Roy N D'souza

List of Publications by Year
in descending order

34	875	471509 17	477307 29
papers	citations	h-index	g-index

36	36	36	1060
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Identification and characterization of proanthocyanidins of 16 members of the Rhododendron genus (Ericaceae) by tandem LCâ€“MS. Journal of Mass Spectrometry, 2012, 47, 502-515.	1.6	136
2	Origin-based polyphenolic fingerprinting of Theobroma cacao in unfermented and fermented beans. Food Research International, 2017, 99, 550-559.	6.2	74
3	Differentiation of black tea infusions according to origin, processing and botanical varieties using multivariate statistical analysis of LC-MS data. Food Research International, 2018, 109, 387-402.	6.2	65
4	Degradation of cocoa proteins into oligopeptides during spontaneous fermentation of cocoa beans. Food Research International, 2018, 109, 506-516.	6.2	51
5	Identification of novel cocoa flavonoids from raw fermented cocoa beans by HPLCâ€“MSn. Food Research International, 2014, 63, 353-359.	6.2	46
6	Origin and varietal based proteomic and peptidomic fingerprinting of Theobroma cacao in non-fermented and fermented cocoa beans. Food Research International, 2018, 111, 137-147.	6.2	45
7	Profiling, quantification and classification of cocoa beans based on chemometric analysis of carbohydrates using hydrophilic interaction liquid chromatography coupled to mass spectrometry. Food Chemistry, 2018, 258, 284-294.	8.2	41
8	Forcing fermentation: Profiling proteins, peptides and polyphenols in lab-scale cocoa bean fermentation. Food Chemistry, 2019, 278, 786-794.	8.2	34
9	Biochemical fate of vicilin storage protein during fermentation and drying of cocoa beans. Food Research International, 2016, 90, 53-65.	6.2	33
10	Comparison and quantification of chlorogenic acids for differentiation of green Robusta and Arabica coffee beans. Food Research International, 2019, 126, 108544.	6.2	31
11	Experimentally modelling cocoa bean fermentation reveals key factors and their influences. Food Chemistry, 2020, 302, 125335.	8.2	31
12	Aseptic artificial fermentation of cocoa beans can be fashioned to replicate the peptide profile of commercial cocoa bean fermentations. Food Research International, 2016, 89, 764-772.	6.2	30
13	Investigation of isomeric flavanol structures in black tea thearubigins using ultraperformance liquid chromatography coupled to hybrid quadrupole/ion mobility/time of flight mass spectrometry. Journal of Mass Spectrometry, 2014, 49, 1086-1095.	1.6	29
14	LC-MS/MS based molecular networking approach for the identification of cocoa phenolic metabolites in human urine. Food Research International, 2020, 132, 109119.	6.2	27
15	Variation of triacylglycerol profiles in unfermented and dried fermented cocoa beans of different origins. Food Research International, 2018, 111, 361-370.	6.2	24
16	Thermally-induced formation of taste-active 2,5-diketopiperazines from short-chain peptide precursors in cocoa. Food Research International, 2019, 121, 217-228.	6.2	21
17	Fourier transform ion cyclotron resonance mass spectrometrical analysis of raw fermented cocoa beans of Cameroon and Ivory Coast origin. Food Research International, 2014, 64, 958-961.	6.2	20
18	Novel Amadori and Heyns compounds derived from short peptides found in dried cocoa beans. Food Research International, 2020, 133, 109164.	6.2	18

#	Article	IF	Citations
19	Evaluation of carbohydrates and quality parameters in six types of commercial teas by targeted statistical analysis. Food Research International, 2020, 133, 109122.	6.2	16
20	Analysis of minor low molecular weight carbohydrates in cocoa beans by chromatographic techniques coupled to mass spectrometry. Journal of Chromatography A, 2019, 1584, 135-143.	3.7	15
21	Heat induced hydrolytic cleavage of the peptide bond in dietary peptides and proteins in food processing. Food Chemistry, 2021, 357, 129621.	8.2	13
22	The role of ligands on protein retention in adsorption chromatography: A surface energetics approach. Journal of Separation Science, 2014, 37, 618-624.	2.5	10
23	Method-Unifying View of Loop-Formation Kinetics in Peptide and Protein Folding. Journal of Physical Chemistry B, 2018, 122, 4445-4456.	2.6	10
24	Monitoring the changes in low molecular weight carbohydrates in cocoa beans during spontaneous fermentation: A chemometric and kinetic approach. Food Research International, 2020, 128, 108865.	6.2	10
25	Identification of Products from Thermal Degradation of Tryptophan Containing Pentapeptides: Oxidation and Decarboxylation. Journal of Agricultural and Food Chemistry, 2019, 67, 7448-7454.	5.2	9
26	Investigating time dependent cocoa bean fermentation by ESI-FT-ICR mass spectrometry. Food Research International, 2020, 133, 109209.	6.2	7
27	Cocoa origin classifiability through LC-MS data: A statistical approach for large and long-term datasets. Food Research International, 2021, 140, 109983.	6.2	7
28	LC-MS based metabolomic approach for the efficient identification and relative quantification of bioavailable cocoa phenolics in human urine. Food Chemistry, 2021, 364, 130198.	8.2	6
29	Investigating the interaction between dietary polyphenols, the SARS CoV-2 spike protein and the ACE-2 receptor. Food and Function, 2022, 13, 8038-8046.	4.6	6
30	HPLC-MS-based design of experiments approach on cocoa roasting. Food Chemistry, 2021, 360, 129694.	8.2	3
31	Ãœber die Chemie der Schokoladenherstellung. Nachrichten Aus Der Chemie, 2018, 66, 965-970.	0.0	2
32	Two Orders of Magnitude Variation of Diffusion-Enhanced FÃ¶rster Resonance Energy Transfer in Polypeptide Chains. Polymers, 2018, 10, 1079.	4.5	2
33	Review on Cocoa Lipidomics â€“ State of Knowledge and Future Needs. , 2021, , 136-154.		1
34	â€œThermal Peroxidationâ€•of Dietary Pentapeptides Yields N-Terminal 1,2-Dicarbonyls. Frontiers in Nutrition, 2021, 8, 663233.	3.7	0