

Vijay Jayasena

List of Publications by Year in descending order

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Version: 2024-02-01

42
papers

1,610
citations

257101

24
h-index

301761

39
g-index

48
all docs

48
docs citations

48
times ranked

2185
citing authors

#	ARTICLE	IF	CITATIONS
1	The role of dietary coconut for the prevention and treatment of Alzheimer's disease: potential mechanisms of action. <i>British Journal of Nutrition</i> , 2015, 114, 1-14.	1.2	160
2	Â°BRIX/ACID RATIO AS A PREDICTOR OF CONSUMER ACCEPTABILITY OF CRIMSON SEEDLESS TABLE GRAPES. <i>Journal of Food Quality</i> , 2008, 31, 736-750.	1.4	121
3	Gelling Properties of Chia Seed and Flour. <i>Journal of Food Science</i> , 2014, 79, E859-66.	1.5	99
4	Phytochemical composition and bioactivities of lupin: a review. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2004-2012.	1.3	98
5	The influences of genotype, environment, and genotypeÃ—environment interaction on wheat quality. <i>Australian Journal of Agricultural Research</i> , 2008, 59, 95.	1.5	81
6	Effects of lupin-enriched foods on body composition and cardiovascular disease risk factors: a 12-month randomized controlled weight loss trial. <i>International Journal of Obesity</i> , 2011, 35, 810-819.	1.6	74
7	Carob Kibble: A Bioactiveâ€™Rich Food Ingredient. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 63-72.	5.9	70
8	DEVELOPMENT AND QUALITY EVALUATION OF HIGHâ€™PROTEIN AND HIGHâ€™DIETARYâ€™FIBER PASTA USING LUPIN FLOUR. <i>Journal of Texture Studies</i> , 2012, 43, 153-163.	1.1	58
9	The effects of lupin (<i>Lupinus angustifolius</i>) addition to wheat bread on its nutritional, phytochemical and bioactive composition and protein quality. <i>Food Research International</i> , 2015, 76, 58-65.	2.9	51
10	A review on global metal accumulatorsâ€™ mechanism, enhancement, commercial application, and research trend. <i>Environmental Science and Pollution Research</i> , 2019, 26, 26449-26471.	2.7	51
11	The effects of banana ripeness on quality indices for puree production. <i>LWT - Food Science and Technology</i> , 2017, 80, 10-18.	2.5	49
12	Effect of Germination on the Nutritional and Protein Profile of Australian Sweet Lupin (<i>Lupinus angustifolius</i> L.). <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 621-626.	0.2	48
13	Functional properties of protein isolate obtained from physic nut (<i>Jatropha curcas</i> L.) seed cake. <i>Food Science and Biotechnology</i> , 2011, 20, 29-37.	1.2	43
14	EFFECT OF LUPIN FLOUR SUBSTITUTION ON THE QUALITY AND SENSORY ACCEPTABILITY OF INSTANT NOODLES. <i>Journal of Food Quality</i> , 2010, 33, 709-727.	1.4	40
15	Mechanisms of oil uptake during deep frying and applications of predrying and hydrocolloids in reducing fat content of chips. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1661-1670.	1.3	40
16	THE DEVELOPMENT AND SENSORY ACCEPTABILITY OF LUPINâ€™BASED TOFU. <i>Journal of Food Quality</i> , 2010, 33, 85-97.	1.4	36
17	Sonocrystallisation of lactose in concentrated whey. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 2117-2121.	3.8	34
18	Effects of Chia Flour Incorporation on the Nutritive Quality and Consumer Acceptance of Chips. <i>Journal of Food Research</i> , 2012, 1, 85.	0.1	32

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19	Omega-3 Fatty Acid Profile of Eggs from Laying Hens Fed Diets Supplemented with Chia, Fish Oil, and Flaxseed. <i>Journal of Food Science</i> , 2015, 80, S180-7.	1.5	32
20	The effects of bread-making process factors on Australian sweet lupin-wheat bread quality characteristics. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2373-2381.	1.3	31
21	Process optimization of polyphenol extraction from carob (<i>Ceratonia siliqua</i>) kibbles using microwave-assisted technique. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13450.	0.9	31
22	Effect of lupin flour incorporation on the physical and sensory properties of muffins. <i>Quality Assurance and Safety of Crops and Foods</i> , 2012, 4, 41-49.	1.8	30
23	Total Phenolic and Phytosterol Compounds and the Radical Scavenging Activity of Germinated Australian Sweet Lupin Flour. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 352-357.	1.4	30
24	Effects of lupin incorporation on the physical properties and stability of bioactive constituents in muffins. <i>International Journal of Food Science and Technology</i> , 2015, 50, 103-110.	1.3	26
25	Effect of extraction method and ripening stage on banana peel pigments. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1449-1456.	1.3	26
26	Role of phenolic acid, tannins, stilbenes, lignans and flavonoids in human health – a review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6326-6335.	1.3	25
27	Review on essential oils, chemical composition, extraction, and utilization of some conifers in Northwestern Himalayas. <i>Phytotherapy Research</i> , 2020, 34, 2889-2910.	2.8	22
28	Isolation and foaming functionality of acid-soluble protein from lupin (<i>Lupinus angustifolius</i>) kernels. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3755-3762.	1.7	21
29	The effect of ethephon and clone on physical characteristics and sensory quality of Crimson Seedless table grapes after 1-month storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 409-414.	1.3	17
30	Optimization of formulation and process of Australian sweet lupin (ASL)-wheat bread. <i>LWT - Food Science and Technology</i> , 2015, 61, 359-367.	2.5	17
31	Development of a fermented product with higher phenolic compounds and lower anti-nutritional factors from germinated lupin (<i>Lupinus angustifolius</i> L.). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13843.	0.9	16
32	The relative feeding value of a new pasture legume, eastern star clover (<i>Trifolium dasyurum</i>), compared with subterranean clover (<i>Trifolium subterraneum</i>). <i>Australian Journal of Agricultural Research</i> , 2005, 56, 637.	1.5	14
33	Effect of cultivar, cultivation year and dehulling on raffinose family oligosaccharides in Australian sweet lupin (<i>Lupinus angustifolius</i> L.). <i>International Journal of Food Science and Technology</i> , 2016, 51, 1386-1392.	1.3	13
34	Effects of food gums and pre-drying on fat content of fabricated fried chips. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1544-1550.	1.3	13
35	Nutritional Value, Health-promoting Benefits and Food Application of Sea Buckthorn. <i>Food Reviews International</i> , 2023, 39, 2122-2137.	4.3	13
36	Addition of enzymes complex during olive oil extraction improves oil recovery and bioactivity of Western Australian Frantoio olive oil. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1222-1228.	1.3	8

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37	A role of sea buckthorn on Alzheimer's disease. International Journal of Food Science and Technology, 2020, 55, 3073-3081.	1.3	8
38	Novel Exopolysaccharide Produced from Fermented Bamboo Shoot-Isolated Lactobacillus Fermentum. Polymers, 2020, 12, 1531.	2.0	8
39	Calcium, Iron, and Zinc Bioaccessibilities of Australian Sweet Lupin (<i>Lupinus angustifolius</i> L.) Cultivars. Journal of Agricultural and Food Chemistry, 2017, 65, 4722-4727.	2.4	6
40	Cultivation practice on nitrate, lead and cadmium contents of vegetables and potential health risks in children. International Journal of Vegetable Science, 2019, 25, 514-528.	0.6	3
41	QUALITY AND SENSORY EVALUATIONS OF TEMPE PREPARED FROM VARIOUS PARTICLE SIZES OF LUPIN BEANS. Jurnal Teknologi Dan Industri Pangan, 2013, 24, 209-214.	0.1	3
42	Effect of growing location, malaxation duration and citric acid treatment on the quality of olive oil. Journal of the Science of Food and Agriculture, 2013, 93, 1272-1277.	1.7	2