

Ramani Wijesinha-Bettoni

List of Publications by Year in descending order

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16
papers

708
citations

623734

14
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

1110
citing authors

#	ARTICLE	IF	CITATIONS
1	Composition of milk from minor dairy animals and buffalo breeds: a biodiversity perspective. Journal of the Science of Food and Agriculture, 2012, 92, 445-474.	3.5	171
2	Hunger and malnutrition in the 21st century. BMJ: British Medical Journal, 2018, 361, k2238.	2.3	95
3	The Contribution of Potatoes to Global Food Security, Nutrition and Healthy Diets. American Journal of Potato Research, 2019, 96, 139-149.	0.9	73
4	Comparison of the structural and dynamical properties of holo and apo bovine β -lactalbumin by NMR spectroscopy. Edited by A. R. Fersht. Journal of Molecular Biology, 2001, 307, 885-898.	4.2	64
5	Comparison of the denaturant-induced unfolding of the bovine and human β -lactalbumin molten globules. Edited by C. R. Matthews. Journal of Molecular Biology, 2001, 312, 261-273.	4.2	48
6	The Structural Characteristics of Nonspecific Lipid Transfer Proteins Explain Their Resistance to Gastrointestinal Proteolysis. Biochemistry, 2010, 49, 2130-2139.	2.5	43
7	Heat Treatment of Bovine β -Lactalbumin Results in Partially Folded, Disulfide Bond Shuffled States with Enhanced Surface Activity. Biochemistry, 2007, 46, 9774-9784.	2.5	38
8	Improving food composition data quality: Three new FAO/INFOODS guidelines on conversions, data evaluation and food matching. Food Chemistry, 2016, 193, 75-81.	8.2	32
9	Linking agriculture and nutrition education to improve infant and young child feeding: Lessons for future programmes. Maternal and Child Nutrition, 2017, 13, e12411.	3.0	32
10	Why Food System Transformation Is Essential and How Nutrition Scientists Can Contribute. Annals of Nutrition and Metabolism, 2018, 72, 193-201.	1.9	25
11	Characterization of the Molten Globule of Human Serum Retinol-Binding Protein Using NMR Spectroscopy. Biochemistry, 2006, 45, 9475-9484.	2.5	18
12	Partially Folded Forms of Barley Lipid Transfer Protein Are More Surface Active. Biochemistry, 2009, 48, 12081-12088.	2.5	18
13	Surface Properties Are Highly Sensitive to Small pH Induced Changes in the 3-D Structure of β -Lactalbumin. Biochemistry, 2008, 47, 1659-1666.	2.5	17
14	A snapshot of food-based dietary guidelines implementation in selected countries. Global Food Security, 2021, 29, 100533.	8.1	15
15	Increasing Fruit and Vegetable Consumption among Schoolchildren: Efforts in Middle-Income Countries. Food and Nutrition Bulletin, 2013, 34, 75-94.	1.4	11
16	Post-translational modification of barley LTP1b: The lipid adduct lies in the hydrophobic cavity and alters the protein dynamics. FEBS Letters, 2007, 581, 4557-4561.	2.8	6