

# Stan J Kubow

## List of Publications by Year in descending order

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134  
papers

3,913  
citations

126858

33  
h-index

155592

55  
g-index

135  
all docs

135  
docs citations

135  
times ranked

5193  
citing authors

#	ARTICLE	IF	CITATIONS
1	Potatoes and Human Health. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 823-840.	5.4	418
2	Routes of formation and toxic consequences of lipid oxidation products in foods. <i>Free Radical Biology and Medicine</i> , 1992, 12, 63-81.	1.3	280
3	Toxicity of dietary lipid peroxidation products. <i>Trends in Food Science and Technology</i> , 1990, 1, 67-71.	7.8	125
4	Microwave-Assisted Extraction of Phenolic Antioxidants from Potato Peels. <i>Molecules</i> , 2011, 16, 2218-2232.	1.7	106
5	Fenretinide Corrects Newly Found Ceramide Deficiency in Cystic Fibrosis. <i>American Journal of Respiratory Cell and Molecular Biology</i> , 2008, 38, 47-56.	1.4	102
6	Chlorogenic Acid and Its Microbial Metabolites Exert Anti-Proliferative Effects, S-Phase Cell-Cycle Arrest and Apoptosis in Human Colon Cancer Caco-2 Cells. <i>International Journal of Molecular Sciences</i> , 2018, 19, 723.	1.8	99
7	The influence of positional distribution of fatty acids in native, interesterified and structure-specific lipids on lipoprotein metabolism and atherogenesis. <i>Journal of Nutritional Biochemistry</i> , 1996, 7, 530-541.	1.9	96
8	High hydrostatic pressure pre-treatment of whey proteins enhances whey protein hydrolysate inhibition of oxidative stress and IL-8 secretion in intestinal epithelial cells. <i>Food and Nutrition Research</i> , 2012, 56, 17549.	1.2	77
9	Lipid Oxidation Products in Food and Atherogenesis. <i>Nutrition Reviews</i> , 2009, 51, 33-40.	2.6	74
10	Profiles of free and bound phenolics extracted from Citrus fruits and their roles in biological systems: content, and antioxidant, anti-diabetic and anti-hypertensive properties. <i>Food and Function</i> , 2017, 8, 3187-3197.	2.1	72
11	Biotransformation of polyphenols in a dynamic multistage gastrointestinal model. <i>Food Chemistry</i> , 2016, 204, 453-462.	4.2	64
12	Effect of Dietary Zinc on Endogenous Free Radical Production in Rat Lung Microsomes. <i>Journal of Nutrition</i> , 1986, 116, 1054-1060.	1.3	61
13	History and Origin of Russet Burbank (Netted Gem) a Sport of Burbank. <i>American Journal of Potato Research</i> , 2014, 91, 594-609.	0.5	61
14	Water extracts from <i>Momordica charantia</i> increase glucose uptake and adiponectin secretion in 3T3-L1 adipose cells. <i>Journal of Ethnopharmacology</i> , 2007, 112, 77-84.	2.0	60
15	Whey protein hydrolysates decrease IL-8 secretion in lipopolysaccharide (LPS)-stimulated respiratory epithelial cells by affecting LPS binding to Toll-like receptor 4. <i>British Journal of Nutrition</i> , 2013, 110, 58-68.	1.2	55
16	Inhibitory effects of apple peel polyphenol extract on the formation of heterocyclic amines in pan fried beef patties. <i>Meat Science</i> , 2016, 117, 57-62.	2.7	55
17	High hydrostatic pressure enhances whey protein digestibility to generate whey peptides that improve glutathione status in CFTR-deficient lung epithelial cells. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 1013-1029.	1.5	53
18	Oxysterol as a Marker of Atherogenic Dyslipidemia in Adolescence. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2008, 93, 4282-4289.	1.8	49

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19	Kefir Extracts Suppress <i>In Vitro</i> Proliferation of Estrogen-Dependent Human Breast Cancer Cells but Not Normal Mammary Epithelial Cells. <i>Journal of Medicinal Food</i> , 2007, 10, 416-422.	0.8	47
20	High Hydrostatic Pressure Pretreatment of Whey Protein Isolates Improves Their Digestibility and Antioxidant Capacity. <i>Foods</i> , 2015, 4, 184-207.	1.9	47
21	Effects of prenatal methylmercury exposure on brain monoamine oxidase activity and neurobehaviour of rats. <i>Neurotoxicology and Teratology</i> , 2006, 28, 251-259.	1.2	46
22	Cinnamon water extracts increase glucose uptake but inhibit adiponectin secretion in 3T3-L1 adipose cells. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 739-745.	1.5	45
23	Preparation of mayonnaise from extracted plant protein isolates of chickpea, broad bean and lupin flour: chemical, physiochemical, nutritional and therapeutic properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 1395-1405.	1.4	45
24	Isolation and in-vitro probiotic characterization of fructophilic lactic acid bacteria from Chinese fruits and flowers. <i>LWT - Food Science and Technology</i> , 2019, 104, 70-75.	2.5	45
25	The association of desaturase 9 and plasma fatty acid composition with insulin resistance-associated factors in female adolescents. <i>Metabolism: Clinical and Experimental</i> , 2009, 58, 158-166.	1.5	43
26	Lipid components of traditional inuit foods and diets of Baffin Island. <i>Journal of Food Composition and Analysis</i> , 1991, 4, 227-236.	1.9	41
27	Improvement of the <i>in vitro</i> protein digestibility of amaranth grain through optimization of the malting process. <i>Journal of Cereal Science</i> , 2016, 68, 59-65.	1.8	41
28	An open-label dose-response study of lymphocyte glutathione levels in healthy men and women receiving pressurized whey protein isolate supplements. <i>International Journal of Food Sciences and Nutrition</i> , 2007, 58, 429-436.	1.3	39
29	Some Canadian-Grown Potato Cultivars Contribute to a Substantial Content of Essential Dietary Minerals. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4688-4696.	2.4	37
30	Modulating effects of dietary fats on methylmercury toxicity and distribution in rats. <i>Toxicology</i> , 2007, 230, 22-44.	2.0	36
31	The Potato and Its Contribution to the Human Diet and Health. , 2020, , 37-74.		36
32	Effects of Simulated Human Gastrointestinal Digestion of Two Purple-Fleshed Potato Cultivars on Anthocyanin Composition and Cytotoxicity in Colonic Cancer and Non-Tumorigenic Cells. <i>Nutrients</i> , 2017, 9, 953.	1.7	35
33	Occurrence, types, properties and interactions of phenolic compounds with other food constituents in oil-bearing plants. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 3209-3218.	5.4	35
34	Inhibition of IL-8 release from CFTR-deficient lung epithelial cells following pre-treatment with fenretinide. <i>International Immunopharmacology</i> , 2006, 6, 1651-1664.	1.7	34
35	Bioaccessibility and bioavailability of methylmercury from seafood commonly consumed in North America: In vitro and epidemiological studies. <i>Environmental Research</i> , 2016, 149, 266-273.	3.7	34
36	Modification of the functional and bioactive properties of camel milk casein and whey proteins by ultrasonication and fermentation with <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> . <i>LWT - Food Science and Technology</i> , 2020, 129, 109501.	2.5	34

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37	Absorption and Metabolism of Phenolics from Digests of Polyphenol-Rich Potato Extracts Using the Caco-2/HepG2 Co-Culture System. <i>Foods</i> , 2018, 7, 8.	1.9	33
38	Lipid composition of indigenous foods eaten by the Saht'á (Hareskin) dene-metis of the Northwest territories. <i>Journal of Food Composition and Analysis</i> , 1991, 4, 107-119.	1.9	31
39	Corn fiber oil and sitostanol decrease cholesterol absorption independently of intestinal sterol transporters in hamsters. <i>Journal of Nutritional Biochemistry</i> , 2008, 19, 229-236.	1.9	31
40	Sourdough bread: A contemporary cereal fermented product. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13883.	0.9	31
41	3D Food Printing Applications Related to Dysphagia: A Narrative Review. <i>Foods</i> , 2022, 11, 1789.	1.9	31
42	Highly unsaturated n-3 fatty acids status of Canadian Inuit: International Polar Year Inuit Health Survey, 2007-2008. <i>International Journal of Circumpolar Health</i> , 2011, 70, 498-510.	0.5	30
43	Herbal yield, nutritive composition, phenolic contents and antioxidant activity of purslane ( <i>Portulaca</i> ) Tj ETQq1 1 0.784314 rgBT /Ovedlc 141, 111746.	2.5	30
44	Dietary fats modulate methylmercury-mediated systemic oxidative stress and oxidative DNA damage in rats. <i>Food and Chemical Toxicology</i> , 2008, 46, 1706-1720.	1.8	29
45	Decreased activity of desaturase 5 in association with obesity and insulin resistance aggravates declining long-chain n-3 fatty acid status in Cree undergoing dietary transition. <i>British Journal of Nutrition</i> , 2009, 102, 888-894.	1.2	28
46	Metabolic Biosynthesis of Potato ( <i>Solanum tuberosum</i> L.) Antioxidants and Implications for Human Health. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 2278-2303.	5.4	28
47	Biotransformation of anthocyanins from two purple-fleshed sweet potato accessions in a dynamic gastrointestinal system. <i>Food Chemistry</i> , 2016, 192, 171-177.	4.2	28
48	Characterization and antioxidant activities of phenolic interactions identified in byproducts of soybean and flaxseed protein isolation. <i>Food Hydrocolloids</i> , 2016, 61, 119-127.	5.6	27
49	The spin-trapping of enzymatically and chemically catalyzed free radicals from indolic compounds. <i>Biochemical and Biophysical Research Communications</i> , 1983, 114, 168-174.	1.0	26
50	Extract of purple-fleshed potatoes ( <i>Solanum tuberosum</i> L.) decreases body weight gain and adiposity and improves glucose control in the mouse model of diet-induced obesity. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 2235-2238.	1.5	25
51	Effects of dietary zinc and copper on free radical production in rat lung and liver. <i>Canadian Journal of Physiology and Pharmacology</i> , 1986, 64, 1281-1285.	0.7	24
52	Associations Between Dietary Antioxidant Intake and Oxidative Stress in HIV-Seropositive and HIV-Seronegative Men and Women. <i>Journal of Acquired Immune Deficiency Syndromes (1999)</i> , 2002, 29, 158-164.	0.9	24
53	Molecular characterization and bio-functional property determination using SDS-PAGE and RP-HPLC of protein fractions from two <i>Nigella</i> species. <i>Food Chemistry</i> , 2017, 230, 125-134.	4.2	24
54	Distorted weight perception correlates with disordered eating attitudes in Kuwaiti college women. <i>International Journal of Eating Disorders</i> , 2018, 51, 449-458.	2.1	24

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55	Spin-trapping studies on the effects of vitamin E and glutathione on free radical production induced by 3-methylindole. <i>Biochemical Pharmacology</i> , 1985, 34, 1117-1119.	2.0	23
56	Pressure-Induced Conformational Changes of $\beta^2$ -Lactoglobulin by Variable-Pressure Fourier Transform Infrared Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4537-4542.	2.4	23
57	An investigation of the effects of methylmercury in rats fed different dietary fats and proteins: Testicular steroidogenic enzymes and serum testosterone levels. <i>Food and Chemical Toxicology</i> , 2008, 46, 270-279.	1.8	23
58	Effects of a medium chain triglyceride oil mixture and $\alpha$ -lipoic acid diet on body composition, antioxidant status, and plasma lipid levels in the Golden Syrian hamster. <i>Journal of Nutritional Biochemistry</i> , 2004, 15, 402-410.	1.9	22
59	Increased HDAC in association with decreased plasma cortisol in older adults with chronic fatigue syndrome. <i>Brain, Behavior, and Immunity</i> , 2011, 25, 1544-1547.	2.0	22
60	Vitamin E inhibits fish oil-induced hyperlipidemia and tissue lipid peroxidation in hamsters. <i>Lipids</i> , 1996, 31, 839-847.	0.7	21
61	Investigation of Natural Lipid-Phenolic Interactions on Biological Properties of Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11967-11975.	2.4	21
62	Antioxidant and antihypertensive properties of phenolic-protein complexes in extracted protein fractions from <i>Nigella damascena</i> and <i>Nigella arvensis</i> . <i>Food Hydrocolloids</i> , 2016, 56, 84-92.	5.6	21
63	Extraction, optimisation and characterisation of phenolics from <i>Lycopersicon esculentum</i> L.: phenolic content and profiles in relation to antioxidant, antidiabetic and antihypertensive properties. <i>International Journal of Food Science and Technology</i> , 2016, 51, 720-730.	1.3	20
64	Disordered eating attitudes correlate with body dissatisfaction among Kuwaiti male college students. <i>Journal of Eating Disorders</i> , 2019, 7, 37.	1.3	20
65	Probiotic Supplementation is Associated with Increased Antioxidant Capacity and Copper Chelation in <i>C. difficile</i> -Infected Fecal Water. <i>Nutrients</i> , 2019, 11, 2007.	1.7	19
66	Probiotic Supplementation in a <i>Clostridium difficile</i> -Infected Gastrointestinal Model Is Associated with Restoring Metabolic Function of Microbiota. <i>Microorganisms</i> , 2020, 8, 60.	1.6	19
67	A White Paper on Collagen Hydrolyzates and Ultrahydrolyzates: Potential Supplements to Support Joint Health in Osteoarthritis?. <i>Current Rheumatology Reports</i> , 2021, 23, 78.	2.1	19
68	Limited effects of combined dietary copper deficiency/iron overload on oxidative stress parameters in rat liver and plasma. <i>Journal of Nutritional Biochemistry</i> , 2005, 16, 750-756.	1.9	18
69	Effects of dietary fats and proteins on rat testicular steroidogenic enzymes and serum testosterone levels. <i>Food and Chemical Toxicology</i> , 2008, 46, 259-269.	1.8	18
70	Toxaphene congeners differ from toxaphene mixtures in their dysmorphogenic effects on cultured rat embryos. <i>Toxicology</i> , 1997, 124, 153-162.	2.0	17
71	Somatic Mining for Phytonutrient Improvement of 'Russet Burbank'™ Potato. <i>American Journal of Potato Research</i> , 2014, 91, 89-100.	0.5	17
72	Probiotic Supplementation and Micronutrient Status in Healthy Subjects: A Systematic Review of Clinical Trials. <i>Nutrients</i> , 2021, 13, 3001.	1.7	17

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73	Isoprostanes and isofurans as non-traditional risk factors for cardiovascular disease among Canadian Inuit. <i>Free Radical Research</i> , 2012, 46, 1258-1266.	1.5	16
74	The effects of vitamin E and selenium intake on oxidative stress and plasma lipids in hamsters fed fish oil. <i>Lipids</i> , 2002, 37, 1124-1132.	0.7	14
75	Plasma Fatty Acids and Desaturase Activity Are Associated with Circulating Adiponectin in Healthy Adolescent Girls. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2010, 95, 2410-2417.	1.8	14
76	Pressurized whey protein can limit bacterial burden and protein oxidation in <i>Pseudomonas aeruginosa</i> lung infection. <i>Nutrition</i> , 2013, 29, 918-924.	1.1	14
77	New insights regarding tissue Se and Hg interactions on oxidative stress from plasma IsoP and IsoF measures in the Canadian Inuit population. <i>Journal of Lipid Research</i> , 2013, 54, 1972-1979.	2.0	14
78	Optimization of Phenolic Content, Antioxidant, and Inhibitory Activities of $\beta$ -Glucosidase and Angiotensin Converting (AC) Enzymes from <i>Zingiber officinale</i> . <i>International Journal of Food Properties</i> , 2016, 19, 1303-1316.	1.3	14
79	Freeze-drying affects the starch digestibility of cooked potato tubers. <i>Food Research International</i> , 2018, 103, 208-214.	2.9	14
80	Commensal and Pathogenic Bacterial-Derived Extracellular Vesicles in Host-Bacterial and Interbacterial Dialogues: Two Sides of the Same Coin. <i>Journal of Immunology Research</i> , 2022, 2022, 1-15.	0.9	14
81	Dietary fats altered nephrotoxicity profile of methylmercury in rats. <i>Journal of Applied Toxicology</i> , 2009, 29, 126-140.	1.4	13
82	Sugar Cane Policosanols do not Reduce LDL Oxidation in Hypercholesterolemic Individuals. <i>Lipids</i> , 2009, 44, 391-396.	0.7	13
83	Is iron status associated with highly unsaturated fatty acid status among Canadian Arctic Inuit?. <i>Food and Function</i> , 2011, 2, 381.	2.1	13
84	Maternal Dietary Glucose-Lipid Interactions Modulate Embryological Development in Vivo and in Embryo Culture. <i>Biology of Reproduction</i> , 1995, 52, 145-155.	1.2	12
85	Zinc Pretreatment Inhibits Isotretinoin Teratogenicity and Induces Embryonic Metallothionein in CD-1 Mice. <i>Journal of Nutrition</i> , 1998, 128, 1239-1246.	1.3	12
86	n-3 fatty acids inhibit defects and fatty acid changes caused by phenytoin in early gestation in mice. <i>Lipids</i> , 1994, 29, 771-778.	0.7	11
87	The effects of protein-phenolic interactions in wheat protein fractions on allergenicity, antioxidant activity and the inhibitory activity of angiotensin I-converting enzyme (ACE). <i>Food Bioscience</i> , 2018, 24, 50-55.	2.0	11
88	Inhibition of isotretinoin teratogenicity by acetylsalicylic acid pretreatment in mice. <i>Teratology</i> , 1992, 45, 55-63.	1.7	10
89	Drastic increases in overweight and obesity from 1981 to 2010 and related risk factors: results from the Barbados Children's Health and Nutrition Study. <i>Public Health Nutrition</i> , 2015, 18, 3070-3077.	1.1	10
90	Molecular changes of phenolic-protein interactions in isolated proteins from flaxseed and soybean using Native-PAGE, SDS-PAGE, RP-HPLC, and ESI-MS analysis. <i>Journal of Food Biochemistry</i> , 2019, 43, e12849.	1.2	10

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91	Wheat Fermentation With <i>Enterococcus mundtii</i> QAUSD01 and <i>Wickerhamomyces anomalus</i> QAUWA03 Consortia Induces Concurrent Gliadin and Phytic Acid Degradation and Inhibits Gliadin Toxicity in Caco-2 Monolayers. <i>Frontiers in Microbiology</i> , 2018, 9, 3312.	1.5	10
92	Food insecurity and the double burden of malnutrition in Colombian rural households. <i>Public Health Nutrition</i> , 2021, 24, 4417-4429.	1.1	10
93	Gastrointestinal Digestion Model Assessment of Peptide Diversity and Microbial Fermentation Products of Collagen Hydrolysates. <i>Nutrients</i> , 2021, 13, 2720.	1.7	9
94	The effect of lung concentrations of glutathione and vitamin E on the pulmonary toxicity of 3-methylindole. <i>Canadian Journal of Physiology and Pharmacology</i> , 1988, 66, 863-867.	0.7	8
95	Inhibition of phenytoin bioactivation and teratogenicity by dietary n <sup>3</sup> fatty acids in mice. <i>Lipids</i> , 1992, 27, 721-728.	0.7	8
96	Interactive dysmorphogenic effects of toxaphene or toxaphene congeners and hyperglycemia on cultured whole rat embryos during organogenesis. <i>Toxicology</i> , 2002, 175, 153-165.	2.0	8
97	Antioxidant Supplements Improve Profiles of Hepatic Oxysterols and Plasma Lipids in Butter-fed Hamsters. <i>Nutrition and Metabolic Insights</i> , 2010, 3, NMI.S3911.	0.8	8
98	Characterization and biological properties of peptides isolated from dried fermented cow milk products by RP-HPLC: Amino acid composition, antioxidant, antihypertensive, and antidiabetic properties. <i>Journal of Food Science</i> , 2021, 86, 3046-3060.	1.5	8
99	Mechanisms of molecular and structural interactions between lentil and quinoa proteins in aqueous solutions induced by pH recycling. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2039-2050.	1.3	8
100	Assessment of Bioavailability after In Vitro Digestion and First Pass Metabolism of Bioactive Peptides from Collagen Hydrolysates. <i>Current Issues in Molecular Biology</i> , 2021, 43, 1592-1605.	1.0	7
101	Clinical Potential of Hyperbaric Pressure-Treated Whey Protein. <i>Healthcare (Switzerland)</i> , 2015, 3, 452-465.	1.0	6
102	High-Throughput Screening of Sensory and Nutritional Characteristics for Cultivar Selection in Commercial Hydroponic Greenhouse Crop Production. <i>International Journal of Agronomy</i> , 2015, 2015, 1-28.	0.5	6
103	Increased F <sub>2</sub> -isoprostanes in the Canadian Inuit Population Could Be Cardioprotective by Limiting F <sub>2</sub> -isoprostane Production. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2016, 101, 3264-3271.	1.8	6
104	Early Infant Feeding Practices as Possible Risk Factors for Immunoglobulin E-Mediated Food Allergies in Kuwait. <i>International Journal of Pediatrics (United Kingdom)</i> , 2018, 2018, 1-12.	0.2	6
105	Fermented Food-Derived Bioactive Compounds with Anticarcinogenic Properties: Fermented Royal Jelly As a Novel Source for Compounds with Health Benefits. , 2018, , 141-165.		6
106	Common variants in the CD36 gene are associated with dietary fat intake, high-fat food consumption and serum triglycerides in a cohort of Quebec adults. <i>International Journal of Obesity</i> , 2021, 45, 1193-1202.	1.6	6
107	The mobility and reactivity of maleimide-binding proteins in the rat erythrocyte membrane. Effects of dietary zinc deficiency and incubation with zinc in vitro. <i>Canadian Journal of Physiology and Pharmacology</i> , 1988, 66, 66-71.	0.7	5
108	Oxidative stress status and development of late organogenesis stage rat whole embryos cultured from gestational days 13.5 to 14.5. <i>Toxicology in Vitro</i> , 2007, 21, 53-62.	1.1	5

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109	Parental perceptions and concerns of weight status in children with autism spectrum disorders in Kuwait. <i>Research in Autism Spectrum Disorders</i> , 2016, 22, 1-9.	0.8	5
110	Evaluation of different drying techniques on the nutritional and biofunctional properties of a traditional fermented sheep milk product. <i>Food Chemistry</i> , 2016, 190, 436-441.	4.2	5
111	The nutritional status of adult female patients with disabilities in Kuwait. <i>Journal of Taibah University Medical Sciences</i> , 2018, 13, 238-246.	0.5	5
112	Fermented Malt Beverages and Their Biomedicinal Health Potential: Classification, Composition, Processing, and Bio-Functional Properties. , 2019, , 369-400.		5
113	Comparison of bacterial communities in gliadin-degraded sourdough (Khamir) sample and non-degraded sample. <i>Journal of Food Science and Technology</i> , 2020, 57, 375-380.	1.4	5
114	Complementary and efficient methods for di- and tri-peptide analysis and amino acid quantification from simulated gastrointestinal digestion of collagen hydrolysate. <i>LWT - Food Science and Technology</i> , 2022, 155, 112880.	2.5	5
115	Tissue lipid peroxidation and serum lipoproteins in hamsters are affected by dietary protein composition. <i>Nutrition Research</i> , 1997, 17, 271-281.	1.3	4
116	Effect of $\hat{\pm}$ -phenyl-N-tert-butyl nitron on diabetes and lipid peroxidation in BB rats. <i>Canadian Journal of Physiology and Pharmacology</i> , 1999, 77, 166-174.	0.7	4
117	Effect of Non-Conventional Drying Methods on In Vitro Starch Digestibility Assessment of Cooked Potato Genotypes. <i>Foods</i> , 2019, 8, 382.	1.9	4
118	Effect of $\hat{\pm}$ -phenyl- <i>N</i> - <i>tert</i> -butyl nitron on diabetes and lipid peroxidation in BB rats. <i>Canadian Journal of Physiology and Pharmacology</i> , 1999, 77, 166-174.	0.7	4
119	Probiotics Exhibit Strain-Specific Protective Effects in T84 Cells Challenged With <i>Clostridioides difficile</i> -Infected Fecal Water. <i>Frontiers in Microbiology</i> , 2021, 12, 698638.	1.5	4
120	Enzymatic bioactive peptides from sonicated whey proteins of camel milk: Impacts of nano peptides on structural properties, antioxidant activity and inhibitory activity of $\alpha$ -amylase and ACE. <i>International Journal of Dairy Technology</i> , 2022, 75, 791-802.	1.3	4
121	High-dose supplemental selenite to male Syrian hamsters fed hypercholesterolaemic diets alters <i>Ldlr</i> , <i>Abcg8</i> and <i>Npc1l1</i> mRNA expression and lowers plasma cholesterol concentrations. <i>British Journal of Nutrition</i> , 2012, 108, 257-266.	1.2	3
122	Microbial Biotransformation of a Polyphenol-Rich Potato Extract Affects Antioxidant Capacity in a Simulated Gastrointestinal Model. <i>Antioxidants</i> , 2018, 7, 43.	2.2	2
123	A novel, scalable, and modular bioreactor design for dynamic simulation of the digestive tract. <i>Biotechnology and Bioengineering</i> , 2021, 118, 4338-4346.	1.7	2
124	Phenolic contents, <i>in vitro</i> antioxidant activities and biological properties, and HPLC profiles of free and conjugated phenolics extracted from onion, pomegranate, grape, and apple. <i>International Journal of Food Properties</i> , 0, , 1-15.	1.3	1
125	Development of a nutrition management software based on selected Middle Eastern and Mediterranean dishes to support personalized diet and weight management. <i>Food Chemistry</i> , 2022, 373, 131531.	4.2	1
126	Protein and energy: a study of changing ideas in nutrition. <i>Food Research International</i> , 1996, 29, 691.	2.9	0



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127	Fractionation and Characterization of Bioactive Components in Kefir Mother Culture that Inhibit Proliferation of Cultured MCF-7 Human Breast-Cancer Cells. , 0, , .		0
128	The Effect of Intra-Muscular Injections of Alpha-tocopherol on the Activity of Phospho- Fructokinase in the Slow- and Fast-Twitch Skeletal Muscles of Metabolic Stress-Induced and Malnourished Rats. GSTF International Journal on Bioinformatics & Biotechnology, 2012, 2, .	0.0	0
129	The Emergence of Polyphenols in the Potentiation of Treatment Modality in Cystic Fibrosis. , 2015, , 159-169.		0
130	Proteinâ€“Lipidâ€“Phenolic Interactions During Soybean and Flaxseed Protein Isolation. , 2019, , 621-632.		0
131	Kakadu Plum (Terminalia Ferdinandiana)â€“A Native Australian Fruit with Functional Properties. Proceedings (mdpi), 2019, 36, 114.	0.2	0
132	Effect of sugar cane policosanols on cholesterol metabolism and LDL oxidation in hypercholesterolemic individuals. FASEB Journal, 2008, 22, 740-740.	0.2	0
133	The Influence of Stereospecific Saturated Fatty Acids in Dietary Triacylglycerols on Lipoprotein Metabolism. , 1998, , 139-148.		0
134	Associations Between Dietary Antioxidant Intake and Oxidative Stress in HIV-Seropositive and HIV-Seronegative Men and Women. Journal of Acquired Immune Deficiency Syndromes (1999), 2002, 29, 158-164.	0.9	0