

# 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	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
2	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
3	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
4	A Case Study of the Response of Immunogenic Gluten Peptides to Sourdough Proteolysis. <i>Nutrients</i> , 2021, 13, 1906.	4.1	6
5	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
6	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
7	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
8	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
9	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
10	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
11	Production of Flours with Reduced Epitope Content Using Milling Technology. <i>Cereal Chemistry</i> , 2016, 93, 352-356.	2.2	4
12	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
13	Amyloid fibrils as functionalizable components of nanocomposite materials. <i>Biotechnology Progress</i> , 2012, 28, 248-256.	2.6	30
14	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
15	Amyloid fibril formation from crude protein mixtures. <i>Biotechnology Progress</i> , 2011, 27, 1768-1776.	2.6	4
16	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
17	Wheat glutenin proteins assemble into a nanostructure with unusual structural features. <i>Journal of Cereal Science</i> , 2009, 49, 157-162.	3.7	27
18	In vitro 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

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	Asymmetric synthesis of (R)-(+)- $\alpha$ -methyl- <i>o</i> -methoxybenzyl methyl ether via the stereoselective benzylic elaboration of tricarbonyl ( <i>l</i> -6- <i>o</i> -methoxybenzyl methyl ether)chromium(0). <i>Tetrahedron: Asymmetry</i> , 1992, 3, 1303-1316.	1.8	17
28	Stereoselective Alkylations of Enolates Derived from Ligands Attached to the Indenyl Iron Chiral Auxiliary [( $\eta$ -5-C <sub>5</sub> H <sub>5</sub> )Fe(CO)(PPh <sub>3</sub> ) <sub>3</sub> ]: X-ray Crystal Structure and Conformational Analysis of [( $\eta$ -5-C <sub>5</sub> H <sub>5</sub> )Fe(CO)(PPh <sub>3</sub> ) <sub>3</sub> ]COCH <sub>3</sub> . <i>Israel Journal of Chemistry</i> , 1991, 31, 25-32.	2.3	11
29	Tricarbonylchromium(0) promoted stereoselective transformations of ephedrine and pseudoephedrine derivatives. <i>Tetrahedron: Asymmetry</i> , 1990, 1, 817-842.	1.8	28
30	The stereospecific synthesis of (-)-(8r) and (-)-(8s)-methylcanadine. <i>Tetrahedron</i> , 1988, 44, 171-186.	1.9	29
31	A conformational analysis of transition metal $\eta$ -1-acyl complexes: steric interactions and stereoelectronic effects. <i>Chemical Society Reviews</i> , 1988, 17, 147-179.	38.1	25
32	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
33	The asymmetric synthesis of $\hat{\eta}^2$ -lactams. Stereocontrolled asymmetric tandem Michael additions and alkylations of $\hat{\eta}^{\pm,2}$ -unsaturated acyl ligands bound to the chiral auxiliary [( $\eta$ -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
34	Chiral dienolates. <i>Tetrahedron</i> , 1986, 42, 3987-3997.	1.9	12
35	The asymmetric synthesis of $\hat{\eta}^2$ -lactams. <i>Tetrahedron</i> , 1986, 42, 5123-5137.	1.9	63