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	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
2	Amino Acid Profile and Bioavailability of Plant-Based Protein-Rich Products. , 2022, , 343-379.		1
3	Antioxidant capacity and total phenolics content of directâ€expanded chickpeaâ€“sorghum snacks. Journal of Food Processing and Preservation, 2021, 45, e15439.	0.9	4
4	In vitro protein digestibility of directâ€expanded chickpeaâ€“sorghum snacks. , 2021, 3, e87.		2
5	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
6	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
7	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
8	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
9	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
10	Oxidative stability of directâ€expanded chickpeaâ€“sorghum snacks. Food Science and Nutrition, 2020, 8, 4340-4351.	1.5	10
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	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
13	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
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	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
16	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
17	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
18	Effect of Processing on the In Vitro and In Vivo Protein Quality of Beans (Phaseolus vulgaris and Vicia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	88

#	Article	IF	Citations
19	Effect of processing on the in vitro and in vivo protein quality of red and green lentils (Lens) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	4.2	74
20	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
21	Determination of the protein quality of cooked Canadian pulses. Food Science and Nutrition, 2017, 5, 896-903.	1.5	100
22	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
23	Factors Influencing the Quality of Dietary Proteins: Implications for Pulses. Cereal Chemistry, 2017, 94, 49-57.	1.1	64