

Bassoodeo Dave Oomah

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

100
papers

3,783
citations

32
h-index

60
g-index

109
ext. papers

4,347
ext. citations

5.1
avg, IF

5.68
L-index

#	Paper	IF	Citations
100	Flaxseed as a functional food source. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 889-894	4.3	313
99	Minor components of pulses and their potential impact on human health. <i>Food Research International</i> , 2010 , 43, 461-482	7	298
98	Spent coffee grounds: A review on current research and future prospects. <i>Trends in Food Science and Technology</i> , 2015 , 45, 24-36	15.3	291
97	Sea buckthorn products: manufacture and composition. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3480-8	5.7	221
96	Flavonoids and Antioxidative Activities in Buckwheat. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 1746-1750	5.7	213
95	Antioxidant activity in common beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6975-80	5.7	193
94	Phenolics and antioxidative activities in common beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 935-942	4.3	128
93	High carotenoid bioaccessibility through linseed oil nanoemulsions with enhanced physical and oxidative stability. <i>Food Chemistry</i> , 2016 , 199, 463-70	8.5	94
92	Cyanogenic compounds in flaxseed. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 1346-1348	5.7	88
91	Phenolics content and antioxidant and anti-inflammatory activities of legume fractions. <i>Food Chemistry</i> , 2013 , 138, 1543-50	8.5	83
90	Phenolics and antioxidant activity of lentil and pea hulls. <i>Food Research International</i> , 2011 , 44, 436-441	7	80
89	Variation in the composition of water-soluble polysaccharides in flaxseed.. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 1484-1488	5.7	80
88	Antioxidant and anti-inflammatory activities of bean (<i>Phaseolus vulgaris</i> L.) hulls. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8225-30	5.7	78
87	Cocoa (<i>Theobroma cacao</i> L.) pod husk: Renewable source of bioactive compounds. <i>Trends in Food Science and Technology</i> , 2018 , 81, 172-184	15.3	70
86	Effective <i>Lactobacillus plantarum</i> and <i>Bifidobacterium infantis</i> encapsulation with chia seed (<i>Salvia hispanica</i> L.) and flaxseed (<i>Linum usitatissimum</i> L.) mucilage and soluble protein by spray drying. <i>Food Chemistry</i> , 2017 , 216, 97-105	8.5	68
85	Reduced polyphenol oxidase gene expression and enzymatic browning in potato (<i>Solanum tuberosum</i> L.) with artificial microRNAs. <i>BMC Plant Biology</i> , 2014 , 14, 62	5.3	68
84	Phenolic Acids in Flaxseed. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2016-2019	5.7	62

83	Phenolics, phytic acid, and phytase in Canadian-grown low-tannin faba bean (<i>Vicia faba</i> L.) genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3763-71	5.7	59
82	Phenolics and antioxidative activities in narrow-leaved lupins (<i>Lupinus angustifolius</i> L.). <i>Plant Foods for Human Nutrition</i> , 2006 , 61, 91-7	3.9	59
81	Total phenolics and condensed tannins in field pea (<i>Pisum sativum</i> L.) and grass pea (<i>Lathyrus sativus</i> L.). <i>Euphytica</i> , 1998 , 101, 97-102	2.1	54
80	Microwave Heating of Grapeseed: Effect on Oil Quality. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4017-4021	5.7	54
79	Sweet and sour cherries: Origin, distribution, nutritional composition and health benefits. <i>Trends in Food Science and Technology</i> , 2019 , 86, 517-529	15.3	50
78	Volatile compounds of dry beans (<i>Phaseolus vulgaris</i> L.). <i>Plant Foods for Human Nutrition</i> , 2007 , 62, 177-83	3.3	45
77	Phytic acid, phytase, minerals, and antioxidant activity in Canadian dry bean (<i>Phaseolus vulgaris</i> L.) cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11312-9	5.7	44
76	Tocopherols in Flaxseed. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2076-2080	5.7	40
75	Common Beans and Their Non-Digestible Fraction: Cancer Inhibitory Activity-An Overview. <i>Foods</i> , 2013 , 2, 374-392	4.9	38
74	Characteristics of flaxseed hull oil. <i>Food Chemistry</i> , 2009 , 114, 623-628	8.5	38
73	Optimization of a spray drying process for flaxseed gum. <i>International Journal of Food Science and Technology</i> , 2001 , 36, 135-143	3.8	36
72	Probiotics and prebiotics potential for the care of skin, female urogenital tract, and respiratory tract. <i>Folia Microbiologica</i> , 2020 , 65, 245-264	2.8	36
71	Probiotics as an Adjunct Therapy for the Treatment of Halitosis, Dental Caries and Periodontitis. <i>Probiotics and Antimicrobial Proteins</i> , 2020 , 12, 325-334	5.5	36
70	Human gut flora-fermented nondigestible fraction from cooked bean (<i>Phaseolus vulgaris</i> L.) modifies protein expression associated with apoptosis, cell cycle arrest, and proliferation in human adenocarcinoma colon cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12443-50	5.7	34
69	Antibacterial activity of carob (<i>Ceratonia siliqua</i> L.) extracts against phytopathogenic bacteria <i>Pectobacterium atrosepticum</i> . <i>Microbial Pathogenesis</i> , 2015 , 78, 95-102	3.8	33
68	Non-digestible fraction of cooked bean (<i>Phaseolus vulgaris</i> L.) cultivar Bayo Madero suppresses colonic aberrant crypt foci in azoxymethane-induced rats. <i>Food and Function</i> , 2010 , 1, 294-300	6.1	32
67	Effect of Deamidation and Succinylation on Some Physicochemical and Baking Properties of Gluten. <i>Journal of Food Science</i> , 1986 , 51, 99-103	3.4	31
66	Bean (<i>Phaseolus vulgaris</i> L.) polysaccharides modulate gene expression in human colon cancer cells (HT-29). <i>Food Research International</i> , 2010 , 43, 1057-1064	7	30

65	Distribution of cadmium-binding components in flax (<i>Linum usitatissimum</i> L.) seed. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 814-21	5.7	29
64	Flavonoid content of flaxseed. Influence of cultivar and environment. <i>Euphytica</i> , 1996 , 90, 163-167	2.1	27
63	Bioactive compounds and antioxidant activity in scalded Jalapeño pepper industrial byproduct (). <i>Journal of Food Science and Technology</i> , 2017 , 54, 1999-2010	3.3	26
62	In vitro and in vivo antibacterial activities of cranberry press cake extracts alone or in combination with β -lactams against <i>Staphylococcus aureus</i> . <i>BMC Complementary and Alternative Medicine</i> , 2013 , 13, 90	4.7	26
61	Thermal characteristics of flaxseed (<i>Linum usitatissimum</i> L.) proteins. <i>Food Chemistry</i> , 2006 , 98, 733-741	8.5	24
60	Phytic Acid Content of Flaxseed As Influenced by Cultivar, Growing Season, and Location. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 2663-2666	5.7	22
59	Microwave and micronization treatments affect dehulling characteristics and bioactive contents of dry beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1349-58	4.3	21
58	Extraction, purification and characterization of wax from flax (<i>Linum usitatissimum</i>) straw. <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 705-714	3	21
57	Effects of cultivar and environment on phenolic acids in buckwheat. <i>Euphytica</i> , 1996 , 90, 73-77	2.1	21
56	Volatile and non-volatile/semi-volatile compounds and in vitro bioactive properties of Chilean Ulmo (<i>Eucryphia cordifolia</i> Cav.) honey. <i>Food Research International</i> , 2017 , 94, 20-28	7	20
55	Cadmium-binding protein components of flaxseed: Influence of cultivar and location. <i>Food Chemistry</i> , 2007 , 100, 318-325	8.5	20
54	Headspace volatile components of Canadian grown low-tannin faba bean (<i>Vicia faba</i> L.) genotypes. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 473-81	4.3	19
53	Trypsin Inhibitor Activity in Field Pea (<i>Pisum sativum</i> L.) and Grass Pea (<i>Lathyrus sativus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2620-2623	5.7	19
52	Rheology of sea buckthorn (<i>Hippophae rhamnoides</i> L.) juice. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3546-50	5.7	18
51	Chemistry and classification of phytochemicals 2013 , 5-48		17
50	BIOACTIVITIES OF PILOT-SCALE EXTRACTED CRANBERRY JUICE AND POMACE. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 356-365	2.1	16
49	Influence of Storage on Darkening and Hardening of Slow- and Regular-Darkening Carioca Bean (<i>Phaseolus vulgaris</i> L.) Genotypes. <i>Journal of Agricultural Studies</i> , 2014 , 2, 87	0.3	15
48	Characteristics of Echinacea seed oil. <i>Food Chemistry</i> , 2006 , 96, 304-312	8.5	15

47	Microbiota source impact in vitro metabolite colonic production and anti-proliferative effect of spent coffee grounds on human colon cancer cells (HT-29). <i>Food Research International</i> , 2017 , 97, 191-198	7	14
46	Avocado oil characteristics of Mexican creole genotypes. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600406	3	14
45	Characteristics of Prunus serotina seed oil. <i>Food Chemistry</i> , 2011 , 124, 983-990	8.5	14
44	Genetic and seasonal variation in the sinapine content of seed from Brassica and Sinapis species. <i>Canadian Journal of Plant Science</i> , 1998 , 78, 395-400	1	14
43	Antibacterial activities of a polyphenolic-rich extract prepared from American cranberry (Vaccinium macrocarpon) fruit pomace against Listeria spp.. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109056	5.4	13
42	Chemistry of pulses 2011 , 9-55		12
41	Pulse ingredients supplementation affects kefir quality and antioxidant capacity during storage. <i>LWT - Food Science and Technology</i> , 2017 , 86, 619-626	5.4	10
40	Dehulling and selected physical characteristics of Canadian dry bean (Phaseolus vulgaris L.) cultivars. <i>Food Research International</i> , 2010 , 43, 1410-1415	7	10
39	Dry Beans: Processing and Nutritional Effects 2018 , 367-386		9
38	Effects of Faba Bean (Vicia faba L.) Flour on Viability of Probiotic Bacteria During Kefir Storage. <i>Journal of Food Research</i> , 2014 , 3, 13	1.3	8
37	Nutritional value of gluten-free rice and bean based cake mix. <i>Ciencia Rural</i> , 2020 , 50,	1.3	8
36	Health Benefits of Mango By-products 2020 , 159-191		8
35	Processing of Flaxseed Fiber, Oil, Protein, and Lignan 2003 ,		7
34	Aquafaba, from Food Waste to a Value-Added Product 2020 , 93-126		6
33	Lipoxygenase Enzyme in Flaxseed <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2426-2430	5.7	6
32	Comparison of five three-parameter equations for the description of moisture sorption data of mustard seeds. <i>International Journal of Food Science and Technology</i> , 2007 , 29, 71-81	3.8	6
31	Aging indicators for stored carioca beans. <i>Food Research International</i> , 2020 , 134, 109249	7	5
30	By-product utilization 2011 , 325-362		5

29	Brazilian (North and Northeast) Fruit By-Products 2020 , 127-158		5
28	Cocoa By-products 2020 , 373-411		5
27	Citrus Waste Recovery for Sustainable Nutrition and Health 2020 , 193-222		4
26	Flaxseed By-products 2020 , 267-289		3
25	Cereal/Grain By-products 2020 , 1-34		3
24	Factors affecting the cooking quality of stored carioca beans (<i>Phaseolus vulgaris</i>). <i>Italian Journal of Food Science</i> , 2021 , 33, 43-56		2
23	Influence of branched chain amino acids on insulin sensitivity and the mediator roles of short chain fatty acids and gut hormones: a review. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 2,	3.7	2
22	Pulse By-products 2020 , 59-92		2
21	Odd chain fatty acids and odd chain phenolic lipids (alkylresorcinols) are essential for diet. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2021 , 98, 813-824	1.8	2
20	Do the Physical Structure and Physicochemical Characteristics of Dietary Fibers Influence their Health Effects? 2016 , 1-19		2
19	Dietary Fiber and Colon Cancer 2016 , 179-203		2
18	Antioxidant Activity of Phytochemicals and Their Method of Analysis 2013 , 153-256		1
17	Natural Foods as Biosystems to Face Noncommunicable Chronic Diseases: An Overview 2014 , 289-318		1
16	Health Benefits of Spent Coffee Grounds 2020 , 327-351		1
15	Vegetable By-products 2020 , 223-266		1
14	Seed Hull Utilization 2020 , 291-326		1
13	Enrichment and Utilization of Thin Stillage By-products 2020 , 35-57		1
12	Interaction of Phenolics and their Association with Dietary Fiber 2016 , 21-44		1

- 11 Dietary Fiber-Enriched Functional Beverages in the Market **2016**, 45-75 1
- 10 Dietary Fiber as Food Additive: Present and Future **2016**, 77-94 1
- 9 Chemistry of pulses & macronutrients **2021**, 31-59 1
- 8 Health Benefits of Silverskin **2020**, 353-371 0
- 7 Nuts by-products: the Latin American contribution **2021**, 289-315 0
- 6 Emerging and Potential Bio-Applications of Agro-Industrial By-products Through Implementation of Nanobiotechnology **2020**, 413-443
- 5 Designer food and feeds from underutilized fruits and vegetables **2022**, 165-182
- 4 Biological Effect of Antioxidant Fiber from Common Beans (*Phaseolus vulgaris* L.) **2016**, 95-122
- 3 In Vivo and In Vitro Studies on Dietary Fiber and Gut Health **2016**, 123-177
- 2 The Role of Fibers and Bioactive Compounds in Gut Microbiota Composition and Health **2016**, 205-262
- 1 Effect of Processing on the Bioactive Polysaccharides and Phenolic Compounds from Aloe vera (*Aloe barbadensis* Miller) **2016**, 263-287