

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
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135
all docs

135
docs citations

135
times ranked

5193
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	3D Food Printing Applications Related to Dysphagia: A Narrative Review. <i>Foods</i> , 2022, 11, 1789.	1.9	31
6	Enzymatic bioactive peptides from sonicated whey proteins of camel milk: Impacts of nanopeptides on structural properties, antioxidant activity and inhibitory activity of alpha-amylose and ACE. <i>International Journal of Dairy Technology</i> , 2022, 75, 791-802.	1.3	4
7	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
8	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
9	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
10	Food insecurity and the double burden of malnutrition in Colombian rural households. <i>Public Health Nutrition</i> , 2021, 24, 4417-4429.	1.1	10
11	Gastrointestinal Digestion Model Assessment of Peptide Diversity and Microbial Fermentation Products of Collagen Hydrolysates. <i>Nutrients</i> , 2021, 13, 2720.	1.7	9
12	Probiotic Supplementation and Micronutrient Status in Healthy Subjects: A Systematic Review of Clinical Trials. <i>Nutrients</i> , 2021, 13, 3001.	1.7	17
13	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
14	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
15	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
16	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
17	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
18	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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19	The Potato and Its Contribution to the Human Diet and Health. , 2020, , 37-74.		36
20	Protein-Lipid-Phenolic Interactions During Soybean and Flaxseed Protein Isolation. , 2019, , 621-632.		0
21	Disordered eating attitudes correlate with body dissatisfaction among Kuwaiti male college students. Journal of Eating Disorders, 2019, 7, 37.	1.3	20
22	Effect of Non-Conventional Drying Methods on In Vitro Starch Digestibility Assessment of Cooked Potato Genotypes. Foods, 2019, 8, 382.	1.9	4
23	Probiotic Supplementation is Associated with Increased Antioxidant Capacity and Copper Chelation in C. difficile-Infected Fecal Water. Nutrients, 2019, 11, 2007.	1.7	19
24	Herbal yield, nutritive composition, phenolic contents and antioxidant activity of purslane (Portulaca) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 141, 111746.	2.5	30
25	Isolation and in-vitro probiotic characterization of fructophilic lactic acid bacteria from Chinese fruits and flowers. LWT - Food Science and Technology, 2019, 104, 70-75.	2.5	45
26	Molecular changes of phenolic-protein interactions in isolated proteins from flaxseed and soybean using Native-PAGE, SDS-PAGE, RP-HPLC, and ESI-MS analysis. Journal of Food Biochemistry, 2019, 43, e12849.	1.2	10
27	Fermented Malt Beverages and Their Biomedical Health Potential: Classification, Composition, Processing, and Bio-Functional Properties. , 2019, , 369-400.		5
28	Kakadu Plum (Terminalia Ferdinandiana)-A Native Australian Fruit with Functional Properties. Proceedings (mdpi), 2019, 36, 114.	0.2	0
29	Sourdough bread: A contemporary cereal fermented product. Journal of Food Processing and Preservation, 2019, 43, e13883.	0.9	31
30	Distorted weight perception correlates with disordered eating attitudes in Kuwaiti college women. International Journal of Eating Disorders, 2018, 51, 449-458.	2.1	24
31	The nutritional status of adult female patients with disabilities in Kuwait. Journal of Taibah University Medical Sciences, 2018, 13, 238-246.	0.5	5
32	Occurrence, types, properties and interactions of phenolic compounds with other food constituents in oil-bearing plants. Critical Reviews in Food Science and Nutrition, 2018, 58, 3209-3218.	5.4	35
33	Freeze-drying affects the starch digestibility of cooked potato tubers. Food Research International, 2018, 103, 208-214.	2.9	14
34	The effects of protein-phenolic interactions in wheat protein fractions on allergenicity, antioxidant activity and the inhibitory activity of angiotensin I-converting enzyme (ACE). Food Bioscience, 2018, 24, 50-55.	2.0	11
35	Early Infant Feeding Practices as Possible Risk Factors for Immunoglobulin E-Mediated Food Allergies in Kuwait. International Journal of Pediatrics (United Kingdom), 2018, 2018, 1-12.	0.2	6
36	Fermented Food-Derived Bioactive Compounds with Anticarcinogenic Properties: Fermented Royal Jelly As a Novel Source for Compounds with Health Benefits. , 2018, , 141-165.		6

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37	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
38	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
39	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
40	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
41	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
42	Preparation of mayonnaise from extracted plant protein isolates of chickpea, broad bean and lupin flour: chemical, physicochemical, nutritional and therapeutic properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 1395-1405.	1.4	45
43	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
44	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
45	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
46	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
47	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
48	Biotransformation of polyphenols in a dynamic multistage gastrointestinal model. <i>Food Chemistry</i> , 2016, 204, 453-462.	4.2	64
49	Increased F ₃ -isoprostanes in the Canadian Inuit Population Could Be Cardioprotective by Limiting F ₂ -isoprostane Production. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2016, 101, 3264-3271.	1.8	6
50	Extraction, optimisation and characterisation of phenolics from <i>Tymus vulgaris</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
51	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
52	Improvement of the in vitro protein digestibility of amaranth grain through optimization of the malting process. <i>Journal of Cereal Science</i> , 2016, 68, 59-65.	1.8	41
53	Optimization of Phenolic Content, Antioxidant, and Inhibitory Activities of α -Glucosidase and Angiotensin Converting (AC) Enzymes from <i>Zingiber officinale</i> Z.. <i>International Journal of Food Properties</i> , 2016, 19, 1303-1316.	1.3	14
54	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

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55	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
56	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
57	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
58	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
59	High Hydrostatic Pressure Pretreatment of Whey Protein Isolates Improves Their Digestibility and Antioxidant Capacity. <i>Foods</i> , 2015, 4, 184-207.	1.9	47
60	Clinical Potential of Hyperbaric Pressure-Treated Whey Protein. <i>Healthcare (Switzerland)</i> , 2015, 3, 452-465.	1.0	6
61	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
62	The Emergence of Polyphenols in the Potentiation of Treatment Modality in Cystic Fibrosis. , 2015, , 159-169.		0
63	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
64	Extract of rish 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
65	Somatic Mining for Phytonutrient Improvement of Russet Burbank™ Potato. <i>American Journal of Potato Research</i> , 2014, 91, 89-100.	0.5	17
66	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
67	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
68	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
69	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
70	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
71	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
72	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

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73	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. <i>GSTF International Journal on Bioinformatics & Biotechnology</i> , 2012, 2, .	0.0	0
74	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
75	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
76	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
77	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
78	Microwave-Assisted Extraction of Phenolic Antioxidants from Potato Peels. <i>Molecules</i> , 2011, 16, 2218-2232.	1.7	106
79	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
80	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
81	Lipid Oxidation Products in Food and Atherogenesis. <i>Nutrition Reviews</i> , 2009, 51, 33-40.	2.6	74
82	Dietary fats altered nephrotoxicity profile of methylmercury in rats. <i>Journal of Applied Toxicology</i> , 2009, 29, 126-140.	1.4	13
83	Sugar Cane Policosanols do not Reduce LDL Oxidation in Hypercholesterolemic Individuals. <i>Lipids</i> , 2009, 44, 391-396.	0.7	13
84	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
85	Potatoes and Human Health. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 823-840.	5.4	418
86	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
87	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
88	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
89	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
90	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

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91	Oxysterol as a Marker of Atherogenic Dyslipidemia in Adolescence. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2008, 93, 4282-4289.	1.8	49
92	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
93	Effect of sugar cane policosanols on cholesterol metabolism and LDL oxidation in hypercholesterolemic individuals. <i>FASEB Journal</i> , 2008, 22, 740-740.	0.2	0
94	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
95	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
96	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
97	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
98	Modulating effects of dietary fats on methylmercury toxicity and distribution in rats. <i>Toxicology</i> , 2007, 230, 22-44.	2.0	36
99	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
100	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
101	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
102	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
103	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
104	Effects of a medium chain triglyceride oil mixture and α -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
105	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
106	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
107	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
108	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	0

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109	Effect of $\hat{1}\pm$ -phenyl-N-tert-butyl nitron on diabetes and lipid peroxidation in BB rats. Canadian Journal of Physiology and Pharmacology, 1999, 77, 166-174.	0.7	4
110	Pressure-Induced Conformational Changes of $\hat{1}^2$ -Lactoglobulin by Variable-Pressure Fourier Transform Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 1999, 47, 4537-4542.	2.4	23
111	Effect of $\hat{1}\pm$ -phenyl-N-tert-butyl nitron on diabetes and lipid peroxidation in BB rats. Canadian Journal of Physiology and Pharmacology, 1999, 77, 166-174.	0.7	4
112	Zinc Pretreatment Inhibits Isotretinoin Teratogenicity and Induces Embryonic Metallothionein in CD-1 Mice. Journal of Nutrition, 1998, 128, 1239-1246.	1.3	12
113	The Influence of Stereospecific Saturated Fatty Acids in Dietary Triacylglycerols on Lipoprotein Metabolism. , 1998, , 139-148.		0
114	Tissue lipid peroxidation and serum lipoproteins in hamsters are affected by dietary protein composition. Nutrition Research, 1997, 17, 271-281.	1.3	4
115	Toxaphene congeners differ from toxaphene mixtures in their dysmorphogenic effects on cultured rat embryos. Toxicology, 1997, 124, 153-162.	2.0	17
116	Protein and energy: a study of changing ideas in nutrition. Food Research International, 1996, 29, 691.	2.9	0
117	Vitamin E inhibits fish oil-induced hyperlipidemia and tissue lipid peroxidation in hamsters. Lipids, 1996, 31, 839-847.	0.7	21
118	The influence of positional distribution of fatty acids in native, interesterified and structure-specific lipids on lipoprotein metabolism and atherogenesis. Journal of Nutritional Biochemistry, 1996, 7, 530-541.	1.9	96
119	Maternal Dietary Glucose-Lipid Interactions Modulate Embryological Development in Vivo and in Embryo Culture ¹ . Biology of Reproduction, 1995, 52, 145-155.	1.2	12
120	n-3 fatty acids inhibit defects and fatty acid changes caused by phenytoin in early gestation in mice. Lipids, 1994, 29, 771-778.	0.7	11
121	Inhibition of isotretinoin teratogenicity by acetylsalicylic acid pretreatment in mice. Teratology, 1992, 45, 55-63.	1.7	10
122	Inhibition of phenytoin bioactivation and teratogenicity by dietary n ³ fatty acids in mice. Lipids, 1992, 27, 721-728.	0.7	8
123	Routes of formation and toxic consequences of lipid oxidation products in foods. Free Radical Biology and Medicine, 1992, 12, 63-81.	1.3	280
124	Lipid composition of indigenous foods eaten by the Saht ^Å (Hareskin) dene-metis of the Northwest territories. Journal of Food Composition and Analysis, 1991, 4, 107-119.	1.9	31
125	Lipid components of traditional inuit foods and diets of Baffin Island. Journal of Food Composition and Analysis, 1991, 4, 227-236.	1.9	41
126	Toxicity of dietary lipid peroxidation products. Trends in Food Science and Technology, 1990, 1, 67-71.	7.8	125

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127	The mobility and reactivity of maleimide-binding proteins in the rat erythrocyte membrane. Effects of dietary zinc deficiency and incubation with zinc in vitro. Canadian Journal of Physiology and Pharmacology, 1988, 66, 66-71.	0.7	5
128	The effect of lung concentrations of glutathione and vitamin E on the pulmonary toxicity of 3-methylindole. Canadian Journal of Physiology and Pharmacology, 1988, 66, 863-867.	0.7	8
129	Effect of Dietary Zinc on Endogenous Free Radical Production in Rat Lung Microsomes. Journal of Nutrition, 1986, 116, 1054-1060.	1.3	61
130	Effects of dietary zinc and copper on free radical production in rat lung and liver. Canadian Journal of Physiology and Pharmacology, 1986, 64, 1281-1285.	0.7	24
131	Spin-trapping studies on the effects of vitamin E and glutathione on free radical production induced by 3-methylindole. Biochemical Pharmacology, 1985, 34, 1117-1119.	2.0	23
132	The spin-trapping of enzymatically and chemically catalyzed free radicals from indolic compounds. Biochemical and Biophysical Research Communications, 1983, 114, 168-174.	1.0	26
133	Fractionation and Characterization of Bioactive Components in Kefir Mother Culture that Inhibit Proliferation of Cultured MCF-7 Human Breast-Cancer Cells. , 0, , .		0
134	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. International Journal of Food Properties, 0, , 1-15.	1.3	1