Pavel Somavat

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2848242/publications.pdf

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10	267	1040056 9	1372567 10
papers	citations	h-index	g-index

10	10	10	311
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A comparative study of anthocyanin distribution in purple and blue corn coproducts from three conventional fractionation processes. Food Chemistry, 2017, 231, 332-339.	8.2	56
2	Techno-economic feasibility analysis of blue and purple corn processing for anthocyanin extraction and ethanol production using modified dry grind process. Industrial Crops and Products, 2018, 115, 78-87.	5.2	49
3	Coproduct yield comparisons of purple, blue and yellow dent corn for various milling processes. Industrial Crops and Products, 2016, 87, 266-272.	5.2	44
4	Chemical characterization of proanthocyanidins in purple, blue, and red maize coproducts from different milling processes and their anti-inflammatory properties. Industrial Crops and Products, 2017, 109, 464-475.	5.2	31
5	Polyphenol-Rich Purple Corn Pericarp Extract Adversely Impacts Herbivore Growth and Development. Insects, 2020, 11, 98.	2.2	27
6	A new lab scale corn dry milling protocol generating commercial sized flaking grits for quick estimation of coproduct yield and composition. Industrial Crops and Products, 2017, 109, 92-100.	5.2	12
7	Effect of sulfur dioxide and lactic acid in steeping water on the extraction of anthocyanins and bioactives from purple corn pericarp. Cereal Chemistry, 2019, 96, 575-589.	2.2	12
8	Activating Effects of Phenolics from Apache Red Zea mays L. on Free Fatty Acid Receptor 1 and Glucokinase Evaluated with a Dual Culture System with Epithelial, Pancreatic, and Liver Cells. Journal of Agricultural and Food Chemistry, 2019, 67, 9148-9159.	5.2	12
9	Cascading effects of polyphenol-rich purple corn pericarp extract on pupal, adult, and offspring of tobacco hornworm (Manduca sexta L.). Communicative and Integrative Biology, 2020, 13, 43-53.	1.4	12
10	Wet milling characteristics of corn mutants using modified processes and improving starch yields from high amylose corn. Food and Bioproducts Processing, 2021, 126, 104-112.	3.6	12