

# Bassoodeo Dave Oomah

## List of Publications by Year in Descending Order

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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	Designer food and feeds from underutilized fruits and vegetables <b>2022</b> , 165-182		
99	Factors affecting the cooking quality of stored carioca beans ( <i>Phaseolus vulgaris</i> ). <i>Italian Journal of Food Science</i> , <b>2021</b> , 33, 43-56		2
98	Odd chain fatty acids and odd chain phenolic lipids (alkylresorcinols) are essential for diet. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2021</b> , 98, 813-824	1.8	2
97	Nuts by-products: the Latin American contribution <b>2021</b> , 289-315		0
96	Chemistry of pulses macronutrients <b>2021</b> , 31-59		1
95	Citrus Waste Recovery for Sustainable Nutrition and Health <b>2020</b> , 193-222		4
94	Aquafaba, from Food Waste to a Value-Added Product <b>2020</b> , 93-126		6
93	Emerging and Potential Bio-Applications of Agro-Industrial By-products Through Implementation of Nanobiotechnology <b>2020</b> , 413-443		
92	Antibacterial activities of a polyphenolic-rich extract prepared from American cranberry ( <i>Vaccinium macrocarpon</i> ) fruit pomace against <i>Listeria</i> spp.. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 123, 109056	5.4	13
91	Aging indicators for stored carioca beans. <i>Food Research International</i> , <b>2020</b> , 134, 109249	7	5
90	Nutritional value of gluten-free rice and bean based cake mix. <i>Ciencia Rural</i> , <b>2020</b> , 50,	1.3	8
89	Health Benefits of Silverskin <b>2020</b> , 353-371		0
88	Pulse By-products <b>2020</b> , 59-92		2
87	Flaxseed By-products <b>2020</b> , 267-289		3
86	Cereal/Grain By-products <b>2020</b> , 1-34		3
85	Health Benefits of Spent Coffee Grounds <b>2020</b> , 327-351		1
84	Vegetable By-products <b>2020</b> , 223-266		1

83	Health Benefits of Mango By-products <b>2020</b> , 159-191		8
82	Brazilian (North and Northeast) Fruit By-Products <b>2020</b> , 127-158		5
81	Seed Hull Utilization <b>2020</b> , 291-326		1
80	Cocoa By-products <b>2020</b> , 373-411		5
79	Enrichment and Utilization of Thin Stillage By-products <b>2020</b> , 35-57		1
78	Probiotics and prebiotics potential for the care of skin, female urogenital tract, and respiratory tract. <i>Folia Microbiologica</i> , <b>2020</b> , 65, 245-264	2.8	36
77	Probiotics as an Adjunct Therapy for the Treatment of Halitosis, Dental Caries and Periodontitis. <i>Probiotics and Antimicrobial Proteins</i> , <b>2020</b> , 12, 325-334	5.5	36
76	Sweet and sour cherries: Origin, distribution, nutritional composition and health benefits. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 86, 517-529	15.3	50
75	Dry Beans: Processing and Nutritional Effects <b>2018</b> , 367-386		9
74	Cocoa (Theobroma cacao L.) pod husk: Renewable source of bioactive compounds. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 81, 172-184	15.3	70
73	Volatile and non-volatile/semi-volatile compounds and in vitro bioactive properties of Chilean Ulmo (Eucryphia cordifolia Cav.) honey. <i>Food Research International</i> , <b>2017</b> , 94, 20-28	7	20
72	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> , <b>2017</b> , 97, 191-198	7	14
71	Avocado oil characteristics of Mexican creole genotypes. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1600406	3	14
70	Bioactive compounds and antioxidant activity in scalded Jalapeño pepper industrial byproduct (). <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 1999-2010	3.3	26
69	Pulse ingredients supplementation affects kefir quality and antioxidant capacity during storage. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 86, 619-626	5.4	10
68	Effective Lactobacillus plantarum and Bifidobacterium infantis encapsulation with chia seed (Salvia hispanica L.) and flaxseed (Linum usitatissimum L.) mucilage and soluble protein by spray drying. <i>Food Chemistry</i> , <b>2017</b> , 216, 97-105	8.5	68
67	High carotenoid bioaccessibility through linseed oil nanoemulsions with enhanced physical and oxidative stability. <i>Food Chemistry</i> , <b>2016</b> , 199, 463-70	8.5	94
66	Do the Physical Structure and Physicochemical Characteristics of Dietary Fibers Influence their Health Effects? <b>2016</b> , 1-19		2

65	Interaction of Phenolics and their Association with Dietary Fiber <b>2016</b> , 21-44		1
64	Dietary Fiber-Enriched Functional Beverages in the Market <b>2016</b> , 45-75		1
63	Dietary Fiber as Food Additive: Present and Future <b>2016</b> , 77-94		1
62	Biological Effect of Antioxidant Fiber from Common Beans ( <i>Phaseolus vulgaris</i> L.) <b>2016</b> , 95-122		
61	In Vivo and In Vitro Studies on Dietary Fiber and Gut Health <b>2016</b> , 123-177		
60	Dietary Fiber and Colon Cancer <b>2016</b> , 179-203		2
59	The Role of Fibers and Bioactive Compounds in Gut Microbiota Composition and Health <b>2016</b> , 205-262		
58	Effect of Processing on the Bioactive Polysaccharides and Phenolic Compounds from Aloe vera ( <i>Aloe barbadensis</i> Miller) <b>2016</b> , 263-287		
57	Spent coffee grounds: A review on current research and future prospects. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 45, 24-36	15.3	291
56	Antibacterial activity of carob ( <i>Ceratonia siliqua</i> L.) extracts against phytopathogenic bacteria <i>Pectobacterium atrosepticum</i> . <i>Microbial Pathogenesis</i> , <b>2015</b> , 78, 95-102	3.8	33
55	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> , <b>2014</b> , 94, 1349-58	4.3	21
54	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> , <b>2014</b> , 2, 87	0.3	15
53	Effects of Faba Bean ( <i>Vicia faba</i> L.) Flour on Viability of Probiotic Bacteria During Kefir Storage. <i>Journal of Food Research</i> , <b>2014</b> , 3, 13	1.3	8
52	Reduced polyphenol oxidase gene expression and enzymatic browning in potato ( <i>Solanum tuberosum</i> L.) with artificial microRNAs. <i>BMC Plant Biology</i> , <b>2014</b> , 14, 62	5.3	68
51	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> , <b>2014</b> , 94, 473-81	4.3	19
50	Natural Foods as Biosystems to Face Noncommunicable Chronic Diseases: An Overview <b>2014</b> , 289-318		1
49	BIOACTIVITIES OF PILOT-SCALE EXTRACTED CRANBERRY JUICE AND POMACE. <i>Journal of Food Processing and Preservation</i> , <b>2013</b> , 37, 356-365	2.1	16
48	Chemistry and classification of phytochemicals <b>2013</b> , 5-48		17

47	In vitro and in vivo antibacterial activities of cranberry press cake extracts alone or in combination with $\beta$ -lactams against <i>Staphylococcus aureus</i> . <i>BMC Complementary and Alternative Medicine</i> , <b>2013</b> , 13, 90	4.7	26
46	Phenolics content and antioxidant and anti-inflammatory activities of legume fractions. <i>Food Chemistry</i> , <b>2013</b> , 138, 1543-50	8.5	83
45	Antioxidant Activity of Phytochemicals and Their Method of Analysis <b>2013</b> , 153-256		1
44	Common Beans and Their Non-Digestible Fraction: Cancer Inhibitory Activity-An Overview. <i>Foods</i> , <b>2013</b> , 2, 374-392	4.9	38
43	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> , <b>2012</b> , 60, 12443-50	5.7	34
42	By-product utilization <b>2011</b> , 325-362		5
41	Phenolics and antioxidant activity of lentil and pea hulls. <i>Food Research International</i> , <b>2011</b> , 44, 436-441	7	80
40	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> , <b>2011</b> , 59, 3763-71	5.7	59
39	Characteristics of <i>Prunus serotina</i> seed oil. <i>Food Chemistry</i> , <b>2011</b> , 124, 983-990	8.5	14
38	Chemistry of pulses <b>2011</b> , 9-55		12
37	Antioxidant and anti-inflammatory activities of bean ( <i>Phaseolus vulgaris</i> L.) hulls. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 8225-30	5.7	78
36	Minor components of pulses and their potential impact on human health. <i>Food Research International</i> , <b>2010</b> , 43, 461-482	7	298
35	Bean ( <i>Phaseolus vulgaris</i> L.) polysaccharides modulate gene expression in human colon cancer cells (HT-29). <i>Food Research International</i> , <b>2010</b> , 43, 1057-1064	7	30
34	Dehulling and selected physical characteristics of Canadian dry bean ( <i>Phaseolus vulgaris</i> L.) cultivars. <i>Food Research International</i> , <b>2010</b> , 43, 1410-1415	7	10
33	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> , <b>2010</b> , 1, 294-300	6.1	32
32	Extraction, purification and characterization of wax from flax ( <i>Linum usitatissimum</i> ) straw. <i>European Journal of Lipid Science and Technology</i> , <b>2009</b> , 111, 705-714	3	21
31	Characteristics of flaxseed hull oil. <i>Food Chemistry</i> , <b>2009</b> , 114, 623-628	8.5	38
30	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> , <b>2008</b> , 56, 11312-9	5.7	44

29	Cadmium-binding protein components of flaxseed: Influence of cultivar and location. <i>Food Chemistry</i> , <b>2007</b> , 100, 318-325	8.5	20
28	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> , <b>2007</b> , 29, 71-81	3.8	6
27	Volatile compounds of dry beans ( <i>Phaseolus vulgaris</i> L.). <i>Plant Foods for Human Nutrition</i> , <b>2007</b> , 62, 177-83	4.5	45
26	Characteristics of Echinacea seed oil. <i>Food Chemistry</i> , <b>2006</b> , 96, 304-312	8.5	15
25	Thermal characteristics of flaxseed ( <i>Linum usitatissimum</i> L.) proteins. <i>Food Chemistry</i> , <b>2006</b> , 98, 733-741	8.5	24
24	Phenolics and antioxidative activities in narrow-leafed lupins ( <i>Lupinus angustifolius</i> L.). <i>Plant Foods for Human Nutrition</i> , <b>2006</b> , 61, 91-7	3.9	59
23	Phenolics and antioxidative activities in common beans ( <i>Phaseolus vulgaris</i> L.). <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 935-942	4.3	128
22	Distribution of cadmium-binding components in flax ( <i>Linum usitatissimum</i> L.) seed. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 814-21	5.7	29
21	Processing of Flaxseed Fiber, Oil, Protein, and Lignan <b>2003</b> ,		7
20	Antioxidant activity in common beans ( <i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6975-80	5.7	193
19	Optimization of a spray drying process for flaxseed gum. <i>International Journal of Food Science and Technology</i> , <b>2001</b> , 36, 135-143	3.8	36
18	Flaxseed as a functional food source. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 889-894	4.3	313
17	Sea buckthorn products: manufacture and composition. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 3480-8	5.7	221
16	Rheology of sea buckthorn ( <i>Hippophae rhamnoides</i> L.) juice. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 3546-50	5.7	18
15	Total phenolics and condensed tannins in field pea ( <i>Pisum sativum</i> L.) and grass pea ( <i>Lathyrus sativus</i> L.). <i>Euphytica</i> , <b>1998</b> , 101, 97-102	2.1	54
14	Microwave Heating of Grapeseed: Effect on Oil Quality. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 4017-4021	5.7	54
13	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> , <b>1998</b> , 46, 2620-2623	5.7	19
12	Genetic and seasonal variation in the sinapine content of seed from Brassica and Sinapis species. <i>Canadian Journal of Plant Science</i> , <b>1998</b> , 78, 395-400	1	14

11	Lipoxygenase Enzyme in Flaxseed□ <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2426-2430	5.7	6
10	Tocopherols in Flaxseed. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2076-2080	5.7	40
9	Phytic Acid Content of Flaxseed As Influenced by Cultivar, Growing Season, and Location. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 2663-2666	5.7	22
8	Flavonoids and Antioxidative Activities in Buckwheat. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 1746-1750	5.7	213
7	Flavonoid content of flaxseed. Influence of cultivar and environment. <i>Euphytica</i> , <b>1996</b> , 90, 163-167	2.1	27
6	Effects of cultivar and environment on phenolic acids in buckwheat. <i>Euphytica</i> , <b>1996</b> , 90, 73-77	2.1	21
5	Phenolic Acids in Flaxseed. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 2016-2019	5.7	62
4	Variation in the composition of water-soluble polysaccharides in flaxseed.. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 1484-1488	5.7	80
3	Cyanogenic compounds in flaxseed. <i>Journal of Agricultural and Food Chemistry</i> , <b>1992</b> , 40, 1346-1348	5.7	88
2	Effect of Deamidation and Succinylation on Some Physicochemical and Baking Properties of Gluten. <i>Journal of Food Science</i> , <b>1986</b> , 51, 99-103	3.4	31
1	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