Roger A Stanley

List of Publications by Year
in descending order

65 papers	2,897 citations	117453 34 h-index	174990 52 g-index
65 all docs	65 docs citations	65 times ranked	3620 citing authors

#	Article	IF	Citations
1	Creating Proteins with Novel Functionality via the Maillard Reaction: A Review. Critical Reviews in Food Science and Nutrition, 2006, 46, 337-350.	5.4	411
2	Seafood spoilage microbiota and associated volatile organic compounds at different storage temperatures and packaging conditions. International Journal of Food Microbiology, 2018, 280, 87-99.	2.1	120
3	Innovative processes and technologies for modified atmosphere packaging of fresh and fresh-cut fruits and vegetables. Critical Reviews in Food Science and Nutrition, 2019, 59, 411-422.	5.4	117
4	Direct acylation of flavonoid glycosides with phenolic acids catalysed by Candida antarctica lipase B (Novozym 435Â®). Enzyme and Microbial Technology, 2006, 39, 1236-1241.	1.6	101
5	The effect of pH on the inhibition of bacterial growth by physiological concentrations of butyric acid: Implications for neonates fed on suckled milk. Chemico-Biological Interactions, 1998, 113, 117-131.	1.7	89
6	Effect of Pretreatment of Intact `Gala' Apple with Ethanol Vapor, Heat, or 1-Methylcyclopropene on Quality and Shelf Life of Fresh-cut Slices. Journal of the American Society for Horticultural Science, 2004, 129, 583-593.	0.5	81
7	Optimization of alkyl ?-D-galactopyranoside synthesis from lactose using commercially available ?-galactosidases. Biotechnology and Bioengineering, 1993, 42, 657-666.	1.7	79
8	Effects of calcium ascorbate treatments and storage atmosphere on antioxidant activity and quality of fresh-cut apple slices. Postharvest Biology and Technology, 2010, 57, 52-60.	2.9	74
9	Adsorptive recovery of phenolic compounds from apple juice. European Food Research and Technology, 2007, 224, 605-613.	1.6	73
10	Free radical scavenging and cytoprotective activities of phenolic antioxidants. Molecular Nutrition and Food Research, 2006, 50, 996-1005.	1.5	71
11	Near-quantitative production of fatty acid alkyl esters by lipase-catalyzed alcoholysis of fats and oils with adsorption of glycerol by silica gel. Enzyme and Microbial Technology, 1994, 16, 478-484.	1.6	64
12	Synbiotic Supplementation Containing Whole Plant Sugar Cane Fibre and Probiotic Spores Potentiates Protective Synergistic Effects in Mouse Model of IBD. Nutrients, 2019, 11, 818.	1.7	62
13	Japanese plums (Prunus salicinaLindl.) and phytochemicals - breeding, horticultural practice, postharvest storage, processing and bioactivity. Journal of the Science of Food and Agriculture, 2014, 94, 2137-2147.	1.7	60
14	Stability of antioxidants in an apple polyphenolâ€“milk model system. Food Chemistry, 2008, 109, 310-318.	4.2	59
15	Pilot-Scale Resin Adsorption as a Means To Recover and Fractionate Apple Polyphenols. Journal of Agricultural and Food Chemistry, 2010, 58, 6787-6796.	2.4	57
16	Consumption of anthocyanin-rich Queen Garnet plum juice reduces platelet activation related thrombogenesis in healthy volunteers. Journal of Functional Foods, 2015, 12, 11-22.	1.6	54
17	Synbiotic supplementation with prebiotic green banana resistant starch and probiotic Bacillus coagulans spores ameliorates gut inflammation in mouse model of inflammatory bowel diseases. European Journal of Nutrition, 2020, 59, 3669-3689.	1.8	53
18	Performance of a New 235 nm UV-LED-Based On-Capillary Photometric Detector. Analytical Chemistry, 2016, 88, 12116-12121.	3.2	52

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19	Encapsulation of Hydrocortisone and Mesalazine in Zein Microparticles. Pharmaceutics, 2013, 5, 277-293.	2.0	50
20	Hot water treatment in combination with calcium ascorbate dips increases bioactive compounds and helps to maintain fresh-cut apple quality. Postharvest Biology and Technology, 2015, 110, 158-165.	2.9	50
21	Phytochemicals of papaya and its traditional health and culinary uses â€“ A review. Journal of Food Composition and Analysis, 2015, 41, 201-211.	1.9	48
22	Effect of 1-Methylcyclopropene on the Quality of Fresh-cut Apple Slices. Journal of Food Science, 2003, 68, 1910-1914.	1.5	46
23	Measurement and evaluation of the effect of vibration on fruits in transitâ€"Review. Packaging Technology and Science, 2018, 31, 723-738.	1.3	46
24	Microbiota Modulating Nutritional Approaches to Countering the Effects of Viral Respiratory Infections Including SARS-CoV-2 through Promoting Metabolic and Immune Fitness with Probiotics and Plant Bioactives. Microorganisms, 2020, 8, 921.	1.6	46
25	Observation by solid-state 3C CP MAS NMR spectroscopy of the transformations of wheat starch associated with the making and staling of bread. Carbohydrate Research, 1992, 235, 15-22.	1.1	45
26	Functional properties of caseinate glycoconjugates prepared by controlled heating in the â€˜dryâ€™ state. Journal of the Science of Food and Agriculture, 2006, 86, 732-740.	1.7	44
27	Evaluation of spoilage potential and volatile metabolites production by Shewanella baltica isolated from modified atmosphere packaged live mussels. Food Research International, 2018, 103, 415-425.	2.9	43
28	Probiotic Bacillus coagulans MTCC 5856 spores exhibit excellent in-vitro functional efficacy in simulated gastric survival, mucosal adhesion and immunomodulation. Journal of Functional Foods, 2019, 52, 100-108.	1.6	42
29	Miniaturised medium pressure capillary liquid chromatography system with flexible open platform design using off-the-shelf microfluidic components. Analytica Chimica Acta, 2015, 896, 166-176.	2.6	41
30	Glycation of caseinate by fructose and fructo-oligosaccharides during controlled heat treatment in the â€˜dryâ€™ state. Journal of the Science of Food and Agriculture, 2006, 86, 722-731.	1.7	38
31	Structural properties and digestion of green banana flour as a functional ingredient in pasta. Food and Function, 2016, 7, 771-780.	2.1	38
32	Protease-catalyzed condensation of peptides as a potential means to reduce the bitter taste of hydrophobic peptides found in protein hydrolysates. Enzyme and Microbial Technology, 1998, 22, 100-110.	1.6	37
33	Glycerolysis of tallow with immobilised lipase. Biotechnology Letters, 1993, 15, 1043-1048.	1.1	36
34	Lipid peroxidation inhibition capacity assay for antioxidants based on liposomal membranes. Molecular Nutrition and Food Research, 2006, 50, 714-724.	1.5	36
35	Combinatorial enzymic synthesis for functional testing of phenolic acid esters catalysed by Candida antarctica lipase B (Novozym 435Â®). Enzyme and Microbial Technology, 2007, 40, 1078-1086.	1.6	35
36	Oligosaccharide and alkyl Î²-galactopyranoside synthesis from lactose with Caldocellum saccharolyticum Î²-glycosidase. Enzyme and Microbial Technology, 1996, 18, 544-549.	1.6	34

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37	Effects of flavonoid extract EnzogenolÂ® with vitamin C on protein oxidation and DNA damage in older human subjects. Nutrition Research, 2003, 23, 1199-1210.	1.3	32
38	The potential of anthocyanin-rich Queen Garnet plum juice supplementation in alleviating thrombotic risk under induced oxidative stress conditions. Journal of Functional Foods, 2015, 14, 747-757.	1.6	32
39	URINARY EXCRETION OF ANTIOXIDANTS IN HEALTHY HUMANS FOLLOWING QUEEN GARNET PLUM JUICE INGESTION: A NEW PLUM VARIETY RICH IN ANTIOXIDANT COMPOUNDS. Journal of Food Biochemistry, 2012, 36, 159-170.	1.2	31
40	Heterogeneity in gastrointestinal mucins. Biochimica Et Biophysica Acta - General Subjects, 1983, 760, 262-269.	1.1	29
41	Application of electrolysed oxidising water as a sanitiser to extend the shelf-life of seafood products: a review. Journal of Food Science and Technology, 2017, 54, 1321-1332.	1.4	29
42	Measurement and analysis of vibration and mechanical damage to bananas during long-distance interstate transport by multi-trailer road trains. Postharvest Biology and Technology, 2019, 158, 110977.	2.9	29
43	An Integrated Economic, Environmental and Social Approach to Agricultural Land-Use Planning. Land, 2021, 10, 364.	1.2	23
44	The ex vivo antiplatelet activation potential of fruit phenolic metabolite hippuric acid. Food and Function, 2015, 6, 2679-2683.	2.1	21
45	High sensitivity deep-UV LED-based z-cell photometric detector for capillary liquid chromatography. Analytica Chimica Acta, 2018, 1032, 197-202.	2.6	21
46	Spoilage microbial community profiling by 16S rRNA amplicon sequencing of modified atmosphere packaged live mussels stored at 4oC. Food Research International, 2019, 121, 568-576.	2.9	21
47	Control of microbes on barley grains using peroxyacetic acid and electrolysed water as antimicrobial agents. Food Microbiology, 2018, 76, 103-109.	2.1	20
48	Modulating the Microbiome and Immune Responses Using Whole Plant Fibre in Synbiotic Combination with Fibre-Digesting Probiotic Attenuates Chronic Colonic Inflammation in Spontaneous Colitic Mice Model of IBD. Nutrients, 2020, 12, 2380.	1.7	19
49	Combinations of plant-derived compounds against Campylobacter in vitro. Journal of Applied Poultry Research, 2015, 24, 352-363.	0.6	18
50	An NMR assay for quantitating lipase activity in biphasic macroemulsions. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 295-300.	0.8	16
51	Separation and Concentration of Health Compounds by Membrane Filtration. International Journal of Food Engineering, 2006, 2, .	0.7	16
52	Changes in markers of inflammation, antioxidant capacity and oxidative stress in smokers following consumption of milk, and milk supplemented with fruit and vegetable extracts and vitamin C. International Journal of Food Sciences and Nutrition, 2012, 63, 90-102.	1.3	13
53	Properties of rehydrated freeze dried rice as a function of processing treatments. LWT - Food Science and Technology, 2018, 91, 143-150.	2.5	12
54	Miniaturised electrically actuated high pressure injection valve for portable capillary liquid chromatography. Talanta, 2018, 180, 32-35.	2.9	12

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55	Formulation and Characterization of Drug-Loaded Microparticles Using Distillers Dried Grain Kafirin. Cereal Chemistry, 2015, 92, 246-252.	1.1	11
56	Comparison of cation-exchange capillary columns used for ion chromatographic separation of biogenic amines. Journal of Chromatography A, 2018, 1571, 193-200.	1.8	11
57	Preparation andIn VitroRelease of Drug-Loaded Microparticles for Oral Delivery Using Wholegrain Sorghum Kafirin Protein. International Journal of Polymer Science, 2015, 2015, 1-8.	1.2	9
58	Extraction of Polyphenolics from Apple Juice by Foam Fractionation. International Journal of Food Engineering, 2006, 2, .	0.7	8
59	A 13C solid-state NMR study of ion-exchange resins derived from natural polysaccharides. Carbohydrate Research, 1994, 262, 185-194.	1.1	7
60	Physicochemical assessment and bioactive properties of condensed distillers solubles, a by-product from the sorghum bio-fuel industry. Journal of Cereal Science, 2016, 72, 10-15.	1.8	6
61	Effect of Storage Conditions on Shelf Stability of Undiluted Neutral Electrolyzed Water. Journal of Food Protection, 2020, 83, 1838-1843.	0.8	6
62	Optimizing Prednisolone Loading into Distillerâ€™s Dried Grain Kafirin Microparticles, and In vitro Release for Oral Delivery. Pharmaceutics, 2017, 9, 17.	2.0	5
63	Anti-Heartburn Effects of Sugar Cane Flour: A Double-Blind, Randomized, Placebo-Controlled Study. Nutrients, 2020, 12, 1813.	1.7	4
64	Effect of Electric Field Distribution on the Heating Uniformity of a Model Ready-to-Eat Meal in Microwave-Assisted Thermal Sterilization Using the FDTD Method. Foods, 2021, 10, 311.	1.9	3
65	Use of Enzyme Technology to Convert Waste Lactose into Valuable Products. Annals of the New York Academy of Sciences, 1996, 799, 555-558.	1.8	1