Anees Ahmed Khalil

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8934339/publications.pdf

Version: 2024-02-01

49 1,283 17
papers citations h-index

49 49 49 1595
all docs docs citations times ranked citing authors

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#	Article	IF	CITATIONS
1	Process and applications of alginate oligosaccharides with emphasis on health beneficial perspectives. Critical Reviews in Food Science and Nutrition, 2023, 63, 303-329.	5.4	18
2	Natural plant products as effective alternatives to synthetic chemicals for postharvest fruit storage management. Critical Reviews in Food Science and Nutrition, 2023, 63, 10332-10350.	5.4	5
3	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
4	The potential role of dietary plant ingredients against mammary cancer: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2022, 62, 2580-2605.	5.4	11
5	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
6	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
7	Can be marine bioactive peptides (MBAs) lead the future of foodomics for human health?. Critical Reviews in Food Science and Nutrition, 2022, 62, 7072-7116.	5.4	9
8	Natural Molecules as Talented Inhibitors of Nucleotide Pyrophosphatases/ Phosphodiesterases (PDEs). Current Topics in Medicinal Chemistry, 2022, 22, 209-228.	1.0	3
9	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
10	Antioxidant and Cytotoxic Activity of a New Ferruginan A from Olea ferruginea: In Vitro and In Silico Studies. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-7.	1.9	3
11	Effects of electrical field stimulation on the physicochemical and sensory attributes of aged chicken meat. Journal of Food Process Engineering, 2022, 45, .	1.5	O
12	Chemical composition and <i>in vitro</i> and <i>in vivo</i> biological assortment of fixed oil extracted from <i>Ficus benghalensis</i> L Open Chemistry, 2022, 20, 583-592.	1.0	0
13	Antimicrobial, Antioxidant and Phytotoxic Assessment of Agave Americana, Mentha Spicata and Mangifera Indica L. Extract. Arab Gulf Journal of Scientific Research, 2022, , 283-302.	0.3	О
14	Nutritional and bioactive potential of seagrasses: A review. South African Journal of Botany, 2021, 137, 216-227.	1.2	27
15	Profiling and characterization of oat cultivars (<i>Avena sativa</i> L.) with respect to bioactive compounds, pesticide residues and mycotoxin. International Journal of Food Properties, 2021, 24, 1187-1201.	1.3	4
16	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
17	Reversal of multidrug resistance and antitumor promoting activity of 3-oxo-6 \hat{l}^2 -hydroxy- \hat{l}^2 -amyrin isolated from Pistacia integerrima. Biocell, 2021, 45, 139-147.	0.4	7
18	Diversity, molecular mechanisms and structure-activity relationships of marine protease inhibitorsâ€"A review. Pharmacological Research, 2021, 166, 105521.	3.1	6

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19	Docking-based virtual screening and identification of potential COVID-19 main protease inhibitors from brown algae. South African Journal of Botany, 2021, 143, 428-434.	1.2	10
20	Edible mushrooms show significant differences in sterols and fatty acid compositions. South African Journal of Botany, 2021, 141, 344-356.	1.2	28
21	Health promoting benefits of pongamol: An overview. Biomedicine and Pharmacotherapy, 2021, 142, 112109.	2.5	9
22	Antidiabetic Activity of Ficusonolide, a Triterpene Lactone from <i>Ficus foveolata</i> (Wall. ex Miq.): <i>In Vitro</i> , <i>In Vitro</i> , <i>In Vivo</i> , and <i>In Silico</i>	1.6	5
23	<i>Punica granatum</i> peel extracts mediated the green synthesis of gold nanoparticles and their detailed <i>in vivo</i> biological activities. Green Processing and Synthesis, 2021, 10, 882-892.	1.3	8
24	Berberine as a Potential Anticancer Agent: A Comprehensive Review. Molecules, 2021, 26, 7368.	1.7	92
25	Investigating the antioxidative properties and volatile profile of microwave assisted black cumin seed extracts. Pakistan Journal of Agricultural Sciences, 2021, 58, 1871-1878.	0.1	0
26	In Silico Screening of Marine Compounds as an Emerging and Promising Approach against Estrogen Receptor Alpha-Positive Breast Cancer. BioMed Research International, 2021, 2021, 1-7.	0.9	9
27	Design of Nanoparticles for Future Beverage Industry. , 2020, , 105-136.		3
28	Potentiality of analytical approaches to determine gelatin authenticity in food systems: A review. LWT - Food Science and Technology, 2020, 121, 108968.	2.5	14
29	Sesquiterpenes and their derivatives-natural anticancer compounds: An update. Pharmacological Research, 2020, 161, 105165.	3.1	56
30	The pharmacological basis of Cuscuta reflexa whole plant as an antiemetic agent in pigeons. Toxicology Reports, 2020, 7, 1305-1310.	1.6	7
31	COVID-19 Pandemic: Epidemiology, Etiology, Conventional and Non-Conventional Therapies. International Journal of Environmental Research and Public Health, 2020, 17, 8155.	1.2	63
32	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
33	Assessing the impact of ultraâ€sonication and thermoâ€ultrasound on antioxidant indices and polyphenolic profile of appleâ€grape juice blend. Journal of Food Processing and Preservation, 2020, 44, e14406.	0.9	30
34	In vivo anti-nociceptive potential and cyclooxygenases 1 and 2 selectivity of di-naphthodiospyrols from Diospyros lotus. Revista Brasileira De Farmacognosia, 2020, 30, 577-581.	0.6	5
35	Hepcidin, an overview of biochemical and clinical properties. Steroids, 2020, 160, 108661.	0.8	17
36	Trillium govanianum Wall. Ex. Royle rhizomes extract-medicated silver nanoparticles and their antimicrobial activity. Green Processing and Synthesis, 2020, 9, 503-514.	1.3	8

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#	Article	IF	CITATIONS
37	Safety assessment of Spirulina platensis through sprague dawley rats modeling. Food Science and Technology, 2020, 40, 376-381.	0.8	3
38	Preclinical Activities of Epigallocatechin Gallate in Signaling Pathways in Cancer. Molecules, 2020, 25, 467.	1.7	72
39	Green synthesis of silver nanoparticles from Valeriana jatamansi shoots extract and its antimicrobial activity. Green Processing and Synthesis, 2020, 9, 715-721.	1.3	5
40	Sources, Extraction and Biomedical Properties of Polysaccharides. Foods, 2019, 8, 304.	1.9	107
41	Functionality of Bioactive Nutrients in Beverages. , 2019, , 237-276.		5
42	Health Perspectives Of Persimmon. , 2019, , 267-298.		0
43	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
44	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
45	Effects of Dietary Soy and Its Constituents on Human Health: A Review. Biomedical Journal of Scientific & Technical Research, 2018, 12, .	0.0	2
46	Essential oil eugenol: sources, extraction techniques and nutraceutical perspectives. RSC Advances, 2017, 7, 32669-32681.	1.7	230
47	Punicic acid: A striking health substance to combat metabolic syndromes in humans. Lipids in Health and Disease, 2017, 16, 99.	1.2	53
48	Impression of Instinctive Cookery Methods along with Altered Processing Time on the Potential Antioxidants, Color, Texture, Vitamin C and \hat{l}^2 -Carotene of Selected Vegetables. Journal of Food Processing & Technology, 2017, 08, .	0.2	0
49	ORGANO-CHLORINE PESTICIDE RESIDUES IN OKRA AND BRINJAL COLLECTED FROM PERI-URBAN AREAS OF BIG CITIES OF PUNJABPAKISTAN. Pakistan Journal of Agricultural Sciences, 2016, 53, 425-430.	0.1	9