, 2020, 25, 467.	1.7	72
7	COVID-19 Pandemic: Epidemiology, Etiology, Conventional and Non-Conventional Therapies. International Journal of Environmental Research and Public Health, 2020, 17, 8155.	1.2	63
8	Recent advances in the therapeutic application of short-chain fatty acids (SCFAs): An updated review. Critical Reviews in Food Science and Nutrition, 2022, 62, 6034-6054.	5.4	57
9	Sesquiterpenes and their derivatives-natural anticancer compounds: An update. Pharmacological Research, 2020, 161, 105165.	3.1	56
10	Punicic acid: A striking health substance to combat metabolic syndromes in humans. Lipids in Health and Disease, 2017, 16, 99.	1.2	53
11	Nutritional and health beneficial properties of saffron (<i>Crocus sativus</i> L): a comprehensive review. Critical Reviews in Food Science and Nutrition, 2022, 62, 2683-2706.	5.4	47
12	Assessing the impact of ultrasonication and thermo-ultrasound on antioxidant indices and polyphenolic profile of apple-grape juice blend. Journal of Food Processing and Preservation, 2020, 44, e14406.	0.9	30
13	Edible mushrooms show significant differences in sterols and fatty acid compositions. South African Journal of Botany, 2021, 141, 344-356.	1.2	28
14	Nutritional and bioactive potential of seagrasses: A review. South African Journal of Botany, 2021, 137, 216-227.	1.2	27
15	IN VITRO ANTIOXIDANT ACTIVITY AND PUNICALAGIN CONTENT QUANTIFICATION OF POMEGRANATE PEEL OBTAINED AS AGRO-WASTE AFTER JUICE EXTRACTION. Pakistan Journal of Agricultural Sciences, 2018, 55, 197-201.	0.1	20
16	Anti-inflammatory, Antibacterial, Toxicological Profile, and <i>In Silico</i> Studies of Dimeric Naphthoquinones from <i>Diospyros lotus</i> . BioMed Research International, 2020, 2020, 1-10.	0.9	19
17	Synthesis, characterization, biological activities, and catalytic applications of alcoholic extract of saffron (<i>Crocus sativus</i>) flower stigma-based gold nanoparticles. Green Processing and Synthesis, 2021, 10, 230-245.	1.3	19
18	Black pepper (<i>Piper nigrum</i>) fruit-based gold nanoparticles (BP-AuNPs): Synthesis, characterization, biological activities, and catalytic applications—a green approach. Green Processing and Synthesis, 2022, 11, 11-28.	1.3	19

#	ARTICLE	IF	CITATIONS
19	Process and applications of alginate oligosaccharides with emphasis on health beneficial perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 303-329.	5.4	18
20	Hepcidin, an overview of biochemical and clinical properties. <i>Steroids</i> , 2020, 160, 108661.	0.8	17
21	Potentiality of analytical approaches to determine gelatin authenticity in food systems: A review. <i>LWT - Food Science and Technology</i> , 2020, 121, 108968.	2.5	14
22	The potential role of dietary plant ingredients against mammary cancer: a comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2580-2605.	5.4	11
23	Docking-based virtual screening and identification of potential COVID-19 main protease inhibitors from brown algae. <i>South African Journal of Botany</i> , 2021, 143, 428-434.	1.2	10
24	Can be marine bioactive peptides (MBAs) lead the future of foodomics for human health?. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7072-7116.	5.4	9
25	Health promoting benefits of pongamol: An overview. <i>Biomedicine and Pharmacotherapy</i> , 2021, 142, 112109.	2.5	9
26	ORGANO-CHLORINE PESTICIDE RESIDUES IN OKRA AND BRINJAL COLLECTED FROM PERI-URBAN AREAS OF BIG CITIES OF PUNJABPAKISTAN. <i>Pakistan Journal of Agricultural Sciences</i> , 2016, 53, 425-430.	0.1	9
27	In Silico Screening of Marine Compounds as an Emerging and Promising Approach against Estrogen Receptor Alpha-Positive Breast Cancer. <i>BioMed Research International</i> , 2021, 2021, 1-7.	0.9	9
28	Trillium govanianum Wall. Ex. Royle rhizomes extract-medicated silver nanoparticles and their antimicrobial activity. <i>Green Processing and Synthesis</i> , 2020, 9, 503-514.	1.3	8
29	<i>Punica granatum</i> peel extracts mediated the green synthesis of gold nanoparticles and their detailed <i>in vivo</i> biological activities. <i>Green Processing and Synthesis</i> , 2021, 10, 882-892.	1.3	8
30	The pharmacological basis of <i>Cuscuta reflexa</i> whole plant as an antiemetic agent in pigeons. <i>Toxicology Reports</i> , 2020, 7, 1305-1310.	1.6	7
31	Reversal of multidrug resistance and antitumor promoting activity of 3-oxo-6 β -hydroxy- β -amyrin isolated from <i>Pistacia integerrima</i> . <i>Biocell</i> , 2021, 45, 139-147.	0.4	7
32	Diversity, molecular mechanisms and structure-activity relationships of marine protease inhibitors—A review. <i>Pharmacological Research</i> , 2021, 166, 105521.	3.1	6
33	Functionality of Bioactive Nutrients in Beverages. , 2019, , 237-276.		5
34	In vivo anti-nociceptive potential and cyclooxygenases 1 and 2 selectivity of di-naphthodiospyrols from <i>Diospyros lotus</i> . <i>Revista Brasileira De Farmacognosia</i> , 2020, 30, 577-581.	0.6	5
35	Antidiabetic Activity of Ficusonolide, a Triterpene Lactone from <i>Ficus foveolata</i> (Wall. ex Miq.): <i>In Vitro</i> , <i>In Vivo</i> , and <i>In Silico</i> Approaches. <i>ACS Omega</i> , 2021, 6, 27351-27357.	1.6	5
36	Green synthesis of silver nanoparticles from <i>Valeriana jatamansi</i> shoots extract and its antimicrobial activity. <i>Green Processing and Synthesis</i> , 2020, 9, 715-721.	1.3	5

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37	Natural plant products as effective alternatives to synthetic chemicals for postharvest fruit storage management. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10332-10350.	5.4	5
38	Profiling and characterization of oat cultivars (<i>Avena sativa</i> L.) with respect to bioactive compounds, pesticide residues and mycotoxin. <i>International Journal of Food Properties</i> , 2021, 24, 1187-1201.	1.3	4
39	Design of Nanoparticles for Future Beverage Industry. , 2020, , 105-136.		3
40	Natural Molecules as Talented Inhibitors of Nucleotide Pyrophosphatases/ Phosphodiesterases (PDEs). <i>Current Topics in Medicinal Chemistry</i> , 2022, 22, 209-228.	1.0	3
41	Safety assessment of <i>Spirulina platensis</i> through sprague dawley rats modeling. <i>Food Science and Technology</i> , 2020, 40, 376-381.	0.8	3
42	Antioxidant and Cytotoxic Activity of a New Ferruginan A from <i>Olea ferruginea</i> : In Vitro and In Silico Studies. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-7.	1.9	3
43	Effects of Dietary Soy and Its Constituents on Human Health: A Review. <i>Biomedical Journal of Scientific & Technical Research</i> , 2018, 12, .	0.0	2
44	Impression of Instinctive Cookery Methods along with Altered Processing Time on the Potential Antioxidants, Color, Texture, Vitamin C and β^2 -Carotene of Selected Vegetables. <i>Journal of Food Processing & Technology</i> , 2017, 08, .	0.2	0
45	Health Perspectives Of Persimmon. , 2019, , 267-298.		0
46	Effects of electrical field stimulation on the physicochemical and sensory attributes of aged chicken meat. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	0
47	Investigating the antioxidative properties and volatile profile of microwave assisted black cumin seed extracts. <i>Pakistan Journal of Agricultural Sciences</i> , 2021, 58, 1871-1878.	0.1	0
48	Chemical composition and <i>in vitro</i> and <i>in vivo</i> biological assortment of fixed oil extracted from <i>Ficus benghalensis</i> L.. <i>Open Chemistry</i> , 2022, 20, 583-592.	1.0	0
49	Antimicrobial, Antioxidant and Phytotoxic Assessment of <i>Agave Americana</i> , <i>Mentha Spicata</i> and <i>Mangifera Indica</i> L. Extract. <i>Arab Gulf Journal of Scientific Research</i> , 2022, , 283-302.	0.3	0