

Janet Taylor

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

32
papers

871
citations

18
h-index

29
g-index

33
ext. papers

991
ext. citations

4.7
avg, IF

4.22
L-index

#	Paper	IF	Citations
32	Modification of zein dough functionality using kafirin as a coprotein. <i>Food Chemistry</i> , 2021 , 131547	8.5	2
31	Influence of dough sheeting, flour pre-gelatinization and zein inclusion on maize bread dough functionality. <i>LWT - Food Science and Technology</i> , 2020 , 121, 108993	5.4	7
30	Industrial and Nonfood Applications 2019 , 393-420		4
29	Making Kafirin, the Sorghum Prolamin, into a Viable Alternative Protein Source. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 969-990	1.8	12
28	Formation and properties of viscoelastic masses made from kafirin by a process of simple coacervation from solution in glacial acetic acid using water. <i>Food Chemistry</i> , 2018 , 239, 333-342	8.5	14
27	Comparison of formation of visco-elastic masses and their properties between zeins and kafirins. <i>Food Chemistry</i> , 2018 , 245, 178-188	8.5	12
26	Comparative functional properties of kafirin and zein viscoelastic masses formed by simple coacervation at different acetic acid and protein concentrations. <i>Journal of Cereal Science</i> , 2018 , 83, 16-24 ³⁸	3.8	8
25	Extraction and Film Properties of Kafirin from Coarse Sorghum and Sorghum DDGS by Percolation. <i>Cereal Chemistry</i> , 2017 , 94, 693-698	2.4	7
24	Functionality of the storage proteins in gluten-free cereals and pseudocereals in dough systems. <i>Journal of Cereal Science</i> , 2016 , 67, 22-34	3.8	38
23	Kafirin microparticle encapsulated sorghum condensed tannins exhibit potential as an anti-hyperglycaemic agent in a small animal model. <i>Journal of Functional Foods</i> , 2016 , 20, 394-399	5.1	25
22	Oxidation of commercial (Etype) zein with hydrogen peroxide improves its hydration and dramatically increases dough extensibility even below its glass transition temperature. <i>Journal of Cereal Science</i> , 2016 , 70, 108-115	3.8	12
21	Formation of a viscoelastic dough from isolated total zein (E and Ezein) using a glacial acetic acid treatment. <i>Journal of Cereal Science</i> , 2016 , 71, 250-257	3.8	21
20	Sorghum condensed tannins encapsulated in kafirin microparticles as a nutraceutical for inhibition of amylases during digestion to attenuate hyperglycaemia. <i>Journal of Functional Foods</i> , 2015 , 12, 55-63	5.1	47
19	Biocompatibility and biodegradation of protein microparticle and film scaffolds made from kafirin (sorghum prolamin protein) subcutaneously implanted in rodent models. <i>Journal of Biomedical Materials Research - Part A</i> , 2015 , 103, 2582-90	5.4	12
18	Co-suppression of synthesis of major Ekafirin sub-class together with Ekafirin-1 and Ekafirin-2 required for substantially improved protein digestibility in transgenic sorghum. <i>Plant Cell Reports</i> , 2014 , 33, 521-37	5.1	40
17	Improvement of zein dough characteristics using dilute organic acids. <i>Journal of Cereal Science</i> , 2014 , 60, 157-163	3.8	31
16	Role of Ekafirin in the formation and organization of kafirin microstructures. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10757-65	5.7	15

15	Developments in the Science of Zein, Kafirin, and Gluten Protein Bioplastic Materials. <i>Cereal Chemistry</i> , 2013 , 90, 344-357	2.4	45
14	Physicochemical modification of kafirin microparticles and their ability to bind bone morphogenetic protein-2 (BMP-2), for application as a biomaterial. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8419-26	5.7	12
13	Improvement in water stability and other related functional properties of thin cast kafirin protein films. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12674-82	5.7	20
12	Effect of suppressing the synthesis of different kafirin sub-classes on grain endosperm texture, protein body structure and protein nutritional quality in improved sorghum lines. <i>Journal of Cereal Science</i> , 2011 , 54, 160-167	3.8	49
11	Effect of kafirin protein coating on sensory quality and shelf-life of Packham's Triumph pears during ripening. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2814-20	4.3	13
10	Protein biofortified sorghum: effect of processing into traditional african foods on their protein quality. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 2386-92	5.7	23
9	Transgenic sorghum with altered kafirin synthesis: kafirin solubility, polymerization, and protein digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9265-70	5.7	47
8	Formation of kafirin microparticles by phase separation from an organic acid and their characterisation. <i>Journal of Cereal Science</i> , 2009 , 50, 99-105	3.8	29
7	Preparation of free-standing films from kafirin protein microparticles: mechanism of formation and functional properties. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6729-35	5.7	16
6	Kafirin microparticle encapsulation of catechin and sorghum condensed tannins. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7523-8	5.7	72
5	Preferential binding of sorghum tannins with kafirin and the influence of tannin binding on kafirin digestibility and biodegradation. <i>Journal of Cereal Science</i> , 2007 , 46, 22-31	3.8	68
4	Glacial Acetic Acid: A Novel Food-Compatible Solvent for Kafirin Extraction. <i>Cereal Chemistry</i> , 2005 , 82, 485-487	2.4	25
3	Effect of preparation conditions on protein secondary structure and biofilm formation of kafirin. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 306-12	5.7	60
2	Alleviation of the adverse effect of cooking on sorghum protein digestibility through fermentation in traditional African porridges. <i>International Journal of Food Science and Technology</i> , 2002 , 37, 129-137	3.8	56
1	Factors Affecting the Porridge-Making Quality of South African Sorghums. <i>Journal of the Science of Food and Agriculture</i> , 1997 , 73, 464-470	4.3	29