Kalidas Shetty

List of Publications by Citations

266 papers	9,769 citations	57 h-index	89 g-index
287 ext. papers	10,692 ext. citations	4 avg, IF	6.36 L-index

#	Paper	IF	Citations
266	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, 4676-89	11	389
265	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	6.8	306
264	In vitro studies of eggplant (Solanum melongena) phenolics as inhibitors of key enzymes relevant for type 2 diabetes and hypertension. *Bioresource Technology*, **2008**, 99, 2981-8	11	259
263	Prevention of Vitrification Associated with in vitro Shoot Culture of Oregano. (Origanum vulgare) by Pseudomonas spp.. *Journal of Plant Physiology*, **1995**, 147, 447-451	3.6	259
262	Evaluation of clonal herbs of Lamiaceae species for management of diabetes and hypertension. *Asia Pacific Journal of Clinical Nutrition*, **2006**, 15, 107-18	1	238
261	Phenolic antioxidants from clonal oregano (Origanum vulgare) with antimicrobial activity against Helicobacter pylori. *Process Biochemistry*, **2005**, 40, 809-816	4.8	221
260	Health benefits of traditional corn, beans, and pumpkin: in vitro studies for hyperglycemia and hypertension management. *Journal of Medicinal Food*, **2007**, 10, 266-75	2.8	209
259	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	4.8	180
258	BIOLOGICAL FUNCTIONALITY OF ELLAGIC ACID: A REVIEW. *Journal of Food Biochemistry*, **2005**, 29, 234-266	3.3	172
257	INHIBITORY POTENTIAL OF WINE AND TEA AGAINST α-AMYLASE AND α-GLUCOSIDASE FOR MANAGEMENT OF HYPERGLYCEMIA LINKED TO TYPE 2 DIABETES. *Journal of Food Biochemistry*, **2008**, 32, 15-31	3.3	163
256	Assessment of phenolics-enriched extract and fractions of olive leaves and their antioxidant activities. *Bioresource Technology*, **2009**, 100, 6107-13	11	161
255	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	6.8	148
254	Phenolic compounds and antioxidant properties in the snow alga Chlamydomonas nivalis after exposure to UV light. *Journal of Applied Phycology*, **1999**, 11, 559-566	3.2	136
253	Ellagic acid production and phenolic antioxidant activity in cranberry pomace (Vaccinium macrocarpon) mediated by Lentinus edodes using a solid-state system. *Process Biochemistry*, **2003**, 39, 367-379	4.8	124
252	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	4.8	122
251	ANTI-AMYLASE, ANTI-GLUCOSIDASE AND ANTI-ANGIOTENSIN I-CONVERTING ENZYME POTENTIAL OF SELECTED FOODS. *Journal of Food Biochemistry*, **2005**, 29, 278-294	3.3	122
250	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	3.3	119

249	Health benefits of soy isoflavonoids and strategies for enhancement: a review. *Critical Reviews in Food Science and Nutrition*, **2004**, 44, 361-7	11.5	118
248	SOLID-STATE PRODUCTION OF PHENOLIC ANTIOXIDANTS FROM CRANBERRY POMACE BY RHIZOPUS OLIGOSPORUS. *Food Biotechnology*, **2002**, 16, 189-210	2.2	115
247	Solid-state bioconversion of phenolics from cranberry pomace and role of Lentinus edodes beta-glucosidase. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 895-900	5.7	115
246	Inhibition of Helicobacter pylori and associated urease by oregano and cranberry phytochemical synergies. *Applied and Environmental Microbiology*, **2005**, 71, 8558-64	4.8	110
245	Inhibitory effects of rosmarinic acid extracts on porcine pancreatic amylase in vitro. *Asia Pacific Journal of Clinical Nutrition*, **2004**, 13, 101-6	1	110
244	Inhibition of Listeria monocytogenes in fish and meat systems by use of oregano and cranberry phytochemical synergies. *Applied and Environmental Microbiology*, **2004**, 70, 5672-8	4.8	104
243	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	1	103
242	Enhancing health benefits of berries through phenolic antioxidant enrichment: focus on cranberry. *Asia Pacific Journal of Clinical Nutrition*, **2005**, 14, 120-30	1	103
241	Functionality of bioactive compounds in Brazilian strawberry (Fragaria x ananassa Duch.) cultivars: evaluation of hyperglycemia and hypertension potential using in vitro models. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 4386-92	5.7	101
240	Phenolic antioxidant mobilization during yogurt production from soymilk using Kefir cultures. *Process Biochemistry*, **2005**, 40, 1791-1797	4.8	99
239	Phenolic-linked variation in strawberry cultivars for potential dietary management of hyperglycemia and related complications of hypertension. *Bioresource Technology*, **2010**, 101, 404-13	11	96
238	Role of Carbohydrate-Cleaving Enzymes in Phenolic Antioxidant Mobilization from Whole Soybean Fermented with Rhizopus oligosporus. *Food Biotechnology*, **2003**, 17, 27-37	2.2	95
237	Fermentation-based biotransformation of bioactive phenolics and volatile compounds from cashew apple juice by select lactic acid bacteria. *Process Biochemistry*, **2017**, 59, 141-149	4.8	90
236	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	6.8	90
235	A model for enhanced pea seedling vigour following low pH and salicylic acid treatments. *Process Biochemistry*, **2000**, 35, 603-613	4.8	90
234	Decolorization of polymeric dyes by a novel Penicillium isolate. *Process Biochemistry*, **1999**, 34, 31-37	4.8	90
233	Mechanisms underlying the antihypertensive effects of garlic bioactives. *Nutrition Research*, **2014**, 34, 106-15	4	89
232	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	1	88

231	EVALUATION OF PEPPER (CAPSICUM ANNUUM) FOR MANAGEMENT OF DIABETES AND HYPERTENSION. *Journal of Food Biochemistry*, **2007**, 31, 370-385	3.3	85
230	Evaluation of antiproliferative, anti-type 2 diabetes, and antihypertension potentials of ellagitannins from strawberries (Fragaria ananassa Duch.) using in vitro models. *Journal of Medicinal Food*, **2010**, 13, 1027-35	2.8	84
229	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	6.8	84
228	Cranberry synergies for dietary management of Helicobacter pylori infections. *Process Biochemistry* , **2005**, 40, 1583-1592	4.8	80
227	Phenolic content in differentiated tissue cultures of untransformed and Agrobacterium-transformed roots of anise (Pimpinella anisum L.). *Journal of Agricultural and Food Chemistry*, **1999**, 47, 1776-80	5.7	80
226	Acrylamide in food: a model for mechanism of formation and its reduction. *Innovative Food Science and Emerging Technologies*, **2003**, 4, 331-338	6.8	79
225	CLONAL VARIATION IN RASPBERRY FRUIT PHENOLICS AND RELEVANCE FOR DIABETES AND HYPERTENSION MANAGEMENT. *Journal of Food Biochemistry*, **2007**, 31, 656-679	3.3	75
224	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, 317-24	5.8	74
223	Developmental stimulation of total phenolics and related antioxidant activity in light- and dark-germinated corn by natural elicitors. *Process Biochemistry*, **2005**, 40, 1721-1732	4.8	74
222	Solid state production of polygalacturonase by Lentinus edodes using fruit processing wastes. *Process Biochemistry*, **2000**, 35, 825-830	4.8	74
221	Potential of cranberry-based herbal synergies for diabetes and hypertension management. *Asia Pacific Journal of Clinical Nutrition*, **2006**, 15, 433-41	1	74
220	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	4.8	67
219	l-DOPA and total phenolic stimulation in dark germinated fava bean in response to peptide and phytochemical elicitors. *Process Biochemistry*, **2002**, 37, 1247-1256	4.8	66
218	Effect of vitamin C and folic acid on seed vigour response and phenolic-linked antioxidant activity. *Bioresource Technology*, **2007**, 98, 1393-404	11	60
217	Proline, thioproline and potassium mediated stimulation of somatic embryogenesis in alfalfa (Medicago sativa L.). *Plant Science*, **1993**, 88, 185-193	5.3	60
216	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, 1321-9	2.8	59
215	Evaluation of antihyperglycemia and antihypertension potential of native Peruvian fruits using in vitro models. *Journal of Medicinal Food*, **2009**, 12, 278-91	2.8	58
214	Fermentation of Milk and Soymilk by Lactobacillus bulgaricus and Lactobacillus acidophilus Enhances Functionality for Potential Dietary Management of Hyperglycemia and Hypertension. *Food Biotechnology*, **2007**, 21, 217-236	2.2	58

213	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	4.8	58
212	Microwave-induced stimulation of l-DOPA, phenolics and antioxidant activity in fava bean (Vicia faba) for Parkinson's diet. *Process Biochemistry*, **2004**, 39, 1775-1784	4.8	58
211	Evaluation of indigenous grains from the Peruvian Andean region for antidiabetes and antihypertension potential using in vitro methods. *Journal of Medicinal Food*, **2009**, 12, 704-13	2.8	57
210	Anti-diabetic and anti-hypertensive potential of sprouted and solid-state bioprocessed soybean. *Asia Pacific Journal of Clinical Nutrition*, **2005**, 14, 145-52	1	57
209	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	5.7	56
208	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	4.8	55
207	Cranberry processing waste for solid state fungal inoculant production. *Process Biochemistry*, **1998**, 33, 323-329	4.8	53
206	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	1	53
205	Inhibition of Staphylococcus aureus by Phenolic Phytochemicals of Selected Clonal Herbs Species of Lamiaceae Family and Likely Mode of Action through Proline Oxidation. *Food Biotechnology*, **2007**, 21, 71-89	2.2	52
204	Enhancement of seed vigour following insecticide and phenolic elicitor treatment. *Bioresource Technology*, **2007**, 98, 623-32	11	48
203	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	6.8	48
202	Inhibitory effect of clonal oregano extracts against porcine pancreatic amylase in vitro. *Asia Pacific Journal of Clinical Nutrition*, **2004**, 13, 401-8	1	48
201	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	6.8	47
200	Phenolic-linked biochemical rationale for the anti-diabetic properties of Swertia chirayita (Roxb. ex Flem.) Karst. *Phytotherapy Research*, **2013**, 27, 227-35	6.7	46
199	Potential of Ginkgo biloba L. leaves in the management of hyperglycemia and hypertension using in vitro models. *Bioresource Technology*, **2009**, 100, 6599-609	11	45
198	Antidiabetes and antihypertension potential of commonly consumed carbohydrate sweeteners using in vitro models. *Journal of Medicinal Food*, **2008**, 11, 337-48	2.8	44
197	Phenolic Antioxidant Biosynthesis in Plants for Functional Food Application: Integration of Systems Biology and Biotechnological Approaches. *Food Biotechnology*, **2003**, 17, 67-97	2.2	42
196	Metabolic stimulation of plant phenolics for food preservation and health. *Annual Review of Food Science and Technology*, **2014**, 5, 395-413	14.7	41

195	Antioxidant activity associated with lipid and phenolic mobilization during seed germination of Pangium edule Reinw. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 3158-63	5.7	41
194	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, 10995-1007	5.7	40
193	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	6.8	40
192	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	4.8	40
191	A mathematical model for the growth kinetics and synthesis of phenolics in oregano (Origanum vulgare) shoot cultures inoculated with Pseudomonas species. *Process Biochemistry*, **1999**, 35, 227-235	4.8	40
190	Rhodiola-induced inhibition of adipogenesis involves antioxidant enzyme response associated with pentose phosphate pathway. *Phytotherapy Research*, **2011**, 25, 106-15	6.7	38
189	Comparison of the inhibitory and lethal effects of synthetic versions of plant metabolites (anethole, carvacrol, eugenol, and thymol) on a food spoilage yeast (Debaromyces hansenii). *Food Biotechnology*, **1996**, 10, 55-73	2.2	38
188	HEALTH BENEFITS OF APPLE PHENOLICS FROM POSTHARVEST STAGES FOR POTENTIAL TYPE 2 DIABETES MANAGEMENT USING IN VITRO MODELS. *Journal of Food Biochemistry*, **2010**, 34, 31-49	3.3	37
187	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	3.3	37
186	Biosynthesis and Medical Applications of Rosmarinic Acid. *Journal of Herbs, Spices and Medicinal Plants*, **2001**, 8, 161-181	0.9	37
185	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	7	36
184	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	6.8	36
183	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	4.8	35
182	Interaction of hyperhydricity-preventing pseudomonas sp. with oregano (origanum vulgare) and selection of high phenolics and rosmarinic acid-producing clonal lines. *Food Biotechnology*, **1996**, 10, 191-202	2.2	34
181	Anti-Diabetes Functionality of Kefir Culture-Mediated Fermented Soymilk Supplemented with Rhodiola Extracts. *Food Biotechnology*, **2006**, 20, 13-29	2.2	33
180	SYNERGISM OF CRANBERRY PHENOLICS WITH ELLAGIC ACID AND ROSMARINIC ACID FOR ANTIMUTAGENIC AND DNA PROTECTION FUNCTIONS. *Journal of Food Biochemistry*, **2006**, 30, 98-116	3.3	33
179	EVALUATION OF RED CURRANTS (RIBES RUBRUM L.), BLACK CURRANTS (RIBES NIGRUM L.), RED AND GREEN GOOSEBERRIES (RIBES UVA-CRISPA) FOR POTENTIAL MANAGEMENT OF TYPE 2 DIABETES AND HYPERTENSION USING IN VITRO MODELS. *Journal of Food Biochemistry*, **2010**, 34, 639	3.3	32
178	Stimulation of in vitro shoot organogenesis in Glycine max (Merrill.) by allantoin and amides. *Plant Science*, **1992**, 81, 245-251	5.3	30

177	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	4.8	29
176	Improved health-relevant functionality in dark germinated Mucuna pruriens sprouts by elicitation with peptide and phytochemical elicitors. *Bioresource Technology*, **2009**, 100, 4507-14	11	28
175	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	3.3	28
174	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	5.7	28
173	Rhodiola crenulata induces death and inhibits growth of breast cancer cell lines. *Journal of Medicinal Food*, **2008**, 11, 413-23	2.8	28
172	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	3.4	27
171	Stimulation of benzyladenine-induced in vitro shoot organogenesis in Cucumis melo L. by proline, salicylic acid and aspirin. *Plant Science*, **1992**, 84, 193-199	5.3	27
170	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	5.9	26
169	Improving anti-hyperglycemic and anti-hypertensive properties of camu-camu (Myriciaria dubia Mc. Vaugh) using lactic acid bacterial fermentation. *Process Biochemistry*, **2017**, 59, 133-140	4.8	26
168	Potential of cranberry powder for management of hyperglycemia using in vitro models. *Journal of Medicinal Food*, **2010**, 13, 1036-44	2.8	26
167	AMYLASE AND HELICOBACTER PYLORI INHIBITION BY PHENOLIC EXTRACTS OF PINEAPPLE WASTES BIOPROCESSED BY RHIZOPUS OLIGOSPORUS. *Journal of Food Biochemistry*, **2004**, 28, 419-434	3.3	26
166	Enhancement of antioxidant activity and inhibition of Helicobacter pylori by phenolic phytochemical-enriched alcoholic beverages. *Process Biochemistry*, **2005**, 40, 2059-2065	4.8	26
165	ENHANCEMENT OF TOTAL PHENOLIC, L-DOPA AND PROLINE CONTENTS IN GERMINATING FAVA BEAN (VICIA FABA) IN RESPONSE TO BACTERIAL ELICITORS. *Food Biotechnology*, **2001**, 15, 47-67	2.2	26
164	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	5.9	25
163	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	7	25
162	Seed vigour studies in corn, soybean and tomato in response to fish protein hydrolysates and consequences on phenolic-linked responses. *Bioresource Technology*, **2007**, 98, 2170-7	11	25
161	A model for the role of the proline-linked pentose phosphate pathway in polymeric dye tolerance in oregano. *Process Biochemistry*, **2001**, 36, 941-946	4.8	25
160	Azo dye-mediated regulation of total phenolics and peroxidase activity in thyme (Thymus vulgaris L.) and rosemary (Rosmarinus officinalis L.) clonal lines. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 932-7	5.7	25

159	EFFECT OF THERMAL TREATMENT ON PHENOLIC COMPOUNDS AND FUNCTIONALITY LINKED TO TYPE 2 DIABETES AND HYPERTENSION MANAGEMENT OF PERUVIAN AND BRAZILIAN BEAN CULTIVARS (PHASEOLUS VULGARIS L.) USING IN VITRO METHODS. *Journal of Food Biochemistry*, **2010**, 34, 329-355	3.3	24
158	Varietal influences on antihyperglycemia properties of freshly harvested apples using in vitro assay models. *Journal of Medicinal Food*, **2010**, 13, 1313-23	2.8	24
157	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	3.6	24
156	The Influence of Organic Nitrogen Sources on the Induction of Embryogenic Callus in Agrostis alba L.. *Journal of Plant Physiology*, **1991**, 139, 82-85	3.6	24
155	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	4.8	23
154	Selection of High Phenolics-Containing Clones of Thyme (Thymus vulgarisL.) UsingPseudomonas Sp.. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 3408-3411	5.7	23
153	Improving phenolic bioactive-linked anti-hyperglycemic functions of dark germinated barley sprouts (L.) using seed elicitation strategy. *Journal of Food Science and Technology*, **2017**, 54, 3666-3678	3.3	22
152	FERMENTATION OF WHOLE APPLE JUICE USING LACTOBACILLUS ACIDOPHILUS FOR POTENTIAL DIETARY MANAGEMENT OF HYPERGLYCEMIA, HYPERTENSION, AND MODULATION OF BENEFICIAL BACTERIAL RESPONSES. *Journal of Food Biochemistry*, **2012**, 36, 718-738	3.3	22
151	Cranberry phenolics-mediated antioxidant enzyme response in oxidatively stressed porcine muscle. *Process Biochemistry*, **2005**, 40, 2225-2238	4.8	22
150	The role of proline-associated pentose phosphate pathway in cool-season turfgrasses after UV-B exposure. *Environmental and Experimental Botany*, **2011**, 70, 251-258	5.9	21
149	POTENTIAL OF SELECT YOGURTS FOR DIABETES AND HYPERTENSION MANAGEMENT. *Journal of Food Biochemistry*, **2006**, 30, 699-717	3.3	21
148	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	4.8	21
147	Improvement of pea (Pisum sativum) seed vigour response by fish protein hydrolysates in combination with acetyl salicylic acid. *Process Biochemistry*, **1999**, 35, 159-165	4.8	21
146	Inhibition of Listeria monocytogenes by Elite Clonal Extracts of Oregano (Origanum vulgare). *Food Biotechnology*, **2003**, 17, 129-149	2.2	20
145	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	3.3	20
144	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	2.2	19
143	A model for involvement of proline during pseudomonas-meaiated stimulation of rosmarinic acid levels in oregano shoot clones. *Food Biotechnology*, **1999**, 13, 137-154	2.2	19
142	Stimulation of benzyladenine-induced in vitro shoot organogenesis and endogenous proline in melon (Cucumis melo L.) by fish protein hydrolysates in combination with proline analogues. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 1771-5	5.7	19

141	Reduction of hyperhydricity in tissue cultures of oregano (Origanum vulgare) by extracellular polysaccharide isolated from Pseudomonas spp. *Plant Science*, **1996**, 120, 175-183	5.3	19
140	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	3.3	19
139	Effect of Agrobacterium rhizogenes on phenolic content of Mentha pulegium elite clonal line for phytoremediation applications. *Process Biochemistry*, **2002**, 38, 287-293	4.8	18
138	CRANBERRY PHENOLICS-MEDIATED ELICITATION OF ANTIOXIDANT ENZYME RESPONSE IN FAVA BEAN (VICIA FABA) SPROUTS. *Journal of Food Biochemistry*, **2005**, 29, 41-70	3.3	18
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	3.3	18
136	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	3.3	17
135	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	4.8	17
134	Production of l-Phenylalanine from Starch by Analog-Resistant Mutants of Bacillus polymyxa. *Applied and Environmental Microbiology*, **1986**, 52, 637-43	4.8	17
133	Lactobacillus plantarum and natural fermentation-mediated biotransformation of flavor and aromatic compounds in horse gram sprouts. *Process Biochemistry*, **2018**, 66, 7-18	4.8	16
132	Antimicrobial activity of an Amazon medicinal plant (Chancapiedra) (Phyllanthus niruri L.) against Helicobacter pylori and lactic acid bacteria. *Phytotherapy Research*, **2012**, 26, 791-9	6.7	16
131	APPLE POSTHARVEST PRESERVATION IS LINKED TO PHENOLIC CONTENT AND SUPEROXIDE DISMUTASE ACTIVITY. *Journal of Food Biochemistry*, **2009**, 33, 535-556	3.3	16
130	PHENOLIC ANTIOXIDANT ENRICHMENT OF SOY FLOUR-SUPPLEMENTED GUAVA WASTE BY RHIZOPUS OLIGOSPORUS-MEDIATED SOLID-STATE BIOPROCESSING. *Journal of Food Biochemistry*, **2004**, 28, 404-418	3.3	16
129	QUANTIFICATION OF MAJOR PHYTOCHEMICALS OF SWERTIA CHIRAYITA, A MEDICINAL PLANT FROM NEPAL. *Ecoprint an International Journal of Ecology*, **1970**, 17, 59-68		16
128	In vitro screening and evaluation of phenolic antioxidant-linked anti-hyperglycemic functions of rabbit-eye blueberry (Vaccinium ashei) cultivars. *Journal of Berry Research*, **2017**, 7, 163-177	2	15
127	Evaluation of phenolic bioactive-linked functionality of blackberry cultivars targeting dietary management of early stages type-2 diabetes using in vitro models. *Scientia Horticulturae*, **2016**, 212, 193-202	4.1	15
126	Changes in physico-chemical, astringency, volatile compounds and antioxidant activity of fresh and concentrated cashew apple juice fermented with. *Journal of Food Science and Technology*, **2018**, 55, 3979-3990	3.3	15
125	EFFECT OF THERMAL PROCESSING ON THE PHENOLIC ASSOCIATED HEALTH-RELEVANT FUNCTIONALITY OF SELECTED LEGUME SPROUTS AND SEEDLINGS. *Journal of Food Biochemistry*, **2009**, 33, 89-112	3.3	15
124	Antioxidant enzyme response studies in H2O2-stressed porcine muscle tissue following treatment with oregano phenolic extracts. *Process Biochemistry*, **2005**, 40, 2123-2134	4.8	15

123	Tissue culture based screening for selection of high biomass and phenolic producing clonal lines of lavender using pseudomonas and azetidine-2-carboxylate. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 2937-43	5.7	15
122	Phenolic Bioactive Modulation by Lactobacillus acidophilus Mediated Fermentation of Cherry Extracts for Anti-Diabetic Functionality, Helicobacter pylori inhibition and Probiotic Bifidobacterium longum Stimulation. *Food Biotechnology*, **2011**, 25, 305-335	2.2	14
121	Prevention of hyperhydricity in oregano shoot cultures is sustained through multiple subcultures by selected polysaccharide-producing soil bacteria without re-inoculation. *Applied Microbiology and Biotechnology*, **1998**, 50, 119-124	5.7	14
120	Radical scavenging-linked antioxidant activity of ethanolic extracts of diverse types of extra virgin olive oils. *Journal of Food Science*, **2008**, 73, C519-25	3.4	14
119	Food Diversity and Indigenous Food Systems to Combat Diet-Linked Chronic Diseases. *Current Developments in Nutrition*, **2020**, 4, 3-11	0.4	14
118	SOMATIC EMBRYOGENESIS IN ANISE (PIMPINELLA ANISUM L.): THE EFFECT OF PROLINE ON EMBRYOGENIC CALLUS FORMATION AND ABA ON ADVANCED EMBRYO DEVELOPMENT. *Journal of Food Biochemistry*, **1999**, 23, 17-32	3.3	13
117	Evaluation of phenolic antioxidant-linked in vitro bioactivity of Peruvian corn (L.) diversity targeting for potential management of hyperglycemia and obesity. *Journal of Food Science and Technology*, **2019**, 56, 2909-2924	3.3	12
116	Tannin-Tolerant and Extracellular Tannase Producing Isolated from Traditional Fermented Tea Leaves and Their Probiotic Functional Properties. *Foods*, **2020**, 9,	4.9	12
115	Clonal response to cold tolerance in creeping bentgrass and role of proline-associated pentose phosphate pathway. *Bioresource Technology*, **2009**, 100, 5332-9	11	12
114	ELICITATION OF THE PROLINE-LINKED PENTOSE PHOSPHATE PATHWAY METABOLITES AND ANTIOXIDANT ENZYME RESPONSE BY ASCORBIC ACID IN DARK GERMINATED FAVA BEAN SPROUTS. *Journal of Food Biochemistry*, **2007**, 31, 485-508	3.3	12
113	INHIBITION OF HELICOBACTER PYLORI BY PHENOLIC EXTRACTS OF SPROUTED PEAS (PISUM SATIVUM L.). *Journal of Food Biochemistry*, **2006**, 30, 21-34	3.3	12
112	Apple and Blueberry Synergies for Designing Bioactive Ingredients for the Management of Early Stages of Type 2 Diabetes. *Journal of Food Quality*, **2016**, 39, 370-382	2.7	12
111	Inhibition of Helicobacter pylori by Fermented Milk and Soymilk Using Select Lactic Acid Bacteria and Link to Enrichment of Lactic Acid and Phenolic Content. *Food Biotechnology*, **2011**, 25, 58-76	2.2	11
110	Anti-hyperglycemia properties of Tea (Camellia sinensis) bioactives using in vitro assay models and influence of extraction time. *Journal of Medicinal Food*, **2011**, 14, 1190-7	2.8	11
109	Enrichment of Phenolic Antioxidants and Anti-Helicobacter pylori Properties of Cranberry Pomace by Solid-State Bioprocessing. *Food Biotechnology*, **2005**, 19, 51-68	2.2	11
108	Stimulation of novel phenolic metabolite, epoxy-pseudoisoeugenol-(2-methylbutyrate) (EPB), in transformed anise (pimpinella anisum L.) root cultures by fish protein hydrolysates. *Food Biotechnology*, **2000**, 14, 1-20	2.2	11
107	**2011**,		11
106	Ethnic food perspective of North Dakota Common Emmer Wheat and relevance for health benefits targeting type 2 diabetes. *Journal of Ethnic Foods*, **2018**, 5, 66-74	2.5	10

105	Type 2 Diabetes Relevant Bioactive Potential of Freshly Harvested and Long-Term Stored Pears Using in vitro Assay Models. *Journal of Food Biochemistry*, **2013**, 37, 677-686	3.3	10
104	Inhibition of foodborne pathogens by pomegranate juice. *Journal of Medicinal Food*, **2013**, 16, 467-70	2.8	10
103	Identification of Polymeric Dye-Tolerant Oregano (Origanum vulgare) Clonal Lines by Quantifying Total Phenolics and Peroxidase Activity. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 4441-4446	5.7	10
102	Effect of apple pomace-based Trichoderma inoculants on seedling vigour in pea (Pisum sativum) germinated in potting soil. *Process Biochemistry*, **1999**, 34, 731-735	4.8	10
101	Food Biotechnology		10
100	Improved resilience and metabolic response of transplanted blackberry plugs using chitosan oligosaccharide elicitor treatment. *Canadian Journal of Plant Science*, **2018**, 98, 717-731	1	9
99	Phenolic bioactives from developmental stages of highbush blueberry (Vaccinium corymbosum) for hyperglycemia management using in vitro models. *Canadian Journal of Plant Science*, **2015**, 95, 653-662	1	9
98	Phenolic compounds and total antioxidant activity determination in rosemary and oregano extracts and its use in cheese spread. *Semina:Ciencias Agrarias*, **2012**, 33, 655-666	0.6	9
97	OVER-EXPRESSION OF PROLINE-LINKED ANTIOXIDANT PATHWAY AND MODULATION OF PHENOLIC METABOLITES IN LONG LIFE SPAN CLONAL LINE OF ORIGANUM VULGARE IN RESPONSE TO ULTRAVIOLET RADIATION. *Journal of Food Biochemistry*, **2009**, 33, 649-673	3.3	9
96	ANTIOXIDANT ENZYME RESPONSE STUDIES IN H2O2-STRESSED PORCINE MUSCLE TISSUE FOLLOWING TREATMENT WITH FAVA BEAN SPROUT EXTRACT AND L-DOPA. *Journal of Food Biochemistry*, **2006**, 30, 671-698	3.3	9
95	Regulation of Benzyladenine-Induced in Vitro Shoot Organogenesis and Endogenous Proline in Melon (Cucumis meloL.) by Exogenous Proline, Ornithine, and Proline Analogues. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 2402-2406	5.7	9
94	Reversion to hyperhydration by addition of antibiotics to remove Pseudomonas in unhyperhydrated oregano tissue cultures. *Process Biochemistry*, **1999**, 34, 717-723	4.8	9
93	Metabolic stimulation of phenolic biosynthesis and antioxidant enzyme response in dark germinated barley (L.) sprouts using bioprocessed elicitors. *Food Science and Biotechnology*, **2019**, 28, 1093-1106	3	9
92	Phenolic antioxidant-linked anti-hyperglycemic properties of rye cultivars grown under conventional and organic production systems. *Journal of Cereal Science*, **2017**, 76, 108-115	3.8	8
91	Beneficial lactic acid bacteria based bioprocessing of cashew apple juice for targeting antioxidant nutraceutical inhibitors as relevant antidotes to type 2 diabetes. *Process Biochemistry*, **2019**, 82, 40-50	4.8	8
90	Natural preservatives for superficial scald reduction and enhancement of protective phenolic-linked antioxidant responses in apple during post-harvest storage. *Journal of Food Science and Technology*, **2018**, 55, 1767-1780	3.3	8
89	Reduced hyperhydricity and enhanced growth of tissue culture-generated raspberry (Rubus sp.) clonal lines by Pseudomonas sp. isolated from oregano. *Process Biochemistry*, **1998**, 33, 441-445	4.8	8
88	Response of oregano (Origanum vulgare L.) clonal lines to Pseudomonas sp. Z strain and polydye R-478 and implications for hyperhydricity prevention in tissue culture. *Process Biochemistry*, **2002**, 38, 343-350	4.8	8

87	Specific selection of embryogenic cells lines in Agrostis alba L. using the proline analog thioproline. *Plant Science*, **1991**, 79, 259-263	5.3	8
86	Anti-diabetic potential of crude extracts of medicinal plants used as substitutes for Swertia chirayita using in vitro assays. *Botanica Orientalis Journal of Plant Science*, **1970**, 7, 48-55		8
85	Antioxidant Enzyme Response of Creeping Bentgrass Clonal Lines with Marine Peptide and Chitosan Oligosaccharide. *Agronomy Journal*, **2010**, 102, 981-989	2.2	7
84	Initial screening studies on potential of high phenolic-linked plant clonal systems for nitrate removal in cold latitudes. *Journal of Soils and Sediments*, **2010**, 10, 923-932	3.4	7
83	HEALTH-RELATED FUNCTIONALITY OF PHENOLIC-ENRICHED PEA SPROUTS IN RELATION TO DIABETES AND HYPERTENSION MANAGEMENT. *Journal of Food Biochemistry*, **2008**, 32, 3-14	3.3	7
82	Mobilization of primary metabolites and phenolics during natural fermentation in seeds of Pangium edule Reinw.. *Process Biochemistry*, **1999**, 35, 197-204	4.8	7
81	Ancestral Peruvian ethnic fermented beverage Chicha based on purple corn (Zea mays L.): unraveling the health-relevant functional benefits. *Journal of Ethnic Foods*, **2020**, 7,	2.5	7
80	Functional Foods and Nutraceuticals11-43		7
79	Oxidative stability of butter with added phenolics from Lamiaceae herbs and in vitro evaluation of potential cytotoxicity of rosemary (Rosmarinus officinalis L.) extract. *International Journal of Food Science and Technology*, **2014**, 49, 768-775	3.8	6
78	Sprouting and Solid-State Bioprocessing by Rhizopus oligosporus Increase the In Vitro Antibacterial Activity of Aqueous Soybean Extracts Against Helicobacter pylori. *Food Biotechnology*, **2004**, 18, 229-249	2.2	6
77	Comparison of the growth pattern and Rosharinic acid production in rosemary (Rosmarinus officinalis) shoots and genetically transformed callus cultures. *Food Biotechnology*, **1998**, 12, 27-41	2.2	6
76	Growth kinetics and phenolics production inGlycine Max cell suspension cultures. *Applied Biochemistry and Biotechnology*, **1989**, 20-21, 825-843	3.2	6
75	Microbial Community Dynamics During the Non-filamentous Fungi Growth-Based Fermentation Process of , a Traditional Fermented Tea of North Thailand and Their Product Characterizations. *Frontiers in Microbiology*, **2020**, 11, 1515	5.7	6
74	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	4.7	6
73	Improving salinity resilience in Swertia chirayita clonal line with Lactobacillus plantarum. *Canadian Journal of Plant Science*, **2016**, 96, 117-127	1	5
72	Phenolic-Linked Antioxidant, anti-Diabetic, and anti-Hypertensive Potential of Wild and Cultivated Swertia chirayita (Roxb. ex Flem.) Karst. Using in vitro Assays. *Journal of Herbs, Spices and Medicinal Plants*, **2014**, 20, 55-69	0.9	5
71	INFLUENCE OF VARIETAL AND pH VARIATION ON ANTIHYPERGLYCEMIA AND ANTIHYPERTENSION PROPERTIES OF LONG-TERM STORED APPLES USING IN VITRO ASSAY MODELS. *Journal of Food Biochemistry*, **2012**, 36, 479-493	3.3	5
70	Transgenic melon (cucumis melo L.) and potential for expression of novel proteins important to food industry. *Food Biotechnology*, **1997**, 11, 111-128	2.2	5

69	Bioactive compounds of loquat (Eriobotrya japonica Lindl.) cv. Golden Nugget and analysis of the in vitro functionality for hyperglycemia management **2017**, 44, 271-283		5
68	Characterization of the Effect of Sprouting or Solid-State Bioprocessing by Dietary Fungus on the Antibacterial Activity of Soybean Extracts Against Listeria monocytogenes. *Food Biotechnology*, **2005**, 19, 121-136	2.2	4
67	Control of Hyperhydricity in Anise (Pimpinella anisum) Tissue Culture by Pseudomonas spp.. *Journal of Herbs, Spices and Medicinal Plants*, **1998**, 6, 57-67	0.9	4
66	Production of antifungal metabolites by the ectomycorrhizal fungusPisolithus tinctorius strain SMF. *Journal of Industrial Microbiology*, **1991**, 8, 29-35		4
65	Extracellular peroxidases as indicators of growth in plant cell suspension cultures. *Applied Biochemistry and Biotechnology*, **1990**, 24-25, 213-221	3.2	4
64	Microbial dynamics-linked properties and functional metabolites during Miang fermentation using the filamentous fungi growth-based process. *Food Bioscience*, **2021**, 41, 100998	4.9	4
63	Comparison of Phenolic Contents and Scavenging Activities of Miang Extracts Derived from Filamentous and Non-Filamentous Fungi-Based Fermentation Processes. *Antioxidants*, **2021**, 10,	7.1	4
62	Evaluation of phenolic bioactive-linked anti-hyperglycemic and Helicobacter pylori inhibitory activities of Asian Basil (Ocimum spp.) varieties. *Journal of Herbal Medicine*, **2020**, 20, 100310	2.3	4
61	Utilizing Gelatinized Starchy Waste from Rice Noodle Factory as Substrate for L(+)-Lactic Acid Production by Amylolytic Lactic Acid Bacterium Enterococcus faecium K-1. *Applied Biochemistry and Biotechnology*, **2020**, 192, 353-366	3.2	3
60	Improving antioxidant and anti-hyperglycemic activity in cereal and apple-based food formulations using bioactive ingredients from apple peel. *Journal of Food Processing and Preservation*, **2020**, 44, e14609	2.1	3
59	Improved Salinity Resilience in Black Bean by Seed Elicitation Using Organic Compounds. *Agronomy Journal*, **2017**, 109, 1991-2003	2.2	3
58	Functional Food Components for Preventing and Combating Type 2 Diabetes. *ACS Symposium Series*, **2012**, 345-374	0.4	3
57	Nutraceuticals and Antioxidant Function **2011**, 75-112		3
56	Tissue Culture Selection for Phenolics and Rosmarinic Acid in Thyme. *Journal of Herbs, Spices and Medicinal Plants*, **2001**, 8, 31-42	0.9	3
55	Simulation of Somatic Embryogenesis in Anise (Pimpinella anisum) Using Fish Protein Hydrolysates and Proline. *Journal of Herbs, Spices and Medicinal Plants*, **1998**, 5, 61-68	0.9	3
54	Protective Effect of Probiotics Isolated from Traditional Fermented Tea Leaves (Miang) from Northern Thailand and Role of Synbiotics in Ameliorating Experimental Ulcerative Colitis in Mice.. *Nutrients*, **2022**, 14,	6.7	3
53	Stimulation of Benzyladenine-Induced in vitro Shoot Organogensis from Cotyledons of Cucumis sativus L. by Proline and Abscisic Acid.. *Plant Tissue Culture Letters*, **1992**, 9, 104-108		3
52	Cancer Prevention by Polyphenols: Influence on Signal Transduction and Gene Expression285-323		3

51	Effects of Carotenoids and Retinoids on Immune-Mediated Chronic Inflammation in Inflammatory Bowel Disease213-233		3
50	Bioactive vegetables integrated into ethnic Three Sisters Crops garden targeting foods for type 2 diabetes-associated health disparities of American Indian communities. *Journal of Ethnic Foods*, **2017**, 4, 163-171	2.5	2
49	Health Benefits of Berries for Potential Management of Hyperglycemia and Hypertension. *ACS Symposium Series*, **2010**, 121-137	0.4	2
48	A Hypothetical Model for Action of Soybean Isoflavonoids Against Cancer Involving a Shift to Proline-Linked Energy Metabolism Through Activation of the Pentose-Phosphate Pathway. *Food Biotechnology*, **2004**, 18, 19-37	2.2	2
47	Phenolic Antimicrobials from Plants for Control of Bacterial Pathogens. *Food Additives*, **2005**,		2
46	PARTIAL PURIFICATION OF A BASIC GUAIACIOL PEROXIDASE FROM FAVA BEAN (VICIA FABA L.): CHARACTERIZATION OF ENZYME STABILITY FOLLOWING ELICITOR TREATMENT. *Food Biotechnology*, **2001**, 15, 99-111	2.2	2
45	Partial Improvement of Vitrification and Acclimation of Oregano (Origanum vulgare L.) Tissue Cultures by Fish Protein Hydrolysates. *Journal of Herbs, Spices and Medicinal Plants*, **2000**, 6, 29-38	0.9	2
44	Phenolic Bioactives From Plant-Based Foods for Glycemic Control.. *Frontiers in Endocrinology*, **2021**, 12, 727503	5.7	2
43	Beneficial Lactic Acid Bacteria (LAB)-Based Biotransformation of Plant and Dairy Substrates to Enhance Type 2 Diabetes-Relevant Health Benefits **2020**, 345-360		2
42	Primary and Phenolic Metabolites Analyses, In Vitro Health-Relevant Bioactivity and Physical Characteristics of Purple Corn (L.) Grown at Two Andean Geographical Locations. *Metabolites*, **2021** , 11,	5.6	2
41	Improving Phenolic Bioactive-Linked Functional Qualities of Sweet Potatoes Using Beneficial Lactic Acid Bacteria-Based Biotransformation Strategy. *Horticulturae*, **2021**, 7, 367	2.5	2
40	Improvement of Enantiomeric l-Lactic Acid Production from Mixed Hexose-Pentose Sugars by Coculture of Enterococcus mundtii WX1 and Lactobacillus rhamnosus SCJ9. *Fermentation*, **2021**, 7, 95	4.7	2
39	Prevalence and Characterization of Extended-Spectrum Lactamase-Producing Antibiotic-Resistant and in Ready-to-Eat Street Foods. *Antibiotics*, **2021**, 10,	4.9	2
38	Improving Health Targeted Food Quality of Blackberry: Pear Fruit Synergy Using Lactic Acid Bacterial Fermentation. *Frontiers in Sustainable Food Systems*, **2021**, 5,	4.8	2
37	The Disease-Preventive Potential of Some Popular and Underutilized Seeds171-212		2
36	Targeted Screening and Improvement of the Medicinal Properties of Oregano and Rhodiola with Chitosan Oligosaccharide and Vitamin C Using in Vitro Assays for Hyperglycemia and Hypertension Linked to Type 2 Diabetes. *Journal of Herbs, Spices and Medicinal Plants*, **2017**, 23, 347-362	0.9	1
35	Improvement of Phenolic Antioxidant-linked Cancer Cell Cytotoxicity of Grape Cell Culture Elicited by Chitosan and Chemical Treatments. *Hortscience: A Publication of the American Society for Hortcultural Science*, **2017**, 52, 1577-1584	2.4	1
34	Metabolic Mobilization Strategies to Enhance the Use of Plant-Based Dietary Antioxidants for the Management of Type 2 Diabetes **2014**, 289-296		1

33	Stimulation of High Biomass, Rosmarinic Acid, and Total Phenolics in Tissue Cultures of Pennyroyal in Response to Pseudomonas mucidolens. *Journal of Herbs, Spices and Medicinal Plants*, **2005**, 11, 13-24	0.9	1
32	Low Microbial Load Sprouts with Enhanced Antioxidants for Astronaut Diet **2003**,		1
31	Candida albicans Biofilm Formation and Growth Optimization for Functional Studies Using Response Surface Methodology. *Journal of Applied Microbiology*, **2021**,	4.7	1
30	High throughput comparative assessment of biofilm formation of Candida glabrata on polystyrene material. *Korean Journal of Chemical Engineering*,1	2.8	1
29	Functional Bioactives from Barley for Human Health Benefits **2019**, 61-85		1
28	Using Biological Elicitation to Improve Type 2 Diabetes Targeted Food Quality of Stored Apple. *Frontiers in Sustainable Food Systems*, **2021**, 5,	4.8	1
27	Introduction: Metabolic-Driven Ecological Rationale to Advance Biotechnological Approaches for Functional Foods **2019**, 1-4		1
26	Potato–Herb Synergies as Food Designs for Hyperglycemia and Hypertension Management325-340		1
25	Composition and Chemistry of Functional Foods and Nutraceuticals: Influence on Bioaccessibility and Bioavailability113-145		1
24	Improving Phenolic-Linked Antioxidant, Antihyperglycemic and Antibacterial Properties of Emmer and Conventional Wheat Using Beneficial Lactic Acid Bacteria. *Applied Microbiology*, **2021**, 1, 270-288		1
23	Metabolic and Microbiome Innovations for Improving Phenolic Bioactives for Health. *ACS Symposium Series*, **2018**, 261-281	0.4	1
22	Postharvest Strategies to Enhance Bioactive Ingredients for Type 2 Diabetes Management and Heart Health357-379		1
21	Improving phenolic bioactive-linked functional qualities of traditional cereal-based fermented food (Ogi) of Nigeria using compatible food synergies with underutilized edible plants. *NFS Journal*, **2022**, 27, 1-12	6.5	1
20	Diabetes as a Disease of Aging, and the Role of Oxidative Stress **2014**, 61-69		0
19	Kefir Culture-Mediated Fermentation to Improve Phenolic-Linked Antioxidant, Anti-Hyperglycemic and Human Gut Health Benefits in Sprouted Food Barley. *Applied Microbiology*, **2021**, 1, 377-407		0
18	Lactic acid bacteria based fermentation strategy to improve phenolic bioactive-linked functional qualities of select chickpea (Cicer arietinum L.) varieties. *NFS Journal*, **2022**, 27, 36-46	6.5	0
17	Polymicrobial Biofilm Dynamics of Multidrug-Resistant Candida albicans and Ampicillin-Resistant Escherichia coli and Antimicrobial Inhibition by Aqueous Garlic Extract. *Antibiotics*, **2022**, 11, 573	4.9	0
16	Rapid Screening of Natural Plant Extracts with Calcium Diacetate for Differential Effects Against Foodborne Pathogens and a Probiotic Bacterium. *Foodborne Pathogens and Disease*, **2017**, 14, 719-727	3.8	

15	Optimized methodology for the extraction of free and bound phenolic acids from Chilean Cristalino corn (Zea mays L.) accession. *CYTA - Journal of Food*, **2016**, 1-8	2.3
14	ULTRAVIOLET PROTECTIVE PROPERTIES OF LATIN AMERICAN HERBS ON SACCHAROMYCES CEREVISIAE AND LIKELY MODE OF ACTION THROUGH THE PROLINE-LINKED PENTOSE PHOSPHATE PATHWAY: FOCUS ON THE YERBA MATE TEA (ILEX PARAGUARIENSIS). *Journal of Food Biochemistry*, **2012**, 36, 322-333	3.3
13	In Vitro Selection of High Phenolic and Rosmarinic Acid Clonal Lines of Oregano. *Journal of Herbs, Spices and Medicinal Plants*, **2007**, 13, 45-55	0.9
12	Amylase activity and L-phenylalanine overproduction from starch by an analog resistant mutant ofBacillus polymyxa. *Applied Biochemistry and Biotechnology*, **1988**, 17, 347-355	3.2
11	Cold-Stress Response of Cool-Season Turfgrass. *Books in Soils, Plants, and the Environment*, **2007**, 507-530	
10	Rhodiola extract inhibits adipocyte differentiation in 3T3-L1 cells. *FASEB Journal*, **2008**, 22, 148.6	0.9
9	Plant Clonal Systems as a Strategy for Nitrate Pollution Removal in Cold Latitudes **2010**, 75-77	
8	Ruminant Trans Fat as Potential Nutraceutical Components to Prevent Cancer and Cardiovascular Disease235-262	
7	Functional Foods, Nutraceuticals, and Disease Prevention: A Window to the Future of Health Promotion3-9	
6	Fermentation-Based Processing of Food Botanicals for Mobilization of Phenolic Phytochemicals for Type 2 Diabetes Management341-355	
5	Cruciferous Vegetable-Derived Isothiocyanates and Cancer Prevention147-170	
4	Enhancing Functional Food Ingredients in Fruits and Vegetables381-394	
3	Nutritional Genomics: Fundamental Role of Diet in Chronic Disease Prevention and Control45-74	
2	Nanotechnology for Cerebral Delivery of Nutraceuticals for the Treatment of Neurodegenerative Diseases263-283	
1	Enhancing Food Security Through Postharvest Technology **2018**, 1-13	