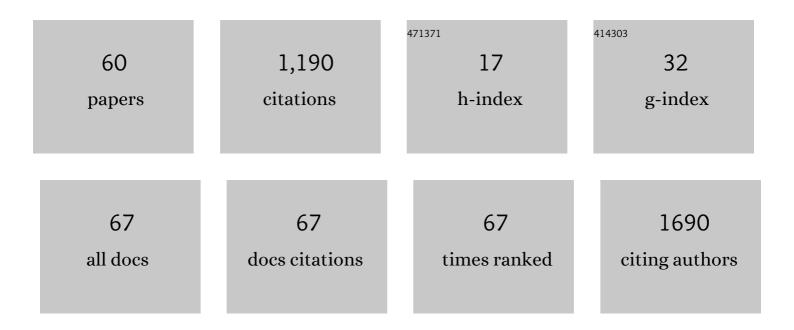
Dipayan Sarkar

List of Publications by Year in descending order

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ΠΙΔΑΥΛΝ ΚΑΡΚΑΡ

#	Article	IF	CITATIONS
1	Fermentation-based biotransformation of bioactive phenolics and volatile compounds from cashew apple juice by select lactic acid bacteria. Process Biochemistry, 2017, 59, 141-149.	1.8	144
2	Mechanisms underlying the antihypertensive effects of garlic bioactives. Nutrition Research, 2014, 34, 106-115.	1.3	115
3	Growth and enzymatic activity of maize (<i>Zea mays</i> L) plant: Solution culture test for copper dioxide nano particles. Journal of Plant Nutrition, 2016, 39, 99-115.	0.9	87
4	Metabolic Stimulation of Plant Phenolics for Food Preservation and Health. Annual Review of Food Science and Technology, 2014, 5, 395-413.	5.1	60
5	Phenolicâ€Linked Biochemical Rationale for the Antiâ€Diabetic Properties of <i>Swertia chirayita</i> (Roxb. ex Flem.) Karst Phytotherapy Research, 2013, 27, 227-235.	2.8	57
6	Evaluation of phenolic-linked bioactives of camu-camu (Myrciaria dubia Mc. Vaugh) for antihyperglycemia, antihypertension, antimicrobial properties and cellular rejuvenation. Food Research International, 2015, 77, 194-203.	2.9	52
7	Phenolic Composition and Evaluation of the Antimicrobial Activity of Free and Bound Phenolic Fractions from a Peruvian Purple Corn (<i>Zea mays</i> L.) Accession. Journal of Food Science, 2017, 82, 2968-2976.	1.5	44
8	Improving anti-hyperglycemic and anti-hypertensive properties of camu-camu (Myriciaria dubia Mc.) Tj ETQq0 0 (Ο rgBT /Ον 1.8	erlgck 10 Tf :
9	Phenolic linked anti-hyperglycemic bioactives of barley (Hordeum vulgare L.) cultivars as nutraceuticals targeting type 2 diabetes. Industrial Crops and Products, 2017, 107, 509-517.	2.5	36
10	Phenolic bioactives and associated antioxidant and anti-hyperglycemic functions of select species of Apiaceae family targeting for type 2 diabetes relevant nutraceuticals. Industrial Crops and Products, 2017, 107, 518-525.	2.5	33
11	Improving phenolic bioactive-linked anti-hyperglycemic functions of dark germinated barley sprouts (Hordeum vulgare L.) using seed elicitation strategy. Journal of Food Science and Technology, 2017, 54, 3666-3678.	1.4	33
12	Dietary functional benefits of Bartlett and Starkrimson pears for potential management of hyperglycemia, hypertension and ulcer bacteria Helicobacter pylori while supporting beneficial probiotic bacterial response. Food Research International, 2015, 69, 80-90.	2.9	30
13	Varietal Influences on Antihyperglycemia Properties of Freshly Harvested Apples Using <i>In Vitro</i> Assay Models. Journal of Medicinal Food, 2010, 13, 1313-1323.	0.8	27
14	Food Diversity and Indigenous Food Systems to Combat Diet-Linked Chronic Diseases. Current Developments in Nutrition, 2020, 4, 3-11.	0.1	26
15	Cold Acclimation Responses of Three Cool-season Turfgrasses and the Role of Proline-associated Pentose Phosphate Pathway. Journal of the American Society for Horticultural Science, 2009, 134, 210-220.	0.5	26
16	The role of proline-associated pentose phosphate pathway in cool-season turfgrasses after UV-B exposure. Environmental and Experimental Botany, 2011, 70, 251-258.	2.0	24
17	Evaluation of phenolic antioxidant-linked in vitro bioactivity of Peruvian corn (Zea mays L.) diversity targeting for potential management of hyperglycemia and obesity. Journal of Food Science and Technology, 2019, 56, 2909-2924.	1.4	22
18	Evaluation of phenolic bioactive-linked functionality of blackberry cultivars targeting dietary management of early stages type-2 diabetes using in vitro models. Scientia Horticulturae, 2016, 212, 193-202.	1.7	17

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19	In vitro screening and evaluation of phenolic antioxidant-linked anti-hyperglycemic functions of rabbit-eye blueberry (Vaccinium ashei) cultivars. Journal of Berry Research, 2017, 7, 163-177.	0.7	17
20	Improved resilience and metabolic response of transplanted blackberry plugs using chitosan oligosaccharide elicitor treatment. Canadian Journal of Plant Science, 2018, 98, 717-731.	0.3	16
21	Clonal response to cold tolerance in creeping bentgrass and role of proline-associated pentose phosphate pathway. Bioresource Technology, 2009, 100, 5332-5339.	4.8	15
22	Apple and Blueberry Synergies for Designing Bioactive Ingredients for the Management of Early Stages of Type 2 Diabetes. Journal of Food Quality, 2016, 39, 370-382.	1.4	15
23	Phenolic Bioactives From Plant-Based Foods for Glycemic Control. Frontiers in Endocrinology, 2021, 12, 727503.	1.5	15
24	Type 2 Diabetes Relevant Bioactive Potential of Freshly Harvested and Long-Term Stored Pears Using <i>in vitro</i> Assay Models. Journal of Food Biochemistry, 2013, 37, 677-686.	1.2	14
25	Ethnic food perspective of North Dakota Common Emmer Wheat and relevance for health benefits targeting type 2 diabetes. Journal of Ethnic Foods, 2018, 5, 66-74.	0.8	14
26	Metabolic stimulation of phenolic biosynthesis and antioxidant enzyme response in dark germinated barley (Hordeum vulgare L.) sprouts using bioprocessed elicitors. Food Science and Biotechnology, 2019, 28, 1093-1106.	1.2	13
27	Beneficial lactic acid bacteria based bioprocessing of cashew apple juice for targeting antioxidant nutraceutical inhibitors as relevant antidotes to type 2 diabetes. Process Biochemistry, 2019, 82, 40-50.	1.8	12
28	Initial screening studies on potential of high phenolic-linked plant clonal systems for nitrate removal in cold latitudes. Journal of Soils and Sediments, 2010, 10, 923-932.	1.5	11
29	Phenolic bioactives from developmental stages of highbush blueberry (<i>Vaccinium corymbosum</i>) for hyperglycemia management using in vitro models. Canadian Journal of Plant Science, 2015, 95, 653-662.	0.3	10
30	Phenolic antioxidant-linked anti-hyperglycemic properties of rye cultivars grown under conventional and organic production systems. Journal of Cereal Science, 2017, 76, 108-115.	1.8	10
31	Lactic acid bacteria based fermentation strategy to improve phenolic bioactive-linked functional qualities of select chickpea (Cicer arietinum L.) varieties. NFS Journal, 2022, 27, 36-46.	1.9	10
32	Improving salinity resilience in <i>Swertia chirayita</i> clonal line with <i>Lactobacillus plantarum</i> . Canadian Journal of Plant Science, 2016, 96, 117-127.	0.3	9
33	Natural preservatives for superficial scald reduction and enhancement of protective phenolic-linked antioxidant responses in apple during post-harvest storage. Journal of Food Science and Technology, 2018, 55, 1767-1780.	1.4	9
34	Evaluation of phenolic bioactive-linked anti-hyperglycemic and Helicobacter pylori inhibitory activities of Asian Basil (Ocimum spp.) varieties. Journal of Herbal Medicine, 2020, 20, 100310.	1.0	9
35	Improving phenolic bioactive-linked functional qualities of traditional cereal-based fermented food (Ogi) of Nigeria using compatible food synergies with underutilized edible plants. NFS Journal, 2022, 27, 1-12.	1.9	9
36	Antioxidant Enzyme Response of Creeping Bentgrass Clonal Lines with Marine Peptide and Chitosan Oligosaccharide. Agronomy Journal, 2010, 102, 981-989.	0.9	8

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37	INFLUENCE OF VARIETAL AND pH VARIATION ON ANTIHYPERGLYCEMIA AND ANTIHYPERTENSION PROPERTIES OF LONG-TERM STORED APPLES USING IN VITRO ASSAY MODELS. Journal of Food Biochemistry, 2012, 36, 479-493.	1.2	8
38	Phenolics-Linked Antioxidant and Anti-hyperglycemic Properties of Edible Roselle (Hibiscus sabdariffa) Tj ETQq0 Systems, 2022, 6, .	0 0 rgBT /0 1.8	Overlock 10 T 8
39	Elicitation of Stress-Induced Phenolic Metabolites for Antimicrobial Applications against Foodborne Human Bacterial Pathogens. Antibiotics, 2021, 10, 109.	1.5	7
40	Improved Salinity Resilience in Black Bean by Seed Elicitation Using Organic Compounds. Agronomy Journal, 2017, 109, 1991-2003.	0.9	6
41	Bioactive vegetables integrated into ethnic "Three Sisters Crops―garden targeting foods for type 2 diabetes-associated health disparities of American Indian communities. Journal of Ethnic Foods, 2017, 4, 163-171.	0.8	5
42	Improving Health Targeted Food Quality of Blackberry: Pear Fruit Synergy Using Lactic Acid Bacterial Fermentation. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	5
43	Improving Phenolic Bioactive-Linked Functional Qualities of Sweet Potatoes Using Beneficial Lactic Acid Bacteria-Based Biotransformation Strategy. Horticulturae, 2021, 7, 367.	1.2	5
44	Functional Food Components for Preventing and Combating Type 2 Diabetes. ACS Symposium Series, 2012, , 345-374.	0.5	4
45	Human Health-Relevant Bioactives and Associated Functionalities of Herbs in the Lamiaceae Family. , 2019, , 115-131.		4
46	Evaluation of phenolic-linked anti-hyperglycemic properties of tropical Brazilian fruits for potential management of early stages Type 2 diabetes. Fruits, 2018, 73, 273-282.	0.3	4
47	Functional Foods and Biotechnology. , 0, , .		4
48	Improving antioxidant and antiâ€hyperglycemic activity in cereal and appleâ€based food formulations using bioactive ingredients from apple peel. Journal of Food Processing and Preservation, 2020, 44, e14609.	0.9	3
49	Improving Phenolic-Linked Antioxidant, Antihyperglycemic and Antibacterial Properties of Emmer and Conventional Wheat Using Beneficial Lactic Acid Bacteria. Applied Microbiology, 2021, 1, 270-288.	0.7	3
50	Kefir Culture-Mediated Fermentation to Improve Phenolic-Linked Antioxidant, Anti-Hyperglycemic and Human Gut Health Benefits in Sprouted Food Barley. Applied Microbiology, 2021, 1, 377-407.	0.7	3
51	Cold-Stress Response of Cool-Season Turfgrass. Books in Soils, Plants, and the Environment, 2007, , 507-530.	0.1	3
52	Improvement of Phenolic Antioxidant-linked Cancer Cell Cytotoxicity of Grape Cell Culture Elicited by Chitosan and Chemical Treatments. Hortscience: A Publication of the American Society for Hortcultural Science, 2017, 52, 1577-1584.	0.5	2
53	Screening of blackberry cultivars for phenolic bioactive-linked antioxidant and anti-hyperglycemic properties. Acta Horticulturae, 2020, , 505-513.	0.1	2
54	Using Biological Elicitation to Improve Type 2 Diabetes Targeted Food Quality of Stored Apple. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	2

#	Article	IF	CITATIONS
55	Diabetes as a Disease of Aging, and the Role of Oxidative Stress. , 2014, , 61-69.		1
56	Metabolic Mobilization Strategies to Enhance the Use of Plant-Based Dietary Antioxidants for the Management of Type 2 Diabetes. , 2014, , 289-296.		1
57	Targeted Screening and Improvement of the Medicinal Properties of Oregano and Rhodiola with Chitosan Oligosaccharide and Vitamin C Using in Vitro Assays for Hyperglycemia and Hypertension Linked to Type 2 Diabetes. Journal of Herbs, Spices and Medicinal Plants, 2017, 23, 347-362.	0.5	1
58	Metabolic and Microbiome Innovations for Improving Phenolic Bioactives for Health. ACS Symposium Series, 2018, , 261-281.	0.5	1
59	Phenolic bioactive-linked antioxidant, and anti-hyperglycemic functionalities of blackberry (Rubus sp.) from two different maturation stages. Acta Horticulturae, 2020, , 495-504.	0.1	1
60	Metabolic Modulation of Abiotic Stress Response for Improvement of Functional Ingredients in Food Plants. , 2020, , 3-24.		1