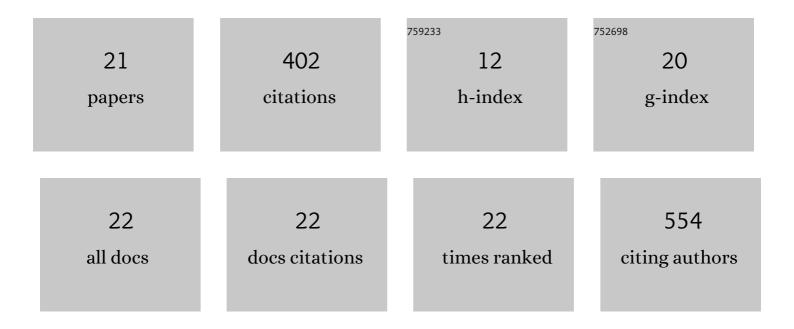


## List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	A comparison of the nutritional content and price between dairy and non-dairy milks and cheeses in UK supermarkets: A cross sectional analysis. Nutrition and Health, 2024, 30, 157-165.	1.5	5
2	Physicochemical and nutritional properties of yogurt emulsion with lycopene during chilled storage. Journal of Food Science and Technology, 2022, 59, 4037-4044.	2.8	3
3	Protection of Aronia melanocarpa Fruit Extract from Sodium-Iodate-Induced Damages in Rat Retina. Nutrients, 2021, 13, 4411.	4.1	9
4	Interaction of whey protein with polyphenols from salal fruits ( Gaultheria shallon ) and the effects on protein structure and hydrolysis pattern by Flavourzyme ®. International Journal of Food Science and Technology, 2020, 55, 1281-1288.	2.7	8
5	Aquafaba from commercially canned chickpeas as potential egg replacer for the development of vegan mayonnaise: recipe optimisation and storage stability. International Journal of Food Science and Technology, 2020, 55, 1935-1942.	2.7	53
6	Simultaneous extraction and separation of oil, proteins, and glucosinolates from Moringa oleifera seeds. Food Chemistry, 2019, 300, 125162.	8.2	38
7	Antioxidant Properties of a Yogurt Beverage Enriched with Salal (Gaultheria shallon) Berries and Blackcurrant (Ribes nigrum) Pomace during Cold Storage. Beverages, 2019, 5, 2.	2.8	30
8	Highly simplified preparation of tea flavonoids from surplus tea leaves by the novel three-phase extraction and purification. Separation Science and Technology, 2019, 54, 741-746.	2.5	0
9	Angiotensinâ€converting enzyme inhibitory activity of hydrolysates generated from whey protein fortified with salal fruits ( <i>Galtheria shallon</i> ) by enzymatic treatment with Pronase from <i>Streptomyces griseus</i> . International Journal of Food Science and Technology, 2019, 54, 2975-2982.	2.7	6
10	Preparation of peroxidase and phenolics using discarded sweet potato old stems. Scientific Reports, 2019, 9, 3769.	3.3	14
11	Lactic-acid bacteria fermentation-induced effects on microstructure and interfacial properties of oil-in-water emulsions stabilized by goat-milk proteins. LWT - Food Science and Technology, 2019, 109, 70-76.	5.2	15
12	Simplified recovery of enzymes and nutrients in sweet potato wastewater and preparing health black tea and theaflavins with scrap tea. Food Chemistry, 2018, 245, 854-862.	8.2	10
13	Incorporating salal berry (Gaultheria shallon) and blackcurrant (Ribes nigrum) pomace in yogurt for the development of a beverage with antidiabetic properties. Heliyon, 2018, 4, e00875.	3.2	25
14	Comprehensive utilization of activated sludge for the preparation of hydrolytic enzymes, polyhydroxyalkanoates, and water-retaining organic fertilizer. Preparative Biochemistry and Biotechnology, 2017, 47, 611-618.	1.9	14
15	Extraction and preparation of high-aroma and low-caffeine instant green teas by the novel column chromatographic extraction method with gradient elution. Journal of Food Science and Technology, 2017, 54, 2186-2192.	2.8	6
16	Identification of adenosine deaminase inhibitors from Tofu wastewater and litchi peel and their synergistic anticancer and antibacterial activities with cordycepin. International Journal of Food Science and Technology, 2016, 51, 1168-1176.	2.7	19
17	Expression of nattokinase in Escherichia coli and renaturation of its inclusion body. Journal of Biotechnology, 2016, 231, 65-71.	3.8	29
18	Screening, separating, and completely recovering polyphenol oxidases and other biochemicals from sweet potato wastewater in starch production. Applied Microbiology and Biotechnology, 2015, 99, 1745-1753.	3.6	20

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19	Simultaneous column chromatographic extraction and purification of abscisic acid in peanut plants for direct HPLC analysis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 1002, 277-284.	2.3	4
20	Column chromatographic extraction and preparation of cordycepin from Cordyceps militaris waster medium. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 2135-2141.	2.3	75
21	Tourmaline ceramic balls stimulate growth and metabolism of three fermentation microorganisms. World Journal of Microbiology and Biotechnology, 2008, 24, 725-731.	3.6	19