

# Dil Thavarajah

## List of Publications by Year in descending order

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Version: 2024-02-01

78  
papers

2,407  
citations

218677

26  
h-index

223800

46  
g-index

78  
all docs

78  
docs citations

78  
times ranked

2050  
citing authors

#	ARTICLE	IF	CITATIONS
1	Falling into line: Adaptation of organically grown kale ( <i>Brassica oleracea</i> var. <i>acephala</i> ) and kale relatives to fall planting. <i>Scientia Horticulturae</i> , 2022, 295, 110878.	3.6	1
2	Organic dry pea ( <i>Pisum sativum</i> L.) biofortification for better human health. <i>PLoS ONE</i> , 2022, 17, e0261109.	2.5	10
3	Pulse Crop Biofortification Toward Human Health, Targeting Prebiotic Carbohydrates, Protein, and Minerals. , 2022, , 205-224.		0
4	Protein Biofortification in Lentils ( <i>Lens culinaris</i> Medik.) Toward Human Health. <i>Frontiers in Plant Science</i> , 2022, 13, 869713.	3.6	10
5	Effect of High Temperature Stress During the Reproductive Stage on Grain Yield and Nutritional Quality of Lentil ( <i>Lens culinaris</i> Medikus). <i>Frontiers in Nutrition</i> , 2022, 9, 857469.	3.7	15
6	Fourier transform infrared spectroscopy (FTIR) as a high-throughput phenotyping tool for quantifying protein quality in pulse crops. <i>The Plant Phenome Journal</i> , 2022, 5, .	2.0	6
7	Genetic variation in the prebiotic carbohydrate and mineral composition of kale ( <i>Brassica oleracea</i> L.) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i> 96, 103718.	3.9	6
8	Reaching the highest shelf: A review of organic production, nutritional quality, and shelf life of kale ( <i>Brassica oleracea</i> var. <i>acephala</i> ). <i>Plants People Planet</i> , 2021, 3, 308-318.	3.3	9
9	Molecular Mechanisms and Biochemical Pathways for Micronutrient Acquisition and Storage in Legumes to Support Biofortification for Nutritional Security. <i>Frontiers in Plant Science</i> , 2021, 12, 682842.	3.6	19
10	Genome-wide association mapping of lentil ( <i>Lens culinaris</i> Medikus) prebiotic carbohydrates toward improved human health and crop stress tolerance. <i>Scientific Reports</i> , 2021, 11, 13926.	3.3	19
11	Genome-wide association studies of mineral and phytic acid concentrations in pea ( <i>Pisum</i> ) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i> 1.8	1.8	9
12	Chickpea ( <i>Cicer arietinum</i> L.) as a Source of Essential Fatty Acids – A Biofortification Approach. <i>Frontiers in Plant Science</i> , 2021, 12, 734980.	3.6	22
13	Heat and Drought Stress Impact on Phenology, Grain Yield, and Nutritional Quality of Lentil ( <i>Lens</i> ) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i> 3.7	3.7	52
14	Field pea ( <i>Pisum sativum</i> L.) shows genetic variation in phosphorus use efficiency in different P environments. <i>Scientific Reports</i> , 2020, 10, 18940.	3.3	12
15	Prebiotic carbohydrate concentrations of common bean and chickpea change during cooking, cooling, and reheating. <i>Journal of Food Science</i> , 2020, 85, 980-988.	3.1	10
16	Genotype and Environment Effects on Prebiotic Carbohydrate Concentrations in Kabuli Chickpea Cultivars and Breeding Lines Grown in the U.S. Pacific Northwest. <i>Frontiers in Plant Science</i> , 2020, 11, 112.	3.6	8
17	The roles and potential of lentil prebiotic carbohydrates in human and plant health. <i>Plants People Planet</i> , 2020, 2, 310-319.	3.3	32
18	Effect of cover crops on the yield and nutrient concentration of organic kale ( <i>Brassica oleracea</i> L.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i> 3.3	3.3	16

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19	Variability in Prebiotic Carbohydrates in Different Market Classes of Chickpea, Common Bean, and Lentil Collected From the American Local Market. <i>Frontiers in Nutrition</i> , 2019, 6, 38.	3.7	23
20	Pulses, Global Health, and Sustainability: Future Trends. , 2019, , 1-17.		2
21	Checking Agriculture's Pulse: Field Pea ( <i>Pisum Sativum</i> L.), Sustainability, and Phosphorus Use Efficiency. <i>Frontiers in Plant Science</i> , 2019, 10, 1489.	3.6	35
22	The impact of processing and cooking on prebiotic carbohydrates in lentil. <i>Journal of Food Composition and Analysis</i> , 2018, 70, 72-77.	3.9	21
23	Dietary Reference Intake and Nutritional Yield of Lentils in the Northern Great Plains. <i>Crop Science</i> , 2018, 58, 1342-1348.	1.8	6
24	Analysis of genetic variability and genotype×environment interactions for iron and zinc content among diverse genotypes of lentil. <i>Journal of Food Science and Technology</i> , 2018, 55, 3592-3605.	2.8	27
25	Lentil ( <i>Lens culinaris</i> Medikus) Diet Affects the Gut Microbiome and Obesity Markers in Rat. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8805-8813.	5.2	25
26	Prebiotic carbohydrate profile and in vivo prebiotic effect of pumpkin ( <i>Cucurbita maxima</i> ) grown in Sri Lanka. <i>Journal of the National Science Foundation of Sri Lanka</i> , 2018, 46, 477.	0.2	1
27	Can lentil ( <i>Lens culinaris</i> Medikus) reduce the risk of obesity?. <i>Journal of Functional Foods</i> , 2017, 38, 706-715.	3.4	17
28	Moisture deficit effects on kale ( <i>Brassica oleracea</i> L. var. <i>acephala</i> ) biomass, mineral, and low molecular weight carbohydrate concentrations. <i>Scientia Horticulturae</i> , 2017, 226, 216-222.	3.6	24
29	Will selenium fertilization improve biological nitrogen fixation in lentils?. <i>Journal of Plant Nutrition</i> , 2017, 40, 2392-2401.	1.9	7
30	Selecting Lentil Accessions for Global Selenium Biofortification. <i>Plants</i> , 2017, 6, 34.	3.5	20
31	Carbohydrate Concentration in Lentils ( <i>Lens culinaris</i> Medikus.): Genotypic and Environmental Effects. <i>Communications in Soil Science and Plant Analysis</i> , 2017, 48, 2447-2454.	1.4	1
32	Genetic diversity among cultivated and wild lentils for iron, zinc, copper, calcium and magnesium concentrations. <i>Australian Journal of Crop Science</i> , 2016, 10, 1381-1387.	0.3	29
33	Development of a panel of unigene-derived polymorphic EST-SSR markers in lentil using public database information. <i>Crop Journal</i> , 2016, 4, 425-433.	5.2	10
34	Mineral micronutrient and prebiotic carbohydrate profiles of USA-grown kale ( <i>Brassica oleracea</i> L.)	3.9	51
35	Lentil and Kale: Complementary Nutrient-Rich Whole Food Sources to Combat Micronutrient and Calorie Malnutrition. <i>Nutrients</i> , 2015, 7, 9285-9298.	4.1	52
36	Will selenium increase lentil ( <i>Lens culinaris</i> Medik) yield and seed quality?. <i>Frontiers in Plant Science</i> , 2015, 6, 356.	3.6	53

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37	Enhancing selenium concentration in lentil ( <i>Lens culinaris</i> subsp. <i>culinaris</i> ) through foliar application. <i>Journal of Agricultural Science</i> , 2015, 153, 656-665.	1.3	20
38	Phenotyping Nutritional and Antinutritional Traits. , 2015, , 223-233.		6
39	Selenium fertilization on lentil ( <i>Lens culinaris</i> Medikus) grain yield, seed selenium concentration, and antioxidant activity. <i>Field Crops Research</i> , 2015, 177, 9-14.	5.1	69
40	A global survey of low-molecular weight carbohydrates in lentils. <i>Journal of Food Composition and Analysis</i> , 2015, 44, 178-185.	3.9	20
41	Rice, Wheat and Maize Biofortification. <i>Sustainable Agriculture Reviews</i> , 2015, , 123-140.	1.1	3
42	Mineral and phenolic concentrations of mungbean [ <i>Vigna radiata</i> (L.) R. Wilczek var. <i>radiata</i> ] grown in semi-arid tropical India. <i>Journal of Food Composition and Analysis</i> , 2015, 39, 23-32.	3.9	52
43	Processing, cooking, and cooling affect prebiotic concentrations in lentil ( <i>Lens culinaris</i> Medikus). <i>Journal of Food Composition and Analysis</i> , 2015, 38, 106-111.	3.9	33
44	Genetic and environmental variation of seed iron and food matrix factors of North-Dakota-grown field peas ( <i>Pisum sativum</i> L.). <i>Journal of Food Composition and Analysis</i> , 2015, 37, 67-74.	3.9	14
45	Surface properties of semi-synthetic enteric coating films: Opportunities to develop bio-based enteric coating films for colon-targeted delivery. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 4, 139-143.	2.7	1
46	Novel starch based nano scale enteric coatings from soybean meal for colon-specific delivery. <i>Carbohydrate Polymers</i> , 2014, 111, 273-279.	10.2	34
47	Enzyme resistant carbohydrate based micro-scale materials from sugar beet ( <i>Beta vulgaris</i> L.) pulp for food and pharmaceutical applications. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 3, 115-121.	2.7	4
48	Mineral Micronutrient Content of Cultivars of Field Pea, Chickpea, Common Bean, and Lentil Grown in Saskatchewan, Canada. <i>Crop Science</i> , 2014, 54, 1698-1708.	1.8	117
49	Pulses Biofortification in Genomic Era: Multidisciplinary Opportunities and Challenges. , 2014, , 207-220.		12
50	Inaccuracies in Phytic Acid Measurement: Implications for Mineral Biofortification and Bioavailability. <i>American Journal of Plant Sciences</i> , 2014, 05, 29-34.	0.8	6
51	Phenolic Compound Profiles of Two Common Beans Consumed by Rwandans. <i>American Journal of Plant Sciences</i> , 2014, 05, 2943-2947.	0.8	5
52	Biofortification of mungbean ( <i>Vigna radiata</i> ) as a whole food to enhance human health. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1805-1813.	3.5	168
53	Lentil ( <i>Lens culinaris</i> L.) as a candidate crop for iron biofortification: Is there genetic potential for iron bioavailability?. <i>Field Crops Research</i> , 2013, 144, 119-125.	5.1	40
54	Lentil ( <i>Lens culinaris</i> L.): A prebiotic-rich whole food legume. <i>Food Research International</i> , 2013, 51, 107-113.	6.2	108

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55	Selenium biofortification in lentil ( <i>Lens culinaris</i> Medikus subsp. <i>culinaris</i> ): Farmers' field survey and genotype—environment effect. <i>Food Research International</i> , 2013, 54, 1596-1604.	6.2	34
56	The influence of phenolic and phytic acid food matrix factors on iron bioavailability potential in 10 commercial lentil genotypes ( <i>Lens culinaris</i> L.). <i>Journal of Food Composition and Analysis</i> , 2013, 31, 82-86.	3.9	23
57	Lentils ( <i>Lens culinaris</i> L.), a Rich Source of Folates. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7794-7799.	5.2	66
58	Detailed Composition Analyses of Diverse Oat Genotype Kernels Grown in Different Environments in North Dakota. <i>Cereal Chemistry</i> , 2013, 90, 572-578.	2.2	24
59	Lentils ( <i>Lens culinaris</i> L.) as a Source of Dietary Selenium. , 2013, , 255-264.		3
60	Changes in Inositol Phosphates in Low Phytic Acid Field Pea (&lt;i>Pisum Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 Td (sat) <i>Journal of Plant Sciences</i> , 2013, 04, 251-256.	0.8	5
61	Evaluation of chickpea ( <i>Cicer arietinum</i> L.) micronutrient composition: Biofortification opportunities to combat global micronutrient malnutrition. <i>Food Research International</i> , 2012, 49, 99-104.	6.2	87
62	Detection of Common Vetch ( <i>Vicia sativa</i> L.) in Lentil ( <i>Lens culinaris</i> L.) using unique chemical fingerprint markers. <i>Food Chemistry</i> , 2012, 135, 2203-2206.	8.2	7
63	Iron-, zinc-, and magnesium-rich field peas ( <i>Pisum sativum</i> L.) with naturally low phytic acid: A potential food-based solution to global micronutrient malnutrition. <i>Journal of Food Composition and Analysis</i> , 2012, 27, 8-13.	3.9	81
64	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. <i>Sustainability</i> , 2011, 3, 500-517.	3.2	15
65	The potential of lentil ( <i>Lens culinaris</i> L.) as a whole food for increased selenium, iron, and zinc intake: preliminary results from a 3-year study. <i>Euphytica</i> , 2011, 180, 123-128.	1.2	99
66	Phytic acid and mineral micronutrients in field-grown chickpea ( <i>Cicer arietinum</i> L.) cultivars from western Canada. <i>European Food Research and Technology</i> , 2011, 233, 203-212.	3.3	25
67	A global survey of effects of genotype and environment on selenium concentration in lentils ( <i>Lens Tj ETQq1 1 0.784314 rgBT /Overlo</i>	8.2	57
68	Phytic acid and Fe and Zn concentration in lentil ( <i>Lens culinaris</i> L.) seeds is influenced by temperature during seed filling period. <i>Food Chemistry</i> , 2010, 122, 254-259.	8.2	48
69	Natural enrichment of selenium in Saskatchewan field peas ( <i>Pisum sativum</i> L.).. <i>Canadian Journal of Plant Science</i> , 2010, 90, 383-389.	0.9	24
70	Lentils ( <i>Lens culinaris</i> Medikus Subspecies <i>culinaris</i> ): A Whole Food for Increased Iron and Zinc Intake. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5413-5419.	5.2	129
71	Low Phytic Acid Lentils ( <i>Lens culinaris</i> L.): A Potential Solution for Increased Micronutrient Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9044-9049.	5.2	97
72	Effect of fertilizer nitrogen management and phosphorus placement on canola production under varied conditions in Saskatchewan. <i>Canadian Journal of Plant Science</i> , 2009, 89, 29-48.	0.9	15

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73	High Potential for Selenium Biofortification of Lentils ( <i>Lens culinaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10747-10753.	5.2	109
74	Chemical Form of Selenium in Naturally Selenium-Rich Lentils ( <i>Lens culinaris</i> L.) from Saskatchewan. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7337-7341.	5.2	64
75	Drought-induced changes in free amino acid and ureide concentrations of nitrogen-fixing chickpea. <i>Canadian Journal of Plant Science</i> , 2006, 86, 149-156.	0.9	8
76	Nitrogen Fixation, Amino Acid, and Ureide Associations in Chickpea. <i>Crop Science</i> , 2005, 45, 2497-2502.	1.8	9
77	Early Supplies of Available Nitrogen to Seedâ€™Row of a Canola Crop as Affected by Fertilizer Placement. <i>Journal of Plant Nutrition</i> , 2003, 26, 683-690.	1.9	4
78	Lentil ( <i>Lens culinaris</i> Medikus): A Whole Food Rich in Prebiotic Carbohydrates to Combat Global Obesity. , 0, , .		2