

Roger A Stanley

List of Publications by Year in descending order

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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	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. <i>Foods</i> , 2021, 10, 311.	1.9	3
2	An Integrated Economic, Environmental and Social Approach to Agricultural Land-Use Planning. <i>Land</i> , 2021, 10, 364.	1.2	23
3	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. <i>Nutrients</i> , 2020, 12, 2380.	1.7	19
4	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. <i>Microorganisms</i> , 2020, 8, 921.	1.6	46
5	Anti-Heartburn Effects of Sugar Cane Flour: A Double-Blind, Randomized, Placebo-Controlled Study. <i>Nutrients</i> , 2020, 12, 1813.	1.7	4
6	Synbiotic supplementation with prebiotic green banana resistant starch and probiotic <i>Bacillus coagulans</i> spores ameliorates gut inflammation in mouse model of inflammatory bowel diseases. <i>European Journal of Nutrition</i> , 2020, 59, 3669-3689.	1.8	53
7	Effect of Storage Conditions on Shelf Stability of Undiluted Neutral Electrolyzed Water. <i>Journal of Food Protection</i> , 2020, 83, 1838-1843.	0.8	6
8	Measurement and analysis of vibration and mechanical damage to bananas during long-distance interstate transport by multi-trailer road trains. <i>Postharvest Biology and Technology</i> , 2019, 158, 110977.	2.9	29
9	Synbiotic Supplementation Containing Whole Plant Sugar Cane Fibre and Probiotic Spores Potentiates Protective Synergistic Effects in Mouse Model of IBD. <i>Nutrients</i> , 2019, 11, 818.	1.7	62
10	Spoilage microbial community profiling by 16S rRNA amplicon sequencing of modified atmosphere packaged live mussels stored at 4oC. <i>Food Research International</i> , 2019, 121, 568-576.	2.9	21
11	Probiotic <i>Bacillus coagulans</i> MTCC 5856 spores exhibit excellent in-vitro functional efficacy in simulated gastric survival, mucosal adhesion and immunomodulation. <i>Journal of Functional Foods</i> , 2019, 52, 100-108.	1.6	42
12	Innovative processes and technologies for modified atmosphere packaging of fresh and fresh-cut fruits and vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 411-422.	5.4	117
13	Seafood spoilage microbiota and associated volatile organic compounds at different storage temperatures and packaging conditions. <i>International Journal of Food Microbiology</i> , 2018, 280, 87-99.	2.1	120
14	Properties of rehydrated freeze dried rice as a function of processing treatments. <i>LWT - Food Science and Technology</i> , 2018, 91, 143-150.	2.5	12
15	Miniaturised electrically actuated high pressure injection valve for portable capillary liquid chromatography. <i>Talanta</i> , 2018, 180, 32-35.	2.9	12
16	Control of microbes on barley grains using peroxyacetic acid and electrolysed water as antimicrobial agents. <i>Food Microbiology</i> , 2018, 76, 103-109.	2.1	20
17	Measurement and evaluation of the effect of vibration on fruits in transitâ€”Review. <i>Packaging Technology and Science</i> , 2018, 31, 723-738.	1.3	46
18	High sensitivity deep-UV LED-based z-cell photometric detector for capillary liquid chromatography. <i>Analytica Chimica Acta</i> , 2018, 1032, 197-202.	2.6	21

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19	Comparison of cation-exchange capillary columns used for ion chromatographic separation of biogenic amines. <i>Journal of Chromatography A</i> , 2018, 1571, 193-200.	1.8	11
20	Evaluation of spoilage potential and volatile metabolites production by <i>Shewanella baltica</i> isolated from modified atmosphere packaged live mussels. <i>Food Research International</i> , 2018, 103, 415-425.	2.9	43
21	Application of electrolysed oxidising water as a sanitiser to extend the shelf-life of seafood products: a review. <i>Journal of Food Science and Technology</i> , 2017, 54, 1321-1332.	1.4	29
22	Optimizing Prednisolone Loading into Distillers Dried Grain Kafirin Microparticles, and In vitro Release for Oral Delivery. <i>Pharmaceutics</i> , 2017, 9, 17.	2.0	5
23	Performance of a New 235 nm UV-LED-Based On-Capillary Photometric Detector. <i>Analytical Chemistry</i> , 2016, 88, 12116-12121.	3.2	52
24	Physicochemical assessment and bioactive properties of condensed distillers solubles, a by-product from the sorghum bio-fuel industry. <i>Journal of Cereal Science</i> , 2016, 72, 10-15.	1.8	6
25	Structural properties and digestion of green banana flour as a functional ingredient in pasta. <i>Food and Function</i> , 2016, 7, 771-780.	2.1	38
26	Preparation and In Vitro Release of Drug-Loaded Microparticles for Oral Delivery Using Wholegrain Sorghum Kafirin Protein. <i>International Journal of Polymer Science</i> , 2015, 2015, 1-8.	1.2	9
27	Formulation and Characterization of Drug-Loaded Microparticles Using Distillers Dried Grain Kafirin. <i>Cereal Chemistry</i> , 2015, 92, 246-252.	1.1	11
28	The ex vivo antiplatelet activation potential of fruit phenolic metabolite hippuric acid. <i>Food and Function</i> , 2015, 6, 2679-2683.	2.1	21
29	Combinations of plant-derived compounds against <i>Campylobacter</i> in vitro. <i>Journal of Applied Poultry Research</i> , 2015, 24, 352-363.	0.6	18
30	The potential of anthocyanin-rich Queen Garnet plum juice supplementation in alleviating thrombotic risk under induced oxidative stress conditions. <i>Journal of Functional Foods</i> , 2015, 14, 747-757.	1.6	32
31	Phytochemicals of papaya and its traditional health and culinary uses – A review. <i>Journal of Food Composition and Analysis</i> , 2015, 41, 201-211.	1.9	48
32	Miniaturised medium pressure capillary liquid chromatography system with flexible open platform design using off-the-shelf microfluidic components. <i>Analytica Chimica Acta</i> , 2015, 896, 166-176.	2.6	41
33	Hot water treatment in combination with calcium ascorbate dips increases bioactive compounds and helps to maintain fresh-cut apple quality. <i>Postharvest Biology and Technology</i> , 2015, 110, 158-165.	2.9	50
34	Consumption of anthocyanin-rich Queen Garnet plum juice reduces platelet activation related thrombogenesis in healthy volunteers. <i>Journal of Functional Foods</i> , 2015, 12, 11-22.	1.6	54
35	Japanese plums (<i>Prunus salicina</i> Lindl.) and phytochemicals - breeding, horticultural practice, postharvest storage, processing and bioactivity. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2137-2147.	1.7	60
36	Encapsulation of Hydrocortisone and Mesalazine in Zein Microparticles. <i>Pharmaceutics</i> , 2013, 5, 277-293.	2.0	50

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37	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. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 90-102.	1.3	13
38	URINARY EXCRETION OF ANTIOXIDANTS IN HEALTHY HUMANS FOLLOWING QUEEN GARNET PLUM JUICE INGESTION: A NEW PLUM VARIETY RICH IN ANTIOXIDANT COMPOUNDS. <i>Journal of Food Biochemistry</i> , 2012, 36, 159-170.	1.2	31
39	Effects of calcium ascorbate treatments and storage atmosphere on antioxidant activity and quality of fresh-cut apple slices. <i>Postharvest Biology and Technology</i> , 2010, 57, 52-60.	2.9	74
40	Pilot-Scale Resin Adsorption as a Means To Recover and Fractionate Apple Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6787-6796.	2.4	57
41	Stability of antioxidants in an apple polyphenol-milk model system. <i>Food Chemistry</i> , 2008, 109, 310-318.	4.2	59
42	Combinatorial enzymic synthesis for functional testing of phenolic acid esters catalysed by <i>Candida antarctica</i> lipase B (Novozym 435®). <i>Enzyme and Microbial Technology</i> , 2007, 40, 1078-1086.	1.6	35
43	Adsorptive recovery of phenolic compounds from apple juice. <i>European Food Research and Technology</i> , 2007, 224, 605-613.	1.6	73
44	Separation and Concentration of Health Compounds by Membrane Filtration. <i>International Journal of Food Engineering</i> , 2006, 2, .	0.7	16
45	Creating Proteins with Novel Functionality via the Maillard Reaction: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2006, 46, 337-350.	5.4	411
46	Direct acylation of flavonoid glycosides with phenolic acids catalysed by <i>Candida antarctica</i> lipase B (Novozym 435®). <i>Enzyme and Microbial Technology</i> , 2006, 39, 1236-1241.	1.6	101
47	Lipid peroxidation inhibition capacity assay for antioxidants based on liposomal membranes. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 714-724.	1.5	36
48	Free radical scavenging and cytoprotective activities of phenolic antioxidants. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 996-1005.	1.5	71
49	Glycation of caseinate by fructose and fructo-oligosaccharides during controlled heat treatment in the "dry" state. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 722-731.	1.7	38
50	Functional properties of caseinate glycoconjugates prepared by controlled heating in the "dry" state. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 732-740.	1.7	44
51	Extraction of Polyphenolics from Apple Juice by Foam Fractionation. <i>International Journal of Food Engineering</i> , 2006, 2, .	0.7	8
52	Effect of Pretreatment of Intact 'Gala' Apple with Ethanol Vapor, Heat, or 1-Methylcyclopropene on Quality and Shelf Life of Fresh-cut Slices. <i>Journal of the American Society for Horticultural Science</i> , 2004, 129, 583-593.	0.5	81
53	Effect of 1-Methylcyclopropene on the Quality of Fresh-cut Apple Slices. <i>Journal of Food Science</i> , 2003, 68, 1910-1914.	1.5	46
54	Effects of flavonoid extract Enzogenol® with vitamin C on protein oxidation and DNA damage in older human subjects. <i>Nutrition Research</i> , 2003, 23, 1199-1210.	1.3	32

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55	The effect of pH on the inhibition of bacterial growth by physiological concentrations of butyric acid: Implications for neonates fed on suckled milk. <i>Chemico-Biological Interactions</i> , 1998, 113, 117-131.	1.7	89
56	Protease-catalyzed condensation of peptides as a potential means to reduce the bitter taste of hydrophobic peptides found in protein hydrolysates. <i>Enzyme and Microbial Technology</i> , 1998, 22, 100-110.	1.6	37
57	Use of Enzyme Technology to Convert Waste Lactose into Valuable Products. <i>Annals of the New York Academy of Sciences</i> , 1996, 799, 555-558.	1.8	1
58	Oligosaccharide and alkyl β -D-galactopyranoside synthesis from lactose with <i>Caldocellum saccharolyticum</i> β -galactosidase. <i>Enzyme and Microbial Technology</i> , 1996, 18, 544-549.	1.6	34
59	A ^{13}C solid-state NMR study of ion-exchange resins derived from natural polysaccharides. <i>Carbohydrate Research</i> , 1994, 262, 185-194.	1.1	7
60	Near-quantitative production of fatty acid alkyl esters by lipase-catalyzed alcoholysis of fats and oils with adsorption of glycerol by silica gel. <i>Enzyme and Microbial Technology</i> , 1994, 16, 478-484.	1.6	64
61	Optimization of alkyl β -D-galactopyranoside synthesis from lactose using commercially available β -galactosidases. <i>Biotechnology and Bioengineering</i> , 1993, 42, 657-666.	1.7	79
62	Glycerolysis of tallow with immobilised lipase. <i>Biotechnology Letters</i> , 1993, 15, 1043-1048.	1.1	36
63	An NMR assay for quantitating lipase activity in biphasic macroemulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1992, 69, 295-300.	0.8	16
64	Observation by solid-state ^{13}C CP MAS NMR spectroscopy of the transformations of wheat starch associated with the making and staling of bread. <i>Carbohydrate Research</i> , 1992, 235, 15-22.	1.1	45
65	Heterogeneity in gastrointestinal mucins. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 1983, 760, 262-269.	1.1	29