Farah S Hosseinian

List of Publications by Year
in descending order

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51 papers	1,736 citations	331259 21 h-index	288905 40 g-index
63 all docs	63 docs citations	63 times ranked	2623 citing authors

#	Article	IF	Citations
1	Measurement of anthocyanins and other phytochemicals in purple wheat. Food Chemistry, 2008, 109, 916-924.	4.2	231
2	The Market Potential of Grape Waste Alternatives. Journal of Food Research, 2014, 3, 91.	0.1	185
3	A Current Overview of the Biological and Cellular Effects of Nanosilver. International Journal of Molecular Sciences, 2018, 19, 2030.	1.8	124
4	Phenolics content and antioxidant and anti-inflammatory activities of legume fractions. Food Chemistry, 2013, 138, 1543-1550.	4.2	111
5	Saskatoon and Wild Blueberries Have Higher Anthocyanin Contents than Other Manitoba Berries. Journal of Agricultural and Food Chemistry, 2007, 55, 10832-10838.	2.4	100
6	Triticale bran and straw: Potential new sources of phenolic acids, proanthocyanidins, and lignans. Journal of Functional Foods, 2009, 1, 57-64.	1.6	80
7	Evaluation of antioxidant capacity and aroma quality of breast milk. Nutrition, 2009, 25, 105-114.	1.1	69
8	Simulated gastrointestinal digestion and in vitro colonic fermentation of carob polyphenols: Bioaccessibility and bioactivity. LWT - Food Science and Technology, 2020, 117, 108623.	2.5	68
9	Antioxidant capacity of flaxseed lignans in two model systems. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 835.	0.8	61
10	Lentils enhance probiotic growth in yogurt and provide added benefit of antioxidant protection. LWT - Food Science and Technology, 2013, 50, 45-49.	2.5	56
11	Proanthocyanidin Profile and ORAC Values of Manitoba Berries, Chokecherries, and Seabuckthorn. Journal of Agricultural and Food Chemistry, 2007, 55, 6970-6976.	2.4	47
12	Effect of Freeâ€SH Containing Compounds on Allyl Isothiocyanate Antimicrobial Activity against Escherichia coli O157:H7. Journal of Food Science, 2008, 73, M214-20.	1.5	43
13	Flaxseed Soluble Dietary Fibre Enhances Lactic Acid Bacterial Survival and Growth in Kefir and Possesses High Antioxidant Capacity. Journal of Food Research, 2013, 2, 152.	0.1	40
14	AAPH-mediated antioxidant reactions of secoisolariciresinol and SDG. Organic and Biomolecular Chemistry, 2007, 5, 644.	1.5	34
15	Antioxidant Activity of Alkylresorcinols from Rye Bran and Their Protective Effects on Cell Viability of PC-12 AC Cells. Journal of Agricultural and Food Chemistry, 2011, 59, 11473-11482.	2.4	32
16	Effects of region and cultivar on alkylresorcinols content and composition in wheat bran and their antioxidant activity. Journal of Cereal Science, 2013, 57, 405-410.	1.8	32
17	Impact of supercritical CO2 and traditional solvent extraction systems on the extractability of alkylresorcinols, phenolic profile and their antioxidant activity in wheat bran. Journal of Functional Foods, 2015, 12, 109-119.	1.6	31
18	Enhancements of antioxidant activity and mineral solubility of germinated wrinkled lentils during fermentation in kefir. Journal of Functional Foods, 2017, 32, 72-79.	1.6	30

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19	Seabuckthorn as a novel prebiotic source improves probiotic viability in yogurt. LWT - Food Science and Technology, 2016, 66, 490-495.	2.5	29
20	Dual Functionality of Triticale as a Novel Dietary Source of Prebiotics with Antioxidant Activity in Fermented Dairy Products. Plant Foods for Human Nutrition, 2012, 67, 88-93.	1.4	27
21	Phenolic acids, avenanthramides, and antioxidant activity of oats defatted with hexane or supercritical fluid. Journal of Cereal Science, 2018, 79, 21-26.	1.8	24
22	Patented Techniques for the Extraction and Isolation of Secoisolariciresinol Diglucoside from Flaxseed. Recent Patents on Food, Nutrition & Agriculture, 2009, 1, 25-31.	0.5	22
23	Stability and antioxidant activity of alkyresorcinols in breads enriched with hard and soft wheat brans. Food Research International, 2013, 51, 571-578.	2.9	22
24	Optimization of alkylresorcinols extraction from triticale bran using response surface methodology. Food and Bioprocess Technology, 2012, 5, 2655-2664.	2.6	20
25	Physicochemical, antioxidant, calcium binding, and angiotensin converting enzyme inhibitory properties of hydrolyzed tomato seed proteins. Journal of Food Biochemistry, 2019, 43, e12721.	1.2	18
26	Potential of flaxseed in the development of omega-3 rice paper with antioxidant activity. LWT - Food Science and Technology, 2013, 53, 170-175.	2.5	17
27	Determination of water-extractable polysaccharides in triticale bran. Journal of Food Composition and Analysis, 2014, 34, 12-17.	1.9	15
28	The Fatty Acid Profile and Phenolic Composition of Descurainia sophia Seeds Extracted by Supercritical CO₂. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1379-1390.	0.8	15
29	Triticale Bran Alkylresorcinols Enhance Resistance to Oxidative Stress in Mice Fed a High-Fat Diet. Foods, 2016, 5, 5.	1.9	15
30	Production of antioxidant peptide fractions from a by-product of tomato processing: mass spectrometry identification of peptides and stability to gastrointestinal digestion. Journal of Food Science and Technology, 2018, 55, 3498-3507.	1.4	15
31	Pulse ingredients supplementation affects kefir quality and antioxidant capacity during storage. LWT - Food Science and Technology, 2017, 86, 619-626.	2.5	11
32	Wheat Bran Dietary Fiber: Promising Source of Prebiotics with Antioxidant Potential. Journal of Food Research, 2017, 6, 1.	0.1	11
33	Effects of Faba Bean (Vicia faba L.) Flour on Viability of Probiotic Bacteria During Kefir Storage. Journal of Food Research, 2014, 3, 13.	0.1	10
34	Portulaca oleracea seeds as a novel source of alkylresorcinols and its phenolic profiles during germination. LWT - Food Science and Technology, 2019, 101, 246-250.	2.5	10
35	Developing emulsion gels by incorporating Jerusalem artichoke inulin and investigating their lipid oxidative stability. Food Production Processing and Nutrition, 2020, 2, .	1.1	10
36	Antipathogenic and probiotic potential of Lactobacillus brevis strains newly isolated from Algerian artisanal cheeses. Folia Microbiologica, 2021, 66, 429-440.	1.1	10

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37	Chemical Composition and <i>in vitro </i>Anti-inflammatory Activity of Wheat Germ Oil Depending on the Extraction Procedure. Journal of Oleo Science, 2021, 70, 1051-1058.	0.6	9
38	Phenolic profile and antioxidant activity from non-toxic Mexican Jatropha curcas L. shell methanolic extracts. Natural Product Research, 2017, 31, 610-614.	1.0	8
39	Raspberry and Strawberry Addition Improves Probiotic Viability in Yogurt and Possess Antioxidant Activity. Journal of Food Research, 2015, 4, 47.	0.1	6
40	Odd chain fatty acids and odd chain phenolic lipids (alkylresorcinols) are essential for diet. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 813-824.	0.8	6
41	Phenolic lipids as unique bioactive compounds: a comprehensive review on their multifunctional activity toward the prevention of Alzheimerâ€™s disease. Critical Reviews in Food Science and Nutrition, 2021, 61, 1394-1403.	5.4	5
42	Patented Techniques for the Extraction and Isolation of Secoisolariciresinol Diglucoside from Flaxseed. Recent Patents on Food, Nutrition & Agriculture, 2010, 1, 25-31.	0.5	5
43	The potential of Manitoba chokecherry as a source of high natural antioxidants. Nature Precedings, 2008, , .	0.1	1
44	Redefining Unusable Weeds to Beneficial Plants: Purslane as a Powerful Source of Omega-3 for the Future. Journal of Food Research, 2015, 4, 39.	0.1	1
45	Ultrasound affects physical and chemical properties of Jerusalem artichoke and chicory inulin. Journal of Food Biochemistry, 2021, , e13934.	1.2	1
46	Chemical composition, antioxidant and cytotoxic activities of Onopordum acanthium L. crude oil and defatted metal. Revue Roumaine De Chimie, 2019, 64, 503-510.	0.4	1
47	Antioxidant Activity of Alkylresorcinols from Rye Bran and Rye Bran Fractions. Free Radical Biology and Medicine, 2012, 53, S121.	1.3	0
48	Responses to Sierra Rayne's Comments on â€œOptimization of alkylresorcinols extraction from triticale bran using response surface methodology [Agil et al. (2012), Food and Bioprocess Technology, 5(7), 2655â€“2664]â€• Food and Bioprocess Technology, 2013, 6, 1619-1619.	2.6	0
49	The Market Potential of a Grape Pomace Microemulsion. Journal of Food Research, 2017, 6, 65.	0.1	0
50	Potential of alkylresorcinols in Canadian red hard and red soft wheat bran and their stability during baking. CFW Plexus, 2012, , .	0.0	0
51	Antioxidants in functional foods. Journal of Food Biochemistry, 2022, 46, e14167.	1.2	0