

Ken Ng

List of Publications by Year in descending order

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62
papers

2,675
citations

185998

28
h-index

189595

50
g-index

63
all docs

63
docs citations

63
times ranked

3465
citing authors

#	ARTICLE	IF	CITATIONS
1	Chondroitin sulfate A is a cell surface receptor for Plasmodium falciparum-infected erythrocytes.. Journal of Experimental Medicine, 1995, 182, 15-20.	4.2	344
2	Antioxidant activity of hot water extract from the fruit of the Doum palm, Hyphaene thebaica. Food Chemistry, 2006, 98, 317-328.	4.2	225
3	Identification and quantification of antioxidants in Fructus lycii. Food Chemistry, 2007, 105, 353-363.	4.2	167
4	Effective use of reducing agents and nanoparticle encapsulation in stabilizing catechins in alkaline solution. Food Chemistry, 2010, 122, 662-667.	4.2	167
5	Modulation of the human gut microbiota by phenolics and phenolic fiber-rich foods. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1268-1298.	5.9	111
6	Evaluation of α -glucosidase inhibition potential of some flavonoids from <i>Epimedium brevicornum</i> . LWT - Food Science and Technology, 2013, 53, 492-498.	2.5	98
7	Chemical characterisation and speciation of organic selenium in cultivated selenium-enriched <i>Agaricus bisporus</i> . Food Chemistry, 2013, 141, 3681-3687.	4.2	84
8	Dietary fiber-based colon-targeted delivery systems for polyphenols. Trends in Food Science and Technology, 2020, 100, 333-348.	7.8	76
9	Rat Chondrosarcoma ATP Sulfurylase and Adenosine 5'-Phosphosulfate Kinase Reside on a Single Bifunctional Protein. Biochemistry, 1994, 33, 5920-5925.	1.2	66
10	Interaction of the prototypical α -ketoamide inhibitor with the SARS-CoV-2 main protease active site in silico: Molecular dynamic simulations highlight the stability of the ligand-protein complex. Computational Biology and Chemistry, 2020, 87, 107292.	1.1	64
11	Characterization of the 1,3- α -glucan synthase of <i>Aspergillus fumigatus</i> . Journal of General Microbiology, 1993, 139, 3071-3078.	2.3	58
12	Effects of chemical composition and baking on in vitro digestibility of proteins in breads made from selected gluten-containing and gluten-free flours. Food Chemistry, 2017, 233, 514-524.	4.2	52
13	Interaction of small molecules with the SARS-CoV-2 main protease in silico and in vitro validation of potential lead compounds using an enzyme-linked immunosorbent assay. Computational Biology and Chemistry, 2020, 89, 107408.	1.1	52
14	Revisiting phytate-element interactions: implications for iron, zinc and calcium bioavailability, with emphasis on legumes. Critical Reviews in Food Science and Nutrition, 2022, 62, 1696-1712.	5.4	52
15	The antimalarial drug, chloroquine, interacts with lactate dehydrogenase from <i>Plasmodium falciparum</i> . Molecular and Biochemical Parasitology, 1997, 88, 215-224.	0.5	50
16	Selenium-enriched <i>Agaricus bisporus</i> increases expression and activity of glutathione peroxidase-1 and expression of glutathione peroxidase-2 in rat colon. Food Chemistry, 2014, 146, 327-333.	4.2	50
17	The Emerging Australian Date Palm Industry: Date Fruit Nutritional and Bioactive Compounds and Valuable Processing By-products. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 813-823.	5.9	49
18	Effects of macro-nutrient, micro-nutrient composition and cooking conditions on in vitro digestibility of meat and aquatic dietary proteins. Food Chemistry, 2018, 254, 292-301.	4.2	47

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19	Fish gelatin as an alternative to mammalian gelatin for food industry: A meta-analysis. <i>LWT - Food Science and Technology</i> , 2021, 141, 110899.	2.5	43
20	Antioxidant capacity and mineral contents of edible wild Australian mushrooms. <i>Food Science and Technology International</i> , 2012, 18, 367-379.	1.1	41
21	Screening culinary herbs for antioxidant and α -glucosidase inhibitory activities. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1884-1891.	1.3	40
22	ADAM22, Expressed in Normal Brain but not in High-Grade Gliomas, Inhibits Cellular Proliferation via the Disintegrin Domain. <i>Neurosurgery</i> , 2006, 58, 179-186.	0.6	39
23	Opportunities for plant-derived enhancers for iron, zinc, and calcium bioavailability: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 652-685.	5.9	37
24	Sulfate activation and transport in mammals: system components and mechanisms. <i>Chemico-Biological Interactions</i> , 1998, 109, 143-151.	1.7	36
25	Phytochemical profile of differently processed tea: A review. <i>Journal of Food Science</i> , 2022, 87, 1925-1942.	1.5	34
26	Interactions of buttermilk with curcuminoids. <i>Food Chemistry</i> , 2014, 149, 47-53.	4.2	33
27	Screening Flavonoids for Inhibition of Acetylcholinesterase Identified Baicalein as the Most Potent Inhibitor. <i>Journal of Agricultural Science</i> , 2015, 7, .	0.1	32
28	In Vitro α -Glucosidase and α -Amylase Inhibitory Activities of Free and Bound Phenolic Extracts from the Bran and Kernel Fractions of Five Sorghum Grain Genotypes. <i>Foods</i> , 2020, 9, 1301.	1.9	31
29	Simulated gastrointestinal digestion and <i>in vitro</i> colonic fermentation of date (<i>Phoenix</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 412-422.	1.3	30
30	Site mapping and small molecule blind docking reveal a possible target site on the SARS-CoV-2 main protease dimer interface. <i>Computational Biology and Chemistry</i> , 2020, 89, 107372.	1.1	30
31	Bioaccessibility of curcuminoids in buttermilk in simulated gastrointestinal digestion models. <i>Food Chemistry</i> , 2015, 179, 52-59.	4.2	25
32	Selenium-Enriched <i>Agaricus bisporus</i> Mushroom Protects against Increase in Gut Permeability <i>ex vivo</i> and Up-Regulates Glutathione Peroxidase 1 and 2 in Hyperthermally-Induced Oxidative Stress in Rats. <i>Nutrients</i> , 2014, 6, 2478-2492.	1.7	24
33	Biosynthesis of lipophosphoglycan from <i>Leishmania major</i> : characterization of (α 1-3)-galactosyltransferase(s). <i>Glycobiology</i> , 1994, 4, 845-853.	1.3	23
34	Dietary Phytochemicals Promote Health by Enhancing Antioxidant Defence in a Pig Model. <i>Nutrients</i> , 2017, 9, 758.	1.7	23
35	Kinetic mechanism of adenosine 5'-phosphosulphate kinase from rat chondrosarcoma. <i>Biochemical Journal</i> , 1994, 301, 355-359.	1.7	22
36	The relation of protein synthesis to chondroitin sulphate biosynthesis in cultured bovine cartilage. <i>Biochemical Journal</i> , 1984, 224, 977-988.	1.7	21

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37	Biosynthesis of lipophosphoglycan from <i>Leishmania major</i> : solubilization and characterization of a (1-3)-galactosyltransferase. <i>Biochemical Journal</i> , 1996, 317, 247-255.	1.7	21
38	Characterization of Date (<i>Deglet Nour</i>) Seed Free and Bound Polyphenols by High-Performance Liquid Chromatography-Mass Spectrometry. <i>Journal of Food Science</i> , 2017, 82, 333-340.	1.5	21
39	Kinetic mechanism of ATP-sulphurylase from rat chondrosarcoma. <i>Biochemical Journal</i> , 1994, 301, 349-354.	1.7	20
40	Genistein and daidzein 7-O- β -D-glucuronic acid retain the ability to inhibit copper-mediated lipid oxidation of low density lipoprotein. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 1457-1466.	1.5	19
41	Sugarcane polyphenol and fiber to affect production of short-chain fatty acids and microbiota composition using in vitro digestion and pig faecal fermentation model. <i>Food Chemistry</i> , 2022, 385, 132665.	4.2	18
42	Enhanced Bioaccessibility of Curcuminoids in Buttermilk Yogurt in Comparison to Curcuminoids in Aqueous Dispersions. <i>Journal of Food Science</i> , 2016, 81, H769-76.	1.5	17
43	Reduction strategies for polycyclic aromatic hydrocarbons in processed foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1598-1626.	5.9	17
44	Specificity of Binding of β -Glucoside Activators of Ryegrass (1- β)- β -Glucan Synthase and the Synthesis of Some Potential Photoaffinity Activators. <i>Plant Physiology</i> , 1996, 111, 1227-1231.	2.3	16
45	Synthesis and properties of a nonhydrolyzable adenosine phosphosulfate analog. <i>Analytical Biochemistry</i> , 1989, 177, 67-71.	1.1	15
46	Mucin-Like Proteophosphoglycans from the Protozoan Parasite <i>Leishmania</i> . <i>Trends in Glycoscience and Glycotechnology</i> , 1999, 11, 53-71.	0.0	15
47	Characterization of lipophosphoglycan from a Ricin-resistant mutant of <i>Leishmania major</i> . <i>Glycobiology</i> , 1996, 6, 387-397.	1.3	14
48	The antimicrobial effects of cranberry against <i>Staphylococcus aureus</i> . <i>Food Science and Technology International</i> , 2012, 18, 179-186.	1.1	14
49	The relation of RNA synthesis to chondroitin sulphate biosynthesis in cultured bovine cartilage. <i>Biochemical Journal</i> , 1986, 235, 499-505.	1.7	13
50	Photoaffinity labelling of <i>Plasmodium falciparum</i> proteins involved in phospholipid transport. <i>Molecular and Biochemical Parasitology</i> , 1994, 67, 235-243.	0.5	13
51	Effect of a polyphenol-rich plant matrix on colonic digestion and plasma antioxidant capacity in a porcine model. <i>Journal of Functional Foods</i> , 2019, 57, 211-221.	1.6	10
52	Synthesis and utilization of a nonhydrolyzable phosphoadenosine phosphosulfate analog. <i>Analytical Biochemistry</i> , 1991, 198, 60-67.	1.1	8
53	Evaluation of α -Amylase and α -Glucosidase Inhibitory Activity of Flavonoids. <i>International Journal of Food and Nutritional Science</i> , 2016, 2, 1-6.	0.4	8
54	Efficacy of flavonoids on biomarkers of type 2 diabetes mellitus: a systematic review and meta-analysis of randomized controlled trials. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4916-4941.	5.4	8

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55	Antioxidant activities and inhibitory effects of free and bound polyphenols from date (Phoenix) Tj ETQq1 1 0.784314 rgBT /Overlock 10 212-223.	0.5	7
56	Iron sequestration is not the main mechanism in the inhibition of Staphylococcus aureus growth by cranberry phytochemicals. Integrative Food, Nutrition and Metabolism, 2015, 2, .	0.3	5
57	Bioprocessing of Pea Protein can Enhance Fortified Fe But Reduce Zn In Vitro Bioaccessibility. Journal of Agricultural and Food Chemistry, 2022, 70, 1241-1251.	2.4	5
58	Recent development in fabrication and evaluation of phenolic-dietary fiber composites for potential treatment of colonic diseases. Critical Reviews in Food Science and Nutrition, 2023, 63, 6860-6884.	5.4	5
59	The role of legume peptides released during different digestion stages in modulating the bioaccessibility of exogenous iron and zinc: An in-vitro study. Current Research in Food Science, 2021, 4, 737-745.	2.7	4
60	Dibasic amines as competitive ions improve the resolution between polyanionic nucleotides. Analytical Biochemistry, 1991, 196, 229-233.	1.1	2
61	In vitro degradation of curcuminoids by faecal bacteria: Influence of method of addition of curcuminoids into buttermilk yoghurt. Food Chemistry, 2019, 283, 414-421.	4.2	0
62	Selenium-enriched Agaricus bisporus mushroom regulates colonic selenoprotein expression in rats differently under thermoneutral and hyperthermal stress conditions. International Journal of Food and Nutritional Science, 2015, 2, 1-10.	0.4	0