Mendel Friedman

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8417749/publications.pdf

Version: 2024-02-01

		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	Plant-based antimicrobials inactivate Listeria monocytogenes and Salmonella enterica on melons grown in different regions of the United States. Food Microbiology, 2022, 101, 103876.	4.2	3
2	Antimicrobial Efficacy of Edible Mushroom Extracts: Assessment of Fungal Resistance. Applied Sciences (Switzerland), 2022, 12, 4591.	2.5	4
3	Anti-Parasitic Activity of Cherry Tomato Peel Powders. Foods, 2021, 10, 230.	4.3	8
4	Plant Extracts and Essential Oils at Concentrations Acceptable to a Sensory Panel Inactivate Salmonella Typhimurium DT104 in Ground Pork. Food and Nutrition Sciences (Print), 2021, 12, 162-175.	0.4	1
5	A Bioprocessed Black Rice Bran Glutathione-Enriched Yeast Extract Protects Rats and Mice against Alcohol-Induced Hangovers. Food and Nutrition Sciences (Print), 2021, 12, 223-238.	0.4	7
6	Antimicrobial properties of tomato leaves, stems, and fruit and their relationship to chemical composition. BMC Complementary Medicine and Therapies, 2021, 21, 229.	2.7	13
7	Essential oil microemulsions inactivate antibiotic-resistant Salmonella Newport and spoilage bacterium Lactobacillus casei on Iceberg lettuce during 28-day storage at 4Â°C. Food Control, 2021, 130, 108209.	5.5	9
8	Low Acrylamide Flatbreads from Colored Corn and Other Flours. Foods, 2021, 10, 2495.	4.3	5
9	Low Acrylamide Flatbreads Prepared from Colored Rice Flours and Relationship to Asparagine and Proximate Content of Flours and Flatbreads. Foods, 2021, 10, 2909.	4.3	4
10	Edible films containing carvacrol and cinnamaldehyde inactivate <scp>Escherichia coli</scp> O157:H7 on organic leafy greens in sealed plastic bags. Journal of Food Safety, 2020, 40, e12758.	2.3	14
11	Antifungal Drug Repurposing. Antibiotics, 2020, 9, 812.	3.7	34
12	Anti-trichomonad activities of different compounds from foods, marine products, and medicinal plants: a review. BMC Complementary Medicine and Therapies, 2020, 20, 271.	2.7	16
13	The Inhibitory Activity of Anthraquinones against Pathogenic Protozoa, Bacteria, and Fungi and the Relationship to Structure. Molecules, 2020, 25, 3101.	3.8	21
14	Acrylamide Content of Experimental Flatbreads Prepared from Potato, Quinoa, and Wheat Flours with Added Fruit and Vegetable Peels and Mushroom Powders. Foods, 2019, 8, 228.	4.3	16
15	Levels of Fecal Procyanidins and Changes in Microbiota and Metabolism in Mice Fed a High-Fat Diet Supplemented with Apple Peel. Journal of Agricultural and Food Chemistry, 2019, 67, 10352-10360.	5.2	13
16	Phenolic Content and Antioxidant Activity of Extracts of 12 Melon (Cucumis melo) Peel Powders Prepared from Commercial Melons. Journal of Food Science, 2019, 84, 1943-1948.	3.1	29
17	Acrylamide Content of Experimental and Commercial Flatbreads. Journal of Food Science, 2019, 84, 659-666.	3.1	17
18	Anti-adipogenic and anti-obesity activities of purpurin in 3T3-L1 preadipocyte cells and in mice fed a high-fat diet. BMC Complementary and Alternative Medicine, 2019, 19, 364.	3.7	23

#	Article	IF	Citations
19	Mechanism of Antibacterial Activities of a Rice Hull Smoke Extract (RHSE) Against Multidrugâ€Resistant Salmonella Typhimurium In Vitro and in Mice. Journal of Food Science, 2018, 83, 440-445.	3.1	10
20	Control of Bacillus cereus spore germination and outgrowth in cooked rice during chilling by nonorganic and organic apple, orange, and potato peel powders. Journal of Food Processing and Preservation, 2018, 42, e13558.	2.0	12
21	The composition of a bioprocessed shiitake (Lentinus edodes) mushroom mycelia and rice bran formulation and its antimicrobial effects against Salmonella enterica subsp. enterica serovar Typhimurium strain SL1344 in macrophage cells and in mice. BMC Complementary and Alternative Medicine, 2018, 18, 322.	3.7	14
22	Analysis, Nutrition, and Health Benefits of Tryptophan. International Journal of Tryptophan Research, 2018, 11, 117864691880228.	2.3	145
23	Potato Peels and Their Bioactive Glycoalkaloids and Phenolic Compounds Inhibit the Growth of Pathogenic Trichomonads. Journal of Agricultural and Food Chemistry, 2018, 66, 7942-7947.	5.2	45
24	Dietary Supplementation of Potato Peel Powders Prepared from Conventional and Organic Russet and Non-organic Gold and Red Potatoes Reduces Weight Gain in Mice on a High-Fat Diet. Journal of Agricultural and Food Chemistry, 2018, 66, 6064-6072.	5.2	29
25	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
26	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
27	Addition of phytochemical-rich plant extracts mitigate the antimicrobial activity of essential oil/wine mixtures against Escherichia coli O157:H7 but not against Salmonella enterica. Food Control, 2017, 73, 562-565.	5.5	21
28	Structure-Antioxidative and Anti-Inflammatory Activity Relationships of Purpurin and Related Anthraquinones in Chemical and Cell Assays. Molecules, 2017, 22, 265.	3.8	47
29	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
30	Phytochemical-rich foods inhibit the growth of pathogenic trichomonads. BMC Complementary and Alternative Medicine, 2017, 17, 461.	3.7	10
31	Antimicrobial activities of plant essential oils and their components against antibiotic-susceptible and antibiotic-resistant foodborne pathogens. , 2017, , 14-38.		4
32	Turmeric Bioprocessed with Mycelia from the Shiitake Culinary-Medicinal Mushroom Lentinus edodes (Agaricomycetes) Protects Mice Against Salmonellosis. International Journal of Medicinal Mushrooms, 2017, 19, 363-376.	1.5	9
33	Glycoalkaloids and Calystegine Alkaloids in Potatoes. , 2016, , 167-194.		20
34	Mushroom Polysaccharides: Chemistry and Antiobesity, Antidiabetes, Anticancer, and Antibiotic Properties in Cells, Rodents, and Humans. Foods, 2016, 5, 80.	4.3	237
35	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
36	Effect of pomegranate powder on the heat inactivation of Escherichia coli O104:H4 in ground chicken. Food Control, 2016, 70, 26-34.	5.5	17

#	Article	IF	Citations
37	Evaluation of thermal processing variables for reducing acrylamide in canned black ripe olives. Journal of Food Engineering, 2016, 191, 124-130.	5.2	27
38	A Mathematical Analysis of the Relationship between the Composition and Bioactivities of Jujube Fruit Harvested at Different Stages of Ripeness. Functional Foods & Nutraceuticals Series, 2016, , 115-129.	0.1	0
39	Bioactive Compounds from Ziziphus jujuba and Allied Species. Functional Foods & Nutraceuticals Series, 2016, , 35-52.	0.1	1
40	Composition and Antioxidative and Cancer Cell Inhibiting Activities of Jujube Fruits and Seeds (Ziziphus jujuba) Cultivated in Korea. Functional Foods & Nutraceuticals Series, 2016, , 99-114.	0.1	0
41	Antiprotozoal Effects of the Tomato Tetrasaccharide Glycoalkaloid Tomatine and the Aglycone Tomatidine on Mucosal Trichomonads. Journal of Agricultural and Food Chemistry, 2016, 64, 8806-8810.	5.2	27
42	Elm Tree (Ulmus parvifolia) Bark Bioprocessed with Mycelia of Shiitake (Lentinus edodes) Mushrooms in Liquid Culture: Composition and Mechanism of Protection against Allergic Asthma in Mice. Journal of Agricultural and Food Chemistry, 2016, 64, 773-784.	5.2	16
43	Composition and Antioxidative and Cancer Cell Inhibiting Activities of Jujube Fruits and Seeds (Ziziphus jujuba) Cultivated in Korea. , 2016, , 99-114.		0
44	Efficacy of Plant-Derived Compounds Against E scherichia â€… coli â€…O157:H7 During Flume-Washing and Storage of Organic Leafy Greens. Journal of Food Processing and Preservation, 2015, 39, 2728-2737.	2.0	11
45	Effect of apple, baobab, red-chicory, and pear extracts on cellular energy expenditure and morphology of a Caco-2 cells using transepithelial electrical resistance (TEER) and scanning electron microscopy (SEM). RSC Advances, 2015, 5, 22490-22498.	3.6	6
46	Effect of allyl isothiocyanate on developmental toxicity in exposed Xenopus laevis embryos. Toxicology Reports, 2015, 2, 222-227.	3.3	13
47	The Tomato Glycoalkaloid Î±-Tomatine Induces Caspase-Independent Cell Death in Mouse Colon Cancer CT-26 Cells and Transplanted Tumors in Mice. Journal of Agricultural and Food Chemistry, 2015, 63, 1142-1150.	5.2	40
48	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
49	Plant Compounds Enhance the Assay Sensitivity for Detection of Active Bacillus cereus Toxin. Toxins, 2015, 7, 835-845.	3.4	7
50	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
51	Mechanism of the antiadipogenic-antiobesity effects of a rice hull smoke extract in 3T3-L1 preadipocyte cells and in mice on a high-fat diet. Food and Function, 2015, 6, 2939-2948.	4.6	15
52	Application of a functional mathematical index (FMI) for predicting effects of the composition of jujube fruit on nutritional quality and health. Journal of Food Composition and Analysis, 2015, 42, 164-170.	3.9	4
53	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
54	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

#	Article	IF	Citations
55	Antimicrobial activities of red wine-based formulations containing plant extracts against Escherichia coli O157:H7 and Salmonella enterica serovar Hadar. Food Control, 2015, 50, 652-658.	5.5	11
56	Apple, Carrot, and Hibiscus Edible Films Containing the Plant Antimicrobials Carvacrol and Cinnamaldehyde Inactivate Salmonella Newport on Organic Leafy Greens in Sealed Plastic Bags. Journal of Food Science, 2014, 79, M61-6.	3.1	45
57	Microwave Heating Inactivates Shiga Toxin (Stx2) in Reconstituted Fat-Free Milk and Adversely Affects the Nutritional Value of Cell Culture Medium. Journal of Agricultural and Food Chemistry, 2014, 62, 3301-3305.	5.2	9
58	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
59	A Polysaccharide Isolated from the Liquid Culture of Lentinus edodes (Shiitake) Mushroom Mycelia Containing Black Rice Bran Protects Mice against Salmonellosis through Upregulation of the Th1 Immune Reaction. Journal of Agricultural and Food Chemistry, 2014, 62, 2384-2391.	5.2	40
60	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
61	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
62	Potential Protective Effect of <scp>l</scp>-Cysteine against the Toxicity of Acrylamide and Furan in Exposed Xenopus laevis Embryos: An Interaction Study. Journal of Agricultural and Food Chemistry, 2014, 62, 7927-7938.	5.2	16
63	Rice Hull Smoke Extract Protects Mice against a Salmonella Lipopolysaccharide-Induced Endotoxemia. Journal of Agricultural and Food Chemistry, 2014, 62, 7753-7759.	5.2	10
64	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
65	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
66	Predictive thermal inactivation model for the combined effect of temperature, cinnamaldehyde and carvacrol on starvation-stressed multiple Salmonella serotypes in ground chicken. International Journal of Food Microbiology, 2013, 165, 184-199.	4.7	38
67	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
68	A Polysaccharide Isolated from the Liquid Culture of Lentinus edodes (Shiitake) Mushroom Mycelia Containing Black Rice Bran Protects Mice against a Salmonella Lipopolysaccharide-Induced Endotoxemia. Journal of Agricultural and Food Chemistry, 2013, 61, 10987-10994.	5.2	45
69	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
70	Concentration-dependent inhibition of Escherichia coli O157:H7 and heterocyclic amines in heated ground beef patties by apple and olive extracts, onion powder and clove bud oil. Meat Science, 2013, 94, 461-467.	5.5	38
71	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
72	Predictive model for the reduction of heat resistance of Listeria monocytogenes in ground beef by the combined effect of sodium chloride and apple polyphenols. International Journal of Food Microbiology, 2013, 164, 54-59.	4.7	30

#	Article	IF	Citations
73	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
74	Review of the Inhibition of Biological Activities of Food-Related Selected Toxins by Natural Compounds. Toxins, 2013, 5, 743-775.	3.4	65
75	Non-Linear Relationships between Aflatoxin B1 Levels and the Biological Response of Monkey Kidney Vero Cells. Toxins, 2013, 5, 1447-1461.	3.4	9
76	Antimicrobial Activity of Plant Compounds against Salmonella Typhimurium DT104 in Ground Pork and the Influence of Heat and Storage on the Antimicrobial Activity. Journal of Food Protection, 2013, 76, 1264-1269.	1.7	19
77	Antitumor effects of dietary black and brown rice brans in tumorâ€bearing mice: Relationship to composition. Molecular Nutrition and Food Research, 2013, 57, 390-400.	3.3	37
78	Bactericidal Activities of Healthâ€Promoting, Foodâ€Derived Powders Against the Foodborne Pathogens Escherichia coli, Listeria monocytogenes, Salmonella enterica, and Staphylococcus aureus. Journal of Food Science, 2013, 78, M270-5.	3.1	46
79	Low Levels of Aflatoxin B1, Ricin, and Milk Enhance Recombinant Protein Production in Mammalian Cells. PLoS ONE, 2013, 8, e71682.	2.5	12
80	Kinetics of Thermal Destruction of Salmonella in Ground Chicken Containing trans-Cinnamaldehyde and Carvacrol. Journal of Food Protection, 2012, 75, 289-296.	1.7	28
81	Milk Inhibits the Biological Activity of Ricin. Journal of Biological Chemistry, 2012, 287, 27924-27929.	3.4	26
82	Composition of Herba Pogostemonis Water Extract and Protection of Infected Mice against Salmonella Typhimurium-Induced Liver Damage and Mortality by Stimulation of Innate Immune Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 12122-12130.	5.2	10
83	Antidiabetic Effects of Rice Hull Smoke Extract on Glucose-Regulating Mechanism in Type 2 Diabetic Mice. Journal of Agricultural and Food Chemistry, 2012, 60, 7442-7449.	5.2	22
84	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
85	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
86	Structureâ€“Activity Relationships of Î±-, Î²₁-, Î³-, and Î´-Tomatine and Tomatidine against Human Breast (MDA-MB-231), Gastric (KATO-III), and Prostate (PC3) Cancer Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 3891-3899.	5.2	47
87	Hericium erinaceus Mushroom Extracts Protect Infected Mice against Salmonella Typhimurium-Induced Liver Damage and Mortality by Stimulation of Innate Immune Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 5590-5596.	5.2	49
88	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
89	A functional mathematical index for predicting effects of food processing on eight sweet potato (Ipomoea batatas) cultivars. Journal of Food Composition and Analysis, 2012, 27, 81-86.	3.9	8
90	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

#	Article	IF	Citations
91	Antidiabetic Effects of Rice Hull Smoke Extract in Alloxan-Induced Diabetic Mice. Journal of Agricultural and Food Chemistry, 2012, 60, 87-94.	5.2	28
92	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
93	Nutritional and medicinal aspects of d-amino acids. Amino Acids, 2012, 42, 1553-1582.	2.7	141
94	Rice Hull Smoke Extract Inactivatesâ€,Salmonellaâ€,Typhimurium in Laboratory Media and Protects Infected Mice against Mortality. Journal of Food Science, 2012, 77, M80-5.	3.1	38
95	Response to Dr. Archer's Letter to the Editor. Journal of Food Science, 2012, 77, ix.	3.1	0
96	Response Dr. Archer's Comments. Journal of Food Science, 2012, 77, xi.	3.1	0
97	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
98	Nutritional Value of d-Amino Acids, d-Peptides, and Amino Acid Derivatives in Mice. Methods in Molecular Biology, 2012, 794, 337-353.	0.9	6
99	Free Amino Acid and Phenolic Contents and Antioxidative and Cancer Cell-Inhibiting Activities of Extracts of 11 Greenhouse-Grown Tomato Varieties and 13 Tomato-Based Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 12801-12814.	5.2	39
100	Application of a Functional Mathematical Index for Antibacterial and Anticarcinogenic Effects of Tea Catechins. Journal of Agricultural and Food Chemistry, 2011, 59, 864-869.	5.2	14
101	Mechanism of Hericium erinaceus (Yamabushitake) mushroom-induced apoptosis of U937 human monocytic leukemia cells. Food and Function, 2011, 2, 348.	4.6	38
102	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
103	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
104	APPLICATION OF A FUNCTIONAL MATHEMATICAL QUALITY INDEX TO ASPARAGINE, FREE SUGAR AND PHENOLIC ACID CONTENT OF 20 COMMERCIAL POTATO VARIETIES. Journal of Food Quality, 2011, 34, 74-79.	2.6	11
105	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
106	The Olive Compound 4â€Hydroxytyrosol Inactivates Staphylococcus aureus Bacteria and Staphylococcal Enterotoxin A (SEA). Journal of Food Science, 2011, 76, M558-63.	3.1	45
107	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
108	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

#	Article	IF	Citations
109	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
110	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
111	Low-temperature storage of cucumbers induces changes in the organic acid content and in citrate synthase activity. Postharvest Biology and Technology, 2010, 58, 129-134.	6.0	22
112	Origin, Microbiology, Nutrition, and Pharmacology of <scp>D</scp>â€Amino Acids. Chemistry and Biodiversity, 2010, 7, 1491-1530.	2.1	154
113	Thermal Inactivation and Postthermal Treatment Growth during Storage of Multipleâ€,Salmonellaâ€,Serotypes in Ground Beef as Affected by Sodium Lactate and Oregano Oil. Journal of Food Science, 2010, 75, M1-6.	3.1	30
114	Inhibition of Shiga Toxin 2 (Stx2) in Apple Juices and its Resistance to Pasteurization. Journal of Food Science, 2010, 75, M296-301.	3.1	21
115	Review of Antimicrobial and Antioxidative Activities of Chitosans in Food. Journal of Food Protection, 2010, 73, 1737-1761.	1.7	209
116	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
117	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
118	Ingested Shiga Toxin 2 (Stx2) Causes Histopathological Changes in Kidney, Spleen, and Thymus Tissues and Mortality in Mice. Journal of Agricultural and Food Chemistry, 2010, 58, 9281-9286.	5.2	35
119	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
120	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
121	<scp>l</scp>-Cysteine, N-Acetyl-<scp>l</scp>-cysteine, and Glutathione Protect Xenopus laevis Embryos against Acrylamide-Induced Malformations and Mortality in the Frog Embryo Teratogenesis Assay. Journal of Agricultural and Food Chemistry, 2010, 58, 11172-11178.	5.2	36
122	Thermal Destruction of Escherichia coli O157:H7 in Sous-Vide Cooked Ground Beef as Affected by Tea Leaf and Apple Skin Powders. Journal of Food Protection, 2009, 72, 860-865.	1.7	36
123	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
124	Analysis and Biological Activities of Potato Glycoalkaloids, Calystegine Alkaloids, Phenolic Compounds, and Anthocyanins. , 2009, , 127-161.		45
125	A KINETIC STUDY OF THE HYDROLYSIS OF N-ACETYL DEHYDROALANINE METHYL ESTER. International Journal of Peptide and Protein Research, 2009, 7, 461-466.	0.1	9
126	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

#	Article	IF	Citations
127	Changes in the Composition of Raw Tea Leaves from the Korean Yabukida Plant during Highâ€Temperature Processing to Panâ€Fried Kamairiâ€Cha Green Tea. Journal of Food Science, 2009, 74, C406-12.	3.1	42
128	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
129	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
130	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
131	Molecular Binding of Catechins to Biomembranes: Relationship to Biological Activity. Journal of Agricultural and Food Chemistry, 2009, 57, 6720-6728.	5.2	138
132	Carvacrol Facilitates Heat-Induced Inactivation of Escherichia coli O157:H7 and Inhibits Formation of Heterocyclic Amines in Grilled Ground Beef Patties. Journal of Agricultural and Food Chemistry, 2009, 57, 1848-1853.	5.2	40
133	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
134	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
135	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
136	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
137	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
138	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
139	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
140	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
141	Symposium on the Chemistry and Toxicology of Acrylamide. Journal of Agricultural and Food Chemistry, 2008, 56, 5983-5983.	5.2	8
142	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
143	Antibacterial Activities of Naturally Occurring Compounds against Mycobacterium avium subsp. paratuberculosis. Applied and Environmental Microbiology, 2008, 74, 5986-5990.	3.1	75
144	Carvacrol and Cinnamaldehyde Facilitate Thermal Destruction of Escherichia coli O157:H7 in Raw Ground Beefâ€. Journal of Food Protection, 2008, 71, 1604-1611.	1.7	36

#	Article	IF	Citations
145	Plant-Derived Compounds Inactivate Antibiotic-Resistant Campylobacter jejuni Strains. Journal of Food Protection, 2008, 71, 1145-1149.	1.7	52
146	Structureâ^'Activity Relationships of Tea Compounds against Human Cancer Cells. Journal of Agricultural and Food Chemistry, 2007, 55, 243-253.	5.2	120
147	Control of Clostridium perfringens Spores by Green Tea Leaf Extracts during Cooling of Cooked Ground Beef, Chicken, and Pork. Journal of Food Protection, 2007, 70, 1429-1433.	1.7	42
148	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
149	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
150	Protective effect of dietary tomatine against dibenzo[a,l]pyrene (DBP)â€induced liver and stomach tumors in rainbow trout. Molecular Nutrition and Food Research, 2007, 51, 1485-1491.	3.3	42
151	Recipes for Antimicrobial Wine Marinades against Bacillus cereus, Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella enterica. Journal of Food Science, 2007, 72, M207-M213.	3.1	35
152	Antiallergic Activities of Pigmented Rice Bran Extracts in Cell Assays. Journal of Food Science, 2007, 72, S719-S726.	3.1	48
153	Kinetics of Light-Induced Cisâ^'Trans Isomerization of Four Piperines and Their Levels in Ground Black Peppers as Determined by HPLC and LC/MS. Journal of Agricultural and Food Chemistry, 2007, 55, 7131-7139.	5.2	40
154	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
155	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
156	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
157	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
158	Antibiotic Activities of Plant Compounds against Non-Resistant and Antibiotic-Resistant Foodborne Human Pathogens. ACS Symposium Series, 2006, , 167-183.	0.5	25
159	Antimicrobial activities of plant compounds against antibiotic-resistant Micrococcus luteus. International Journal of Antimicrobial Agents, 2006, 28, 156-158.	2.5	14
160	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
161	Antimicrobial Activities of Tea Catechins and Theaflavins and Tea Extracts against Bacillus cereus. Journal of Food Protection, 2006, 69, 354-361.	1.7	154
162	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

#	Article	IF	Citations
163	Chitosan Protects Cooked Ground Beef and Turkey Against Clostridium perfringens Spores During Chilling. Journal of Food Science, 2006, 71, M236-M240.	3.1	45
164	Antimicrobial Wine Formulations Active Against the Foodborne Pathogens Escherichia coli O157: H7 and Salmonella enterica. Journal of Food Science, 2006, 71, M245-M251.	3.1	30
165	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
166	Antioxidative activities of bran extracts from twenty one pigmented rice cultivars. Food Chemistry, 2006, 94, 613-620.	8.2	195
167	CHEMICAL AND BIOCHEMICAL BASIS FOR BENEFICIAL EFFECTS OF SULFHYDRYL COMPOUNDS ON FOOD SAFETY. , 2005, , 193-197.		0
168	Biological Effects of Maillard Browning Products That May Affect Acrylamide Safety in Food. , 2005, 561, 135-156.		44
169	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
170	Bran extracts from pigmented rice seeds inhibit tumor promotion in lymphoblastoid B cells by phorbol ester. Food and Chemical Toxicology, 2005, 43, 741-745.	3.6	39
171	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
172	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
173	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
174	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
175	Immunoassays for Bowman-Birk and Kunitz Soybean Trypsin Inhibitors in Infant Formula. Journal of Food Science, 2004, 69, FCT11-FCT15.	3.1	20
176	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
177	Analysis of biologically active compounds in potatoes (Solanum tuberosum), tomatoes (Lycopersicon) Tj ETQq1 1 0.784314 rgBT /Ov 143-155.	3.7	158
178	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
179	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
180	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

#	Article	IF	Citations
181	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
182	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
183	Glycoalkaloid and Calystegine Contents of Eight Potato Cultivars. Journal of Agricultural and Food Chemistry, 2003, 51, 2964-2973.	5.2	154
184	Chemistry, Biochemistry, and Safety of Acrylamide. A Review. Journal of Agricultural and Food Chemistry, 2003, 51, 4504-4526.	5.2	1,014
185	Effect of feeding solanidine, solasodine and tomatidine to non-pregnant and pregnant mice. Food and Chemical Toxicology, 2003, 41, 61-71.	3.6	74
186	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
187	Tomato Glycoalkaloids:Â Role in the Plant and in the Diet. Journal of Agricultural and Food Chemistry, 2002, 50, 5751-5780.	5.2	409
188	Immunoassays of Soy Proteins. Journal of Agricultural and Food Chemistry, 2002, 50, 6635-6642.	5.2	53
189	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
190	Nutritional and Health Benefits of Soy Proteins. Journal of Agricultural and Food Chemistry, 2001, 49, 1069-1086.	5.2	708
191	Tracer Studies on the Incorporation of [2-14C]-dl-Mevalonate into Chlorophyllsaandb, Î±-Chaconine, and Î±-Solanine of Potato Sprouts. Journal of Agricultural and Food Chemistry, 2001, 49, 92-97.	5.2	20
192	Application of the S-pyridylethylation reaction to the elucidation of the structures and functions of proteins. , 2001, 20, 431-453.		27
193	Feeding Tomatoes to Hamsters Reduces their Plasma Low-density Lipoprotein Cholesterol and Triglycerides. Journal of Food Science, 2000, 65, 897-900.	3.1	66
194	Lowering of plasma LDL cholesterol in hamsters by the tomato glycoalkaloid tomatine. Food and Chemical Toxicology, 2000, 38, 549-553.	3.6	116
195	The folic acid analogue methotrexate protects frog embryo cell membranes against damage by the potato glycoalkaloid Î±-chaconine. Food and Chemical Toxicology, 2000, 38, 853-859.	3.6	11
196	Cinnamaldehyde Content in Foods Determined by Gas Chromatographyâ^'Mass Spectrometryâ€. Journal of Agricultural and Food Chemistry, 2000, 48, 5702-5709.	5.2	182
197	Effect of pH on the Stability of Plant Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2000, 48, 2101-2110.	5.2	633
198	Postharvest Changes in Glycoalkaloid Content of Potatoes. Advances in Experimental Medicine and Biology, 1999, 459, 121-143.	1.6	32

#	Article	IF	Citations
199	Inheritance of Morphological Characters and Glycoalkaloids in Potatoes of Somatic Hybrids between Dihaploid Solanum acaule and Tetraploid Solanum tuberosum. Journal of Agricultural and Food Chemistry, 1999, 47, 4478-4483.	5.2	36
200	Chemistry, Nutrition, and Microbiology ofd-Amino Acids. Journal of Agricultural and Food Chemistry, 1999, 47, 3457-3479.	5.2	400
201	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
202	Sampling Leaves of Young Potato (Solanumtuberosum) Plants for Glycoalkaloid Analysis. Journal of Agricultural and Food Chemistry, 1999, 47, 2331-2334.	5.2	26
203	Lysinoalanine in Food and in Antimicrobial Proteins. Advances in Experimental Medicine and Biology, 1999, 459, 145-159.	1.6	35
204	Developmental Toxicology of Solamargine and Solasonine Glycoalkaloids in Frog Embryos. Food and Chemical Toxicology, 1998, 36, 383-389.	3.6	77
205	Analysis of Potato Glycoalkaloids by a New ELISA Kit. Journal of Agricultural and Food Chemistry, 1998, 46, 5097-5102.	5.2	38
206	Preparation and Characterization of Acid Hydrolysis Products of the Tomato Glycoalkaloid Î±-Tomatine. Journal of Agricultural and Food Chemistry, 1998, 46, 2096-2101.	5.2	31
207	Dehydrotomatine Content in Tomatoesâ€. Journal of Agricultural and Food Chemistry, 1998, 46, 4571-4576.	5.2	59
208	Potato Polyphenols: Role in the Plant and in the Diet. ACS Symposium Series, 1997, , 61-93.	0.5	9
209	Folic Acid Protects against Potato Glycoalkaloid Î±-Chaconine-Induced Disruption of Frog Embryo Cell Membranes and Developmental Toxicity. Journal of Agricultural and Food Chemistry, 1997, 45, 3991-3994.	5.2	22
210	Potato Glycoalkaloids: Chemistry, Analysis, Safety, and Plant Physiology. Critical Reviews in Plant Sciences, 1997, 16, 55-132.	5.7	367
211	Structure of the Tomato Glycoalkaloid Tomatidenol-3-Î²-lycotetraose (Dehydrotomatine). Journal of Agricultural and Food Chemistry, 1997, 45, 1541-1547.	5.2	37
212	Chemistry, Biochemistry, and Dietary Role of Potato Polyphenols. A Review. Journal of Agricultural and Food Chemistry, 1997, 45, 1523-1540.	5.2	487
213	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
214	Cloning and expression of solanidine UDP-glucose glucosyltransferase from potato. Plant Journal, 1997, 11, 227-236.	5.7	150
215	Potato Glycoalkaloids: Chemistry, Analysis, Safety, and Plant Physiology. Critical Reviews in Plant Sciences, 1997, 16, 55-132.	5.7	22
216	Food Browning and Its Prevention:Â An Overviewâ€. Journal of Agricultural and Food Chemistry, 1996, 44, 631-653.	5.2	921

#	Article	IF	Citations
217	Nutritional Value of Proteins from Different Food Sources. A Review. Journal of Agricultural and Food Chemistry, 1996, 44, 6-29.	5.2	646
218	Glycoalkaloids in Fresh and Processed Potatoes. ACS Symposium Series, 1996, , 189-205.	0.5	2
219	Comparison of Glycoalkaloid Content of Fresh and Freeze-Dried Potato Leaves Determined by HPLC and Colorimetry. Journal of Agricultural and Food Chemistry, 1996, 44, 2287-2291.	5.2	44
220	Detection and Quantification of Glycoalkaloids. ACS Symposium Series, 1996, , 243-255.	0.5	8
221	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
222	Simultaneous capillary GC of acids and sugars as their silyl(oxime) derivatives: Quantitation of chlorogenic acid, raffinose, and pectin substances. Journal of High Resolution Chromatography, 1996, 19, 54-58.	1.4	15
223	Cloning and expression of transaldolase from potato. Plant Molecular Biology, 1996, 32, 447-452.	3.9	24
224	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
225	Effect of Potato Glycoalkaloids .alpha.-Chaconine and .alpha.-Solanine on Sodium Active Transport in Frog Skin. Journal of Agricultural and Food Chemistry, 1995, 43, 636-639.	5.2	44
226	Inactivation of a Tetrachloroimide Mutagen from Simulated Processing Water. Journal of Agricultural and Food Chemistry, 1995, 43, 2424-2427.	5.2	21
227	Protective effects of glucose-6-phosphate and NADP against Î±-chaconine-induced developmental toxicity in xenopus embryos. Food and Chemical Toxicology, 1995, 33, 1021-1025.	3.6	28
228	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
229	Acid-Catalyzed Partial Hydrolysis of Carbohydrate Groups of the Potato Glycoalkaloid .alpha.-Chaconine in Alcoholic Solutions. Journal of Agricultural and Food Chemistry, 1995, 43, 1501-1506.	5.2	35
230	.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
231	Mechanisms of Beneficial Effects of Sulfur Amino Acids. ACS Symposium Series, 1994, , 258-277.	0.5	11
232	Cloning and expression of soluble epoxide hydrolase from potato. Plant Journal, 1994, 6, 251-258.	5.7	98
233	Role of Carbohydrate Side Chains of Potato Glycoalkaloids in Developmental Toxicity. Journal of Agricultural and Food Chemistry, 1994, 42, 1511-1515.	5.2	75
234	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

#	Article	IF	Citations
235	.alpha.-Tomatine Determination in Tomatoes by HPLC using Pulsed Amperometric Detection. Journal of Agricultural and Food Chemistry, 1994, 42, 1959-1964.	5.2	61
236	Development and characterization of monoclonal antibodies that differentiate between potato and tomato glycoalkaloids and aglycons. Journal of Agricultural and Food Chemistry, 1994, 42, 2360-2366.	5.2	43
237	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
238	Kinetics of acid-catalyzed hydrolysis of carbohydrate groups of potato glycoalkaloids .alpha.-chaconine and .alpha.-solanine. Journal of Agricultural and Food Chemistry, 1993, 41, 1397-1406.	5.2	44
239	Browning prevention in fresh and dehydrated potatoes by SHâ€containing amino acids. Food Additives and Contaminants, 1992, 9, 499-503.	2.0	15
240	Composition and Safety Evaluation of Potato Berries, Potato and Tomato Seeds, Potatoes, and Potato Alkaloids. ACS Symposium Series, 1992, , 429-462.	0.5	15
241	Dietary Impact of Food Processing. Annual Review of Nutrition, 1992, 12, 119-137.	10.1	74
242	Distribution of glycoalkaloids in potato plants and commercial potato products. Journal of Agricultural and Food Chemistry, 1992, 40, 419-423.	5.2	159
243	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
244	Partial amino acid sequence of potato solanidine UDP-glucose glucosyltransferase purified by new anion-exchange and size exclusion media. Protein Expression and Purification, 1992, 3, 85-92.	1.3	21
245	Absence of genotoxicity of potato alkaloids Î±-chaconine, Î±-solanine and solanidine in the ames salmonella and adult and foetal erythrocyte micronucleus assays. Food and Chemical Toxicology, 1992, 30, 689-694.	3.6	32
246	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
247	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
248	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
249	Nulls for the Major Soybean Bowmanâ€Birk Protease Inhibitor in the Genus Glycine. Crop Science, 1992, 32, 1502-1505.	1.8	30
250	Purification and characterization of solanidine glucosyltransferase from the potato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142	5.2	62
251	Mutagenicity of toxic weed seeds in the Ames test: jimson weed (Datura stramonium), velvetleaf (Abutilon theophrasti), morning glory (Ipomoea spp.), and sicklepod (Cassia obtusifolia). Journal of Agricultural and Food Chemistry, 1991, 39, 494-501.	5.2	15
252	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

#	Article	IF	Citations
253	Racemization kinetics of free and protein-bound lysinoalanine (LAL) in strong acid media. Isomeric composition of bound LAL in processed proteins. Journal of Agricultural and Food Chemistry, 1991, 39, 531-537.	5.2	34
254	Hepatic ornithine decarboxylase induction by potato glycoalkaloids in rats. Food and Chemical Toxicology, 1991, 29, 531-535.	3.6	37
255	Developmental toxicology of potato alkaloids in the frog embryo teratogenesis assayâ€"Xenopus (FETAX). Food and Chemical Toxicology, 1991, 29, 537-547.	3.6	103
256	Formation, Nutritional Value, and Safety of D-Amino Acids. Advances in Experimental Medicine and Biology, 1991, 289, 447-481.	1.6	39
257	Prevention of Adverse Effects of Food Browning. Advances in Experimental Medicine and Biology, 1991, 289, 171-215.	1.6	16
258	ELISA Analysis of Soybean Trypsin Inhibitors in Processed Foods. Advances in Experimental Medicine and Biology, 1991, 289, 321-337.	1.6	41
259	Effect of Heat on the Nutritional Quality and Safety of Soybean Cultivars. Advances in Experimental Medicine and Biology, 1991, 289, 339-361.	1.6	7
260	Improvement in the Nutritional Quality of Bread. Advances in Experimental Medicine and Biology, 1991, 289, 415-445.	1.6	6
261	Effect of Maillard browning reactions of the Kunitz soybean trypsin inhibitor on its interaction with monoclonal antibodies. Journal of Agricultural and Food Chemistry, 1990, 38, 258-261.	5.2	36
262	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
263	Effect of heating on mutagenicity of fruit juices in the Ames test. Journal of Agricultural and Food Chemistry, 1990, 38, 740-743.	5.2	19
264	Nutritional improvement of bread with lysine and .gamma.-glutamyllysine. Journal of Agricultural and Food Chemistry, 1990, 38, 2011-2020.	5.2	41
265	Nutritional value and safety of heated amino acid-sodium ascorbate mixtures. Journal of Agricultural and Food Chemistry, 1990, 38, 1687-1690.	5.2	10
266	Mutagen formation in heated wheat gluten, carbohydrates, and gluten-carbohydrate blends. Journal of Agricultural and Food Chemistry, 1990, 38, 1019-1028.	5.2	21
267	Effect of autoclaving and conventional and microwave baking on the ergot alkaloid and chlorogenic acid contents of morning glory (Ipomoea tricolor Cav. cv.) heavenly blue seeds. Journal of Agricultural and Food Chemistry, 1990, 38, 805-808.	5.2	25
268	The effects of low levels of dietary toxic weed seeds (jimson weed, Datura stramonium and sicklepod,) Tj ETQq0 0 0 rgBT /Overlock 10 T Toxicology Letters, 1990, 54, 175-181.	0.8	17
269	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
270	Inhibition of browning by sulfur amino acids. 3. Apples and potatoes. Journal of Agricultural and Food Chemistry, 1990, 38, 1652-1656.	5.2	129

#	Article	IF	Citations
271	Composition of sicklepod (Cassia obtusifolia) toxic weed seeds. Journal of Agricultural and Food Chemistry, 1990, 38, 2169-2175.	5.2	42
272	Antibody-Binding to a Maillard-Reacted Protein. , 1990, , 303-308.		4
273	Safety of Amino Acids Heated with Sodium Ascorbate. , 1990, , 233-238.		0
274	Ergot alkaloid and chlorogenic acid content in different varieties of morning glory (Ipomoea spp.) seeds. Journal of Agricultural and Food Chemistry, 1989, 37, 708-712.	5.2	24
275	Toxicological evaluation of jimson weed (Datura stramonium) seed. Food and Chemical Toxicology, 1989, 27, 501-510.	3.6	47
276	Non-clastogenicity in mouse bone marrow of fructose/lysine and other sugar/amino acid browning products with in vitro genotoxicity. Food and Chemical Toxicology, 1989, 27, 715-721.	3.6	19
277	Copper(II) and cobalt(II) affinities of LL- and LD-lysinoalanine diastereomers: implications for food safety and nutrition. Journal of Agricultural and Food Chemistry, 1989, 37, 123-127.	5.2	32
278	Monoclonal antibody-based enzyme immunoassay of the Bowman-Birk protease inhibitor of soybeans. Journal of Agricultural and Food Chemistry, 1989, 37, 1192-1196.	5.2	44
279	Thermal interaction of ascorbic acid and sodium ascorbate with proteins in relation to nonenzymic browning and Maillard reactions of foods. Journal of Agricultural and Food Chemistry, 1989, 37, 1480-1486.	5.2	25
280	Composition of jimson weed (Datura stramonium) seeds. Journal of Agricultural and Food Chemistry, 1989, 37, 998-1005.	5.2	90
281	Thermally-Induced Toxicity of Proteins and Their Non-Maillardian Browning with Carbohydrates. Frontiers of Gastrointestinal Research, 1988, 14, 91-97.	0.1	0
282	Ninhydrin Assay For Proteolysis in Ripening Cheese. Journal of Food Science, 1988, 53, 432-435.	3.1	50
283	Protein reactions with methyl and ethyl vinyl sulfones. The Protein Journal, 1988, 7, 49-54.	1.1	81
284	Comparison of grain composition and nutritional quality in wild barley (Hordeum spontaneum) and in a standard cultivar. Journal of Agricultural and Food Chemistry, 1988, 36, 1167-1172.	5.2	18
285	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
286	Binding of copper(II) and other metal ions by lysinoalanine and related compounds and its significance for food safety. Journal of Agricultural and Food Chemistry, 1988, 36, 707-717.	5.2	28
287	Nutritional Value and Safety of Methionine Derivatives, Isomeric Dipeptides and Hydroxy Analogs in Mice. Journal of Nutrition, 1988, 118, 388-397.	2.9	26
288	Nutritional, Toxicological, and Immunological Consequences of Food Processing. Frontiers of Gastrointestinal Research, 1988, 14, 79-90.	0.1	7

#	Article	IF	Citations
289	Effect of Sulfur Amino Acid Supplementation of Raw Soy Flour on the Growth and Pancreatic Weights of Rats. Journal of Nutrition, 1987, 117, 1018-1023.	2.9	17
290	Interaction of monoclonal antibodies with soybean trypsin inhibitors. Journal of Agricultural and Food Chemistry, 1987, 35, 195-200.	5.2	29
291	Effect of peptide bond cleavage on the racemization of amino acid residues in proteins. Journal of Agricultural and Food Chemistry, 1987, 35, 661-667.	5.2	32
292	Nutritional Value and Safety in Mice of Proteins and Their Admixtures with Carbohydrates and Vitamin C after Heating. Journal of Nutrition, 1987, 117, 508-518.	2.9	14
293	Formation and analysis of [(phenylethyl)amino]alanine in food proteins. Journal of Agricultural and Food Chemistry, 1986, 34, 497-502.	5.2	20
294	Inactivation of metalloenzymes by food constituents. Food and Chemical Toxicology, 1986, 24, 897-902.	3.6	20
295	Nutritional Improvement of Soy Flour Through Inactivation of Trypsin Inhibitors by Sodium Sulfite. Journal of Food Science, 1986, 51, 1239-1241.	3.1	45
296	Nutritional Improvement of Legume Proteins through Disulfide Interchange. Advances in Experimental Medicine and Biology, 1986, 199, 357-389.	1.6	22
297	Antigenicity of Native and Modified Kunitz Soybean Trypsin Inhibitors. Advances in Experimental Medicine and Biology, 1986, 199, 449-467.	1.6	9
298	Inactivation of Metalloenzymes by Lysinoalanine, Phenylethylaminoalanine, Alkali-Treated Food Proteins, and Sulfur Amino Acids. Advances in Experimental Medicine and Biology, 1986, 199, 531-560.	1.6	10
299	Estimation of structural components of abnormal human hair from amino acid analyses. The Protein Journal, 1985, 4, 333-341.	1.1	9
300	Comparison of Interlaboratory Variation in Amino Acid Analysis and Rat Growth Assays for Evaluating Protein Quality. Journal of the Association of Official Analytical Chemists, 1985, 68, 52-56.	0.2	7
301	Racemization kinetics of amino acid residues in alkali-treated soybean protein. Journal of Agricultural and Food Chemistry, 1985, 33, 666-672.	5.2	78
302	Thermal and compositional changes of dry wheat gluten-carbohydrate mixtures during simulated crust baking. Journal of Agricultural and Food Chemistry, 1985, 33, 1096-1102.	5.2	12
303	Carboxypeptidase inhibition by alkali-treated food proteins. Journal of Agricultural and Food Chemistry, 1985, 33, 208-213.	5.2	15
304	Nutritional Improvement of Soy Flour. Journal of Nutrition, 1984, 114, 2241-2246.	2.9	28
305	The Utilization and Safety of Isomeric Sulfur-Containing Amino Acids in Mice. Journal of Nutrition, 1984, 114, 2301-2310.	2.9	32
306	Inter- and Intra-laboratory Variability in Rat Growth Assays for Estimating Protein Quality of Foods. Journal of the Association of Official Analytical Chemists, 1984, 67, 976-981.	0.2	23

#	Article	IF	Citations
307	Comparison of Tryptophan Assays for Food Proteins. , 1984, , 119-124.		3
308	The Nutritive Value and Safety of D-Phenylalanine and D-Tyrosine in Mice. Journal of Nutrition, 1984, 114, 2089-2096.	2.9	22
309	Effect of Carbohydrates and Heat on the Amino Acid Composition and Chemically Available Lysine Content of Casein. Journal of Food Science, 1984, 49, 817-820.	3.1	48
310	Ninhydrin-Reactive Lysine in Food Proteins. Journal of Food Science, 1984, 49, 10-13.	3.1	31
311	Factors Governing Lysinoalanine Formation in Soy Proteins. Journal of Food Science, 1984, 49, 1282-1288.	3.1	82
312	Inactivation of quercetin mutagenicity. Food and Chemical Toxicology, 1984, 22, 535-539.	3.6	22
313	Protein-Alkali Reactions: Chemistry, Toxicology, and Nutritional Consequences. Advances in Experimental Medicine and Biology, 1984, 177, 367-412.	1.6	49
314	Sulfhydryl Groups and Food Safety. Advances in Experimental Medicine and Biology, 1984, 177, 31-63.	1.6	10
315	Inter- and Intra-Laboratory Variation in Amino Acid Analysis of Food Proteins. Journal of Food Science, 1983, 48, 526-531.	3.1	76
316	Lysinoalanine Formation in Soybean Proteins: Kinetics and Mechanisms. ACS Symposium Series, 1982, , 231-273.	0.5	20
317	Dimethylolurea as a tyrosine reagent and protein protectant against ruminal degradation. Journal of Agricultural and Food Chemistry, 1982, 30, 72-77.	5.2	21
318	Transformation of dehydroalanine residues in case in to S-Î²-(2-pyridylethyl)-L-cysteine side chains. Biochemical and Biophysical Research Communications, 1982, 104, 321-325.	2.1	29
319	Effect of Disulfide Bond Modification on the Structure and Activities of Enzyme Inhibitors. ACS Symposium Series, 1982, , 359-407.	0.5	9
320	Absorption and fluorescence spectra ofS-quinolylethylated Kunitz soybean trypsin inhibitor. The Protein Journal, 1982, 1, 225-240.	1.1	9
321	Inactivation of soya bean trypsin inhibitors by thiols. Journal of the Science of Food and Agriculture, 1982, 33, 165-172.	3.5	54
322	Kinetics of Racemization of Amino Acid Residues in Casein. Journal of Food Science, 1982, 47, 760-764.	3.1	57
323	Correction - Mutagenicity of Textile Dyes. Environmental Science & Technology, 1981, 15, 122-122.	10.0	0
324	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

#	Article	IF	Citations
325	Histamine analysis on a single column amino acid analyzer. Journal of Chromatography A, 1981, 219, 343-348.	3.7	9
326	Bioavailability of some Lysine Derivatives in Mice. Journal of Nutrition, 1981, 111, 1362-1369.	2.9	26
327	Estimation of the disulfide content of trypsin inhibitors as S-Î²-(2-pyridylethyl)-l-cysteine. Analytical Biochemistry, 1980, 106, 27-34.	2.4	49
328	Mutagenicity tests of fabric-finishing agents in salmonella typhimurium: Fiber-reactive wool dyes and cotton flame retardants. Environmental Mutagenesis, 1980, 2, 405-418.	1.4	18
329	Amino Acid Racemization in Alkali-Treated Food Proteinsâ€"Chemistry, Toxicology, and Nutritional Consequences. ACS Symposium Series, 1980, , 165-194.	0.5	39
330	Cupric Acetate Treatment for Shrinkage-Resistance of Wool. Textile Reseach Journal, 1980, 50, 422-427.	2.2	3
331	Mutagenicity of textile dyes. Environmental Science & Technology, 1980, 14, 1145-1146.	10.0	13
332	Ion-exchange chromatography of sulfur amino acids on a single-column amino acid analyzer. Analytical Biochemistry, 1979, 98, 293-304.	2.4	63
333	Alkali-Induced Lysinoalanine Formation in Structurally Different Proteins. ACS Symposium Series, 1979, , 225-235.	0.5	13
334	Racemization of amino acids in alkali-treated food proteins. Journal of Agricultural and Food Chemistry, 1979, 27, 507-511.	5.2	97
335	Hair as an Index of Protein Malnutrition. Advances in Experimental Medicine and Biology, 1978, 105, 131-154.	1.6	15
336	Glossary of Abbreviations and Definitions of Nutritional Terms. Advances in Experimental Medicine and Biology, 1978, 105, 841-863.	1.6	0
337	Inhibition of Lysinoalanine Synthesis by Protein Acylation. Advances in Experimental Medicine and Biology, 1978, 105, 613-648.	1.6	40
338	Flame-Resistant Wool and Wool Blends. , 1978, , 229-284.		3
339	Comparison of Wool Reactions with Selected Mono- and Bifunctional Reagents. Advances in Experimental Medicine and Biology, 1977, 86A, 355-382.	1.6	5
340	Factors Affecting Cyanoborohydride Reduction of Aromatic Schiffâ€™s Bases in Proteins. Advances in Experimental Medicine and Biology, 1977, 86A, 415-424.	1.6	11
341	Combined Application of Reactive Compounds in Nonaqueous Swelling Solvents for Flame- and Shrink-Resistant Wool. Textile Reseach Journal, 1977, 47, 139-141.	2.2	6
342	Chemical Basis for Pharmacological and Therapeutic Actions of Penicillamine. Journal of the Royal Society of Medicine, 1977, 70, 50-60.	0.1	13

#	Article	IF	Citations
343	Nonmutagenicity of tetrabromophthalic anhydride and tetrabromophthalic acid in the Ames Salmonella/microsome mutagenicity test. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 1977, 56, 81-83.	1.0	10
344	Mass Spectra of Cysteine Derivatives. Advances in Experimental Medicine and Biology, 1977, 86A, 713-726.	1.6	4
345	A Nuclear Magnetic Double Resonance Study of N-Î²-Bis-(Î²â€²-Chloroethyl) Phosphonylethyl-DL-Phenylalanine. Advances in Experimental Medicine and Biology, 1977, 86A, 727-743.	1.6	2
346	Crosslinking Amino Acids â€" Stereochemistry and Nomenclature. Advances in Experimental Medicine and Biology, 1977, 86B, 1-27.	1.6	31
347	Reactions of Proteins with Dehydroalanines. Advances in Experimental Medicine and Biology, 1977, 86B, 213-224.	1.6	20
348	A Mathematical Analysis of Kinetics of Consecutive, Competitive Reactions of Protein Amino Groups. Advances in Experimental Medicine and Biology, 1977, 86B, 299-319.	1.6	6
349	Protected Proteins in Ruminant Nutrition. In Vitro Evaluation of Casein Derivatives. Advances in Experimental Medicine and Biology, 1977, 86B, 545-558.	1.6	9
350	Chemical Basis for Pharmacological and Therapeutic Actions of Penicillamine. Advances in Experimental Medicine and Biology, 1977, 86B, 649-673.	1.6	29
351	Inhibitory Effect of Mercaptoamino Acids on Lysinoalanine Formation During Alkali Treatment of Proteins. Advances in Experimental Medicine and Biology, 1977, 86B, 85-92.	1.6	10
352	X-Ray photoelectron spectroscopy of BSA and ethyl vinyl sulfone modified BSA. Biochemical and Biophysical Research Communications, 1976, 70, 445-451.	2.1	9
353	Flame-Resistant Wool-Cotton and Wool-Cotton-Polyester Blends. Textile Reseach Journal, 1976, 46, 70-72.	2.2	13
354	A Method for Bromine Determination in Wool Fabric by X-Ray Fluorescence Spectrometry. Textile Reseach Journal, 1976, 46, 463-465.	2.2	3
355	RELATIVE REACTIVITIES OF SULFHYDRYL GROUPS WITH Nâ€ACETYL DEHYDROALANINE AND Nâ€ACETYL DEHYDROALANINE METHYL ESTER. International Journal of Peptide and Protein Research, 1976, 8, 57-64.	0.1	28
356	Oxidation of sulfhydryl groups to disulfides by sulfoxides. Biochemical and Biophysical Research Communications, 1975, 64, 441-447.	2.1	52
357	REACTIONS OF PROTEINS WITH ETHYL VINYL SULFONE*. International Journal of Peptide and Protein Research, 1975, 7, 481-486.	0.1	20
358	Interaction of Wool with Metal Cations. Textile Reseach Journal, 1974, 44, 298-300.	2.2	32
359	Partly-Reduced-Alkylated Wool. Textile Reseach Journal, 1974, 44, 578-580.	2.2	10
360	Dyebath Application of Flame Retardants for Flame-Resistant Wool1. Textile Reseach Journal, 1974, 44, 994-996.	2.2	13

#	ARTICLE	IF	CITATIONS
361	Reaction of Wool with Zinc Acetate in Dimethylformamide. Textile Reseach Journal, 1974, 44, 717-719.	2.2	9
362	Binding of metal cations by natural substances. Journal of Applied Polymer Science, 1974, 18, 675-681.	2.6	161
363	Effect of chemical modification of wool on metal ion binding. Journal of Applied Polymer Science, 1974, 18, 2367-2377.	2.6	72
364	Stoichiometry of formation of Ruhemann's purple in the ninhydrin reaction. Bioorganic Chemistry, 1974, 3, 267-280.	4.1	66
365	Interactions of Keratins With Metal Ions: Uptake Profiles, Mode of Binding, and Effects on Properties of Wool. Advances in Experimental Medicine and Biology, 1974, 48, 551-587.	1.6	12
366	REDUCTIVE ALKYLATION OF PROTEINS WITH AROMATIC ALDEHYDES AND SODIUM CYANOBOROHYDRIDE. International Journal of Peptide and Protein Research, 1974, 6, 183-185.	0.1	39
367	Interactions of Mercury Compounds With Wool and Related Biopolymers. Advances in Experimental Medicine and Biology, 1974, 48, 505-550.	1.6	7
368	Zinc-Wool Keratin Reactions in Nonaqueous Solvents. Advances in Experimental Medicine and Biology, 1974, 48, 81-95.	1.6	3
369	New internal standards for basic amino acid analyses. Analytical Biochemistry, 1973, 51, 280-287.	2.4	17
370	The reaction of ninhydrin with keratin proteins. Analytical Biochemistry, 1973, 54, 333-345.	2.4	15
371	Sorption behavior of mercuric and methylmercuric salts on wool. Journal of Applied Polymer Science, 1973, 17, 377-390.	2.6	65
372	Sorption behavior of mercuric salts on chemically modified wools and polyamino acids. Journal of Applied Polymer Science, 1973, 17, 2183-2190.	2.6	28
373	New sweetening agents. N'-formyl- and N'-acetylkynurenine. Journal of Agricultural and Food Chemistry, 1973, 21, 33-34.	5.2	18
374	Competitive binding of mercuric chloride in dilute solutions by wool and polyethylene or glass containers. Environmental Science & Technology, 1973, 7, 951-953.	10.0	21
375	Wool Modification by Activated Vinyl Compounds. Textile Reseach Journal, 1973, 43, 682-688.	2.2	11
376	Enhancement of the Natural Flame-Resistance of Wool. Textile Reseach Journal, 1973, 43, 212-217.	2.2	16
377	Reaction of Zinc Acetate with Wool Carboxyl Groups Derived from Cyclic Acid Anhydrides. Textile Reseach Journal, 1972, 42, 646-647.	2.2	8
378	Chemical Modification of Wool with Dicarbonyl Compounds in Dimethyl Sulfoxide. Textile Reseach Journal, 1972, 42, 344-346.	2.2	6

#	Article	IF	Citations
379	Surface Modification of Wool and Other Fibrous Materials by 4-Vinylpyridine and Zinc Chloride1. Textile Reseach Journal, 1972, 42, 319-320.	2.2	4
380	Flame-Resistant Wool. Textile Reseach Journal, 1972, 42, 533-535.	2.2	11
381	A novel mercury(II) chloride complex of S-Î²-(2-pyridylethyl)-L-cysteine. Journal of the Chemical Society Chemical Communications, 1972, , 812a-812a.	2.0	6
382	Mercury uptake by selected agricultural products and by-products. Environmental Science & Technology, 1972, 6, 457-458.	10.0	89
383	Mercury uptake by polyamine-carbohydrates. Environmental Science & Technology, 1972, 6, 745-746.	10.0	22
384	Spectrophotometric cysteine analysis. Journal of Agricultural and Food Chemistry, 1972, 20, 1124-1126.	5.2	19
385	p-Nitrostyrene: New alkylating agent for sulfhydryl groups in reduced soluble proteins and keratins. Biochemical and Biophysical Research Communications, 1972, 47, 1408-1413.	2.1	12
386	Methods of tryptophan analysis. Journal of Agricultural and Food Chemistry, 1971, 19, 626-631.	5.2	82
387	Some Optical Properties of S-Î²-(4-Pyridylethyl)-L-Cysteine and its Wheat Gluten and Serum Albumin Derivatives. Canadian Journal of Biochemistry, 1971, 49, 1042-1049.	1.4	17
388	2-Vinylquinoline, a reagent to determine protein sulfhydryl groups spectrophotometrically. Analytical Biochemistry, 1971, 40, 80-85.	2.4	25
389	Solvent effects in the absorption spectra of the Ninhydrin chromophore. Microchemical Journal, 1971, 16, 204-209.	4.5	7
390	Effect of Enzymes and Enzyme-Containing Detergent On Strength of Untreated Woolen Fabrics. Textile Reseach Journal, 1971, 41, 315-318.	2.2	3
391	Effect of Dimethyl Sulfoxide on Chemical and Physical Properties of Wool. Textile Reseach Journal, 1971, 41, 605-609.	2.2	19
392	An internal standard for amino acid analyses: S-Î²-(4-pyridylethyl)-l-cysteine. Analytical Biochemistry, 1970, 35, 489-493.	2.4	157
393	Graft Photopolymerization of Styrene to Wheat Gluten Protein in Dimethyl Sulfoxide. Journal of Macromolecular Science Part A, Chemistry, 1970, 4, 947-956.	0.3	4
394	Cystine Content of Wool. Textile Reseach Journal, 1970, 40, 1073-1078.	2.2	52
395	N- and C-alkylation of peptides and proteins in dimethyl sulfoxide. Biochimica Et Biophysica Acta (BBA) - Protein Structure, 1970, 207, 361-363.	1.7	7
396	A novel spectrophotometric procedure for half-cystine residues in proteins. Biochemical and Biophysical Research Communications, 1969, 37, 630-633.	2.1	16

#	Article	IF	Citations
397	Addition of halogenated acetic acids to vinyl ketones. Nuclear magnetic resonance study of the kinetics. Journal of Organic Chemistry, 1968, 33, 3542-3543.	3.2	7
398	Relative influences of electron-withdrawing functional groups on basicities of amino acid derivatives. Journal of Organic Chemistry, 1968, 33, 154-157.	3.2	18
399	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
400	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
401	Reduction of protein disulfide bonds by sodium hydride in dimethyl sulfoxide. Biochemical and Biophysical Research Communications, 1967, 29, 373-377.	2.1	28
402	Mechanism of the ninhydrin reaction. II. Preparation and spectral properties of reaction products from primary aromatic amines and ninhydrin hydrate. Canadian Journal of Chemistry, 1967, 45, 2271-2275.	1.1	28
403	Anionic graft polymerization of methyl acrylate to protein functional groups. Journal of Polymer Science Part A-1, Polymer Chemistry, 1967, 5, 2535-2546.	0.7	12
404	A novel differential titration to determine pK values of phenolic groups in tyrosine and related aminophenols. Biochemical and Biophysical Research Communications, 1966, 23, 626-632.	2.1	6
405	A Kinetic Study of the Ninhydrin Reaction*. Biochemistry, 1966, 5, 478-485.	2.5	76
406	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
407	Intramolecular Catalysis. VIII.1 General Base-General Acid Catalysis of Ester Solvolysis2,3. Journal of the American Chemical Society, 1966, 88, 343-346.	13.7	21
408	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
409	Octaarylporphyrins1. Journal of Organic Chemistry, 1965, 30, 859-863.	3.2	79
410	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
411	General Base-General Acid-Catalysis of Ester Solvolysis. Journal of the American Chemical Society, 1962, 84, 4159-4160.	13.7	11
412	Dietary Significance of Processing-Induced Lysinoalanine in Food. , 0, , 473-508.		2
413	Dietary Significance of Processing-Induced D-Amino Acids. , 0, , 509-537.		0