Rickey Y Yada

List of Publications by Year
in descending order

237 papers	6,780 citations	81900 39 h-index	88630 70 g-index
248 all docs	248 docs citations	248 times ranked	6770 citing authors

#	Article	IF	Citations
1	Negatively charged phospholipids accelerate the membrane fusion activity of the plant-specific insert domain of an aspartic protease. Journal of Biological Chemistry, 2022, 298, 101430.	3.4	2
2	Horizon scanning and review of the impact of five food and food production models for the global food system in 2050. Trends in Food Science and Technology, 2022, 119, 550-564.	15.1	18
3	Structures of plasmepsin X from <i>Plasmodium falciparum</i> reveal a novel inactivation mechanism of the zymogen and molecular basis for binding of inhibitors in mature enzyme. Protein Science, 2022, 31, 882-899.	7.6	10
4	Predicting global diet-disease relationships at the atomic level: a COVID-19 case study. Current Opinion in Food Science, 2022, 44, 100804.	8.0	2
5	Biomedical NiTi and Î²-Ti Alloys: From Composition, Microstructure and Thermo-Mechanics to Application. Metals, 2022, 12, 406.	2.3	21
6	Resolving nanoscopic structuring and interfacial THz dynamics in setting cements. Materials Advances, 2022, 3, 4982-4990.	5.4	18
7	Activation mechanism of plasmepsins, pepsinâ€like aspartic proteases from Plasmodium, follows a unique transâ€activation pathway. FEBS Journal, 2021, 288, 678-698.	4.7	3
8	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2534-2559.	11.7	20
9	Improving the alkaline stability of pepsin through rational protein design using renin, an alkaline-stable aspartic protease, as a structural and functional reference. Enzyme and Microbial Technology, 2021, 150, 109871.	3.2	2
10	Pterostilbene leads to DNMT3B-mediated DNA methylation and silencing of OCT1-targeted oncogenes in breast cancer cells. Journal of Nutritional Biochemistry, 2021, 98, 108815.	4.2	13
11	Food Safety and Preservation. , 2020, , 467-479.		4
12	A novel apparatus for time-lapse optical microscopy of gelatinisation and digestion of starch inside plant cells. Food Hydrocolloids, 2020, 104, 105551.	10.7	11
13	Comparative bioinformatic and structural analyses of pepsin and renin. Enzyme and Microbial Technology, 2020, 141, 109632.	3.2	7
14	Insights into the mechanism of membrane fusion induced by the plant defense element, plant-specific insert. Journal of Biological Chemistry, 2020, 295, 14548-14562.	3.4	5
15	The role of disulfide bonds in a Solanum tuberosum saposin-like protein investigated using molecular dynamics. PLoS ONE, 2020, 15, e0237884.	2.5	4
16	Roles of Plant-Specific Inserts in Plant Defense. Trends in Plant Science, 2020, 25, 682-694.	8.8	8
17	The Effect of Potato Varieties and Processing Methods on Glycemic Response. American Journal of Plant Sciences, 2020, 11, 1144-1162.	0.8	2
18	Title is missing!. , 2020, 15, e0237884.		0

#	Article	IF	Citations
19	Title is missing!. , 2020, 15, e0237884.		0
20	Title is missing!. , 2020, 15, e0237884.		0
21	Title is missing!. , 2020, 15, e0237884.		0
22	Transparency in food supply chains: A review of enabling technology solutions. Trends in Food Science and Technology, 2019, 91, 240-247.	15.1	266
23	Chlorogenic acid isomers directly interact with Keap 1-Nrf2 signaling in Caco-2 cells. Molecular and Cellular Biochemistry, 2019, 457, 105-118.	3.1	42
24	Scientific Integrity Principles and Best Practices: Recommendations from a Scientific Integrity Consortium. Science and Engineering Ethics, 2019, 25, 327-355.	2.9	70
25	Milk-clotting activity of high pressure processed coagulants: Evaluation at different pH and temperatures and pH influence on the stability. Innovative Food Science and Emerging Technologies, 2018, 47, 384-389.	5.6	10
26	pH dependent membrane binding of the Solanum tuberosum plant specific insert: An in silico study. Biochimica Et Biophysica Acta - Biomembranes, 2018, 1860, 2608-2618.	2.6	4
27	Deciphering the mechanism of potent peptidomimetic inhibitors targeting plasmepsins â€“ biochemical and structural insights. FEBS Journal, 2018, 285, 3077-3096.	4.7	11
28	Comparative structure-function characterization of the saposin-like domains from potato, barley, cardoon and Arabidopsis aspartic proteases. Biochimica Et Biophysica Acta - Biomembranes, 2017, 1859, 1008-1018.	2.6	8
29	Food Science and Technology Undergraduate and Graduate Curricula in North America. , 2017, , 237-245.		0
30	Advances on the Production and Application of Peptides for Promoting Human Health and Food Security. , 2017, , 195-219.		1
31	Biophysical evaluation of milk-clotting enzymes processed by high pressure. Food Research International, 2017, 97, 116-122.	6.2	12
32	Physicochemical properties and inÂvitro digestibility of potato starch after inclusion with vanillic acid. LWT - Food Science and Technology, 2017, 85, 218-224.	5.2	20
33	Randomized controlled trial assessing the efficacy of a reusable fish-shaped iron ingot to increase hemoglobin concentration in anemic, rural Cambodian women. American Journal of Clinical Nutrition, 2017, 106, 667-674.	4.7	16
34	Protein Structure Insights into the Bilayer Interactions of the Saposin-Like Domain of Solanum tuberosum Aspartic Protease. Scientific Reports, 2017, 7, 16911.	3.3	7
35	Nanochemistry of Protein-Based Delivery Agents. Frontiers in Chemistry, 2016, 4, 31.	3.6	20
36	Postharvest Storage of Potatoes. , 2016, , 283-314.		7

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37	Understanding the structural basis of substrate recognition by Plasmodium falciparum plasmepsin V to aid in the design of potent inhibitors. Scientific Reports, 2016, 6, 31420.	3.3	28
38	Molecular and thermal characterization of starches isolated from African rice (O<i>ryza) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 Td (g	2.1	11
39	Feeding the world into the future â€“ food and nutrition security: the role of food science and technology. Frontiers in Life Science: Frontiers of Interdisciplinary Research in the Life Sciences, 2016, 9, 155-166.	1.1	81
40	The effect of thermal processing and storage on the physicochemical properties and <i>inÂvitro</i> digestibility of potatoes. International Journal of Food Science and Technology, 2016, 51, 2233-2241.	2.7	8
41	Physicochemical properties and in vitro starch digestibility of potato starch/protein blends. Carbohydrate Polymers, 2016, 154, 214-222.	10.2	118
42	The prosegment catalyzes native folding of Plasmodium falciparum plasmepsin II. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2016, 1864, 1356-1362.	2.3	3
43	Influence of geography, seasons and pedology on chemical composition and anti-inflammatory activities of essential oils from Lippia multiflora Mold leaves. Journal of Ethnopharmacology, 2016, 194, 587-594.	4.1	19
44	Evaluation of nutritional profiles of starch and dry matter from early potato varieties and its estimated glycemic impact. Food Chemistry, 2016, 203, 356-366.	8.2	34
45	Biotechnology or organic? Extensive or intensive? Global or local? A critical review of potential pathways to resolve the global food crisis. Trends in Food Science and Technology, 2016, 48, 78-87.	15.1	90
46	Foldase and inhibitor functionalities of the pepsinogen prosegment are encoded within discrete segments of the 44 residue domain. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2015, 1854, 1300-1306.	2.3	2
47	A molecular modeling approach to understand the structure and conformation relationship of (Glc p) Tj ETQq1 1 0.784314 rgBT /Overlo	10.2	6
48	Conserved Prosegment Residues Stabilize a Late-Stage Folding Transition State of Pepsin Independently of Ground States. PLoS ONE, 2014, 9, e101339.	2.5	6
49	Methodologies for Increasing the Resistant Starch Content of Food Starches: A Review. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1219-1234.	11.7	200
50	Understanding the Mechanism of Prosegment-catalyzed Folding by Solution NMR Spectroscopy. Journal of Biological Chemistry, 2014, 289, 697-707.	3.4	7
51	The zymogen of plasmepsin V from Plasmodium falciparum is enzymatically active. Molecular and Biochemical Parasitology, 2014, 197, 56-63.	1.1	20
52	1H, 13C, and 15N backbone resonance assignments of the porcine pepsin and porcine pepsin complexed with pepstatin. Biomolecular NMR Assignments, 2014, 8, 57-61.	0.8	1
53	Physicochemical properties of dry matter and isolated starch from potatoes grown in different locations in Canada. Food Research International, 2014, 57, 89-94.	6.2	48
54	Evolution of amylopectin structure in developing wheat endosperm starch. Carbohydrate Polymers, 2014, 112, 316-324.	10.2	22

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55	Engineered Nanoscale Food Ingredients: Evaluation of Current Knowledge on Material Characteristics Relevant to Uptake from the Gastrointestinal Tract. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 730-744.	11.7	85
56	Effects of diet and exercise interventions on diabetes risk factors in adults without diabetes: meta-analyses of controlled trials. Diabetology and Metabolic Syndrome, 2014, 6, 127.	2.7	15
57	In Silico Insights into Protein-Protein Interactions and Folding Dynamics of the Saposin-Like Domain of Solanum tuberosum Aspartic Protease. PLoS ONE, 2014, 9, e104315.	2.5	19
58	The Effect of Thermal and Ultrasonic Treatment on Amino Acid Composition, Radical Scavenging and Reducing Potential of Hydrolysates Obtained from Simulated Gastrointestinal Digestion of Cowpea Proteins. Plant Foods for Human Nutrition, 2013, 68, 31-38.	3.2	34
59	Almond protein hydrolysate fraction modulates the expression of proinflammatory cytokines and enzymes in activated macrophages. Food and Function, 2013, 4, 777.	4.6	32
60	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of Artemisia sphaerocephala Krasch. Food Hydrocolloids, 2013, 32, 155-161.	10.7	44
61	Genotype by Environment Interaction Effects on Starch Content and Digestibility in Potato (Solanum) Tj ETQq1 1 0.784314 rgBT /Ove	5.2	33
62	On the differences in the granular architecture and starch structure between pericarp and endosperm wheat starches. Starch/Staerke, 2013, 65, 791-800.	2.1	20
63	Neutron scattering and the folding and dynamics of the digestive enzyme pepsin. Neutron News, 2012, 23, 29-32.	0.2	0
64	Model-Based Classification via Mixtures of Multivariate<i>t</i>-Factor Analyzers. Communications in Statistics Part B: Simulation and Computation, 2012, 41, 510-523.	1.2	41
65	Genotype by environment interaction effects on fibre components in potato (Solanum tuberosum L.). Euphytica, 2012, 187, 77-86.	1.2	27
66	Effect of genetic modification and storage on the physico-chemical properties of potato dry matter and acrylamide content of potato chips. Food Research International, 2012, 49, 7-14.	6.2	7
67	Towards the rational design of foods: The 4th delivery of functionality in complex foods conference. Food and Function, 2012, 3, 200.	4.6	3
68	Influence of aggregation on the antioxidative capacity of milk peptides. International Dairy Journal, 2012, 25, 3-9.	3.0	5
69	Stability of eight potato genotypes for sugar content and French fry quality at harvest and after storage. Canadian Journal of Plant Science, 2012, 92, 87-96.	0.9	14
70	Rheological and structural properties of starches from Î³-irradiated and stored potatoes. Carbohydrate Polymers, 2012, 87, 69-75.	10.2	10
71	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from Artemisia sphaerocephala Krasch. Carbohydrate Research, 2012, 350, 31-39.	2.3	73
72	Impact of Î³-irradiation, CIPC treatment, and storage conditions on physicochemical and nutritional properties of potato starches. Food Chemistry, 2012, 133, 1188-1195.	8.2	34

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73	The synergistic effects of amylose and phosphorus on rheological, thermal and nutritional properties of potato starch and gel. Food Chemistry, 2012, 133, 1214-1221.	8.2	40
74	Study of conformational properties of cereal Î²-glucans by computer modeling. Food Hydrocolloids, 2012, 26, 377-382.	10.7	13
75	Structural Insights into the Activation and Inhibition of Histo-Aspartic Protease from <i>Plasmodium falciparum</i>. Biochemistry, 2011, 50, 8862-8879.	2.5	15
76	Structure and Mechanism of the Saposin-like Domain of a Plant Aspartic Protease. Journal of Biological Chemistry, 2011, 286, 28265-28275.	3.4	36
77	Dynamics of Thermodynamically Stable, Kinetically Trapped, and Inhibitor-Bound States of Pepsin. Biophysical Journal, 2011, 101, 1699-1709.	0.5	16
78	The native conformation of plasmepsin II is kinetically trapped at neutral pH. Archives of Biochemistry and Biophysics, 2011, 513, 102-109.	3.0	5
79	Kinetics of sugars, organic acids and acetaldehyde during simultaneous yeast-bacterial fermentations of white wine at different pH values. Food Research International, 2011, 44, 660-666.	6.2	37
80	Crystal structures of the free and inhibited forms of plasmepsin I (PMI) from Plasmodium falciparum. Journal of Structural Biology, 2011, 175, 73-84.	2.8	35
81	The Advanced Foods and Materials Network: A Canadian portal to excellence in innovative food science and technology. Trends in Food Science and Technology, 2011, 22, 476-479.	15.1	1
82	Nanotechnologies in agriculture: New tools for sustainable development. Trends in Food Science and Technology, 2011, 22, 585-594.	15.1	413
83	International Conference on Food and Agriculture Applications of Nanotechnologies, NanoAgri 2010, SÃ£o Pedro, SP, Brazil, June 20 to 25, 2010. Trends in Food Science and Technology, 2011, 22, 583-584.	15.1	3
84	Apical Na⁺-<scp>d</scp>-glucose cotransporter 1 (SGLT1) activity and protein abundance are expressed along the jejunal crypt-villus axis in the neonatal pig. American Journal of Physiology - Renal Physiology, 2011, 300, G60-G70.	3.4	28
85	Studies of aggregation behaviours of cereal Î²-glucans in dilute aqueous solutions by light scattering: Part I. Structure effects. Food Hydrocolloids, 2011, 25, 189-195.	10.7	72
86	Alleviation of low temperature sweetening in potato by expressing Arabidopsis pyruvate decarboxylase gene and stress-inducible rd29A: A preliminary study. Physiology and Molecular Biology of Plants, 2011, 17, 105-114.	3.1	18
87	Structure characterization of high molecular weight heteropolysaccharide isolated from Artemisia sphaerocephala Krasch seed. Carbohydrate Polymers, 2011, 86, 742-746.	10.2	37
88	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from Artemisia sphaerocephala Krasch seed. Carbohydrate Polymers, 2011, 86, 831-836.	10.2	79
89	Correlation of physicochemical and nutritional properties of dry matter and starch in potatoes grown in different locations. Food Chemistry, 2011, 126, 1246-1253.	8.2	43
90	Structureâ€"function characterization of the recombinant aspartic proteinase A1 from Arabidopsis thaliana. Phytochemistry, 2010, 71, 515-523.	2.9	20

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91	Characterization of the monomerâ€“dimer equilibrium of recombinant histo-aspartic protease from Plasmodium falciparum. Molecular and Biochemical Parasitology, 2010, 173, 17-24.	1.1	7
92	Functional chimera of porcine pepsin prosegment and Plasmodium falciparum plasmepsin II. Protein Engineering, Design and Selection, 2010, 23, 19-26.	2.1	5
93	Rational redesign of porcine pepsinogen containing an antimicrobial peptide. Protein Engineering, Design and Selection, 2010, 23, 711-719.	2.1	3
94	The Prosegment Catalyzes Pepsin Folding to a Kinetically Trapped Native State. Biochemistry, 2010, 49, 365-371.	2.5	19
95	Influence of an Electric Field on Oriented Films of DMPC/Gramicidin Bilayers: A Circular Dichroism Study. Langmuir, 2010, 26, 1057-1066.	3.5	13
96	Influence des procÃ©dÃ©s de cuisson sur la composition nutritionnelle et la digestibilitÃ© de la pomme de terre. Cahiers De Nutrition Et De Dietetique, 2010, 45, S37-S43.	0.3	0
97	Post-harvest Storage of Potatoes. , 2009, , 339-370.		34
98	Functional Profiling, Identification, and Inhibition of Plasmepsins in Intraerythrocytic Malaria Parasites. Angewandte Chemie - International Edition, 2009, 48, 8293-8297.	13.8	36
99	Multifunctional aspartic peptidase prosegments. New Biotechnology, 2009, 25, 318-324.	4.4	33
100	Recombinant prosegment peptide acts as a folding catalyst and inhibitor of native pepsin. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2009, 1794, 1795-1801.	2.3	10
101	Crystal Structures of the Histo-Aspartic Protease (HAP) from Plasmodium falciparum. Journal of Molecular Biology, 2009, 388, 520-540.	4.2	49
102	Prosegment Catalyzes Pepsin Folding to a Kinetically Trapped Native State. Biophysical Journal, 2009, 96, 82a.	0.5	1
103	Characterization of the Monomer-Dimer Equilibrium of Recombinant Histo-aspartic Protease from Plasmodium falciparum. Biophysical Journal, 2009, 96, 439a.	0.5	0
104	An Investigation Of Gastric-like Aspartic Proteinase Molecular Chimeras. Biophysical Journal, 2009, 96, 331a.	0.5	0
105	The acute impact of ingestion of breads of varying composition on blood glucose, insulin and incretins following first and second meals. British Journal of Nutrition, 2009, 101, 391-398.	2.3	64
106	Crystal structure of histoâ€aspartic protease (HAP) from Plasmodium falciparum. FASEB Journal, 2009, 23, 675.4.	0.5	0
107	Marker Assisted Selection of Potato Clones that Process with Light Chip Color. American Journal of Potato Research, 2008, 85, 227-231.	0.9	11
108	Expression and characterization of the recombinant aspartic proteinase A1 from Arabidopsis thaliana. Phytochemistry, 2008, 69, 2439-2448.	2.9	18

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109	The catalytic significance of the proposed active site residues in <i>Plasmodiumâ€ƒfalciparum</i> histoaspartic protease. FEBS Journal, 2008, 275, 1698-1707.	4.7	14
110	In vitro starch digestibility, expected glycemic index and some physicochemical properties of starch and flour from common bean (Phaseolus vulgaris L.) varieties grown in Canada. Food Research International, 2008, 41, 869-875.	6.2	140
111	Expression and enzymatic characterization of the soluble recombinant plasmepsin I from Plasmodium falciparum. Protein Engineering, Design and Selection, 2007, 20, 625-633.	2.1	24
112	Carbanilation of cereal Î²-glucans for molecular weight determination and conformational studies. Carbohydrate Research, 2007, 342, 1434-1441.	2.3	4
113	Understanding the structureâ€“function role of specific catalytic residues in a model food related enzyme: Pepsin. Enzyme and Microbial Technology, 2007, 40, 1175-1180.	3.2	13
114	The structure and function ofSaccharomyces cerevisiae proteinase A. Yeast, 2007, 24, 467-480.	1.7	69
115	Roles of alcohol dehydrogenase, lactate dehydrogenase and pyruvate decarboxylase in low-temperature sweetening in tolerant and susceptible varieties of potato (Solanum tuberosum). Physiologia Plantarum, 2007, 130, 230-239.	5.2	18
116	ISOLATION AND CHARACTERIZATION OF ICE STRUCTURING PROTEINS FROM COLD-ACCLIMATED WINTER WHEAT GRASS EXTRACT FOR RECRYSTALLIZATION INHIBITION IN FROZEN FOODS. Journal of Food Biochemistry, 2007, 31, 139-160.	2.9	37
117	Foaming behavior of mixed bovine serum albuminâ€“protamine systems. Food Hydrocolloids, 2007, 21, 495-506.	10.7	38
118	Comparison of Solution Structures and Stabilities of Native, Partially Unfolded and Partially Refolded Pepsin. Biochemistry, 2006, 45, 13982-13992.	2.5	28
119	Recombinant expression and partial characterization of an active soluble histo-aspartic protease from Plasmodium falciparum. Protein Expression and Purification, 2006, 49, 88-94.	1.3	35
120	Expression of the sodiumâ€glucose cotransporter SGLT1 gene along the jejunal cryptâ€villus axis measured by quantitative real time RTâ€PCR in the formulaâ€fed neonatal pig. FASEB Journal, 2006, 20, A1053.	0.5	0
121	(183) Quality and Shelf Life of Greenhouse Tomatoes Exposed to 1-Methylcyclopropene. Hortscience: A Publication of the American Society for Hortcultural Science, 2006, 41, 1017C-1017.	1.0	0
122	Interactions of Vitamin D3with Bovine Î²-Lactoglobulin A and Î²-Casein. Journal of Agricultural and Food Chemistry, 2005, 53, 8003-8009.	5.2	106
123	Effect of N-linked glycosylation on the aspartic proteinase porcine pepsin expressed from Pichia pastoris. Glycobiology, 2004, 14, 417-429.	2.5	24
124	Redesign of catalytic center of an enzyme: aspartic to serine proteinase. Biochemical and Biophysical Research Communications, 2004, 323, 947-953.	2.1	6
125	Structureâ€“Function Relationships of Aspartic Proteinases. , 2004, , 227-264.		0
126	Amaranth as a rich dietary source of Î²-sitosterol and other phytosterols. Plant Foods for Human Nutrition, 2003, 58, 207-211.	3.2	29

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127	Inheritance of the response of fry color to low temperature storage. American Journal of Potato Research, 2003, 80, 341-344.	0.9	9
128	Physicochemical properties of starches during potato growth. Carbohydrate Polymers, 2003, 51, 213-221.	10.2	138
129	A proposed role for the anaerobic pathway during low-temperature sweetening in tubers of Solanum tuberosum. Physiologia Plantarum, 2003, 118, 206-212.	5.2	19
130	Construction, expression and characterization of a chimaeric mammalian-plant aspartic proteinase. Biochemical Journal, 2003, 372, 671-678.	3.7	15
131	N-Terminal Modifications Increase the Neutral-pH Stability of Pepsinâ€. Biochemistry, 2003, 42, 13331-13338.	2.5	13
132	FOREWORD AND PREFACE. Acta Horticulturae, 2003, , 5-5.	0.2	0
133	Changes in Compositional Parameters of Tubers of Potato (Solanum tuberosum) during Low-Temperature Storage and Their Relationship to Chip Processing Quality. Journal of Agricultural and Food Chemistry, 2002, 50, 4545-4553.	5.2	75
134	Soluble expression and purification of porcine pepsinogen from Pichia pastoris. Protein Expression and Purification, 2002, 25, 229-236.	1.3	33
135	Effect of chlorpropham (CIPC) on carbohydrate metabolism of potato tubers during storage. Food Research International, 2002, 35, 651-655.	6.2	34
136	Characterization of Thermal Properties of Potato Dry Matterâ€"Water and Starchâ€"Water Systems. Journal of Food Science, 2002, 67, 560-566.	3.1	23
137	Characterization of the proteins of pili nut (Canarium ovatum, Engl.). Plant Foods for Human Nutrition, 2002, 57, 107-120.	3.2	14
138	N-terminal portion acts as an initiator of the inactivation of pepsin at neutral pH. Protein Engineering, Design and Selection, 2001, 14, 669-674.	2.1	26
139	The pepsin residue glycine-76 contributes to active-site loop flexibility and participates in catalysis. Biochemical Journal, 2000, 349, 169.	3.7	20
140	The pepsin residue glycine-76 contributes to active-site loop flexibility and participates in catalysis. Biochemical Journal, 2000, 349, 169-177.	3.7	39
141	Title is missing!. Biotechnology Letters, 2000, 22, 1515-1520.	2.2	4
142	The relationship between respiration and chip color during long-term storage of potato tubers. American Journal of Potato Research, 2000, 77, 279-287.	0.9	31
143	Contribution of a prosegment lysine residue to the function and structure of porcine pepsinogenâ€ƒA and its active form pepsin A. FEBS Journal, 1999, 261, 746-752.	0.2	23
144	Effect of a microbial calcium-independent transglutaminase on functional properties of a partially purified cowpea (vigna unguiculata) globulin. Journal of the Science of Food and Agriculture, 1999, 79, 286-290.	3.5	13

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145	Chloroplast Membrane Organization in Chilling Tolerant and Chilling-Sensitive Maize Seedlings. Journal of Plant Physiology, 1999, 155, 691-698.	3.5	14
146	Effect of Processing Conditions on Phospholipase D Activity of Corn Kernel Subcellular Fractions. Journal of Agricultural and Food Chemistry, 1999, 47, 2579-2588.	5.2	36
147	472 Effects of Low-temperature Storage on Carbohydrate Metabolism in Potato Tubers. Hortscience: A Publication of the American Society for Hortcultural Science, 1999, 34, 526B-526.	1.0	1
148	Salt-soluble seed globulins of dicotyledonous and monocotyledonous plants II. Structural characterization. Food Chemistry, 1998, 63, 265-274.	8.2	91
149	Immunochemical examination of the surface physico-chemical properties of various dicotyledonous and monocotyledonous globulin seed storage proteins. Food Chemistry, 1998, 63, 85-95.	8.2	17
150	Modulation of phospholipase D and lipoxygenase activities during chilling. Relation to chilling tolerance of maize seedlings. Plant Physiology and Biochemistry, 1998, 36, 213-224.	5.8	68
151	Membrane lipid dynamics and lipid peroxidation in the early stages of low-temperature sweetening in tubers of Solanum tuberosum. Physiologia Plantarum, 1998, 102, 396-410.	5.2	32
152	Structural analysis of globulins isolated from genetically different Amaranthus hybrid lines. Food Chemistry, 1998, 61, 319-326.	8.2	16
153	Salt-soluble seed globulins of various dicotyledonous and monocotyledonous plantsâ€”I. Isolation/purification and characterization. Food Chemistry, 1998, 62, 27-47.	8.2	111
154	Aggregation behavior of Candida rugosa lipase. Food Research International, 1998, 31, 243-248.	6.2	35
155	Plant biology and food science in Canada: a vision for the future. Canadian Journal of Botany, 1998, 76, 355-364.	1.1	0
156	Mechanism of activation of the gastric aspartic proteinases: pepsinogen, progastricsin and prochymosin. Biochemical Journal, 1998, 335, 481-490.	3.7	129
157	Plant biology and food science in Canada: a vision for the future. Canadian Journal of Botany, 1998, 76, 355-364.	1.1	0
158	Some Physicochemical and Functional Properties of Cowpea (Vigna Unguiculata) Isoelectric Protein Isolate as a Function of PH and Salt Concentration. International Journal of Food Sciences and Nutrition, 1997, 48, 31-39.	2.8	26
159	Structural and Functional Properties of a Partially Purified Cowpea (Vigna unguiculata) Globulin Modified with Protein Kinase and Glycopeptidase. Journal of Agricultural and Food Chemistry, 1997, 45, 2907-2913.	5.2	11
160	Physico-chemical Properties of Purified Isoforms of the 12S Seed Globulin from Mustard Seed (<i>Brassica alba</i>). Bioscience, Biotechnology and Biochemistry, 1997, 61, 65-74.	1.3	19
161	Engineered Porcine Pepsinogen Exhibits Dominant Unimolecular Activation. Archives of Biochemistry and Biophysics, 1997, 340, 355-358.	3.0	24
162	EVIDENCE FOR THE PHOSPHORYLATION AND GLYCOSYLATION OF THE AMARANTH 11S GLOBULIN (AMARANTHIN). Journal of Food Biochemistry, 1997, 21, 341-369.	2.9	10

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163	SULFHYDRYL AND DISULFIDE GROUPS OF THE OLIGOMERIC SEED GLOBULIN FROM AMARANTHUS HYPOCHONDRIACUS K343. Journal of Food Biochemistry, 1997, 21, 255-272.	2.9	8
164	Evidence for a molten globule state in an oligomeric plant protein. Food Chemistry, 1997, 60, 623-631.	8.2	8
165	Kinetic model for carbon partitioning in Solanum tuberosum tubers stored at 2Â°C and the mechanism for low temperature stress-induced accumulation of reducing sugars. Biophysical Chemistry, 1997, 65, 211-220.	2.8	16
166	Discoloration of Coleslaw Is Caused by Chlorophyll Degradation. Journal of Agricultural and Food Chemistry, 1996, 44, 395-398.	5.2	46
167	Expression of soluble cloned porcine pepsinogen A in Escherichia coli. Biochemical Journal, 1996, 315, 443-446.	3.7	43
168	The relationship of chip color with structural parameters of starch. American Potato Journal, 1996, 73, 545-558.	0.3	10
169	A mechanism for low temperature induced sugar accumulation in stored potato tubers: The potential role of the alternative pathway and invertase. American Potato Journal, 1996, 73, 483-494.	0.3	24
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