

Peter X Chen

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.

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 | 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, 100194 | 4.3 | 2 |
| 16 | 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 |
| 15 | 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 |
| 14 | 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 |
| 13 | 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 |
| 12 | Reprint of 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 , 38, 698-705 | 5.1 | 2 |
| 11 | 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 |
| 10 | 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 |
| 9 | 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 |
| 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 | 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 |
| 6 | 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 |
| 5 | 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 |
| 4 | 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 |
| 3 | 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 |
| 2 | 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 |
| 1 | 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 |

