List of Publications by Year in descending order

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		23567	23533
140	13,147	58	111
papers	citations	h-index	g-index
141 all docs	141 docs citations	141 times ranked	14646 citing authors

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#	Article	IF	CITATIONS
1	Moringa oleifera: a food plant with multiple medicinal uses. Phytotherapy Research, 2007, 21, 17-25.	5.8	1,166
2	Chemical composition, antioxidant and antimicrobial activities of basil (Ocimum basilicum) essential oils depends on seasonal variations. Food Chemistry, 2008, 108, 986-995.	8.2	797
3	Effect of Extraction Solvent/Technique on the Antioxidant Activity of Selected Medicinal Plant Extracts. Molecules, 2009, 14, 2167-2180.	3.8	716
4	High-Value Components and Bioactives from Sea Cucumbers for Functional Foods—A Review. Marine Drugs, 2011, 9, 1761-1805.	4.6	567
5	Valuable Nutrients and Functional Bioactives in Different Parts of Olive (Olea europaea L.)—A Review. International Journal of Molecular Sciences, 2012, 13, 3291-3340.	4.1	467
6	Moringa oleifera oil: A possible source of biodiesel. Bioresource Technology, 2008, 99, 8175-8179.	9.6	424
7	Production of biodiesel through optimized alkaline-catalyzed transesterification of rapeseed oil. Fuel, 2008, 87, 265-273.	6.4	396
8	Antioxidant activity of phenolic components present in barks of Azadirachta indica, Terminalia arjuna, Acacia nilotica, and Eugenia jambolana Lam. trees. Food Chemistry, 2007, 104, 1106-1114.	8.2	369
9	Flavonols (kaempeferol, quercetin, myricetin) contents of selected fruits, vegetables and medicinal plants. Food Chemistry, 2008, 108, 879-884.	8.2	328
10	Antioxidant properties and components of some commercially available varieties of rice bran in Pakistan. Food Chemistry, 2005, 93, 265-272.	8.2	326
11	Analytical Characterization ofMoringa oleiferaSeed Oil Grown in Temperate Regions of Pakistan. Journal of Agricultural and Food Chemistry, 2003, 51, 6558-6563.	5.2	243
12	Evaluation of biodiesel obtained from cottonseed oil. Fuel Processing Technology, 2009, 90, 1157-1163.	7.2	238
13	Seasonal variation in content, chemical composition and antimicrobial and cytotoxic activities of essential oils from four <i>Mentha</i> species. Journal of the Science of Food and Agriculture, 2010, 90, 1827-1836.	3.5	227
14	Production of sunflower oil methyl esters by optimized alkali-catalyzed methanolysis. Biomass and Bioenergy, 2008, 32, 1202-1205.	5.7	210
15	<i>Nigella sativa</i> L. (Black Cumin): A Promising Natural Remedy for Wide Range of Illnesses. Evidence-based Complementary and Alternative Medicine, 2019, 2019, 1-16.	1.2	210
16	Coriander ( <i>Coriandrum sativum</i> L.): A Potential Source of Highâ€Value Components for Functional Foods and Nutraceuticals― <i>A Review</i> . Phytotherapy Research, 2013, 27, 1439-1456.	5.8	184
17	Aqueous enzymatic sesame oil and protein extraction. Food Chemistry, 2011, 125, 679-684.	8.2	182

Antioxidant and antimicrobial activities of essential oil and extracts of fennel (<i>Foeniculum) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 62 T

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19	Interprovenance variation in the composition of Moringa oleifera oilseeds from Pakistan. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 45-51.	1.9	162
20	Okra (Hibiscus esculentus) seed oil for biodiesel production. Applied Energy, 2010, 87, 779-785.	10.1	155
21	Physicoâ€Chemical Characteristics of Citrus Seeds and Seed Oils from Pakistan. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 321-330.	1.9	150
22	Enzyme-assisted supercritical fluid extraction of phenolic antioxidants from pomegranate peel. Journal of Supercritical Fluids, 2015, 104, 122-131.	3.2	147
23	Microwave roasting effects on the physico-chemical composition and oxidative stability of sunflower seed oil. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 777-784.	1.9	146
24	Recent advances in food biopeptides: Production, biological functionalities and therapeutic applications. Biotechnology Advances, 2015, 33, 80-116.	11.7	145
25	Application of response surface methodology for optimizing transesterification of Moringa oleifera oil: Biodiesel production. Energy Conversion and Management, 2011, 52, 3034-3042.	9.2	135
26	Epitopeâ€based peptide vaccine design and target site depiction against Middle East Respiratory Syndrome Coronavirus: an immune-informatics study. Journal of Translational Medicine, 2019, 17, 362.	4.4	135
27	Profiling of polyphenolics, nutrients and antioxidant potential of germplasm's leaves from seven cultivars of Moringa oleifera Lam Industrial Crops and Products, 2016, 83, 166-176.	5.2	128
28	Analytical characterization of hemp (Cannabis sativa) seed oil from different agro-ecological zones of Pakistan. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 323-329.	1.9	118
29	Production of Biodiesel through Base-Catalyzed Transesterification of Safflower Oil Using an Optimized Protocol. Energy & Fuels, 2008, 22, 1306-1312.	5.1	116
30	Effect of Maturity on Phenolics (Phenolic Acids and Flavonoids) Profile of Strawberry Cultivars and Mulberry Species from Pakistan. International Journal of Molecular Sciences, 2012, 13, 4591-4607.	4.1	106
31	Physicochemical studies of hemp ( <b><i>Cannabis sativa</i></b> ) seed oil using enzymeâ€assisted coldâ€pressing. European Journal of Lipid Science and Technology, 2009, 111, 1042-1048.	1.5	101
32	Effect of Aqueous Enzymatic Processes on Sunflower Oil Quality. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 393-400.	1.9	101
33	Effect of different cooking methods on the antioxidant activity of some vegetables from Pakistan. International Journal of Food Science and Technology, 2008, 43, 560-567.	2.7	96
34	Fuel production from waste polystyrene via pyrolysis: Kinetics and products distribution. Waste Management, 2019, 88, 236-247.	7.4	95
35	Chemical Composition, and Antioxidant and Antimicrobial Activities of Essential Oil of Spearmint ( <i>Mentha spicata</i> L.) From Pakistan. Journal of Essential Oil Research, 2010, 22, 78-84.	2.7	94
36	Relationship between rancimat and active oxygen method values at varying temperatures for several oils and fats. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 151-155.	1.9	92

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37	Seed Composition and Seed Oil Antioxidant Activity of Maize Under Water Stress. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1179-1187.	1.9	92
38	Computational screening of medicinal plant phytochemicals to discover potent pan-serotype inhibitors against dengue virus. Scientific Reports, 2019, 9, 1433.	3.3	92
39	Enzymeâ€assisted aqueous extraction of oil and protein from canola ( <b><i>Brassica napusâ€</i></b> L.) seeds. European Journal of Lipid Science and Technology, 2008, 110, 887-892.	1.5	87
40	Physico-Chemical Characterization of Moringa concanensis Seeds and Seed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 413-419.	1.9	84
41	Ameliorating Effects of Exogenously Applied Proline on Seed Composition, Seed Oil Quality and Oil Antioxidant Activity of Maize (Zea mays L.) under Drought Stress. International Journal of Molecular Sciences, 2013, 14, 818-835.	4.1	84
42	Kundur [Benincasa hispida (Thunb.) Cogn.]: A potential source for valuable nutrients and functional foods. Food Research International, 2011, 44, 2368-2376.	6.2	83
43	Antibacterial activity of some Lamiaceae essential oils using resazurin as an indicator of cell growth. LWT - Food Science and Technology, 2011, 44, 1199-1206.	5.2	83
44	Anti-Helicobacter pylori and Urease Inhibition Activities of Some Traditional Medicinal Plants. Molecules, 2013, 18, 2135-2149.	3.8	83
45	Biodiesel from Milo (Thespesia populnea L.) seed oil. Biomass and Bioenergy, 2011, 35, 4034-4039.	5.7	79
46	Chemical composition and bioactivity studies of the essential oils from two Thymus species from the Pakistani flora. LWT - Food Science and Technology, 2013, 50, 185-192.	5.2	79
47	Antioxidant properties and components of bran extracts from selected wheat varieties commercially available in Pakistan. LWT - Food Science and Technology, 2007, 40, 361-367.	5.2	74
48	Antioxidant potential of corncob extracts for stabilization of corn oil subjected to microwave heating. Food Chemistry, 2007, 104, 997-1005.	8.2	74
49	Characterization of free and conjugated phenolic compounds in fruits of selected wild plants. Food Chemistry, 2016, 190, 80-89.	8.2	74
50	<i>Mentha</i> : A genus rich in vital nutraâ€pharmaceuticals—A review. Phytotherapy Research, 2019, 33, 2548-2570.	5.8	73
51	MPD3: a useful medicinal plants database for drug designing. Natural Product Research, 2017, 31, 1228-1236.	1.8	72
52	Rosmarinus officinalis essential oil: antiproliferative, antioxidant and antibacterial activities. Brazilian Journal of Microbiology, 2010, 41, 1070-8.	2.0	72
53	Optimization of alkaline transesterification of rice bran oil for biodiesel production using response surface methodology. Journal of Chemical Technology and Biotechnology, 2009, 84, 1364-1370.	3.2	67
54	Lubricant properties of Moringa oil using thermal and tribological techniques. Journal of Thermal Analysis and Calorimetry, 2009, 96, 999-1008.	3.6	67

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55	<i>Alhagi</i> : A Plant Genus Rich in Bioactives for Pharmaceuticals. Phytotherapy Research, 2015, 29, 1-13.	5.8	67
56	Characterization of <i>Moringa oleifera</i> seed oil from drought and irrigated regions of Punjab, Pakistan. Grasas Y Aceites, 2006, 57, .	0.9	63
57	Identification and characterization of papain-generated antioxidant peptides from palm kernel cake proteins. Food Research International, 2014, 62, 726-734.	6.2	62
58	Antioxidant activity of 100% and 80% methanol extracts from barley seeds ( <i>Hordeum) Tj ETQq0 0 0 rgBT</i>	/Overlock	10 Tf 50 62

59	Production of Defatted Palm Kernel Cake Protein Hydrolysate as a Valuable Source of Natural Antioxidants. International Journal of Molecular Sciences, 2012, 13, 8097-8111.	4.1	61
60	Analytical Characterization ofSalicornia bigeloviiSeed Oil Cultivated in Pakistan. Journal of Agricultural and Food Chemistry, 2002, 50, 4210-4214.	5.2	60
61	Variations of Antioxidant Characteristics and Mineral Contents in Pulp and Peel of Different Apple (Malus domestica Borkh.) Cultivars from Pakistan. Molecules, 2012, 17, 390-407.	3.8	60
62	Capparis species: A potential source of bioactives and high-value components: A review. Industrial Crops and Products, 2015, 67, 81-96.	5.2	60
63	Composition, antioxidant and chemotherapeutic properties of the essential oils from two Origanum species growing in Pakistan. Revista Brasileira De Farmacognosia, 2011, 21, 943-952.	1.4	59
64	Response Surface Methodology: An Emphatic Tool for Optimized Biodiesel Production Using Rice Bran and Sunflower Oils. Energies, 2012, 5, 3307-3328.	3.1	57
65	Variation in Antioxidant Attributes at Three Ripening Stages of Guava (Psidium guajava L.) Fruit from Different Geographical Regions of Pakistan. Molecules, 2012, 17, 3165-3180.	3.8	56
66	Enzyme-assisted supercritical fluid extraction: an alternative and green technology for non-extractable polyphenols. Analytical and Bioanalytical Chemistry, 2017, 409, 3645-3655.	3.7	55
67	Multiepitope-Based Subunit Vaccine Design and Evaluation against Respiratory Syncytial Virus Using Reverse Vaccinology Approach. Vaccines, 2020, 8, 288.	4.4	55
68	Effect of solvents extraction on total phenolics and antioxidant activity of extracts from flaxseed (Linum usitatissimum L.). Acta Scientiarum Polonorum, Technologia Alimentaria, 2012, 11, 293-301.	0.3	55
69	Optimization of Base Catalytic Methanolysis of Sunflower ( <i>Helianthus annuus</i> ) Seed Oil for Biodiesel Production by Using Response Surface Methodology. Industrial & Engineering Chemistry Research, 2009, 48, 1719-1726.	3.7	54
70	Antioxidant Activity of Different Solvent Extracts of Moringa oleifera Leaves under Accelerated Storage of Sunflower Oil. Asian Journal of Plant Sciences, 2005, 4, 630-635.	0.4	52
71	Functional food and nutraâ€pharmaceutical perspectives of date ( <i>Phoenix dactylifera</i> L.) fruit. Journal of Food Biochemistry, 2020, 44, e13332.	2.9	49
72	Capparis spinosa L.: A Plant with High Potential for Development of Functional Foods and Nutraceuticals/Pharmaceuticals. International Journal of Pharmacology, 2016, 12, 201-219.	0.3	48

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73	Antioxidant, Antimicrobial Properties and Phenolics of Different Solvent Extracts from Bark, Leaves and Seeds of Pongamia pinnata (L.) Pierre. Molecules, 2012, 17, 3917-3932.	3.8	47
74	Antioxidant potential of rice bran extracts and its effects on stabilisation of cookies under ambient storage. International Journal of Food Science and Technology, 2008, 43, 779-786.	2.7	45
75	Aqueous enzymatic process for oil and protein extraction from <i>Moringa oleifera</i> seed. European Journal of Lipid Science and Technology, 2011, 113, 1012-1018.	1.5	43
76	Investigating the molecular mechanism of staphylococcal DNA gyrase inhibitors: A combined ligand-based and structure-based resources pipeline. Journal of Molecular Graphics and Modelling, 2018, 85, 122-129.	2.4	42
77	Trehaloseâ€Induced Changes in Seed Oil Composition and Antioxidant Potential of Maize Grown Under Drought Stress. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1485-1493.	1.9	41
78	Variations of quality characteristics among oils of different soybean varieties. Journal of King Saud University - Science, 2016, 28, 332-338.	3.5	38
79	<i>Nigella sativa</i> L. seed and seed oil: potential sources of high-value components for development of functional foods and nutraceuticals/pharmaceuticals. Journal of Essential Oil Research, 2019, 31, 171-183.	2.7	38
80	Effects of roasting on phenolics composition and antioxidant activity of peanut (Arachis hypogaea L.) kernel flour. European Food Research and Technology, 2011, 233, 599-608.	3.3	37
81	Changes in Composition and Antioxidant and Antimicrobial Activities of Essential Oil of Fennel ( <i>Foeniculum vulgare</i> Mill.) Fruit at Different Stages of Maturity. Journal of Herbs, Spices and Medicinal Plants, 2009, 15, 187-202.	1.1	36
82	Methodical characterization of rice ( <i>Oryza sativa</i> ) bran oil from Pakistan. Grasas Y Aceites, 2005, 56, .	0.9	36
83	Pectinase Production from Schizophyllum commune Through Central Composite Design Using Citrus Waste and Its Immobilization for Industrial Exploitation. Waste and Biomass Valorization, 2019, 10, 2527-2536.	3.4	35
84	In vitro and in vivo antihypertensive activity of palm kernel cake protein hydrolysates: Sequencing and characterization of potent bioactive peptides. Industrial Crops and Products, 2015, 76, 112-120.	5.2	34
85	Does Soil Salinity Affect Yield and Composition of Cottonseed Oil?. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 845-851.	1.9	33
86	Fatty Acid, Tocopherol and Sterol Compositions of Canadian Prairie Fruit Seed Lipids. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 953-959.	1.9	28
87	MINERAL COMPOSITION OF STRAWBERRY, MULBERRY AND CHERRY FRUITS AT DIFFERENT RIPENING STAGES AS ANALYZED BY INDUCTIVELY COUPLED PLASMA-OPTICAL EMISSION SPECTROSCOPY. Journal of Plant Nutrition, 2012, 35, 111-122.	1.9	28
88	GC-MS analysis and <i>in vitro</i> antioxidant and enzyme inhibitory activities of essential oil from aerial parts of endemic <i>Thymus spathulifolius</i> Hausskn. et Velen. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 983-990.	5.2	28
89	STABILIZATION OF SUNFLOWER OIL WITH MORINGA OLEIFERA LEAVES UNDER AMBIENT STORAGE. Journal of Food Lipids, 2007, 14, 35-49.	1.0	27
90	Calotropis procera: UHPLC-QTOF-MS/MS based profiling of bioactives, antioxidant and anti-diabetic potential of leaf extracts and an insight into molecular docking. Journal of Food Measurement and Characterization, 2019, 13, 3206-3220.	3.2	26

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91	Antioxidant and Antimutagenic Potential of Seeds and Pods of Green Cardamom (Elettaria) Tj ETQq1 1 0.78431	4 rgBŢ /C	overlock 10 T
92	Green Synthesis of Silver Nanoparticles: Structural Features and <i>In Vivo</i> and <i>In Vitro</i> Therapeutic Effects against <i>Helicobacter pylori</i> Induced Gastritis. Bioinorganic Chemistry and Applications, 2014, 2014, 1-11.	4.1	25
93	Chemo-geographical Variations in the Composition of Volatiles and the Biological Attributes of Mentha longifolia (L.) Essential Oils from Saudi Arabia. International Journal of Pharmacology, 2017, 13, 408-424.	0.3	25
94	RSM/ANN based optimized recovery of phenolics from mulberry leaves by enzyme-assisted extraction. Czech Journal of Food Sciences, 2019, 37, 99-105.	1.2	24
95	Screening of medicinal plant phytochemicals as natural antagonists of p53–MDM2 interaction to reactivate p53 functioning. Anti-Cancer Drugs, 2017, 28, 1032-1038.	1.4	23
96	Fatty acid (FA) composition and contents oftransunsaturated FA in hydrogenated vegetable oils and blended fats from Pakistan. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 129-134.	1.9	22
97	Enzyme-assisted extraction of Momordica balsamina L. fruit phenolics: process optimized by response surface methodology. Journal of Food Measurement and Characterization, 2019, 13, 697-706.	3.2	22
98	CHARACTERIZATION OF ENZYME-ASSISTED COLD-PRESSED COTTONSEED OIL. Journal of Food Lipids, 2007, 14, 424-436.	1.0	21
99	Transesterification for Biodiesel Production Using <i>Thespesia Populnea</i> Seed Oil: An Optimization Study. International Journal of Green Energy, 2015, 12, 479-484.	3.8	19
100	VARIATION IN ANTIOXIDANT ATTRIBUTES AND INDIVIDUAL PHENOLICS OF CITRUS FRUIT PEELS IN RELATION TO DIFFERENT SPECIES AND EXTRACTION SOLVENTS. Journal of the Chilean Chemical Society, 2016, 61, 2884-2889.	1.2	19
101	Influence of ripening stages and drying methods on polyphenolic content and antioxidant activities of mulberry fruits. Journal of Food Measurement and Characterization, 2017, 11, 2171-2179.	3.2	19
102	Comparative Studies of the Dynamics Effects of BAY60-2770 and BAY58-2667 Binding with Human and Bacterial H-NOX Domains. Molecules, 2018, 23, 2141.	3.8	19
103	Physicochemical and Antioxidant Characteristics of Kapok ( <i>Ceiba pentandra</i> Gaertn.) Seed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1047-1054.	1.9	18
104	Variation in Physico-chemical Composition and Biological Attributes of Common Basil Essential Oils Produced by Hydro-distillation and Super Critical Fluid Extraction. Journal of Essential Oil-bearing Plants: JEOP, 2017, 20, 95-109.	1.9	18
105	Effect of Harvesting Regions on Physico-chemical and Biological Attributes of Supercritical Fluid-Extracted Spearmint ( <i>Mentha spicata</i> L.) Leaves Essential Oil. Journal of Essential Oil-bearing Plants: JEOP, 2018, 21, 400-419.	1.9	18
106	UHPLC-QTOF-MS/MS metabolites profiling and antioxidant/antidiabetic attributes of <i>Cuscuta reflexa</i> grown on <i>Casearia tomentosa</i> : exploring phytochemicals role via molecular docking. International Journal of Food Properties, 2020, 23, 918-940.	3.0	18
107	Variations in the Composition, Antibacterial and Haemolytic Activities of Peel Essential Oils from Unripe and Ripened <i>Citrus limon</i> (L.) Osbeck Fruit. Journal of Essential Oil-bearing Plants: JEOP, 2019, 22, 159-168.	1.9	17
108	Oil quality characteristics of irradiated sunflower and maize seed. European Journal of Lipid Science and Technology, 2010, 112, 488-495.	1.5	16

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109	Fatty acids of Thespesia populnea: Mass spectrometry of picolinyl esters of cyclopropene fatty acids. European Journal of Lipid Science and Technology, 2011, 113, 980-984.	1.5	16
110	RSM Based Optimization of Chemical and Enzymatic Transesterification of Palm Oil: Biodiesel Production and Assessment of Exhaust Emission Levels. Scientific World Journal, The, 2014, 2014, 1-11.	2.1	16
111	An Experimental and Computational Exploration on the Electronic, Spectroscopic, and Reactivity Properties of Novel Halo-Functionalized Hydrazones. ACS Omega, 2020, 5, 18907-18918.	3.5	14
112	Physiochemical characterization of soybean oil derived silanized factice and its interaction with styrene butadiene rubber/silica composite. Polymer Testing, 2019, 78, 105933.	4.8	13
113	Phenolic compounds, tocochromanols profile and antioxidant properties of winter melon [Benincasa hispida (Thunb.) Cogn.] seed oils. Journal of Food Measurement and Characterization, 2019, 13, 940-948.	3.2	13
114	An overview of recent developments in metabolomics and proteomics – phytotherapic research perspectives. Frontiers in Life Science: Frontiers of Interdisciplinary Research in the Life Sciences, 2017, 10, 1-37.	1.1	12
115	LC–ESI–MS/MS based characterization of phenolic components in fruits of two species of Solanaceae. Journal of Food Science and Technology, 2018, 55, 2370-2376.	2.8	11
116	Smart electrical bi-layers lipopeptides: Novel peptidic chains like zigzag map esterified with phospho-glyceride as mono-layer moieties capable in forming a meso-sphere- envelop with scaffold- ability to cellular impurities. Journal of Controlled Release, 2018, 274, 93-101.	9.9	11
117	Characterization of Newly Synthesized ZrFe2O5Nanomaterial and Investigations of Its Tremendous Photocatalytic Properties under Visible Light Irradiation. Journal of Nanomaterials, 2013, 2013, 1-6.	2.7	10
118	Laser-Assisted Synthesis of Mn <sub>0.50</sub> Zn <sub>0.50</sub> Fe <sub>2</sub> O <sub>4</sub> Nanomaterial: Characterization and <i>In Vitro</i> Inhibition Activity towards <i>Bacillus subtilis</i> Biofilm. Journal of Nanomaterials, 2015, 2015, 1-6.	2.7	10
119	Optimised transesterification of used frying oils: production and characterisation of biodiesel. International Journal of Environmental Analytical Chemistry, 2023, 103, 1615-1632.	3.3	10
120	Variation in Chemical Composition and Effective Antibacterial Potential of Ocimum basilicum L. Essential Oil Harvested from Different Regions of Saudi Arabia. Pharmaceutical Chemistry Journal, 2021, 55, 187-193.	0.8	10
121	Characterization of phenolics in different parts of selected Capparis species harvested in low and high rainfall season. Journal of Food Measurement and Characterization, 2018, 12, 1539-1547.	3.2	9
122	Pharmaceutical Potential and Phenolics Profiling of Leaves and Bark of Calotropis Procera in Relation to Extraction Solvents. Pharmaceutical Chemistry Journal, 2020, 54, 631-641.	0.8	8
123	GC-MS Metabolomics profiling and HR-APCI-MS characterization of potential anticancer compounds and antimicrobial activities of extracts from Picrorhiza kurroa roots. Journal of Applied Biomedicine, 2021, 19, 26-39.	1.7	8
124	Novel emulsifiers and stabilizers from apricot (Prunus armeniaca L.): Their potential therapeutic targets and functional properties. Applied Food Research, 2022, 2, 100085.	4.0	8
125	Cold pressed apricot (Prunus armeniaca L.) kernel oil. , 2020, , 725-730.		7
126	Gluten proteins: Enzymatic modification, functional and therapeutic properties. Journal of Proteomics, 2022, 251, 104395.	2.4	7

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127	Cold pressed okra (Abelmoschus esculentus) seed oil. , 2020, , 309-314.		6
128	Phenolics profiling and biological activities of different solvent extracts from aerial parts of wild thyme (Thymus vulgaris L.). Journal of Food Measurement and Characterization, 2022, 16, 610-618.	3.2	6
129	Mugwort (Artemisia vulgaris) Oils. , 2016, , 573-579.		5
130	In vitro antimutagenic, antioxidant activities and total phenolics of clove (Syzygium aromaticum L.) seed extracts. Pakistan Journal of Pharmaceutical Sciences, 2014, 27, 893-9.	0.2	5
131	Variation in phenolic acids and antibacterial attributes of peel extracts from ripe and unripe [Citrus limon (L.) Osbeck] fruit. Journal of Food Measurement and Characterization, 2020, 14, 1325-1332.	3.2	4
132	Evaluation of effect of different solvent systems on functional and pharmacological properties of fruits and leaves extracts from natal plum. Journal of Food Measurement and Characterization, 2021, 15, 2667-2678.	3.2	4
133	Effects of Extraction System on antioxidant attributes of mungbean [ <i>Vigna radiata</i> (L.) Wilczek]. International Journal of Food Properties, 2013, 16, 527-535.	3.0	3
134	Variations in biological attributes and phenolics of enzymatically hydrolysed medicinal plant extracts. Bangladesh Journal of Botany, 2020, 49, 163-169.	0.4	3
135	Variation in antioxidant and antimicrobial activities in Lantana camara L. flowers in relation to extraction methods. Acta Scientiarum Polonorum, Technologia Alimentaria, 2013, 12, 283-94.	0.3	2
136	Cranberry Seed Oil. , 2019, , 663-674.		1
137	In Silico Modelling of Viscoelastic Surfactants: Towards NLO Response and Novel Physical Insights through Bridging Acceptor. Journal of Cluster Science, 0, , 1.	3.3	1
138	Solvent-free Mechano-chemical Synthesis of New Omeprazole Derived Metal Complexes: Characterization, Urease Inhibitory Kinetics and Selective Anti-Helicobacter pylori Activity. Letters in Drug Design and Discovery, 2018, 15, .	0.7	1
139	Evaluation of canola seeds of different cultivars with special emphasis on the quantification of erucic acid and glucosinolates. Grasas Y Aceites, 2009, 60, .	0.9	1
140	Lipopeptides in promoting signals at surface/interface of micelles: Their roles in repairing cellular and nuclear damages. Food Bioscience, 2022, 46, 101522.	4.4	0