

# Kevin Howard Sutton

## List of Publications by Year in descending order

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35  
papers

1,150  
citations

430874

18  
h-index

377865

34  
g-index

35  
all docs

35  
docs citations

35  
times ranked

1191  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Determination of anthocyanins, flavonoids and phenolic acids in potatoes. I: Coloured cultivars of <i>Solanum tuberosum</i> L. <i>Journal of the Science of Food and Agriculture</i> , 1998, 77, 45-57.   | 3.5  | 245       |
| 2  | Developmental changes in the concentration and composition of flavonoids in skin of a red and a green apple cultivar. <i>Journal of the Science of Food and Agriculture</i> , 1994, 64, 155-161.  | 3.5  | 139       |
| 3  | Quantifying Onion Flavor Compounds Responding to Sulfur Fertility-Sulfur Increases Levels of Alk(en)yl Cysteine Sulfoxides and Biosynthetic Intermediates. <i>Journal of the American Society for Horticultural Science</i> , 1995, 120, 1075-1081.   | 1.0  | 96        |
| 4  | Effect of Structural and Physicochemical Characteristics of the Protein Matrix in Pasta on In Vitro Starch Digestibility. <i>Food Biophysics</i> , 2008, 3, 229-234.  | 3.0  | 95        |
| 5  | The asymmetric synthesis of $\hat{1}^2$ -lactams. <i>Tetrahedron</i> , 1986, 42, 5123-5137.   | 1.9  | 63        |
| 6  | In <i>in vitro</i> effects of food extracts on selected probiotic and pathogenic bacteria. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 717-727.   | 2.8  | 45        |
| 7  | Determination of anthocyanins, flavonoids and phenolic acids in potatoes. II: Wild, tuberous <i>Solanum</i> species. <i>Journal of the Science of Food and Agriculture</i> , 1998, 77, 58-63.   | 3.5  | 42        |
| 8  | The asymmetric synthesis of $\hat{1}^2$ -lactams. Stereocontrolled asymmetric tandem Michael additions and alkylations of $\hat{1}^{\pm}, \hat{1}^2$ -unsaturated acyl ligands bound to the chiral auxiliary [( $\hat{1}^5$ -C <sub>5</sub> H <sub>5</sub> )Fe(CO)(PPh <sub>3</sub> )]. <i>Tetrahedron Letters</i> , 1986, 27, 3787-3790.   | 1.4  | 40        |
| 9  | Conformational analysis for the pseudooctahedral complexes ( $\eta^5$ -C <sub>5</sub> H <sub>5</sub> )Fe(CO)(PPh <sub>3</sub> )CH <sub>2</sub> R [R = Me, Et, iso-Pr, tert-Bu, SiMe <sub>3</sub> , (PMe <sub>3</sub> ) <sup>+</sup> , (PPh <sub>3</sub> ) <sup>+</sup> , mesityl, Ph, vinyl, 1-naphthyl]: x-ray crystal structures of ( $\eta^5$ -C <sub>5</sub> H <sub>5</sub> )Fe(CO)(PPh <sub>3</sub> )CH <sub>2</sub> R (R = Me, SiMe <sub>3</sub> ). <i>Journal of the American Chemical Society</i> , 1987, 109, 5711-5719. | 13.7 | 37        |
| 10 | Amyloid fibrils as functionalizable components of nanocomposite materials. <i>Biotechnology Progress</i> , 2012, 28, 248-256.   | 2.6  | 30        |
| 11 | The stereospecific synthesis of (-)-(8r) and (-)-(8s)-methylcanadine. <i>Tetrahedron</i> , 1988, 44, 171-186.   | 1.9  | 29        |
| 12 | Tricarbonylchromium(0) promoted stereoselective transformations of ephedrine and pseudoephedrine derivatives. <i>Tetrahedron: Asymmetry</i> , 1990, 1, 817-842.   | 1.8  | 28        |
| 13 | Wheat glutenin proteins assemble into a nanostructure with unusual structural features. <i>Journal of Cereal Science</i> , 2009, 49, 157-162.   | 3.7  | 27        |
| 14 | A conformational analysis of transition metal $\hat{1}^1$ -acyl complexes: steric interactions and stereoelectronic effects. <i>Chemical Society Reviews</i> , 1988, 17, 147-179.   | 38.1 | 25        |
| 15 | The use of microbial transglutaminase in a bread system: A study of gluten protein structure, deamidation state and protein digestion. <i>Food Chemistry</i> , 2021, 340, 127903.   | 8.2  | 21        |
| 16 | Proteomic modelling of gluten digestion from a physiologically relevant food system: A focus on the digestion of immunogenic peptides from wheat implicated in celiac disease. <i>Food Chemistry</i> , 2020, 333, 127466.   | 8.2  | 20        |
| 17 | Aglycone and glycoside specificity of apple skin flavonoid glycosyltransferase. <i>Journal of the Science of Food and Agriculture</i> , 1997, 75, 378-382.  | 3.5  | 19        |
| 18 | Evaluation of the prebiotic potential of five kiwifruit cultivars after simulated gastrointestinal digestion and fermentation with human faecal bacteria. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1203-1210.  | 2.7  | 18        |

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 19 | Asymmetric synthesis of (R)-(+)- $\alpha$ -methyl- <i>o</i> -methoxybenzyl methyl ether via the stereoselective benzylic elaboration of tricarbonyl ( <i>l</i> - <i>o</i> -methoxybenzyl methyl ether)chromium(0). <i>Tetrahedron: Asymmetry</i> , 1992, 3, 1303-1316.  | 1.8 | 17        |
| 20 | Chiral dienolates. <i>Tetrahedron</i> , 1986, 42, 3987-3997.  | 1.9 | 12        |
| 21 | Covalent Protein Adduct Formation and Protein Cross-Linking Resulting from the Maillard Reaction between Cyclotene and a Model Food Protein. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1183-1188.   | 5.2 | 12        |
| 22 | Stereoselective Alkylations of Enolates Derived from Ligands Attached to the Indenyl Iron Chiral Auxiliary [( $\eta^5$ -C <sub>9</sub> H <sub>7</sub> )Fe(CO)(PPh <sub>3</sub> )]: X-ray Crystal Structure and Conformational Analysis of [( $\eta^5$ -C <sub>9</sub> H <sub>7</sub> )Fe(CO)(PPh <sub>3</sub> )COCH <sub>3</sub> ]. <i>Israel Journal of Chemistry</i> , 1991, 31, 25-32. | 2.3 | 11        |
| 23 | Quantitative, small-scale, fluorophore-assisted carbohydrate electrophoresis implemented on a capillary electrophoresis-based DNA sequence analyzer. <i>Analytical Biochemistry</i> , 2011, 413, 104-113.   | 2.4 | 10        |
| 24 | Dose-Dependent Alterations to In Vitro Human Microbiota Composition and Butyrate Inhibition by a Supercritical Carbon Dioxide Hops Extract. <i>Biomolecules</i> , 2019, 9, 390.   | 4.0 | 9         |
| 25 | The effect of baking time and temperature on gluten protein structure and celiac peptide digestibility. <i>Food Research International</i> , 2021, 140, 109988.   | 6.2 | 9         |
| 26 | A targeted mass spectrometry method for the accurate label-free quantification of immunogenic gluten peptides produced during simulated digestion of food matrices. <i>MethodsX</i> , 2020, 7, 101076.  | 1.6 | 7         |
| 27 | Modifying glucose release from high carbohydrate foods with natural polymers extracted from cereals. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2621-2627.   | 3.5 | 6         |
| 28 | Factors affecting microbial metabolism in a human fecal fermentation model to evaluate prebiotics. <i>Journal of Nutrition &amp; Intermediary Metabolism</i> , 2019, 15, 55-57.   | 1.7 | 6         |
| 29 | A Case Study of the Response of Immunogenic Gluten Peptides to Sourdough Proteolysis. <i>Nutrients</i> , 2021, 13, 1906.  | 4.1 | 6         |
| 30 | Application of the chiral auxiliary [( $\eta^5$ -C <sub>5</sub> H <sub>5</sub> )Fe(CO)(PPh <sub>3</sub> )] to the stereoselective formation of 4-substituted-1,4-dihydronicotinoyl complexes. <i>Inorganica Chimica Acta</i> , 1996, 251, 265-272.  | 2.4 | 5         |
| 31 | The effect of dough mixing speed and work input on the structure, digestibility and celiac immunogenicity of the gluten macropolymer within bread. <i>Food Chemistry</i> , 2021, 359, 129841.   | 8.2 | 5         |
| 32 | An extract of hops ( <i>Humulus lupulus</i> L.) modulates gut peptide hormone secretion and reduces energy intake in healthy-weight men: a randomized, crossover clinical trial. <i>American Journal of Clinical Nutrition</i> , 2022, 115, 925-940.  | 4.7 | 5         |
| 33 | Amyloid fibril formation from crude protein mixtures. <i>Biotechnology Progress</i> , 2011, 27, 1768-1776.  | 2.6 | 4         |
| 34 | Production of Flours with Reduced Epitope Content Using Milling Technology. <i>Cereal Chemistry</i> , 2016, 93, 352-356.  | 2.2 | 4         |
| 35 | Altering the rate of glucose release from starch-based foods by spray-drying with an extract from barley. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2654-2659.  | 3.5 | 3         |