

# 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  | Nutritional Value, Health-promoting Benefits and Food Application of Sea Buckthorn. <i>Food Reviews International</i> , 2023, 39, 2122-2137.   | 4.3 | 13        |
| 2  | 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        |
| 3  | 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        |
| 4  | 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        |
| 5  | 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        |
| 6  | A role of sea buckthorn on Alzheimer's disease. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3073-3081.   | 1.3 | 8         |
| 7  | Novel Exopolysaccharide Produced from Fermented Bamboo Shoot-Isolated <i>Lactobacillus Fermentum</i> . <i>Polymers</i> , 2020, 12, 1531.   | 2.0 | 8         |
| 8  | A review on global metal accumulators' mechanism, enhancement, commercial application, and research trend. <i>Environmental Science and Pollution Research</i> , 2019, 26, 26449-26471.  | 2.7 | 51        |
| 9  | Cultivation practice on nitrate, lead and cadmium contents of vegetables and potential health risks in children. <i>International Journal of Vegetable Science</i> , 2019, 25, 514-528.  | 0.6 | 3         |
| 10 | 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        |
| 11 | 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        |
| 12 | 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        |
| 13 | Calcium, Iron, and Zinc Bioaccessibilities of Australian Sweet Lupin ( <i>Lupinus angustifolius</i> L.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4722-4727.  | 2.4 | 6         |
| 14 | 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        |
| 15 | 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        |
| 16 | Carob Kibble: A Bioactive-Rich Food Ingredient. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 63-72.  | 5.9 | 70        |
| 17 | Phytochemical composition and bioactivities of lupin: a review. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2004-2012.   | 1.3 | 98        |
| 18 | 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       |

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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 | 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        |
| 21 | 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        |
| 22 | 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        |
| 23 | 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        |
| 24 | Gelling Properties of Chia Seed and Flour. <i>Journal of Food Science</i> , 2014, 79, E859-66.   | 1.5 | 99        |
| 25 | Sonocrystallisation of lactose in concentrated whey. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 2117-2121.   | 3.8 | 34        |
| 26 | 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        |
| 27 | Effect of growing location, malaxation duration and citric acid treatment on the quality of olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1272-1277.  | 1.7 | 2         |
| 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 | QUALITY AND SENSORY EVALUATIONS OF TEMPE PREPARED FROM VARIOUS PARTICLE SIZES OF LUPIN BEANS. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2013, 24, 209-214.   | 0.1 | 3         |
| 30 | 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        |
| 31 | 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        |
| 32 | DEVELOPMENT AND QUALITY EVALUATION OF HIGH-PROTEIN AND HIGH-DIETARY-FIBER PASTA USING LUPIN FLOUR. <i>Journal of Texture Studies</i> , 2012, 43, 153-163.  | 1.1 | 58        |
| 33 | 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         |
| 34 | 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        |
| 35 | 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        |
| 36 | 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        |

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|----|---|-----|-----------|
| 37 | THE DEVELOPMENT AND SENSORY ACCEPTABILITY OF LUPIN-BASED TOFU. Journal of Food Quality, 2010, 33, 85-97.  | 1.4 | 36        |
| 38 | EFFECT OF LUPIN FLOUR SUBSTITUTION ON THE QUALITY AND SENSORY ACCEPTABILITY OF INSTANT NOODLES. Journal of Food Quality, 2010, 33, 709-727.   | 1.4 | 40        |
| 39 | The effect of ethephon and clone on physical characteristics and sensory quality of Crimson Seedless table grapes after 1-month storage. International Journal of Food Science and Technology, 2009, 44, 409-414.                       | 1.3 | 17        |
| 40 | The influences of genotype, environment, and genotype-environment interaction on wheat quality. Australian Journal of Agricultural Research, 2008, 59, 95.  | 1.5 | 81        |
| 41 | BRIX/ACID RATIO AS A PREDICTOR OF CONSUMER ACCEPTABILITY OF CRIMSON SEEDLESS TABLE GRAPES. Journal of Food Quality, 2008, 31, 736-750.  | 1.4 | 121       |
| 42 | The relative feeding value of a new pasture legume, eastern star clover ( <i>Trifolium dasyurum</i> ), compared with subterranean clover ( <i>Trifolium subterraneum</i> ). Australian Journal of Agricultural Research, 2005, 56, 637. | 1.5 | 14        |