

Peter X Chen

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.

17
papers

1,007
citations

13
h-index

17
g-index

17
ext. papers

1,209
ext. citations

6
avg, IF

3.99
L-index

#	Paper	IF	Citations
17	Phenolic profiles of 20 Canadian lentil cultivars and their contribution to antioxidant activity and inhibitory effects on α -glucosidase and pancreatic lipase. <i>Food Chemistry</i> , 2015 , 172, 862-72	8.5	251
16	Characterisation of phenolics, betanins and antioxidant activities in seeds of three <i>Chenopodium quinoa</i> Willd. genotypes. <i>Food Chemistry</i> , 2015 , 166, 380-388	8.5	183
15	Characterisation of fatty acid, carotenoid, tocopherol/tocotrienol compositions and antioxidant activities in seeds of three <i>Chenopodium quinoa</i> Willd. genotypes. <i>Food Chemistry</i> , 2015 , 174, 502-8	8.5	114
14	Bound Phenolics of Quinoa Seeds Released by Acid, Alkaline, and Enzymatic Treatments and Their Antioxidant and α -Glucosidase and Pancreatic Lipase Inhibitory Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1712-9	5.7	93
13	Characterization of free, conjugated and bound phenolics and lipophilic antioxidants in regular- and non-darkening cranberry beans (<i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2015 , 185, 298-308	8.5	89
12	Assessing the Fatty Acid, Carotenoid, and Tocopherol Compositions of Amaranth and Quinoa Seeds Grown in Ontario and Their Overall Contribution to Nutritional Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1103-10	5.7	47
11	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. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4754-61	5.7	40
10	Free and conjugated phenolic compounds and their antioxidant activities in regular and non-darkening cranberry bean (<i>Phaseolus vulgaris</i> L.) seed coats. <i>Journal of Functional Foods</i> , 2015 , 18, 1047-1056	5.1	37
9	Effect of domestic cooking on carotenoids, tocopherols, fatty acids, phenolics, and antioxidant activities of lentils (<i>Lens culinaris</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12585-94	5.7	33
8	Physicochemical Properties and in Vitro Digestibility of Cooked Regular and Nondarkening Cranberry Beans (<i>Phaseolus vulgaris</i> L.) and Their Effects on Bioaccessibility, Phenolic Composition, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10448-58	5.7	28
7	Anti-inflammatory effects of phenolic-rich cranberry bean (<i>Phaseolus vulgaris</i> L.) extracts and enhanced cellular antioxidant enzyme activities in Caco-2 cells. <i>Journal of Functional Foods</i> , 2017 , 38, 675-685	5.1	25
6	Bioaccessibility, in vitro antioxidant and anti-inflammatory activities of phenolics in cooked green lentil (<i>Lens culinaris</i>). <i>Journal of Functional Foods</i> , 2017 , 32, 248-255	5.1	22
5	Lipids, tocopherols, and carotenoids in leaves of amaranth and quinoa cultivars and a new approach to overall evaluation of nutritional quality traits. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12610-9	5.7	22
4	Investigating the Phospholipid Effect on the Bioaccessibility of Rosmarinic Acid-Phospholipid Complex through a Dynamic Gastrointestinal in Vitro Model. <i>Pharmaceutics</i> , 2019 , 11,	6.4	11
3	Lipid digestion of oil-in-water emulsions stabilized with low molecular weight surfactants. <i>Food and Function</i> , 2019 , 10, 8195-8207	6.1	8
2	Reprint of Bioaccessibility, in vitro antioxidant and anti-inflammatory activities of phenolics in cooked green lentil (<i>Lens culinaris</i>) \square <i>Journal of Functional Foods</i> , 2017 , 38, 698-705	5.1	2
1	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. <i>Food Structure</i> , 2021 , 28, 100191 ³	4.3	2

