Mendel Friedman

List of Publications by Year
in descending order

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		5574	7950
413	28,287	82	149
papers	citations	h-index	g-index

423	423	423	21887
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Chemistry, Biochemistry, and Safety of Acrylamide. A Review. Journal of Agricultural and Food Chemistry, 2003, 51, 4504-4526.	5.2	1,014
2	Food Browning and Its Prevention:Â An Overviewâ€. Journal of Agricultural and Food Chemistry, 1996, 44, 631-653.	5.2	921
3	Bactericidal Activities of Plant Essential Oils and Some of Their Isolated Constituents against Campylobacter jejuni, Escherichia coli, Listeria monocytogenes, and Salmonella enterica. Journal of Food Protection, 2002, 65, 1545-1560.	1.7	898
4	Nutritional and Health Benefits of Soy Proteins. Journal of Agricultural and Food Chemistry, 2001, 49, 1069-1086.	5.2	708
5	Nutritional Value of Proteins from Different Food Sources. A Review. Journal of Agricultural and Food Chemistry, 1996, 44, 6-29.	5.2	646
6	Effect of pH on the Stability of Plant Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2000, 48, 2101-2110.	5.2	633
7	Overview of antibacterial, antitoxin, antiviral, and antifungal activities of tea flavonoids and teas. Molecular Nutrition and Food Research, 2007, 51, 116-134.	3.3	522
8	Potato Glycoalkaloids and Metabolites:Â Roles in the Plant and in the Diet. Journal of Agricultural and Food Chemistry, 2006, 54, 8655-8681.	5.2	501
9	Chemistry, Biochemistry, and Dietary Role of Potato Polyphenols. A Review. Journal of Agricultural and Food Chemistry, 1997, 45, 1523-1540.	5.2	487
10	Applications of the Ninhydrin Reaction for Analysis of Amino Acids, Peptides, and Proteins to Agricultural and Biomedical Sciences. Journal of Agricultural and Food Chemistry, 2004, 52, 385-406.	5.2	483
11	Tomato Glycoalkaloids:Â Role in the Plant and in the Diet. Journal of Agricultural and Food Chemistry, 2002, 50, 5751-5780.	5.2	409
12	Chemistry, Nutrition, and Microbiology ofd-Amino Acids. Journal of Agricultural and Food Chemistry, 1999, 47, 3457-3479.	5.2	400
13	Potato Glycoalkaloids: Chemistry, Analysis, Safety, and Plant Physiology. Critical Reviews in Plant Sciences, 1997, 16, 55-132.	5.7	367
14	Relative Nucleophilic Reactivities of Amino Groups and Mercaptide Ions in Addition Reactions with Î±,Î²-Unsaturated Compounds1,2. Journal of the American Chemical Society, 1965, 87, 3672-3682.	13.7	340
15	Chemistry, Biochemistry, Nutrition, and Microbiology of Lysinoalanine, Lanthionine, and Histidinoalanine in Food and Other Proteins. Journal of Agricultural and Food Chemistry, 1999, 47, 1295-1319.	5.2	309
16	Antibacterial Activities of Plant Essential Oils and Their Components againstEscherichia coliO157:H7 andSalmonella entericain Apple Juice. Journal of Agricultural and Food Chemistry, 2004, 52, 6042-6048.	5.2	303
17	Effects of plant essential oils and oil compounds on mechanical, barrier and antimicrobial properties of alginateâ€“apple puree edible films. Journal of Food Engineering, 2007, 81, 634-641.	5.2	283
18	Glycoalkaloids and Metabolites Inhibit the Growth of Human Colon (HT29) and Liver (HepG2) Cancer Cells. Journal of Agricultural and Food Chemistry, 2004, 52, 2832-2839.	5.2	260

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19	Review of Methods for the Reduction of Dietary Content and Toxicity of Acrylamide. Journal of Agricultural and Food Chemistry, 2008, 56, 6113-6140.	5.2	243
20	Mushroom Polysaccharides: Chemistry and Antiobesity, Antidiabetes, Anticancer, and Antibiotic Properties in Cells, Rodents, and Humans. Foods, 2016, 5, 80.	4.3	237
21	Antibacterial Activities of Phenolic Benzaldehydes and Benzoic Acids against Campylobacter jejuni, Escherichia coli, Listeria monocytogenes, and Salmonella enterica. Journal of Food Protection, 2003, 66, 1811-1821.	1.7	219
22	Chemistry, Nutrition, and Health-Promoting Properties of Hericium erinaceus (Lionâ€™s Mane) Mushroom Fruiting Bodies and Mycelia and Their Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2015, 63, 7108-7123.	5.2	211
23	Review of Antimicrobial and Antioxidative Activities of Chitosans in Food. Journal of Food Protection, 2010, 73, 1737-1761.	1.7	209
24	Distribution of Free Amino Acids, Flavonoids, Total Phenolics, and Antioxidative Activities of Jujube (Ziziphus jujuba) Fruits and Seeds Harvested from Plants Grown in Korea. Journal of Agricultural and Food Chemistry, 2011, 59, 6594-6604.	5.2	209
25	Anticarcinogenic, Cardioprotective, and Other Health Benefits of Tomato Compounds Lycopene, Î±-Tomatine, and Tomatidine in Pure Form and in Fresh and Processed Tomatoes. Journal of Agricultural and Food Chemistry, 2013, 61, 9534-9550.	5.2	200
26	Antioxidative activities of bran extracts from twenty one pigmented rice cultivars. Food Chemistry, 2006, 94, 613-620.	8.2	195
27	Mechanical, Barrier, and Antimicrobial Properties of Apple Puree Edible Films Containing Plant Essential Oils. Journal of Agricultural and Food Chemistry, 2006, 54, 9262-9267.	5.2	192
28	Rice Brans, Rice Bran Oils, and Rice Hulls: Composition, Food and Industrial Uses, and Bioactivities in Humans, Animals, and Cells. Journal of Agricultural and Food Chemistry, 2013, 61, 10626-10641.	5.2	188
29	Cinnamaldehyde Content in Foods Determined by Gas Chromatographyâ€"Mass Spectrometryâ€. Journal of Agricultural and Food Chemistry, 2000, 48, 5702-5709.	5.2	182
30	Binding of metal cations by natural substances. Journal of Applied Polymer Science, 1974, 18, 675-681.	2.6	161
31	Distribution of glycoalkaloids in potato plants and commercial potato products. Journal of Agricultural and Food Chemistry, 1992, 40, 419-423.	5.2	159
32	Analysis of biologically active compounds in potatoes (Solanum tuberosum), tomatoes (Lycopersicon) Tj ETQq0 0 0 rgBT /Overlock 10 T 143-155.	3.7	158
33	Chemistry and Anticarcinogenic Mechanisms of Glycoalkaloids Produced by Eggplants, Potatoes, and Tomatoes. Journal of Agricultural and Food Chemistry, 2015, 63, 3323-3337.	5.2	158
34	An internal standard for amino acid analyses: S-Î²-(4-pyridylethyl)-l-cysteine. Analytical Biochemistry, 1970, 35, 489-493.	2.4	157
35	Molecular Dynamics Study on the Biophysical Interactions of Seven Green Tea Catechins with Lipid Bilayers of Cell Membranes. Journal of Agricultural and Food Chemistry, 2008, 56, 7750-7758.	5.2	157
36	Glycoalkaloid and Calystegine Contents of Eight Potato Cultivars. Journal of Agricultural and Food Chemistry, 2003, 51, 2964-2973.	5.2	154

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37	Antimicrobial Activities of Tea Catechins and Theaflavins and Tea Extracts against Bacillus cereus. Journal of Food Protection, 2006, 69, 354-361.	1.7	154
38	Origin, Microbiology, Nutrition, and Pharmacology of <scp>D</scp>â€Amino Acids. Chemistry and Biodiversity, 2010, 7, 1491-1530.	2.1	154
39	Chlorogenic acid content of fresh and processed potatoes determined by ultraviolet spectrophotometry. Journal of Agricultural and Food Chemistry, 1992, 40, 2152-2156.	5.2	152
40	Analysis of Eight Capsaicinoids in Peppers and Pepper-Containing Foods by High-Performance Liquid Chromatography and Liquid Chromatographyâ^'Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2005, 53, 9172-9181.	5.2	152
41	Chemistry, Antimicrobial Mechanisms, and Antibiotic Activities of Cinnamaldehyde against Pathogenic Bacteria in Animal Feeds and Human Foods. Journal of Agricultural and Food Chemistry, 2017, 65, 10406-10423.	5.2	151
42	Cloning and expression of solanidine UDP-glucose glucosyltransferase from potato. Plant Journal, 1997, 11, 227-236.	5.7	150
43	Chemistry and Multibeneficial Bioactivities of Carvacrol (4-Isopropyl-2-methylphenol), a Component of Essential Oils Produced by Aromatic Plants and Spices. Journal of Agricultural and Food Chemistry, 2014, 62, 7652-7670.	5.2	147
44	Analysis, Nutrition, and Health Benefits of Tryptophan. International Journal of Tryptophan Research, 2018, 11, 117864691880228.	2.3	145
45	Nutritional and medicinal aspects of d-amino acids. Amino Acids, 2012, 42, 1553-1582.	2.7	141
46	Changes in Free Amino Acid, Protein, and Flavonoid Content in Jujube (Ziziphus jujube) Fruit during Eight Stages of Growth and Antioxidative and Cancer Cell Inhibitory Effects by Extracts. Journal of Agricultural and Food Chemistry, 2012, 60, 10245-10255.	5.2	139
47	Molecular Binding of Catechins to Biomembranes: Relationship to Biological Activity. Journal of Agricultural and Food Chemistry, 2009, 57, 6720-6728.	5.2	138
48	Antibacterial, Antiviral, and Antifungal Properties of Wines and Winery Byproducts in Relation to Their Flavonoid Content. Journal of Agricultural and Food Chemistry, 2014, 62, 6025-6042.	5.2	135
49	Anticarcinogenic Effects of Glycoalkaloids from Potatoes against Human Cervical, Liver, Lymphoma, and Stomach Cancer Cells. Journal of Agricultural and Food Chemistry, 2005, 53, 6162-6169.	5.2	134
50	Effects of Allspice, Cinnamon, and Clove Bud Essential Oils in Edible Apple Films on Physical Properties and Antimicrobial Activities. Journal of Food Science, 2009, 74, M372-8.	3.1	134
51	Inhibition of browning by sulfur amino acids. 3. Apples and potatoes. Journal of Agricultural and Food Chemistry, 1990, 38, 1652-1656.	5.2	129
52	Antibiotic-Resistant Bacteria: Prevalence in Food and Inactivation by Food-Compatible Compounds and Plant Extracts. Journal of Agricultural and Food Chemistry, 2015, 63, 3805-3822.	5.2	128
53	Relationship between In Vitro Digestibility of Casein and its Content of Lysinoalanine and D-Amino Acids. Journal of Food Science, 1981, 46, 127-134.	3.1	125
54	Chemistry, analysis, nutritional value, and toxicology of tryptophan in food. A review. Journal of Agricultural and Food Chemistry, 1988, 36, 1079-1093.	5.2	123

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55	Edible Apple Film Wraps Containing Plant Antimicrobials Inactivate Foodborne Pathogens on Meat and Poultry Products. Journal of Food Science, 2009, 74, M440-5.	3.1	122
56	Analysis of Phenolic Compounds by High-Performance Liquid Chromatography and Liquid Chromatography/Mass Spectrometry in Potato Plant Flowers, Leaves, Stems, and Tubers and in Home-Processed Potatoes. Journal of Agricultural and Food Chemistry, 2008, 56, 3341-3349.	5.2	121
57	Structureâ^'Activity Relationships of Tea Compounds against Human Cancer Cells. Journal of Agricultural and Food Chemistry, 2007, 55, 243-253.	5.2	120
58	Dehydrotomatine and Î±-Tomatine Content in Tomato Fruits and Vegetative Plant Tissues. Journal of Agricultural and Food Chemistry, 2004, 52, 2079-2083.	5.2	119
59	Distribution of phenolic compounds and antioxidative activities in parts of sweet potato (Ipomoea) Tj ETQq1 1 0.784314 rgBT /Overlock 29-37.	3.9	119
60	Lowering of plasma LDL cholesterol in hamsters by the tomato glycoalkaloid tomatine. Food and Chemical Toxicology, 2000, 38, 549-553.	3.6	116
61	Improvement in the safety of foods by sulfhydryl-containing amino acids and peptides. A review. Journal of Agricultural and Food Chemistry, 1994, 42, 3-20.	5.2	114
62	Storage Stability and Antibacterial Activity against Escherichia coli O157:H7 of Carvacrol in Edible Apple Films Made by Two Different Casting Methods. Journal of Agricultural and Food Chemistry, 2008, 56, 3082-3088.	5.2	112
63	Antioxidative, Antimutagenic, and Anticarcinogenic Activities of Rice Bran Extracts in Chemical and Cell Assays. Journal of Agricultural and Food Chemistry, 2005, 53, 816-822.	5.2	111
64	HPLC Analysis of Catechins, Theaflavins, and Alkaloids in Commercial Teas and Green Tea Dietary Supplements: Comparison of Water and 80% Ethanol/Water Extracts. Journal of Food Science, 2006, 71, C328-C337.	3.1	108
65	Flavonoid Content in Fresh, Home-Processed, and Light-Exposed Onions and in Dehydrated Commercial Onion Products. Journal of Agricultural and Food Chemistry, 2008, 56, 8541-8548.	5.2	108
66	Acrylamide: inhibition of formation in processed food and mitigation of toxicity in cells, animals, and humans. Food and Function, 2015, 6, 1752-1772.	4.6	107
67	Stability of Green Tea Catechins in Commercial Tea Leaves during Storage for 6 Months. Journal of Food Science, 2009, 74, H47-51.	3.1	106
68	Tomatine-Containing Green Tomato Extracts Inhibit Growth of Human Breast, Colon, Liver, and Stomach Cancer Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 5727-5733.	5.2	105
69	Developmental toxicology of potato alkaloids in the frog embryo teratogenesis assayâ€"Xenopus (FETAX). Food and Chemical Toxicology, 1991, 29, 537-547.	3.6	103
70	Antibacterial Effects of Allspice, Garlic, and Oregano Essential Oils in Tomato Films Determined by Overlay and Vaporâ€Phase Methods. Journal of Food Science, 2009, 74, M390-7.	3.1	99
71	Cloning and expression of soluble epoxide hydrolase from potato. Plant Journal, 1994, 6, 251-258.	5.7	98
72	Racemization of amino acids in alkali-treated food proteins. Journal of Agricultural and Food Chemistry, 1979, 27, 507-511.	5.2	97

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73	Tomatine, chlorophyll, ?-carotene and lycopene content in tomatoes during growth and maturation. Journal of the Science of Food and Agriculture, 2003, 83, 195-200.	3.5	97
74	Distribution of Catechins, Theaflavins, Caffeine, and Theobromine in 77 Teas Consumed in the United States. Journal of Food Science, 2005, 70, C550-C559.	3.1	91
75	Composition of jimson weed (Datura stramonium) seeds. Journal of Agricultural and Food Chemistry, 1989, 37, 998-1005.	5.2	90
76	Mercury uptake by selected agricultural products and by-products. Environmental Science & Technology, 1972, 6, 457-458.	10.0	89
77	Dietary rice bran component Î³â€oryzanol inhibits tumor growth in tumorâ€bearing mice. Molecular Nutrition and Food Research, 2012, 56, 935-944.	3.3	88
78	Comparison of a commercial soybean cultivar and an isoline lacking the Kunitz trypsin inhibitor: composition, nutritional value, and effects of heating. Journal of Agricultural and Food Chemistry, 1991, 39, 327-335.	5.2	87
79	Chlorophyll, Chlorogenic Acid, Glycoalkaloid, and Protease Inhibitor Content of Fresh and Green Potatoes. Journal of Agricultural and Food Chemistry, 1994, 42, 633-639.	5.2	87
80	Distribution of Ascorbic Acid in Potato Tubers and in Home-Processed and Commercial Potato Foods. Journal of Agricultural and Food Chemistry, 2004, 52, 6516-6521.	5.2	87
81	Composition and Mechanism of Antitumor Effects of Hericium erinaceus Mushroom Extracts in Tumor-Bearing Mice. Journal of Agricultural and Food Chemistry, 2011, 59, 9861-9869.	5.2	86
82	Growth-Inhibitory Effects of Pigmented Rice Bran Extracts and Three Red Bran Fractions against Human Cancer Cells: Relationships with Composition and Antioxidative Activities. Journal of Agricultural and Food Chemistry, 2012, 60, 9151-9161.	5.2	85
83	Inhibition of browning by sulfur amino acids. 1. Heated amino acid-glucose systems. Journal of Agricultural and Food Chemistry, 1990, 38, 1642-1647.	5.2	84
84	Inactivation of Listeria monocytogenes on Ham and Bologna Using Pectinâ€Based Apple, Carrot, and Hibiscus Edible Films Containing Carvacrol and Cinnamaldehyde. Journal of Food Science, 2012, 77, M377-82.	3.1	83
85	Methods of tryptophan analysis. Journal of Agricultural and Food Chemistry, 1971, 19, 626-631.	5.2	82
86	Factors Governing Lysinoalanine Formation in Soy Proteins. Journal of Food Science, 1984, 49, 1282-1288.	3.1	82
87	.alpha.-Tomatine Content in Tomato and Tomato Products Determined by HPLC with Pulsed Amperometric Detection. Journal of Agricultural and Food Chemistry, 1995, 43, 1507-1511.	5.2	82
88	Protein reactions with methyl and ethyl vinyl sulfones. The Protein Journal, 1988, 7, 49-54.	1.1	81
89	Antibacterial Activities of Naturally Occurring Compounds against Antibiotic-Resistant Bacillus cereus Vegetative Cells and Spores, Escherichia coli, and Staphylococcus aureus. Journal of Food Protection, 2004, 67, 1774-1778.	1.7	81
90	Antibacterial Activity against E. coli O157:H7, Physical Properties, and Storage Stability of Novel Carvacrolâ€Containing Edible Tomato Films. Journal of Food Science, 2008, 73, M378-83.	3.1	81

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91	Octaarylporphyrins1. Journal of Organic Chemistry, 1965, 30, 859-863.	3.2	79
92	Feeding of Potato, Tomato and Eggplant Alkaloids Affects Food Consumption and Body and Liver Weights in Mice. Journal of Nutrition, 1996, 126, 989-999.	2.9	79
93	Carvacrol and Cinnamaldehyde Inactivate Antibiotic-Resistant Salmonella enterica in Buffer and on Celery and Oysters. Journal of Food Protection, 2010, 73, 234-240.	1.7	79
94	Racemization kinetics of amino acid residues in alkali-treated soybean protein. Journal of Agricultural and Food Chemistry, 1985, 33, 666-672.	5.2	78
95	Developmental Toxicology of Solamargine and Solasonine Glycoalkaloids in Frog Embryos. Food and Chemical Toxicology, 1998, 36, 383-389.	3.6	77
96	Molecular Binding of Black Tea Theaflavins to Biological Membranes: Relationship to Bioactivities. Journal of Agricultural and Food Chemistry, 2011, 59, 3780-3787.	5.2	77
97	A Kinetic Study of the Ninhydrin Reaction*. Biochemistry, 1966, 5, 478-485.	2.5	76
98	Inter- and Intra-Laboratory Variation in Amino Acid Analysis of Food Proteins. Journal of Food Science, 1983, 48, 526-531.	3.1	76
99	Protein, free amino acid, phenolic, Î²-carotene, and lycopene content, and antioxidative and cancer cell inhibitory effects of 12 greenhouse-grown commercial cherry tomato varieties. Journal of Food Composition and Analysis, 2014, 34, 115-127.	3.9	76
100	Role of Carbohydrate Side Chains of Potato Glycoalkaloids in Developmental Toxicity. Journal of Agricultural and Food Chemistry, 1994, 42, 1511-1515.	5.2	75
101	Antibacterial Activities of Naturally Occurring Compounds against Mycobacterium avium subsp. paratuberculosis. Applied and Environmental Microbiology, 2008, 74, 5986-5990.	3.1	75
102	Inhibiton of browning by sulfur amino acids. 2. Fruit juices and protein-containing foods. Journal of Agricultural and Food Chemistry, 1990, 38, 1648-1651.	5.2	74
103	Dietary Impact of Food Processing. Annual Review of Nutrition, 1992, 12, 119-137.	10.1	74
104	Effect of feeding solanidine, solasodine and tomatidine to non-pregnant and pregnant mice. Food and Chemical Toxicology, 2003, 41, 61-71.	3.6	74
105	Novel Cell-Based Method To Detect Shiga Toxin 2 from Escherichia coli O157:H7 and Inhibitors of Toxin Activity. Applied and Environmental Microbiology, 2009, 75, 1410-1416.	3.1	73
106	Changes in Free Amino Acid, Phenolic, Chlorophyll, Carotenoid, and Glycoalkaloid Contents in Tomatoes during 11 Stages of Growth and Inhibition of Cervical and Lung Human Cancer Cells by Green Tomato Extracts. Journal of Agricultural and Food Chemistry, 2010, 58, 7547-7556.	5.2	73
107	Effect of chemical modification of wool on metal ion binding. Journal of Applied Polymer Science, 1974, 18, 2367-2377.	2.6	72
108	Effect of Structure on the Interactions between Five Natural Antimicrobial Compounds and Phospholipids of Bacterial Cell Membrane on Model Monolayers. Molecules, 2014, 19, 7497-7515.	3.8	70

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109	Protective Effects of Black Rice Bran against Chemically-Induced Inflammation of Mouse Skin. Journal of Agricultural and Food Chemistry, 2010, 58, 10007-10015.	5.2	69
110	Synergistic interaction of glycoalkaloids Î±-chaconine and Î±-solanine on developmental toxicity in xenopus embryos. Food and Chemical Toxicology, 1995, 33, 1013-1019.	3.6	68
111	Distribution of Glycoalkaloids in Potato Tubers of 59 Accessions of Two Wild and Five Cultivated Solanum Species. Journal of Agricultural and Food Chemistry, 2008, 56, 11920-11928.	5.2	68
112	Hericium erinaceus (Lionâ€™s Mane) Mushroom Extracts Inhibit Metastasis of Cancer Cells to the Lung in CT-26 Colon Cancer-Tansplanted Mice. Journal of Agricultural and Food Chemistry, 2013, 61, 4898-4904.	5.2	68
113	Additive Linear Free-Energy Relationships in Reaction Kinetics of Amino Groups with Î±,Î²-Unsaturated Compounds1,2. Journal of Organic Chemistry, 1966, 31, 2888-2894.	3.2	66
114	Solvent effects in reactions of amino groups in amino acids, peptides, and proteins with .alpha.,.beta.-unsaturated compounds. Journal of the American Chemical Society, 1967, 89, 4709-4713.	13.7	66
115	Stoichiometry of formation of Ruhemann's purple in the ninhydrin reaction. Bioorganic Chemistry, 1974, 3, 267-280.	4.1	66
116	Feeding Tomatoes to Hamsters Reduces their Plasma Low-density Lipoprotein Cholesterol and Triglycerides. Journal of Food Science, 2000, 65, 897-900.	3.1	66
117	Sorption behavior of mercuric and methylmercuric salts on wool. Journal of Applied Polymer Science, 1973, 17, 377-390.	2.6	65
118	Review of the Inhibition of Biological Activities of Food-Related Selected Toxins by Natural Compounds. Toxins, 2013, 5, 743-775.	3.4	65
119	Sensory Evaluation of Baked Chicken Wrapped with Antimicrobial Apple and Tomato Edible Films Formulated with Cinnamaldehyde and Carvacrol. Journal of Agricultural and Food Chemistry, 2012, 60, 7799-7804.	5.2	64
120	Glycoalkaloid, phenolic, and flavonoid content and antioxidative activities of conventional nonorganic and organic potato peel powders from commercial gold, red, and Russet potatoes. Journal of Food Composition and Analysis, 2017, 62, 69-75.	3.9	64
121	Ion-exchange chromatography of sulfur amino acids on a single-column amino acid analyzer. Analytical Biochemistry, 1979, 98, 293-304.	2.4	63
122	Plant Extracts, Spices, and Essential Oils Inactivate Escherichia coli O157:H7 and Reduce Formation of Potentially Carcinogenic Heterocyclic Amines in Cooked Beef Patties. Journal of Agricultural and Food Chemistry, 2012, 60, 3792-3799.	5.2	63
123	Mechanisms of Antimicrobial Action of Cinnamon and Oregano Oils, Cinnamaldehyde, Carvacrol, 2,5-Dihydroxybenzaldehyde, and 2-Hydroxy-5-Methoxybenzaldehyde against Mycobacterium avium subsp. paratuberculosis (Map). Foods, 2017, 6, 72.	4.3	63
124	Purification and characterization of solanidine glucosyltransferase from the potato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142	5.2	62
125	Analysis of the Contents of Pungent Compounds in Fresh Korean Red Peppers and in Pepper-Containing Foods. Journal of Agricultural and Food Chemistry, 2006, 54, 9024-9031.	5.2	62
126	Analysis of protein amino acids, non-protein amino acids and metabolites, dietary protein, glucose, fructose, sucrose, phenolic, and flavonoid content and antioxidative properties of potato tubers, peels, and cortexes (pulps). Journal of Food Composition and Analysis, 2016, 50, 77-87.	3.9	62

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127	New Amino Acids Derived from Reactions of Îµ-Amino Groups in Proteins with Î±,Î²-Unsaturated Compounds*. Biochemistry, 1967, 6, 3766-3770.	2.5	61
128	.alpha.-Tomatine Determination in Tomatoes by HPLC using Pulsed Amperometric Detection. Journal of Agricultural and Food Chemistry, 1994, 42, 1959-1964.	5.2	61
129	Application of a Hammett-Taft Relation to Kinetics of Alkylation of Amino Acid and Peptide Model Compounds with Acrylonitrile2. Journal of the American Chemical Society, 1964, 86, 3735-3741.	13.7	59
130	Dehydrotomatine Content in Tomatoesâ€. Journal of Agricultural and Food Chemistry, 1998, 46, 4571-4576.	5.2	59
131	Antimicrobial Activity of Apple, Hibiscus, Olive, and Hydrogen Peroxide Formulations against Salmonella enterica on Organic Leafy Greens. Journal of Food Protection, 2011, 74, 1676-1683.	1.7	59
132	Effect of Î±-tomatine and tomatidine on membrane potential of frog embryos and active transport of ions in frog skin. Food and Chemical Toxicology, 1997, 35, 639-646.	3.6	58
133	Antimicrobial Edible Apple Films Inactivate Antibiotic Resistant and Susceptibleâ€,Campylobacter jejuniâ€,Strains on Chicken Breast. Journal of Food Science, 2011, 76, M163-8.	3.1	58
134	Composition of Liquid Rice Hull Smoke and Anti-Inflammatory Effects in Mice. Journal of Agricultural and Food Chemistry, 2011, 59, 4570-4581.	5.2	58
135	Kinetics of Racemization of Amino Acid Residues in Casein. Journal of Food Science, 1982, 47, 760-764.	3.1	57
136	Carvacrol, Cinnamaldehyde, Oregano Oil, and Thymol Inhibit Clostridium perfringens Spore Germination and Outgrowth in Ground Turkey during Chillingâ€. Journal of Food Protection, 2007, 70, 218-222.	1.7	57
137	Effect of potato glycoalkaloids, .alpha.-chaconine and .alpha.-solanine on membrane potential of frog embryos. Journal of Agricultural and Food Chemistry, 1992, 40, 2022-2025.	5.2	56
138	Level of Acrylamide Precursors Asparagine, Fructose, Glucose, and Sucrose in Potatoes Sold at Retail in Italy and in the United States. Journal of Food Science, 2006, 71, C81.	3.1	56
139	Analysis by HPLC and LC/MS of Pungent Piperamides in Commercial Black, White, Green, and Red Whole and Ground Peppercorns. Journal of Agricultural and Food Chemistry, 2008, 56, 3028-3036.	5.2	56
140	The antimicrobial effects of cinnamon leaf oil against multi-drug resistant Salmonella Newport on organic leafy greens. International Journal of Food Microbiology, 2013, 166, 193-199.	4.7	56
141	Inhibition of Polyphenol Oxidase by Thiols in the Absence and Presence of Potato Tissue Suspensions. Journal of Agricultural and Food Chemistry, 1995, 43, 69-76.	5.2	55
142	Inactivation of soya bean trypsin inhibitors by thiols. Journal of the Science of Food and Agriculture, 1982, 33, 165-172.	3.5	54
143	Structural relationships and development toxicity of Solanum alkaloids in the frog embryo teratogenesis assay-Xenopus. Journal of Agricultural and Food Chemistry, 1992, 40, 1617-1624.	5.2	54
144	Inhibition of Biological Activity of Staphylococcal Enterotoxin A (SEA) by Apple Juice and Apple Polyphenols. Journal of Agricultural and Food Chemistry, 2010, 58, 5421-5426.	5.2	54

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145	Immunoassays of Soy Proteins. Journal of Agricultural and Food Chemistry, 2002, 50, 6635-6642.	5.2	53
146	Control of Clostridium perfringens in Cooked Ground Beef by Carvacrol, Cinnamaldehyde, Thymol, or Oregano Oil during Chilling. Journal of Food Protection, 2006, 69, 1546-1551.	1.7	53
147	Cystine Content of Wool. Textile Reseach Journal, 1970, 40, 1073-1078.	2.2	52
148	Oxidation of sulfhydryl groups to disulfides by sulfoxides. Biochemical and Biophysical Research Communications, 1975, 64, 441-447.	2.1	52
149	Plant-Derived Compounds Inactivate Antibiotic-Resistant Campylobacter jejuni Strains. Journal of Food Protection, 2008, 71, 1145-1149.	1.7	52
150	Ninhydrin Assay For Proteolysis in Ripening Cheese. Journal of Food Science, 1988, 53, 432-435.	3.1	50
151	Antimicrobial activity of oregano oil against antibiotic-resistant Salmonella enterica on organic leafy greens at varying exposure times and storage temperatures. Food Microbiology, 2013, 34, 123-129.	4.2	50
152	Estimation of the disulfide content of trypsin inhibitors as S-Î²-(2-pyridylethyl)-l-cysteine. Analytical Biochemistry, 1980, 106, 27-34.	2.4	49
153	Reversed-phase high-performance liquid chromatographic separation of potato glycoalkaloids and hydrolysis products on acidic columns. Journal of Agricultural and Food Chemistry, 1992, 40, 2157-2163.	5.2	49
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