

Kalidas Shetty

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.

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	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.. <i>Nutrients</i> , 2022 , 14,	6.7	3
265	Lactic acid bacteria based fermentation strategy to improve phenolic bioactive-linked functional qualities of select chickpea (<i>Cicer arietinum</i> L.) varieties. <i>NFS Journal</i> , 2022 , 27, 36-46	6.5	0
264	Improving phenolic bioactive-linked functional qualities of traditional cereal-based fermented food (Ogi) of Nigeria using compatible food synergies with underutilized edible plants. <i>NFS Journal</i> , 2022 , 27, 1-12	6.5	1
263	Polymicrobial Biofilm Dynamics of Multidrug-Resistant <i>Candida albicans</i> and Ampicillin-Resistant <i>Escherichia coli</i> and Antimicrobial Inhibition by Aqueous Garlic Extract. <i>Antibiotics</i> , 2022 , 11, 573	4.9	0
262	Phenolic Bioactives From Plant-Based Foods for Glycemic Control.. <i>Frontiers in Endocrinology</i> , 2021 , 12, 727503	5.7	2
261	<i>Candida albicans</i> Biofilm Formation and Growth Optimization for Functional Studies Using Response Surface Methodology. <i>Journal of Applied Microbiology</i> , 2021 ,	4.7	1
260	Using Biological Elicitation to Improve Type 2 Diabetes Targeted Food Quality of Stored Apple. <i>Frontiers in Sustainable Food Systems</i> , 2021 , 5,	4.8	1
259	Primary and Phenolic Metabolites Analyses, In Vitro Health-Relevant Bioactivity and Physical Characteristics of Purple Corn (L.) Grown at Two Andean Geographical Locations. <i>Metabolites</i> , 2021 , 11,	5.6	2
258	Improving Phenolic Bioactive-Linked Functional Qualities of Sweet Potatoes Using Beneficial Lactic Acid Bacteria-Based Biotransformation Strategy. <i>Horticulturae</i> , 2021 , 7, 367	2.5	2
257	Improvement of Enantiomeric L-Lactic Acid Production from Mixed Hexose-Pentose Sugars by Coculture of <i>Enterococcus mundtii</i> WX1 and <i>Lactobacillus rhamnosus</i> SCJ9. <i>Fermentation</i> , 2021 , 7, 95	4.7	2
256	Microbial dynamics-linked properties and functional metabolites during Miang fermentation using the filamentous fungi growth-based process. <i>Food Bioscience</i> , 2021 , 41, 100998	4.9	4
255	Comparison of Phenolic Contents and Scavenging Activities of Miang Extracts Derived from Filamentous and Non-Filamentous Fungi-Based Fermentation Processes. <i>Antioxidants</i> , 2021 , 10,	7.1	4
254	Improving Phenolic-Linked Antioxidant, Antihyperglycemic and Antibacterial Properties of Emmer and Conventional Wheat Using Beneficial Lactic Acid Bacteria. <i>Applied Microbiology</i> , 2021 , 1, 270-288		1
253	Prevalence and Characterization of Extended-Spectrum β -Lactamase-Producing Antibiotic-Resistant and in Ready-to-Eat Street Foods. <i>Antibiotics</i> , 2021 , 10,	4.9	2
252	Improving Health Targeted Food Quality of Blackberry: Pear Fruit Synergy Using Lactic Acid Bacterial Fermentation. <i>Frontiers in Sustainable Food Systems</i> , 2021 , 5,	4.8	2
251	Kefir Culture-Mediated Fermentation to Improve Phenolic-Linked Antioxidant, Anti-Hyperglycemic and Human Gut Health Benefits in Sprouted Food Barley. <i>Applied Microbiology</i> , 2021 , 1, 377-407		0
250	Probiotic and Antioxidant Properties of Lactic Acid Bacteria Isolated from Indigenous Fermented Tea Leaves (Miang) of North Thailand and Promising Application in Synbiotic Formulation. <i>Fermentation</i> , 2021 , 7, 195	4.7	6

249	Utilizing Gelatinized Starchy Waste from Rice Noodle Factory as Substrate for L(+)-Lactic Acid Production by Amyolytic Lactic Acid Bacterium <i>Enterococcus faecium</i> K-1. <i>Applied Biochemistry and Biotechnology</i> , 2020 , 192, 353-366	3.2	3
248	Improving antioxidant and anti-hyperglycemic activity in cereal and apple-based food formulations using bioactive ingredients from apple peel. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14609 ¹		3
247	Tannin-Tolerant and Extracellular Tannase Producing Isolated from Traditional Fermented Tea Leaves and Their Probiotic Functional Properties. <i>Foods</i> , 2020 , 9,	4.9	12
246	Beneficial Lactic Acid Bacteria (LAB)-Based Biotransformation of Plant and Dairy Substrates to Enhance Type 2 Diabetes-Relevant Health Benefits 2020 , 345-360		2
245	Ancestral Peruvian ethnic fermented beverage <i>Chicha</i> based on purple corn (<i>Zea mays</i> L.): unraveling the health-relevant functional benefits. <i>Journal of Ethnic Foods</i> , 2020 , 7,	2.5	7
244	Microbial Community Dynamics During the Non-filamentous Fungi Growth-Based Fermentation Process of , a Traditional Fermented Tea of North Thailand and Their Product Characterizations. <i>Frontiers in Microbiology</i> , 2020 , 11, 1515	5.7	6
243	Food Diversity and Indigenous Food Systems to Combat Diet-Linked Chronic Diseases. <i>Current Developments in Nutrition</i> , 2020 , 4, 3-11	0.4	14
242	Evaluation of phenolic bioactive-linked anti-hyperglycemic and <i>Helicobacter pylori</i> inhibitory activities of Asian Basil (<i>Ocimum</i> spp.) varieties. <i>Journal of Herbal Medicine</i> , 2020 , 20, 100310	2.3	4
241	Evaluation of phenolic antioxidant-linked in vitro bioactivity of Peruvian corn (L.) diversity targeting for potential management of hyperglycemia and obesity. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2909-2924	3.3	12
240	Beneficial lactic acid bacteria based bioprocessing of cashew apple juice for targeting antioxidant nutraceutical inhibitors as relevant antidotes to type 2 diabetes. <i>Process Biochemistry</i> , 2019 , 82, 40-50	4.8	8
239	Nutritional biotransformation in traditional fermented tea (Miang) from north Thailand and its impact on antioxidant and antimicrobial activities. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2687-2699 ¹⁷	3.3	17
238	Functional Bioactives from Barley for Human Health Benefits 2019 , 61-85		1
237	Introduction: Metabolic-Driven Ecological Rationale to Advance Biotechnological Approaches for Functional Foods 2019 , 1-4		1
236	Metabolic stimulation of phenolic biosynthesis and antioxidant enzyme response in dark germinated barley (L.) sprouts using bioprocessed elicitors. <i>Food Science and Biotechnology</i> , 2019 , 28, 1093-1106	3	9
235	Improved resilience and metabolic response of transplanted blackberry plugs using chitosan oligosaccharide elicitor treatment. <i>Canadian Journal of Plant Science</i> , 2018 , 98, 717-731	1	9
234	<i>Lactobacillus plantarum</i> and natural fermentation-mediated biotransformation of flavor and aromatic compounds in horse gram sprouts. <i>Process Biochemistry</i> , 2018 , 66, 7-18	4.8	16
233	Ethnic food perspective of North Dakota Common Emmer Wheat and relevance for health benefits targeting type 2 diabetes. <i>Journal of Ethnic Foods</i> , 2018 , 5, 66-74	2.5	10
232	Natural preservatives for superficial scald reduction and enhancement of protective phenolic-linked antioxidant responses in apple during post-harvest storage. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1767-1780	3.3	8

231	Changes in physico-chemical, astringency, volatile compounds and antioxidant activity of fresh and concentrated cashew apple juice fermented with. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3979-3990 ^{3.3}	15
230	Metabolic and Microbiome Innovations for Improving Phenolic Bioactives for Health. <i>ACS Symposium Series</i> , 2018 , 261-281	0.4 1
229	Enhancing Food Security Through Postharvest Technology 2018 , 1-13	
228	Phenolic linked anti-hyperglycemic bioactives of barley (<i>Hordeum vulgare</i> L.) cultivars as nutraceuticals targeting type 2 diabetes. <i>Industrial Crops and Products</i> , 2017 , 107, 509-517	5.9 26
227	Phenolic bioactives and associated antioxidant and anti-hyperglycemic functions of select species of Apiaceae family targeting for type 2 diabetes relevant nutraceuticals. <i>Industrial Crops and Products</i> , 2017 , 107, 518-525	5.9 25
226	Fermentation-based biotransformation of bioactive phenolics and volatile compounds from cashew apple juice by select lactic acid bacteria. <i>Process Biochemistry</i> , 2017 , 59, 141-149	4.8 90
225	Phenolic antioxidant-linked anti-hyperglycemic properties of rye cultivars grown under conventional and organic production systems. <i>Journal of Cereal Science</i> , 2017 , 76, 108-115	3.8 8
224	Improving anti-hyperglycemic and anti-hypertensive properties of camu-camu (<i>Myrciaria dubia</i> Mc. Vaugh) using lactic acid bacterial fermentation. <i>Process Biochemistry</i> , 2017 , 59, 133-140	4.8 26
223	Rapid Screening of Natural Plant Extracts with Calcium Diacetate for Differential Effects Against Foodborne Pathogens and a Probiotic Bacterium. <i>Foodborne Pathogens and Disease</i> , 2017 , 14, 719-727	3.8
222	In vitro screening and evaluation of phenolic antioxidant-linked anti-hyperglycemic functions of rabbit-eye blueberry (<i>Vaccinium ashei</i>) cultivars. <i>Journal of Berry Research</i> , 2017 , 7, 163-177	2 15
221	Improved Salinity Resilience in Black Bean by Seed Elicitation Using Organic Compounds. <i>Agronomy Journal</i> , 2017 , 109, 1991-2003	2.2 3
220	Improving phenolic bioactive-linked anti-hyperglycemic functions of dark germinated barley sprouts (L.) using seed elicitation strategy. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3666-3678 ^{3.3}	22
219	Bioactive vegetables integrated into ethnic Three Sisters Crops Garden targeting foods for type 2 diabetes-associated health disparities of American Indian communities. <i>Journal of Ethnic Foods</i> , 2017 , 4, 163-171	2.5 2
218	Phenolic Composition and Evaluation of the Antimicrobial Activity of Free and Bound Phenolic Fractions from a Peruvian Purple Corn (<i>Zea mays</i> L.) Accession. <i>Journal of Food Science</i> , 2017 , 82, 2968-2976	2.4 27
217	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. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2017 , 23, 347-362	0.9 1
216	Improvement of Phenolic Antioxidant-linked Cancer Cell Cytotoxicity of Grape Cell Culture Elicited by Chitosan and Chemical Treatments. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017 , 52, 1577-1584	2.4 1
215	Bioactive compounds of loquat (<i>Eriobotrya japonica</i> Lindl.) cv. Golden Nugget and analysis of the in vitro functionality for hyperglycemia management 2017 , 44, 271-283	5
214	Evaluation of phenolic bioactive-linked functionality of blackberry cultivars targeting dietary management of early stages type-2 diabetes using in vitro models. <i>Scientia Horticulturae</i> , 2016 , 212, 193-202	4.1 15

213	Optimized methodology for the extraction of free and bound phenolic acids from Chilean Cristalino corn (<i>Zea mays</i> L.) accession. <i>CYTA - Journal of Food</i> , 2016 , 1-8	2.3	
212	Improving salinity resilience in <i>Swertia chirayita</i> clonal line with <i>Lactobacillus plantarum</i> . <i>Canadian Journal of Plant Science</i> , 2016 , 96, 117-127	1	5
211	Apple and Blueberry Synergies for Designing Bioactive Ingredients for the Management of Early Stages of Type 2 Diabetes. <i>Journal of Food Quality</i> , 2016 , 39, 370-382	2.7	12
210	Evaluation of phenolic-linked bioactives of camu-camu (<i>Myrciaria dubia</i> Mc. Vaugh) for antihyperglycemia, antihypertension, antimicrobial properties and cellular rejuvenation. <i>Food Research International</i> , 2015 , 77, 194-203	7	36
209	Phenolic bioactives from developmental stages of highbush blueberry (<i>Vaccinium corymbosum</i>) for hyperglycemia management using in vitro models. <i>Canadian Journal of Plant Science</i> , 2015 , 95, 653-662	1	9
208	Dietary functional benefits of Bartlett and Starkrimson pears for potential management of hyperglycemia, hypertension and ulcer bacteria <i>Helicobacter pylori</i> while supporting beneficial probiotic bacterial response. <i>Food Research International</i> , 2015 , 69, 80-90	7	25
207	Oxidative stability of butter with added phenolics from Lamiaceae herbs and in vitro evaluation of potential cytotoxicity of rosemary (<i>Rosmarinus officinalis</i> L.) extract. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 768-775	3.8	6
206	Metabolic stimulation of plant phenolics for food preservation and health. <i>Annual Review of Food Science and Technology</i> , 2014 , 5, 395-413	14.7	41
205	Phenolic-Linked Antioxidant, anti-Diabetic, and anti-Hypertensive Potential of Wild and Cultivated <i>Swertia chirayita</i> (Roxb. ex Flem.) Karst. Using in vitro Assays. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2014 , 20, 55-69	0.9	5
204	Mechanisms underlying the antihypertensive effects of garlic bioactives. <i>Nutrition Research</i> , 2014 , 34, 106-15	4	89
203	Diabetes as a Disease of Aging, and the Role of Oxidative Stress 2014 , 61-69		0
202	Metabolic Mobilization Strategies to Enhance the Use of Plant-Based Dietary Antioxidants for the Management of Type 2 Diabetes 2014 , 289-296		1
201	Phenolic-linked biochemical rationale for the anti-diabetic properties of <i>Swertia chirayita</i> (Roxb. ex Flem.) Karst. <i>Phytotherapy Research</i> , 2013 , 27, 227-35	6.7	46
200	Type 2 Diabetes Relevant Bioactive Potential of Freshly Harvested and Long-Term Stored Pears Using in vitro Assay Models. <i>Journal of Food Biochemistry</i> , 2013 , 37, 677-686	3.3	10
199	Potential of Chilean native corn (<i>Zea mays</i> L.) accessions as natural sources of phenolic antioxidants and in vitro bioactivity for hyperglycemia and hypertension management. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10995-1007	5.7	40
198	Inhibition of foodborne pathogens by pomegranate juice. <i>Journal of Medicinal Food</i> , 2013 , 16, 467-70	2.8	10
197	In vitro bioassay based screening of antihyperglycemia and antihypertensive activities of <i>Lactobacillus acidophilus</i> fermented pear juice. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 13, 221-230	6.8	47
196	Phenolic compounds and total antioxidant activity determination in rosemary and oregano extracts and its use in cheese spread. <i>Semina: Ciencias Agrarias</i> , 2012 , 33, 655-666	0.6	9

195	Antimicrobial activity of an Amazon medicinal plant (Chancapiedra) (<i>Phyllanthus niruri</i> L.) against <i>Helicobacter pylori</i> and lactic acid bacteria. <i>Phytotherapy Research</i> , 2012 , 26, 791-9	6.7	16
194	Functional Food Components for Preventing and Combating Type 2 Diabetes. <i>ACS Symposium Series</i> , 2012 , 345-374	0.4	3
193	INFLUENCE OF VARIETAL AND pH VARIATION ON ANTIHYPERGLYCEMIA AND ANTIHYPERTENSION PROPERTIES OF LONG-TERM STORED APPLES USING IN VITRO ASSAY MODELS. <i>Journal of Food Biochemistry</i> , 2012 , 36, 479-493	3.3	5
192	ULTRAVIOLET PROTECTIVE PROPERTIES OF LATIN AMERICAN HERBS ON <i>SACCHAROMYCES CEREVISIAE</i> AND LIKELY MODE OF ACTION THROUGH THE PROLINE-LINKED PENTOSE PHOSPHATE PATHWAY: FOCUS ON THE YERBA MATE TEA (<i>ILEX PARAGUARIENSIS</i>). <i>Journal of Food Biochemistry</i> , 2012 , 36, 522-532	3.3	
191	FERMENTATION OF WHOLE APPLE JUICE USING <i>LACTOBACILLUS ACIDOPHILUS</i> FOR POTENTIAL DIETARY MANAGEMENT OF HYPERGLYCEMIA, HYPERTENSION, AND MODULATION OF BENEFICIAL BACTERIAL RESPONSES. <i>Journal of Food Biochemistry</i> , 2012 , 36, 718-738	3.3	22
190	Inhibitory potential of tea polyphenolics and influence of extraction time against <i>Helicobacter pylori</i> and lack of inhibition of beneficial lactic acid bacteria. <i>Journal of Medicinal Food</i> , 2011 , 14, 1321-9	2.8	59
189	Nutraceuticals and Antioxidant Function 2011 , 75-112		3
188	Inhibition of <i>Helicobacter pylori</i> by Fermented Milk and Soymilk Using Select Lactic Acid Bacteria and Link to Enrichment of Lactic Acid and Phenolic Content. <i>Food Biotechnology</i> , 2011 , 25, 58-76	2.2	11
187	The role of proline-associated pentose phosphate pathway in cool-season turfgrasses after UV-B exposure. <i>Environmental and Experimental Botany</i> , 2011 , 70, 251-258	5.9	21
186	Rhodiola-induced inhibition of adipogenesis involves antioxidant enzyme response associated with pentose phosphate pathway. <i>Phytotherapy Research</i> , 2011 , 25, 106-15	6.7	38
185	Anti-hyperglycemia properties of Tea (<i>Camellia sinensis</i>) bioactives using in vitro assay models and influence of extraction time. <i>Journal of Medicinal Food</i> , 2011 , 14, 1190-7	2.8	11
184	Phenolic Bioactive Modulation by <i>Lactobacillus acidophilus</i> Mediated Fermentation of Cherry Extracts for Anti-Diabetic Functionality, <i>Helicobacter pylori</i> inhibition and Probiotic <i>Bifidobacterium longum</i> Stimulation. <i>Food Biotechnology</i> , 2011 , 25, 305-335	2.2	14
183	2011 ,		11
182	HEALTH BENEFITS OF APPLE PHENOLICS FROM POSTHARVEST STAGES FOR POTENTIAL TYPE 2 DIABETES MANAGEMENT USING IN VITRO MODELS. <i>Journal of Food Biochemistry</i> , 2010 , 34, 31-49	3.3	37
181	EFFECT OF THERMAL TREATMENT ON PHENOLIC COMPOUNDS AND FUNCTIONALITY LINKED TO TYPE 2 DIABETES AND HYPERTENSION MANAGEMENT OF PERUVIAN AND BRAZILIAN BEAN CULTIVARS (<i>PHASEOLUS VULGARIS</i> L.) USING IN VITRO METHODS. <i>Journal of Food Biochemistry</i> , 2010 , 34, 329-355	3.3	24
180	EVALUATION OF RED CURRANTS (<i>RIBES RUBRUM</i> L.), BLACK CURRANTS (<i>RIBES NIGRUM</i> L.), RED AND GREEN GOOSEBERRIES (<i>RIBES UVA-CRISPA</i>) FOR POTENTIAL MANAGEMENT OF TYPE 2 DIABETES AND HYPERTENSION USING IN VITRO MODELS. <i>Journal of Food Biochemistry</i> , 2010 , 34, 639	3.3	32
179	Antioxidant Enzyme Response of Creeping Bentgrass Clonal Lines with Marine Peptide and Chitosan Oligosaccharide. <i>Agronomy Journal</i> , 2010 , 102, 981-989	2.2	7
178	Health Benefits of Berries for Potential Management of Hyperglycemia and Hypertension. <i>ACS Symposium Series</i> , 2010 , 121-137	0.4	2

177	Evaluation of antiproliferative, anti-type 2 diabetes, and antihypertension potentials of ellagitannins from strawberries (<i>Fragaria lananassa</i> Duch.) using in vitro models. <i>Journal of Medicinal Food</i> , 2010 , 13, 1027-35	2.8	84
176	Varietal influences on antihyperglycemia properties of freshly harvested apples using in vitro assay models. <i>Journal of Medicinal Food</i> , 2010 , 13, 1313-23	2.8	24
175	Potential of cranberry powder for management of hyperglycemia using in vitro models. <i>Journal of Medicinal Food</i> , 2010 , 13, 1036-44	2.8	26
174	Initial screening studies on potential of high phenolic-linked plant clonal systems for nitrate removal in cold latitudes. <i>Journal of Soils and Sediments</i> , 2010 , 10, 923-932	3.4	7
173	Phenolic-linked variation in strawberry cultivars for potential dietary management of hyperglycemia and related complications of hypertension. <i>Bioresource Technology</i> , 2010 , 101, 404-13	11	96
172	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. <i>Bioresource Technology</i> , 2010 , 101, 4676-89	11	389
171	Plant Clonal Systems as a Strategy for Nitrate Pollution Removal in Cold Latitudes 2010 , 75-77		
170	EFFECT OF THERMAL PROCESSING ON THE PHENOLIC ASSOCIATED HEALTH-RELEVANT FUNCTIONALITY OF SELECTED LEGUME SPROUTS AND SEEDLINGS. <i>Journal of Food Biochemistry</i> , 2009 , 33, 89-112	3.3	15
169	APPLE POSTHARVEST PRESERVATION IS LINKED TO PHENOLIC CONTENT AND SUPEROXIDE DISMUTASE ACTIVITY. <i>Journal of Food Biochemistry</i> , 2009 , 33, 535-556	3.3	16
168	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. <i>Journal of Food Biochemistry</i> , 2009 , 33, 649-673	3.3	9
167	Improved health-relevant functionality in dark germinated <i>Mucuna pruriens</i> sprouts by elicitation with peptide and phytochemical elicitors. <i>Bioresource Technology</i> , 2009 , 100, 4507-14	11	28
166	Potential of <i>Ginkgo biloba</i> L. leaves in the management of hyperglycemia and hypertension using in vitro models. <i>Bioresource Technology</i> , 2009 , 100, 6599-609	11	45
165	Clonal response to cold tolerance in creeping bentgrass and role of proline-associated pentose phosphate pathway. <i>Bioresource Technology</i> , 2009 , 100, 5332-9	11	12
164	Assessment of phenolics-enriched extract and fractions of olive leaves and their antioxidant activities. <i>Bioresource Technology</i> , 2009 , 100, 6107-13	11	161
163	Evaluation of indigenous grains from the Peruvian Andean region for antidiabetes and antihypertension potential using in vitro methods. <i>Journal of Medicinal Food</i> , 2009 , 12, 704-13	2.8	57
162	Evaluation of antihyperglycemia and antihypertension potential of native Peruvian fruits using in vitro models. <i>Journal of Medicinal Food</i> , 2009 , 12, 278-91	2.8	58
161	Cold Acclimation Responses of Three Cool-season Turfgrasses and the Role of Proline-associated Pentose Phosphate Pathway. <i>Journal of the American Society for Horticultural Science</i> , 2009 , 134, 210-220	3.3	19
160	Radical scavenging-linked antioxidant activity of ethanolic extracts of diverse types of extra virgin olive oils. <i>Journal of Food Science</i> , 2008 , 73, C519-25	3.4	14

159	Inhibition of <i>Listeria monocytogenes</i> by oregano, cranberry and sodium lactate combination in broth and cooked ground beef systems and likely mode of action through proline metabolism. <i>International Journal of Food Microbiology</i> , 2008 , 128, 317-24	5.8	74
158	Antidiabetes and antihypertension potential of commonly consumed carbohydrate sweeteners using in vitro models. <i>Journal of Medicinal Food</i> , 2008 , 11, 337-48	2.8	44
157	<i>Rhodiola crenulata</i> induces death and inhibits growth of breast cancer cell lines. <i>Journal of Medicinal Food</i> , 2008 , 11, 413-23	2.8	28
156	Effect of thermal processing on phenolics, antioxidant activity and health-relevant functionality of select grain sprouts and seedlings. <i>Innovative Food Science and Emerging Technologies</i> , 2008 , 9, 355-364	6.8	148
155	Functionality of bioactive compounds in Brazilian strawberry (<i>Fragaria x ananassa</i> Duch.) cultivars: evaluation of hyperglycemia and hypertension potential using in vitro models. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4386-92	5.7	101
154	In vitro studies of eggplant (<i>Solanum melongena</i>) phenolics as inhibitors of key enzymes relevant for type 2 diabetes and hypertension. <i>Bioresource Technology</i> , 2008 , 99, 2981-8	11	259
153	HEALTH-RELATED FUNCTIONALITY OF PHENOLIC-ENRICHED PEA SPROUTS IN RELATION TO DIABETES AND HYPERTENSION MANAGEMENT. <i>Journal of Food Biochemistry</i> , 2008 , 32, 3-14	3.3	7
152	INHIBITORY POTENTIAL OF WINE AND TEA AGAINST α AMYLASE AND α GLUCOSIDASE FOR MANAGEMENT OF HYPERGLYCEMIA LINKED TO TYPE 2 DIABETES. <i>Journal of Food Biochemistry</i> , 2008 , 32, 15-31	3.3	163
151	<i>Rhodiola</i> extract inhibits adipocyte differentiation in 3T3-L1 cells. <i>FASEB Journal</i> , 2008 , 22, 148.6	0.9	
150	Enhancement of seed vigour following insecticide and phenolic elicitor treatment. <i>Bioresource Technology</i> , 2007 , 98, 623-32	11	48
149	Effect of vitamin C and folic acid on seed vigour response and phenolic-linked antioxidant activity. <i>Bioresource Technology</i> , 2007 , 98, 1393-404	11	60
148	Seed vigour studies in corn, soybean and tomato in response to fish protein hydrolysates and consequences on phenolic-linked responses. <i>Bioresource Technology</i> , 2007 , 98, 2170-7	11	25
147	EVALUATION OF PEPPER (<i>CAPSICUM ANNUUM</i>) FOR MANAGEMENT OF DIABETES AND HYPERTENSION. <i>Journal of Food Biochemistry</i> , 2007 , 31, 370-385	3.3	85
146	ELICITATION OF THE PROLINE-LINKED PENTOSE PHOSPHATE PATHWAY METABOLITES AND ANTIOXIDANT ENZYME RESPONSE BY ASCORBIC ACID IN DARK GERMINATED FAVA BEAN SPROUTS. <i>Journal of Food Biochemistry</i> , 2007 , 31, 485-508	3.3	12
145	CLONAL VARIATION IN RASPBERRY FRUIT PHENOLICS AND RELEVANCE FOR DIABETES AND HYPERTENSION MANAGEMENT. <i>Journal of Food Biochemistry</i> , 2007 , 31, 656-679	3.3	75
144	Health benefits of traditional corn, beans, and pumpkin: in vitro studies for hyperglycemia and hypertension management. <i>Journal of Medicinal Food</i> , 2007 , 10, 266-75	2.8	209
143	Fermentation of Milk and Soymilk by <i>Lactobacillus bulgaricus</i> and <i>Lactobacillus acidophilus</i> Enhances Functionality for Potential Dietary Management of Hyperglycemia and Hypertension. <i>Food Biotechnology</i> , 2007 , 21, 217-236	2.2	58
142	Inhibition of <i>Staphylococcus aureus</i> by Phenolic Phytochemicals of Selected Clonal Herbs Species of Lamiaceae Family and Likely Mode of Action through Proline Oxidation. <i>Food Biotechnology</i> , 2007 , 21, 71-89	2.2	52

141	Inhibitory potential of herb, fruit, and fungal-enriched cheese against key enzymes linked to type 2 diabetes and hypertension. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 46-54	6.8	306
140	Mung beans processed by solid-state bioconversion improves phenolic content and functionality relevant for diabetes and ulcer management. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 197-204	6.8	90
139	In Vitro Selection of High Phenolic and Rosmarinic Acid Clonal Lines of Oregano. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2007 , 13, 45-55	0.9	
138	Cold-Stress Response of Cool-Season Turfgrass. <i>Books in Soils, Plants, and the Environment</i> , 2007 , 507-530		
137	Anti-Diabetes Functionality of Kefir Culture-Mediated Fermented Soymilk Supplemented with Rhodiola Extracts. <i>Food Biotechnology</i> , 2006 , 20, 13-29	2.2	33
136	INHIBITION OF HELICOBACTER PYLORI BY PHENOLIC EXTRACTS OF SPROUTED PEAS (PISUM SATIVUM L.). <i>Journal of Food Biochemistry</i> , 2006 , 30, 21-34	3.3	12
135	SYNERGISM OF CRANBERRY PHENOLICS WITH ELLAGIC ACID AND ROSMARINIC ACID FOR ANTIMUTAGENIC AND DNA PROTECTION FUNCTIONS. <i>Journal of Food Biochemistry</i> , 2006 , 30, 98-116	3.3	33
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