

Robert A Moreau

List of Publications by Year in descending order

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161
papers

6,705
citations

69737

41
h-index

75178

75
g-index

163
all docs

163
docs citations

163
times ranked

6479
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytosterols, phytostanols, and their conjugates in foods: structural diversity, quantitative analysis, and health-promoting uses. <i>Progress in Lipid Research</i> , 2002, 41, 457-500.	12.1	933
2	Fermented beverages of pre- and proto-historic China. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2004, 101, 17593-17598.	7.6	728
3	Phytosterols and their derivatives: Structural diversity, distribution, metabolism, analysis, and health-promoting uses. <i>Progress in Lipid Research</i> , 2018, 70, 35-61.	12.1	313
4	Extraction and Quantitative Analysis of Oil from Commercial Corn Fiber. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2149-2154.	5.3	189
5	Pressurized liquid extraction of polar and nonpolar lipids in corn and oats with hexane, methylene chloride, isopropanol, and ethanol. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 1063-1067.	1.9	131
6	Anti-inflammatory activity of hydroxycinnamic acid derivatives isolated from corn bran in lipopolysaccharide-stimulated Raw 264.7 macrophages. <i>Food and Chemical Toxicology</i> , 2012, 50, 1309-1316.	3.7	112
7	Antioxidant and Antimelanogenic Activities of Polyamine Conjugates from Corn Bran and Related Hydroxycinnamic Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3920-3925.	5.3	95
8	Analysis and Comparison of Bio-Oil Produced by Fast Pyrolysis from Three Barley Biomass/Byproduct Streams. <i>Energy & Fuels</i> , 2010, 24, 699-706.	5.2	94
9	Influence of Growth Temperature on the Amounts of Tocopherols, Tocotrienols, and γ -Oryzanol in Brown Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7559-7565.	5.3	93
10	The analysis of lipids via HPLC with a charged aerosol detector. <i>Lipids</i> , 2006, 41, 727-734.	1.8	90
11	Phenolic Acids, Lipids, and Proteins Associated with Purified Corn Fiber Arabinoxylans. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 943-947.	5.3	86
12	A comparison of commercial enzymes for the aqueous enzymatic extraction of corn oil from corn germ. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 1071-1075.	1.9	82
13	A comparison of the antioxidant properties of steryl ferulates with tocopherol at high temperatures. <i>Food Chemistry</i> , 2007, 101, 947-954.	8.4	76
14	Recent Studies of the Enzymic Synthesis of Ricinoleic Acid by Developing Castor Beans. <i>Plant Physiology</i> , 1981, 67, 672-676.	5.1	74
15	Recovery of Fiber in the Corn Dry-Grind Ethanol Process: A Feedstock for Valuable Coproducts. <i>Cereal Chemistry</i> , 1999, 76, 868-872.	2.2	74
16	Separation of Fiber from Distillers Dried Grains with Solubles (DDGS) Using Sieving and Elutriation. <i>Cereal Chemistry</i> , 2005, 82, 528-533.	2.2	73
17	Altered acyl chain length specificity of <i>Rhizopus delemar</i> lipase through mutagenesis and molecular modeling. <i>Lipids</i> , 1997, 32, 123-130.	1.8	72
18	Identification and quantification of glycerolipids in cotton fibers: Reconciliation with metabolic pathway predictions from DNA databases. <i>Lipids</i> , 2005, 40, 773-785.	1.8	72

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19	A funerary feast fit for King Midas. <i>Nature</i> , 1999, 402, 863-864.	36.2	70
20	The Identification and Quantification of Steryl Glucosides in Precipitates from Commercial Biodiesel. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2008, 85, 761-770.	1.9	70
21	The Identification of Mono-, Di-, Tri-, and Tetragalactosyl-diacylglycerols and their Natural Estolides in Oat Kernels. <i>Lipids</i> , 2008, 43, 533-548.	1.8	68
22	Comparison of Yield and Composition of Oil Extracted from Corn Fiber and Corn Bran. <i>Cereal Chemistry</i> , 1999, 76, 449-451.	2.2	64
23	Betaine Accumulation and Betaine-Aldehyde Dehydrogenase in Spinach Leaves. <i>Plant Physiology</i> , 1981, 67, 1105-1108.	5.1	62
24	Lipases in the storage tissues of peanut and other oil seeds during germination. <i>Planta</i> , 1978, 141, 111-116.	3.3	61
25	Composition and economic comparison of germ fractions from modified corn processing technologies. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2005, 82, 603-608.	1.9	61
26	Bacteriohopanetetrol: Abundant Lipid in <i>Frankia</i> Cells and in Nitrogen-Fixing Nodule Tissue. <i>Plant Physiology</i> , 1991, 95, 111-115.	5.1	60
27	Progress and perspectives in plant sterol and plant stanol research. <i>Nutrition Reviews</i> , 2018, 76, 725-746.	5.9	60
28	Diferuloylputrescine and p-coumaroyl-feruloylputrescine, abundant polyamine conjugates in lipid extracts of maize kernels. <i>Lipids</i> , 2001, 36, 839-844.	1.8	59
29	Analysis of major classes of plant lipids by high-performance liquid chromatography with flame ionization detection. <i>Phytochemistry</i> , 1990, 29, 2461-2466.	3.0	58
30	Yield and Phytosterol Composition of Oil Extracted from Grain Sorghum and Its Wet-Milled Fractions. <i>Cereal Chemistry</i> , 2003, 80, 126-129.	2.2	58
31	A Comparison of the Levels of Lutein and Zeaxanthin in Corn Germ Oil, Corn Fiber Oil and Corn Kernel Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2007, 84, 1039-1044.	1.9	57
32	Spherosomes of Castor Bean Endosperm. <i>Plant Physiology</i> , 1980, 65, 1176-1180.	5.1	56
33	Effect of Heat Pretreatment on the Yield and Composition of Oil Extracted from Corn Fiber. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2869-2871.	5.3	56
34	Steryl esters in the elaioplasts of the tapetum in developing Brassica anthers and their recovery on the pollen surface. <i>Lipids</i> , 1999, 34, 517-523.	1.8	53
35	Pearling barley and rye to produce phytosterol-rich fractions. <i>Lipids</i> , 2004, 39, 783-787.	1.8	53
36	The composition of corn oil obtained by the alcohol extraction of ground corn. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2005, 82, 809-815.	1.9	53

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37	Removal of surface lipids improves the functionality of commercial zein in viscoelastic zein-starch dough for gluten-free breadmaking. <i>Journal of Cereal Science</i> , 2010, 52, 417-425.	3.7	51
38	Cutinase production by <i>Streptomyces</i> spp.. <i>Current Microbiology</i> , 1992, 25, 165-171.	2.2	47
39	The <i>in vitro</i> hydrolysis of phytosterol conjugates in food matrices by mammalian digestive enzymes. <i>Lipids</i> , 2004, 39, 769-776.	1.8	46
40	Composition of Functional Lipids in Hulled and Hulless Barley in Fractions Obtained by Scarification and in Barley Oil. <i>Cereal Chemistry</i> , 2007, 84, 1-5.	2.2	46
41	Gluconeogenesis from Storage Wax in the Cotyledons of Jojoba Seedlings. <i>Plant Physiology</i> , 1977, 60, 329-333.	5.1	42
42	Involvement of Glyoxysomal Lipase in the Hydrolysis of Storage Triacylglycerols in the Cotyledons of Soybean Seedlings. <i>Plant Physiology</i> , 1982, 70, 108-112.	5.1	42
43	Glycosidic Bond Cleavage is Not Required for Phytosteryl Glycoside-Induced Reduction of Cholesterol Absorption in Mice. <i>Lipids</i> , 2011, 46, 701-708.	1.8	42
44	Comparison of Oil and Phytosterol Levels in Germplasm Accessions of Corn, Teosinte, and Job's Tears. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3793-3795.	5.3	40
45	A Process for the Aqueous Enzymatic Extraction of Corn Oil from Dry Milled Corn Germ and Enzymatic Wet Milled Corn Germ (E ² Germ). <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 469-474.	1.9	40
46	The Composition of Crude Corn Oil Recovered after Fermentation via Centrifugation from a Commercial Dry Grind Ethanol Process. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 895-902.	1.9	40
47	Changes in Lipid Composition During Dry Grind Ethanol Processing of Corn. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 435-442.	1.9	39
48	Solubilization and Characterization of an Acyl-Coenzyme A. <i>Plant Physiology</i> , 1982, 69, 1293-1297.	5.1	38
49	Economics of Fiber Separation from Distillers Dried Grains with Solubles (DDGS) Using Sieving and Elutriation. <i>Cereal Chemistry</i> , 2006, 83, 324-330.	2.2	34
50	A new corn fiber gum polysaccharide isolation process that preserves functional components. <i>Carbohydrate Polymers</i> , 2012, 87, 1169-1175.	10.5	34
51	Method for the Production and Characterization of Tomato Cutin Oligomers. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2134-2137.	5.3	33
52	Improved Method for the Synthesis of <i>trans</i> -Feruloyl- β -sitostanol. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4961-4964.	5.3	33
53	Reinvestigation of the Effect of Heat Pretreatment of Corn Fiber and Corn Germ on the Levels of Extractable Tocopherols and Tocotrienols. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8093-8102.	5.3	33
54	Angiotensin I Converting Enzyme-Inhibitory Peptides from Commercial Wet- and Dry-Milled Corn Germ. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2620-2623.	5.3	33

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55	Analysis of sorghum wax and carnauba wax by reversed phase liquid chromatography mass spectrometry. <i>Industrial Crops and Products</i> , 2017, 98, 116-129.	5.4	33
56	Oxidation of fatty alcohol in the cotyledons of jojoba seedlings. <i>Archives of Biochemistry and Biophysics</i> , 1979, 194, 422-430.	3.2	32
57	News & Notes: The Effect of Ethanol and Oxygen on the Growth of <i>Zymomonas mobilis</i> and the Levels of Hopanoids and Other Membrane Lipids. <i>Current Microbiology</i> , 1997, 35, 124-128.	2.2	32
58	Inhibition of Aflatoxin Biosynthesis in <i>Aspergillus flavus</i> by Diferuloylputrescine and p-Coumaroylferuloylputrescine. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6660-6663.	5.3	32
59	Corn fiber oil and sitostanol decrease cholesterol absorption independently of intestinal sterol transporters in hamsters. <i>Journal of Nutritional Biochemistry</i> , 2008, 19, 229-236.	4.3	32
60	Fatty Acid, Phytosterol, and Polyamine Conjugate Profiles of Edible Oils Extracted from Corn Germ, Corn Fiber, and Corn Kernels. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 1209.	1.9	32
61	Properties of a Δ^5 -fatty acyl-CoA desaturase in the cotyledons of developing <i>Limnanthes alba</i> . <i>Archives of Biochemistry and Biophysics</i> , 1981, 209, 376-384.	3.2	30
62	Protein Distribution in Commercial Wet- and Dry-Milled Corn Germ. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4868-4872.	5.3	30
63	Separation, identification and quantification of monomers from cutin polymers by high performance liquid chromatography and evaporative light scattering detection. <i>Phytochemical Analysis</i> , 1992, 3, 139-144.	2.5	29
64	Fermentation of "Quick Fiber" Produced from a Modified Corn-Milling Process into Ethanol and Recovery of Corn Fiber. <i>Applied Biochemistry and Biotechnology</i> , 2004, 115, 0937-0950.	3.0	29
65	Tocopherols and Tocotrienols in Barley Oil Prepared from Germ and Other Fractions from Scarification and Sieving of Hullless Barley. <i>Cereal Chemistry</i> , 2007, 84, 587-592.	2.2	29
66	Development and Properties of a Wax Ester Hydrolase in the Cotyledons of Jojoba Seedlings. <i>Plant Physiology</i> , 1978, 61, 339-341.	5.1	28
67	Effects of potential signal transduction antagonists on phytoalexin accumulation in tobacco. <i>Phytochemistry</i> , 1994, 36, 857-863.	3.0	28
68	Xylanase treatment of plant cells induces glycosylation and fatty acylation of phytosterols. <i>Physiologia Plantarum</i> , 1994, 91, 575-580.	5.3	28
69	Separation and identification of lime cutin monomers by high performance liquid chromatography and mass spectrometry. <i>Phytochemistry</i> , 1995, 38, 1361-1369.	3.0	28
70	Polar Lipids from Oat Kernels. <i>Cereal Chemistry</i> , 2010, 87, 467-474.	2.2	28
71	Components responsible for the emulsification properties of corn fibre gum. <i>Food Hydrocolloids</i> , 2014, 41, 164-168.	10.9	28
72	Composition of Plant Sterols and Stanols in Supplemented Food Products. <i>Journal of AOAC INTERNATIONAL</i> , 2015, 98, 685-690.	1.6	28

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73	Extraction and Demulsification of Oil From Wheat Germ, Barley Germ, and Rice Bran Using an Aqueous Enzymatic Method. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1261-1268.	1.9	27
74	A comparison between corn and grain sorghum fermentation rates, Distillers Dried Grains with Solubles composition, and lipid profiles. <i>Bioresource Technology</i> , 2017, 226, 118-124.	9.7	27
75	Studies of biosynthesis of waxes by developing jojoba seed: III. Biosynthesis of wax esters from Acyl-CoA and long chain alcohols. <i>Lipids</i> , 1981, 16, 897-902.	1.8	26
76	Effect of Alternative Milling Techniques on the Yield and Composition of Corn Germ Oil and Corn Fiber Oil. <i>Cereal Chemistry</i> , 2001, 78, 46-49.	2.2	25
77	Regulation of phospholipase activity in potato leaves by calmodulin and protein phosphorylation-dephosphorylation. <i>Plant Science</i> , 1986, 47, 1-9.	3.8	24
78	Lipid changes in tobacco cell suspensions following treatment with cellulase elicitor. <i>Physiologia Plantarum</i> , 1993, 87, 7-13.	5.3	24
79	Accelerated Solvent Extraction of Alkylresorcinols in Food Products Containing Uncooked and Cooked Wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4799-4802.	5.3	24
80	A Comparison of the Levels of Oil, Carotenoids, and Lipolytic Enzyme Activities in Modern Lines and Hybrids of Grain Sorghum. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 569-573.	1.9	24
81	An evaluation of NBD-phospholipids as substrates for the measurement of phospholipase and lipase activities. <i>Lipids</i> , 1989, 24, 691-699.	1.8	23
82	Effect of Corn Milling Practices on Aleurone Layer Cells and Their Unique Phytosterols. <i>Cereal Chemistry</i> , 2001, 78, 436-441.	2.2	23
83	Enzymatic hydrolysis of steryl ferulates and steryl glycosides. <i>European Food Research and Technology</i> , 2008, 227, 727-733.	3.3	23
84	Identification of ceramide-phosphorylethanolamine in Oomycete plant pathogens: <i>Pythium ultimum</i> , <i>phytophthora infestans</i> , and <i>Phytophthora capsici</i> . <i>Lipids</i> , 1998, 33, 307-317.	1.8	22
85	Separation and quantitation of hydroxy and epoxy fatty acid by high-performance liquid chromatography with an evaporative light-scattering detector. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1992, 69, 301-304.	1.9	21
86	The influence of moisture content and cooking on the screw pressing and prepressing of corn oil from corn germ. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2005, 82, 851-854.	1.9	21
87	Lipid analysis via HPLC with a charged aerosol detector. <i>Lipid Technology</i> , 2009, 21, 191-194.	0.3	21
88	Pretreatment of Wet-Milled Corn Fiber to Improve Recovery of Corn Fiber Oil and Phytosterols. <i>Cereal Chemistry</i> , 2003, 80, 118-122.	2.2	20
89	Modification of aqueous enzymatic oil extraction to increase the yield of corn oil from dry fractionated corn germ. <i>Industrial Crops and Products</i> , 2011, 34, 845-850.	5.4	20
90	Autolysis of membrane lipids in potato leaf homogenates: Effects of calmodulin and calmodulin antagonists. <i>Plant Science</i> , 1985, 40, 95-98.	3.8	19

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91	Enzymatic Hydrolysis, Grease Permeation, and Water Barrier Properties of Zein Isolate Coated Paper. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 890-894.	5.3	19
92	Evaluation of the quantity and composition of sugars and lipid in the juice and bagasse of lipid producing sugarcane. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017, 10, 148-155.	3.3	19
93	Increased N-acylphosphatidylethanolamine biosynthesis in elicitor-treated tobacco cells. <i>Physiologia Plantarum</i> , 1995, 95, 120-126.	5.3	18
94	Chlorophyll-derived porphyrins co-chromatograph with phospholipids in high performance liquid chromatographic separations of plant lipid classes. <i>Phytochemical Analysis</i> , 1998, 9, 1-4.	2.5	18
95	Hybrid Variability and Effect of Growth Location on Corn Fiber Yields and Corn Fiber Oil Composition. <i>Cereal Chemistry</i> , 2000, 77, 692-695.	2.2	18
96	Cloning, characterization, and heterologous expression of a novel glucosyltransferase gene from sophorolipid-producing <i>Candida bombicola</i> . <i>Gene</i> , 2014, 540, 46-53.	2.3	18
97	Additive effects of acyl-binding site mutations on the fatty acid selectivity of <i>Rhizopus delemar</i> lipase. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1997, 74, 1401-1407.	1.9	17
98	Evaluation of a Commercial Enzyme-Based Serum Cholesterol Test Kit for Analysis of Phytosterol and Phytostanol Products. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6663-6667.	5.3	16
99	Separation of fiber from distillers dried grains (DDG) using sieving and elutriation. <i>Biomass and Bioenergy</i> , 2008, 32, 468-472.	5.9	16
100	Convenient and Environmentally Friendly Production of Isostearic Acid with Protonic Forms of Ammonium Cationic Zeolites. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1700262.	1.9	16
101	Autolysis of phospholipids in homogenates of various plant tissues. <i>Phytochemistry</i> , 1987, 26, 1899-1902.	3.0	15
102	[93] Enzymes of wax ester catabolism in jojoba. <i>Methods in Enzymology</i> , 1981, 71, 804-813.	1.7	14
103	Induction of 6a-hydroxymaackiain 3-O-methyltransferase and phenylalanine ammonia-lyase mRNA translational activities during the biosynthesis of pisatin. <i>Archives of Biochemistry and Biophysics</i> , 1991, 290, 468-473.	3.2	14
104	Lipid changes in tobacco cell suspensions following treatment with cellulase elicitor. <i>Physiologia Plantarum</i> , 1993, 87, 7-13.	5.3	14
105	The properties of reducing agents released by treatment of <i>Solanum tuberosum</i> with elicitors from <i>Phytophthora infestans</i> . <i>Physiological and Molecular Plant Pathology</i> , 1989, 35, 1-10.	2.6	13
106	Membrane-degrading enzymes in the leaves of <i>Solanum tuberosum</i> . <i>Phytochemistry</i> , 1985, 24, 411-414.	3.0	12
107	Lipids from the seeds of seven Fijian plant species. <i>Food Chemistry</i> , 1994, 49, 11-13.	8.4	12
108	Effect of Various Acids and Sulfites in Steep Solution on Yields and Composition of Corn Fiber and Corn Fiber Oil. <i>Cereal Chemistry</i> , 2000, 77, 665-668.	2.2	12

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109	Modulation of Lipoxygenase Activity by Bacterial Hopanoids. <i>Journal of Natural Products</i> , 1997, 60, 397-398.	3.0	11
110	Corn Oil. , 2011, , 273-289.		11
111	Extraction of Surface Wax from Whole Grain Sorghum. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 845-852.	1.9	11
112	Photeolytic activation of a lipolytic enzyme activity in potato leaves. <i>Plant Science</i> , 1988, 55, 205-211.	3.8	10
113	Effect of Endogenous Triacylglycerol Hydrolysates on the Mechanical Properties of Zein Films from Ground Corn. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3306-3308.	5.3	10
114	Catalytic synthesis and characterization of phenolâ€brancedâ€chain fatty acid isomers*. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 344-351.	1.9	10
115	Phenolic fatty acid-based epoxy curing agent for antimicrobial epoxy polymers. <i>Progress in Organic Coatings</i> , 2020, 141, 105536.	4.1	10
116	Production of extracellular enzymes by germinating cysts of <i>Phytophthora infestans</i> . <i>Canadian Journal of Botany</i> , 1985, 63, 1811-1816.	1.1	9
117	Chemical and enzymic investigation of the leaf cuticle of pear genotypes differing in resistance to pear psylla. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 2437-2441.	5.3	9
118	Tree Nut Oils. , 2009, , 127-149.		9
119	Comparison of Various Phosphine Additives in Zeolite Based Catalytic Isomerization of Oleic Acid. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800070.	1.9	9
120	Analysis of wax esters in seven commercial waxes using C30 reverse phase HPLC. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2018, 41, 604-611.	1.0	9
121	Phytosterol Distribution in Fractions Obtained from Processing of Distillers Dried Grains with Solubles Using Sieving and Elutriation. <i>Cereal Chemistry</i> , 2007, 84, 626-630.	2.2	8
122	Supercritical fluid chromatography-tandem mass spectrometry for the analysis of lipid A. <i>Analytical Methods</i> , 2013, 5, 6864.	2.7	8
123	Calcium-Binding Proteins in Fungi and Higher Plants. <i>Journal of Dairy Science</i> , 1987, 70, 1504-1512.	3.3	7
124	A rapid quantitative method for the analysis of sesquiterpene phytoalexins by high performance liquid chromatography. <i>Phytochemical Analysis</i> , 1992, 3, 125-128.	2.5	7
125	Enrichment of Oil in Corn Fiber by Size Reduction and Flootation of Aleurone Cells. <i>Cereal Chemistry</i> , 2003, 80, 123-125.	2.2	7
126	Aqueous Enzymatic Oil Extraction: A "Green" Bioprocess to Obtain Oil from Corn Germ and Other Oil-Rich Plant Materials. <i>ACS Symposium Series</i> , 2007, , 101-120.	0.0	7

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127	Aqueous Extraction of Corn Oil After Fermentation in the Dry Grind Ethanol Process. , 2014, , 53-72.		7
128	Bio-based phenolic-branched-chain fatty acid isomers synthesized from vegetable oils and natural monophenols using modified H ⁺ -Ferrierite zeolite. Industrial Crops and Products, 2018, 114, 115-122.	5.4	7
129	Comparison of bench-scale decortication devices to fractionate bran from sorghum. Cereal Chemistry, 2018, 95, 720-733.	2.2	7
130	Production of Fatty Acid Methyl Esters Via the In Situ Transesterification of Grain Sorghum Bran and Sorghum Distiller's Dried Grains and Solubles. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 743-752.	1.9	7
131	Model substrates for cutinases. Chemistry and Physics of Lipids, 1993, 66, 215-218.	3.4	6
132	Influence of <i>Stenocarpella maydis</i> Infected Corn on the Composition of Corn Kernel and Its Conversion into Ethanol. Cereal Chemistry, 2012, 89, 15-23.	2.2	6
133	Corn Oil. , 0, , .		6
134	Lipid Profiles in Preliminary Germinated Brown Rice Beverages Compared to Non-Germinated Brown and White Rice Beverages. Foods, 2022, 11, 220.	4.3	6
135	Dibucaine, chlorpromazine, and detergents mediate membrane breakdown in potato tuber homogenates. Phytochemistry, 1985, 24, 2555-2558.	3.0	5
136	The Involvement of Membrane-Degrading Enzymes During Infection of Potato Leaves by Phytophthora infestans. ACS Symposium Series, 1987, , 343-354.	0.0	5
137	Increasing the Value of Hominy Feed as a Coproduct by Fermentation. Applied Biochemistry and Biotechnology, 2008, 149, 145-153.	3.0	5
138	Separation of buoyant particles from an aqueous dispersion of corn germ particles using a bubble column. Chemical Engineering Science, 2008, 63, 4555-4560.	4.0	5
139	Encapsulation of Essential Oils in Zein Nanospherical Particles. ACS Symposium Series, 2008, , 175-192.	0.0	5
140	Analysis Methods for Tocopherols and Tocotrienols. , 2012, , 353-386.		5
141	Removal and Isolation of Germ-Rich Fractions from Hull-less Barley Using a Fitzpatrick Comminuting Mill and Sieves. Cereal Chemistry, 2013, 90, 546-551.	2.2	5
142	Xylanase treatment of plant cells induces glycosylation and fatty acylation of phytosterols. Physiologia Plantarum, 1994, 91, 575-580.	5.3	4
143	Effect of Harvest Moisture Content and Ambient Air Drying on Maize Fiber Oil Yield and its Phytosterol Composition. Starch/Staerke, 2001, 53, 635-638.	2.2	4
144	Corn Kernel Oil and Corn Fiber Oil. , 2009, , 409-431.		4

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145	Foam Separation of Oil from Enzymatically Treated Wet-Milled Corn Germ Dispersions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 927-932.	1.9	4
146	Compositional Equivalence of Barleys Differing Only in Low- and Normal-Phytate Levels. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6493-6498.	5.3	4
147	Corn Oil and Distillers Corn Oil. , 0, , 1-27.		4
148	Barley Oil. , 2009, , 455-478.		3
149	Analysis of Alkylresorcinols in Wheat Germ Oil and Barley Germ Oil via HPLC and Fluorescence Detection: Cochromatography with Tocols. <i>Cereal Chemistry</i> , 2016, 93, 293-298.	2.2	3
150	A Simplified Method for Fractionation and Analysis of Waxes and Oils from Sorghum (Sorghum) Tj ETQq0 0 0 rgBT/Overlock,10 Tf 50 5	1.9	3
151	Synthesis and Anti- <i>Listeria</i> Properties of Odorless Hybrid Bio-Based <i>n</i> -Phenolic Vegetable Branched-Chain Fatty Acids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1093-1101.	1.9	2
152	The hydrolysis of phosphorylcholine-containing metabolites in plant tissues: partial purification of a CDP-choline hydrolase from <i>Solanum tuberosum</i> . <i>Plant Science</i> , 1991, 75, 25-32.	3.8	1
153	Recent Advances in Sterol Research. <i>Lipids</i> , 2007, 42, 3-3.	1.8	1
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157	Lipid Metabolism in Potato Leaf Disks: Effect of Calmodulin Antagonists. , 1987, , 321-323.		1
158	Fermentation of "Quick Fiber" Produced from a Modified Corn-Milling Process into Ethanol and Recovery of Corn Fiber Oil. , 2004, , 937-949.		1
159	The Occurrence and Biological Activity of Ferulate-Phytosterol Esters in Corn Fiber and Corn Fiber Oil. , 1997, , 189-191.		1
160	Optimization of the in Situ Transesterification of Grain Sorghum (Milo) DDGS to Fatty Acid Methyl Esters and Fatty Acid Ethyl Esters. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 455-461.	1.9	0
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