

Eresha Mendis

List of Publications by Citations

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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.

21
papers

2,874
citations

15
h-index

22
g-index

22
ext. papers

3,083
ext. citations

5.1
avg. IF

4.93
L-index

#	Paper	IF	Citations
21	Bioactive compounds from marine processing byproducts I A review. <i>Food Research International</i> , 2006 , 39, 383-393	7	487
20	Purification of a radical scavenging peptide from fermented mussel sauce and its antioxidant properties. <i>Food Research International</i> , 2005 , 38, 175-182	7	463
19	Antioxidant properties of a radical-scavenging peptide purified from enzymatically prepared fish skin gelatin hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 581-7	5.7	454
18	Investigation of jumbo squid (<i>Dosidicus gigas</i>) skin gelatin peptides for their in vitro antioxidant effects. <i>Life Sciences</i> , 2005 , 77, 2166-78	6.8	375
17	Purification and in vitro antioxidative effects of giant squid muscle peptides on free radical-mediated oxidative systems. <i>Journal of Nutritional Biochemistry</i> , 2005 , 16, 562-9	6.3	365
16	Angiotensin I-converting enzyme inhibitory peptide from yellowfin sole (<i>Limanda aspera</i>) frame protein and its antihypertensive effect in spontaneously hypertensive rats. <i>Food Chemistry</i> , 2006 , 94, 26-32	8.5	241
15	Strong electronic charge as an important factor for anticancer activity of chitooligosaccharides (COS). <i>Life Sciences</i> , 2006 , 78, 2399-408	6.8	131
14	A novel anticoagulant purified from fish protein hydrolysate inhibits factor XIIIa and platelet aggregation. <i>Life Sciences</i> , 2005 , 76, 2607-19	6.8	129
13	Improvement of ACE inhibitory activity of chitooligosaccharides (COS) by carboxyl modification. <i>Bioorganic and Medicinal Chemistry</i> , 2005 , 13, 3649-55	3.4	55
12	Present and future prospects of seaweeds in developing functional foods. <i>Advances in Food and Nutrition Research</i> , 2011 , 64, 1-15	6	42
11	Carboxylated chitooligosaccharides (CCOS) inhibit MMP-9 expression in human fibrosarcoma cells via down-regulation of AP-1. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2006 , 1760, 1780-8	4	34
10	Glucosamine sulfate promotes osteoblastic differentiation of MG-63 cells via anti-inflammatory effect. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2007 , 17, 1938-42	2.9	28
9	Effect of spongin derived from <i>Hymeniacidon sinapium</i> on bone mineralization. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2009 , 90, 540-6	3.5	22
8	Suppression of cytokine production in lipopolysaccharide-stimulated mouse macrophages by novel cationic glucosamine derivative involves down-regulation of NF-kappaB and MAPK expressions. <i>Bioorganic and Medicinal Chemistry</i> , 2008 , 16, 8390-6	3.4	22
7	The inhibitory mechanism of a novel cationic glucosamine derivative against MMP-2 and MMP-9 expressions. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2009 , 19, 2755-9	2.9	15
6	Carboxy derivatized glucosamine is a potent inhibitor of matrix metalloproteinase-9 in HT1080 cells. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2006 , 16, 3105-10	2.9	7
5	Seafood in the Human Diet for Better Nutrition and Health 2020 , 2939-2959		2

4	A novel visceral excitatory neuropeptide from the brain tissue of cloudy dogfish (<i>Scyliorhinus torazame</i>). <i>Food Chemistry</i> , 2009 , 115, 1306-1311	8.5	1
3	The Potential of Developing Additives from Marine Bioresources for the Food Industry 2020 , 3085-3107		1
2	FTIR spectral analysis combined with chemometrics in evaluation of composite mixtures of coconut testa flour and wheat flour. <i>Journal of Food Measurement and Characterization</i> ,1	2.8	0
1	Improvements in Seafood Products through Recent Technological Advancements in Seafood Processing 2020 , 2913-2938		