

Conrad O Perera

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.

85
papers

3,275
citations

31
h-index

56
g-index

87
ext. papers

3,711
ext. citations

5.4
avg, IF

5.45
L-index

#	Paper	IF	Citations
85	Propolis of stingless bees for the development of novel functional food and nutraceutical ingredients: A systematic scoping review of the experimental evidence. <i>Journal of Functional Foods</i> , 2022 , 88, 104902	5.1	3
84	The Potential Use of Propolis as a Primary or an Adjunctive Therapy in Respiratory Tract-Related Diseases and Disorders: A Systematic Scoping Review.. <i>Biomedicine and Pharmacotherapy</i> , 2022 , 146, 112595	7.5	1
83	Ultrasound assisted extraction and quantification of targeted bioactive compounds of <i>Centella asiatica</i> (Gotu Kola) by UHPLC-MS/MS MRM tandem mass spectroscopy. <i>Food Chemistry</i> , 2022 , 371, 131187	8.5	1
82	Electrospinning in Food Processing 2022 , 145-163		
81	Ultrasound as a pre-treatment for extraction of bioactive compounds and food safety: A review. <i>LWT - Food Science and Technology</i> , 2021 , 142, 111114	5.4	10
80	Antiviral, Antibacterial, Antifungal, and Antiparasitic Properties of Propolis: A Review. <i>Foods</i> , 2021 , 10,	4.9	13
79	Propolis in Metabolic Syndrome and Its Associated Chronic Diseases: A Narrative Review. <i>Antioxidants</i> , 2021 , 10,	7.1	9
78	Can Propolis Be a Useful Adjuvant in Brain and Neurological Disorders and Injuries? A Systematic Scoping Review of the Latest Experimental Evidence. <i>Biomedicines</i> , 2021 , 9,	4.8	2
77	Technology of Processing of Horticultural Crops 2019 , 299-351		
76	Assessment of Bioactive Potential of Aqueous Protein Extracts from Diatoms <i>Nitzschia laevis</i> , <i>Spirulina platensis</i> , and <i>Chlorella vulgaris</i> . <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 177-193	1.6	2
75	Lipid oxidation and vitamin D3 degradation in simulated whole milk powder as influenced by processing and storage. <i>Food Chemistry</i> , 2018 , 261, 149-156	8.5	14
74	Identification of Vitamin D3 Oxidation Products Using High-Resolution and Tandem Mass Spectrometry. <i>Journal of the American Society for Mass Spectrometry</i> , 2018 , 29, 1442-1455	3.5	7
73	Production of bioactive proteins and peptides from the diatom <i>Nitzschia laevis</i> and comparison of their in vitro antioxidant activities with those from <i>Spirulina platensis</i> and <i>Chlorella vulgaris</i> . <i>International Journal of Food Science and Technology</i> , 2018 , 53, 676-682	3.8	20
72	<i>Centella asiatica</i> (Gotu kola) as a neuroprotectant and its potential role in healthy ageing. <i>Trends in Food Science and Technology</i> , 2018 , 79, 88-97	15.3	20
71	Fabrication of Functional Electrospun Nanostructures for Food Applications 2018 , 109-146		4
70	Degradation studies of cholecalciferol (vitamin D3) using HPLC-DAD, UHPLC-MS/MS and chemical derivatization. <i>Food Chemistry</i> , 2017 , 219, 373-381	8.5	31
69	Microbial and Sensory Effects of Combined High Hydrostatic Pressure and Dense Phase Carbon Dioxide Process on Feijoa Puree. <i>Journal of Food Science</i> , 2015 , 80, E2478-85	3.4	9

68	Effects of Combined High Hydrostatic Pressure and Dense Phase Carbon Dioxide on the Activity, Structure and Size of Polyphenoloxidase. <i>Journal of Food Science</i> , 2015 , 80, E2486-94	3.4	4
67	Structural features of a novel polysaccharide isolated from a New Zealand Maori mushroom <i>Illocladonia cibarium</i> . <i>Carbohydrate Research</i> , 2015 , 406, 19-26	2.9	9
66	Influence of heat curing on structure and physicochemical properties of phenolic acid loaded proteinaceous electrospun fibers. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5163-72	5.7	19
65	Chemical modification of New Zealand hoki (<i>Macruronus novaezelandiae</i>) skin gelatin and its properties. <i>Food Chemistry</i> , 2014 , 155, 64-73	8.5	25
64	Antibacterial and antioxidant activities of aqueous extracts of eight edible mushrooms. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014 , 3, 41-51	3.4	73
63	Technology of Processing of Horticultural Crops 2013 , 259-315		2
62	Evaluation of gallic acid loaded zein sub-micron electrospun fibre mats as novel active packaging materials. <i>Food Chemistry</i> , 2013 , 141, 3192-200	8.5	113
61	The physicochemical properties of a new class of anticancer fungal polysaccharides: a comparative study. <i>Carbohydrate Polymers</i> , 2013 , 97, 177-87	10.3	20
60	Application of FT-IR and Raman spectroscopy for the study of biopolymers in breads fortified with fibre and polyphenols. <i>Food Research International</i> , 2013 , 50, 574-585	7	140
59	Structure and Dynamics of Wheat Starch in Breads Fortified with Polyphenols and Pectin: an ESEM and Solid-State CP/MAS ¹³ C NMR Spectroscopic Study. <i>Food and Bioprocess Technology</i> , 2013 , 6, 110-123 ^{5.1}		23
58	Optimization of gelatine gel preparation from New Zealand hoki (<i>Macruronus novaezelandiae</i>) skins and the effect of transglutaminase enzyme on the gel properties. <i>Food Hydrocolloids</i> , 2013 , 31, 204-209	10.6	26
57	The effect of metabolic stress disinfection and disinfestation (MSDD) on Hass avocado fruit physiology and mortality of longtailed mealybug (<i>Pseudococcus longispinus</i>). <i>Postharvest Biology and Technology</i> , 2012 , 64, 138-145	6.2	5
56	A preliminary study on the effect of metabolic stress disinfection and disinfestation (MSDD) on ripening physiology and quality of kiwifruit and apple. <i>Postharvest Biology and Technology</i> , 2012 , 63, 50-54	6.2	4
55	Antitumor activity of mushroom polysaccharides: a review. <i>Food and Function</i> , 2012 , 3, 1118-30	6.1	291
54	Exploring the interactions between blackcurrant polyphenols, pectin and wheat biopolymers in model breads; a FTIR and HPLC investigation. <i>Food Chemistry</i> , 2012 , 131, 802-810	8.5	88
53	Optimizing metabolic stress disinfection and disinfestation components to control <i>Pseudococcus longispinus</i> . <i>Journal of Economic Entomology</i> , 2012 , 105, 1171-7	2.2	2
52	Effects of added fruit polyphenols and pectin on the properties of finished breads revealed by HPLC/LC-MS and Size-Exclusion HPLC. <i>Food Research International</i> , 2011 , 44, 3047-3056	7	45
51	Physicochemical properties of bread dough and finished bread with added pectin fiber and phenolic antioxidants. <i>Journal of Food Science</i> , 2011 , 76, H97-H107	3.4	67

50	Properties of bread dough with added fiber polysaccharides and phenolic antioxidants: a review. <i>Journal of Food Science</i> , 2010 , 75, R163-74	3.4	174
49	Effect of Tissue Disruption by Different Methods Followed by Incubation with Hydrolyzing Enzymes on the Production of Vanillin from Tongan Vanilla Beans. <i>Food and Bioprocess Technology</i> , 2010 , 3, 49-54 ^{5.1}		13
48	Optimisation of gelatine extraction from hoki (<i>Macrurus novaezelandiae</i>) skins and measurement of gel strength and SDS-PAGE. <i>Food Chemistry</i> , 2010 , 122, 307-313	8.5	68
47	Vitamin D from mushrooms: a review on optimisation of the process. <i>Food Manufacturing Efficiency</i> , 2010 , 3, 57-67		1
46	Removal of Cyanogenic Glycoside from Cassava during Controlled Drying. <i>Drying Technology</i> , 2009 , 28, 68-72	2.6	1
45	Technology of Processing of Horticultural Crops 2007 , 251-302		
44	Effect of different pre-treatments of fresh coconut kernels on some of the quality attributes of the coconut milk extracted. <i>Food Chemistry</i> , 2007 , 101, 771-777	8.5	9
43	Comparison of three chosen vegetables with others from South East Asia for their lutein and zeaxanthin content. <i>Food Chemistry</i> , 2007 , 101, 1533-1539	8.5	38
42	Kinetics of the conversion of ergosterol in edible mushrooms. <i>Journal of Food Engineering</i> , 2007 , 79, 864-869	6	43
41	Impact of process conditions and coatings on the dehydration efficiency and cellular structure of apple tissue during osmotic dehydration. <i>Journal of Food Engineering</i> , 2007 , 79, 817-827	6	38
40	Functional Properties of Carotenoids in Human Health. <i>International Journal of Food Properties</i> , 2007 , 10, 201-230	3	119
39	Drying and Food Preservation. <i>Food Additives</i> , 2007 , 403-432		5
38	Minimal Processing of Fruits and Vegetables. <i>Food Additives</i> , 2007 , 137-150		8
37	Vitamin D2 from irradiated mushrooms significantly increases femur bone mineral density in rats. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2006 , 69, 1979-85	3.2	13
36	The Coagulating Effects of Cations and Anions on Soy Protein. <i>International Journal of Food Properties</i> , 2006 , 9, 317-323	3	14
35	Drying of Guava and Papaya: Impact of Different Drying Methods. <i>Drying Technology</i> , 2006 , 24, 77-87	2.6	97
34	Comparison of the Retention of 6-Gingerol in Drying of Ginger Under Modified Atmosphere Heat Pump Drying and other Drying Methods. <i>Drying Technology</i> , 2006 , 24, 51-56	2.6	61
33	Functional and structural properties of 2S soy protein in relation to other molecular protein fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6046-53	5.7	18

32	Evaluation of the composition and concentration of isoflavones in soy based supplements, health products and infant formulas. <i>Food Research International</i> , 2006 , 39, 730-738	7	18
31	Ultraviolet irradiation: The generator of Vitamin D2 in edible mushrooms. <i>Food Chemistry</i> , 2006 , 95, 638-643	8.5	92
30	Effect of extraction methods and UHT treatment conditions on the level of isoflavones during soymilk manufacture. <i>Food Chemistry</i> , 2006 , 99, 231-237	8.5	30
29	Effect of different coagulants on the isoflavone levels and physical properties of prepared firm tofu. <i>Food Chemistry</i> , 2006 , 99, 492-499	8.5	73
28	Properties of modified atmosphere heat pump dried foods. <i>Journal of Food Engineering</i> , 2006 , 74, 392-401	6	89
27	A study of the mass transfer in osmotic dehydration of coated potato cubes. <i>Journal of Food Engineering</i> , 2006 , 77, 84-95	6	68
26	Comparison of Water Blanching and High Hydrostatic Pressure Effects on Drying Kinetics and Quality of Potato. <i>Drying Technology</i> , 2005 , 23, 2449-2461	2.6	61
25	Selected Quality Attributes of Dried Foods. <i>Drying Technology</i> , 2005 , 23, 717-730	2.6	109
24	Quantification of Isoflavones in Soymilk and Tofu from South East Asia. <i>International Journal of Food Properties</i> , 2005 , 8, 113-123	3	9
23	Development in the Combined Treatment of Coating and Osmotic Dehydration of Food - A Review. <i>International Journal of Food Engineering</i> , 2005 , 1,	1.9	19
22	Bioavailability of vitamin D2 from irradiated mushrooms: an in vivo study. <i>British Journal of Nutrition</i> , 2005 , 93, 951-5	3.6	33
21	Aggregation profile of 11S, 7S and 2S coagulated with GDL. <i>Food Chemistry</i> , 2005 , 91, 457-462	8.5	41
20	Distribution of ergosterol in different tissues of mushrooms and its effect on the conversion of ergosterol to vitamin D2 by UV irradiation. <i>Food Chemistry</i> , 2005 , 92, 541-546	8.5	123
19	Effect of Pretreatment of Intact 'Gala' Apple with Ethanol Vapor, Heat, or 1-Methylcyclopropene on Quality and Shelf Life of Fresh-cut Slices. <i>Journal of the American Society for Horticultural Science</i> , 2004 , 129, 583-593	2.3	66
18	The Effect of Moisture Content on the Conversion of Ergosterol to Vitamin D in Shiitake Mushrooms. <i>Drying Technology</i> , 2003 , 21, 1091-1099	2.6	28
17	Structural changes in apple rings during convection air-drying with controlled temperature and humidity. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3179-85	5.7	64
16	State diagram of apple slices: glass transition and freezing curves. <i>Food Research International</i> , 2001 , 34, 89-95	7	102
15	Color and density of apple cubes dried in air and modified atmosphere. <i>International Journal of Food Properties</i> , 1998 , 1, 197-205	3	29

14	Properties of phosphatase from six varieties of apricot relevant to potential use in apricot air-drying. <i>International Journal of Food Properties</i> , 1998 , 1, 121-139	3	1
13	Peroxidase Isoforms of Corn Kernels and Corn on the Cob: Preparation and Characteristics. <i>LWT - Food Science and Technology</i> , 1997 , 30, 192-201	5-4	12
12	Desorption isotherm and heat pump drying kinetics of peas. <i>Food Research International</i> , 1997 , 30, 485-491		78
11	Heat pump dehumidifier drying of food. <i>Trends in Food Science and Technology</i> , 1997 , 8, 75-79	15-3	81
10	MICROWAVE AND WATER BLANCHING OF CORN KERNELS: CONTROL OF UNIFORMITY OF HEATING DURING MICROWAVE BLANCHING. <i>Journal of Food Processing and Preservation</i> , 1997 , 21, 461-484	2-1	10
9	Osmotic Dehydration Kinetics of Pineapple Wedges using Palm Sugar. <i>LWT - Food Science and Technology</i> , 1996 , 29, 452-459	5-4	28
8	Density, shrinkage and porosity of calamari mantle meat during air drying in a cabinet dryer as a function of water content. <i>Journal of Food Engineering</i> , 1996 , 30, 135-145	6	82
7	Kiwifruit Lipooxygenase: Preparation and Characteristics. <i>Journal of Food Science</i> , 1992 , 57, 1390-1394	3-4	26
6	Identification of E-Hex-3-enal as an important contributor to the off-flavour aroma in kiwifruit juice. <i>Journal of the Science of Food and Agriculture</i> , 1992 , 58, 519-522	4-3	18
5	Calcium Oxalate Crystals: The Irritant Factor in Kiwifruit. <i>Journal of Food Science</i> , 1990 , 55, 1066-1069	3-4	58
4	Physical-Chemical Characteristics of Partially Clarified Guava Juice and Concentrate. <i>Journal of Food Science</i> , 1990 , 55, 1757-1758	3-4	3
3	Isolation and partial characterisation of bovine rumen myosin. <i>Meat Science</i> , 1981 , 5, 149-58	6-4	0
2	UTILIZATION OF SLAUGHTER PLANT WASTE PROTEINS: AN INVESTIGATION ON THE NATURE AND SOME FUNCTIONAL PROPERTIES OF BOVINE RUMEN TISSUE PROTEINS. <i>Journal of Food Science</i> , 1980 , 45, 617-621	3-4	1
1	Technology of Processing of Horticultural Crops 251-302		