Kalidas Shetty

List of Publications by Year
in descending order

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254 papers	12,173 citations	19655 61 h-index	33889 99 g-index
287 all docs	287 docs citations	287 times ranked	11501 citing authors

#	Article	IF	Citations
1	Phenolic compounds, antioxidant activity and in vitro inhibitory potential against key enzymes relevant for hyperglycemia and hypertension of commonly used medicinal plants, herbs and spices in Latin America. Bioresource Technology, 2010, 101, 4676-4689.	9.6	483
2	Inhibitory potential of herb, fruit, and fungal-enriched cheese against key enzymes linked to type 2 diabetes and hypertension. Innovative Food Science and Emerging Technologies, 2007, 8, 46-54.	5.6	403
3	In vitro studies of eggplant (Solanum melongena) phenolics as inhibitors of key enzymes relevant for type 2 diabetes and hypertension. Bioresource Technology, 2008, 99, 2981-2988.	9.6	325
4	Prevention of Vitrification AÃŸociated with in vitro Shoot Culture of Oregano. (Origanum vulgare) by Pseudomonas spp.. Journal of Plant Physiology, 1995, 147, 447-451.	3.5	290
5	Phenolic antioxidants from clonal oregano (Origanum vulgare) with antimicrobial activity against Helicobacter pylori. Process Biochemistry, 2005, 40, 809-816.	3.7	272
6	Health Benefits of Traditional Corn, Beans, and Pumpkin:In VitroStudies for Hyperglycemia and Hypertension Management. Journal of Medicinal Food, 2007, 10, 266-275.	1.5	266
7	Evaluation of clonal herbs of Lamiaceae species for management of diabetes and hypertension. Asia Pacific Journal of Clinical Nutrition, 2006, 15, 107-18.	0.4	259
8	Stimulation of phenolics, antioxidant and antimicrobial activities in dark germinated mung bean sprouts in response to peptide and phytochemical elicitors. Process Biochemistry, 2004, 39, 637-646.	3.7	228
9	BIOLOGICAL FUNCTIONALITY OF ELLAGIC ACID: A REVIEW. Journal of Food Biochemistry, 2005, 29, 234-266.	2.9	214
10	INHIBITORY POTENTIAL OF WINE AND TEA AGAINST Î±-AMYLASE AND Î±-GLUCOSIDASE FOR MANAGEMENT OF HYPERGLYCEMIA LINKED TO TYPE 2 DIABETES. Journal of Food Biochemistry, 2008, 32, 15-31.	2.9	203
11	Assessment of phenolics-enriched extract and fractions of olive leaves and their antioxidant activities. Bioresource Technology, 2009, 100, 6107-6113.	9.6	188
12	Effect of thermal processing on phenolics, antioxidant activity and health-relevant functionality of select grain sprouts and seedlings. Innovative Food Science and Emerging Technologies, 2008, 9, 355-364.	5.6	181
13	Title is missing!. Journal of Applied Phycology, 1999, 11, 559-566.	2.8	162
14	ANTI-AMYLASE, ANTI-GLUCOSIDASE AND ANTI-ANGIOTENSIN I-CONVERTING ENZYME POTENTIAL OF SELECTED FOODS. Journal of Food Biochemistry, 2005, 29, 278-294.	2.9	159
15	Role of proline-linked pentose phosphate pathway in biosynthesis of plant phenolics for functional food and environmental applications: a review. Process Biochemistry, 2004, 39, 789-804.	3.7	151
16	Ellagic acid production and phenolic antioxidant activity in cranberry pomace (Vaccinium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Td (367-379.	3.7	149
17	A model for the role of the proline-linked pentose-phosphate pathway in phenolic phytochemical bio-synthesis and mechanism of action for human health and environmental applications. Asia Pacific Journal of Clinical Nutrition, 2004, 13, 1-24.	0.4	146
18	Fermentation-based biotransformation of bioactive phenolics and volatile compounds from cashew apple juice by select lactic acid bacteria. Process Biochemistry, 2017, 59, 141-149.	3.7	144

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19	Health Benefits of Soy Isoflavonoids and Strategies for Enhancement: A Review. Critical Reviews in Food Science and Nutrition, 2004, 44, 361-367.	10.3	139
20	THE STIMULATION OF PHENOLICS AND ANTIOXIDANT ACTIVITY IN PEA (PISUM SATIVUM) ELICITED BY GENETICALLY TRANSFORMED ANISE ROOT EXTRACT. Journal of Food Biochemistry, 2001, 25, 361-377.	2.9	137
21	SOLID-STATE PRODUCTION OF PHENOLIC ANTIOXIDANTS FROM CRANBERRY POMACE BY RHIZOPUS OLIGOSPORUS. Food Biotechnology, 2002, 16, 189-210.	1.5	135
22	Inhibition of Helicobacter pylori and Associated Urease by Oregano and Cranberry Phytochemical Synergies. Applied and Environmental Microbiology, 2005, 71, 8558-8564.	3.1	132
23	Solid-State Bioconversion of Phenolics from Cranberry Pomace and Role ofLentinus edodesÎ²-Glucosidase. Journal of Agricultural and Food Chemistry, 2000, 48, 895-900.	5.2	131
24	Inhibition of Listeria monocytogenes in Fish and Meat Systems by Use of Oregano and Cranberry Phytochemical Synergies. Applied and Environmental Microbiology, 2004, 70, 5672-5678.	3.1	127
25	Inhibitory effects of rosmarinic acid extracts on porcine pancreatic amylase in vitro. Asia Pacific Journal of Clinical Nutrition, 2004, 13, 101-6.	0.4	127
26	Phenolics, their antioxidant and antimicrobial activity in dark germinated fenugreek sprouts in response to peptide and phytochemical elicitors. Asia Pacific Journal of Clinical Nutrition, 2004, 13, 295-307.	0.4	123
27	Phenolic antioxidant mobilization during yogurt production from soymilk using Kefir cultures. Process Biochemistry, 2005, 40, 1791-1797.	3.7	121
28	EVALUATION OF PEPPER (CAPSICUM ANNUUM) FOR MANAGEMENT OF DIABETES AND HYPERTENSION. Journal of Food Biochemistry, 2007, 31, 370-385.	2.9	121
29	Mechanisms underlying the antihypertensive effects of garlic bioactives. Nutrition Research, 2014, 34, 106-115.	2.9	115
30	Functionality of Bioactive Compounds in Brazilian Strawberry (Fragaria Ã— ananassa Duch.) Cultivars: Evaluation of Hyperglycemia and Hypertension Potential Using in Vitro Models. Journal of Agricultural and Food Chemistry, 2008, 56, 4386-4392.	5.2	113
31	Phenolic-linked variation in strawberry cultivars for potential dietary management of hyperglycemia and related complications of hypertension. Bioresource Technology, 2010, 101, 404-413.	9.6	112
32	Enhancing health benefits of berries through phenolic antioxidant enrichment: focus on cranberry. Asia Pacific Journal of Clinical Nutrition, 2005, 14, 120-30.	0.4	110
33	A model for enhanced pea seedling vigour following low pH and salicylic acid treatments. Process Biochemistry, 2000, 35, 603-613.	3.7	109
34	Role of Carbohydrate-Cleaving Enzymes in Phenolic Antioxidant Mobilization from Whole Soybean Fermented withRhizopus oligosporus. Food Biotechnology, 2003, 17, 27-37.	1.5	109
35	Mung beans processed by solid-state bioconversion improves phenolic content and functionality relevant for diabetes and ulcer management. Innovative Food Science and Emerging Technologies, 2007, 8, 197-204.	5.6	106
36	Phenolic antioxidant mobilization in cranberry pomace by solid-state bioprocessing using food grade fungus Lentinus edodes and effect on antimicrobial activity against select food borne pathogens. Innovative Food Science and Emerging Technologies, 2004, 5, 81-91.	5.6	100

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37	Decolorization of polymeric dyes by a novel Penicillium isolate. Process Biochemistry, 1999, 34, 31-37.	3.7	97
38	Phenolic Content in Differentiated Tissue Cultures of Untransformed andAgrobacterium-Transformed Roots of Anise (Pimpinella anisumL.). Journal of Agricultural and Food Chemistry, 1999, 47, 1776-1780.	5.2	97
39	Cranberry synergies for dietary management of Helicobacter pylori infections. Process Biochemistry, 2005, 40, 1583-1592.	3.7	95
40	Evaluation of Antiproliferative, Anti-Type 2 Diabetes, and Antihypertension Potentials of Ellagitannins from Strawberries (Fragariaâ€‰Ã—â€‰ananassaDuch.) UsingIn VitroModels. Journal of Medicinal Food, 2010, 13, 1027-1035.	1.5	94
41	Acrylamide in food: a model for mechanism of formation and its reduction. Innovative Food Science and Emerging Technologies, 2003, 4, 331-338.	5.6	93
42	Developmental stimulation of total phenolics and related antioxidant activity in light- and dark-germinated corn by natural elicitors. Process Biochemistry, 2005, 40, 1721-1732.	3.7	91
43	Effect of vitamin C and folic acid on seed vigour response and phenolic-linked antioxidant activity. Bioresource Technology, 2007, 98, 1393-1404.	9.6	91
44	Solid state production of polygalacturonase by Lentinus edodes using fruit processing wastes. Process Biochemistry, 2000, 35, 825-830.	3.7	85
45	Inhibition of Listeria monocytogenes by oregano, cranberry and sodium lactate combination in broth and cooked ground beef systems and likely mode of action through proline metabolism. International Journal of Food Microbiology, 2008, 128, 317-324.	4.7	82
46	Effects of UV treatment on the proline-linked pentose phosphate pathway for phenolics and L-DOPA synthesis in dark germinated Vicia faba. Process Biochemistry, 2002, 37, 1285-1295.	3.7	81
47	Potential of cranberry-based herbal synergies for diabetes and hypertension management. Asia Pacific Journal of Clinical Nutrition, 2006, 15, 433-41.	0.4	79
48	l-DOPA and total phenolic stimulation in dark germinated fava bean in response to peptide and phytochemical elicitors. Process Biochemistry, 2002, 37, 1247-1256.	3.7	78
49	CLONAL VARIATION IN RASPBERRY FRUIT PHENOLICS AND RELEVANCE FOR DIABETES AND HYPERTENSION MANAGEMENT. Journal of Food Biochemistry, 2007, 31, 656-679.	2.9	77
50	Production of phenolic antioxidants by the solid-state bioconversion of pineapple waste mixed with soy flour using Rhizopus oligosporus. Process Biochemistry, 2004, 39, 2167-2172.	3.7	74
51	Antimicrobial activity against select food-borne pathogens by phenolic antioxidants enriched in cranberry pomace by solid-state bioprocessing using the food grade fungus Rhizopus oligosporus. Process Biochemistry, 2004, 39, 1939-1946.	3.7	73
52	Enhancement of seed vigour following insecticide and phenolic elicitor treatment. Bioresource Technology, 2007, 98, 623-632.	9.6	73
53	Microwave-induced stimulation of l-DOPA, phenolics and antioxidant activity in fava bean (Vicia faba) for Parkinsonâ€™s diet. Process Biochemistry, 2004, 39, 1775-1784.	3.7	72
54	Inhibition ofStaphylococcus aureusby Phenolic Phytochemicals of Selected Clonal Herbs Species ofLamiaceaeFamily and Likely Mode of Action through Proline Oxidation. Food Biotechnology, 2007, 21, 71-89.	1.5	72

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55	Evaluation of Antihyperglycemia and Antihypertension Potential of Native Peruvian Fruits UsingIn VitroModels. Journal of Medicinal Food, 2009, 12, 278-291.	1.5	70
56	Fermentation of Milk and Soymilk byLactobacillus bulgaricusandLactobacillus acidophilusEnhances Functionality for Potential Dietary Management of Hyperglycemia and Hypertension. Food Biotechnology, 2007, 21, 217-236.	1.5	69
57	Evaluation of Indigenous Grains from the Peruvian Andean Region for Antidiabetes and Antihypertension Potential UsingIn VitroMethods. Journal of Medicinal Food, 2009, 12, 704-713.	1.5	69
58	In vitro bioassay based screening of antihyperglycemia and antihypertensive activities of Lactobacillus acidophilus fermented pear juice. Innovative Food Science and Emerging Technologies, 2012, 13, 221-230.	5.6	69
59	Stimulation of Rosmarinic Acid in Shoot Cultures of Oregano (Origanumvulgare) Clonal Line in Response to Proline, Proline Analogue, and Proline Precursors. Journal of Agricultural and Food Chemistry, 1998, 46, 2888-2893.	5.2	67
60	Inhibitory Potential of Tea Polyphenolics and Influence of Extraction Time Against Helicobacter pylori and Lack of Inhibition of Beneficial Lactic Acid Bacteria. Journal of Medicinal Food, 2011, 14, 1321-1329.	1.5	67
61	Proline, thioproline and potassium mediated stimulation of somatic embryogenesis in alfalfa (Medicago sativa L.). Plant Science, 1993, 88, 185-193.	3.6	66
62	Cranberry processing waste for solid state fungal inoculant production. Process Biochemistry, 1998, 33, 323-329.	3.7	60
63	Metabolic Stimulation of Plant Phenolics for Food Preservation and Health. Annual Review of Food Science and Technology, 2014, 5, 395-413.	9.9	60
64	Anti-diabetic and anti-hypertensive potential of sprouted and solid-state bioprocessed soybean. Asia Pacific Journal of Clinical Nutrition, 2005, 14, 145-52.	0.4	60
65	Antioxidant Activity Associated with Lipid and Phenolic Mobilization during Seed Germination ofPangium eduleReinw.. Journal of Agricultural and Food Chemistry, 1999, 47, 3158-3163.	5.2	57
66	Phenolicâ€Linked Biochemical Rationale for the Antiâ€Diabetic Properties of Swertia chirayita (Roxb. ex Flem.) Karst.. Phytotherapy Research, 2013, 27, 227-235.	5.8	57
67	Evaluation of Rhodiola crenulata and Rhodiola rosea for management of type II diabetes and hypertension. Asia Pacific Journal of Clinical Nutrition, 2006, 15, 425-32.	0.4	57
68	Antidiabetes and Antihypertension Potential of Commonly Consumed Carbohydrate Sweeteners UsingIn VitroModels. Journal of Medicinal Food, 2008, 11, 337-348.	1.5	56
69	Potential of Ginkgo biloba L. leaves in the management of hyperglycemia and hypertension using in vitro models. Bioresource Technology, 2009, 100, 6599-6609.	9.6	56
70	Solid-state bioconversion of fava bean by Rhizopus oligosporus for enrichment of phenolic antioxidants and l-DOPA. Innovative Food Science and Emerging Technologies, 2004, 5, 235-244.	5.6	53
71	Enhancement of pea (Pisum sativum) seedling vigour and associated phenolic content by extracts of apple pomace fermented with Trichoderma spp.. Process Biochemistry, 2000, 36, 79-84.	3.7	52
72	Evaluation of phenolic-linked bioactives of camu-camu (Myrciaria dubia Mc. Vaugh) for antihyperglycemia, antihypertension, antimicrobial properties and cellular rejuvenation. Food Research International, 2015, 77, 194-203.	6.2	52

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73	Inhibitory effect of clonal oregano extracts against porcine pancreatic amylase in vitro. Asia Pacific Journal of Clinical Nutrition, 2004, 13, 401-8.	0.4	51
74	Phenolic Antioxidant Biosynthesis in Plants for Functional Food Application: Integration of Systems Biology and Biotechnological Approaches. Food Biotechnology, 2003, 17, 67-97.	1.5	50
75	Inhibition of Vibrio parahaemolyticus in seafood systems using oregano and cranberry phytochemical synergies and lactic acid. Innovative Food Science and Emerging Technologies, 2005, 6, 453-458.	5.6	48
76	SOLID-STATE BIOCONVERSION OF PHENOLIC ANTIOXIDANTS FROM DEFATTED SOYBEAN POWDERS BY RHIZOPUS OLIGOSPORUS: ROLE OF CARBOHYDRATE-CLEAVING ENZYMES. Journal of Food Biochemistry, 2003, 27, 501-514.	2.9	47
77	Comparison of the inhibitory and lethal effects of synthetic versions of plant metabolites (anethole,) Tj ETQq1 1 0.784314 rgBT /Over Biotechnology, 1996, 10, 55-73.	1.5	46
78	HEALTH BENEFITS OF APPLE PHENOLICS FROM POSTHARVEST STAGES FOR POTENTIAL TYPE 2 DIABETES MANAGEMENT USINGIN VITROMODELS. Journal of Food Biochemistry, 2010, 34, 31-49.	2.9	46
79	Interaction of hyperhydricityâ€preventingpseudomonassp. with oregano (origanum) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Biotechnology, 1996, 10, 191-202.	1.5	45
80	Potential of Chilean Native Corn (Zea mays L.) Accessions as Natural Sources of Phenolic Antioxidants and in Vitro Bioactivity for Hyperglycemia and Hypertension Management. Journal of Agricultural and Food Chemistry, 2013, 61, 10995-11007.	5.2	44
81	Phenolic Composition and Evaluation of the Antimicrobial Activity of Free and Bound Phenolic Fractions from a Peruvian Purple Corn (Zea mays L.) Accession. Journal of Food Science, 2017, 82, 2968-2976.	3.1	44
82	A mathematical model for the growth kinetics and synthesis of phenolics in oregano (Origanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	3.7	43
83	Biosynthesis and Medical Applications of Rosmarinic Acid. Journal of Herbs, Spices and Medicinal Plants, 2001, 8, 161-181.	1.1	43
84	Light-mediated fava bean (Vicia faba) response to phytochemical and protein elicitors and consequences on nutraceutical enhancement and seed vigour. Process Biochemistry, 2003, 38, 945-952.	3.7	40
85	Mobilization of phenolic antioxidants from defatted soybean powders by Lentinus edodes during solid-state bioprocessing is associated with enhanced production of laccase. Innovative Food Science and Emerging Technologies, 2004, 5, 385-392.	5.6	40
86	SYNERGISM OF CRANBERRY PHENOLICS WITH ELLAGIC ACID AND ROSMARINIC ACID FOR ANTIMUTAGENIC AND DNA PROTECTION FUNCTIONS. Journal of Food Biochemistry, 2006, 30, 98-116.	2.9	40
87	Rhodiolaâ€induced inhibition of adipogenesis involves antioxidant enzyme response associated with pentose phosphate pathway. Phytotherapy Research, 2011, 25, 106-115.	5.8	40
88	EVALUATION OF RED CURRANTS (RIBES RUBRUML.), BLACK CURRANTS (RIBES NIGRUML.), RED AND GREEN GOOSEBERRIES (RIBES UVA-CRISPA) FOR POTENTIAL MANAGEMENT OF TYPE 2 DIABETES AND HYPERTENSION USINGIN VITROMODELS. Journal of Food Biochemistry, 2010, 34, 639.	2.9	38
89	Stimulation of benzyladenine-induced in vitro shoot organogenesis in Cucumis melo L. by proline, salicylic acid and aspirin. Plant Science, 1992, 84, 193-199.	3.6	37
90	Anti-Diabetes Functionality of Kefir Culture-Mediated Fermented Soymilk Supplemented withRhodiolaExtracts. Food Biotechnology, 2006, 20, 13-29.	1.5	37

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91	Improving anti-hyperglycemic and anti-hypertensive properties of camu-camu (Myriciaria dubia Mc.) Tj ETQq1 1 0.784314 rgBT /Overl	3.7	37
92	Improved health-relevant functionality in dark germinated Mucuna pruriens sprouts by elicitation with peptide and phytochemical elicitors. Bioresource Technology, 2009, 100, 4507-4514.	9.6	36
93	Phenolic linked anti-hyperglycemic bioactives of barley (Hordeum vulgare L.) cultivars as nutraceuticals targeting type 2 diabetes. Industrial Crops and Products, 2017, 107, 509-517.	5.2	36
94	Seed vigour studies in corn, soybean and tomato in response to fish protein hydrolysates and consequences on phenolic-linked responses. Bioresource Technology, 2007, 98, 2170-2177.	9.6	35
95	Changes in physico-chemical, astringency, volatile compounds and antioxidant activity of fresh and concentrated cashew apple juice fermented with Lactobacillus plantarum. Journal of Food Science and Technology, 2018, 55, 3979-3990.	2.8	35
96	Stimulation of in vitro shoot organogenesis in Glycine max (Merrill.) by allantoin and amides. Plant Science, 1992, 81, 245-251.	3.6	34
97	Enhancement of antioxidant activity and inhibition of Helicobacter pylori by phenolic phytochemical-enriched alcoholic beverages. Process Biochemistry, 2005, 40, 2059-2065.	3.7	34
98	EFFECTS OF PROLINE AND PROLINE ANALOGS ON TOTAL PHENOLIC AND ROSMARINIC ACID LEVELS IN SHOOT CLONES OF THYME (Thymus vulgaris L.). Journal of Food Biochemistry, 1998, 22, 37-51.	2.9	33
99	Rhodiola crenulataInduces Death and Inhibits Growth of Breast Cancer Cell Lines. Journal of Medicinal Food, 2008, 11, 413-423.	1.5	33
100	FERMENTATION OF WHOLE APPLE JUICE USINGLACTOBACILLUS ACIDOPHILUSFOR POTENTIAL DIETARY MANAGEMENT OF HYPERGLYCEMIA, HYPERTENSION, AND MODULATION OF BENEFICIAL BACTERIAL RESPONSES. Journal of Food Biochemistry, 2012, 36, 718-738.	2.9	33
101	Phenolic bioactives and associated antioxidant and anti-hyperglycemic functions of select species of Apiaceae family targeting for type 2 diabetes relevant nutraceuticals. Industrial Crops and Products, 2017, 107, 518-525.	5.2	33
102	Improving phenolic bioactive-linked anti-hyperglycemic functions of dark germinated barley sprouts (Hordeum vulgare L.) using seed elicitation strategy. Journal of Food Science and Technology, 2017, 54, 3666-3678.	2.8	33
103	ENHANCEMENT OF TOTAL PHENOLIC, L-DOPA AND PROLINE CONTENTS IN GERMINATING FAVA BEAN (VICIA) Tj ETQq1 1 0.784314 rgB	1.5	31
104	EFFECT OF THERMAL TREATMENT ON PHENOLIC COMPOUNDS AND FUNCTIONALITY LINKED TO TYPE 2 DIABETES AND HYPERTENSION MANAGEMENT OF PERUVIAN AND BRAZILIAN BEAN CULTIVARS (PHASEOLUS VULGARISL.) USINGIN VITROMETHODS. Journal of Food Biochemistry, 2010, 34, 329-355.	2.9	31
105	Solid-State Production of Beneficial Fungi on Apple Processing Wastes Using Glucosamine as the Indicator of Growth. Journal of Agricultural and Food Chemistry, 1998, 46, 783-787.	5.2	30
106	AMYLASE AND HELICOBACTER PYLORI INHIBITION BY PHENOLIC EXTRACTS OF PINEAPPLE WASTES BIOPROCESSED BY RHIZOPUS OLIGOSPORUS. Journal of Food Biochemistry, 2004, 28, 419-434.	2.9	30
107	Potential of Cranberry Powder for Management of Hyperglycemia UsingIn VitroModels. Journal of Medicinal Food, 2010, 13, 1036-1044.	1.5	30
108	Dietary functional benefits of Bartlett and Starkrimson pears for potential management of hyperglycemia, hypertension and ulcer bacteria Helicobacter pylori while supporting beneficial probiotic bacterial response. Food Research International, 2015, 69, 80-90.	6.2	30

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109	A model for the involvement of lignin degradation enzymes in phenolic antioxidant mobilization from whole soybean during solid-state bioprocessing by Lentinus edodes. Process Biochemistry, 2005, 40, 1143-1150.	3.7	29
110	Lactobacillus plantarum and natural fermentation-mediated biotransformation of flavor and aromatic compounds in horse gram sprouts. Process Biochemistry, 2018, 66, 7-18.	3.7	29
111	Cranberry phenolics-mediated antioxidant enzyme response in oxidatively stressed porcine muscle. Process Biochemistry, 2005, 40, 2225-2238.	3.7	28
112	Azo Dye-Mediated Regulation of Total Phenolics and Peroxidase Activity in Thyme (Thymus vulgarisL.) and Rosemary (Rosmarinus officinalisL.) Clonal Lines. Journal of Agricultural and Food Chemistry, 2000, 48, 932-937.	5.2	27
113	Varietal Influences on Antihyperglycemia Properties of Freshly Harvested Apples UsingIn VitroAssay Models. Journal of Medicinal Food, 2010, 13, 1313-1323.	1.5	27
114	Selection of High Phenolics-Containing Clones of Thyme (Thymus vulgarisL.) UsingPseudomonas Sp.. Journal of Agricultural and Food Chemistry, 1996, 44, 3408-3411.	5.2	26
115	Specific interaction of mucoid strains of Pseudomonas spp. with oregano (Origanum vulgare) clones and the relationship to prevention of hyperhydricity in tissue culture. Journal of Plant Physiology, 1996, 149, 605-611.	3.5	26
116	Improvement of pea (Pisum sativum) seed vigour response by fish protein hydrolysates in combination with acetyl salicylic acid. Process Biochemistry, 1999, 35, 159-165.	3.7	26
117	A model for the role of the proline-linked pentose phosphate pathway in polymeric dye tolerance in oregano. Process Biochemistry, 2001, 36, 941-946.	3.7	26
118	Stimulation of total phenolics, L-DOPA and antioxidant activity through proline-linked pentose phosphate pathway in response to proline and its analogue in germinating fava beans (Vicia faba). Process Biochemistry, 2003, 38, 1707-1717.	3.7	26
119	Inhibition ofListeria monocytogenesby Elite Clonal Extracts of Oregano (Origanum vulgare). Food Biotechnology, 2003, 17, 129-149.	1.5	26
120	Food Diversity and Indigenous Food Systems to Combat Diet-Linked Chronic Diseases. Current Developments in Nutrition, 2020, 4, 3-11.	0.3	26
121	Cold Acclimation Responses of Three Cool-season Turfgrasses and the Role of Proline-associated Pentose Phosphate Pathway. Journal of the American Society for Horticultural Science, 2009, 134, 210-220.	1.0	26
122	The Influence of Organic Nitrogen Sources on the Induction of Embryogenic Callus in Agrostis alba L.. Journal of Plant Physiology, 1991, 139, 82-85.	3.5	25
123	A model for involvement of proline duringpseudomonasâ€meaiatedstimulation of rosmarinic acid levels in oregano shoot clones. Food Biotechnology, 1999, 13, 137-154.	1.5	25
124	A BIOCHEMICAL ANALYSIS OF MUNGBEAN (VIGNA RADIATA) RESPONSE TO MICROBIAL POLYSACCHARIDES AND POTENTIAL PHENOLIC-ENHANCING EFFECTS FOR NUTRACEUTICAL APPLICATIONS. Food Biotechnology, 2002, 16, 57-79.	1.5	25
125	Peroxidase activity and phenolic content in elite clonal lines of Mentha pulegium in response to polymeric dye R-478 and Agrobacterium rhizogenes. Process Biochemistry, 2002, 37, 805-812.	3.7	25
126	Nutritional biotransformation in traditional fermented tea (Miang) from north Thailand and its impact on antioxidant and antimicrobial activities. Journal of Food Science and Technology, 2019, 56, 2687-2699.	2.8	25

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127	The role of proline-associated pentose phosphate pathway in cool-season turfgrasses after UV-B exposure. Environmental and Experimental Botany, 2011, 70, 251-258.	4.2	24
128	Tannin-tolerant and Extracellular Tannase Producing Bacillus Isolated from Traditional Fermented Tea Leaves and Their Probiotic Functional Properties. Foods, 2020, 9, 490.	4.3	24
129	Stimulation of Benzyladenine-Induced in Vitro Shoot Organogenesis and Endogenous Proline in Melon (Cucumis meloL.) by Fish Protein Hydrolysates in Combination with Proline Analogues. Journal of Agricultural and Food Chemistry, 1999, 47, 1771-1775.	5.2	22
130	A role for amylase and peroxidase-linked polymerization in phenolic antioxidant mobilization in dark-germinated soybean and implications for health. Process Biochemistry, 2004, 39, 1785-1791.	3.7	22
131	Evaluation of phenolic antioxidant-linked in vitro bioactivity of Peruvian corn (Zea mays L.) diversity targeting for potential management of hyperglycemia and obesity. Journal of Food Science and Technology, 2019, 56, 2909-2924.	2.8	22
132	Reduction of hyperhydricity in tissue cultures of oregano (Origanum vulgare) by extracellular polysaccharide isolated from Pseudomonas spp. Plant Science, 1996, 120, 175-183.	3.6	21
133	PHENOLIC ANTIOXIDANT ENRICHMENT OF SOY FLOUR-SUPPLEMENTED GUAVA WASTE BY RHIZOPUS OLIGOSPORUS-MEDIATED SOLID-STATE BIOPROCESSING. Journal of Food Biochemistry, 2004, 28, 404-418.	2.9	21
134	POTENTIAL OF SELECT YOGURTS FOR DIABETES AND HYPERTENSION MANAGEMENT. Journal of Food Biochemistry, 2006, 30, 699-717.	2.9	21
135	Probiotic and Antioxidant Properties of Lactic Acid Bacteria Isolated from Indigenous Fermented Tea Leaves (Miang) of North Thailand and Promising Application in Synbiotic Formulation. Fermentation, 2021, 7, 195.	3.0	21
136	QUANTIFICATION OF MAJOR PHYTOCHEMICALS OF SWERTIA CHIRAYITA, A MEDICINAL PLANT FROM NEPAL. Ecoprint an International Journal of Ecology, 0, 17, 59-68.	0.1	20
137	PSEUDOMONAS SPP.-MEDIATED REGULATION OF TOTAL PHENOLIC AND ROSMARINIC ACID LEVELS IN SHOOT-BASED CLONAL LINES OF THYME (THYMUS VULGARIS L.). Journal of Food Biochemistry, 1996, 20, 365-377.	2.9	20
138	INFLUENCE OF ACETYL SALICYLIC ACID IN COMBINATION WITH FISH PROTEIN HYDROLYSATES ON HYPERHYDRICITY REDUCTION AND PHENOLIC SYNTHESIS IN OREGANO (ORIGANUM VULGARE) TISSUE CULTURES. Journal of Food Biochemistry, 1999, 23, 619-635.	2.9	20
139	Tissue Culture Based Screening for Selection of High Biomass and Phenolic Producing Clonal Lines of Lavender UsingPseudomonasand Azetidine-2-carboxylate. Journal of Agricultural and Food Chemistry, 1999, 47, 2937-2943.	5.2	20
140	INHIBITION OF HELICOBACTER PYLORI BY PHENOLIC EXTRACTS OF SPROUTED PEAS (PISUM SATIVUM L.). Journal of Food Biochemistry, 2006, 30, 21-34.	2.9	20
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