

Robert A Moreau

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.

177
papers

5,857
citations

42
h-index

69
g-index

181
ext. papers

6,457
ext. citations

4
avg, IF

5.59
L-index

#	Paper	IF	Citations
177	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	1.8	1
176	Phenolic fatty acid-based epoxy curing agent for antimicrobial epoxy polymers. <i>Progress in Organic Coatings</i> , 2020 , 141, 105536	4.8	5
175	Identification of Unique Aldehyde Dimers in Sorghum Wax Recovered after Fermentation in a Commercial Fuel Ethanol Plant. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 1299-1308	1.8	1
174	Corn Oil and Distillers Corn Oil 2020 , 1-27		1
173	Synthesis and Anti-Listeria Properties of Odorless Hybrid Bio-Based n-Phenolic Vegetable Branched-Chain Fatty Acids. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 1093-1101	1.8	1
172	A Simplified Method for Fractionation and Analysis of Waxes and Oils from Sorghum (<i>Sorghum bicolor</i> (L.) Moench) Bran. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 1357-1366	1.8	2
171	Bio-based phenolic-branched-chain fatty acid isomers synthesized from vegetable oils and natural monophenols using modified H ⁺ -Ferrierite zeolite. <i>Industrial Crops and Products</i> , 2018 , 114, 115-122	5.9	6
170	Phytosterols and their derivatives: Structural diversity, distribution, metabolism, analysis, and health-promoting uses. <i>Progress in Lipid Research</i> , 2018 , 70, 35-61	14.3	176
169	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	3	3
168	Comparison of bench-scale decortication devices to fractionate bran from sorghum. <i>Cereal Chemistry</i> , 2018 , 95, 720-733	2.4	5
167	Extraction of Surface Wax from Whole Grain Sorghum. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 845-852	1.8	9
166	Progress and perspectives in plant sterol and plant stanol research. <i>Nutrition Reviews</i> , 2018 , 76, 725-746	6.4	30
165	Production of Fatty-Acid Methyl Esters Via the In Situ Transesterification of Grain Sorghum Bran and Sorghum Distiller's Dried Grains and Solubles. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 743-752	1.8	6
164	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	1.3	3
163	New Classes of Antimicrobials: Poly-Phenolic Branched-Chain Fatty Acids. <i>ACS Symposium Series</i> , 2018 , 209-221	0.4	1
162	Synthesis, chemical characterization, and economical feasibility of poly-phenolic-branched-chain fatty acids. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600380	3	3
161	Analysis of sorghum wax and carnauba wax by reversed phase liquid chromatography mass spectrometry. <i>Industrial Crops and Products</i> , 2017 , 98, 116-129	5.9	26

160	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	4.2	13
159	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	11	20
158	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	3	8
157	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	2.4	2
156	A Comparison of the Levels of Oil, Carotenoids, and Lipolytic Enzyme Activities in Modern Lines and Hybrids of Grain Sorghum. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 569-573	1.8	15
155	Composition of Plant Sterols and Stanols in Supplemented Food Products. <i>Journal of AOAC INTERNATIONAL</i> , 2015 , 98, 685-690	1.7	17
154	Cloning, characterization, and heterologous expression of a novel glucosyltransferase gene from sophorolipid-producing <i>Candida bombicola</i> . <i>Gene</i> , 2014 , 540, 46-53	3.8	16
153	Extraction and Demulsification of Oil From Wheat Germ, Barley Germ, and Rice Bran Using an Aqueous Enzymatic Method. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 1261-1268	1.8	20
152	Components responsible for the emulsification properties of corn fibre gum. <i>Food Hydrocolloids</i> , 2014 , 41, 164-168	10.6	20
151	Aqueous Extraction of Corn Oil After Fermentation in the Dry Grind Ethanol Process 2014 , 53-72		2
150	Catalytic synthesis and characterization of phenol-branched-chain fatty acid isomers*. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 344-351	3	7
149	Scavenger receptor class B, type I (Scarb1) deficiency promotes osteoblastogenesis but stunts terminal osteocyte differentiation. <i>Physiological Reports</i> , 2014 , 2, e12117	2.6	16
148	Supercritical fluid chromatography-tandem mass spectrometry for the analysis of lipid A. <i>Analytical Methods</i> , 2013 , 5, 6864	3.2	8
147	Removal and Isolation of Germ-Rich Fractions from Hull-less Barley Using a Fitzpatrick Comminuting Mill and Sieves. <i>Cereal Chemistry</i> , 2013 , 90, 546-551	2.4	5
146	Accelerated solvent extraction of alkylresorcinols in food products containing uncooked and cooked wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4799-802	5.7	18
145	Analysis Methods for Tocopherols and Tocotrienols 2012 , 353-386		3
144	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, 1309-1647	4.7	87
143	Compositional equivalence of barleys differing only in low- and normal-phytate levels. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6493-8	5.7	3

142	A new corn fiber gum polysaccharide isolation process that preserves functional components. <i>Carbohydrate Polymers</i> , 2012 , 87, 1169-1175	10.3	27
141	Influence of <i>Stenocarpella maydis</i> Infected Corn on the Composition of Corn Kernel and Its Conversion into Ethanol. <i>Cereal Chemistry</i> , 2012 , 89, 15-23	2.4	4
140	Corn Oil 2011 , 273-289		11
139	Light quantity and photosystem function mediate host susceptibility to Turnip mosaic virus via a salicylic acid-independent mechanism. <i>Molecular Plant-Microbe Interactions</i> , 2011 , 24, 315-27	3.6	32
138	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	5.9	18
137	Glycosidic bond cleavage is not required for phytosteryl glycoside-induced reduction of cholesterol absorption in mice. <i>Lipids</i> , 2011 , 46, 701-8	1.6	37
136	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	1.8	32
135	Polar Lipids from Oat Kernels. <i>Cereal Chemistry</i> , 2010 , 87, 467-474	2.4	19
134	Analysis and Comparison of Bio-Oil Produced by Fast Pyrolysis from Three Barley Biomass/Byproduct Streams. <i>Energy & Fuels</i> , 2010 , 24, 699-706	4.1	82
133	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	1.8	28
132	Grain composition of Virginia winter barley and implications for use in feed, food, and biofuels production. <i>Journal of Cereal Science</i> , 2010 , 51, 41-49	3.8	53
131	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	3.8	47
130	Tree Nut Oils 2009 , 127-149		8
129	Corn Kernel Oil and Corn Fiber Oil 2009 , 409-431		3
128	Barley Oil 2009 , 455-478		2
127	Lipid analysis via HPLC with a charged aerosol detector. <i>Lipid Technology</i> , 2009 , 21, 191-194		21
126	A Process for the Aqueous Enzymatic Extraction of Corn Oil from Dry Milled Corn Germ and Enzymatic Wet Milled Corn Germ (E-Germ). <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2009 , 86, 469-474	1.8	33
125	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	1.8	4

124	Fatty Acid, Phytosterol, and Polyamine Conjugate Profiles of Edible Oils Extracted from Corn Germ, Corn Fiber, and Corn Kernels. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 1209-1214	1.8	23
123	Silencing of the MT1-MMP/ G6PT axis suppresses calcium mobilization by sphingosine-1-phosphate in glioblastoma cells. <i>FEBS Letters</i> , 2008 , 582, 799-804	3.8	20
122	Influence of oxidized low-density lipoproteins (LDL) on the viability of osteoblastic cells. <i>Free Radical Biology and Medicine</i> , 2008 , 44, 506-17	7.8	54
121	Angiotensin I converting enzyme-inhibitory peptides from commercial wet- and dry-milled corn germ. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2620-3	5.7	26
120	Scavenger receptor of class B expressed by osteoblastic cells are implicated in the uptake of cholesteryl ester and estradiol from LDL and HDL3. <i>Journal of Bone and Mineral Research</i> , 2008 , 23, 326-37	6.3	51
119	Enzymatic hydrolysis of steryl ferulates and steryl glycosides. <i>European Food Research and Technology</i> , 2008 , 227, 727-733	3.4	21
118	The identification of mono-, di-, tri-, and tetragalactosyl-diacylglycerols and their natural estolides in oat kernels. <i>Lipids</i> , 2008 , 43, 533-48	1.6	59
117	Recent advances in sterol research presented at the 99th AOCS Annual Meeting & Expo in Seattle Washington, May 2008. <i>Lipids</i> , 2008 , 43, 1091-3	1.6	1
116	The Identification and Quantification of Steryl Glucosides in Precipitates from Commercial Biodiesel. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2008 , 85, 761-770	1.8	60
115	Increasing the value of hominy feed as a coproduct by fermentation. <i>Applied Biochemistry and Biotechnology</i> , 2008 , 149, 145-53	3.2	5
114	HDL3 reduces the association and modulates the metabolism of oxidized LDL by osteoblastic cells: a protection against cell death. <i>Journal of Cellular Biochemistry</i> , 2008 , 105, 1374-85	4.7	18
113	Corn fiber oil and sitostanol decrease cholesterol absorption independently of intestinal sterol transporters in hamsters. <i>Journal of Nutritional Biochemistry</i> , 2008 , 19, 229-36	6.3	30
112	Separation of fiber from distillers dried grains (DDG) using sieving and elutriation. <i>Biomass and Bioenergy</i> , 2008 , 32, 468-472	5.3	12
111	Separation of buoyant particles from an aqueous dispersion of corn germ particles using a bubble column. <i>Chemical Engineering Science</i> , 2008 , 63, 4555-4560	4.4	3
110	Encapsulation of Essential Oils in Zein Nanospherical Particles. <i>ACS Symposium Series</i> , 2008 , 175-192	0.4	3
109	Influence of growth temperature on the amounts of tocopherols, tocotrienols, and gamma-oryzanol in brown rice. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7559-65	5.7	67
108	Phenolic acids, lipids, and proteins associated with purified corn fiber arabinoxylans. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 943-7	5.7	75
107	A comparison of the antioxidant properties of steryl ferulates with tocopherol at high temperatures. <i>Food Chemistry</i> , 2007 , 101, 947-954	8.5	64

106	Recent Advances in Sterol Research. <i>Lipids</i> , 2007 , 42, 3-3	1.6	
105	A Comparison of the Levels of Lutein and Zeaxanthin in Corn Germ Oil, Corn Fiber Oil and Corn Kernel Oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2007 , 84, 1039-1044	1.8	51
104	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	2.4	34
103	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	0.4	6
102	Tocopherols and Tocotrienols in Barley Oil Prepared from Germ and Other Fractions from Scarification and Sieving of Hulless Barley. <i>Cereal Chemistry</i> , 2007 , 84, 587-592	2.4	25
101	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	2.4	5
100	Antioxidant and antimelanogenic activities of polyamine conjugates from corn bran and related hydroxycinnamic acids. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3920-5	5.7	80
99	The Use of EnzymeTest Kits for Teaching Lipid Chemistry* 2007 , 215-227		
98	The analysis of lipids via HPLC with a charged aerosol detector. <i>Lipids</i> , 2006 , 41, 727-34	1.6	80
97	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, 8093-102	5.7	28
96	Protein distribution in commercial wet- and dry-milled corn germ. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4868-72	5.7	24
95	Economics of Fiber Separation from Distillers Dried Grains with Solubles (DDGS) Using Sieving and Elutriation. <i>Cereal Chemistry</i> , 2006 , 83, 324-330	2.4	24
94	Cholesterol kinetics and intestinal sterol transporter gene expression in response to corn fiber oil and its constituents in hamsters. <i>FASEB Journal</i> , 2006 , 20, A1025	0.9	
93	An Overview of Modern Mass Spectrometry Methods in the Toolbox of Lipid Chemists and Biochemists 2006 , 29-49		
92	Separation of Fiber from Distillers Dried Grains with Solubles (DDGS) Using Sieving and Elutriation. <i>Cereal Chemistry</i> , 2005 , 82, 528-533	2.4	53
91	Identification and quantification of glycerolipids in cotton fibers: reconciliation with metabolic pathway predictions from DNA databases. <i>Lipids</i> , 2005 , 40, 773-85	1.6	49
90	Composition and economic comparison of germ fractions from modified corn processing technologies. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2005 , 82, 603-608	1.8	51
89	The composition of corn oil obtained by the alcohol extraction of ground corn. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2005 , 82, 809-815	1.8	45

88	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	1.8	19
87	Phytosterols and Phytosterol Esters 2005 ,		1
86	Fermentation of Quick Fiber Produced from a modified corn-milling process into ethanol and recovery of corn fiber oil. <i>Applied Biochemistry and Biotechnology</i> , 2004 , 115, 0937-0950	3.2	25
85	The in vitro hydrolysis of phytosterol conjugates in food matrices by mammalian digestive enzymes. <i>Lipids</i> , 2004 , 39, 769-76	1.6	41
84	Pearling barley and rye to produce phytosterol-rich fractions. <i>Lipids</i> , 2004 , 39, 783-7	1.6	46
83	A comparison of commercial enzymes for the aqueous enzymatic extraction of corn oil from corn germ. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2004 , 81, 1071-1075	1.8	64
82	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, 17593-8	11.5	536
81	Inhibition of aflatoxin biosynthesis in <i>Aspergillus flavus</i> by diferuloylputrescine and p-coumaroylferuloylputrescine. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6660-3	5.7	29
80	Fermentation of Quick Fiber Produced from a Modified Corn-Milling Process into Ethanol and Recovery of Corn Fiber Oil 2004 , 937-949		
79	Pretreatment of Wet-Milled Corn Fiber to Improve Recovery of Corn Fiber Oil and Phytosterols. <i>Cereal Chemistry</i> , 2003 , 80, 118-122	2.4	17
78	Enrichment of Oil in Corn Fiber by Size Reduction and Floatation of Aleurone Cells. <i>Cereal Chemistry</i> , 2003 , 80, 123-125	2.4	6
77	Pressurized liquid extraction of polar and nonpolar lipids in corn and oats with hexane, methylene chloride, isopropanol, and ethanol. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 1063-1067	1.8	110
76	Yield and Phytosterol Composition of Oil Extracted from Grain Sorghum and Its Wet-Milled Fractions. <i>Cereal Chemistry</i> , 2003 , 80, 126-129	2.4	40
75	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, 6663-7	5.7	15
74	Antioxidant activity of phytosterols, oryzanol, and other phytosterol conjugates. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 1201-1206	1.8	140
73	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, 3306-8	5.7	9
72	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	14.3	763
71	Effect of Corn Milling Practices on Aleurone Layer Cells and Their Unique Phytosterols. <i>Cereal Chemistry</i> , 2001 , 78, 436-441	2.4	18

70	Diferuloylputrescine and p-coumaroyl-feruloylputrescine, abundant polyamine conjugates in lipid extracts of maize kernels. <i>Lipids</i> , 2001 , 36, 839-44	1.6	49
69	Effect of Harvest Moisture Content and Ambient Air Drying on Maize Fiber Oil Yield and its Phytosterol Composition. <i>Starch/Staerke</i> , 2001 , 53, 635-638	2.3	3
68	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, 3793-5	5.7	35
67	Improved method for the synthesis of trans-feruloyl-beta-sitostanol. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4961-4	5.7	29
66	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	2.4	18
65	Hybrid Variability and Effect of Growth Location on Corn Fiber Yields and Corn Fiber Oil Composition. <i>Cereal Chemistry</i> , 2000 , 77, 692-695	2.4	14
64	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	2.4	8
63	Enzymatic hydrolysis, grease permeation, and water barrier properties of zein isolate coated paper. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 890-4	5.7	15
62	Comparison of Yield and Composition of Oil Extracted from Corn Fiber and Corn Bran. <i>Cereal Chemistry</i> , 1999 , 76, 449-451	2.4	51
61	Production of cutinase by <i>Thermomonospora fusca</i> ATCC 27730. <i>Journal of Applied Microbiology</i> , 1999 , 86, 561-568	4.7	50
60	A funerary feast fit for King Midas. <i>Nature</i> , 1999 , 402, 863-864	50.4	47
59	Steryl esters in the elaioplasts of the tapetum in developing Brassica anthers and their recovery on the pollen surface. <i>Lipids</i> , 1999 , 34, 517-23	1.6	44
58	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, 2869-71	5.7	49
57	Recovery of Fiber in the Corn Dry-Grind Ethanol Process: A Feedstock for Valuable Coproducts. <i>Cereal Chemistry</i> , 1999 , 76, 868-872	2.4	58
56	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	3.4	15
55	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, 307-17	1.6	17
54	Type II domains of BSP-A1/-A2 proteins: binding properties, lipid efflux, and sperm capacitation potential. <i>Biochemical and Biophysical Research Communications</i> , 1998 , 246, 148-54	3.4	44
53	Modulation of lipoxygenase activity by bacterial hopanoids. <i>Journal of Natural Products</i> , 1997 , 60, 397-8	4.9	10

52	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, 124-8	2.4	28
51	Altered acyl chain length specificity of <i>Rhizopus delemar</i> lipase through mutagenesis and molecular modeling. <i>Lipids</i> , 1997 , 32, 123-30	1.6	61
50	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	1.8	16
49	The Occurrence and Biological Activity of Ferulate-Phytosterol Esters in Corn Fiber and Corn Fiber Oil 1997 , 189-191		
48	Extraction and Quantitative Analysis of Oil from Commercial Corn Fiber. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 2149-2154	5.7	169
47	Increased N-acylphosphatidylethanolamine biosynthesis in elicitor-treated tobacco cells. <i>Physiologia Plantarum</i> , 1995 , 95, 120-126	4.6	18
46	Separation and identification of lime cutin monomers by high performance liquid chromatography and mass spectrometry. <i>Phytochemistry</i> , 1995 , 38, 1361-1369	4	25
45	Method for the Production and Characterization of Tomato Cutin Oligomers. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2134-2137	5.7	29
44	Xylanase treatment of plant cells induces glycosylation and fatty acylation of phytosterols. <i>Physiologia Plantarum</i> , 1994 , 91, 575-580	4.6	3
43	Lipids from the seeds of seven Fijian plant species. <i>Food Chemistry</i> , 1994 , 49, 11-13	8.5	10
42	Effects of potential signal transduction antagonists on phytoalexin accumulation in tobacco. <i>Phytochemistry</i> , 1994 , 36, 857-863	4	24
41	Xylanase treatment of plant cells induces glycosylation and fatty acylation of phytosterols. <i>Physiologia Plantarum</i> , 1994 , 91, 575-580	4.6	24
40	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	5.7	5
39	Lipid changes in tobacco cell suspensions following treatment with cellulase elicitor. <i>Physiologia Plantarum</i> , 1993 , 87, 7-13	4.6	13
38	Model substrates for cutinases. <i>Chemistry and Physics of Lipids</i> , 1993 , 66, 215-218	3.7	6
37	Lipid changes in tobacco cell suspensions following treatment with cellulase elicitor. <i>Physiologia Plantarum</i> , 1993 , 87, 7-13	4.6	20
36	A rapid quantitative method for the analysis of sesquiterpene phytoalexins by high performance liquid chromatography. <i>Phytochemical Analysis</i> , 1992 , 3, 125-128	3.4	7
35	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	3.4	24

34	Separation and quantitation of hydroxy and epoxy fatty acid by high-performance liquid chromatography with an evaporative light-scattering detector. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1992 , 69, 301-304	1.8	20
33	Cutinase production by <i>Streptomyces</i> spp.. <i>Current Microbiology</i> , 1992 , 25, 165-171	2.4	43
32	Bacteriohopanetetrol: abundant lipid in frankia cells and in nitrogen-fixing nodule tissue. <i>Plant Physiology</i> , 1991 , 95, 1111-5	6.6	49
31	Induction of 6 α -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, 468-73	4.1	11
30	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	5.3	1
29	Analysis of major classes of plant lipids by high-performance liquid chromatography with flame ionization detection. <i>Phytochemistry</i> , 1990 , 29, 2461-2466	4	57
28	An evaluation of NBD-phospholipids as substrates for the measurement of phospholipase and lipase activities. <i>Lipids</i> , 1989 , 24, 691-699	1.6	22
27	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	11
26	Proteolytic activation of a lipolytic enzyme activity in potato leaves. <i>Plant Science</i> , 1988 , 55, 205-211	5.3	10
25	Calcium-binding proteins in fungi and higher plants. <i>Journal of Dairy Science</i> , 1987 , 70, 1504-12	4	7
24	The Involvement of Membrane-Degrading Enzymes During Infection of Potato Leaves by <i>Phytophthora infestans</i> . <i>ACS Symposium Series</i> , 1987 , 343-354	0.4	5
23	Autolysis of phospholipids in homogenates of various plant tissues. <i>Phytochemistry</i> , 1987 , 26, 1899-1902	4	14
22	Regulation of Phospholipase Activity in Potato Leaves by Protein Phosphorylation-dephosphorylation and Proteolytic Activation 1987 , 233-235		
21	Lipid Metabolism in Potato Leaf Disks: Effect of Calmodulin Antagonists 1987 , 321-323		1
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