Ramani Wijesinha-Bettoni

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/505194/publications.pdf

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16	708	623734 14	888059 17
papers	citations	h-index	g-index

17	17	17	1110
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A snapshot of food-based dietary guidelines implementation in selected countries. Global Food Security, 2021, 29, 100533.	8.1	15
2	The Contribution of Potatoes to Global Food Security, Nutrition and Healthy Diets. American Journal of Potato Research, 2019, 96, 139-149.	0.9	73
3	Why Food System Transformation Is Essential and How Nutrition Scientists Can Contribute. Annals of Nutrition and Metabolism, 2018, 72, 193-201.	1.9	25
4	Hunger and malnutrition in the 21st century. BMJ: British Medical Journal, 2018, 361, k2238.	2.3	95
5	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
6	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
7	Increasing Fruit and Vegetable Consumption among Schoolchildren: Efforts in Middle-Income Countries. Food and Nutrition Bulletin, 2013, 34, 75-94.	1.4	11
8	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
9	The Structural Characteristics of Nonspecific Lipid Transfer Proteins Explain Their Resistance to Gastroduodenal Proteolysis. Biochemistry, 2010, 49, 2130-2139.	2.5	43
10	Partially Folded Forms of Barley Lipid Transfer Protein Are More Surface Active. Biochemistry, 2009, 48, 12081-12088.	2.5	18
11	Surface Properties Are Highly Sensitive to Small pH Induced Changes in the 3-D Structure of Î±-Lactalbumin. Biochemistry, 2008, 47, 1659-1666.	2.5	17
12	Postâ€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
13	Heat Treatment of Bovine Î±-Lactalbumin Results in Partially Folded, Disulfide Bond Shuffled States with Enhanced Surface Activity. Biochemistry, 2007, 46, 9774-9784.	2.5	38
14	Characterization of the Molten Globule of Human Serum Retinol-Binding Protein Using NMR Spectroscopyâ€,â€¡. Biochemistry, 2006, 45, 9475-9484.	2.5	18
15	Comparison of the structural and dynamical properties of holo and apo bovine Î±-lactalbumin by NMR spectroscopy11Edited by A. R. Fersht. Journal of Molecular Biology, 2001, 307, 885-898.	4.2	64
16	Comparison of the denaturant-induced unfolding of the bovine and human Î±-lactalbumin molten globules 1 1Edited by C. R. Matthews. Journal of Molecular Biology, 2001, 312, 261-273.	4.2	48