Zohar Kerem

List of Publications by Year
in descending order

32 papers	602 citations	623574 14 h-index	642610 23 g-index
32 all docs	32 docs citations	32 times ranked	970 citing authors

#	Article	IF	Citations
1	Dietary Inhibitors of CYP3A4 Are Revealed Using Virtual Screening by Using a New Deep-Learning Classifier. Journal of Agricultural and Food Chemistry, 2022, 70, 2752-2761.	2.4	10
2	Ecological adaptations influence the susceptibility of plants in the genus Zantedeschia to soft rot Pectobacterium spp.. Horticulture Research, 2021, 8, 13.	2.9	7
3	Phloretin, an Apple Phytoalexin, Affects the Virulence and Fitness of Pectobacterium brasiliense by Interfering With Quorum-Sensing. Frontiers in Plant Science, 2021, 12, 671807.	1.7	13
4	Root-Associated Microbiomes, Growth and Health of Ornamental Geophytes Treated with Commercial Plant Growth-Promoting Products. Microorganisms, 2021, 9, 1785.	1.6	0
5	Grape Pomace Reduces the Severity of Non-Alcoholic Hepatic Steatosis and the Development of Steatohepatitis by Improving Insulin Sensitivity and Reducing Ectopic Fat Deposition in Mice. Journal of Nutritional Biochemistry, 2021, 98, 108867.	1.9	7
6	(â˜')-Epicatechin metabolites promote vascular health through epigenetic reprogramming of endothelial-immune cell signaling and reversing systemic low-grade inflammation. Biochemical Pharmacology, 2020, 173, 113699.	2.0	29
7	Host Specificity and Differential Pathogenicity of Pectobacterium Strains from Dicot and Monocot Hosts. Microorganisms, 2020, 8, 1479.	1.6	10
8	A High Temperature Environment Regulates the Olive Oil Biosynthesis Network. Plants, 2020, 9, 1135.	1.6	15
9	New grapefruit cultivars exhibit low cytochrome P4503A4-Inhibition activity. Food and Chemical Toxicology, 2020, 137, 111135.	1.8	7
10	High temperature environment reduces olive oil yield and quality. PLoS ONE, 2020, 15, e0231956.	1.1	40
11	High temperature environment reduces olive oil yield and quality. , 2020, 15, e0231956.		0
12	High temperature environment reduces olive oil yield and quality. , 2020, 15, e0231956.		0
13	High temperature environment reduces olive oil yield and quality. , 2020, 15, e0231956.		0
14	High temperature environment reduces olive oil yield and quality. , 2020, 15, e0231956.		0
15	High temperature environment reduces olive oil yield and quality. , 2020, 15, e0231956.		0
16	Effects of reclaimed wastewater irrigation and fertigation level on olive oil composition and quality. Journal of the Science of Food and Agriculture, 2019, 99, 6342-6349.	1.7	7
17	Targeting the delivery of dietary plant bioactives to those who would benefit most: from science to practical applications. European Journal of Nutrition, 2019, 58, 65-73.	1.8	14
18	Structural Elucidation of Three Novel Kaempferol O-tri-Glycosides that Are Involved in the Defense Response of Hybrid Ornithogalum to Pectobacterium carotovorum. Molecules, 2019, 24, 2910.	1.7	7

#	Article	IF	Citations
19	Polymorphism in Cytochrome P450 3A4 Is Ethnicity Related. Frontiers in Genetics, 2019, 10, 224.	1.1	36
20	Independent selection for seed free tryptophan content and vernalization response in chickpea domestication. Plant Breeding, 2018, 137, 290-300.	1.0	4
21	In silico and in vitro inhibition of cytochrome P450 3A by synthetic stilbenoids. Food Chemistry, 2017, 237, 895-903.	4.2	16
22	Radiocarbon Dating of an Olive Tree Cross-Section: New Insights on Growth Patterns and Implications for Age Estimation of Olive Trees. Frontiers in Plant Science, 2017, 8, 1918.	1.7	15
23	Anti-diabetic activity of aerial parts of Sarcopoterium spinosum. BMC Complementary and Alternative Medicine, 2017, 17, 356.	3.7	19
24	Inhibition of cytochrome P450 3A by acetoxylated analogues of resveratrol in in vitro and in silico models. Scientific Reports, 2016, 6, 31557.	1.6	13
25	Genetic variation of naturally growing olive trees in Israel: from abandoned groves to feral and wild?. BMC Plant Biology, 2016, 16, 261.	1.6	23
26	Chlorophyll metabolism in pollinated vs. parthenocarpic fig fruits throughout development and ripening. Planta, 2016, 244, 491-504.	1.6	17
27	The effect of water stress on superâ€highâ€•density â€˜Koroneikiâ€™ olive oil quality. Journal of the Science of Food and Agriculture, 2015, 95, 2016-2020.	1.7	32
28	Use of In Vitro and Predictive In Silico Models to Study the Inhibition of Cytochrome P4503A by Stilbenes. PLoS ONE, 2015, 10, e0141061.	1.1	11
29	Interactions between CYP3A4 and Dietary Polyphenols. Oxidative Medicine and Cellular Longevity, 2015, 2015, 1-15.	1.9	126
30	Optimizing olive harvest time under hot climatic conditions of Jordan Valley, Israel. European Journal of Lipid Science and Technology, 2014, 116, 169-176.	1.0	39
31	Optimization of the Abencor system to extract olive oil from irrigated orchards. European Journal of Lipid Science and Technology, 2010, 112, 1158-1165.	1.0	39
32	Olive oil composition as a function of nitrogen, phosphorus and potassium plant nutrition. Journal of the Science of Food and Agriculture, 2009, 89, 1871-1878.	1.7	46