

Ken Ng

List of Publications by Citations

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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.

60
papers

1,925
citations

22
h-index

43
g-index

63
ext. papers

2,263
ext. citations

6.1
avg, IF

4.94
L-index

#	Paper	IF	Citations
60	Chondroitin sulfate A is a cell surface receptor for Plasmodium falciparum-infected erythrocytes. <i>Journal of Experimental Medicine</i> , 1995 , 182, 15-20	16.6	296
59	Antioxidant activity of hot water extract from the fruit of the Doum palm, Hyphaene thebaica. <i>Food Chemistry</i> , 2006 , 98, 317-328	8.5	180
58	Effective use of reducing agents and nanoparticle encapsulation in stabilizing catechins in alkaline solution. <i>Food Chemistry</i> , 2010 , 122, 662-667	8.5	147
57	Identification and quantification of antioxidants in Fructus lycii. <i>Food Chemistry</i> , 2007 , 105, 353-363	8.5	143
56	Evaluation of β -glucosidase inhibition potential of some flavonoids from Epimedium brevicornum. <i>LWT - Food Science and Technology</i> , 2013 , 53, 492-498	5.4	81
55	Chemical characterisation and speciation of organic selenium in cultivated selenium-enriched Agaricus bisporus. <i>Food Chemistry</i> , 2013 , 141, 3681-7	8.5	66
54	Rat chondrosarcoma ATP sulfurylase and adenosine 5-phosphosulfate kinase reside on a single bifunctional protein. <i>Biochemistry</i> , 1994 , 33, 5920-5	3.2	60
53	Modulation of the human gut microbiota by phenolics and phenolic fiber-rich foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1268-1298	16.4	52
52	Characterization of the 1,3-beta-glucan synthase of Aspergillus fumigatus. <i>Journal of General Microbiology</i> , 1993 , 139, 3071-8		51
51	The antimalarial drug, chloroquine, interacts with lactate dehydrogenase from Plasmodium falciparum. <i>Molecular and Biochemical Parasitology</i> , 1997 , 88, 215-24	1.9	48
50	Selenium-enriched Agaricus bisporus increases expression and activity of glutathione peroxidase-1 and expression of glutathione peroxidase-2 in rat colon. <i>Food Chemistry</i> , 2014 , 146, 327-33	8.5	39
49	Interaction of the prototypical β -ketoamide inhibitor with the SARS-CoV-2 main protease active site in silico: Molecular dynamic simulations highlight the stability of the ligand-protein complex. <i>Computational Biology and Chemistry</i> , 2020 , 87, 107292	3.6	38
48	Effects of chemical composition and baking on in vitro digestibility of proteins in breads made from selected gluten-containing and gluten-free flours. <i>Food Chemistry</i> , 2017 , 233, 514-524	8.5	36
47	Sulfate activation and transport in mammals: system components and mechanisms. <i>Chemico-Biological Interactions</i> , 1998 , 109, 143-51	5	33
46	ADAM22, expressed in normal brain but not in high-grade gliomas, inhibits cellular proliferation via the disintegrin domain. <i>Neurosurgery</i> , 2006 , 58, 179-86; discussion 179-86	3.2	33
45	Dietary fiber-based colon-targeted delivery systems for polyphenols. <i>Trends in Food Science and Technology</i> , 2020 , 100, 333-348	15.3	31
44	Effects of macro-nutrient, micro-nutrient composition and cooking conditions on in vitro digestibility of meat and aquatic dietary proteins. <i>Food Chemistry</i> , 2018 , 254, 292-301	8.5	31

43	Screening culinary herbs for antioxidant and α-glucosidase inhibitory activities. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1884-1891	3.8	30
42	The Emerging Australian Date Palm Industry: Date Fruit Nutritional and Bioactive Compounds and Valuable Processing By-Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 813-823	16.4	28
41	Antioxidant capacity and mineral contents of edible wild Australian mushrooms. <i>Food Science and Technology International</i> , 2012 , 18, 367-79	2.6	28
40	Interactions of buttermilk with curcuminoids. <i>Food Chemistry</i> , 2014 , 149, 47-53	8.5	25
39	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. <i>Computational Biology and Chemistry</i> , 2020 , 89, 107408	3.6	23
38	Simulated gastrointestinal digestion and in vitro colonic fermentation of date (<i>Phoenix dactylifera</i> L.) seed polyphenols. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 412-422	3.8	21
37	Bioaccessibility of curcuminoids in buttermilk in simulated gastrointestinal digestion models. <i>Food Chemistry</i> , 2015 , 179, 52-9	8.5	21
36	The relation of protein synthesis to chondroitin sulphate biosynthesis in cultured bovine cartilage. <i>Biochemical Journal</i> , 1984 , 224, 977-88	3.8	21
35	Revisiting phytate-element interactions: implications for iron, zinc and calcium bioavailability, with emphasis on legumes. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-17	11.5	20
34	Selenium-enriched <i>Agaricus bisporus</i> mushroom protects against increase in gut permeability ex vivo and up-regulates glutathione peroxidase 1 and 2 in hyperthermally-induced oxidative stress in rats. <i>Nutrients</i> , 2014 , 6, 2478-92	6.7	20
33	Biosynthesis of lipophosphoglycan from <i>Leishmania major</i> : solubilization and characterization of a (beta 1-3)-galactosyltransferase. <i>Biochemical Journal</i> , 1996 , 317 (Pt 1), 247-55	3.8	20
32	Biosynthesis of lipophosphoglycan from <i>Leishmania major</i> : characterization of (beta 1-3)-galactosyltransferase(s). <i>Glycobiology</i> , 1994 , 4, 845-53	5.8	20
31	Kinetic mechanism of adenosine 5-phosphosulphate kinase from rat chondrosarcoma. <i>Biochemical Journal</i> , 1994 , 301 (Pt 2), 355-9	3.8	20
30	Screening Flavonoids for Inhibition of Acetylcholinesterase Identified Baicalein as the Most Potent Inhibitor. <i>Journal of Agricultural Science</i> , 2015 , 7,	1	19
29	Kinetic mechanism of ATP-sulphurylase from rat chondrosarcoma. <i>Biochemical Journal</i> , 1994 , 301 (Pt 2), 349-54	3.8	18
28	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	3.6	16
27	Enhanced Bioaccessibility of Curcuminoids in Buttermilk Yogurt in Comparison to Curcuminoids in Aqueous Dispersions. <i>Journal of Food Science</i> , 2016 , 81, H769-76	3.4	16
26	Dietary Phytochemicals Promote Health by Enhancing Antioxidant Defence in a Pig Model. <i>Nutrients</i> , 2017 , 9,	6.7	15

25	Genistein- and daidzein 7-O-beta-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, 1457-66	5.9	15
24	Characterization of Date (Deglet Nour) Seed Free and Bound Polyphenols by High-Performance Liquid Chromatography-Mass Spectrometry. <i>Journal of Food Science</i> , 2017 , 82, 333-340	3.4	14
23	Specificity of binding of beta-glucoside activators of ryegrass (1-->3)-beta-glucan synthase and the synthesis of some potential photoaffinity activators. <i>Plant Physiology</i> , 1996 , 111, 1227-31	6.6	14
22	Synthesis and properties of a nonhydrolyzable adenosine phosphosulfate analog. <i>Analytical Biochemistry</i> , 1989 , 177, 67-71	3.1	14
21	Mucin-Like Proteophosphoglycans from the Protozoan Parasite Leishmania.. <i>Trends in Glycoscience and Glycotechnology</i> , 1999 , 11, 53-71	0.1	14
20	The antimicrobial effects of cranberry against Staphylococcus aureus. <i>Food Science and Technology International</i> , 2012 , 18, 179-86	2.6	13
19	-Glucosidase and -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,	4.9	13
18	Photoaffinity labelling of Plasmodium falciparum proteins involved in phospholipid transport. <i>Molecular and Biochemical Parasitology</i> , 1994 , 67, 235-43	1.9	12
17	Characterization of lipophosphoglycan from a ricin-resistant mutant of Leishmania major. <i>Glycobiology</i> , 1996 , 6, 387-97	5.8	10
16	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	16.4	10
15	Synthesis and utilization of a nonhydrolyzable phosphoadenosine phosphosulfate analog. <i>Analytical Biochemistry</i> , 1991 , 198, 60-7	3.1	7
14	The relation of RNA synthesis to chondroitin sulphate biosynthesis in cultured bovine cartilage. <i>Biochemical Journal</i> , 1986 , 235, 499-505	3.8	7
13	Fish gelatin as an alternative to mammalian gelatin for food industry: A meta-analysis. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110899	5.4	7
12	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	5.1	5
11	Iron sequestration is not the main mechanism in the inhibition of Staphylococcus aureus growth by cranberry phytochemicals. <i>Integrative Food, Nutrition and Metabolism</i> , 2015 , 2,	1.9	5
10	Evaluation of ßAmylase and ßGlucosidase Inhibitory Activity of Flavonoids. <i>International Journal of Food and Nutritional Science</i> , 2016 , 2, 1-6	0	4
9	Antioxidant activities and inhibitory effects of free and bound polyphenols from date (Phoenix dactylifera L.) seeds on starch digestive enzymes. <i>International Journal of Food Studies</i> , 2016 , 5, 212-223	0.8	4
8	Phytochemical profile of differently processed tea: A review.. <i>Journal of Food Science</i> , 2022 ,	3.4	3

7	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	8.5	2
6	Dibasic amines as competitive ions improve the resolution between polyanionic nucleotides. <i>Analytical Biochemistry</i> , 1991 , 196, 229-33	3.1	1
5	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> , 2021 , 1-27	11.5	1
4	The role of legume peptides released during different digestion stages in modulating the bioaccessibility of exogenous iron and zinc: An in-vitro study. <i>Current Research in Food Science</i> , 2021 , 4, 737-745	5.6	1
3	Recent development in fabrication and evaluation of phenolic-dietary fiber composites for potential treatment of colonic diseases.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-25	11.5	0
2	Selenium-enriched <i>Agaricus bisporus</i> mushroom regulates colonic selenoprotein expression in rats differently under thermoneutral and hyperthermal stress conditions. <i>International Journal of Food and Nutritional Science</i> , 2015 , 2, 1-10	0	
1	In vitro degradation of curcuminoids by faecal bacteria: Influence of method of addition of curcuminoids into buttermilk yoghurt. <i>Food Chemistry</i> , 2019 , 283, 414-421	8.5	