Robert A Moreau

List of Publications by Year
in descending order

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173 papers	6,739 citations	50692 43 h-index	60196 76 g-index
177 all docs	177 docs citations	177 times ranked	6453 citing authors

#	Article	IF	Citations
1	Lipid Profiles in Preliminary Germinated Brown Rice Beverages Compared to Non-Germinated Brown and White Rice Beverages. Foods, 2022, 11, 220.	4.7	4
2	Optimization of the in Situ Transesterification of Grain Sorghum (Milo) DDGS to Fatty Acid Methyl Esters and Fatty Acid Ethyl Esters. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 455-461.	2.6	0
3	Identification of Unique Aldehyde Dimers in Sorghum Wax Recovered after Fermentation in a Commercial Fuel Ethanol Plant. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 1299-1308.	2.6	1
4	Phenolic fatty acid-based epoxy curing agent for antimicrobial epoxy polymers. Progress in Organic Coatings, 2020, 141, 105536.	4.1	11
5	Synthesis and Antiâ€Listeria Properties of Odorless Hybrid Bioâ€Based nâ€Phenolic Vegetable Branchedâ€Chain Fatty Acids. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 1093-1101.	2.6	3
6	A Simplified Method for Fractionation and Analysis of Waxes and Oils from Sorghum () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 Td (	2.6	4
7	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.	5.8	9
8	Phytosterols and their derivatives: Structural diversity, distribution, metabolism, analysis, and health-promoting uses. Progress in Lipid Research, 2018, 70, 35-61.	14.1	311
9	Comparison of Various Phosphine Additives in Zeolite Based Catalytic Isomerization of Oleic Acid. European Journal of Lipid Science and Technology, 2018, 120, .	1.8	9
10	Analysis of wax esters in seven commercial waxes using C30 reverse phase HPLC. Journal of Liquid Chromatography and Related Technologies, 2018, 41, 604-611.	1.3	9
11	New Classes of Antimicrobials:Poly-Phenolic Branched-Chain Fatty Acids. ACS Symposium Series, 2018, , 209-221.	0.0	1
12	Comparison of benchâ€scale decortication devices to fractionate bran from sorghum. Cereal Chemistry, 2018, 95, 720-733.	2.9	8
13	Extraction of Surface Wax from Whole Grain Sorghum. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 845-852.	2.6	12
14	Progress and perspectives in plant sterol and plant stanol research. Nutrition Reviews, 2018, 76, 725-746.	6.1	59
15	Production of Fattyâ€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.	2.6	7
16	Synthesis, chemical characterization, and economical feasibility of polyâ€phenolicâ€branchedâ€chain fatty acids. European Journal of Lipid Science and Technology, 2017, 119, .	1.8	6
17	Analysis of sorghum wax and carnauba wax by reversed phase liquid chromatography mass spectrometry. Industrial Crops and Products, 2017, 98, 116-129.	5.8	32
18	Evaluation of the quantity and composition of sugars and lipid in the juice and bagasse of lipid producing sugarcane. Biocatalysis and Agricultural Biotechnology, 2017, 10, 148-155.	3.7	21

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19	A comparison between corn and grain sorghum fermentation rates, Distillers Dried Grains with Solubles composition, and lipid profiles. Bioresource Technology, 2017, 226, 118-124.	10.0	32
20	Convenient and Environmentally Friendly Production of Isostearic Acid with Protonic Forms of Ammonium Cationic Zeolites. European Journal of Lipid Science and Technology, 2017, 119, .	1.8	16
21	A Comparison of the Levels of Oil, Carotenoids, and Lipolytic Enzyme Activities in Modern Lines and Hybrids of Grain Sorghum. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 569-573.	2.6	22
22	Analysis of Alkylresorcinols in Wheat Germ Oil and Barley Germ Oil via HPLC and Fluorescence Detection: Cochromatography with Tocols. Cereal Chemistry, 2016, 93, 293-298.	2.9	3
23	Composition of Plant Sterols and Stanols in Supplemented Food Products. Journal of AOAC INTERNATIONAL, 2015, 98, 685-690.	1.7	26
24	Aqueous Extraction of Corn Oil After Fermentation in the Dry Grind Ethanol Process. , 2014, , 53-72.		7
25	Catalytic synthesis and characterization of phenolâ€branchedâ€chain fatty acid isomers*. European Journal of Lipid Science and Technology, 2014, 116, 344-351.	1.8	12
26	Scavenger receptor class B, type I (Scarb1) deficiency promotes osteoblastogenesis but stunts terminal osteocyte differentiation. Physiological Reports, 2014, 2, e12117.	1.7	17
27	Cloning, characterization, and heterologous expression of a novel glucosyltransferase gene from sophorolipid-producing Candida bombicola. Gene, 2014, 540, 46-53.	2.4	16
28	Extraction and Demulsification of Oil From Wheat Germ, Barley Germ, and Rice Bran Using an Aqueous Enzymatic Method. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1261-1268.	2.6	24
29	Components responsible for the emulsification properties of corn fibre gum. Food Hydrocolloids, 2014, 41, 164-168.	12.2	31
30	Supercritical fluid chromatography-tandem mass spectrometry for the analysis of lipid A. Analytical Methods, 2013, 5, 6864.	2.6	8
31	Removal and Isolation of Germâ€Rich Fractions from Hullâ€less Barley Using a Fitzpatrick Comminuting Mill and Sieves. Cereal Chemistry, 2013, 90, 546-551.	2.9	3
32	Influence of Stenocarpella maydis Infected Corn on the Composition of Corn Kernel and Its Conversion into Ethanol. Cereal Chemistry, 2012, 89, 15-23.	2.9	6
33	Accelerated Solvent Extraction of Alkylresorcinols in Food Products Containing Uncooked and Cooked Wheat. Journal of Agricultural and Food Chemistry, 2012, 60, 4799-4802.	5.9	19
34	Analysis Methods for Tocopherols and Tocotrienols. , 2012, , 353-386.		4
35	Anti-inflammatory activity of hydroxycinnamic acid derivatives isolated from corn bran in lipopolysaccharide-stimulated Raw 264.7 macrophages. Food and Chemical Toxicology, 2012, 50, 1309-1316.	3.6	112
36	Compositional Equivalence of Barleys Differing Only in Low- and Normal-Phytate Levels. Journal of Agricultural and Food Chemistry, 2012, 60, 6493-6498.	5.9	4

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37	A new corn fiber gum polysaccharide isolation process that preserves functional components. Carbohydrate Polymers, 2012, 87, 1169-1175.	12.1	35
38	Corn Oil. , 2011, , 273-289.		9
39	Modification of aqueous enzymatic oil extraction to increase the yield of corn oil from dry fractionated corn germ. Industrial Crops and Products, 2011, 34, 845-850.	5.8	19
40	Glycosidic Bond Cleavage is Not Required for Phytosteryl Glycosideâ€Induced Reduction of Cholesterol Absorption in Mice. Lipids, 2011, 46, 701-708.	1.5	39
41	Changes in Lipid Composition During Dry Grind Ethanol Processing of Corn. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 435-442.	2.6	38
42	The Composition of Crude Corn Oil Recovered after Fermentation via Centrifugation from a Commercial Dry Grind Ethanol Process. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 895-902.	2.6	41
43	Grain composition of Virginia winter barley and implications for use in feed, food, and biofuels production. Journal of Cereal Science, 2010, 51, 41-49.	3.4	66
44	Removal of surface lipids improves the functionality of commercial zein in viscoelastic zein-starch dough for gluten-free breadmaking. Journal of Cereal Science, 2010, 52, 417-425.	3.4	51
45	Polar Lipids from Oat Kernels. Cereal Chemistry, 2010, 87, 467-474.	2.9	28
46	Analysis and Comparison of Bio-Oil Produced by Fast Pyrolysis from Three Barley Biomass/Byproduct Streams. Energy & Fuels, 2010, 24, 699-706.	5.3	91
47	Tree Nut Oils. , 2009, , 127-149.		7
48	Corn Kernel Oil and Corn Fiber Oil. , 2009, , 409-431.		2
49	Barley Oil. , 2009, , 455-478.		3
50	Introduction. , 2009, , 1-13.		4
51	Lipid analysis via HPLC with a charged aerosol detector. Lipid Technology, 2009, 21, 191-194.	1.0	20
52	A Process for the Aqueous Enzymatic Extraction of Corn Oil from Dry Milled Corn Germ and Enzymatic Wet Milled Corn Germ (Eâ€Germ). JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 469-474.	2.6	37
53	Foam Separation of Oil from Enzymatically Treated Wet-Milled Corn Germ Dispersions. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 927-932.	2.6	3
54	Fatty Acid, Phytosterol, and Polyamine Conjugate Profiles of Edible Oils Extracted from Corn Germ, Corn Fiber, and Corn Kernels. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, .	2.6	31

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55	Preface. , 2009, , vii.		0
56	Scavenger Receptor of Class B Expressed by Osteoblastic Cells Are Implicated in the Uptake of Cholesteryl Ester and Estradiol From LDL and HDL3. Journal of Bone and Mineral Research, 2008, 23, 326-337.	5.1	50
57	The Identification of Monoâ€; Diâ€; Triâ€; and Tetragalactosylâ€diacylglycerols and their Natural Estolides in Oat Kernels. Lipids, 2008, 43, 533-548.	1.5	61
58	Recent Advances in Sterol Research Presented at the 99th AOCS Annual Meeting & Expo in Seattle Washington, May 2008. Lipids, 2008, 43, 1091-1093.	1.5	1
59	The Identification and Quantification of Steryl Glucosides in Precipitates from Commercial Biodiesel. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 761-770.	2.6	62
60	Increasing the Value of Hominy Feed as a Coproduct by Fermentation. Applied Biochemistry and Biotechnology, 2008, 149, 145-153.	3.1	5
61	HDL₃ reduces the association and modulates the metabolism of oxidized LDL by osteoblastic cells: A protection against cell death. Journal of Cellular Biochemistry, 2008, 105, 1374-1385.	3.1	26
62	Corn fiber oil and sitostanol decrease cholesterol absorption independently of intestinal sterol transporters in hamsters. Journal of Nutritional Biochemistry, 2008, 19, 229-236.	4.9	28
63	Separation of fiber from distillers dried grains (DDG) using sieving and elutriation. Biomass and Bioenergy, 2008, 32, 468-472.	5.8	17
64	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	4
65	Encapsulation of Essential Oils in Zein Nanospherical Particles. ACS Symposium Series, 2008, , 175-192.	0.0	5
66	Silencing of the MT1â€MMP/ G6PT axis suppresses calcium mobilization by sphingosineâ€1â€phosphate in glioblastoma cells. FEBS Letters, 2008, 582, 799-804.	2.8	24
67	Influence of oxidized low-density lipoproteins (LDL) on the viability of osteoblastic cells. Free Radical Biology and Medicine, 2008, 44, 506-517.	3.0	62
68	Angiotensin I Converting Enzyme-Inhibitory Peptides from Commercial Wet- and Dry-Milled Corn Germ. Journal of Agricultural and Food Chemistry, 2008, 56, 2620-2623.	5.9	32
69	Composition of Functional Lipids in Hulled and Hulless Barley in Fractions Obtained by Scarification and in Barley Oil. Cereal Chemistry, 2007, 84, 1-5.	2.9	42
70	Aqueous Enzymatic Oil Extraction: A "Green" Bioprocess to Obtain Oil from Corn Germ and Other Oil-Rich Plant Materials. ACS Symposium Series, 2007, , 101-120.	0.0	8
71	Tocopherols and Tocotrienols in Barley Oil Prepared from Germ and Other Fractions from Scarification and Sieving of Hulless Barley. Cereal Chemistry, 2007, 84, 587-592.	2.9	26
72	Phytosterol Distribution in Fractions Obtained from Processing of Distillers Dried Grains with Solubles Using Sieving and Elutriation. Cereal Chemistry, 2007, 84, 626-630.	2.9	7

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73	Antioxidant and Antimelanogenic Activities of Polyamine Conjugates from Corn Bran and Related Hydroxycinnamic Acids. Journal of Agricultural and Food Chemistry, 2007, 55, 3920-3925.	5.9	97
74	Influence of Growth Temperature on the Amounts of Tocopherols, Tocotrienols, and Î³-Oryzanol in Brown Rice. Journal of Agricultural and Food Chemistry, 2007, 55, 7559-7565.	5.9	80
75	Phenolic Acids, Lipids, and Proteins Associated with Purified Corn Fiber Arabinoxylans. Journal of Agricultural and Food Chemistry, 2007, 55, 943-947.	5.9	81
76	A comparison of the antioxidant properties of steryl ferulates with tocopherol at high temperatures. Food Chemistry, 2007, 101, 947-954.	9.5	70
77	Recent Advances in Sterol Research. Lipids, 2007, 42, 3-3.	1.5	1
78	A Comparison of the Levels of Lutein and Zeaxanthin in Corn Germ Oil, Corn Fiber Oil and Corn Kernel Oil. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 1039-1044.	2.6	54
79	Enzymatic hydrolysis of steryl ferulates and steryl glycosides. European Food Research and Technology, 2007, 227, 727-733.	3.0	23
80	Reinvestigation of the Effect of Heat Pretreatment of Corn Fiber and Corn Germ on the Levels of Extractable Tocopherols and Tocotrienols. Journal of Agricultural and Food Chemistry, 2006, 54, 8093-8102.	5.9	30
81	Protein Distribution in Commercial Wet- and Dry-Milled Corn Germ. Journal of Agricultural and Food Chemistry, 2006, 54, 4868-4872.	5.9	30
82	Economics of Fiber Separation from Distillers Dried Grains with Solubles (DDGS) Using Sieving and Elutriation. Cereal Chemistry, 2006, 83, 324-330.	2.9	32
83	The analysis of lipids via HPLC with a charged aerosol detector. Lipids, 2006, 41, 727-734.	1.5	84
84	Cholesterol kinetics and intestinal sterol transporter gene expression in response to corn fiber oil and its constituents in hamsters. FASEB Journal, 2006, 20, .	0.7	0
85	An Overview of Modern Mass Spectrometry Methods in the Toolbox of Lipid Chemists and Biochemists. , 2006, , 29-49.		0
86	Separation of Fiber from Distillers Dried Grains with Solubles (DDGS) Using Sieving and Elutriation. Cereal Chemistry, 2005, 82, 528-533.	2.9	68
87	Identification and quantification of glycerolipids in cotton fibers: Reconciliation with metabolic pathway predictions from DNA databases. Lipids, 2005, 40, 773-785.	1.5	60
88	Composition and economic comparison of germ fractions from modified corn processing technologies. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 603-608.	2.6	56
89	The composition of corn oil obtained by the alcohol extraction of ground corn. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 809-815.	2.6	52
90	The influence of moisture content and cooking on the screw pressing and prepressing of corn oil from corn germ. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 851-854.	2.6	19

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91	Fermentation of "Quick Fiber" Produced from a Modified Corn-Milling Process into Ethanol and Recovery of Corn Fiber. Applied Biochemistry and Biotechnology, 2004, 115, 0937-0950.	3.1	26
92	The in vitro hydrolysis of phytosterol conjugates in food matrices by mammalian digestive enzymes. Lipids, 2004, 39, 769-776.	1.5	43
93	Pearling barley and rye to produce phytosterolâ€rich fractions. Lipids, 2004, 39, 783-787.	1.5	46
94	A comparison of commercial enzymes for the aqueous enzymatic extraction of corn oil from corn germ. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 1071-1075.	2.6	76
95	Fermented beverages of pre- and proto-historic China. Proceedings of the National Academy of Sciences of the United States of America, 2004, 101, 17593-17598.	7.7	686
96	Inhibition of Aflatoxin Biosynthesis inAspergillus flavusby Diferuloylputrescine andp-Coumaroylferuloylputrescine. Journal of Agricultural and Food Chemistry, 2004, 52, 6660-6663.	5.9	29
97	Fermentation of â€œQuick Fiberâ€•Produced from a Modified Corn-Milling Process into Ethanol and Recovery of Corn Fiber Oil. , 2004, , 937-949.		1
98	Pressurized liquid extraction of polar and nonpolar lipids in corn and oats with hexane, methylene chloride, isopropanol, and ethanol. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 1063-1067.	2.6	126
99	Yield and Phytosterol Composition of Oil Extracted from Grain Sorghum and Its Wet-Milled Fractions. Cereal Chemistry, 2003, 80, 126-129.	2.9	56
100	Evaluation of a Commercial Enzyme-Based Serum Cholesterol Test Kit for Analysis of Phytosterol and Phytostanol Products. Journal of Agricultural and Food Chemistry, 2003, 51, 6663-6667.	5.9	11
101	Pretreatment of Wet-Milled Corn Fiber to Improve Recovery of Corn Fiber Oil and Phytosterols. Cereal Chemistry, 2003, 80, 118-122.	2.9	16
102	Enrichment of Oil in Corn Fiber by Size Reduction and Floatation of Aleurone Cells. Cereal Chemistry, 2003, 80, 123-125.	2.9	3
103	Effect of Endogenous Triacylglycerol Hydrolysates on the Mechanical Properties of Zein Films from Ground Corn. Journal of Agricultural and Food Chemistry, 2002, 50, 3306-3308.	5.9	10
104	Phytosterols, phytostanols, and their conjugates in foods: structural diversity, quantitative analysis, and health-promoting uses. Progress in Lipid Research, 2002, 41, 457-500.	14.1	885
105	Antioxidant activity of phytosterols, oryzanol, and other phytosterol conjugates. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 1201-1206.	2.6	170
106	Comparison of Oil and Phytosterol Levels in Germplasm Accessions of Corn, Teosinte, and Job's Tears. Journal of Agricultural and Food Chemistry, 2001, 49, 3793-3795.	5.9	31
107	Improved Method for the Synthesis oftrans-Feruloyl-Î²-sitostanol. Journal of Agricultural and Food Chemistry, 2001, 49, 4961-4964.	5.9	31
108	Effect of Alternative Milling Techniques on the Yield and Composition of Corn Germ Oil and Corn Fiber Oil. Cereal Chemistry, 2001, 78, 46-49.	2.9	16

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109	Effect of Corn Milling Practices on Aleurone Layer Cells and Their Unique Phytosterols. Cereal Chemistry, 2001, 78, 436-441.	2.9	18
110	Diferuloylputrescine and p-coumaroyl-feruloylputrescine, abundant polyamine conjugates in lipid extracts of maize kernels. Lipids, 2001, 36, 839-844.	1.5	50
111	Effect of Harvest Moisture Content and Ambient Air Drying on Maize Fiber Oil Yield and its Phytosterol Composition. Starch/Staerke, 2001, 53, 635-638.	2.3	3
112	Hybrid Variability and Effect of Growth Location on Corn Fiber Yields and Corn Fiber Oil Composition. Cereal Chemistry, 2000, 77, 692-695.	2.9	12
113	Effect of Various Acids and Sulfites in Steep Solution on Yields and Composition of Corn Fiber and Corn Fiber Oil. Cereal Chemistry, 2000, 77, 665-668.	2.9	8
114	Enzymatic Hydrolysis, Grease Permeation, and Water Barrier Properties of Zein Isolate Coated Paper. Journal of Agricultural and Food Chemistry, 2000, 48, 890-894.	5.9	18
115	Comparison of Yield and Composition of Oil Extracted from Corn Fiber and Corn Bran. Cereal Chemistry, 1999, 76, 449-451.	2.9	51
116	A funerary feast fit for King Midas. Nature, 1999, 402, 863-864.	40.1	61
117	Steryl esters in the elaioplasts of the tapetum in developing Brassica anthers and their recovery on the pollen surface. Lipids, 1999, 34, 517-523.	1.5	48
118	Effect of Heat Pretreatment on the Yield and Composition of Oil Extracted from Corn Fiber. Journal of Agricultural and Food Chemistry, 1999, 47, 2869-2871.	5.9	48
119	Recovery of Fiber in the Corn Dry-Grind Ethanol Process: A Feedstock for Valuable Coproducts. Cereal Chemistry, 1999, 76, 868-872.	2.9	66
120	Chlorophyll-derived porphyrins co-chromatograph with phospholipids in high performance liquid chromatographic separations of plant lipid classes. Phytochemical Analysis, 1998, 9, 1-4.	2.5	17
121	Identification of ceramide-phosphorylethanolamine in Oomycete plant pathogens: Pythium ultimum, phytophthora infestans, and Phytophthora capsici. Lipids, 1998, 33, 307-317.	1.5	20
122	Type II Domains of BSP-A1/-A2 Proteins: Binding Properties, Lipid Efflux, and Sperm Capacitation Potential. Biochemical and Biophysical Research Communications, 1998, 246, 148-154.	2.1	42
123	Modulation of Lipoxygenase Activity by Bacterial Hopanoids. Journal of Natural Products, 1997, 60, 397-398.	3.7	10
124	News & Notes: The Effect of Ethanol and Oxygen on the Growth of Zymomonas mobilis and the Levels of Hopanoids and Other Membrane Lipids. Current Microbiology, 1997, 35, 124-128.	2.4	29
125	Altered acyl chain length specificity of Rhizopus delemar lipase through mutagenesis and molecular modeling. Lipids, 1997, 32, 123-130.	1.5	63
126	Additive effects of acyl-binding site mutations on the fatty acid selectivity of Rhizopus delemar lipase. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1401-1407.	2.6	15

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127	The Occurrence and Biological Activity of Ferulate-Phytosterol Esters in Corn Fiber and Corn Fiber Oil. , 1997, , 189-191.		1
128	Extraction and Quantitative Analysis of Oil from Commercial Corn Fiber. Journal of Agricultural and Food Chemistry, 1996, 44, 2149-2154.	5.9	167
129	Increased N-acylphosphatidylethanolamine biosynthesis in elicitor-treated tobacco cells. Physiologia Plantarum, 1995, 95, 120-126.	3.7	17
130	Separation and identification of lime cutin monomers by high performance liquid chromatography and mass spectrometry. Phytochemistry, 1995, 38, 1361-1369.	3.1	26
131	Method for the Production and Characterization of Tomato Cutin Oligomers. Journal of Agricultural and Food Chemistry, 1995, 43, 2134-2137.	5.9	29
132	Lipids from the seeds of seven Fijian plant species. Food Chemistry, 1994, 49, 11-13.	9.5	11
133	Effects of potential signal transduction antagonists on phytoalexin accumulation in tobacco. Phytochemistry, 1994, 36, 857-863.	3.1	25
134	Xylanase treatment of plant cells induces glycosylation and fatty acylation of phytosterols. Physiologia Plantarum, 1994, 91, 575-580.	3.7	24
135	Model substrates for cutinases. Chemistry and Physics of Lipids, 1993, 66, 215-218.	2.7	6
136	Lipid changes in tobacco cell suspensions following treatment with cellulase elicitor. Physiologia Plantarum, 1993, 87, 7-13.	3.7	23
137	Chemical and enzymic investigation of the leaf cuticle of pear genotypes differing in resistance to pear psylla. Journal of Agricultural and Food Chemistry, 1993, 41, 2437-2441.	5.9	7
138	A rapid quantitative method for the analysis of sesquiterpene phytoalexins by high performance liquid chromatography. Phytochemical Analysis, 1992, 3, 125-128.	2.5	6
139	Separation, identification and quantification of monomers from cutin polymers by high performance liquid chromatography and evaporative light scattering detection. Phytochemical Analysis, 1992, 3, 139-144.	2.5	29
140	Separation and quantitation of hydroxy and epoxy fatty acid by highâ€performance liquid chromatography with an evaporative lightâ€scattering detector. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 301-304.	2.6	21
141	Cutinase production byStreptomyces spp.. Current Microbiology, 1992, 25, 165-171.	2.4	45
142	Induction of 6a-hydroxymaackiain 3-O-methyltransferase and phenylalanine ammonia-lyase mRNA translational activities during the biosynthesis of pisatin. Archives of Biochemistry and Biophysics, 1991, 290, 468-473.	2.7	13
143	The hydrolysis of phosphorylcholine-containing metabolites in plant tissues: partial purification of a CDP-choline hydrolase from Solanum tuberosum. Plant Science, 1991, 75, 25-32.	4.1	1
144	Bacteriohopanetetrol: Abundant Lipid in Frankia Cells and in Nitrogen-Fixing Nodule Tissue. Plant Physiology, 1991, 95, 111-115.	5.4	53

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145	Analysis of major classes of plant lipids by high-performance liquid chromatography with flame ionization detection. Phytochemistry, 1990, 29, 2461-2466.	3.1	57
146	An evaluation of NBD-phospholipids as substrates for the measurement of phospholipase and lipase activities. Lipids, 1989, 24, 691-699.	1.5	21
147	The properties of reducing agents released by treatment of Solanum tuberosum with elicitors from Phytophthora infestans. Physiological and Molecular Plant Pathology, 1989, 35, 1-10.	3.6	12
148	Photeolytic activation of a lipolytic enzyme activity in potato leaves. Plant Science, 1988, 55, 205-211.	4.1	9
149	Calcium-Binding Proteins in Fungi and Higher Plants. Journal of Dairy Science, 1987, 70, 1504-1512.	3.9	7
150	The Involvement of Membrane-Degrading Enzymes During Infection of Potato Leaves by Phytophthora infestans. ACS Symposium Series, 1987, , 343-354.	0.0	5
151	Autolysis of phospholipids in homogenates of various plant tissues. Phytochemistry, 1987, 26, 1899-1902.	3.1	15
152	Lipid Metabolism in Potato Leaf Disks: Effect of Calmodulin Antagonists. , 1987, , 321-323.		1
153	Regulation of Phospholipase Activity in Potato Leaves by Protein Phosphorylation-dephosphorylation and Proteolytic Activation. , 1987, , 233-235.		0
154	Regulation of phospholipase activity in potato leaves by calmodulin and protein phosphorylation-dephosphorylation. Plant Science, 1986, 47, 1-9.	4.1	23
155	Production of extracellular enzymes by germinating cysts of Phytophthora infestans. Canadian Journal of Botany, 1985, 63, 1811-1816.	1.3	9
156	Dibucaine, chlorpromazine, and detergents mediate membrane breakdown in potato tuber homogenates. Phytochemistry, 1985, 24, 2555-2558.	3.1	5
157	Membrane-degrading enzymes in the leaves of Solanum tuberosum. Phytochemistry, 1985, 24, 411-414.	3.1	11
158	Potato phytoalexin elicitors in Phytophthora infestans spore germination fluids. Plant Science, 1985, 41, 205-209.	4.1	7
159	Autolysis of membrane lipids in potato leaf homogenates: Effects of calmodulin and calmodulin antagonists. Plant Science, 1985, 40, 95-98.	4.1	19
160	Involvement of Glyoxysomal Lipase in the Hydrolysis of Storage Triacylglycerols in the Cotyledons of Soybean Seedlings. Plant Physiology, 1982, 70, 108-112.	5.4	41
161	Solubilization and Characterization of an Acyl-Coenzyme A. Plant Physiology, 1982, 69, 1293-1297.	5.4	34
162	[93] Enzymes of wax ester catabolism in jojoba. Methods in Enzymology, 1981, , 804-813.	1.0	13

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163	Properties of a Î”5-fatty acyl-CoA desaturase in the cotyledons of developing Limnanthes alba. Archives of Biochemistry and Biophysics, 1981, 209, 376-384.	2.7	28
164	Studies of biosynthesis of waxes by developing jojoba seed: III. Biosynthesis of wax esters from Acyl-CoA and long chain alcohols. Lipids, 1981, 16, 897-902.	1.5	24
165	Recent Studies of the Enzymic Synthesis of Ricinoleic Acid by Developing Castor Beans. Plant Physiology, 1981, 67, 672-676.	5.4	69
166	Betaine Accumulation and Betaine-Aldehyde Dehydrogenase in Spinach Leaves. Plant Physiology, 1981, 67, 1105-1108.	5.4	48
167	Spherosomes of Castor Bean Endosperm. Plant Physiology, 1980, 65, 1176-1180.	5.4	54
168	Oxidation of fatty alcohol in the cotyledons of jojoba seedlings. Archives of Biochemistry and Biophysics, 1979, 194, 422-430.	2.7	31
169	Lipases in the storage tissues of peanut and other oil seeds during germination. Planta, 1978, 141, 111-116.	3.5	59
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