Shridhar K Sathe

List of Publications by Year
in descending order

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110	6,847	50244	62565
papers	citations	46 h-index	80 g-index

112	112	112	4372
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Chemical Composition of Selected Edible Nut Seeds. Journal of Agricultural and Food Chemistry, 2006, 54, 4705-4714.	2.4	554
2	Functional Properties of the Great Northern Bean (Phaseolus vulgaris L.) Proteins: Emulsion, Foaming, Viscosity, and Gelation Properties. Journal of Food Science, 1981, 46, 71-81.	1.5	378
3	Functional Properties of Lupin Seed (Lupinus mutabilis) Proteins and Protein Concentrates. Journal of Food Science, 1982, 47, 491-497.	1.5	298
4	Effects of Dehulling on Phytic Acid, Polyphenols, and Enzyme Inhibitors of Dry Beans (Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.5	228
5	Functional Properties of Winged Bean [Psophocarpus tetragonolobus (L.) DC] Proteins. Journal of Food Science, 1982, 47, 503-509.	1.5	214
6	Walnuts (Juglans regia L): proximate composition, protein solubility, protein amino acid composition and proteinin vitro digestibility. Journal of the Science of Food and Agriculture, 2000, 80, 1393-1401.	1.7	209
7	ROLE OF MUSCLE PROTEINASES IN MAINTENANCE OF MUSCLE INTEGRITY AND MASS. Journal of Food Biochemistry, 1983, 7, 137-177.	1.2	206
8	Dry bean tannins: A review of nutritional implications. JAOCS, Journal of the American Oil Chemists' Society, 1985, 62, 541-549.	0.8	191
9	Ana o 1, a cashew (Anacardium occidental) allergen of the vicilin seed storage protein family. Journal of Allergy and Clinical Immunology, 2002, 110, 160-166.	1.5	166
10	Effects of food processing on the stability of food allergens. Biotechnology Advances, 2005, 23, 423-429.	6.0	164
11	Isolation, Partial Characterization and Modification of the Great Northern Bean (Phaseolus vulgaris) Tj ETQq1 1 0.784314 rgBT /Overlock	1.5	144
12	Dry Bean Protein Functionality. Critical Reviews in Biotechnology, 2002, 22, 175-223.	5.1	143
13	Ana o 3, an important cashew nut (Anacardium occidentale L.) allergen of the 2S albumin family. Journal of Allergy and Clinical Immunology, 2005, 115, 1284-1290.	1.5	119
14	Ana o 2, a Major Cashew (Anacardium occidentale L.) Nut Allergen of the Legumin Family. International Archives of Allergy and Immunology, 2003, 132, 27-39.	0.9	117
15	Epitope Mapping of a 95 kDa Antigen in Complex with Antibody by Solution-Phase Amide Backbone Hydrogen/Deuterium Exchange Monitored by Fourier Transform Ion Cyclotron Resonance Mass Spectrometry. Analytical Chemistry, 2011, 83, 7129-7136.	3.2	112
16	Detection and Stability of the Major Almond Allergen in Foods. Journal of Agricultural and Food Chemistry, 2001, 49, 2131-2136.	2.4	111
17	Biochemical Characterization of Amandin, the Major Storage Protein in Almond (Prunus dulcisL.). Journal of Agricultural and Food Chemistry, 2002, 50, 4333-4341.	2.4	110
18	Impact of γ-irradiation and thermal processing on the antigenicity of almond, cashew nut and walnut proteins. Journal of the Science of Food and Agriculture, 2004, 84, 1119-1125.	1.7	103

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19	Linear IgE epitope mapping of the English walnut (Juglans regia) major food allergen, Jug r 1. Journal of Allergy and Clinical Immunology, 2002, 109, 143-149.	1.5	98
20	Fatty Acid Composition of California Grown Almonds. Journal of Food Science, 2008, 73, C607-14.	1.5	95
21	Effects of food processing on food allergens. Molecular Nutrition and Food Research, 2009, 53, 970-978.	1.5	91
22	Effect of high pressure processing on the immunoreactivity of almond milk. Food Research International, 2014, 62, 215-222.	2.9	87
23	Effects of Roasting, Blanching, Autoclaving, and Microwave Heating on Antigenicity of Almond (Prunus dulcisL.) Proteins. Journal of Agricultural and Food Chemistry, 2002, 50, 3544-3548.	2.4	83
24	Pistachio vicilin, Pis v 3, is immunoglobulin Eâ€reactive and crossâ€reacts with the homologous cashew allergen, Ana o 1. Clinical and Experimental Allergy, 2008, 38, 1229-1238.	1.4	83
25	Functional properties of select seed flours. LWT - Food Science and Technology, 2015, 60, 325-331.	2.5	81
26	Food Allergen Epitope Mapping. Journal of Agricultural and Food Chemistry, 2018, 66, 7238-7248.	2.4	71
27	Characterization of the Soluble Allergenic Proteins of Cashew Nut (Anacardium occidentaleL.). Journal of Agricultural and Food Chemistry, 2002, 50, 6543-6549.	2.4	70
28	Food Allergy. Annual Review of Food Science and Technology, 2016, 7, 191-220.	5.1	68
29	Effects of Germination on Proteins, Raffinose Oligosaccharides, and Antinutritional Factors in the Great Northern Beans (Phaseolus vulgaris L.). Journal of Food Science, 1983, 48, 1796-1800.	1.5	66
30	Conformational epitope mapping of Pru du 6, a major allergen from almond nut. Molecular Immunology, 2013, 55, 253-263.	1.0	66
31	Quick-cooking beans (Phaseolus vulgaris L.): II. Phytates, oligosaccharides, and antienzymes. Qualitas Plantarum Plant Foods for Human Nutrition, 1980, 30, 45-52.	0.4	63
32	Investigations on Winged Bean [Psophocarpus tetragonolobus (L.) DC] Proteins and Antinutritional Factors. Journal of Food Science, 1981, 46, 1389-1393.	1.5	61
33	Dry beans ofphaseolus. A review. Part 1. Chemical composition: Proteins. Critical Reviews in Food Science and Nutrition, 1984, 20, 1-46.	1.3	60
34	Isolation and Partial Characterization of Black Gram (Phaseolus mungo L) Starch. Journal of Food Science, 1982, 47, 1524-1538.	1.5	59
35	Technology of removal of unwanted components of dry beans,. Critical Reviews in Food Science and Nutrition, 1984, 21, 263-287.	1.3	59
36	Production and Characterization of Rabbit Polyclonal Antibodies to Almond (Prunus dulcis L.) Major Storage Protein. Journal of Agricultural and Food Chemistry, 1999, 47, 4053-4059.	2.4	59

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37	Effects of Processing on Immunoreactivity of Cashew Nut (Anacardium occidentale L.) Seed Flour Proteins. Journal of Agricultural and Food Chemistry, 2008, 56, 8998-9005.	2.4	59
38	Cloning and characterization of profilin (Pru du 4), a cross-reactive almond (Prunus dulcis) allergen. Journal of Allergy and Clinical Immunology, 2006, 118, 915-922.	1.5	58
39	Freeze concentration of fruit juices. Critical Reviews in Food Science and Nutrition, 1984, 20, 173-248.	1.3	57
40	Studies on Trypsin and Chymotrypsin Inhibitory Activities, Hemagglutinating Activity, and Sugars in the Great Northern Beans (Phaseolus vulgaris L). Journal of Food Science, 1981, 46, 626-629.	1.5	55
41	Solubilization and Electrophoretic Characterization of Select Edible Nut Seed Proteins. Journal of Agricultural and Food Chemistry, 2009, 57, 7846-7856.	2.4	55
42	Dry beans ofphaseolus. A review. Part 2. Chemical composition: Carbohydrates, fiber, minerals, vitamins, and lipids. Critical Reviews in Food Science and Nutrition, 1984, 21, 41-93.	1.3	54
43	Functional Properties of Select Edible Oilseed Proteins. Journal of Agricultural and Food Chemistry, 2010, 58, 5457-5464.	2.4	52
44	Quick-cooking beans (Phaseolus vulgaris L.): I. Investigations on quality. Qualitas Plantarum Plant Foods for Human Nutrition, 1980, 30, 27-43.	0.4	49
45	Biochemical Characterization and in Vitro Digestibility of the Major Globulin in Cashew Nut (Anacardium occidentale). Journal of Agricultural and Food Chemistry, 1997, 45, 2854-2860.	2.4	48
46	Electrophoretic and Immunological Analyses of Almond (Prunus dulcisL.) Genotypes and Hybrids. Journal of Agricultural and Food Chemistry, 2001, 49, 2043-2052.	2.4	48
47	Functional Properties of Wheat-Bean Composite Flours. Journal of Food Science, 1983, 48, 1659-1662.	1.5	47
48	Ultracentrifugal and polyacrylamide gel electrophoretic studies of extractability and stability of almond meal proteins. Journal of the Science of Food and Agriculture, 1998, 78, 511-521.	1.7	47
49	Linear IgE-epitope mapping and comparative structural homology modeling of hazelnut and English walnut 11S globulins. Molecular Immunology, 2009, 46, 2975-2984.	1.0	45
50	Legumeâ€based fermented foods: Their preparation and nutritional quality. Critical Reviews in Food Science and Nutrition, 1983, 17, 335-370.	1.3	44
51	Functional Properties of Modified Black Gram (Phaseolus mungo L.) Starch. Journal of Food Science, 1982, 47, 1528-1602.	1.5	43
52	Removal of Phytate from Great Northern Beans (Phaseolus vulgaris L.) and Its Combined Density Fraction. Journal of Food Science, 1988, 53, 107-110.	1.5	43
53	Effects of pH, Temperature, and Reactant Molar Ratio onl-Leucine andd-Glucose Maillard Browning Reaction in an Aqueous System. Journal of Agricultural and Food Chemistry, 1997, 45, 3782-3787.	2.4	43
54	Solubilization, Fractionation, and Electrophoretic Characterization of Inca Peanut (Plukenetia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 T	1.4	41

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55	IDLI, AN INDIAN FERMENTED FOOD: A REVIEW. Journal of Food Quality, 1982, 5, 89-101.	1.4	39
56	Functional Properties of the Great Northern Bean (Phaseolus Vulgaris L.) Proteins. Amino Acid Composition, In Vitro Digestibility, and Application to Cookies. Journal of Food Science, 1982, 47, 8-11.	1.5	39
57	Effects of processing and storage on walnut (Juglans regia L) tannins. Journal of the Science of Food and Agriculture, 2001, 81, 1215-1222.	1.7	39
58	Antigenic Stability of Pecan [Caryaillinoinensis(Wangenh.) K. Koch] Proteins:Â Effects of Thermal Treatments and in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2006, 54, 1449-1458.	2.4	38
59	Cloning, Expression and Patient IgE Reactivity of Recombinant Pru du 6, an 11S Globulin from Almond. International Archives of Allergy and Immunology, 2011, 156, 267-281.	0.9	38
60	Effect of food matrix and processing on release of almond protein during simulated digestion. LWT - Food Science and Technology, 2014, 59, 439-447.	2.5	38
61	Dry beans ofPhaseolus:A review. Part 3. Critical Reviews in Food Science and Nutrition, 1984, 21, 137-195.	1.3	37
62	Isolation, Purification, and Biochemical Characterization of a Novel Water Soluble Protein from Inca Peanut (PlukenetiavolubilisL.). Journal of Agricultural and Food Chemistry, 2002, 50, 4906-4908.	2.4	37
63	A Sensitive and Robust Competitive Enzyme-Linked Immunosorbent Assay for Brazil Nut (Bertholletia) Tj ETQq1 1 0.784314 rgBT /Over	2.4	37
64	Cloning and Characterization of an 11S Legumin, Car i 4, a Major Allergen in Pecan. Journal of Agricultural and Food Chemistry, 2011, 59, 9542-9552.	2.4	36
65	Effect of food matrix on amandin, almond (Prunus dulcis L.) major protein, immunorecognition and recovery. LWT - Food Science and Technology, 2010, 43, 675-683.	2.5	33
66	Cloning and Characterization of 2S Albumin, Car i 1, a Major Allergen in Pecan. Journal of Agricultural and Food Chemistry, 2011, 59, 4130-4139.	2.4	31
67	Protein Solubilization. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 883-901.	0.8	30
68	Characterization of a cashew allergen, 11S globulin (Ana o 2), conformational epitope. Molecular Immunology, 2010, 47, 1830-1838.	1.0	29
69	Interrelationships between certain physical and chemical properties of dry bean (Phaseolus vulgaris) Tj ETQq1 1 0.784314 rgBT /Overl	0.4	27
70	Mapping of a conformational epitope on the cashew allergen Ana o 2: A discontinuous large subunit epitope dependent upon homologous or heterologous small subunit association. Molecular Immunology, 2010, 47, 1808-1816.	1.0	27
71	Production and analysis of recombinant tree nut allergens. Methods, 2014, 66, 34-43.	1.9	27
72	Functional Properties of Select Dry Bean Seeds and Flours. Journal of Food Science, 2018, 83, 2052-2061.	1.5	27

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73	A Murine Monoclonal Antibody Based Enzyme-Linked Immunosorbent Assay for Almond (Prunus dulcis) Tj ETQq1 1 0.784314 rgBT /O	2.4	26
74	Rapid Screening for Potential Epitopes Reactive with a Polyclonal Antibody by Solution-Phase H/D Exchange Monitored by FT-ICR Mass Spectrometry. Journal of the American Society for Mass Spectrometry, 2013, 24, 1016-1025.	1.2	25
75	Investigations of the Great Northern Bean (Phaseolus vulgaris L.) Starch: Solubility, Swelling, Interaction with Free Fatty Acids, and Alkaline Water Retention Capacity of Blends with Wheat Flours. Journal of Food Science, 1981, 46, 1914-1917.	1.5	23
76	Biochemical Characterization of Soluble Proteins in Pecan [Carya illinoinensis (Wangenh.) K. Koch]. Journal of Agricultural and Food Chemistry, 2008, 56, 8103-8110.	2.4	22
77	Interactions with 8â€Anilinonaphthaleneâ€1â€sulfonic Acid (ANS) and Surface Hydrophobicity of Black Gram (Vigna mungo) Phaseolin. Journal of Food Science, 2018, 83, 1847-1855.	1.5	22
78	Effects of the Maillard Reaction on the Immunoreactivity of Amandin in Food Matrices. Journal of Food Science, 2017, 82, 2495-2503.	1.5	21
79	Quality of a Chickpeaâ€Based High Protein Snack. Journal of Food Science, 2019, 84, 1621-1630.	1.5	21
80	Fermentation of the Great Northern Bean (Phaseolus vulgaris L.) and Rice Blends. Journal of Food Science, 1981, 46, 1374-1378.	1.5	20
81	Biochemistry of black gram(phaseolus mungoL.): A review. Critical Reviews in Food Science and Nutrition, 1982, 16, 49-114.	1.3	20
82	Biochemical and Spectroscopic Characterization of Almond and Cashew Nut Seed 11S Legumins, Amandin and Anacardein. Journal of Agricultural and Food Chemistry, 2011, 59, 386-393.	2.4	20
83	Functional Properties of the Great Northern Bean (Phaseolus vulgaris L.) Proteins: Sorption, Buffer, Ultraviolet, Dielectric, and Adhesive Properties. Journal of Food Science, 1981, 46, 1910-1913.	1.5	18
84	Epitope mapping of 7S cashew antigen in complex with antibody by solutionâ€phase H/D exchange monitored by FTâ€ICR mass spectrometry. Journal of Mass Spectrometry, 2015, 50, 812-819.	0.7	18
85	Effects of processing and storage on almond (Prunus dulcis L.) amandin immunoreactivity. Food Research International, 2017, 100, 87-95.	2.9	17
86	Isolation and Partial Characterization of an Arabinogalactan from the Great Northern Bean (Phaseolus vulgaris L.). Journal of Food Science, 1981, 46, 1276-1277.	1.5	16
87	PREPARATION AND UTILIZATION OF PROTEIN CONCENTRATES AND ISOLATES FOR NUTRITIONAL AND FUNCTIONAL IMPROVEMENT OF FOODS. Journal of Food Quality, 1981, 4, 233-245.	1.4	14
88	Thermal Aggregation of Soybean (Glycine max L.) Sulfur-rich Protein. Journal of Food Science, 1989, 54, 319-323.	1.5	14
89	Purified Starches from 18 Pulses Have Markedly Different Morphology, Oil Absorption and Water Absorption Capacities, Swelling Power, and Turbidity. Starch/Staerke, 2020, 72, 2000022.	1.1	12
90	Solubilization of California Small White Bean (Phaseolus vulgaris L.) Proteins. Journal of Food Science, 1981, 46, 952-953.	1.5	11

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91	Pistachio (Pistacia vera L.) Detection and Quantification Using a Murine Monoclonal Antibody-Based Direct Sandwich Enzyme-Linked Immunosorbent Assay. Journal of Agricultural and Food Chemistry, 2015, 63, 9139-9149.	2.4	11
92	Germination reduces black gram (Vigna mungo) and mung bean (Vigna radiata) vicilin immunoreactivity. LWT - Food Science and Technology, 2021, 135, 110217.	2.5	11
93	Objectives. Critical Reviews in Food Science and Nutrition, 1984, 20, 1-1.	1.3	10
94	Enzyme-Linked Immunosorbent Assay (ELISA) for Detection of Sulfur-Rich Protein (SRP) in Soybeans (Glycine max L.) and Certain Other Edible Plant Seeds. Journal of Agricultural and Food Chemistry, 2008, 56, 765-777.	2.4	10
95	The Role of Parental Indulgence and Economic Stress in Life Satisfaction: Differential Perceptions of Parents and Adolescents. Journal of Family Social Work, 2013, 16, 205-224.	0.8	9
96	Application of mouse monoclonal antibody (mAb) 4C10-based enzyme-linked immunosorbent assay (ELISA) for amandin detection in almond (Prunus dulcis L.) genotypes and hybrids. LWT - Food Science and Technology, 2015, 60, 535-543.	2.5	8
97	Comparison of Laboratoryâ€Developed and Commercial Monoclonal Antibodyâ€Based Sandwich Enzymeâ€Linked Immunosorbent Assays for Almond (Prunus dulcis) Detection and Quantification. Journal of Food Science, 2017, 82, 2504-2515.	1.5	8
98	Val bean (Lablab purpureus L.) proteins: composition and biochemical properties. Journal of the Science of Food and Agriculture, 2007, 87, 1539-1549.	1.7	7
99	Protein Solubility and Functionality. , 2012, , 95-124.		7
100	A Cherry Seedâ€Derived Spice, Mahleb, is Recognized by Antiâ€Almond Antibodies Including Almondâ€Allergic Patient IgE. Journal of Food Science, 2017, 82, 1786-1791.	1.5	6
101	Immunoreactivity of Biochemically Purified Amandin from Thermally Processed Almonds (Prunus) Tj ETQq1 1 0.784314 rgBT /Overloc	1.5	6
102	Effect of phenolics on amandin immunoreactivity. LWT - Food Science and Technology, 2018, 98, 515-523.	2.5	5
103	Pecan (Carya illinoinensis) detection using a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. LWT - Food Science and Technology, 2019, 116, 108516.	2.5	5
104	Effect of deglycosylation on immunoreactivity and in vitro pepsin digestibility of major cashew (Anacardium occidentale L.) allergen, Ana o 1. Journal of Food Science, 2021, 86, 1144-1152.	1.5	4
105	Recombinant Allergen Production in E. coli. Methods in Molecular Biology, 2017, 1592, 23-45.	0.4	3
106	Ultracentrifugal and polyacrylamide gel electrophoretic studies of extractability and stability of almond meal proteins. Journal of the Science of Food and Agriculture, 1998, 78, 511-521.	1.7	3
107	Walnuts (Juglans regia L): proximate composition, protein solubility, protein amino acid composition and protein in vitro digestibility. , 2000, 80, 1393.		2
108	Effects of Long-Term Frozen Storage on Electrophoretic Patterns, Immunoreactivity, and Pepsinin VitroDigestibility of Soybean (Glycine max L.) Proteins. Journal of Agricultural and Food Chemistry, 2009, 57, 1312-1318.	2.4	1

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109	Equilibrium unfolding and refolding of black gram (Vigna mungo) phaseolin. Journal of Food Biochemistry, 2018, 42, e12639.	1.2	0
110	The Effects of Processing Methods on Allergenic Properties of Food Proteins. , 0, , 309-322.		0