

Dipayan Sarkar

List of Publications by Year in descending order

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Version: 2024-02-01

60
papers

1,190
citations

471371

17
h-index

414303

32
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67
all docs

67
docs citations

67
times ranked

1690
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolics-Linked Antioxidant and Anti-hyperglycemic Properties of Edible Roselle (<i>Hibiscus sabdariffa</i>) Tj ETQq1 1 0.784314 rgBT /Ove Systems, 2022, 6, .	1.8	8
2	Lactic acid bacteria based fermentation strategy to improve phenolic bioactive-linked functional qualities of select chickpea (<i>Cicer arietinum</i> L.) varieties. NFS Journal, 2022, 27, 36-46.	1.9	10
3	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
4	Elicitation of Stress-Induced Phenolic Metabolites for Antimicrobial Applications against Foodborne Human Bacterial Pathogens. Antibiotics, 2021, 10, 109.	1.5	7
5	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
6	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
7	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
8	Improving Phenolic Bioactive-Linked Functional Qualities of Sweet Potatoes Using Beneficial Lactic Acid Bacteria-Based Biotransformation Strategy. Horticulturae, 2021, 7, 367.	1.2	5
9	Using Biological Elicitation to Improve Type 2 Diabetes Targeted Food Quality of Stored Apple. Frontiers in Sustainable Food Systems, 2021, 5, .	1.8	2
10	Phenolic Bioactives From Plant-Based Foods for Glycemic Control. Frontiers in Endocrinology, 2021, 12, 727503.	1.5	15
11	Food Diversity and Indigenous Food Systems to Combat Diet-Linked Chronic Diseases. Current Developments in Nutrition, 2020, 4, 3-11.	0.1	26
12	Evaluation of phenolic bioactive-linked anti-hyperglycemic and <i>Helicobacter pylori</i> inhibitory activities of Asian Basil (<i>Ocimum</i> spp.) varieties. Journal of Herbal Medicine, 2020, 20, 100310.	1.0	9
13	Improving antioxidant and anti-hyperglycemic activity in cereal and apple-based food formulations using bioactive ingredients from apple peel. Journal of Food Processing and Preservation, 2020, 44, e14609.	0.9	3
14	Phenolic bioactive-linked antioxidant, and anti-hyperglycemic functionalities of blackberry (<i>Rubus</i> sp.) from two different maturation stages. Acta Horticulturae, 2020, , 495-504.	0.1	1
15	Screening of blackberry cultivars for phenolic bioactive-linked antioxidant and anti-hyperglycemic properties. Acta Horticulturae, 2020, , 505-513.	0.1	2
16	Metabolic Modulation of Abiotic Stress Response for Improvement of Functional Ingredients in Food Plants. , 2020, , 3-24.		1
17	Evaluation of phenolic antioxidant-linked in vitro bioactivity of Peruvian corn (<i>Zea mays</i> L.) diversity targeting for potential management of hyperglycemia and obesity. Journal of Food Science and Technology, 2019, 56, 2909-2924.	1.4	22
18	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

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19	Metabolic stimulation of phenolic biosynthesis and antioxidant enzyme response in dark germinated barley (<i>Hordeum vulgare</i> L.) sprouts using bioprocessed elicitors. <i>Food Science and Biotechnology</i> , 2019, 28, 1093-1106.	1.2	13
20	Human Health-Relevant Bioactives and Associated Functionalities of Herbs in the Lamiaceae Family. , 2019, , 115-131.		4
21	Improved resilience and metabolic response of transplanted blackberry plugs using chitosan oligosaccharide elicitor treatment. <i>Canadian Journal of Plant Science</i> , 2018, 98, 717-731.	0.3	16
22	Ethnic food perspective of North Dakota Common Emmer Wheat and relevance for health benefits targeting type 2 diabetes. <i>Journal of Ethnic Foods</i> , 2018, 5, 66-74.	0.8	14
23	Natural preservatives for superficial scald reduction and enhancement of protective phenolic-linked antioxidant responses in apple during post-harvest storage. <i>Journal of Food Science and Technology</i> , 2018, 55, 1767-1780.	1.4	9
24	Metabolic and Microbiome Innovations for Improving Phenolic Bioactives for Health. <i>ACS Symposium Series</i> , 2018, , 261-281.	0.5	1
25	Evaluation of phenolic-linked anti-hyperglycemic properties of tropical Brazilian fruits for potential management of early stages Type 2 diabetes. <i>Fruits</i> , 2018, 73, 273-282.	0.3	4
26	Phenolic linked anti-hyperglycemic bioactives of barley (<i>Hordeum vulgare</i> L.) cultivars as nutraceuticals targeting type 2 diabetes. <i>Industrial Crops and Products</i> , 2017, 107, 509-517.	2.5	36
27	Phenolic bioactives and associated antioxidant and anti-hyperglycemic functions of select species of Apiaceae family targeting for type 2 diabetes relevant nutraceuticals. <i>Industrial Crops and Products</i> , 2017, 107, 518-525.	2.5	33
28	Fermentation-based biotransformation of bioactive phenolics and volatile compounds from cashew apple juice by select lactic acid bacteria. <i>Process Biochemistry</i> , 2017, 59, 141-149.	1.8	144
29	Phenolic antioxidant-linked anti-hyperglycemic properties of rye cultivars grown under conventional and organic production systems. <i>Journal of Cereal Science</i> , 2017, 76, 108-115.	1.8	10
30	Improving anti-hyperglycemic and anti-hypertensive properties of camu-camu (<i>Myrciaria dubia</i> Mc.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.8	37
31	Improving phenolic bioactive-linked anti-hyperglycemic functions of dark germinated barley sprouts (<i>Hordeum vulgare</i> L.) using seed elicitation strategy. <i>Journal of Food Science and Technology</i> , 2017, 54, 3666-3678.	1.4	33
32	Bioactive vegetables integrated into ethnic "Three Sisters Crops" garden targeting foods for type 2 diabetes-associated health disparities of American Indian communities. <i>Journal of Ethnic Foods</i> , 2017, 4, 163-171.	0.8	5
33	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. <i>Journal of Food Science</i> , 2017, 82, 2968-2976.	1.5	44
34	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. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2017, 23, 347-362.	0.5	1
35	Improvement of Phenolic Antioxidant-linked Cancer Cell Cytotoxicity of Grape Cell Culture Elicited by Chitosan and Chemical Treatments. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017, 52, 1577-1584.	0.5	2
36	In vitro screening and evaluation of phenolic antioxidant-linked anti-hyperglycemic functions of rabbit-eye blueberry (<i>Vaccinium ashei</i>) cultivars. <i>Journal of Berry Research</i> , 2017, 7, 163-177.	0.7	17

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37	Improved Salinity Resilience in Black Bean by Seed Elicitation Using Organic Compounds. <i>Agronomy Journal</i> , 2017, 109, 1991-2003.	0.9	6
38	Apple and Blueberry Synergies for Designing Bioactive Ingredients for the Management of Early Stages of Type 2 Diabetes. <i>Journal of Food Quality</i> , 2016, 39, 370-382.	1.4	15
39	Evaluation of phenolic bioactive-linked functionality of blackberry cultivars targeting dietary management of early stages type-2 diabetes using in vitro models. <i>Scientia Horticulturae</i> , 2016, 212, 193-202.	1.7	17
40	Improving salinity resilience in <i>Swertia chirayita</i> clonal line with <i>Lactobacillus plantarum</i> . <i>Canadian Journal of Plant Science</i> , 2016, 96, 117-127.	0.3	9
41	Growth and enzymatic activity of maize (<i>Zea mays</i> L.) plant: Solution culture test for copper dioxide nano particles. <i>Journal of Plant Nutrition</i> , 2016, 39, 99-115.	0.9	87
42	Phenolic bioactives from developmental stages of highbush blueberry (<i>Vaccinium corymbosum</i>) for hyperglycemia management using in vitro models. <i>Canadian Journal of Plant Science</i> , 2015, 95, 653-662.	0.3	10
43	Dietary functional benefits of Bartlett and Starkrimson pears for potential management of hyperglycemia, hypertension and ulcer bacteria <i>Helicobacter pylori</i> while supporting beneficial probiotic bacterial response. <i>Food Research International</i> , 2015, 69, 80-90.	2.9	30
44	Evaluation of phenolic-linked bioactives of camu-camu (<i>Myrciaria dubia</i> Mc. Vaugh) for antihyperglycemia, antihypertension, antimicrobial properties and cellular rejuvenation. <i>Food Research International</i> , 2015, 77, 194-203.	2.9	52
45	Diabetes as a Disease of Aging, and the Role of Oxidative Stress. , 2014, , 61-69.		1
46	Metabolic Mobilization Strategies to Enhance the Use of Plant-Based Dietary Antioxidants for the Management of Type 2 Diabetes. , 2014, , 289-296.		1
47	Metabolic Stimulation of Plant Phenolics for Food Preservation and Health. <i>Annual Review of Food Science and Technology</i> , 2014, 5, 395-413.	5.1	60
48	Mechanisms underlying the antihypertensive effects of garlic bioactives. <i>Nutrition Research</i> , 2014, 34, 106-115.	1.3	115
49	Phenolic-Linked Biochemical Rationale for the Anti-Diabetic Properties of <i>Swertia chirayita</i> (Roxb. ex Flem.) Karst.. <i>Phytotherapy Research</i> , 2013, 27, 227-235.	2.8	57
50	Type 2 Diabetes Relevant Bioactive Potential of Freshly Harvested and Long-Term Stored Pears Using <i>in vitro</i> Assay Models. <i>Journal of Food Biochemistry</i> , 2013, 37, 677-686.	1.2	14
51	Functional Food Components for Preventing and Combating Type 2 Diabetes. <i>ACS Symposium Series</i> , 2012, , 345-374.	0.5	4
52	INFLUENCE OF VARIETAL AND pH VARIATION ON ANTIHYPERGLYCEMIA AND ANTIHYPERTENSION PROPERTIES OF LONG-TERM STORED APPLES USING IN VITRO ASSAY MODELS. <i>Journal of Food Biochemistry</i> , 2012, 36, 479-493.	1.2	8
53	The role of proline-associated pentose phosphate pathway in cool-season turfgrasses after UV-B exposure. <i>Environmental and Experimental Botany</i> , 2011, 70, 251-258.	2.0	24
54	Initial screening studies on potential of high phenolic-linked plant clonal systems for nitrate removal in cold latitudes. <i>Journal of Soils and Sediments</i> , 2010, 10, 923-932.	1.5	11

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55	Antioxidant Enzyme Response of Creeping Bentgrass Clonal Lines with Marine Peptide and Chitosan Oligosaccharide. <i>Agronomy Journal</i> , 2010, 102, 981-989.	0.9	8
56	Varietal Influences on Antihyperglycemia Properties of Freshly Harvested Apples Using <i>In Vitro</i> Assay Models. <i>Journal of Medicinal Food</i> , 2010, 13, 1313-1323.	0.8	27
57	Clonal response to cold tolerance in creeping bentgrass and role of proline-associated pentose phosphate pathway. <i>Bioresource Technology</i> , 2009, 100, 5332-5339.	4.8	15
58	Cold Acclimation Responses of Three Cool-season Turfgrasses and the Role of Proline-associated Pentose Phosphate Pathway. <i>Journal of the American Society for Horticultural Science</i> , 2009, 134, 210-220.	0.5	26
59	Cold-Stress Response of Cool-Season Turfgrass. <i>Books in Soils, Plants, and the Environment</i> , 2007, , 507-530.	0.1	3
60	Functional Foods and Biotechnology. , 0, , .		4