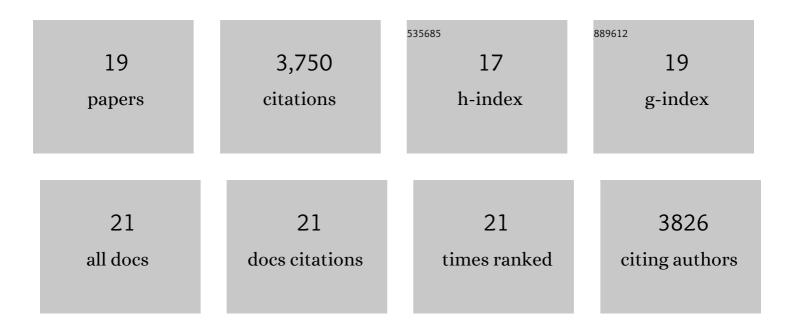
Niranjan Rajapakse

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Nutritional and Digestive Health Benefits of Seaweed. Advances in Food and Nutrition Research, 2011, 64, 17-28.	1.5	137
2	Effect of spongin derived from <i>Hymeniacidon sinapium</i> on bone mineralization. Journal of Biomedical Materials Research - Part B Applied Biomaterials, 2009, 90B, 540-546.	1.6	26
3	The inhibitory mechanism of a novel cationic glucosamine derivative against MMP-2 and MMP-9 expressions. Bioorganic and Medicinal Chemistry Letters, 2009, 19, 2755-2759.	1.0	16
4	Suppression of cytokine production in lipopolysaccharide-stimulated mouse macrophages by novel cationic glucosamine derivative involves down-regulation of NF-κB and MAPK expressions. Bioorganic and Medicinal Chemistry, 2008, 16, 8390-8396.	1.4	23
5	An in vitro cellular analysis of the radical scavenging efficacy of chitooligosaccharides. Life Sciences, 2007, 80, 2118-2127.	2.0	115
6	Inhibition of free radical-mediated oxidation of cellular biomolecules by carboxylated chitooligosaccharides. Bioorganic and Medicinal Chemistry, 2007, 15, 997-1003.	1.4	66
7	Glucosamine sulfate promotes osteoblastic differentiation of MG-63 cells via anti-inflammatory effect. Bioorganic and Medicinal Chemistry Letters, 2007, 17, 1938-1942.	1.0	30
8	Carboxylated chitooligosaccharides (CCOS) inhibitÂMMP-9 expression in human fibrosarcoma cells via down-regulation of AP-1. Biochimica Et Biophysica Acta - General Subjects, 2006, 1760, 1780-1788.	1.1	36
9	Strong electronic charge as an important factor for anticancer activity of chitooligosaccharides (COS). Life Sciences, 2006, 78, 2399-2408.	2.0	149
10	Carboxy derivatized glucosamine is a potent inhibitor of matrix metalloproteinase-9 in HT1080 cells. Bioorganic and Medicinal Chemistry Letters, 2006, 16, 3105-3110.	1.0	11
11	Structural factors affecting radical scavenging activity of chitooligosaccharides (COS) and its derivatives. Carbohydrate Polymers, 2006, 63, 122-129.	5.1	30
12	Purification and characterization of antioxidative peptide derived from muscle of conger eel (Conger) Tj ETQq0 C	0 0 fgBT /C	verlock 10 Tf 245
13	Purification and in vitro antioxidative effects of giant squid muscle peptides on free radical-mediated oxidative systems. Journal of Nutritional Biochemistry, 2005, 16, 562-569.	1.9	403
14	Enzymatic production and biological activities of chitosan oligosaccharides (COS): A review. Carbohydrate Polymers, 2005, 62, 357-368.	5.1	737
15	Antioxidative activity of a low molecular weight peptide derived from the sauce of fermented blue mussel, Mytilus edulis. European Food Research and Technology, 2005, 220, 535-539.	1.6	79
16	Antioxidant Properties of a Radical-Scavenging Peptide Purified from Enzymatically Prepared Fish Skin Gelatin Hydrolysate. Journal of Agricultural and Food Chemistry, 2005, 53, 581-587.	2.4	524

17	A novel anticoagulant purified from fish protein hydrolysate inhibits factor XIIa and platelet aggregation. Life Sciences, 2005, 76, 2607-2619.	2.0	149

18Investigation of jumbo squid (Dosidicus gigas) skin gelatin peptides for their in vitro antioxidant
effects. Life Sciences, 2005, 77, 2166-2178.2.0427

#	Article	IF	CITATIONS
19	Purification of a radical scavenging peptide from fermented mussel sauce and its antioxidant properties. Food Research International, 2005, 38, 175-182.	2.9	543