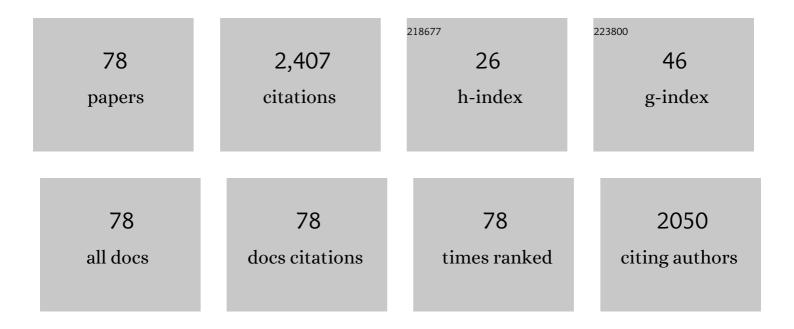
## Dil Thavarajah

List of Publications by Year in descending order

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Πιι Τμαναραίαμ

#	Article	IF	CITATIONS
1	Biofortification of mungbean ( <i>Vigna radiata</i> ) as a whole food to enhance human health. Journal of the Science of Food and Agriculture, 2013, 93, 1805-1813.	3.5	168
2	Lentils (Lens culinaris Medikus Subspecies culinaris): A Whole Food for Increased Iron and Zinc Intake. Journal of Agricultural and Food Chemistry, 2009, 57, 5413-5419.	5.2	129
3	Mineral Micronutrient Content of Cultivars of Field Pea, Chickpea, Common Bean, and Lentil Grown in Saskatchewan, Canada. Crop Science, 2014, 54, 1698-1708.	1.8	117
4	High Potential for Selenium Biofortification of Lentils (Lens culinaris L.). Journal of Agricultural and Food Chemistry, 2008, 56, 10747-10753.	5.2	109
5	Lentil (Lens culinaris L.): A prebiotic-rich whole food legume. Food Research International, 2013, 51, 107-113.	6.2	108
6	The potential of lentil (Lens culinaris L.) as a whole food for increased selenium, iron, and zinc intake: preliminary results from a 3Âyear study. Euphytica, 2011, 180, 123-128.	1.2	99
7	Low Phytic Acid Lentils (Lens culinaris L.): A Potential Solution for Increased Micronutrient Bioavailability. Journal of Agricultural and Food Chemistry, 2009, 57, 9044-9049.	5.2	97
8	Evaluation of chickpea (Cicer arietinum L.) micronutrient composition: Biofortification opportunities to combat global micronutrient malnutrition. Food Research International, 2012, 49, 99-104.	6.2	87
9	Iron-, zinc-, and magnesium-rich field peas (Pisum sativum L.) with naturally low phytic acid: A potential food-based solution to global micronutrient malnutrition. Journal of Food Composition and Analysis, 2012, 27, 8-13.	3.9	81
10	Selenium fertilization on lentil (Lens culinaris Medikus) grain yield, seed selenium concentration, and antioxidant activity. Field Crops Research, 2015, 177, 9-14.	5.1	69
11	Lentils (Lens culinaris L.), a Rich Source of Folates. Journal of Agricultural and Food Chemistry, 2013, 61, 7794-7799.	5.2	66
12	Chemical Form of Selenium in Naturally Selenium-Rich Lentils (Lens culinarisL.) from Saskatchewan. Journal of Agricultural and Food Chemistry, 2007, 55, 7337-7341.	5.2	64
13	A global survey of effects of genotype and environment on selenium concentration in lentils (Lens) Tj ETQq1 1 0	.784314 r 8.2	gBŢ/Overlo <mark>c</mark> t
14	Will selenium increase lentil (Lens culinaris Medik) yield and seed quality?. Frontiers in Plant Science, 2015, 6, 356.	3.6	53
15	Lentil and Kale: Complementary Nutrient-Rich Whole Food Sources to Combat Micronutrient and Calorie Malnutrition. Nutrients, 2015, 7, 9285-9298.	4.1	52
16	Mineral and phenolic concentrations of mungbean [Vigna radiata (L.) R. Wilczek var. radiata] grown in semi-arid tropical India. Journal of Food Composition and Analysis, 2015, 39, 23-32.	3.9	52
17	Heat and Drought Stress Impact on Phenology, Grain Yield, and Nutritional Quality of Lentil (Lens) Tj ETQq1 10.	784314 rg 3.7	BT_/Overlock
18	Mineral micronutrient and prebiotic carbohydrate profiles of USA-grown kale (Brassica oleracea L.) Tj ETQq0 0 0	rgBT/Ove	rlock 10 Tf 50

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19	Phytic acid and Fe and Zn concentration in lentil (Lens culinaris L.) seeds is influenced by temperature during seed filling period. Food Chemistry, 2010, 122, 254-259.	8.2	48
20	Lentil (Lens culinaris L.) as a candidate crop for iron biofortification: Is there genetic potential for iron bioavailability?. Field Crops Research, 2013, 144, 119-125.	5.1	40
21	Checking Agriculture's Pulse: Field Pea (Pisum Sativum L.), Sustainability, and Phosphorus Use Efficiency. Frontiers in Plant Science, 2019, 10, 1489.	3.6	35
22	Selenium biofortification in lentil (Lens culinaris Medikus subsp. culinaris): Farmers' field survey and genotype×environment effect. Food Research International, 2013, 54, 1596-1604.	6.2	34
23	Novel starch based nano scale enteric coatings from soybean meal for colon-specific delivery. Carbohydrate Polymers, 2014, 111, 273-279.	10.2	34
24	Processing, cooking, and cooling affect prebiotic concentrations in lentil (Lens culinaris Medikus). Journal of Food Composition and Analysis, 2015, 38, 106-111.	3.9	33
25	The roles and potential of lentil prebiotic carbohydrates in human and plant health. Plants People Planet, 2020, 2, 310-319.	3.3	32
26	Genetic diversity among cultivated and wild lentils for iron, zinc, copper, calcium and magnesium concentrations. Australian Journal of Crop Science, 2016, 10, 1381-1387.	0.3	29
27	Analysis of genetic variability and genotype × environment interactions for iron and zinc content among diverse genotypes of lentil. Journal of Food Science and Technology, 2018, 55, 3592-3605.	2.8	27
28	Phytic acid and mineral micronutrients in field-grown chickpea (Cicer arietinum L.) cultivars from western Canada. European Food Research and Technology, 2011, 233, 203-212.	3.3	25
29	Lentil ( <i>Lens culinaris</i> Medikus) Diet Affects the Gut Microbiome and Obesity Markers in Rat. Journal of Agricultural and Food Chemistry, 2018, 66, 8805-8813.	5.2	25
30	Natural enrichment of selenium in Saskatchewan field peas (Pisum sativum L.) Canadian Journal of Plant Science, 2010, 90, 383-389.	0.9	24
31	Detailed Composition Analyses of Diverse Oat Genotype Kernels Grown in Different Environments in North Dakota. Cereal Chemistry, 2013, 90, 572-578.	2.2	24
32	Moisture deficit effects on kale (Brassica oleracea L. var. acephala) biomass, mineral, and low molecular weight carbohydrate concentrations. Scientia Horticulturae, 2017, 226, 216-222.	3.6	24
33	The influence of phenolic and phytic acid food matrix factors on iron bioavailability potential in 10 commercial lentil genotypes (Lens culinaris L.). Journal of Food Composition and Analysis, 2013, 31, 82-86.	3.9	23
34	Variability in Prebiotic Carbohydrates in Different Market Classes of Chickpea, Common Bean, and Lentil Collected From the American Local Market. Frontiers in Nutrition, 2019, 6, 38.	3.7	23
35	Chickpea (Cicer arietinum L.) as a Source of Essential Fatty Acids – A Biofortification Approach. Frontiers in Plant Science, 2021, 12, 734980.	3.6	22
36	The impact of processing and cooking on prebiotic carbohydrates in lentil. Journal of Food Composition and Analysis, 2018, 70, 72-77.	3.9	21

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37	Enhancing selenium concentration in lentil ( <i>Lens culinaris</i> subsp. <i>culinaris</i> ) through foliar application. Journal of Agricultural Science, 2015, 153, 656-665.	1.3	20
38	A global survey of low-molecular weight carbohydrates in lentils. Journal of Food Composition and Analysis, 2015, 44, 178-185.	3.9	20
39	Selecting Lentil Accessions for Global Selenium Biofortification. Plants, 2017, 6, 34.	3.5	20
40	Molecular Mechanisms and Biochemical Pathways for Micronutrient Acquisition and Storage in Legumes to Support Biofortification for Nutritional Security. Frontiers in Plant Science, 2021, 12, 682842.	3.6	19
41	Genome-wide association mapping of lentil (Lens culinaris Medikus) prebiotic carbohydrates toward improved human health and crop stress tolerance. Scientific Reports, 2021, 11, 13926.	3.3	19
42	Can lentil ( Lens culinaris Medikus) reduce the risk of obesity?. Journal of Functional Foods, 2017, 38, 706-715.	3.4	17
43	Effect of cover crops on the yield and nutrient concentration of organic kale (Brassica oleracea L.) Tj ETQq1 1 0.7	84314 rgl 3.3	BT/Overloc
44	Effect of fertilizer nitrogen management and phosphorus placement on canola production under varied conditions in Saskatchewan. Canadian Journal of Plant Science, 2009, 89, 29-48.	0.9	15
45	The Soil Microbial Community and Grain Micronutrient Concentration of Historical and Modern Hard Red Spring Wheat Cultivars Grown Organically and Conventionally in the Black Soil Zone of the Canadian Prairies. Sustainability, 2011, 3, 500-517.	3.2	15
46	Effect of High Temperature Stress During the Reproductive Stage on Grain Yield and Nutritional Quality of Lentil (Lens culinaris Medikus). Frontiers in Nutrition, 2022, 9, 857469.	3.7	15
47	Genetic and environmental variation of seed iron and food matrix factors of North-Dakota-grown field peas (Pisum sativum L.). Journal of Food Composition and Analysis, 2015, 37, 67-74.	3.9	14
48	Field pea (Pisum sativum L.) shows genetic variation in phosphorus use efficiency in different P environments. Scientific Reports, 2020, 10, 18940.	3.3	12
49	Pulses Biofortification in Genomic Era: Multidisciplinary Opportunities and Challenges. , 2014, , 207-220.		12
50	Development of a panel of unigene-derived polymorphic EST–SSR markers in lentil using public database information. Crop Journal, 2016, 4, 425-433.	5.2	10
51	Prebiotic carbohydrate concentrations of common bean and chickpea change during cooking, cooling, and reheating. Journal of Food Science, 2020, 85, 980-988.	3.1	10
52	Organic dry pea (Pisum sativum L.) biofortification for better human health. PLoS ONE, 2022, 17, e0261109.	2.5	10
53	Protein Biofortification in Lentils (Lens culinaris Medik.) Toward Human Health. Frontiers in Plant Science, 2022, 13, 869713.	3.6	10
54	Nitrogen Fixation, Amino Acid, and Ureide Associations in Chickpea. Crop Science, 2005, 45, 2497-2502.	1.8	9

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55	Reaching the highest shelf: A review of organic production, nutritional quality, and shelf life of kale ( Brassica oleracea var. acephala ). Plants People Planet, 2021, 3, 308-318.	3.3	9

## 56 Genome-wide association studies of mineral and phytic acid concentrations in pea (<i>Pisum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702

57	Drought-induced changes in free amino acid and ureide concentrations of nitrogen-fixing chickpea. Canadian Journal of Plant Science, 2006, 86, 149-156.	0.9	8
58	Genotype and Environment Effects on Prebiotic Carbohydrate Concentrations in Kabuli Chickpea Cultivars and Breeding Lines Grown in the U.S. Pacific Northwest. Frontiers in Plant Science, 2020, 11, 112.	3.6	8
59	Detection of Common Vetch (Vicia sativa L.) in Lentil (Lens culinaris L.) using unique chemical fingerprint markers. Food Chemistry, 2012, 135, 2203-2206.	8.2	7
60	Will selenium fertilization improve biological nitrogen fixation in lentils?. Journal of Plant Nutrition, 2017, 40, 2392-2401.	1.9	7
61	Phenotyping Nutritional and Antinutritional Traits. , 2015, , 223-233.		6
62	Dietary Reference Intake and Nutritional Yield of Lentils in the Northern Great Plains. Crop Science, 2018, 58, 1342-1348.	1.8	6
63	Genetic variation in the prebiotic carbohydrate and mineral composition of kale (Brassica oleracea L.) Tj ETQq1 1 96, 103718.	0.784314 3.9	4 rgBT /Ove 6
64	Inaccuracies in Phytic Acid Measurement: Implications for Mineral Biofortification and Bioavailability. American Journal of Plant Sciences, 2014, 05, 29-34.	0.8	6
65	Fourierâ€ŧransform infrared spectroscopy (FTIR) as a highâ€ŧhroughput phenotyping tool for quantifying protein quality in pulse crops. The Plant Phenome Journal, 2022, 5, .	2.0	6
66	Changes in Inositol Phosphates in Low Phytic Acid Field Pea ( <i>Pisum) Tj ETQq0 0 0 rgBT /Overlo Journal of Plant Sciences, 2013, 04, 251-256.</i>	ock 10 Tf 5 0.8	50 307 Td (5 5
67	Phenolic Compound Profiles of Two Common Beans Consumed by Rwandans. American Journal of Plant Sciences, 2014, 05, 2943-2947.	0.8	5
68	Early Supplies of Available Nitrogen to Seedâ€Row of a Canola Crop as Affected by Fertilizer Placement. Journal of Plant Nutrition, 2003, 26, 683-690.	1.9	4
69	Enzyme resistant carbohydrate based micro-scale materials from sugar beet (Beta vulgaris L.) pulp for food and pharmaceutical applications. Bioactive Carbohydrates and Dietary Fibre, 2014, 3, 115-121.	2.7	4
70	Rice, Wheat and Maize Biofortification. Sustainable Agriculture Reviews, 2015, , 123-140.	1.1	3
71	Lentils (Lens culinaris L.) as a Source of Dietary Selenium. , 2013, , 255-264.		3
72	Lentil (Lens culinaris Medikus): A Whole Food Rich in Prebiotic Carbohydrates to Combat Global Obesity. , 0, , .		2

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73	Pulses, Global Health, and Sustainability: Future Trends. , 2019, , 1-17.		2
74	Surface properties of semi-synthetic enteric coating films: Opportunities to develop bio-based enteric coating films for colon-targeted delivery. Bioactive Carbohydrates and Dietary Fibre, 2014, 4, 139-143.	2.7	1
75	Carbohydrate Concentration in Lentils (Lens culinarisMedikus.): Genotypic and Environmental Effects. Communications in Soil Science and Plant Analysis, 2017, 48, 2447-2454.	1.4	1
76	Prebiotic carbohydrate profile and in vivo prebiotic effect of pumpkin (Cucurbita maxima) grown in Sri Lanka. Journal of the National Science Foundation of Sri Lanka, 2018, 46, 477.	0.2	1
77	Falling into line: Adaptation of organically grown kale (Brassica oleracea var. acephala) and kale relatives to fall planting. Scientia Horticulturae, 2022, 295, 110878.	3.6	1
78	Pulse Crop Biofortification Toward Human Health, Targeting Prebiotic Carbohydrates, Protein, and Minerals. , 2022, , 205-224.		0