Apollinaire Tsopmo

List of Publications by Year
in descending order

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81 papers	2,506 citations	185998 28 h-index	223531 46 g-index
90 all docs	90 docs citations	90 times ranked	2896 citing authors

#	Article	IF	Citations
1	Antioxidant properties and potential mechanisms of hydrolyzed proteins and peptides from cereals. Heliyon, 2019, 5, e01538.	1.4	140
2	Bioinformatics and peptidomics approaches to the discovery and analysis of food-derived bioactive peptides. Analytical and Bioanalytical Chemistry, 2018, 410, 3463-3472.	1.9	127
3	Potential of Food Hydrolyzed Proteins and Peptides to Chelate Iron or Calcium and Enhance their Absorption. Foods, 2018, 7, 172.	1.9	109
4	Germination as a bioprocess for enhancing the quality and nutritional prospects of legume proteins. Trends in Food Science and Technology, 2020, 101, 213-222.	7.8	102
5	Research trends in food chemistry: A bibliometric review of its 40â€¯years anniversary (1976â€“2016). Food Chemistry, 2019, 294, 448-457.	4.2	95
6	Tryptophan Released From Mother's Milk Has Antioxidant Properties. Pediatric Research, 2009, 66, 614-618.	1.1	80
7	Novel anti-oxidative peptides from enzymatic digestion of human milk. Food Chemistry, 2011, 126, 1138-1143.	4.2	71
8	Antioxidant activity, avenanthramide and phenolic acid contents of oat milling fractions. Journal of Cereal Science, 2015, 63, 35-40.	1.8	70
9	Evaluation of antioxidant capacity and aroma quality of breast milk. Nutrition, 2009, 25, 105-114.	1.1	69
10	Peptidomic analysis of hydrolyzed oat bran proteins, and their in vitro antioxidant and metal chelating properties. Food Chemistry, 2019, 279, 49-57.	4.2	69
11	Role of carbohydrases on the release of reducing sugar, total phenolics and on antioxidant properties of oat bran. Food Chemistry, 2012, 132, 413-418.	4.2	67
12	Use of carbohydrase to enhance protein extraction efficiency and antioxidative properties of oat bran protein hydrolysates. Food Research International, 2012, 46, 69-75.	2.9	57
13	Treatment of oat bran with carbohydrases increases soluble phenolic acid content and influences antioxidant and antimicrobial activities. Food Research International, 2013, 52, 568-574.	2.9	55
14	Antioxidant Activity of Oat Proteins Derived Peptides in Stressed Hepatic HepG2 Cells. Antioxidants, 2016, 5, 39.	2.2	55
15	Anti-plasmodial sesquiterpenoids from the African Reneilmia cincinnata. Phytochemistry, 1999, 52, 1095-1099.	1.4	53
16	Proanthocyanidin Profile and ORAC Values of Manitoba Berries, Chokecherries, and Seabuckthorn. Journal of Agricultural and Food Chemistry, 2007, 55, 6970-6976.	2.4	47
17	Bioprocessing of common pulses changed seed microstructures, and improved dipeptidyl peptidase-IV and Î±-glucosidase inhibitory activities. Scientific Reports, 2019, 9, 15308.	1.6	44
18	Structure-function relationships of hydroxyl radical scavenging and chromium-VI reducing cysteine-tripeptides derived from rye secalin. Food Chemistry, 2018, 254, 165-169.	4.2	43

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19	Vernoguinosterol and vernoguinoside, trypanocidal stigmastane derivatives from Vernonia guineensis (Asteraceae). Phytochemistry, 2002, 59, 371-374.	1.4	42
20	Reactivity of peptides within the food matrix. Journal of Food Biochemistry, 2019, 43, e12489.	1.2	39
21	Antioxidant and lipoxygenase activities of polyphenol extracts from oat brans treated with polysaccharide degrading enzymes. Heliyon, 2017, 3, e00351.	1.4	38
22	Urea Derivatives from Pentadiplandra brazzeana. Journal of Natural Products, 1999, 62, 1435-1436.	1.5	37
23	Chemical Profiling of Lentil (Lens culinaris Medik.) Cultivars and Isolation of Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 8715-8721.	2.4	37
24	Production and Antimicrobial Activity of 3-Hydroxypropionaldehyde from Bacillus subtilis Strain CU12. Journal of Chemical Ecology, 2012, 38, 1521-1527.	0.9	37
25	Two labdane diterpenoids and a seco-tetranortriterpenoid from Turreanthus africanus. Phytochemistry, 2004, 65, 3083-3087.	1.4	35
26	Physiological and molecular characterization of compost bacteria antagonistic to soil-borne plant pathogens. Canadian Journal of Microbiology, 2017, 63, 411-426.	0.8	34
27	Influence of lung oxidant and antioxidant status on alveolarization: Role of light-exposed total parenteral nutrition. Free Radical Biology and Medicine, 2008, 45, 572-577.	1.3	31
28	Phytochemicals in Human Milk and Their Potential Antioxidative Protection. Antioxidants, 2018, 7, 32.	2.2	31
29	Trypanocidal Diarylheptanoids fromAframomum letestuianum. Journal of Natural Products, 2003, 66, 364-367.	1.5	30
30	Occurrence, properties and biological significance of pyroglutamyl peptides derived from different food sources. Food Science and Human Wellness, 2019, 8, 268-274.	2.2	30
31	Antioxidant, pancreatic lipase, and Î±â€amylase inhibitory properties of oat bran hydrolyzed proteins and peptides. Journal of Food Biochemistry, 2022, 46, e13762.	1.2	30
32	Pepsin Digested Oat Bran Proteins: Separation, Antioxidant Activity, and Identification of New Peptides. Journal of Chemistry, 2016, 2016, 1-8.	0.9	29
33	Identification of peptides, metal binding and lipid peroxidation activities of HPLC fractions of hydrolyzed oat bran proteins. Journal of Food Science and Technology, 2016, 53, 3593-3601.	1.4	29
34	Diarylheptanoids from Myrica arborea. Phytochemistry, 2000, 54, 975-978.	1.4	28
35	A Novel Natural Product Compound Enhances cAMP-Regulated Chloride Conductance of Cells Expressing CFTRÎ”F508. Molecular Medicine, 2002, 8, 75-87.	1.9	27
36	Geranylated flavonoids from Dorstenia poinsettifolia. Phytochemistry, 1998, 48, 345-348.	1.4	26

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37	Diterpenoids from Neoboutonia glabrescens (Euphorbiaceae). Phytochemistry, 2003, 64, 575-581.	1.4	25
38	Phenolic acids, avenanthramides, and antioxidant activity of oats defatted with hexane or supercritical fluid. Journal of Cereal Science, 2018, 79, 21-26.	1.8	24
39	Lemairones A and B: Two new antibacterial tetraflavonoids from the leaves of Zanthoxylum lemairei (Rutaceae). Phytochemistry Letters, 2015, 14, 1-7.	0.6	23
40	Structural Characterization and Functional Properties of Proteins from Oat Milling Fractions. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 991-1000.	0.8	23
41	Possible involvement of transcriptional activation of nuclear factor erythroid 2-related factor 2 (Nrf2) in the protective effect of caffeic acid on paraquat-induced oxidative damage in Drosophila melanogaster. Pesticide Biochemistry and Physiology, 2019, 157, 161-168.	1.6	23
42	Impact of iron and vitamin C-containing supplements on preterm human milk: In vitro. Free Radical Biology and Medicine, 2007, 42, 1591-1598.	1.3	21
43	Shielding parenteral multivitamins from light increases vitamin A and E concentration in lung of newborn guinea pigs. Clinical Nutrition, 2007, 26, 341-347.	2.3	21
44	A New Dielsâ^'Alder-Type Adduct Flavonoid from Dorstenia barteri. Journal of Natural Products, 1999, 62, 1432-1434.	1.5	20
45	Inhibition of ADAM17/TACE activity by zinc-chelating rye secalin-derived tripeptides and analogues. RSC Advances, 2017, 7, 26361-26369.	1.7	20
46	Characterization of Amaranthus hypochondriacus seed protein fractions, and their antioxidant activity after hydrolysis with lactic acid bacteria. Journal of Cereal Science, 2020, 95, 103075.	1.8	20
47	Human Milk has Anti-Oxidant Properties to Protect Premature Infants. Current Pediatric Reviews, 2007, 3, 45-51.	0.4	19
48	Tryptophan from Human Milk Induces Oxidative Stress and Upregulates the Nrf-2â€“Mediated Stress Response in Human Intestinal Cell Lines. Journal of Nutrition, 2011, 141, 1417-1423.	1.3	19
49	Antimicrobial efficacy of cinnamon, ginger, horseradish and nutmeg extracts against spoilage pathogens. Phytoprotection, 0, 90, 65-70.	0.3	18
50	Ericoside, a new antibacterial biflavonoid from Erica mannii (Ericaceae). FÃ¬toterapÃ¬Ã¢, 2016, 109, 206-211.	1.1	18
51	Physicochemical, antioxidant, calcium binding, and angiotensin converting enzyme inhibitory properties of hydrolyzed tomato seed proteins. Journal of Food Biochemistry, 2019, 43, e12721.	1.2	18
52	Hosloppin, a New Pyrone-Substituted Flavonoid from Hoslundia opposita. Journal of Natural Products, 1995, 58, 109-111.	1.5	17
53	Antioxidant, Physicochemical, and Cellular Secretion of Glucagon-Like Peptide-1 Properties of Oat Bran Protein Hydrolysates. Antioxidants, 2020, 9, 557.	2.2	17
54	Three labdane diterpenoids from Aframomum sceptrum (Zingiberaceae). Phytochemistry, 2002, 60, 197-200.	1.4	16

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55	Lignans and Stilbenes from African Medicinal Plants. , 2013, , 435-478.		16
56	Antioxidant and Anti-Apoptotic Properties of Oat Bran Protein Hydrolysates in Stressed Hepatic Cells. Foods, 2019, 8, 160.	1.9	16
57	Production of antioxidant peptide fractions from a by-product of tomato processing: mass spectrometry identification of peptides and stability to gastrointestinal digestion. Journal of Food Science and Technology, 2018, 55, 3498-3507.	1.4	15
58	3-Acetoxy-5,7-Dihydroxy-4-Methoxyflavanone, A New Cytotoxic Dihydroflavonol fromAframomum HanburyiK. Schum. Natural Product Research, 1996, 9, 33-37.	0.4	14
59	Long-term impact of an antioxidant-deficient neonatal diet on lipid and glucose metabolism. Free Radical Biology and Medicine, 2009, 47, 275-282.	1.3	14
60	Terpenoids constituents of Euphorbia sapinii. Phytochemistry Letters, 2011, 4, 218-221.	0.6	14
61	Hexapeptides from human milk prevent the induction of oxidative stress from parenteral nutrition in the newborn guinea pig. Pediatric Research, 2012, 71, 675-681.	1.1	13
62	Angiotensin-I converting enzyme inhibitory activity of Amaranthus hypochondriacus seed protein hydrolysates produced with lactic bacteria and their peptidomic profiles. Food Chemistry, 2021, 363, 130320.	4.2	13
63	A norbislabdane and other labdanes from Aframomum sulcatum. Tetrahedron, 2002, 58, 2725-2728.	1.0	11
64	Reduction of hexavalent chromium by digested oat bran proteins. Food Chemistry, 2014, 153, 171-176.	4.2	11
65	New friedelane triterpenes from Lepidobotrys staudtii. Tetrahedron, 1996, 52, 14989-14994.	1.0	10
66	A novel natural product compound enhances cAMP-regulated chloride conductance of cells expressing CFTR[delta]F508. Molecular Medicine, 2002, 8, 75-87.	1.9	9
67	Chemical constituents from the bark of Anisopus mannii. Canadian Journal of Chemistry, 2009, 87, 397-400.	0.6	7
68	Synthesis, characterization, antimicrobial activities and electrochemical behavior of new phenolic azo dyes from two thienocoumarin amines. Arkivoc, 2020, 2019, 416-430.	0.3	6
69	Processing Oats and Bioactive Components. , 2015, , 361-368.		5
70	Effect of Syzigium aromaticum and Allium sativum spice extract powders on the lipid quality of groundnuts (Arachis hypogaea) pudding during steam cooking. Heliyon, 2020, 6, e05166.	1.4	5
71	A Novel Ellagic Acid Derivative from Desbordesia glaucescens. Natural Product Communications, 2015, 10, 1934578X1501001.	0.2	4
72	Antibiotics threats on vegetables and the perils of low income nations practices. Sustainable Chemistry and Pharmacy, 2021, 21, 100448.	1.6	4

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73	UV resonance Raman spectroscopy probes the amide IIâ€²p band position in short breast milk peptides with antioxidant activity. Journal of Raman Spectroscopy, 2011, 42, 2105-2111.	1.2	3
74	Chromium and arsenic speciation analysis in meats by HPLC-ICP-MS in the presence of hydrolyzed oat proteins with radical scavenging activities. Heliyon, 2020, 6, e03654.	1.4	2
75	Inhibition of lowâ€density lipoprotein oxidation, antioxidative and bile acidâ€binding capacities of hydrolyzed proteins from carbohydraseâ€treated oat bran. Journal of Food Biochemistry, 2022, 46, e13675.	1.2	2
76	Synthesis, characterization and antimicrobial properties of two derivatives of pyrrolidine-2,5-dione fused at positions-3,4 to a dibenzobarrelene backbone. BMC Chemistry, 2022, 16, 8.	1.6	2
77	Effects of Human Milk Peptides on Lipid Peroxides, Free Radicals and Quality of Milk. Free Radical Biology and Medicine, 2010, 49, S202.	1.3	1
78	4,5-Epoxide-1,6-dimethyl-1-vinylhexyl <i>p</i>-coumarate: A novel monoterpene derivative from <i>Cleistopholis patens</i>. Bulletin of the Chemical Society of Ethiopia, 2004, 17, .	0.5	0
79	Effect of Addition of Oat Bran Protein Hydrolysates on Vitamins A, C, E Levels and Protein Carbonyl in Mice on High-Fat Diet. Free Radical Biology and Medicine, 2013, 65, S110-S111.	1.3	0
80	Antioxidant components of human milk. FASEB Journal, 2006, 20, .	0.2	0
81	Antioxidants in functional foods. Journal of Food Biochemistry, 2022, 46, e14167.	1.2	0