Christopher Blanchard

List of Publications by Year in Descending Order

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	Extraction, Chemical Characterization, In Vitro Antioxidant, and Antidiabetic Activity of Canola (Brassica napus L.) Meal. *Separations*, **2022**, 9, 38	3.1	0
155	Association of starch crystalline pattern with acetylation property and its influence on gut microbota fermentation characteristics. *Food Hydrocolloids*, **2022**, 128, 107556	10.6	2
154	The effect of selected hemp seed protein hydrolysates in modulating vascular function. *Food Bioscience*, **2022**, 45, 101504	4.9	0
153	The impact of simulated gastrointestinal digestion on the bioaccessibility and antioxidant activity of purple rice phenolic compounds. *Food Bioscience*, **2022**, 47, 101706	4.9	2
152	Insights into the multi-scale structure of wheat starch following acylation: Physicochemical properties and digestion characteristics. *Food Hydrocolloids*, **2021**, 124, 107347	10.6	2
151	A study on Australian sorghum grain fermentation performance and the changes in Zaopei major composition during solid-state fermentation. *Journal of Cereal Science*, **2021**, 98, 103160	3.8	2
150	Manipulations of glucose/lipid metabolism and gut microbiota of resistant starch encapsulated Ganoderma lucidum spores in T2DM rats. *Food Science and Biotechnology*, **2021**, 30, 755-764	3	3
149	Bioaccessibility and Bioactivity of Cereal Polyphenols: A Review. *Foods*, **2021**, 10,	4.9	4
148	Effect of agronomic management on rice grain quality Part I: A review of Australian practices. *Cereal Chemistry*, **2021**, 98, 222-233	2.4	
147	Effect of agronomic management on rice grain quality Part II: Nitrogen rate and timing. *Cereal Chemistry*, **2021**, 98, 234-248	2.4	2
146	Effect of agronomic management on rice grain quality Part IV: Sowing rate. *Cereal Chemistry*, **2021**, 98, 263-274	2.4	0
145	Effect of agronomic management on rice grain quality Part III: Australian water-saving irrigation practices. *Cereal Chemistry*, **2021**, 98, 249-262	2.4	2
144	Sorghum in foods: Functionality and potential in innovative products. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-17	11.5	3
143	Frost-affected lentil (Lens culinaris M.) compositional changes through extrusion: Potential application for the food industry. *Cereal Chemistry*, **2020**, 97, 818-826	2.4	4
142	Coloured Rice Phenolic Extracts Increase Expression of Genes Associated with Insulin Secretion in Rat Pancreatic Insulinoma □cells. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	2
141	Black Sorghum Phenolic Extract Modulates Platelet Activation and Platelet Microparticle Release. *Nutrients*, **2020**, 12,	6.7	4
140	The Genetic Basis and Nutritional Benefits of Pigmented Rice Grain. *Frontiers in Genetics*, **2020**, 11, 229	4.5	42

139	Rice Bran Phenolic Extracts Modulate Insulin Secretion and Gene Expression Associated with Cell Function. *Nutrients*, **2020**, 12,	6.7	5
138	The Antioxidant and Anti-Inflammatory Properties of Rice Bran Phenolic Extracts. *Foods*, **2020**, 9,	4.9	8
137	Antioxidative properties and macrochemical composition of five commercial mungbean varieties in Australia **2020**, 2, e27		18
136	Profiling the varietal antioxidative contents and macrochemical composition in Australian faba beans (Vicia faba L.) **2020**, 2, e28		14
135	Citrate esterification of debranched waxy maize starch: Structural, physicochemical and amylolysis properties. *Food Hydrocolloids*, **2020**, 104, 105704	10.6	13
134	A study on volatile metabolites screening by HS-SPME-GC-MS and HS-GC-IMS for discrimination and characterization of white and yellowed rice. *Cereal Chemistry*, **2020**, 97, 496-504	2.4	24
133	Investigation of phenolic compounds with antioxidant activity in barley and oats affected by variation in growing location. *Cereal Chemistry*, **2020**, 97, 772-782	2.4	4
132	Nutritional and functional properties of cookies made using down-graded lentil A candidate for novel food production and crop utilization. *Cereal Chemistry*, **2020**, 97, 95-103	2.4	4
131	Stabilization treatment of rice bran alters phenolic content and antioxidant activity. *Cereal Chemistry*, **2020**, 97, 281-292	2.4	11
130	Rice phenolic compounds and their response to variability in growing conditions. *Cereal Chemistry*, **2020**, 97, 1045-1055	2.4	5
129	Harnessing particle disintegration of cooked rice grains for predicting glycaemic index. *Carbohydrate Polymers*, **2020**, 248, 116789	10.3	9
128	Rice Bran Phenolic Compounds Regulate Genes Associated with Antioxidant and Anti-Inflammatory Activity in Human Umbilical Vein Endothelial Cells with Induced Oxidative Stress. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	14
127	Nutritional and anti-nutritional seed-quality traits of faba bean (Vicia faba) grown in South Australia. *Crop and Pasture Science*, **2019**, 70, 463	2.2	7
126	Water-soluble carbohydrates during fermentation and baking of composite wheat and lentil flour Implications for enhanced functionality. *Cereal Chemistry*, **2019**, 96, 447-455	2.4	6
125	Apoptosis Induction Pathway in Human Colorectal Cancer Cell Line SW480 Exposed to Cereal Phenolic Extracts. *Molecules*, **2019**, 24,	4.8	14
124	Characterization of phenolic compound antioxidant activity in oat varieties using UHPLC online ABTS and LC Q-TOF. *Cereal Chemistry*, **2019**, 96, 958-966	2.4	7
123	Fabrication, structure, and function evaluation of the ferritin based nano-carrier for food bioactive compounds. *Food Chemistry*, **2019**, 299, 125097	8.5	22
122	Black Sorghum Phenolic Extract Regulates Expression of Genes Associated with Oxidative Stress and Inflammation in Human Endothelial Cells. *Molecules*, **2019**, 24,	4.8	10

121	Rice Bran Derived Bioactive Compounds Modulate Risk Factors of Cardiovascular Disease and Type 2 Diabetes Mellitus: An Updated Review. *Nutrients*, **2019**, 11,	6.7	9
120	Fructan Contents in Australian Wheat Varieties Released Over the Last 150 Years. *Cereal Research Communications*, **2019**, 47, 669-677	1.1	2
119	A Comparison Study of Phenolic Contents and <i>in Vitro</i> Antioxidant Activities of Australian Grown Faba Beans (<i>Vicia faba</i> L.) Varying in Seed Coat Colours as Affected by Extraction Solvents. *American Journal of Analytical Chemistry*, **2019**, 10, 227-245	0.7	2
118	Phenolic Compounds with Antioxidant Properties from Canola Meal Extracts Inhibit Adipogenesis. *International Journal of Molecular Sciences*, **2019**, 21,	6.3	130
117	Dietary Polyphenols and Gene Expression in Molecular Pathways Associated with Type 2 Diabetes Mellitus: A Review. *International Journal of Molecular Sciences*, **2019**, 21,	6.3	54
116	Polyphenols: Modulators of Platelet Function and Platelet Microparticle Generation?. *International Journal of Molecular Sciences*, **2019**, 21,	6.3	23
115	Intrinsic and extrinsic factors affecting rice starch digestibility. *Trends in Food Science and Technology*, **2019**, 88, 10-22	15.3	58
114	The anti-inflammatory and antioxidant effects of pigmented rice consumption in an obese cohort. *Food and Function*, **2019**, 10, 8016-8025	6.1	8
113	The anti-inflammatory and antioxidant effects of acute consumption of pigmented rice in humans. *Food and Function*, **2019**, 10, 8230-8239	6.1	6
112	A High-Throughput In Vitro Assay for Screening Rice Starch Digestibility. *Foods*, **2019**, 8,	4.9	8
111	Different Processing Practices and the Frying Life of Refined Canola Oil. *Foods*, **2019**, 8,	4.9	3
110	Konjac glucomannans attenuate diet-induced fat accumulation on livers and its regulation pathway. *Journal of Functional Foods*, **2019**, 52, 258-265	5.1	6
109	Identification of Genes Involved in Lipid Biosynthesis through de novo Transcriptome Assembly from Cocos nucifera Developing Endosperm. *Plant and Cell Physiology*, **2019**, 60, 945-960	4.9	13
108	Aminobutyric Acid Attenuates High-Fat Diet-Induced Cerebral Oxidative Impairment via Enhanced Synthesis of Hippocampal Sulfatides. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 1081-1091	5.7	3
107	Profiling polyphenol composition and antioxidant activity in Australian-grown rice using UHPLC Online-ABTS system. *Journal of Cereal Science*, **2018**, 80, 174-179	3.8	24
106	Nano-encapsulation of epigallocatechin gallate in the ferritin-chitosan double shells: Simulated digestion and absorption evaluation. *Food Research International*, **2018**, 108, 1-7	7	18
105	Wheat bran with enriched gamma-aminobutyric acid attenuates glucose intolerance and hyperinsulinemia induced by a high-fat diet. *Food and Function*, **2018**, 9, 2820-2828	6.1	10
104	One-step fabrication of phytoferritin-chitosan-epigallocatechin shell-core nanoparticles by thermal treatment. *Food Hydrocolloids*, **2018**, 80, 24-32	10.6	11

103	Peptides derived from lupin proteins confer potent protection against oxidative stress. *Journal of the Science of Food and Agriculture*, **2018**, 98, 5225-5234	4.3	15
102	Alcalase Enzymolysis of Red Bean (adzuki) Ferritin Achieves Nanoencapsulation of Food Nutrients in a Mild Condition. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1999-2007	5.7	5
101	Gamma-aminobutyric Acid Enriched Rice Bran Diet Attenuates Insulin Resistance and Balances Energy Expenditure via Modification of Gut Microbiota and Short-Chain Fatty Acids. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 881-890	5.7	37
100	Polyphenols from Australian-grown pigmented red and purple rice inhibit adipocyte differentiation. *Journal of Cereal Science*, **2018**, 81, 140-146	3.8	13
99	Material Properties and Tableting of Fruit Powders. *Food Engineering Reviews*, **2018**, 10, 66-80	6.5	15
98	Chitosan binding onto the epigallocatechin-loaded ferritin nanocage enhances its transport across Caco-2 cells. *Food and Function*, **2018**, 9, 2015-2024	6.1	8
97	Therapeutic potential of rice-derived polyphenols on obesity-related oxidative stress and inflammation. *Journal of Applied Biomedicine*, **2018**, 16, 255-262	0.6	16
96	Channel directed rutin nano-encapsulation in phytoferritin induced by guanidine hydrochloride. *Food Chemistry*, **2018**, 240, 935-939	8.5	20
95	Sensory profiling and preference mapping of Australian puffed desi chickpeas. *LWT - Food Science and Technology*, **2018**, 89, 229-236	5.4	6
94	Manipulation of the internal structure of high amylose maize starch by high pressure treatment and its diverse influence on digestion. *Food Hydrocolloids*, **2018**, 77, 40-48	10.6	24
93	Characterization of phenolic compounds and antioxidant activity in sorghum grains. *Journal of Cereal Science*, **2018**, 84, 103-111	3.8	53
92	Interaction between rice bran albumin and epigallocatechin gallate and their physicochemical analysis. *Food Science and Biotechnology*, **2018**, 27, 1561-1569	3	2
91	Cereal phenolic contents as affected by variety and environment. *Cereal Chemistry*, **2018**, 95, 589-602	2.4	8
90	Q-TOF LC/MS identification and UHPLC-Online ABTS antioxidant activity guided mapping of barley polyphenols. *Food Chemistry*, **2018**, 266, 323-328	8.5	23
89	Gut Microbiome-Induced Shift of Acetate to Butyrate Positively Manages Dysbiosis in High Fat Diet. *Molecular Nutrition and Food Research*, **2018**, 62, 1700670	5.9	42
88	Characterization of endogenous antioxidant attributes and its influence on thermal stability of canola oil.. *RSC Advances*, **2018**, 8, 36096-36103	3.7	1
87	Blending studies using wheat and lentil cotyledon flour: Effects on rheology and bread quality. *Cereal Chemistry*, **2018**, 95, 849-860	2.4	18
86	Chemopreventive Potential of Cereal Polyphenols. *Nutrition and Cancer*, **2018**, 70, 913-927	2.8	6

85	Coloured rice-derived polyphenols reduce lipid peroxidation and pro-inflammatory cytokines ex vivo. *Food and Function*, **2018**, 9, 5169-5175	6.1	8
84	Pigmented Rice-Derived Phenolic Compounds Reduce Biomarkers of Oxidative Stress and Inflammation in Human Umbilical Vein Endothelial Cells. *Molecular Nutrition and Food Research*, **2018**, 62, e1800840	5.9	15
83	Inhibitory Effects of Pulse Bioactive Compounds on Cancer Development Pathways. *Diseases (Basel, Switzerland)*, **2018**, 6,	4.4	14
82	Influence of enzymatic hydrolysis, pH and storage temperature on the emulsifying properties of canola protein isolate and hydrolysates. *International Journal of Food Science and Technology*, **2018**, 53, 2316-2324	3.8	9
81	Effect of atmospheric cold plasma on structure, activity, and reversible assembly of the phytoferritin. *Food Chemistry*, **2018**, 264, 41-48	8.5	23
80	Thermal Stability Improvement of Rice Bran Albumin Protein Incorporated with Epigallocatechin Gallate. *Journal of Food Science*, **2017**, 82, 350-357	3.4	10
79	Natural products derived from tea on the solubility of hesperidin by LC-TOF/MS and NMR. *International Journal of Food Properties*, **2017**, 20, S270-S278	3	8
78	Urea-Driven Epigallocatechin Gallate (EGCG) Permeation into the Ferritin Cage, an Innovative Method for Fabrication of Protein-Polyphenol Co-assemblies. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 1410-1419	5.7	33
77	Effect of interactions between starch and chitosan on waxy maize starch physicochemical and digestion properties. *CYTA - Journal of Food*, **2017**, 15, 327-335	2.3	11
76	Functional enrichment of mannanase-treated spent brewer yeast. *Preparative Biochemistry and Biotechnology*, **2017**, 47, 789-794	2.4	4
75	Carboxymethylation of corn bran polysaccharide and its bioactive property. *International Journal of Food Science and Technology*, **2017**, 52, 1176-1184	3.8	14
74	The potential role of p53 and MAPK pathways in the hepatotoxicity of deep-fried oil and in resistant starch-induced protection. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600296	3	1
73	A reconfigured Kennedy pathway which promotes efficient accumulation of medium-chain fatty acids in leaf oils. *Plant Biotechnology Journal*, **2017**, 15, 1397-1408	11.6	28
72	A comparison of RS4-type resistant starch to RS2-type resistant starch in suppressing oxidative stress in high-fat-diet-induced obese rats. *Food and Function*, **2017**, 8, 232-240	6.1	22
71	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. *Food and Function*, **2017**, 8, 4374-4383	6.1	30
70	Variation in Nutritional Composition of Australian Mungbean Varieties. *Journal of Agricultural Science*, **2017**, 9, 45	1	2
69	Characterisation of Protein Isolates Prepared from Processed Mungbean (Vigna radiata) Flours. *Journal of Agricultural Science*, **2017**, 9, 1	1	0
68	Ferritin glycosylated by chitosan as a novel EGCG nano-carrier: Structure, stability, and absorption analysis. *International Journal of Biological Macromolecules*, **2017**, 105, 252-261	7.9	24

67	Resistant starch attenuates impaired lipid biosynthesis induced by dietary oxidized oil via activation of insulin signaling pathways. *RSC Advances*, **2017**, 7, 50772-50780	3.7	2
66	Enhanced anti-obesity effects of complex of resistant starch and chitosan in high fat diet fed rats. *Carbohydrate Polymers*, **2017**, 157, 834-841	10.3	34
65	Effect of single or combined administration of resistant starch and chitosan oligosaccharides on insulin resistance in rats fed with a high-fat diet. *Starch/Staerke*, **2017**, 69, 1600209	2.3	4
64	A Novel Approach to Prepare Protein-proanthocyanidins Nano-complexes by the Reversible Assembly of Ferritin Cage. *Food Science and Technology Research*, **2017**, 23, 329-337	0.8	21
63	Studies on the unique properties of resistant starch and chito-oligosaccharide complexes for reducing high-fat diet-induced obesity and dyslipidemia in rats. *Journal of Functional Foods*, **2017**, 38, 20-27	5.1	15
62	Physicochemical properties and in vitro digestibility of sorghum starch altered by high hydrostatic pressure. *International Journal of Biological Macromolecules*, **2016**, 92, 753-760	7.9	39
61	Accurate measurement of resistant soil organic matter and its stoichiometry. *European Journal of Soil Science*, **2016**, 67, 695-705	3.4	7
60	Effect of sulfation on the antioxidant properties and in vitro cell proliferation characteristics of polysaccharides isolated from corn bran. *CYTA - Journal of Food*, **2016**, 14, 555-564	2.3	6
59	Epigallocatechin Gallate (EGCG) Decorating Soybean Seed Ferritin as a Rutin Nanocarrier with Prolonged Release Property in the Gastrointestinal Tract. *Plant Foods for Human Nutrition*, **2016**, 71, 277-85	3.9	27
58	Deep-fried oil consumption in rats impairs glycerolipid metabolism, gut histology and microbiota structure. *Lipids in Health and Disease*, **2016**, 15, 86	4.4	26
57	Responses of fecal bacterial communities to resistant starch intervention in diabetic rats. *Starch/Staerke*, **2016**, 68, 1008-1015	2.3	6
56	Extracts of common pulses demonstrate potent in vitro anti-adipogenic properties. *International Journal of Food Science and Technology*, **2016**, 51, 1327-1337	3.8	2
55	Phylogenetic Relationships of Pseudomonas syringae pv. syringae Isolates Associated with Bacterial Inflorescence Rot in Grapevine. *Plant Disease*, **2016**, 100, 607-616	1.5	9
54	Fabrication and characterization of ferritin chitosan lutein shell core nanocomposites and lutein stability and release evaluation in vitro. *RSC Advances*, **2016**, 6, 35267-35279	3.7	19
53	Construction of local gene network for revealing different liver function of rats fed deep-fried oil with or without resistant starch. *Toxicology Letters*, **2016**, 258, 168-174	4.4	2
52	Metabolic engineering of medium-chain fatty acid biosynthesis in Nicotiana benthamiana plant leaf lipids. *Frontiers in Plant Science*, **2015**, 6, 164	6.2	44
51	Physical properties of pregelatinized and granular cold water swelling maize starches in presence of acetic acid. *Food Hydrocolloids*, **2015**, 51, 375-382	10.6	43
50	Effects of canola proteins and hydrolysates on adipogenic differentiation of C3H10T/2 mesenchymal stem cells. *Food Chemistry*, **2015**, 185, 226-32	8.5	7

49	The ageing mechanism of stored rice: A concept model from the past to the present. *Journal of Stored Products Research*, **2015**, 64, 80-87	2.5	38
48	Evaluation of puffing quality of Australian desi chickpeas by different physical attributes. *LWT - Food Science and Technology*, **2015**, 64, 959-965	5.4	7
47	Synthesis of homogeneous protein-stabilized rutin nanodispersions by reversible assembly of soybean (Glycine max) seed ferritin. *RSC Advances*, **2015**, 5, 31533-31540	3.7	40
46	High pressure processing manipulated buckwheat antioxidant activity, anti-adipogenic properties and starch digestibility. *Journal of Cereal Science*, **2015**, 66, 31-36	3.8	16
45	Physicochemical and textural properties of corn starch gels: Effect of mixing speed and time. *Food Hydrocolloids*, **2015**, 45, 55-62	10.6	23
44	Physicochemical properties of pregelatinized wheat and corn starches in the presence of different concentrations of L-ascorbic acid. *Starch/Staerke*, **2015**, 67, 303-310	2.3	16
43	Resistant starch manipulated hyperglycemia/hyperlipidemia and related genes expression in diabetic rats. *International Journal of Biological Macromolecules*, **2015**, 75, 316-21	7.9	45
42	Effects of roasting on phenolic composition and in vitro antioxidant capacity of Australian grown faba beans (Vicia faba L.). *Plant Foods for Human Nutrition*, **2014**, 69, 85-91	3.9	14
41	Emulsifying properties of proteins extracted from Australian canola meal. *LWT - Food Science and Technology*, **2014**, 57, 376-382	5.4	31
40	Blood pressure lowering effects of Australian canola protein hydrolysates in spontaneously hypertensive rats. *Food Research International*, **2014**, 55, 281-287	7	63
39	Antioxidant properties of Australian canola meal protein hydrolysates. *Food Chemistry*, **2014**, 146, 500-6	8.5	113
38	Phenolics, flavonoids, proanthocyanidin and antioxidant activity of brown rice with different pericarp colors following storage. *Journal of Stored Products Research*, **2014**, 59, 120-125	2.5	47
37	Gelling properties of protein fractions and protein isolate extracted from Australian canola meal. *Food Research International*, **2014**, 62, 819-828	7	29
36	Effects of glutelin and globulin on the physicochemical properties of rice starch and flour. *Journal of Cereal Science*, **2014**, 60, 414-420	3.8	44
35	Nutrient availability limits carbon sequestration in arable soils. *Soil Biology and Biochemistry*, **2014**, 68, 402-409	7.5	177
34	Effects of soaking, boiling and autoclaving on the phenolic contents and antioxidant activities of faba beans (Vicia faba L.) differing in seed coat colours. *Food Chemistry*, **2014**, 142, 461-8	8.5	56
33	Technological and Bioactive Functionalities of Canola Meal Proteins and Hydrolysates. *Food Reviews International*, **2013**, 29, 231-260	5.5	23
32	Carbon-nutrient stoichiometry to increase soil carbon sequestration. *Soil Biology and Biochemistry*, **2013**, 60, 77-86	7.5	214

31	Production of high oleic rice grains by suppressing the expression of the OsFAD2-1 gene. *Functional Plant Biology*, **2013**, 40, 996-1004	2.7	33
30	In vitro investigations of the potential health benefits of Australian-grown faba beans (Vicia faba L.): chemopreventative capacity and inhibitory effects on the angiotensin-converting enzyme, -glucosidase and lipase. *British Journal of Nutrition*, **2012**, 108 Suppl 1, S123-34	3.6	33
29	Extraction and characterization of protein fractions from Australian canola meals. *Food Research International*, **2011**, 44, 1075-1082	7	45
28	Stable soil organic matter: A comparison of C:N:P:S ratios in Australian and other world soils. *Geoderma*, **2011**, 163, 197-208	6.7	282
27	Canola proteins for human consumption: extraction, profile, and functional properties. *Journal of Food Science*, **2011**, 76, R16-28	3.4	150
26	Salinity alters the protein composition of rice endosperm and the physicochemical properties of rice flour. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2292-7	4.3	8
25	Albumin Significantly Affects Pasting and Textural Characteristics of Rice Flour. *Cereal Chemistry*, **2010**, 87, 250-255	2.4	25
24	Effect of storage temperature on rice thermal properties. *Food Research International*, **2010**, 43, 709-715	7	43
23	Frameshift mutation hotspot identified in Smith-Magenis syndrome: case report and review of literature. *BMC Medical Genetics*, **2010**, 11, 142	2.1	22
22	A functional network module for Smith-Magenis syndrome. *Clinical Genetics*, **2009**, 75, 364-74	4	32
21	The roles of plant dsRNA-binding proteins in RNAi-like pathways. *FEBS Letters*, **2008**, 582, 2753-60	3.8	78
20	Diagnosing Smith-Magenis syndrome and duplication 17p11.2 syndrome by RAI1 gene copy number variation using quantitative real-time PCR. *Genetic Testing and Molecular Biomarkers*, **2008**, 12, 67-73		10
19	Effect of storage temperature on cooking behaviour of rice. *Food Chemistry*, **2007**, 105, 491-497	8.5	60
18	Phylogenetic relationships and pathogenicity of Colletotrichum acutatum isolates from grape in subtropical Australia. *Plant Pathology*, **2007**, 56, 448-463	2.8	69
17	Effect of the addition of fatty acids on rice starch properties. *Food Research International*, **2007**, 40, 209-214	7	96
16	Cold-induced repression of the rice anther-specific cell wall invertase gene OSINV4 is correlated with sucrose accumulation and pollen sterility. *Plant, Cell and Environment*, **2005**, 28, 1534-1551	8.4	221
15	A bidirectional gene trap construct suitable for T-DNA and Ds-mediated insertional mutagenesis in rice (Oryza sativa L.). *Plant Biotechnology Journal*, **2004**, 2, 367-80	11.6	30
14	Effects of prolamin on the textural and pasting properties of rice flour and starch. *Journal of Cereal Science*, **2004**, 40, 205-211	3.8	68

13	The distribution of phenolic acids in rice. *Food Chemistry*, **2004**, 87, 401-406	8.5	232
12	Rice Ageing. I. Effect of Changes in Protein on Starch Behaviour. *Starch/Staerke*, **2003**, 55, 162-169	2.3	22
11	Fatty Acid Composition of Three Rice Varieties Following Storage. *Journal of Cereal Science*, **2003**, 37, 327-335	3.8	61
10	Effect of rice storage on pasting properties of rice flour. *Food Research International*, **2003**, 36, 625-634	7	99
9	Composition and functional properties of rice. *International Journal of Food Science and Technology*, **2002**, 37, 849-868	3.8	230
8	Ageing of Stored Rice: Changes in Chemical and Physical Attributes. *Journal of Cereal Science*, **2002**, 35, 65-78	3.8	261
7	T cell recognition of hapten. Anatomy of T cell receptor binding of a H-2kd-associated photoreactive peptide derivative. *Journal of Biological Chemistry*, **1999**, 274, 3622-31	5.4	16
6	T cell recognition of hapten. Anatomy of T cell receptor binding of a H-2Kd-associated photoreactive peptide derivative.. *Journal of Biological Chemistry*, **1999**, 274, 8344	5.4	2
5	Detection of Single Nucleotide Variations in Viral RNA Populations by Primer Extension. *Plant Molecular Biology Reporter*, **1998**, 16, 33-40	1.7	
4	RNAs 4A and 5 are present in tomato aspermy virus and both subgroups of cucumber mosaic virus. *Archives of Virology*, **1997**, 142, 1273-83	2.6	11
3	Cucumber mosaic virus RNA 5 is a mixed population derived from the conserved 3Rterminal regions of genomic RNAs 2 and 3. *Virology*, **1996**, 217, 598-601	3.6	16
2	RNA 4 sequences from cucumber mosaic virus subgroups I and II. *Gene*, **1995**, 161, 293-4	3.8	10
1	Impact of thermal processing on levels of acrylamide in a wheat-lentil flour matrixe78		1