

# Shridhar K Sathe

## List of Publications by Citations

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111  
papers

5,610  
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43  
h-index

72  
g-index

112  
ext. papers

6,084  
ext. citations

4.5  
avg, IF

5.52  
L-index

#	Paper	IF	Citations
111	Chemical composition of selected edible nut seeds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 4705-14	5.7	432
110	Functional Properties of the Great Northern Bean ( <i>Phaseolus vulgaris</i> L.) Proteins: Emulsion, Foaming, Viscosity, and Gelation Properties. <i>Journal of Food Science</i> , <b>1981</b> , 46, 71-81	3.4	310
109	Functional Properties of Lupin Seed ( <i>Lupinus mutabilis</i> ) Proteins and Protein Concentrates. <i>Journal of Food Science</i> , <b>1982</b> , 47, 491-497	3.4	244
108	Effects of Dehulling on Phytic Acid, Polyphenols, and Enzyme Inhibitors of Dry Beans ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Food Science</i> , <b>1982</b> , 47, 1846-1850	3.4	201
107	Functional Properties of Winged Bean [ <i>Psophocarpus tetragonolobus</i> (L.) DC] Proteins. <i>Journal of Food Science</i> , <b>1982</b> , 47, 503-509	3.4	174
106	ROLE OF MUSCLE PROTEINASES IN MAINTENANCE OF MUSCLE INTEGRITY AND MASS. <i>Journal of Food Biochemistry</i> , <b>1983</b> , 7, 137-177	3.3	168
105	Walnuts ( <i>Juglans regia</i> L): proximate composition, protein solubility, protein amino acid composition and protein in vitro digestibility. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 1393-1401	4.3	165
104	Dry bean tannins: A review of nutritional implications. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>1985</b> , 62, 541-549	1.8	163
103	Effects of food processing on the stability of food allergens. <i>Biotechnology Advances</i> , <b>2005</b> , 23, 423-9	17.8	143
102	Ana o 1, a cashew ( <i>Anacardium occidentale</i> ) allergen of the vicilin seed storage protein family. <i>Journal of Allergy and Clinical Immunology</i> , <b>2002</b> , 110, 160-6	11.5	141
101	Isolation, Partial Characterization and Modification of the Great Northern Bean ( <i>Phaseolus vulgaris</i> L.) Starch. <i>Journal of Food Science</i> , <b>1981</b> , 46, 617-621	3.4	127
100	Dry bean protein functionality. <i>Critical Reviews in Biotechnology</i> , <b>2002</b> , 22, 175-223	9.4	107
99	Ana o 3, an important cashew nut ( <i>Anacardium occidentale</i> L.) allergen of the 2S albumin family. <i>Journal of Allergy and Clinical Immunology</i> , <b>2005</b> , 115, 1284-90	11.5	103
98	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. <i>Analytical Chemistry</i> , <b>2011</b> , 83, 7129-36	7.8	99
97	Ana o 2, a major cashew ( <i>Anacardium occidentale</i> L.) nut allergen of the legumin family. <i>International Archives of Allergy and Immunology</i> , <b>2003</b> , 132, 27-39	3.7	98
96	Detection and stability of the major almond allergen in foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 2131-6	5.7	95
95	Impact of Irradiation and thermal processing on the antigenicity of almond, cashew nut and walnut proteins. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 1119-1125	4.3	91

94	Biochemical characterization of amandin, the major storage protein in almond ( <i>Prunus dulcis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 4333-41	5.7	90
93	Linear IgE epitope mapping of the English walnut ( <i>Juglans regia</i> ) major food allergen, Jug r 1. <i>Journal of Allergy and Clinical Immunology</i> , <b>2002</b> , 109, 143-9	11.5	83
92	Effects of food processing on food allergens. <i>Molecular Nutrition and Food Research</i> , <b>2009</b> , 53, 970-8	5.9	78
91	Effects of roasting, blanching, autoclaving, and microwave heating on antigenicity of almond ( <i>Prunus dulcis</i> L.) proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 3544-8	5.7	75
90	Fatty acid composition of California grown almonds. <i>Journal of Food Science</i> , <b>2008</b> , 73, C607-14	3.4	73
89	Pistachio vicilin, Pis v 3, is immunoglobulin E-reactive and cross-reacts with the homologous cashew allergen, Ana o 1. <i>Clinical and Experimental Allergy</i> , <b>2008</b> , 38, 1229-38	4.1	71
88	Effect of high pressure processing on the immunoreactivity of almond milk. <i>Food Research International</i> , <b>2014</b> , 62, 215-222	7	61
87	Characterization of the soluble allergenic proteins of cashew nut ( <i>Anacardium occidentale</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6543-9	5.7	61
86	Quick-cooking beans ( <i>Phaseolus vulgaris</i> L.): II. Phytates, oligosaccharides, and antienzymes. <i>Qualitas Plantarum Plant Foods for Human Nutrition</i> , <b>1980</b> , 30, 45-52		58
85	Functional properties of select seed flours. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 325-331	5.4	57
84	Effects of Germination on Proteins, Raffinose Oligosaccharides, and Antinutritional Factors in the Great Northern Beans ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Food Science</i> , <b>1983</b> , 48, 1796-1800	3.4	57
83	Isolation and Partial Characterization of Black Gram ( <i>Phaseolus mungo</i> L) Starch. <i>Journal of Food Science</i> , <b>1982</b> , 47, 1524-1538	3.4	56
82	Production and characterization of rabbit polyclonal antibodies to almond ( <i>Prunus dulcis</i> L.) major storage protein. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 4053-9	5.7	54
81	Conformational epitope mapping of Pru du 6, a major allergen from almond nut. <i>Molecular Immunology</i> , <b>2013</b> , 55, 253-63	4.3	52
80	Cloning and characterization of profilin (Pru du 4), a cross-reactive almond ( <i>Prunus dulcis</i> ) allergen. <i>Journal of Allergy and Clinical Immunology</i> , <b>2006</b> , 118, 915-22	11.5	52
79	Dry beans of phaseolus. A review. Part 1. Chemical composition: Proteins. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1984</b> , 20, 1-46		52
78	Studies on Trypsin and Chymotrypsin Inhibitory Activities, Hemagglutinating Activity, and Sugars in the Great Northern Beans ( <i>Phaseolus vulgaris</i> L). <i>Journal of Food Science</i> , <b>1981</b> , 46, 626-629	3.4	51
77	Investigations on Winged Bean [ <i>Psophocarpus tetragonolobus</i> (L.) DC] Proteins and Antinutritional Factors. <i>Journal of Food Science</i> , <b>1981</b> , 46, 1389-1393	3.4	50

76	Solubilization and electrophoretic characterization of select edible nut seed proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 7846-56	5-7	48
75	Effects of processing on immunoreactivity of cashew nut ( <i>Anacardium occidentale</i> L.) seed flour proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8998-9005	5-7	48
74	Technology of removal of unwanted components of dry beans. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1984</b> , 21, 263-87		47
73	Biochemical Characterization and in Vitro Digestibility of the Major Globulin in Cashew Nut ( <i>Anacardium occidentale</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2854-2860	5-7	46
72	Freeze concentration of fruit juices. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1984</b> , 20, 173-248		45
71	Electrophoretic and immunological analyses of almond ( <i>Prunusdulcis</i> l.) genotypes and hybrids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 2043-52	5-7	44
70	Quick-cooking beans ( <i>Phaseolus vulgaris</i> L.): I. Investigations on quality. <i>Qualitas Plantarum Plant Foods for Human Nutrition</i> , <b>1980</b> , 30, 27-43		44
69	Food Allergy. <i>Annual Review of Food Science and Technology</i> , <b>2016</b> , 7, 191-220	14-7	43
68	Ultracentrifugal and polyacrylamide gel electrophoretic studies of extractability and stability of almond meal proteins. <i>Journal of the Science of Food and Agriculture</i> , <b>1998</b> , 78, 511-521	4-3	42
67	Linear IgE-epitope mapping and comparative structural homology modeling of hazelnut and English walnut 11S globulins. <i>Molecular Immunology</i> , <b>2009</b> , 46, 2975-84	4-3	41
66	Functional Properties of Wheat-Bean Composite Flours. <i>Journal of Food Science</i> , <b>1983</b> , 48, 1659-1662	3-4	40
65	Functional properties of select edible oilseed proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 5457-64	5-7	39
64	Dry beans of <i>Phaseolus</i> . A review. Part 2. Chemical composition: carbohydrates, fiber, minerals, vitamins, and lipids. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1984</b> , 21, 41-93		39
63	Functional Properties of Modified Black Gram ( <i>Phaseolus mungo</i> L.) Starch. <i>Journal of Food Science</i> , <b>1982</b> , 47, 1528-1602	3-4	39
62	Legume-based fermented foods: their preparation and nutritional quality. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1982</b> , 17, 335-70		37
61	Food Allergen Epitope Mapping. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 7238-7248	5-7	36
60	Removal of Phytate from Great Northern Beans ( <i>Phaseolus vulgaris</i> L.) and Its Combined Density Fraction. <i>Journal of Food Science</i> , <b>1988</b> , 53, 107-110	3-4	36
59	Functional Properties of the Great Northern Bean ( <i>Phaseolus Vulgaris</i> L.) Proteins. Amino Acid Composition, In Vitro Digestibility, and Application to Cookies. <i>Journal of Food Science</i> , <b>1982</b> , 47, 8-11	3-4	36

58	Effects of pH, Temperature, and Reactant Molar Ratio on Leucine and Glucose Maillard Browning Reaction in an Aqueous System. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 3782-3787	5-7	35
57	Antigenic stability of pecan [ <i>Carya illinoensis</i> (Wangenh.) K. Koch] proteins: effects of thermal treatments and in vitro digestion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 1449-58	5-7	35
56	A sensitive and robust competitive enzyme-linked immunosorbent assay for Brazil nut ( <i>Bertholletia excelsa</i> L.) detection. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 769-76	5-7	33
55	IDLI, AN INDIAN FERMENTED FOOD: A REVIEW. <i>Journal of Food Quality</i> , <b>1982</b> , 5, 89-101	2-7	33
54	Cloning, expression and patient IgE reactivity of recombinant Pru du 6, an 11S globulin from almond. <i>International Archives of Allergy and Immunology</i> , <b>2011</b> , 156, 267-81	3-7	32
53	Effects of processing and storage on walnut ( <i>Juglans regia</i> L) tannins. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 1215-1222	4-3	32
52	Dry beans of Phaseolus: a review. Part 3. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1984</b> , 21, 137-95		32
51	Cloning and characterization of an 11S legumin, Car i 4, a major allergen in pecan. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 9542-52	5-7	30
50	Isolation, purification, and biochemical characterization of a novel water soluble protein from Inca peanut ( <i>Plukenetia volubilis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 4906-8	5-7	29
49	Cloning and characterization of 2S albumin, Car i 1, a major allergen in pecan. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 4130-9	5-7	28
48	Effect of food matrix and processing on release of almond protein during simulated digestion. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 439-447	5-4	27
47	Effect of food matrix on amandin, almond ( <i>Prunus dulcis</i> L.) major protein, immunorecognition and recovery. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 675-683	5-4	27
46	Solubilization, fractionation, and electrophoretic characterization of Inca peanut ( <i>Plukenetia volubilis</i> L.) proteins. <i>Plant Foods for Human Nutrition</i> , <b>2012</b> , 67, 247-55	3-9	26
45	Characterization of a cashew allergen, 11S globulin (Ana o 2), conformational epitope. <i>Molecular Immunology</i> , <b>2010</b> , 47, 1830-8	4-3	26
44	Production and analysis of recombinant tree nut allergens. <i>Methods</i> , <b>2014</b> , 66, 34-43	4-6	24
43	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. <i>Molecular Immunology</i> , <b>2010</b> , 47, 1808-16	4-3	23
42	Interrelationships between certain physical and chemical properties of dry bean ( <i>Phaseolus vulgaris</i> L.). <i>Qualitas Plantarum Plant Foods for Human Nutrition</i> , <b>1984</b> , 34, 53-65		23
41	A murine monoclonal antibody based enzyme-linked immunosorbent assay for almond ( <i>Prunus dulcis</i> L.) detection. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 10823-33	5-7	20

40	Biochemical characterization of soluble proteins in pecan [ <i>Carya illinoensis</i> (Wangenh.) K. Koch]. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8103-10	5.7	20
39	Investigations of the Great Northern Bean ( <i>Phaseolus vulgaris</i> L.) Starch: Solubility, Swelling, Interaction with Free Fatty Acids, and Alkaline Water Retention Capacity of Blends with Wheat Flours. <i>Journal of Food Science</i> , <b>1981</b> , 46, 1914-1917	3.4	20
38	Rapid screening for potential epitopes reactive with a polyclonal antibody by solution-phase H/D exchange monitored by FT-ICR mass spectrometry. <i>Journal of the American Society for Mass Spectrometry</i> , <b>2013</b> , 24, 1016-25	3.5	19
37	Fermentation of the Great Northern Bean ( <i>Phaseolus vulgaris</i> L.) and Rice Blends. <i>Journal of Food Science</i> , <b>1981</b> , 46, 1374-1378	3.4	19
36	Functional Properties of Select Dry Bean Seeds and Flours. <i>Journal of Food Science</i> , <b>2018</b> , 83, 2052-2061	3.4	18
35	Biochemical and spectroscopic characterization of almond and cashew nut seed 11S legumins, amandin and anacardein. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 386-93	5.7	18
34	Biochemistry of black gram ( <i>Phaseolus mungo</i> L.): a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1982</b> , 16, 49-114		18
33	Epitope mapping of 7S cashew antigen in complex with antibody by solution-phase H/D exchange monitored by FT-ICR mass spectrometry. <i>Journal of Mass Spectrometry</i> , <b>2015</b> , 50, 812-9	2.2	17
32	Effects of the Maillard Reaction on the Immunoreactivity of Amandin in Food Matrices. <i>Journal of Food Science</i> , <b>2017</b> , 82, 2495-2503	3.4	15
31	Isolation and Partial Characterization of an Arabinogalactan from the Great Northern Bean ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Food Science</i> , <b>1981</b> , 46, 1276-1277	3.4	15
30	Functional Properties of the Great Northern Bean ( <i>Phaseolus vulgaris</i> L.) Proteins: Sorption, Buffer, Ultraviolet, Dielectric, and Adhesive Properties. <i>Journal of Food Science</i> , <b>1981</b> , 46, 1910-1913	3.4	15
29	Quality of a Chickpea-Based High Protein Snack. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1621-1630	3.4	14
28	Thermal Aggregation of Soybean ( <i>Glycine max</i> L.) Sulfur-rich Protein. <i>Journal of Food Science</i> , <b>1989</b> , 54, 319-323	3.4	14
27	PREPARATION AND UTILIZATION OF PROTEIN CONCENTRATES AND ISOLATES FOR NUTRITIONAL AND FUNCTIONAL IMPROVEMENT OF FOODS1. <i>Journal of Food Quality</i> , <b>1981</b> , 4, 233-245	2.7	13
26	Protein Solubilization. <i>JAOCs, Journal of the American Oil ChemistssSociety</i> , <b>2018</b> , 95, 883-901	1.8	12
25	Effects of processing and storage on almond ( <i>Prunus dulcis</i> L.) amandin immunoreactivity. <i>Food Research International</i> , <b>2017</b> , 100, 87-95	7	11
24	The Role of Parental Indulgence and Economic Stress in Life Satisfaction: Differential Perceptions of Parents and Adolescents. <i>Journal of Family Social Work</i> , <b>2013</b> , 16, 205-224	1.1	9
23	Enzyme-linked immunosorbent assay (ELISA) for detection of sulfur-rich protein (SRP) in soybeans ( <i>Glycine max</i> L.) and certain other edible plant seeds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 765-77	5.7	9

22	Solubilization of California Small White Bean ( <i>Phaseolus vulgaris</i> L.) Proteins. <i>Journal of Food Science</i> , <b>1981</b> , 46, 952-953	3-4	9
21	Application of mouse monoclonal antibody (mAb) 4C10-based enzyme-linked immunosorbent assay (ELISA) for amandin detection in almond ( <i>Prunus dulcis</i> L.) genotypes and hybrids. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 535-543	5-4	7
20	Pistachio ( <i>Pistacia vera</i> L.) Detection and Quantification Using a Murine Monoclonal Antibody-Based Direct Sandwich Enzyme-Linked Immunosorbent Assay. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 9139-49	5-7	7
19	Protein Solubility and Functionality <b>2012</b> , 95-124		7
18	Interactions with 8-Anilino-naphthalene-1-sulfonic Acid (ANS) and Surface Hydrophobicity of Black Gram ( <i>Vigna mungo</i> ) Phaseolin. <i>Journal of Food Science</i> , <b>2018</b> , 83, 1847-1855	3-4	5
17	Comparison of Laboratory-Developed and Commercial Monoclonal Antibody-Based Sandwich Enzyme-Linked Immunosorbent Assays for Almond ( <i>Prunus dulcis</i> ) Detection and Quantification. <i>Journal of Food Science</i> , <b>2017</b> , 82, 2504-2515	3-4	5
16	A Cherry Seed-Derived Spice, Mahleb, is Recognized by Anti-Almond Antibodies Including Almond-Allergic Patient IgE. <i>Journal of Food Science</i> , <b>2017</b> , 82, 1786-1791	3-4	5
15	Chemistry and Implications of Antinutritional Factors in Dry Beans and Pulses <b>2012</b> , 359-377		5
14	Dry beans of <i>Phaseolus</i> . A review. Part 1. Chemical composition: proteins. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1984</b> , 20, 1-46		5
13	Val bean ( <i>Lablab purpureus</i> L.) proteins: composition and biochemical properties. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 1539-1549	4-3	4
12	Pecan ( <i>Carya illinoensis</i> ) detection using a monoclonal antibody-based direct sandwich enzyme-linked immunosorbent assay. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 116, 108516	5-4	3
11	Effect of deglycosylation on immunoreactivity and in vitro pepsin digestibility of major cashew ( <i>Anacardium occidentale</i> L.) allergen, Ana o 1. <i>Journal of Food Science</i> , <b>2021</b> , 86, 1144-1152	3-4	3
10	Ultracentrifugal and polyacrylamide gel electrophoretic studies of extractability and stability of almond meal proteins <b>1998</b> , 78, 511		3
9	Purified Starches from 18 Pulses Have Markedly Different Morphology, Oil Absorption and Water Absorption Capacities, Swelling Power, and Turbidity. <i>Starch/Staerke</i> , <b>2020</b> , 72, 2000022	2-3	2
8	Germination reduces black gram ( <i>Vigna mungo</i> ) and mung bean ( <i>Vigna radiata</i> ) vicilin immunoreactivity. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 135, 110217	5-4	2
7	Immunoreactivity of Biochemically Purified Amandin from Thermally Processed Almonds ( <i>Prunus dulcis</i> L.). <i>Journal of Food Science</i> , <b>2018</b> , 83, 1805-1809	3-4	2
6	Recombinant Allergen Production in <i>E. coli</i> . <i>Methods in Molecular Biology</i> , <b>2017</b> , 1592, 23-45	1-4	1
5	Effect of phenolics on amandin immunoreactivity. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 515-523	5-4	1

- 4 Walnuts (*Juglans regia* L): proximate composition, protein solubility, protein amino acid composition and protein in vitro digestibility **2000**, 80, 1393 1
- 3 Effects of long-term frozen storage on electrophoretic patterns, immunoreactivity, and pepsin in vitro digestibility of soybean (*Glycine max* L.) proteins. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1312-8 5.7 0
- 2 The Effects of Processing Methods on Allergenic Properties of Food Proteins 309-322
- 1 Equilibrium unfolding and refolding of black gram (*Vigna mungo*) phaseolin. *Journal of Food Biochemistry*, **2018**, 42, e12639 3.3