Peter X Chen

List of Publications by Year
in descending order

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		623574	887953
17	1,421	14	17
papers	citations	h-index	g-index

17	17	17	1867
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Phenolic profiles of 20 Canadian lentil cultivars and their contribution to antioxidant activity and inhibitory effects on Î±-glucosidase and pancreatic lipase. Food Chemistry, 2015, 172, 862-872.	4.2	342
2	Characterisation of phenolics, betanins and antioxidant activities in seeds of three Chenopodium quinoa Willd. genotypes. Food Chemistry, 2015, 166, 380-388.	4.2	259
3	Characterisation of fatty acid, carotenoid, tocopherol/tocotrienol compositions and antioxidant activities in seeds of three Chenopodium quinoa Willd. genotypes. Food Chemistry, 2015, 174, 502-508.	4.2	157
4	Bound Phenolics of Quinoa Seeds Released by Acid, Alkaline, and Enzymatic Treatments and Their Antioxidant and Î±-Glucosidase and Pancreatic Lipase Inhibitory Effects. Journal of Agricultural and Food Chemistry, 2016, 64, 1712-1719.	2.4	146
5	Characterization of free, conjugated and bound phenolics and lipophilic antioxidants in regular- and non-darkening cranberry beans (Phaseolus vulgaris L.). Food Chemistry, 2015, 185, 298-308.	4.2	116
6	Assessing the Fatty Acid, Carotenoid, and Tocopherol Compositions of Amaranth and Quinoa Seeds Grown in Ontario and Their Overall Contribution to Nutritional Quality. Journal of Agricultural and Food Chemistry, 2016, 64, 1103-1110.	2.4	72
7	5-Hydroxymethyl-2-furfural and Derivatives Formed during Acid Hydrolysis of Conjugated and Bound Phenolics in Plant Foods and the Effects on Phenolic Content and Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2014, 62, 4754-4761.	2.4	50
8	Free and conjugated phenolic compounds and their antioxidant activities in regular and non-darkening cranberry bean (Phaseolus vulgaris L.) seed coats. Journal of Functional Foods, 2015, 18, 1047-1056.	1.6	47
9	Effect of Domestic Cooking on Carotenoids, Tocopherols, Fatty Acids, Phenolics, and Antioxidant Activities of Lentils (Lens culinaris). Journal of Agricultural and Food Chemistry, 2014, 62, 12585-12594.	2.4	45
10	Anti-inflammatory effects of phenolic-rich cranberry bean (Phaseolus vulgaris L.) extracts and enhanced cellular antioxidant enzyme activities in Caco-2 cells. Journal of Functional Foods, 2017, 38, 675-685.	1.6	39
11	Physicochemical Properties and in Vitro Digestibility of Cooked Regular and Nondarkening Cranberry Beans (Phaseolus vulgaris L.) and Their Effects on Bioaccessibility, Phenolic Composition, and Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2015, 63, 10448-10458.	2.4	36
12	Bioaccessibility, in vitro antioxidant and anti-inflammatory activities of phenolics in cooked green lentil (Lens culinaris). Journal of Functional Foods, 2017, 32, 248-255.	1.6	33
13	Lipids, Tocopherols, and Carotenoids in Leaves of Amaranth and Quinoa Cultivars and a New Approach to Overall Evaluation of Nutritional Quality Traits. Journal of Agricultural and Food Chemistry, 2014, 62, 12610-12619.	2.4	29
14	Investigating the Phospholipid Effect on the Bioaccessibility of Rosmarinic Acid-Phospholipid Complex through a Dynamic Gastrointestinal in Vitro Model. Pharmaceutics, 2019, 11, 156.	2.0	28
15	Lipid digestion of oil-in-water emulsions stabilized with low molecular weight surfactants. Food and Function, 2019, 10, 8195-8207.	2.1	16
16	Reprint of â€œBioaccessibility, in vitro antioxidant and anti-inflammatory activities of phenolics in cooked green lentil (Lens culinaris)â€• Journal of Functional Foods, 2017, 38, 698-705.	1.6	3
17	Lipid digestibility and bioaccessibility of a high dairy fat meal is altered when consumed with whole apples: Investigations using static and dynamic in vitro digestion models. Food Structure, 2021, 28, 100191.	2.3	3