Scott Bean

List of Publications by Citations

176 papers	5,401 citations	43 h-index	65 g-index
182 ext. papers	6,063 ext. citations	3.7 avg, IF	5.64 L-index

#	Paper	IF	Citations
176	Novel food and non-food uses for sorghum and millets. *Journal of Cereal Science*, **2006**, 44, 252-271	3.8	359
175	Structure and functional properties of sorghum starches differing in amylose content. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 6680-5	5.7	175
174	Gluten-Free Bread from Sorghum: Quality Differences Among Hybrids. *Cereal Chemistry*, **2005**, 82, 394-404	2.4	168
173	Gluten-free sorghum bread improved by sourdough fermentation: biochemical, rheological, and microstructural background. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 5137-46	5.7	157
172	Grain sorghum is a viable feedstock for ethanol production. *Journal of Industrial Microbiology and Biotechnology*, **2008**, 35, 313-320	4.2	114
171	Presence of tannins in sorghum grains is conditioned by different natural alleles of Tannin1. *Proceedings of the National Academy of Sciences of the United States of America*, **2012**, 109, 10281-6	11.5	111
170	Celiac disease: in vitro and in vivo safety and palatability of wheat-free sorghum food products. *Clinical Nutrition*, **2007**, 26, 799-805	5.9	108
169	Evaluation and characterization of forage Sorghum as feedstock for fermentable sugar production. *Applied Biochemistry and Biotechnology*, **2009**, 158, 164-79	3.2	105
168	Improved viscoelastic zein–starch doughs for leavened gluten-free breads: Their rheology and microstructure. *Journal of Cereal Science*, **2008**, 48, 755-767	3.8	98
167	Mechanism of gas cell stabilization in bread making. I. The primary gluten–starch matrix. *Journal of Cereal Science*, **2009**, 49, 32-40	3.8	90
166	Factors Impacting Ethanol Production from Grain Sorghum in the Dry-Grind Process. *Cereal Chemistry*, **2007**, 84, 130-136	2.4	88
165	Rheological study of xanthan and locust bean gum interaction in dilute solution: Effect of salt. *Food Research International*, **2007**, 40, 435-447	7	84
164	Wheat Flour Proteins as Affected by Transglutaminase and Glucose Oxidase. *Cereal Chemistry*, **2003**, 80, 52-55	2.4	80
163	Ultrafast capillary electrophoretic analysis of cereal storage proteins and its applications to protein characterization and cultivar differentiation. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 344-53	5.7	80
162	A Rapid Method for Quantitation of Insoluble Polymeric Proteins in Flour. *Cereal Chemistry*, **1998**, 75, 374-379	2.4	78
161	Effects of sorghum (Sorghum bicolor (L.) Moench) tannins on α-amylase activity and in vitro digestibility of starch in raw and processed flours. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4448-54	5.7	75
160	Association Mapping for Grain Quality in a Diverse Sorghum Collection. *Plant Genome*, **2012**, 5,	4.4	74

159	Development of a quantitative high-performance liquid chromatography-photodiode array detection measurement system for phenolic acids. *Journal of Chromatography A*, **2004**, 1038, 97-105	4.5	71
158	Ethanol and lactic acid production as affected by sorghum genotype and location. *Industrial Crops and Products*, **2003**, 18, 245-255	5.9	70
157	Faster capillary electrophoresis separation of wheat proteins through modifications to buffer composition and sample handling. *Electrophoresis*, **1998**, 19, 3190-8	3.6	69
156	Preferential binding of sorghum tannins with kafirin and the influence of tannin binding on kafirin digestibility and biodegradation. *Journal of Cereal Science*, **2007**, 46, 22-31	3.8	68
155	Ethanol production from supercritical-fluid-extrusion cooked sorghum. *Industrial Crops and Products*, **2006**, 23, 304-310	5.9	66
154	Effects of Amylose, Corn Protein, and Corn Fiber Contents on Production of Ethanol from Starch-Rich Media. *Cereal Chemistry*, **2006**, 83, 569-575	2.4	66
153	High-performance capillary electrophoresis of cereal proteins. *Journal of Chromatography A*, **1998**, 814, 25-41	4.5	64
152	Acetonitrile as a buffer additive for free zone capillary electrophoresis separation and characterization of maize (Zeamays L.) and sorghum (Sorghum bicolor L. Moench) storage proteins. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 318-27	5.7	61
151	Effect of Decorticating Sorghum on Ethanol Production and Composition of DDGS. *Cereal Chemistry* , **2006**, 83, 17-21	2.4	56
150	Evaluation of baking properties and gluten protein composition of field grown transgenic wheat lines expressing high molecular weight glutenin gene 1Ax1. *Journal of Plant Physiology*, **2001**, 158, 521-528	3.6	55
149	Characterization of sorghum grain and evaluation of sorghum flour in a Chinese egg noodle system. *Journal of Cereal Science*, **2012**, 55, 31-36	3.8	54
148	Comparison of methods for extracting kafirin proteins from sorghum distillers dried grains with solubles. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8366-72	5.7	52
147	Predicting Wheat Quality Characteristics and Functionality Using Near-Infrared Spectroscopy. *Cereal Chemistry*, **2006**, 83, 529-536	2.4	50
146	Rapid Isolation of Sorghum and Other Cereal Starches Using Sonication. *Cereal Chemistry*, **2006**, 83, 611-616	2.4	49
145	Removal of surface lipids improves the functionality of commercial zein in viscoelastic zein-starch dough for gluten-free breadmaking. *Journal of Cereal Science*, **2010**, 52, 417-425	3.8	47
144	Gluten proteins from spelt (Triticum aestivum ssp. spelta) cultivars: A rheological and size-exclusion high-performance liquid chromatography study. *Journal of Cereal Science*, **2006**, 44, 161-173	3.8	47
143	Levels of Protein and Protein Composition in Hard Winter Wheat Flours and the Relationship to Breadmaking. *Cereal Chemistry*, **2006**, 83, 418-423	2.4	47
142	Relationship of Bread Quality to Kernel, Flour, and Dough Properties. *Cereal Chemistry*, **2008**, 85, 82-91	2.4	46

141	Modulation of kernel storage proteins in grain sorghum (Sorghum bicolor (L.) Moench). *Plant Biotechnology Journal*, **2012**, 10, 533-44	11.6	45
140	Impact of different isolation procedures on the functionality of zein and kafirin. *Journal of Cereal Science*, **2011**, 54, 241-249	3.8	45
139	Interaction mechanisms of condensed tannins (proanthocyanidins) with wheat gluten proteins. *Food Chemistry*, **2018**, 245, 1154-1162	8.5	45
138	Electrophoresis of cereal storage proteins. *Journal of Chromatography A*, **2000**, 881, 23-36	4.5	44
137	Sodium dodecyl sulfate capillary electrophoresis of wheat proteins. 1. Uncoated capillaries. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 4246-55	5.7	44
136	Evaluation of the Single Kernel Characterization System (SKCS) for Measurement of Sorghum Grain Attributes. *Cereal Chemistry*, **2006**, 83, 108-113	2.4	44
135	Genetic architecture of kernel composition in global sorghum germplasm. *BMC Genomics*, **2017**, 18, 15	4.5	43
134	Development of a 96-well plate iodine binding assay for amylose content determination. *Carbohydrate Polymers*, **2015**, 115, 444-7	10.3	43
133	Impact of mashing on sorghum proteins and its relationship to ethanol fermentation. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 946-53	5.7	43
132	Evaluation of Waxy Grain Sorghum for Ethanol Production. *Cereal Chemistry*, **2011**, 88, 589-595	2.4	42
131	Comparison of Quality Characteristics and Breadmaking Functionality of Hard Red Winter and Hard Red Spring Wheat. *Cereal Chemistry*, **2006**, 83, 520-528	2.4	42
130	Characterization of waxy grain sorghum lines in relation to granule-bound starch synthase. *Euphytica*, **2005**, 144, 151-156	2.1	41
129	Adhesive Performance of Sorghum Protein Extracted from Sorghum DDGS and Flour. *Journal of Polymers and the Environment*, **2011**, 19, 755-765	4.5	40
128	Ethanol Production from Pearl Millet Using Saccharomyces cerevisiae. *Cereal Chemistry*, **2006**, 83, 127-131	2.4	40
127	Effect of Condensed Tannin Profile on Wheat Flour Dough Rheology. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7348-7356	5.7	40
126	Sorghum proteins: the concentration, isolation, modification, and food applications of kafirins. *Journal of Food Science*, **2010**, 75, R90-R104	3.4	39
125	Small-scale mashing procedure for predicting ethanol yield of sorghum grain. *Journal of Cereal Science*, **2009**, 49, 230-238	3.8	39
124	Interaction of Sorghum Tannins with Wheat Proteins and Effect on in Vitro Starch and Protein Digestibility in a Baked Product Matrix. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1234-1241	5.7	38

123	Rapid Iodine Staining Techniques for Identifying the Waxy Phenotype in Sorghum Grain and Waxy Genotype in Sorghum Pollen. *Crop Science*, **2004**, 44, 764-767	2.4	38
122	Properties of field-sprouted sorghum and its performance in ethanol production. *Journal of Cereal Science*, **2010**, 51, 374-380	3.8	37
121	Interaction Between Sorghum Protein Extraction and Precipitation Conditions on Yield, Purity, and Composition of Purified Protein Fractions. *Cereal Chemistry*, **2006**, 83, 99-107	2.4	36
120	Grain sorghum proteomics: integrated approach toward characterization of endosperm storage proteins in kafirin allelic variants. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9819-31	5.7	35
119	Investigation and optimization of the factors influencing sorghum protein extraction. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7050-4	5.7	35
118	Role of non-covalent interactions in the production of visco-elastic material from zein. *Food Chemistry*, **2014**, 147, 230-8	8.5	34
117	Effects of Growing Location and Irrigation on Attributes and Ethanol Yields of Selected Grain Sorghums. *Cereal Chemistry*, **2008**, 85, 495-501	2.4	34
116	Recent developments in high-performance capillary electrophoresis of cereal proteins. *Electrophoresis*, **2001**, 22, 1503-9	3.6	34
115	Factors Influencing the Characterization of Gluten Proteins by Size-Exclusion Chromatography and Multiangle Laser Light Scattering (SEC-MALLS). *Cereal Chemistry*, **2001**, 78, 608-618	2.4	34
114	High-throughput micro-plate HCl-vanillin assay for screening tannin content in sorghum grain. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2133-6	4.3	29
113	Comparison of Waxy vs. Nonwaxy Wheats in Fuel Ethanol Fermentation. *Cereal Chemistry*, **2009**, 86, 145-156	2.4	29
112	Composition and molecular weight distribution of carob germ protein fractions. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 7794-800	5.7	28
111	Separation and characterization of barley (Hordeum vulgare L.) hordeins by free zone capillary electrophoresis. *Electrophoresis*, **1999**, 20, 1605-12	3.6	28
110	Characterization of polymeric proteins from vitreous and floury sorghum endosperm. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 10232-9	5.7	27
109	Influence of deacetylation on the rheological properties of xanthan-guar interactions in dilute aqueous solutions. *Journal of Food Science*, **2007**, 72, C173-81	3.4	27
108	Effect of Aelia spp. and Eurygaster spp. Damage on Wheat Proteins. *Cereal Chemistry*, **2002**, 79, 801-805	2.4	27
107	Effect of HPMC on the quality of wheat-free bread made from carob germ flour-starch mixtures. *Journal of Food Science*, **2012**, 77, C684-9	3.4	26
106	Physical and biochemical properties of maize hardness and extrudates of selected hybrids. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4260-9	5.7	25

105	The role of arbuscular mycorrhizal fungi in grain production and nutrition of sorghum genotypes: Enhancing sustainability through plant-microbial partnership. *Agriculture, Ecosystems and Environment*, **2016**, 233, 432-440	5.7	25
104	Estimating the relative effects of the endosperm traits of waxy and high protein digestibility on yield in grain sorghum. *Field Crops Research*, **2012**, 139, 57-62	5.5	24
103	Separation of Water-Soluble Proteins from Cereals by High-Performance Capillary Electrophoresis (HPCE). *Cereal Chemistry*, **2003**, 80, 505-510	2.4	24
102	Separation of kafirins on surface porous reversed-phase high-performance liquid chromatography columns. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 85-91	5.7	23
101	Phenolics in the bran of waxy wheat and triticale lines. *Journal of Cereal Science*, **2010**, 52, 509-515	3.8	23
100	Rheological studies utilizing various lots of zein in N,N-dimethylformamide solutions. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 9050-5	5.7	23
99	Changes in protein and starch digestibility in sorghum flour during heat-moisture treatments. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4770-4779	4.3	22
98	Effect of nitrogen fertilization and cover cropping systems on sorghum grain characteristics. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5715-9	5.7	22
97	Separation of Wheat Proteins by Two-Dimensional Reversed-Phase High-Performance Liquid Chromatography Plus Free Zone Capillary Electrophoresis. *Cereal Chemistry*, **1997**, 74, 758-765	2.4	22
96	Assessing Fermentation Quality of Grain Sorghum for Fuel Ethanol Production Using Rapid Visco-Analyzer. *Cereal Chemistry*, **2008**, 85, 830-836	2.4	22
95	Heat Coagulation of Wheat Flour Albumins and Globulins, their Structure and Temperature Fractionation. *Journal of Cereal Science*, **1995**, 22, 237-249	3.8	22
94	Dough rheology and wet milling of hard waxy wheat flours. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7030-8	5.7	21
93	Impact of differing population levels of Rhyzopertha dominica (F.) on milling and physicochemical properties of sorghum kernel and flour. *Journal of Stored Products Research*, **2008**, 44, 322-327	2.5	21
92	High-performance capillary electrophoresis of meat, dairy, and cereal proteins. *Electrophoresis*, **2001**, 22, 4207-15	3.6	21
91	Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil. *LWT - Food Science and Technology*, **2021**, 136, 110297	5.4	21
90	Camelina protein adhesives enhanced by polyelectrolyte interaction for plywood applications. *Industrial Crops and Products*, **2018**, 124, 343-352	5.9	20
89	Analyses of sorghum [Sorghum bicolor (L.) Moench] lines and hybrids in response to early-season planting and cool conditions. *Canadian Journal of Plant Science*, **2013**, 93, 773-784	1	19
88	Variability in tannin content, chemistry and activity in a diverse group of tannin containing sorghum cultivars. *Journal of the Science of Food and Agriculture*, **2013**, 93, 1233-41	4.3	19

87	Sorghum Protein Extraction by Sonication and Its Relationship to Ethanol Fermentation. *Cereal Chemistry*, **2008**, 85, 837-842	2.4	19
86	Water deficit and heat stress induced alterations in grain physico-chemical characteristics and micronutrient composition in field grown grain sorghum. *Journal of Cereal Science*, **2019**, 86, 124-131	3.8	18
85	Impacts of Kafirin Allelic Diversity, Starch Content, and Protein Digestibility on Ethanol Conversion Efficiency in Grain Sorghum. *Cereal Chemistry*, **2014**, 91, 218-227	2.4	18
84	Effect of Salt and Ethanol Addition on Zein-Starch Dough and Bread Quality. *Journal of Food Science* , **2017**, 82, 613-621	3.4	17
83	Factors Affecting the Alkaline Cooking Performance of Selected Corn and Sorghum Hybrids. *Cereal Chemistry*, **2010**, 87, 524-531	2.4	17
82	Ethanol-Production Performance of Ozone-Treated Tannin Grain Sorghum Flour. *Cereal Chemistry*, **2012**, 89, 30-37	2.4	17
81	Genetic Analysis of Kafirins and Their Phenotypic Correlations with Feed Quality Traits, In Vitro Digestibility, and Seed Weight in Grain Sorghum. *Cereal Chemistry*, **2001**, 78, 412-416	2.4	17
80	Allelochemicals targeted to balance competing selections in African agroecosystems. *Nature Plants* , **2019**, 5, 1229-1236	11.5	17
79	Relationship Between Single Wheat Kernel Particle-Size Distribution and Perten SKCS 4100 Hardness Index. *Cereal Chemistry*, **2007**, 84, 567-575	2.4	16
78	Evaluation of ethanol-based extraction conditions of sorghum bran bioactive compounds with downstream anti-proliferative properties in human cancer cells. *Heliyon*, **2019**, 5, e01589	3.6	15
77	Antioxidant Characteristics and Identification of Peptides from Sorghum Kafirin Hydrolysates. *Journal of Food Science*, **2019**, 84, 2065-2076	3.4	15
76	Sorghum and maize **2008**, 101-118		15
75	Use of near-isogenic wheat lines to determine the glutenin composition and functionality requirements for flour tortillas. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 179-84	5.7	15
74	Pretreatment and Enzymatic Hydrolysis of Sorghum Bran. *Cereal Chemistry*, **2007**, 84, 61-66	2.4	15
73	Advancing provitamin A biofortification in sorghum: Genome-wide association studies of grain carotenoids in global germplasm. *Plant Genome*, **2020**, 13, e20013	4.4	14
72	Evaluation of sorghum flour as extender in plywood adhesives for sprayline coaters or foam extrusion. *Industrial Crops and Products*, **2011**, 34, 1168-1172	5.9	14
71	Sorghum starch properties as affected by growing season, hybrid, and kernel maturity. *Journal of Cereal Science*, **2017**, 74, 127-135	3.8	13
70	Hempseed as a nutritious and healthy human food or animal feed source: a review. *International Journal of Food Science and Technology*, **2021**, 56, 530-543	3.8	12

69	Impacts of Fungal Stalk Rot Pathogens on Physicochemical Properties of Sorghum Grain. *Plant Disease*, **2017**, 101, 2059-2065	1.5	11
68	Pre-Cooked Fiber-Enriched Wheat Flour Obtained by Extrusion: Rheological and Functional Properties. *International Journal of Food Properties*, **2009**, 12, 27-44	3	11
67	Effects of overexpression of high molecular weight glutenin subunit 1Dy10 on wheat tortilla properties. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6318-26	5.7	11
66	Classification of Dry-Milled Maize Grit Yield Groups Using Quadratic Discriminant Analysis and Decision Tree Algorithm. *Cereal Chemistry*, **2007**, 84, 152-161	2.4	11
65	Ultrastructure of Consecutively Extracted and Flocculated Gliadins and Glutenins. *Journal of Cereal Science*, **1998**, 27, 27-36	3.8	11
64	The Effects of Egg and Diacetyl Tartaric Acid Esters of Monoglycerides Addition on Storage Stability, Texture, and Sensory Properties of Gluten-Free Sorghum Bread. *Journal of Food Science*, **2017**, 82, 194-201	3.4	10
63	Genome-Wide Association Mapping of Grain Mold Resistance in the US Sorghum Association Panel. *Plant Genome*, **2019**, 12, 180070	4.4	10
62	Evaluating effects of deficit irrigation strategies on grain sorghum attributes and biofuel production. *Journal of Cereal Science*, **2018**, 79, 13-20	3.8	10
61	Optimizing Quantitative Reproducibility in High-Performance Capillary Electrophoresis (HPCE) Separations of Cereal Proteins. *Cereal Chemistry*, **2001**, 78, 530-537	2.4	10
60	Moisture effects on robustness of sorghum grain protein near-infrared spectroscopy calibration. *Cereal Chemistry*, **2019**, 96, 678-688	2.4	9
59	Application of acetate buffer in pH adjustment of sorghum mash and its influence on fuel ethanol fermentation. *Journal of Industrial Microbiology and Biotechnology*, **2009**, 36, 75-85	4.2	9
58	Structure and Composition of the Sorghum Grain. *Agronomy*, **2016**,	0.8	9
57	Starch and Protein Chemistry and Functional Properties **2019**, 131-170		9
56	Sorghum Protein Structure and Chemistry: Implications for Nutrition and Functionality. *ACS Symposium Series*, **2011**, 131-147	0.4	8
55	Evaluation of adhesive performance of a mixture of soy, sorghum and canola proteins. *Industrial Crops and Products*, **2020**, 157, 112898	5.9	8
54	Analysis of corn and sorghum flour mixtures using laser-induced breakdown spectroscopy. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1076-1084	4.3	8
53	The effect of genotype and traditional food processing methods on in-vitro protein digestibility and micronutrient profile of sorghum cooked products. *PLoS ONE*, **2018**, 13, e0203005	3.7	8
52	Genetic Basis of Protein Digestibility in Grain Sorghum. *Crop Science*, **2018**, 58, 2183-2199	2.4	8

51	Separation of alcohol soluble sorghum proteins using non-porous cation-exchange columns. *Journal of Chromatography A*, **2012**, 1230, 48-53	4.5	7
50	Registration of 40 Converted Germplasm Sources from the Reinstated Sorghum Conversion Program. *Journal of Plant Registrations*, **2016**, 10, 57-61	0.7	7
49	Influence of Genotype Location Interaction on Grain Sorghum Grain Chemistry and Digestibility. *Agronomy Journal*, **2018**, 110, 1681-1688	2.2	6
48	Assessing the influence of farm fertility amendments, field management, and sorghum genotypes on soil microbial communities and grain quality. *Applied Soil Ecology*, **2017**, 119, 367-374	5	6
47	Alkaline extraction of phenolic compounds from intact sorghum kernels. *International Journal of Food Science and Technology*, **2012**, 47, 2671-2675	3.8	6
46	Functionality of gliadin proteins in wheat flour tortillas. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1600-5	5.7	6
45	Yield and morpho-agronomical evaluation of food-grade white sorghum hybrids grown in Southern Italy. *Journal of Plant Interactions*, **2012**, 7, 341-347	3.8	6
44	Use of SDS to Extract Sorghum and Maize Proteins for Free Zone Capillary Electrophoresis (FZCE) Analysis. *Cereal Chemistry*, **2001**, 78, 84-87	2.4	6
43	Quantifying the agronomic performance of new grain sorghum hybrids for enhanced early-stage chilling tolerance. *Field Crops Research*, **2020**, 258, 107955	5.5	6
42	Registration of R.LBK1 and R.LBK2 Sorghum Germplasm with Resistance to the Sugarcane Aphid [Melanaphis sacchari (Zehntner)]. *Journal of Plant Registrations*, **2019**, 13, 91-95	0.7	5
41	Isolation and Characterization of Protein Fractions Isolated from Camelina Meal. *Transactions of the ASABE*, **2014**, 169-178	0.9	5
40	Impact of Thiocyanate Salts on Physical, Thermal, and Rheological Properties of Zein Films. *Cereal Chemistry*, **2013**, 90, 204-210	2.4	5
39	Improved Characterization of Sorghum Tannins Using Size-Exclusion Chromatography. *Cereal Chemistry*, **2009**, 86, 369-371	2.4	5
38	Development of Tribolium castaneum (Herbst) (Coleoptera: Tenebrionidae) on sorghum milling fractions. *Journal of Stored Products Research*, **2020**, 87, 101606	2.5	4
37	Structure and chemistry of sorghum grain. *Burleigh Dodds Series in Agricultural Science*, **2018**, 3-30	2	4
36	Ethanol from grain crops. **2010**, 84-103		4
35	An improved method for extraction of sorghum polymeric protein complexes. *Journal of Cereal Science*, **2020**, 91, 102876	3.8	4
34	Zein functionality in viscoelastic dough for baked food products. *Journal of Cereal Science*, **2021**, 100, 103270	3.8	4

33	Development of Rhyzopertha dominica (Coleoptera: Bostrychidae) on sorghum: Quality characteristics and varietal susceptibility. *Journal of Stored Products Research*, **2020**, 87, 101569	2.5	4
32	Identification of variant kafirin alleles associated with protein digestibility in grain sorghum. *Crop Science*, **2020**, 60, 2467-2478	2.4	3
31	Capillary Electrophoresis as a Tool for Evaluating Lactic Acid Production from Sorghum. *Cereal Chemistry*, **2009**, 86, 117-121	2.4	3
30	Capillary electrophoresis for monitoring dityrosine and 3-bromotyrosine synthesis. *Journal of Chromatography A*, **2006**, 1103, 368-71	4.5	3
29	Evaluation of Novel Precast SDS-PAGE Gels for Separation of Sorghum Proteins. *Cereal Chemistry*, **2003**, 80, 500-504	2.4	3
28	Influence of Salts and Aggregation of Gluten Proteins on Reduction and Extraction of High Molecular Weight Glutenin Subunits of Wheat. *Cereal Chemistry*, **1998**, 75, 75-79	2.4	3
27	Chemical Composition, Fatty Acid and Mineral Content of Food-Grade White, Red and Black Sorghum Varieties Grown in the Mediterranean Environment.. *Foods*, **2022**, 11,	4.9	3
26	WHEAT QUALITY AND WHEAT VARIETAL IDENTIFICATION **2005**, 293-297		3
25	Registration of the sorghum nested association mapping (NAM) population in RTx430 background. *Journal of Plant Registrations*, **2021**, 15, 395-402	0.7	3
24	Comparison of extraction methods for isolating kafirin protein from food grade sorghum flour. *Australian Journal of Crop Science*, **2019**, 1297-1304	0.5	3
23	Factors Influencing Zein-Whole Sorghum Flour Dough Formation and Bread Quality. *Journal of Food Science*, **2019**, 84, 3522-3534	3.4	3
22	Qualitative and Quantitative Analysis of Sorghum Grain Composition Including Protein and Tannins Using ATR-FTIR Spectroscopy. *Food Analytical Methods*, **2021**, 14, 268-279	3.4	3
21	Modification of zein dough functionality using kafirin as a coprotein. *Food Chemistry*, **2021**, 131547	8.5	2
20	PCR amplification and DNA sequencing of high molecular weight glutenin subunits 43 and 44 from Triticum tauschii accession TA2450. *Special Publication - Royal Society of Chemistry*,105-108	0.1	2
19	Structure and Composition of the Sorghum Grain. *Agronomy*, **2019**, 173-214	0.8	2
18	Analysis of sorghum content in corn–sorghum flour bioethanol feedstock by near infrared spectroscopy. *Journal of Near Infrared Spectroscopy*, **2020**, 28, 267-274	1.5	1
17	Composition, functional components, and physical characteristics of grain from staygreen and senescent sorghum lines grown under variable water availability. *Cereal Chemistry*, **2018**, 95, 634-645	2.4	1
16	Sorghum and Millet Proteins **2015**, 323-359		1

15	Comparative evaluation of physicochemical and fermentative responses of three sorghum varieties from dryland and irrigated land and the properties of proteins from distillers grains. *Journal of Cereal Science*, **2022**, 104, 103432	3.8	1
14	Optimization of camelina gum isolation from bran and protein extraction using decortication. *Journal of Agriculture and Food Research*, **2021**, 6, 100223	2.6	1
13	Near Infrared Spectroscopic Evaluation of Starch Properties of Diverse Sorghum Populations. *Processes*, **2021**, 9, 1942	2.9	1
12	Registration of Nine Grain Sorghum Seed Parent (A/B) Lines. *Journal of Plant Registrations*, **2015**, 9, 244-248	0.7	1
11	Extended multiplicative signal correction to improve prediction accuracy of protein content in weathered sorghum grain samples. *Cereal Chemistry*, **2020**, 97, 1066-1074	2.4	1
10	Fuel ethanol production from starchy grain and other crops: An overview on feedstocks, affecting factors, and technical advances. *Renewable Energy*, **2022**, 188, 223-239	8.1	1
9	Effects of protein digestion on in vitro digestibility of starch in sorghum differing in endosperm hardness and flour particle size.. *Food Chemistry*, **2022**, 383, 132635	8.5	1
8	Low-temperature tolerance of maize and sorghum seedlings grown under the same environmental conditions. *Journal of Crop Improvement*, **2019**, 33, 287-305	1.4	0
7	Water-Soluble Sugars of Pedigreed Sorghum Mutant Stalks and Their Recovery after Pretreatment. *Applied Sciences (Switzerland)*, **2020**, 10, 5472	2.6	0
6	Registration of Six Grain Sorghum Pollinator (R) Lines. *Journal of Plant Registrations*, **2019**, 13, 113-117	0.7	0
5	Performance of grain sorghum hybrids resistant to acetolactate synthase and acetyl coenzyme-A carboxylase inhibitor herbicides. *Crop Science*, **2021**, 61, 896-916	2.4	0
4	Enhancing Sorghum Yield Through Efficient Use of Nitrogen - Challenges and Opportunities.. *Frontiers in Plant Science*, **2022**, 13, 845443	6.2	0
3	Genetic control of source-sink relationships in grain sorghum.. *Planta*, **2022**, 255, 40	4.7	
2	Identification of gluten-like proteins in selected pod bearing leguminous tree seeds. *PLoS ONE*, **2021**, 16, e0249427	3.7	
1	Registration of 17 Sorghum Pollinator Germplasm Lines Resistant to Acetolactate Synthase (ALS) Inhibitor Herbicides. *Journal of Plant Registrations*, **2019**, 13, 212-216	0.7	