

Christopher Blanchard

List of Publications by Citations

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156
papers

4,802
citations

35
h-index

64
g-index

160
ext. papers

5,824
ext. citations

5
avg, IF

5.83
L-index

#	Paper	IF	Citations
156	Stable soil organic matter: A comparison of C:N:P:S ratios in Australian and other world soils. <i>Geoderma</i> , 2011 , 163, 197-208	6.7	282
155	Ageing of Stored Rice: Changes in Chemical and Physical Attributes. <i>Journal of Cereal Science</i> , 2002 , 35, 65-78	3.8	261
154	The distribution of phenolic acids in rice. <i>Food Chemistry</i> , 2004 , 87, 401-406	8.5	232
153	Composition and functional properties of rice. <i>International Journal of Food Science and Technology</i> , 2002 , 37, 849-868	3.8	230
152	Cold-induced repression of the rice anther-specific cell wall invertase gene OSINV4 is correlated with sucrose accumulation and pollen sterility. <i>Plant, Cell and Environment</i> , 2005 , 28, 1534-1551	8.4	221
151	Carbon-nutrient stoichiometry to increase soil carbon sequestration. <i>Soil Biology and Biochemistry</i> , 2013 , 60, 77-86	7.5	214
150	Nutrient availability limits carbon sequestration in arable soils. <i>Soil Biology and Biochemistry</i> , 2014 , 68, 402-409	7.5	177
149	Canola proteins for human consumption: extraction, profile, and functional properties. <i>Journal of Food Science</i> , 2011 , 76, R16-28	3.4	150
148	Phenolic Compounds with Antioxidant Properties from Canola Meal Extracts Inhibit Adipogenesis. <i>International Journal of Molecular Sciences</i> , 2019 , 21,	6.3	130
147	Antioxidant properties of Australian canola meal protein hydrolysates. <i>Food Chemistry</i> , 2014 , 146, 500-68.5		113
146	Effect of rice storage on pasting properties of rice flour. <i>Food Research International</i> , 2003 , 36, 625-634	7	99
145	Effect of the addition of fatty acids on rice starch properties. <i>Food Research International</i> , 2007 , 40, 209-214		96
144	The roles of plant dsRNA-binding proteins in RNAi-like pathways. <i>FEBS Letters</i> , 2008 , 582, 2753-60	3.8	78
143	Phylogenetic relationships and pathogenicity of <i>Colletotrichum acutatum</i> isolates from grape in subtropical Australia. <i>Plant Pathology</i> , 2007 , 56, 448-463	2.8	69
142	Effects of prolamin on the textural and pasting properties of rice flour and starch. <i>Journal of Cereal Science</i> , 2004 , 40, 205-211	3.8	68
141	Blood pressure lowering effects of Australian canola protein hydrolysates in spontaneously hypertensive rats. <i>Food Research International</i> , 2014 , 55, 281-287	7	63
140	Fatty Acid Composition of Three Rice Varieties Following Storage. <i>Journal of Cereal Science</i> , 2003 , 37, 327-335	3.8	61

139	Effect of storage temperature on cooking behaviour of rice. <i>Food Chemistry</i> , 2007 , 105, 491-497	8.5	60
138	Intrinsic and extrinsic factors affecting rice starch digestibility. <i>Trends in Food Science and Technology</i> , 2019 , 88, 10-22	15.3	58
137	Effects of soaking, boiling and autoclaving on the phenolic contents and antioxidant activities of faba beans (<i>Vicia faba</i> L.) differing in seed coat colours. <i>Food Chemistry</i> , 2014 , 142, 461-8	8.5	56
136	Dietary Polyphenols and Gene Expression in Molecular Pathways Associated with Type 2 Diabetes Mellitus: A Review. <i>International Journal of Molecular Sciences</i> , 2019 , 21,	6.3	54
135	Characterization of phenolic compounds and antioxidant activity in sorghum grains. <i>Journal of Cereal Science</i> , 2018 , 84, 103-111	3.8	53
134	Phenolics, flavonoids, proanthocyanidin and antioxidant activity of brown rice with different pericarp colors following storage. <i>Journal of Stored Products Research</i> , 2014 , 59, 120-125	2.5	47
133	Resistant starch manipulated hyperglycemia/hyperlipidemia and related genes expression in diabetic rats. <i>International Journal of Biological Macromolecules</i> , 2015 , 75, 316-21	7.9	45
132	Extraction and characterization of protein fractions from Australian canola meals. <i>Food Research International</i> , 2011 , 44, 1075-1082	7	45
131	Metabolic engineering of medium-chain fatty acid biosynthesis in <i>Nicotiana benthamiana</i> plant leaf lipids. <i>Frontiers in Plant Science</i> , 2015 , 6, 164	6.2	44
130	Effects of glutelin and globulin on the physicochemical properties of rice starch and flour. <i>Journal of Cereal Science</i> , 2014 , 60, 414-420	3.8	44
129	Physical properties of pregelatinized and granular cold water swelling maize starches in presence of acetic acid. <i>Food Hydrocolloids</i> , 2015 , 51, 375-382	10.6	43
128	Effect of storage temperature on rice thermal properties. <i>Food Research International</i> , 2010 , 43, 709-715		43
127	The Genetic Basis and Nutritional Benefits of Pigmented Rice Grain. <i>Frontiers in Genetics</i> , 2020 , 11, 229	4.5	42
126	Gut Microbiome-Induced Shift of Acetate to Butyrate Positively Manages Dysbiosis in High Fat Diet. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, 1700670	5.9	42
125	Synthesis of homogeneous protein-stabilized rutin nanodispersions by reversible assembly of soybean (<i>Glycine max</i>) seed ferritin. <i>RSC Advances</i> , 2015 , 5, 31533-31540	3.7	40
124	Physicochemical properties and in vitro digestibility of sorghum starch altered by high hydrostatic pressure. <i>International Journal of Biological Macromolecules</i> , 2016 , 92, 753-760	7.9	39
123	The ageing mechanism of stored rice: A concept model from the past to the present. <i>Journal of Stored Products Research</i> , 2015 , 64, 80-87	2.5	38
122	Gamma-aminobutyric Acid Enriched Rice Bran Diet Attenuates Insulin Resistance and Balances Energy Expenditure via Modification of Gut Microbiota and Short-Chain Fatty Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 881-890	5.7	37

121	Enhanced anti-obesity effects of complex of resistant starch and chitosan in high fat diet fed rats. <i>Carbohydrate Polymers</i> , 2017 , 157, 834-841	10.3	34
120	Urea-Driven Epigallocatechin Gallate (EGCG) Permeation into the Ferritin Cage, an Innovative Method for Fabrication of Protein-Polyphenol Co-assemblies. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1410-1419	5.7	33
119	Production of high oleic rice grains by suppressing the expression of the OsFAD2-1 gene. <i>Functional Plant Biology</i> , 2013 , 40, 996-1004	2.7	33
118	In vitro investigations of the potential health benefits of Australian-grown faba beans (<i>Vicia faba</i> L.): chemopreventative capacity and inhibitory effects on the angiotensin-converting enzyme, α -glucosidase and lipase. <i>British Journal of Nutrition</i> , 2012 , 108 Suppl 1, S123-34	3.6	33
117	A functional network module for Smith-Magenis syndrome. <i>Clinical Genetics</i> , 2009 , 75, 364-74	4	32
116	Emulsifying properties of proteins extracted from Australian canola meal. <i>LWT - Food Science and Technology</i> , 2014 , 57, 376-382	5.4	31
115	Characterization of fecal fat composition and gut derived fecal microbiota in high-fat diet fed rats following intervention with chito-oligosaccharide and resistant starch complexes. <i>Food and Function</i> , 2017 , 8, 4374-4383	6.1	30
114	A bidirectional gene trap construct suitable for T-DNA and Ds-mediated insertional mutagenesis in rice (<i>Oryza sativa</i> L.). <i>Plant Biotechnology Journal</i> , 2004 , 2, 367-80	11.6	30
113	Gelling properties of protein fractions and protein isolate extracted from Australian canola meal. <i>Food Research International</i> , 2014 , 62, 819-828	7	29
112	A reconfigured Kennedy pathway which promotes efficient accumulation of medium-chain fatty acids in leaf oils. <i>Plant Biotechnology Journal</i> , 2017 , 15, 1397-1408	11.6	28
111	Epigallocatechin Gallate (EGCG) Decorating Soybean Seed Ferritin as a Rutin Nanocarrier with Prolonged Release Property in the Gastrointestinal Tract. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 277-85	3.9	27
110	Deep-fried oil consumption in rats impairs glycerolipid metabolism, gut histology and microbiota structure. <i>Lipids in Health and Disease</i> , 2016 , 15, 86	4.4	26
109	Albumin Significantly Affects Pasting and Textural Characteristics of Rice Flour. <i>Cereal Chemistry</i> , 2010 , 87, 250-255	2.4	25
108	A study on volatile metabolites screening by HS-SPME-GC-MS and HS-GC-IMS for discrimination and characterization of white and yellowed rice. <i>Cereal Chemistry</i> , 2020 , 97, 496-504	2.4	24
107	Profiling polyphenol composition and antioxidant activity in Australian-grown rice using UHPLC Online-ABTS system. <i>Journal of Cereal Science</i> , 2018 , 80, 174-179	3.8	24
106	Manipulation of the internal structure of high amylose maize starch by high pressure treatment and its diverse influence on digestion. <i>Food Hydrocolloids</i> , 2018 , 77, 40-48	10.6	24
105	Ferritin glycosylated by chitosan as a novel EGCG nano-carrier: Structure, stability, and absorption analysis. <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 252-261	7.9	24
104	Physicochemical and textural properties of corn starch gels: Effect of mixing speed and time. <i>Food Hydrocolloids</i> , 2015 , 45, 55-62	10.6	23

103	Q-TOF LC/MS identification and UHPLC-Online ABTS antioxidant activity guided mapping of barley polyphenols. <i>Food Chemistry</i> , 2018 , 266, 323-328	8.5	23
102	Technological and Bioactive Functionalities of Canola Meal Proteins and Hydrolysates. <i>Food Reviews International</i> , 2013 , 29, 231-260	5.5	23
101	Polyphenols: Modulators of Platelet Function and Platelet Microparticle Generation?. <i>International Journal of Molecular Sciences</i> , 2019 , 21,	6.3	23
100	Effect of atmospheric cold plasma on structure, activity, and reversible assembly of the phytoferritin. <i>Food Chemistry</i> , 2018 , 264, 41-48	8.5	23
99	A comparison of RS4-type resistant starch to RS2-type resistant starch in suppressing oxidative stress in high-fat-diet-induced obese rats. <i>Food and Function</i> , 2017 , 8, 232-240	6.1	22
98	Fabrication, structure, and function evaluation of the ferritin based nano-carrier for food bioactive compounds. <i>Food Chemistry</i> , 2019 , 299, 125097	8.5	22
97	Frameshift mutation hotspot identified in Smith-Magenis syndrome: case report and review of literature. <i>BMC Medical Genetics</i> , 2010 , 11, 142	2.1	22
96	Rice Ageing. I. Effect of Changes in Protein on Starch Behaviour. <i>Starch/Staerke</i> , 2003 , 55, 162-169	2.3	22
95	A Novel Approach to Prepare Protein-proanthocyanidins Nano-complexes by the Reversible Assembly of Ferritin Cage. <i>Food Science and Technology Research</i> , 2017 , 23, 329-337	0.8	21
94	Channel directed rutin nano-encapsulation in phytoferritin induced by guanidine hydrochloride. <i>Food Chemistry</i> , 2018 , 240, 935-939	8.5	20
93	Fabrication and characterization of ferritin-chitosan-lutein shell-core nanocomposites and lutein stability and release evaluation in vitro. <i>RSC Advances</i> , 2016 , 6, 35267-35279	3.7	19
92	Antioxidative properties and macrochemical composition of five commercial mungbean varieties in Australia 2020 , 2, e27		18
91	Nano-encapsulation of epigallocatechin gallate in the ferritin-chitosan double shells: Simulated digestion and absorption evaluation. <i>Food Research International</i> , 2018 , 108, 1-7	7	18
90	Blending studies using wheat and lentil cotyledon flour Effects on rheology and bread quality. <i>Cereal Chemistry</i> , 2018 , 95, 849-860	2.4	18
89	High pressure processing manipulated buckwheat antioxidant activity, anti-adipogenic properties and starch digestibility. <i>Journal of Cereal Science</i> , 2015 , 66, 31-36	3.8	16
88	Physicochemical properties of pregelatinized wheat and corn starches in the presence of different concentrations of L-ascorbic acid. <i>Starch/Staerke</i> , 2015 , 67, 303-310	2.3	16
87	Therapeutic potential of rice-derived polyphenols on obesity-related oxidative stress and inflammation. <i>Journal of Applied Biomedicine</i> , 2018 , 16, 255-262	0.6	16
86	T cell recognition of hapten. Anatomy of T cell receptor binding of a H-2kd-associated photoreactive peptide derivative. <i>Journal of Biological Chemistry</i> , 1999 , 274, 3622-31	5.4	16

85	Cucumber mosaic virus RNA 5 is a mixed population derived from the conserved 3Rterminal regions of genomic RNAs 2 and 3. <i>Virology</i> , 1996 , 217, 598-601	3.6	16
84	Peptides derived from lupin proteins confer potent protection against oxidative stress. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5225-5234	4.3	15
83	Material Properties and Tableting of Fruit Powders. <i>Food Engineering Reviews</i> , 2018 , 10, 66-80	6.5	15
82	Studies on the unique properties of resistant starch and chito-oligosaccharide complexes for reducing high-fat diet-induced obesity and dyslipidemia in rats. <i>Journal of Functional Foods</i> , 2017 , 38, 20-27	5.1	15
81	Pigmented Rice-Derived Phenolic Compounds Reduce Biomarkers of Oxidative Stress and Inflammation in Human Umbilical Vein Endothelial Cells. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800840	5.9	15
80	Carboxymethylation of corn bran polysaccharide and its bioactive property. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1176-1184	3.8	14
79	Rice Bran Phenolic Compounds Regulate Genes Associated with Antioxidant and Anti-Inflammatory Activity in Human Umbilical Vein Endothelial Cells with Induced Oxidative Stress. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	14
78	Profiling the varietal antioxidative contents and macrochemical composition in Australian faba beans (<i>Vicia faba</i> L.) 2020 , 2, e28		14
77	Apoptosis Induction Pathway in Human Colorectal Cancer Cell Line SW480 Exposed to Cereal Phenolic Extracts. <i>Molecules</i> , 2019 , 24,	4.8	14
76	Effects of roasting on phenolic composition and in vitro antioxidant capacity of Australian grown faba beans (<i>Vicia faba</i> L.). <i>Plant Foods for Human Nutrition</i> , 2014 , 69, 85-91	3.9	14
75	Inhibitory Effects of Pulse Bioactive Compounds on Cancer Development Pathways. <i>Diseases (Basel, Switzerland)</i> , 2018 , 6,	4.4	14
74	Citrate esterification of debranched waxy maize starch: Structural, physicochemical and amylolysis properties. <i>Food Hydrocolloids</i> , 2020 , 104, 105704	10.6	13
73	Polyphenols from Australian-grown pigmented red and purple rice inhibit adipocyte differentiation. <i>Journal of Cereal Science</i> , 2018 , 81, 140-146	3.8	13
72	Identification of Genes Involved in Lipid Biosynthesis through de novo Transcriptome Assembly from <i>Cocos nucifera</i> Developing Endosperm. <i>Plant and Cell Physiology</i> , 2019 , 60, 945-960	4.9	13
71	Effect of interactions between starch and chitosan on waxy maize starch physicochemical and digestion properties. <i>CYTA - Journal of Food</i> , 2017 , 15, 327-335	2.3	11
70	One-step fabrication of phytoferritin-chitosan-epigallocatechin shell-core nanoparticles by thermal treatment. <i>Food Hydrocolloids</i> , 2018 , 80, 24-32	10.6	11
69	RNAs 4A and 5 are present in tomato aspermy virus and both subgroups of cucumber mosaic virus. <i>Archives of Virology</i> , 1997 , 142, 1273-83	2.6	11
68	Stabilization treatment of rice bran alters phenolic content and antioxidant activity. <i>Cereal Chemistry</i> , 2020 , 97, 281-292	2.4	11

67	Thermal Stability Improvement of Rice Bran Albumin Protein Incorporated with Epigallocatechin Gallate. <i>Journal of Food Science</i> , 2017 , 82, 350-357	3.4	10
66	Wheat bran with enriched gamma-aminobutyric acid attenuates glucose intolerance and hyperinsulinemia induced by a high-fat diet. <i>Food and Function</i> , 2018 , 9, 2820-2828	6.1	10
65	Black Sorghum Phenolic Extract Regulates Expression of Genes Associated with Oxidative Stress and Inflammation in Human Endothelial Cells. <i>Molecules</i> , 2019 , 24,	4.8	10
64	Diagnosing Smith-Magenis syndrome and duplication 17p11.2 syndrome by RAI1 gene copy number variation using quantitative real-time PCR. <i>Genetic Testing and Molecular Biomarkers</i> , 2008 , 12, 67-73		10
63	RNA 4 sequences from cucumber mosaic virus subgroups I and II. <i>Gene</i> , 1995 , 161, 293-4	3.8	10
62	Rice Bran Derived Bioactive Compounds Modulate Risk Factors of Cardiovascular Disease and Type 2 Diabetes Mellitus: An Updated Review. <i>Nutrients</i> , 2019 , 11,	6.7	9
61	Harnessing particle disintegration of cooked rice grains for predicting glycaemic index. <i>Carbohydrate Polymers</i> , 2020 , 248, 116789	10.3	9
60	Phylogenetic Relationships of <i>Pseudomonas syringae</i> pv. <i>syringae</i> Isolates Associated with Bacterial Inflorescence Rot in Grapevine. <i>Plant Disease</i> , 2016 , 100, 607-616	1.5	9
59	Influence of enzymatic hydrolysis, pH and storage temperature on the emulsifying properties of canola protein isolate and hydrolysates. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2316-2324	3.8	9
58	Natural products derived from tea on the solubility of hesperidin by LC-TOF/MS and NMR. <i>International Journal of Food Properties</i> , 2017 , 20, S270-S278	3	8
57	The Antioxidant and Anti-Inflammatory Properties of Rice Bran Phenolic Extracts. <i>Foods</i> , 2020 , 9,	4.9	8
56	Chitosan binding onto the epigallocatechin-loaded ferritin nanocage enhances its transport across Caco-2 cells. <i>Food and Function</i> , 2018 , 9, 2015-2024	6.1	8
55	Cereal phenolic contents as affected by variety and environment. <i>Cereal Chemistry</i> , 2018 , 95, 589-602	2.4	8
54	Salinity alters the protein composition of rice endosperm and the physicochemical properties of rice flour. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2292-7	4.3	8
53	The anti-inflammatory and antioxidant effects of pigmented rice consumption in an obese cohort. <i>Food and Function</i> , 2019 , 10, 8016-8025	6.1	8
52	A High-Throughput In Vitro Assay for Screening Rice Starch Digestibility. <i>Foods</i> , 2019 , 8,	4.9	8
51	Coloured rice-derived polyphenols reduce lipid peroxidation and pro-inflammatory cytokines ex vivo. <i>Food and Function</i> , 2018 , 9, 5169-5175	6.1	8
50	Nutritional and anti-nutritional seed-quality traits of faba bean (<i>Vicia faba</i>) grown in South Australia. <i>Crop and Pasture Science</i> , 2019 , 70, 463	2.2	7

49	Effects of canola proteins and hydrolysates on adipogenic differentiation of C3H10T/2 mesenchymal stem cells. <i>Food Chemistry</i> , 2015 , 185, 226-32	8.5	7
48	Evaluation of puffing quality of Australian desi chickpeas by different physical attributes. <i>LWT - Food Science and Technology</i> , 2015 , 64, 959-965	5.4	7
47	Accurate measurement of resistant soil organic matter and its stoichiometry. <i>European Journal of Soil Science</i> , 2016 , 67, 695-705	3.4	7
46	Characterization of phenolic compound antioxidant activity in oat varieties using UHPLC online ABTS and LC Q-TOF. <i>Cereal Chemistry</i> , 2019 , 96, 958-966	2.4	7
45	Water-soluble carbohydrates during fermentation and baking of composite wheat and lentil flour. Implications for enhanced functionality. <i>Cereal Chemistry</i> , 2019 , 96, 447-455	2.4	6
44	Sensory profiling and preference mapping of Australian puffed desi chickpeas. <i>LWT - Food Science and Technology</i> , 2018 , 89, 229-236	5.4	6
43	Effect of sulfation on the antioxidant properties and in vitro cell proliferation characteristics of polysaccharides isolated from corn bran. <i>CYTA - Journal of Food</i> , 2016 , 14, 555-564	2.3	6
42	Responses of fecal bacterial communities to resistant starch intervention in diabetic rats. <i>Starch/Staerke</i> , 2016 , 68, 1008-1015	2.3	6
41	The anti-inflammatory and antioxidant effects of acute consumption of pigmented rice in humans. <i>Food and Function</i> , 2019 , 10, 8230-8239	6.1	6
40	Konjac glucomannans attenuate diet-induced fat accumulation on livers and its regulation pathway. <i>Journal of Functional Foods</i> , 2019 , 52, 258-265	5.1	6
39	Chemopreventive Potential of Cereal Polyphenols. <i>Nutrition and Cancer</i> , 2018 , 70, 913-927	2.8	6
38	Rice Bran Phenolic Extracts Modulate Insulin Secretion and Gene Expression Associated with β Cell Function. <i>Nutrients</i> , 2020 , 12,	6.7	5
37	Alcalase Enzymolysis of Red Bean (adzuki) Ferritin Achieves Nanoencapsulation of Food Nutrients in a Mild Condition. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1999-2007	5.7	5
36	Rice phenolic compounds and their response to variability in growing conditions. <i>Cereal Chemistry</i> , 2020 , 97, 1045-1055	2.4	5
35	Functional enrichment of mannanase-treated spent brewer yeast. <i>Preparative Biochemistry and Biotechnology</i> , 2017 , 47, 789-794	2.4	4
34	Frost-affected lentil (<i>Lens culinaris</i> M.) compositional changes through extrusion: Potential application for the food industry. <i>Cereal Chemistry</i> , 2020 , 97, 818-826	2.4	4
33	Black Sorghum Phenolic Extract Modulates Platelet Activation and Platelet Microparticle Release. <i>Nutrients</i> , 2020 , 12,	6.7	4
32	Investigation of phenolic compounds with antioxidant activity in barley and oats affected by variation in growing location. <i>Cereal Chemistry</i> , 2020 , 97, 772-782	2.4	4

31	Effect of single or combined administration of resistant starch and chitosan oligosaccharides on insulin resistance in rats fed with a high-fat diet. <i>Starch/Staerke</i> , 2017 , 69, 1600209	2.3	4
30	Nutritional and functional properties of cookies made using down-graded lentil [A candidate for novel food production and crop utilization. <i>Cereal Chemistry</i> , 2020 , 97, 95-103	2.4	4
29	Bioaccessibility and Bioactivity of Cereal Polyphenols: A Review. <i>Foods</i> , 2021 , 10,	4.9	4
28	Manipulations of glucose/lipid metabolism and gut microbiota of resistant starch encapsulated <i>Ganoderma lucidum</i> spores in T2DM rats. <i>Food Science and Biotechnology</i> , 2021 , 30, 755-764	3	3
27	Different Processing Practices and the Frying Life of Refined Canola Oil. <i>Foods</i> , 2019 , 8,	4.9	3
26	[Aminobutyric Acid Attenuates High-Fat Diet-Induced Cerebral Oxidative Impairment via Enhanced Synthesis of Hippocampal Sulfatides. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1081-1091	5.7	3
25	Sorghum in foods: Functionality and potential in innovative products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	3
24	Coloured Rice Phenolic Extracts Increase Expression of Genes Associated with Insulin Secretion in Rat Pancreatic Insulinoma [cells. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	2
23	Variation in Nutritional Composition of Australian Mungbean Varieties. <i>Journal of Agricultural Science</i> , 2017 , 9, 45	1	2
22	Interaction between rice bran albumin and epigallocatechin gallate and their physicochemical analysis. <i>Food Science and Biotechnology</i> , 2018 , 27, 1561-1569	3	2
21	Resistant starch attenuates impaired lipid biosynthesis induced by dietary oxidized oil via activation of insulin signaling pathways. <i>RSC Advances</i> , 2017 , 7, 50772-50780	3.7	2
20	Association of starch crystalline pattern with acetylation property and its influence on gut microbiota fermentation characteristics. <i>Food Hydrocolloids</i> , 2022 , 128, 107556	10.6	2
19	Fructan Contents in Australian Wheat Varieties Released Over the Last 150 Years. <i>Cereal Research Communications</i> , 2019 , 47, 669-677	1.1	2
18	Insights into the multi-scale structure of wheat starch following acylation: Physicochemical properties and digestion characteristics. <i>Food Hydrocolloids</i> , 2021 , 124, 107347	10.6	2
17	A Comparison Study of Phenolic Contents and [in Vitro] Antioxidant Activities of Australian Grown Faba Beans ([Vicia faba] L.) Varying in Seed Coat Colours as Affected by Extraction Solvents. <i>American Journal of Analytical Chemistry</i> , 2019 , 10, 227-245	0.7	2
16	T cell recognition of hapten. Anatomy of T cell receptor binding of a H-2Kd-associated photoreactive peptide derivative.. <i>Journal of Biological Chemistry</i> , 1999 , 274, 8344	5.4	2
15	A study on Australian sorghum grain fermentation performance and the changes in Zaopei major composition during solid-state fermentation. <i>Journal of Cereal Science</i> , 2021 , 98, 103160	3.8	2
14	Extracts of common pulses demonstrate potent in vitro anti-adipogenic properties. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1327-1337	3.8	2

13	Construction of local gene network for revealing different liver function of rats fed deep-fried oil with or without resistant starch. <i>Toxicology Letters</i> , 2016 , 258, 168-174	4.4	2
12	Effect of agronomic management on rice grain quality Part II: Nitrogen rate and timing. <i>Cereal Chemistry</i> , 2021 , 98, 234-248	2.4	2
11	Effect of agronomic management on rice grain quality Part III: Australian water-saving irrigation practices. <i>Cereal Chemistry</i> , 2021 , 98, 249-262	2.4	2
10	The impact of simulated gastrointestinal digestion on the bioaccessibility and antioxidant activity of purple rice phenolic compounds. <i>Food Bioscience</i> , 2022 , 47, 101706	4.9	2
9	The potential role of p53 and MAPK pathways in the hepatotoxicity of deep-fried oil and in resistant starch-induced protection. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600296	3.7	1
8	Impact of thermal processing on levels of acrylamide in a wheat-lentil flour matrixe78		1
7	Characterization of endogenous antioxidant attributes and its influence on thermal stability of canola oil.. <i>RSC Advances</i> , 2018 , 8, 36096-36103	3.7	1
6	Characterisation of Protein Isolates Prepared from Processed Mungbean (<i>Vigna radiata</i>) Flours. <i>Journal of Agricultural Science</i> , 2017 , 9, 1	1	0
5	Extraction, Chemical Characterization, In Vitro Antioxidant, and Antidiabetic Activity of Canola (<i>Brassica napus</i> L.) Meal. <i>Separations</i> , 2022 , 9, 38	3.1	0
4	The effect of selected hemp seed protein hydrolysates in modulating vascular function. <i>Food Bioscience</i> , 2022 , 45, 101504	4.9	0
3	Effect of agronomic management on rice grain quality Part IV: Sowing rate. <i>Cereal Chemistry</i> , 2021 , 98, 263-274	2.4	0
2	Detection of Single Nucleotide Variations in Viral RNA Populations by Primer Extension. <i>Plant Molecular Biology Reporter</i> , 1998 , 16, 33-40	1.7	
1	Effect of agronomic management on rice grain quality Part I: A review of Australian practices. <i>Cereal Chemistry</i> , 2021 , 98, 222-233	2.4	