A review of phytochemistry, metabolite changes, and m mung bean and its sprouts (Vigna radiata)

Chemistry Central Journal 8, 4 DOI: 10.1186/1752-153x-8-4

Citation Report

#	Article	IF	CITATIONS
1	Role of Vigna Radiata extracts in modulating oxidative stress in an in vitro cell system. Proceedings of the Nutrition Society, 2015, 74, .	0.4	1
2	Cloning and characterization of lipoxygenase gene from germinating seedlings of green gram (Vigna) Tj ETQq1 1 (0.784314	rgBT /Overl
3	Cereal bran fortified-functional foods for obesity and diabetes management: Triumphs, hurdles and possibilities. Journal of Functional Foods, 2015, 14, 255-269.	1.6	73
4	Antioxidant and antidiabetic effects of gallic and protocatechuic acids: a structure–function perspective. Comparative Clinical Pathology, 2015, 24, 1579-1585.	0.3	83
5	Bioactives from stems and leaves of mung beans (Vigna radiata L.). Journal of Functional Foods, 2016, 25, 314-322.	1.6	24
6	The effect of mung bean sprouts (Phaseolus radiatus L.) to lipid profile of male Sprague-Dawley rats fed with high-fat diet. AIP Conference Proceedings, 2016, , .	0.3	7
7	Effect of chemical stress on germination of cv Dalia bean (Phaseolus vularis L.) as an alternative to increase antioxidant and nutraceutical compounds in sprouts. Food Chemistry, 2016, 212, 128-137.	4.2	55
8	A new disease of mung bean caused by Botrytis cinerea. Crop Protection, 2016, 85, 52-56.	1.0	17
9	Anti-allergic effects and related active constituents of mung bean (Vignaradiatus Linn) sprouts. Food Science and Biotechnology, 2016, 25, 553-559.	1.2	4
10	Inhibitory effects of mung bean (Vigna radiata L.) seed and sprout extracts on melanogenesis. Food Science and Biotechnology, 2016, 25, 567-573.	1.2	11
11	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (<i>Vigna radiata</i>) sprouts. International Journal of Food Science and Technology, 2016, 51, 2090-2098.	1.3	64
12	Green method for determination of phenolic compounds in mung bean (<i>Vigna radiata</i> L.) based on nearâ€infrared spectroscopy and chemometrics. International Journal of Food Science and Technology, 2016, 51, 2520-2527.	1.3	31
13	Selective cytotoxicity of a Vietnamese traditional formula, Nam Dia long, against MCF-7 cells by synergistic effects. BMC Complementary and Alternative Medicine, 2016, 16, 220.	3.7	38
14	Genomic and transcriptomic comparison of nucleotide variations for insights into bruchid resistance of mungbean (Vigna radiata [L.] R. Wilczek). BMC Plant Biology, 2016, 16, 46.	1.6	36
15	Biochemical studies of amylase, lipase and protease in Callosobruchus maculatus (Coleoptera:) Tj ETQq0 0 0 rgBT strains. Bulletin of Entomological Research, 2017, 107, 820-827.	/Overlock 0.5	10 Tf 50 18 1
16	Chilling susceptibility in mungbean varieties is associated with their differentially expressed genes. , 2017, 58, 7.		8
17	Nutritional composition of mungbean and soybean sprouts compared to their adult growth stage. Food Chemistry, 2017, 237, 15-22.	4.2	64
18	Mung bean (Vigna radiata (L.)) coat extract modulates macrophage functions to enhance antigen presentation: A proteomic study. Journal of Proteomics, 2017, 161, 26-37.	1.2	20

	CITATION RE	PORT	
#	Article	IF	CITATIONS
19	Combined efficacy of Vigna radiata (L.) R. Wilczek and Amorphophallus paeoniifolius (Dennst.) Nicolson on serum lipids in albino rats. Saudi Journal of Biological Sciences, 2017, 24, 1249-1254.	1.8	2
20	Understanding the phenylpropanoid pathway for agronomical and nutritional improvement of mungbean. Journal of Horticultural Science and Biotechnology, 2017, , 1-14.	0.9	3
21	Phenolic acid composition, antioxidant and antimicrobial activities of green gram (<i>vigna) Tj ETQq0 0 0 rgBT /C Preservation, 2017, 41, e13273.</i>	Overlock 10 0.9	0 Tf 50 667 1 10
22	An Emerging Disease Caused by <i>Pseudomonas syringae</i> pv. <i>phaseolicola</i> Threatens Mung Bean Production in China. Plant Disease, 2017, 101, 95-102.	0.7	25
23	The isoflavonoid tectorigenin has better antiplatelet potential than acetylsalicylic acid. Phytomedicine, 2017, 35, 11-17.	2.3	19
24	Cyclodextrins increase phytosterol and tocopherol levels in suspension cultured cells obtained from mung beans and safflower. Biotechnology Progress, 2017, 33, 1662-1665.	1.3	8
25	Coupled heat and moisture transfer of a single mung bean grain based on IR heating. International Journal of Modeling, Simulation, and Scientific Computing, 2017, 08, 1740001.	0.9	5
26	Mass-based metabolomic analysis of soybean sprouts during germination. Food Chemistry, 2017, 217, 311-319.	4.2	78
27	Optimization of Ultrasound-Assisted Extraction of Antioxidants from the Mung Bean Coat. Molecules, 2017, 22, 638.	1.7	60
28	Increased antioxidant activity and polyphenol metabolites in methyl jasmonate treated mung bean (Vigna radiata) sprouts. Food Science and Technology, 2017, 37, 411-417.	0.8	16
29	Prevention and treatment of different health problems by common peoples diet (Haleem). African Journal of Food Science, 2017, 11, 82-94.	0.4	1
30	The evaluation of radio-sensitivity of mung bean proteins aqueous extract on MCF-7, hela and fibroblast cell line. International Journal of Radiation Biology, 2018, 94, 478-487.	1.0	9
31	Antityrosinase and antioxidant properties of mung bean seed proanthocyanidins: Novel insights into the inhibitory mechanism. Food Chemistry, 2018, 260, 27-36.	4.2	50
32	A critical review on phytochemical profile and health promoting effects of mung bean (Vigna radiata) Tj ETQq1 1	0,784314	ł rg₿Ţ /Overle
33	Characterization of the Potent Odorants Contributing to the Characteristic Aroma of Beijing Douzhi by Gas Chromatography–Olfactometry, Quantitative Analysis, and Odor Activity Value. Journal of Agricultural and Food Chemistry, 2018, 66, 689-694.	2.4	19
34	Hypolipidemic and hypoglycemic potential of raw, boiled, and sprouted mung beans (<i>Vigna) Tj ETQq1 1 0.784</i>	314 rgBT	/Oyerlock 10
35	Traditional and ethnobotanical dermatology practices in Africa. Clinics in Dermatology, 2018, 36, 353-362.	0.8	28
36	Effect of ascorbic acid postharvest treatment on enzymatic browning, phenolics and antioxidant capacity of stored mung bean sprouts. Food Chemistry, 2018, 239, 1160-1166.	4.2	82

#	Article	IF	CITATIONS
37	Antidiabetic Effects of <i>Vigna nakashimae</i> Extract in Humans: A Preliminary Study. Journal of Alternative and Complementary Medicine, 2018, 24, 249-253.	2.1	0
38	Impact of infrared treatment on quality and fungal decontamination of mung bean (<scp><i>Vigna) Tj ETQq1 1 Agriculture, 2018, 98, 2770-2776.</i></scp>	0.784314 1.7	rgBT /Overlo 9
39	Effect of slightly acidic electrolyzed water on bioactive compounds and morphology of broccoli sprouts. Food Research International, 2018, 105, 102-109.	2.9	42
42	Near-infrared hyperspectral imaging for classification of mung bean seeds. International Journal of Food Properties, 2018, 21, 799-807.	1.3	6
43	Plant Extracts as Antioxidant Additives for Food Industry. , 2018, , .		5
44	Extraction and characterization of low molecular weight bioactive carbohydrates from mung bean (Vigna radiata). Food Chemistry, 2018, 266, 146-154.	4.2	23
46	Updated review of potential medicinal genetic resources in the USDA, ARS, PGRCU industrial and legume crop germplasm collections. Industrial Crops and Products, 2018, 123, 470-479.	2.5	7
47	Plant growth promoting rhizobacteria and their biopriming for growth promotion in mung bean (Vigna radiata (L.) R. Wilczek). Biocatalysis and Agricultural Biotechnology, 2018, 16, 163-171.	1.5	76
48	Physiological and Agronomic Strategies to Increase Mungbean Yield in Climatically Variable Environments of Northern Australia. Agronomy, 2018, 8, 83.	1.3	29
49	Mung bean proteins and peptides: nutritional, functional and bioactive properties. Food and Nutrition Research, 2018, 62, .	1.2	122
50	Influences of storage time and temperature on sensory and measured quality of green gram savory crackers. LWT - Food Science and Technology, 2019, 113, 108310.	2.5	5
51	Nutritional status of KwaZulu-Natal soils affects microbe symbiosis, nitrogen utilization and growth of Vigna radiata (L.) R. Walczak. South African Journal of Botany, 2019, 126, 115-120.	1.2	11
52	Mung Bean Protein Supplement Improves Muscular Strength in Healthy, Underactive Vegetarian Adults. Nutrients, 2019, 11, 2423.	1.7	16
53	Sucrose treatment of mung bean seeds results in increased vitamin C, total phenolics, and antioxidant activity in mung bean sprouts. Food Science and Nutrition, 2019, 7, 4037-4044.	1.5	15
54	The complete mitochondrial genome of wild mung bean (Vigna radiata var. sublobata TC1966). Mitochondrial DNA Part B: Resources, 2019, 4, 3016-3017.	0.2	0
55	Effect of Rice, Wheat, and Mung Bean Ingestion on Intestinal Gas Production and Postprandial Gastrointestinal Symptoms in Non-Constipation Irritable Bowel Syndrome Patients. Nutrients, 2019, 11, 2061.	1.7	14
56	Bioactive Molecules, Nutraceuticals, and Functional Foods in Indian Vegetarian Diet and During Postpartum Healthcare. Reference Series in Phytochemistry, 2019, , 79-108.	0.2	1
57	Securing reproductive function in mungbean grown under high temperature environment with exogenous application of proline. Plant Physiology and Biochemistry, 2019, 140, 136-150.	2.8	21

	CITATION	N REPORT	
#	Article	IF	CITATIONS
58	Indian pulses: A review on nutritional, functional and biochemical properties with future perspectives. Trends in Food Science and Technology, 2019, 88, 228-242.	7.8	76
59	Metabolomic analysis of energy regulated germination and sprouting of organic mung bean (Vigna) Tj ETQqI	1 0.784314 4.2	rgBT/Overlo
60	Elicitation under salinity stress increases flavonoid content and antioxidant activity in cowpea (Vigna unguiculata) sprouts. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012034.	0.3	4
61	Slightly Acidic Electrolyzed Water Treatment Enhances the Main Bioactive Phytochemicals Content in Broccoli Sprouts via Changing Metabolism. Journal of Agricultural and Food Chemistry, 2019, 67, 606-614.	2.4	18
62	Molecular Characterization and Expression Profile Analysis of Heat Shock Transcription Factors in Mungbean. Frontiers in Genetics, 2019, 9, 736.	1.1	16
63	Effect of plasma-activated water on microbial quality and physicochemical characteristics of mung bean sprouts. Innovative Food Science and Emerging Technologies, 2019, 52, 49-56.	2.7	129
64	Nutrient mixture from germinated legumes: Enhanced medicinal value with herbsâ€attenuated liver cirrhosis. Journal of Food Biochemistry, 2020, 44, e13085.	1.2	3
65	Two water-soluble polysaccharides from mung bean skin: Physicochemical characterization, antioxidant and antibacterial activities. Food Hydrocolloids, 2020, 100, 105412.	5.6	89
66	Sprouts and Microgreens: Trends, Opportunities, and Horizons for Novel Research. Agronomy, 2020, 10, 1424.	1.3	84
67	Nutritional composition, enzyme activities and bioactive compounds of mung bean (Vigna radiata L.) germinated under dark and light conditions. LWT - Food Science and Technology, 2020, 133, 110100.	2.5	31
68	Nutritional Composition, Bioactive Compounds and Functional Evaluation of Various Parts of Cajanus cajan (L.) Millsp. Agriculture (Switzerland), 2020, 10, 558.	1.4	9
69	Phytoremediation of hexavalent chromium by mung bean through bio-accumulation and bio-stabilization in a short duration. International Journal of Environmental Science and Technology, 2021, 18, 3023-3034.	1.8	7
70	Identification and comparison of proteomic and peptide profiles of mung bean seeds and sprouts. BMC Chemistry, 2020, 14, 46.	1.6	10
71	Light and Low Relative Humidity Increase Antioxidants Content in Mung Bean (Vigna radiata L.) Sprouts. Plants, 2020, 9, 1093.	1.6	10
72	Antioxidant Potential of Mung Bean (Vigna radiata) Albumin Peptides Produced by Enzymatic Hydrolysis Analyzed by Biochemical and In Silico Methods. Foods, 2020, 9, 1241.	1.9	26
73	Antioxidant capacity and germination power of NaCl-elicited cowpea (Vigna unguiculata) sprouts with various NaCl concentrations and elicitation durations. IOP Conference Series: Earth and Environmental Science, 2020, 518, 012020.	0.2	0
74	Protein Engineering of Mung Bean (Vigna radiata (L.) Wilczek) 8Sα Globulin with Lactostatin. Applied Sciences (Switzerland), 2020, 10, 8787.	1.3	4
75	Effect of Controlled Hydrothermal Treatments on Mung Bean Starch Structure and Its Relationship with Digestibility. Foods, 2020, 9, 664.	1.9	11

ARTICLE IF CITATIONS Effect of Vigna radiata, Tamarix ramosissima and Carthamus lanatus extracts on Leishmania major and 1.2 1 76 Leishmania tropica: An in vitro study. Chinese Herbal Medicines, 2020, 12, 171-177. Effects of plasma-activated water treatment on seed germination and growth of mung bean sprouts. 1.1 48 Journal of Taibah University for Science, 2020, 14, 823-830. The application of simple technology for making yogurt powder to improve biochemical blood profile 78 0.3 0 of broiler. AIP Conference Proceedings, 2020, , . Antioxidative properties and macrochemical composition of five commercial mungbean varieties in 79 Australia. , 2020, 2, e27. Integrated Transcriptomic and Metabolic Framework for Carbon Metabolism and Plant Hormones Regulation in Vigna radiata during Post-Germination Seedling Growth. Scientific Reports, 2020, 10, 80 1.6 7 3745. 1H-NMR based metabolomics reveals the nutrient differences of two kinds of freshwater fish soups before and after simulated gastrointestinal digestion. Food and Function, 2020, 11, 3095-3104. 2.1 <i>Curcuma longa</i>and<i>Trigonella foenum graecum</i>â€enriched nutrient mixture from germinated<i>Macrotyloma uniflorum</i>and<i>Vigna radiate</i>ameliorate nonalcoholic fatty liver 82 1.2 1 diseases in rats. Journal of Food Biochemistry, 2020, 44, e13159. In vitro modulation of glucagon-like peptide release by DPP-IV inhibitory polyphenol-polysaccharide 4.2 conjugates of sprouted quinoa yoghurt. Food Chemistry, 2020, 324, 126857. Phytoestrogens and Thyroid Cancer Risk: A Population-Based Caseâ€"Control Study in Connecticut. 84 7 1.1 Cancer Epidemiology Biomarkers and Prevention, 2020, 29, 500-508. Mung bean (Vigna radiata) porous starch for solubility and dissolution enhancement of poorly soluble drug by solid dispersion. International Journal of Biological Macromolecules, 2021, 167, 3.6 345-357. Methanolic extracts of a selected Egyptian Vicia faba cultivar mitigate the oxidative/inflammatory burden and afford neuroprotection in a mouse model of Parkinson $\hat{a} \in \mathbb{M}$ s disease. Inflammopharmacology, 12 86 1.9 2021, 29, 221-235. Strategies for the utilization of the USDA mung bean germplasm collection for breeding outcomes. 87 0.8 Crop Science, 2021, 61, 422-442. Genetics and breeding for climate change in Orphan crops. Theoretical and Applied Genetics, 2021, 134, 88 1.8 44 1787-1815. Near-Infrared Spectroscopy and Aquaphotomics for Monitoring Mung Bean (Vigna radiata) Sprout Growth and Validation of Ascorbic Acid Content. Sensors, 2021, 21, 611. 89 2.1 A simple new method for aged seed utilization based on melatonin-mediated germination and 90 2 1.6 antioxidant nutrient production. Scientific Reports, 2021, 11, 5937. An overview of sprouts nutritional properties, pathogens and decontamination technologies. LWT - Food Science and Technology, 2021, 141, 110900. TIME-DEPENDENT DETERMINATIVE BIOCHEMICAL TRAITS FOR SALT TOLERANCE MECHANISM IN MUNGBEAN (Vigna radiata (L.) R. WILCZEK). Journal of Experimental Biology and Agricultural Sciences, 2021, 9, 152-171. 92 0.10 Agronomic Performance and Pest Response of Different Mungbean (Vigna Radiata L.) Genotypes Planted 0.1 During Dry Season Cropping in Leyte, Philippines. Black Sea Journal of Agriculture, 0, , .

#	Article	IF	CITATIONS
94	Dietary polysaccharide from Mung bean [<i>Vigna radiate</i> (Linn.) Wilczek] skin modulates gut microbiota and shortâ€chain fatty acids in mice. International Journal of Food Science and Technology, 2022, 57, 2581-2589.	1.3	16
95	Preparação, caracterização e aplicação antimicrobiana de nanopartÃculas de prata estabilizadas em extrato de girassol (Heliantus Annus). Research, Society and Development, 2021, 10, e11710615533.	0.0	1
96	Seeds of Mung Bean (Vigna radiata (L.) R.Wilczek): Taxonomy, Phytochemistry, Medicinal Uses and Pharmacology. Current Bioactive Compounds, 2021, 17, 220-233.	0.2	5
97	Nutritional Composition of Grain and Seed Proteins. , 0, , .		6
98	Producing high quality mung bean sprout using atmospheric cold plasma treatment: better physical appearance and higher <scp>γâ€aminobutyric</scp> acid (<scp>GABA</scp>) content. Journal of the Science of Food and Agriculture, 2021, 101, 6463-6471.	1.7	20
99	The Effect of Ascophyllum nodosum Extract on the Nutraceutical Antioxidant Potential of Vigna radiata Sprout under Salt Stress. Plants, 2021, 10, 1216.	1.6	7
100	A newly nitrobenzoxadiazole (NBD)-fused reversible fluorescence probe for pH monitoring and application in bioimaging. Talanta, 2021, 228, 122218.	2.9	8
101	A utilização da sÃntese verde para obtenção de nanopartÃculas de prata a partir de extratos de girassol (Helianthus annuus). Research, Society and Development, 2021, 10, e41810716795.	0.0	0
102	Biogenic nanosized gold particles: Physico-chemical characterization and its anticancer response against breast cancer. Biotechnology Reports (Amsterdam, Netherlands), 2021, 30, e00612.	2.1	12
103	Comparative analysis of taste components of three seasoning bases prepared via stirâ€frying, enzymatic hydrolysis, and thermal reaction. Journal of Food Processing and Preservation, 2021, 45, e15652.	0.9	2
104	Deciphering of Genotype × Environment Interaction to Identify Stable Heat-Tolerant Mung Bean Genotypes by GGE Biplot Analysis. Journal of Soil Science and Plant Nutrition, 2021, 21, 2551-2561.	1.7	4
105	Biostimulant activity of sulfated polysaccharide extract from red seaweed Halymenia dilatata on yield of Mung bean in greenhouse conditions. Journal of Applied Phycology, 2021, 33, 3309-3317.	1.5	3
106	Effect of light quality and ionising radiation on morphological and nutraceutical traits of sprouts for astronauts' diet. Acta Astronautica, 2021, 185, 188-197.	1.7	13
107	Brassinolide soaking and preharvest UV-B radiation influence the shelf life of small black bean sprouts. Food Chemistry, 2021, 352, 129322.	4.2	12
108	Valorization and extraction optimization of Citrus seeds for food and functional food applications. Food Chemistry, 2021, 355, 129609.	4.2	53
109	Determination of the effect of germination on the folate content of the seeds of some legumes using HPTLC-mass spectrometry-multivariate image analysis. Food Chemistry, 2021, 362, 130206.	4.2	8
111	Protective effects of quercetin from oxidative/nitrosative stress under intermittent hypobaric hypoxia exposure in the rat's heart. Physiology International, 2018, 105, 233-246.	0.8	17
112	Biosynthesis of Silver Nanoparticles by Callus Cultures of Vigna radiata. Indian Journal of Science and Technology, 2015, 8, 1-5.	0.5	2

~			~			
$C1^{-}$	ΓΔΤΙ	ON	L L	FD	ORT	1

#	Article	IF	CITATIONS
113	Assessment of Glyphosate and Quizalofop Mediated Toxicity to Greengram [Vigna radiata (L.) Wilczek], Stress Abatement and Growth Promotion by Herbicide Tolerant Bradyrhizobium and Pseudomonas species. International Journal of Current Microbiology and Applied Sciences, 2017, 6, 3001-3016.	0.0	36
114	Contemporary Traditional Vegetables in Japan: Physiological Function of Buckwheat Sprouts. Journal of Nutrition & Food Sciences, 2018, 08, .	1.0	3
115	Beans with Benefits—The Role of Mungbean (<i>Vigna radiate</i>) in a Changing Environment. American Journal of Plant Sciences, 2018, 09, 1577-1600.	0.3	40
116	Nutritional, phytochemical and antioxidant properties of 24 mung bean (Vigna radiate L.) genotypes. Food Production Processing and Nutrition, 2021, 3, .	1.1	5
117	Comparison of different selection traits for identification of phosphorus use efficient lines in mungbean. PeerJ, 2021, 9, e12156.	0.9	5
118	Safety of mung bean protein as a novel food pursuant to Regulation (EU) 2015/2283. EFSA Journal, 2021, 19, e06846.	0.9	2
119	PERBEDAAN KADAR KOLESTEROL LDL DAN HDL SEBELUM DAN SESUDAH PEMBERIAN JUS KACANG HIJAU (Phaseolus radiatus Linn) PADA PRIA DISLIPIDEMIA. Journal of Nutrition College, 2014, 3, 698-705.	0.1	0
120	Antioxidant Activity of Chinese Mung Bean. Culinary Science & Hospitality Research, 2015, 21, 41-51.	0.1	0
121	Antioxidant Activity of Chinese Mung Bean. Culinary Science & Hospitality Research, 2015, 21, 41-51.	0.1	1
122	Identification and Antioxidative Effects of Phenolic Compounds from Chinese Soybean (Heinong 48). Culinary Science & Hospitality Research, 2015, 21, 259-269.	0.1	0
123	Identification and Antioxidative Effects of Phenolic Compounds from Chinese Soybean (Heinong 48). Culinary Science & Hospitality Research, 2015, 21, 259-269.	0.1	0
124	Nutritional and Biochemical Alterations in Vigna radiata (Mung Bean) Seeds by Germination. International Journal of Current Microbiology and Applied Sciences, 2017, 6, 3307-3313.	0.0	2
125	Postpregnancy Ethnic Nutritional Practices in India: A Critical Perspective of Immunity and Infection. , 2017, , 465-520.		0
126	Foliar Application of Saudi Desert Plants Extract Improved Some Mungbean Agronomic Traits Under Drought Stress. Journal of King Abdulaziz University-Meteorology Environment and Arid Land Agriculture Sciences, 2019, 27, 21-29.	0.1	0
127	Germinated kamut wheat (Triticum turgidum), quinoa (Chenopodium quinoa) and mung bean (Vigna) Tj ETQq0 (conditions Respuestas, 2018, 23, 62-74.	0 rgBT /C 0.2	overlock 10 0
128	The effect of growing conditions and the year of reproduction on sowing qualities of seeds, morphological and physiological characteristics in sprouts of Vigna radiata (L.) R. Wilczek. Proceedings on Applied Botany, Genetics and Breeding, 2020, 181, 73-86.	0.1	1
129	Growth and development of Mung bean (Vigna radiata(L.)) depending on sowing methods. IOP Conference Series: Earth and Environmental Science, 0, 614, 012126.	0.2	1
130	Genomics-Assisted Breeding Green Gram (Vigna radiata (L.) Wilczek) for Accelerating Genetic Gain. , 2020, , 143-171.		4

	_
CITATION	DEDODT
CITATION	KEPURI

#	Article	IF	CITATIONS
131	Drought Tolerant Enterobacter sp./Leclercia adecarboxylata Secretes Indole-3-acetic Acid and Other Biomolecules and Enhances the Biological Attributes of Vigna radiata (L.) R. Wilczek in Water Deficit Conditions. Biology, 2021, 10, 1149.	1.3	33
132	EFFECT OF TRANSGLUTAMINASE ON QUALITY ATTRIBUTES OF NOODLE ENRICHED WITH GERMINATED MUNG BEAN FLOUR. Gıda, 2020, 45, 1097-1108.	0.1	2
133	Shockwave treated seed germination and physiological growth of Vigna mungo (L) in red soil environment. Physiological and Molecular Plant Pathology, 2022, 117, 101747.	1.3	6
134	A survey of biological nitrogen fixation in adzuki beans, soybeans, and mung beans, three legumes in traditional Chinese medicine. , 2022, , 301-316.		3
135	Phyto-complexation of galactomannan-stabilized calcium hydroxide and selenium-calcium hydroxide nanocomposite to enhance the seed-priming effect in Vigna radiata. International Journal of Biological Macromolecules, 2022, 194, 933-944.	3.6	6
136	Effects of Irrigation Conditions on Development of Mungbean (<i>Vigna radiata</i> L.) Sprouts. Plant Breeding and Biotechnology, 2021, 9, 310-317.	0.3	4
137	A review on metabolites and pharmaceutical potential of food legume crop mung bean (Vigna radiata L.) Tj ETQq(0 0 0 rgBT 0.3	Qverlock 1
138	Effect of continuous light on antioxidant activity, lipid peroxidation, proline and chlorophyll content in. Functional Plant Biology, 2022, 49, 145-154.	1.1	13
139	Mainstreaming underutilized legumes for providing nutritional security. , 2022, , 151-163.		5
140	Genomic Designing Towards Biotic Stress Resistance in Mungbean and Urdbean. , 2022, , 381-414.		5
141	Insecticidal Activity of Bitter Melon (Momordica charantia L.) Leaf Extract on Mung Bean Weevil (Callosobruchus chinensis L.). IOP Conference Series: Earth and Environmental Science, 2022, 985, 012053.	0.2	0
142	Multi-Functional Development and Utilization of Rapeseed: Comprehensive Analysis of the Nutritional Value of Rapeseed Sprouts. Foods, 2022, 11, 778.	1.9	10
143	Transcriptomic analysis of Vigna radiata in response to chilling stress and uniconazole application. BMC Genomics, 2022, 23, 205.	1.2	9
144	ICP-MS determination of elemental abundance in traditional medicinal plants commonly used in the Kingdom of Saudi Arabia. Food Additives and Contaminants: Part B Surveillance, 2022, 15, 129-141.	1.3	3
145	Characterization of organophosphate pesticide sorption of potato peel biochar as low cost adsorbent for chlorpyrifos removal. Chemosphere, 2022, 297, 134112.	4.2	25
146	Study on nutritional characteristics and antioxidant capacity of mung bean during germination. Czech Journal of Food Sciences, 2021, 39, 469-478.	0.6	1
147	Impact of non-thermal plasma treatment on the seed germination and seedling development of carrot (Daucus carota sativus L.). Journal of Physics Communications, 2021, 5, 125011.	0.5	14
149	A Review of Metabolomic Profiling in Rheumatoid Arthritis: Bringing New Insights in Disease Pathogenesis, Treatment and Comorbidities. Metabolites, 2022, 12, 394.	1.3	8

#	Article	IF	CITATIONS
150	Development of vegan meat flavour: A review on sources and techniques. Future Foods, 2022, 5, 100149.	2.4	11
151	Genome-wide identification and characterization of mungbean CIRCADIAN CLOCK ASSOCIATED 1 like genes reveals an important role of VrCCA1L26 in flowering time regulation. BMC Genomics, 2022, 23, 374.	1.2	3
152	Unraveling the potential of pesticide-tolerant <i>Pseudomonas</i> sp. augmenting biological and physiological attributes of <i>Vigna radiata</i> (L.) under pesticide stress. RSC Advances, 2022, 12, 17765-17783.	1.7	5
153	Measurement of Physical Trait and Antioxidant Capacity of Tissues of Mungbean (<i>Vigna radiata</i>) Tj ETQq1	1 8.78431	.4 rgBT /Ov€
154	Thirty Years of Mungbean Genome Research: Where Do We Stand and What Have We Learned?. Frontiers in Plant Science, 0, 13, .	1.7	3
155	Physicochemical Characteristics of Bambara Groundnut Speciality Malts and Extract. Molecules, 2022, 27, 4332.	1.7	3
156	Construction of High-Density Genetic Map and Identification of a Bruchid Resistance Locus in Mung Bean (Vigna radiata L.). Frontiers in Genetics, 0, 13, .	1.1	5
157	Effect of photoperiod on polyphenol biosynthesis and cellular antioxidant capacity in mung bean (Vigna radiata) sprouts. Food Research International, 2022, 159, 111626.	2.9	6
158	Widely targeted metabolomics analysis characterizes the phenolic compounds profiles in mung bean sprouts under sucrose treatment. Food Chemistry, 2022, 395, 133601.	4.2	8
159	Productivity and antioxidant activity of mung bean sprouts (Vigna radiata L.) mediated by some elicitors. Ciencia Rural, 2023, 53, .	0.3	0
160	Transcriptome profiling provides new insights into ABA-mediated genes and pathways in leaves, stems, and roots of mung bean seedlings. Plant Growth Regulation, 2022, 98, 569-587.	1.8	1
161	Effects of exogenous selenium application on nutritional quality and metabolomic characteristics of mung bean (Vigna radiata L.). Frontiers in Plant Science, 0, 13, .	1.7	1
162	Effect of drying techniques on drying kinetics, antioxidant capacity, structural, and thermal characteristics of germinated mung beans (<scp><i>Vigna radiata</i></scp>). Journal of Food Process Engineering, 2022, 45, .	1.5	3
163	Anti-Inflammatory and Anti-Colon Cancer Activities of Mung Bean Grown in Burkina Faso. Evidence-based Complementary and Alternative Medicine, 2022, 2022, 1-11.	0.5	5
164	Proteins From Pulses: Food Processing and Applications. , 2023, , .		1
166	Microgreens: A Novel Food for Nutritional Security. , 2022, , 123-156.		3
167	Antidiabetic Activity of Mung Bean or Vigna radiata (L.) Wilczek Seeds in Alloxan-Induced Diabetic Mice. Evidence-based Complementary and Alternative Medicine, 2022, 2022, 1-12.	0.5	2
168	Extraction of Bioactive Compounds from Different Vegetable Sprouts and Their Potential Role in the Formulation of Functional Foods against Various Disorders: A Literature-Based Review. Molecules, 2022, 27, 7320.	1.7	19

#	ARTICLE Elucidation of the potential antioxidant compound and mechanism of mung bean using network	IF 1.8	CITATIONS 3
170	pharmacology and in vitro anti-oxidative activity. Frontiers in Sustainable Food Systems, 0, 6, . Plant saponin biosurfactants used as soap, hair cleanser, and detergent in India. , 2023, , 459-477.		4
171	Nutritional evaluation, proximate and chemical composition of mungbean varieties/cultivars pertaining to food quality characterization. , 2023, 2, 100160.		2
172	The effect of mung bean seedlings juice (<i>Vigna radiata (L.</i>) Wilczek.) on growth processes and protection against phytopathogens of spring wheat (<l>Triticum aestivum) Tj ETQq1 1 0.784</l>	13 b41rgBT	/Overlock 10
173	Mung Bean (Vigna radiata (L.) R. Wilczek) from Burkina Faso Used as Antidiabetic, Antioxidant and Antimicrobial Agent. Plants, 2022, 11, 3556.	1.6	1
174	Nutrient transfer and antioxidant effect of adzuki bean before and after GABA enrichment. Frontiers in Nutrition, 0, 10, .	1.6	0
175	Morphophysiological and Molecular Diversity in Mung Bean (Vigna radiata L.). , 2023, , 115-147.		1
176	Metabolomics and chemometrics depict the changes in the chemical profile of white lupine (Lupinus) Tj ETQq1 1	0.784314	l rgBT /Overle
177	The modulation of light quality on carotenoid and tocochromanol biosynthesis in mung bean (Vigna) Tj ETQq0 0	0 _{ГЕ} ВТ /О	verlock 10 Tf
178	Formulation-based antagonistic endophyte Amycolatopsis sp. SND-1 triggers defense response in Vigna radiata (L.) R. Wilczek. (Mung bean) against Cercospora leaf spot disease. Archives of Microbiology, 2023, 205, .	1.0	3
179	A review on bioactive compounds in sprouts: extraction techniques, food application and health functionality. International Journal of Food Properties, 2023, 26, 647-665.	1.3	15
180	Tissue-Specific Metabolic Profiling of Mungbean (Vigna radiata L.) Genotypes with Different Seed Coat Colors. Journal of Food Quality, 2023, 2023, 1-11.	1.4	0
181	Gibberellic Acid Alleviates Cadmium-Induced Seed Germination Inhibition through Modulation of Carbohydrate Metabolism and Antioxidant Capacity in Mung Bean Seedlings. Sustainability, 2023, 15, 3790.	1.6	4
182	Sneak-peek into the chlorophyll content, antioxidant activity, targeted and non-targeted UHPLC-QTOF LC/MS metabolomic fingerprints of pulse microgreens grown under different photoperiod regimes. Food Bioscience, 2023, 52, 102506.	2.0	9
183	Formation, immunomodulatory activities, and enhancement of glucosinolates and sulforaphane in broccoli sprouts: a review for maximizing the health benefits to human. Critical Reviews in Food Science and Nutrition, 0, , 1-31.	5.4	2
184	Non-Thermal Plasma: A Promising Technology for the Germination Enhancement of Radish (Raphanus) Tj ETQq1	1 0.78431 1.4	4 ṟṟBT /Over
185	Study Functional Properties of the Isolated Protein from Germinated Mung. IOP Conference Series: Earth and Environmental Science, 2023, 1158, 112020.	0.2	0
195	Germplasm Diversity and Breeding Approaches for Genetic Improvement of Mungbean. , 2023, , 173-196.		0

IF

- # ARTICLE
- 200 Black-Eyed Peas, Chickpeas and Pea Sprouts. , 2023, , 237-274.

12

CITATIONS