

# Shridhar K Sathe

## 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.

111  
papers

5,610  
citations

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	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
110	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
109	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
108	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
107	Quality of a Chickpea-Based High Protein Snack. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1621-1630	3.4	14
106	Interactions with 8-Anilinoanthralene-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
105	Functional Properties of Select Dry Bean Seeds and Flours. <i>Journal of Food Science</i> , <b>2018</b> , 83, 2052-2061	3.4	18
104	Protein Solubilization. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2018</b> , 95, 883-901	1.8	12
103	Food Allergen Epitope Mapping. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 7238-7248	5.7	36
102	Equilibrium unfolding and refolding of black gram ( <i>Vigna mungo</i> ) phaseolin. <i>Journal of Food Biochemistry</i> , <b>2018</b> , 42, e12639	3.3	
101	Effect of phenolics on amandin immunoreactivity. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 515-523	5.4	1
100	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
99	Recombinant Allergen Production in <i>E. coli</i> . <i>Methods in Molecular Biology</i> , <b>2017</b> , 1592, 23-45	1.4	1
98	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
97	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
96	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
95	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

94	Food Allergy. <i>Annual Review of Food Science and Technology</i> , <b>2016</b> , 7, 191-220	14.7	43
93	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
92	Functional properties of select seed flours. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 325-331	5.4	57
91	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
90	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
89	Effect of high pressure processing on the immunoreactivity of almond milk. <i>Food Research International</i> , <b>2014</b> , 62, 215-222	7	61
88	Production and analysis of recombinant tree nut allergens. <i>Methods</i> , <b>2014</b> , 66, 34-43	4.6	24
87	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
86	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
85	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
84	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
83	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
82	Protein Solubility and Functionality <b>2012</b> , 95-124		7
81	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
80	Chemistry and Implications of Antinutritional Factors in Dry Beans and Pulses <b>2012</b> , 359-377		5
79	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
78	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
77	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

76	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
75	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
74	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
73	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
72	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
71	Functional properties of select edible oilseed proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 5457-64	5-7	39
70	Effects of food processing on food allergens. <i>Molecular Nutrition and Food Research</i> , <b>2009</b> , 53, 970-8	5-9	78
69	Effects of long-term frozen storage on electrophoretic patterns, immunoreactivity, and pepsin in vitro digestibility of soybean ( <i>Glycine max</i> L.) proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1312-8	5-7	0
68	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
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	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
65	Fatty acid composition of California grown almonds. <i>Journal of Food Science</i> , <b>2008</b> , 73, C607-14	3-4	73
64	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
63	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
62	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
61	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
60	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
59	Chemical composition of selected edible nut seeds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 4705-14	5-7	432

58	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
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	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
55	Effects of food processing on the stability of food allergens. <i>Biotechnology Advances</i> , <b>2005</b> , 23, 423-9	17.8	143
54	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
53	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
52	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
51	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
50	Dry bean protein functionality. <i>Critical Reviews in Biotechnology</i> , <b>2002</b> , 22, 175-223	9.4	107
49	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
48	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
47	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
46	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
45	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
44	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
43	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
42	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
41	Walnuts ( <i>Juglans regia</i> L): proximate composition, protein solubility, protein amino acid composition and protein in vitro digestibility <b>2000</b> , 80, 1393		1

40	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
39	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
38	Ultracentrifugal and polyacrylamide gel electrophoretic studies of extractability and stability of almond meal proteins <b>1998</b> , 78, 511		3
37	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
36	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
35	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
34	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
33	Dry bean tannins: A review of nutritional implications. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>1985</b> , 62, 541-549	1.8	163
32	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
31	Freeze concentration of fruit juices. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1984</b> , 20, 173-248		45
30	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
29	Dry beans of <i>Phaseolus</i> : a review. Part 3. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1984</b> , 21, 137-95		32
28	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
27	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
26	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		52
25	Functional Properties of Wheat-Bean Composite Flours. <i>Journal of Food Science</i> , <b>1983</b> , 48, 1659-1662	3-4	40
24	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
23	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

22	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
21	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
20	IDLI, AN INDIAN FERMENTED FOOD: A REVIEW. <i>Journal of Food Quality</i> , <b>1982</b> , 5, 89-101	2.7	33
19	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
18	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
17	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
16	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
15	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
14	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
13	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
12	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
11	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
10	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
9	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
8	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
7	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
6	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
5	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



4	PREPARATION AND UTILIZATION OF PROTEIN CONCENTRATES AND ISOLATES FOR NUTRITIONAL AND FUNCTIONAL IMPROVEMENT OF FOODS <sup>1</sup> . <i>Journal of Food Quality</i> , <b>1981</b> , 4, 233-245	2.7	13
3	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
2	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
1	The Effects of Processing Methods on Allergenic Properties of Food Proteins <sup>3</sup> 09-322		