Matthew G Nosworthy

List of Publications by Year
in descending order

23	789	686830 13	713013 21
papers	citations	h-index	g-index

23	23	23	617
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Determination of the protein quality of cooked Canadian pulses. Food Science and Nutrition, 2017, 5, 896-903.	1.5	100
2	Effect of Fermentation on the Protein Digestibility and Levels of Non-Nutritive Compounds of Pea Protein Concentrate. Food Technology and Biotechnology, 2018, 56, 257-264.	0.9	92
3	Effect of Processing on the In Vitro and In Vivo Protein Quality of Beans (Phaseolus vulgaris and Vicia) Tj ETQq1 1 0.784314 rgBT /Ove	1.7	88
4	Effect of processing on the in vitro and in vivo protein quality of red and green lentils (Lens) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	4.2	74
5	Factors Influencing the Quality of Dietary Proteins: Implications for Pulses. Cereal Chemistry, 2017, 94, 49-57.	1.1	64
6	Impact of Processing on the Protein Quality of Pinto Bean (Phaseolus vulgaris) and Buckwheat (Fagopyrum esculentum Moench) Flours and Blends, As Determined by in Vitro and in Vivo Methodologies. Journal of Agricultural and Food Chemistry, 2017, 65, 3919-3925.	2.4	62
7	Effect of Processing on the in Vitro and in Vivo Protein Quality of Yellow and Green Split Peas (Pisum sativum). Journal of Agricultural and Food Chemistry, 2017, 65, 7790-7796.	2.4	59
8	Effect of tempering moisture and infrared heating temperature on the nutritional properties of desi chickpea and hull-less barley flours, and their blends. Food Research International, 2018, 108, 430-439.	2.9	50
9	Determination of the protein quality of almonds (Prunus dulcis L.) as assessed by in vitro and in vivo methodologies. Food Science and Nutrition, 2019, 7, 2932-2938.	1.5	36
10	Effect of fermentation time on the nutritional properties of pea proteinâ€enriched flour fermented by Aspergillus oryzae and Aspergillus niger. Cereal Chemistry, 2020, 97, 104-113.	1.1	27
11	Thermal processing methods differentially affect the protein quality of Chickpea (Cicer) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	1.5	26
12	Extent and management of acid soils for sustainable crop production system in the tropical agroecosystems: a review. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2021, 71, 852-869.	0.3	22
13	Effect of extrusion conditions on the physical properties of desi chickpeaâ€barley extrudates and quality attributes of their resulting flours. Journal of Texture Studies, 2020, 51, 300-307.	1.1	18
14	Effect of barrel temperature and feed moisture on the physical properties of chickpeaâ€“sorghum and chickpeaâ€“maize extrudates, and the functionality and nutritional value of their resultant floursâ€”Part II. Cereal Chemistry, 2019, 96, 621-633.	1.1	15
15	Nutritional properties of pea proteinâ€enriched flour treated with different proteases to varying degrees of hydrolysis. Cereal Chemistry, 2020, 97, 429-440.	1.1	12
16	Effect of barrel temperature and feed moisture on protein quality in pre-cooked Kabuli chickpea, sorghum, and maize flours. Food Science and Technology International, 2020, 26, 265-274.	1.1	11
17	Oxidative stability of directâ€expanded chickpeaâ€“sorghum snacks. Food Science and Nutrition, 2020, 8, 4340-4351.	1.5	10
18	Evaluation of a performic acid oxidation method for quantifying amino acids in freshwater species. Limnology and Oceanography: Methods, 2018, 16, 803-813.	1.0	8

#	Article	IF	Citations
19	Alteration of the dietary methionine: Cysteine ratio modulates the inflammatory response to an inter-peritoneal injection of lipopolysaccharide in wistar rats. Journal of Nutritional Biochemistry, 2022, 102, 108937.	1.9	5
20	Antioxidant capacity and total phenolics content of directâ€expanded chickpeaâ€“sorghum snacks. Journal of Food Processing and Preservation, 2021, 45, e15439.	0.9	4
21	Effect of Genotype, Year, and Location on the Proximate Composition and In Vitro Protein Quality of Select Pea Cultivars. ACS Food Science & Technology, 2021, 1, 1670-1676.	1.3	3
22	In vitro protein digestibility of directâ€expanded chickpeaâ€“sorghum snacks. , 2021, 3, e87.		2
23	Amino Acid Profile and Bioavailability of Plant-Based Protein-Rich Products. , 2022, , 343-379.		1