

Rickey Y Yada

List of Publications by Year in descending order

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237
papers

6,780
citations

81889

39
h-index

88628

70
g-index

248
all docs

248
docs citations

248
times ranked

6770
citing authors

#	ARTICLE	IF	CITATIONS
1	Negatively charged phospholipids accelerate the membrane fusion activity of the plant-specific insert domain of an aspartic protease. <i>Journal of Biological Chemistry</i> , 2022, 298, 101430.	3.4	2
2	Horizon scanning and review of the impact of five food and food production models for the global food system in 2050. <i>Trends in Food Science and Technology</i> , 2022, 119, 550-564.	15.1	18
3	Structures of plasmepsin X from <i>Plasmodium falciparum</i> reveal a novel inactivation mechanism of the zymogen and molecular basis for binding of inhibitors in mature enzyme. <i>Protein Science</i> , 2022, 31, 882-899.	7.6	10
4	Predicting global diet-disease relationships at the atomic level: a COVID-19 case study. <i>Current Opinion in Food Science</i> , 2022, 44, 100804.	8.0	2
5	Biomedical NiTi and β -Ti Alloys: From Composition, Microstructure and Thermo-Mechanics to Application. <i>Metals</i> , 2022, 12, 406.	2.3	21
6	Resolving nanoscopic structuring and interfacial THz dynamics in setting cements. <i>Materials Advances</i> , 2022, 3, 4982-4990.	5.4	18
7	Activation mechanism of plasmepsins, pepsin-like aspartic proteases from <i>Plasmodium</i> , follows a unique trans-activation pathway. <i>FEBS Journal</i> , 2021, 288, 678-698.	4.7	3
8	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2534-2559.	11.7	20
9	Improving the alkaline stability of pepsin through rational protein design using renin, an alkaline-stable aspartic protease, as a structural and functional reference. <i>Enzyme and Microbial Technology</i> , 2021, 150, 109871.	3.2	2
10	Pterostilbene leads to DNMT3B-mediated DNA methylation and silencing of OCT1-targeted oncogenes in breast cancer cells. <i>Journal of Nutritional Biochemistry</i> , 2021, 98, 108815.	4.2	13
11	<i>Food Safety and Preservation.</i> , 2020, , 467-479.		4
12	A novel apparatus for time-lapse optical microscopy of gelatinisation and digestion of starch inside plant cells. <i>Food Hydrocolloids</i> , 2020, 104, 105551.	10.7	11
13	Comparative bioinformatic and structural analyses of pepsin and renin. <i>Enzyme and Microbial Technology</i> , 2020, 141, 109632.	3.2	7
14	Insights into the mechanism of membrane fusion induced by the plant defense element, plant-specific insert. <i>Journal of Biological Chemistry</i> , 2020, 295, 14548-14562.	3.4	5
15	The role of disulfide bonds in a <i>Solanum tuberosum</i> saposin-like protein investigated using molecular dynamics. <i>PLoS ONE</i> , 2020, 15, e0237884.	2.5	4
16	Roles of Plant-Specific Inserts in Plant Defense. <i>Trends in Plant Science</i> , 2020, 25, 682-694.	8.8	8
17	The Effect of Potato Varieties and Processing Methods on Glycemic Response. <i>American Journal of Plant Sciences</i> , 2020, 11, 1144-1162.	0.8	2
18	Title is missing!. , 2020, 15, e0237884.		0

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19	Title is missing!. , 2020, 15, e0237884.		0
20	Title is missing!. , 2020, 15, e0237884.		0
21	Title is missing!. , 2020, 15, e0237884.		0
22	Transparency in food supply chains: A review of enabling technology solutions. Trends in Food Science and Technology, 2019, 91, 240-247.	15.1	266
23	Chlorogenic acid isomers directly interact with Keap 1-Nrf2 signaling in Caco-2 cells. Molecular and Cellular Biochemistry, 2019, 457, 105-118.	3.1	42
24	Scientific Integrity Principles and Best Practices: Recommendations from a Scientific Integrity Consortium. Science and Engineering Ethics, 2019, 25, 327-355.	2.9	70
25	Milk-clotting activity of high pressure processed coagulants: Evaluation at different pH and temperatures and pH influence on the stability. Innovative Food Science and Emerging Technologies, 2018, 47, 384-389.	5.6	10
26	pH dependent membrane binding of the Solanum tuberosum plant specific insert: An in silico study. Biochimica Et Biophysica Acta - Biomembranes, 2018, 1860, 2608-2618.	2.6	4
27	Deciphering the mechanism of potent peptidomimetic inhibitors targeting plasmepsins – biochemical and structural insights. FEBS Journal, 2018, 285, 3077-3096.	4.7	11
28	Comparative structure-function characterization of the saposin-like domains from potato, barley, cardoon and Arabidopsis aspartic proteases. Biochimica Et Biophysica Acta - Biomembranes, 2017, 1859, 1008-1018.	2.6	8
29	Food Science and Technology Undergraduate and Graduate Curricula in North America. , 2017, , 237-245.		0
30	Advances on the Production and Application of Peptides for Promoting Human Health and Food Security. , 2017, , 195-219.		1
31	Biophysical evaluation of milk-clotting enzymes processed by high pressure. Food Research International, 2017, 97, 116-122.	6.2	12
32	Physicochemical properties and in vitro digestibility of potato starch after inclusion with vanillic acid. LWT - Food Science and Technology, 2017, 85, 218-224.	5.2	20
33	Randomized controlled trial assessing the efficacy of a reusable fish-shaped iron ingot to increase hemoglobin concentration in anemic, rural Cambodian women. American Journal of Clinical Nutrition, 2017, 106, 667-674.	4.7	16
34	Protein Structure Insights into the Bilayer Interactions of the Saposin-Like Domain of Solanum tuberosum Aspartic Protease. Scientific Reports, 2017, 7, 16911.	3.3	7
35	Nanochemistry of Protein-Based Delivery Agents. Frontiers in Chemistry, 2016, 4, 31.	3.6	20
36	Postharvest Storage of Potatoes. , 2016, , 283-314.		7

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37	Understanding the structural basis of substrate recognition by Plasmodium falciparum plasmepsin V to aid in the design of potent inhibitors. Scientific Reports, 2016, 6, 31420.	3.3	28
38	Molecular and thermal characterization of starches isolated from African rice (<i>Oryza glaberrima</i>). Journal of Agricultural and Food Chemistry, 2016, 64, 10702-10710.	2.1	11
39	Feeding the world into the future – food and nutrition security: the role of food science and technology. Frontiers in Life Science: Frontiers of Interdisciplinary Research in the Life Sciences, 2016, 9, 155-166.	1.1	81
40	The effect of thermal processing and storage on the physicochemical properties and <i>in vitro</i> digestibility of potatoes. International Journal of Food Science and Technology, 2016, 51, 2233-2241.	2.7	8
41	Physicochemical properties and <i>in vitro</i> starch digestibility of potato starch/protein blends. Carbohydrate Polymers, 2016, 154, 214-222.	10.2	118
42	The prosegment catalyzes native folding of Plasmodium falciparum plasmepsin II. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2016, 1864, 1356-1362.	2.3	3
43	Influence of geography, seasons and pedology on chemical composition and anti-inflammatory activities of essential oils from Lippia multiflora Mold leaves. Journal of Ethnopharmacology, 2016, 194, 587-594.	4.1	19
44	Evaluation of nutritional profiles of starch and dry matter from early potato varieties and its estimated glycemic impact. Food Chemistry, 2016, 203, 356-366.	8.2	34
45	Biotechnology or organic? Extensive or intensive? Global or local? A critical review of potential pathways to resolve the global food crisis. Trends in Food Science and Technology, 2016, 48, 78-87.	15.1	90
46	Foldase and inhibitor functionalities of the pepsinogen prosegment are encoded within discrete segments of the 44 residue domain. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2015, 1854, 1300-1306.	2.3	2
47	A molecular modeling approach to understand the structure and conformation relationship of (Glc p) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50,702 Td (g	10.2	8
48	Conserved Prosegment Residues Stabilize a Late-Stage Folding Transition State of Pepsin Independently of Ground States. PLoS ONE, 2014, 9, e101339.	2.5	6
49	Methodologies for Increasing the Resistant Starch Content of Food Starches: A Review. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1219-1234.	11.7	200
50	Understanding the Mechanism of Prosegment-catalyzed Folding by Solution NMR Spectroscopy. Journal of Biological Chemistry, 2014, 289, 697-707.	3.4	7
51	The zymogen of plasmepsin V from Plasmodium falciparum is enzymatically active. Molecular and Biochemical Parasitology, 2014, 197, 56-63.	1.1	20
52	¹ H, ¹³ C, and ¹⁵ N backbone resonance assignments of the porcine pepsin and porcine pepsin complexed with pepstatin. Biomolecular NMR Assignments, 2014, 8, 57-61.	0.8	1
53	Physicochemical properties of dry matter and isolated starch from potatoes grown in different locations in Canada. Food Research International, 2014, 57, 89-94.	6.2	48
54	Evolution of amylopectin structure in developing wheat endosperm starch. Carbohydrate Polymers, 2014, 112, 316-324.	10.2	22

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55	Engineered Nanoscale Food Ingredients: Evaluation of Current Knowledge on Material Characteristics Relevant to Uptake from the Gastrointestinal Tract. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 730-744.	11.7	85
56	Effects of diet and exercise interventions on diabetes risk factors in adults without diabetes: meta-analyses of controlled trials. <i>Diabetology and Metabolic Syndrome</i> , 2014, 6, 127.	2.7	15
57	In Silico Insights into Protein-Protein Interactions and Folding Dynamics of the Saposin-Like Domain of <i>Solanum tuberosum</i> Aspartic Protease. <i>PLoS ONE</i> , 2014, 9, e104315.	2.5	19
58	The Effect of Thermal and Ultrasonic Treatment on Amino Acid Composition, Radical Scavenging and Reducing Potential of Hydrolysates Obtained from Simulated Gastrointestinal Digestion of Cowpea Proteins. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 31-38.	3.2	34
59	Almond protein hydrolysate fraction modulates the expression of proinflammatory cytokines and enzymes in activated macrophages. <i>Food and Function</i> , 2013, 4, 777.	4.6	32
60	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , 2013, 32, 155-161.	10.7	44
61	Genotype by Environment Interaction Effects on Starch Content and Digestibility in Potato (<i>Solanum</i>) Tj ETQq1 1 0,784314 rgBT /Over	5.2	33
62	On the differences in the granular architecture and starch structure between pericarp and endosperm wheat starches. <i>Starch/Staerke</i> , 2013, 65, 791-800.	2.1	20
63	Neutron scattering and the folding and dynamics of the digestive enzyme pepsin. <i>Neutron News</i> , 2012, 23, 29-32.	0.2	0
64	Model-Based Classification via Mixtures of Multivariate<i>t</i>-Factor Analyzers. <i>Communications in Statistics Part B: Simulation and Computation</i> , 2012, 41, 510-523.	1.2	41
65	Genotype by environment interaction effects on fibre components in potato (<i>Solanum tuberosum</i> L.). <i>Euphytica</i> , 2012, 187, 77-86.	1.2	27
66	Effect of genetic modification and storage on the physico-chemical properties of potato dry matter and acrylamide content of potato chips. <i>Food Research International</i> , 2012, 49, 7-14.	6.2	7
67	Towards the rational design of foods: The 4th delivery of functionality in complex foods conference. <i>Food and Function</i> , 2012, 3, 200.	4.6	3
68	Influence of aggregation on the antioxidative capacity of milk peptides. <i>International Dairy Journal</i> , 2012, 25, 3-9.	3.0	5
69	Stability of eight potato genotypes for sugar content and French fry quality at harvest and after storage. <i>Canadian Journal of Plant Science</i> , 2012, 92, 87-96.	0.9	14
70	Rheological and structural properties of starches from $\hat{1}^3$ -irradiated and stored potatoes. <i>Carbohydrate Polymers</i> , 2012, 87, 69-75.	10.2	10
71	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomanan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , 2012, 350, 31-39.	2.3	73
72	Impact of $\hat{1}^3$ -irradiation, CIPC treatment, and storage conditions on physicochemical and nutritional properties of potato starches. <i>Food Chemistry</i> , 2012, 133, 1188-1195.	8.2	34

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73	The synergistic effects of amylose and phosphorus on rheological, thermal and nutritional properties of potato starch and gel. Food Chemistry, 2012, 133, 1214-1221.	8.2	40
74	Study of conformational properties of cereal β -glucans by computer modeling. Food Hydrocolloids, 2012, 26, 377-382.	10.7	13
75	Structural Insights into the Activation and Inhibition of Histo-Aspartic Protease from <i>Plasmodium falciparum</i> . Biochemistry, 2011, 50, 8862-8879.	2.5	15
76	Structure and Mechanism of the Saposin-like Domain of a Plant Aspartic Protease. Journal of Biological Chemistry, 2011, 286, 28265-28275.	3.4	36
77	Dynamics of Thermodynamically Stable, Kinetically Trapped, and Inhibitor-Bound States of Pepsin. Biophysical Journal, 2011, 101, 1699-1709.	0.5	16
78	The native conformation of plasmepsin II is kinetically trapped at neutral pH. Archives of Biochemistry and Biophysics, 2011, 513, 102-109.	3.0	5
79	Kinetics of sugars, organic acids and acetaldehyde during simultaneous yeast-bacterial fermentations of white wine at different pH values. Food Research International, 2011, 44, 660-666.	6.2	37
80	Crystal structures of the free and inhibited forms of plasmepsin I (PMI) from <i>Plasmodium falciparum</i> . Journal of Structural Biology, 2011, 175, 73-84.	2.8	35
81	The Advanced Foods and Materials Network: A Canadian portal to excellence in innovative food science and technology. Trends in Food Science and Technology, 2011, 22, 476-479.	15.1	1
82	Nanotechnologies in agriculture: New tools for sustainable development. Trends in Food Science and Technology, 2011, 22, 585-594.	15.1	413
83	International Conference on Food and Agriculture Applications of Nanotechnologies, NanoAgri 2010, SÃ£o Pedro, SP, Brazil, June 20 to 25, 2010. Trends in Food Science and Technology, 2011, 22, 583-584.	15.1	3
84	Apical Na ⁺ -glucose cotransporter 1 (SGLT1) activity and protein abundance are expressed along the jejunal crypt-villus axis in the neonatal pig. American Journal of Physiology - Renal Physiology, 2011, 300, G60-G70.	3.4	28
85	Studies of aggregation behaviours of cereal β -glucans in dilute aqueous solutions by light scattering: Part I. Structure effects. Food Hydrocolloids, 2011, 25, 189-195.	10.7	72
86	Alleviation of low temperature sweetening in potato by expressing Arabidopsis pyruvate decarboxylase gene and stress-inducible rd29A: A preliminary study. Physiology and Molecular Biology of Plants, 2011, 17, 105-114.	3.1	18
87	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. Carbohydrate Polymers, 2011, 86, 742-746.	10.2	37
88	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. Carbohydrate Polymers, 2011, 86, 831-836.	10.2	79
89	Correlation of physicochemical and nutritional properties of dry matter and starch in potatoes grown in different locations. Food Chemistry, 2011, 126, 1246-1253.	8.2	43
90	Structure-function characterization of the recombinant aspartic proteinase A1 from <i>Arabidopsis thaliana</i> . Phytochemistry, 2010, 71, 515-523.	2.9	20

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91	Characterization of the monomer-dimer equilibrium of recombinant histo-aspartic protease from <i>Plasmodium falciparum</i> . <i>Molecular and Biochemical Parasitology</i> , 2010, 173, 17-24.	1.1	7
92	Functional chimera of porcine pepsin prosegment and <i>Plasmodium falciparum</i> plasmepsin II. <i>Protein Engineering, Design and Selection</i> , 2010, 23, 19-26.	2.1	5
93	Rational redesign of porcine pepsinogen containing an antimicrobial peptide. <i>Protein Engineering, Design and Selection</i> , 2010, 23, 711-719.	2.1	3
94	The Prosegment Catalyzes Pepsin Folding to a Kinetically Trapped Native State. <i>Biochemistry</i> , 2010, 49, 365-371.	2.5	19
95	Influence of an Electric Field on Oriented Films of DMPC/Gramicidin Bilayers: A Circular Dichroism Study. <i>Langmuir</i> , 2010, 26, 1057-1066.	3.5	13
96	Influence des procÃ©dÃ©s de cuisson sur la composition nutritionnelle et la digestibilitÃ© de la pomme de terre. <i>Cahiers De Nutrition Et De Dietetique</i> , 2010, 45, S37-S43.	0.3	0
97	Post-harvest Storage of Potatoes. , 2009, , 339-370.		34
98	Functional Profiling, Identification, and Inhibition of Plasmepsins in Intraerythrocytic Malaria Parasites. <i>Angewandte Chemie - International Edition</i> , 2009, 48, 8293-8297.	13.8	36
99	Multifunctional aspartic peptidase prosegments. <i>New Biotechnology</i> , 2009, 25, 318-324.	4.4	33
100	Recombinant prosegment peptide acts as a folding catalyst and inhibitor of native pepsin. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2009, 1794, 1795-1801.	2.3	10
101	Crystal Structures of the Histo-Aspartic Protease (HAP) from <i>Plasmodium falciparum</i> . <i>Journal of Molecular Biology</i> , 2009, 388, 520-540.	4.2	49
102	Prosegment Catalyzes Pepsin Folding to a Kinetically Trapped Native State. <i>Biophysical Journal</i> , 2009, 96, 82a.	0.5	1
103	Characterization of the Monomer-Dimer Equilibrium of Recombinant Histo-aspartic Protease from <i>Plasmodium falciparum</i> . <i>Biophysical Journal</i> , 2009, 96, 439a.	0.5	0
104	An Investigation Of Gastric-like Aspartic Proteinase Molecular Chimeras. <i>Biophysical Journal</i> , 2009, 96, 331a.	0.5	0
105	The acute impact of ingestion of breads of varying composition on blood glucose, insulin and incretins following first and second meals. <i>British Journal of Nutrition</i> , 2009, 101, 391-398.	2.3	64
106	Crystal structure of histo-aspartic protease (HAP) from <i>Plasmodium falciparum</i> . <i>FASEB Journal</i> , 2009, 23, 675.4.	0.5	0
107	Marker Assisted Selection of Potato Clones that Process with Light Chip Color. <i>American Journal of Potato Research</i> , 2008, 85, 227-231.	0.9	11
108	Expression and characterization of the recombinant aspartic proteinase A1 from <i>Arabidopsis thaliana</i> . <i>Phytochemistry</i> , 2008, 69, 2439-2448.	2.9	18

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109	The catalytic significance of the proposed active site residues in <i>Plasmodium falciparum</i> histozoic protease. FEBS Journal, 2008, 275, 1698-1707.	4.7	14
110	In vitro starch digestibility, expected glycemic index and some physicochemical properties of starch and flour from common bean (<i>Phaseolus vulgaris</i> L.) varieties grown in Canada. Food Research International, 2008, 41, 869-875.	6.2	140
111	Expression and enzymatic characterization of the soluble recombinant plasmeprin I from <i>Plasmodium falciparum</i> . Protein Engineering, Design and Selection, 2007, 20, 625-633.	2.1	24
112	Carbanilation of cereal β -glucans for molecular weight determination and conformational studies. Carbohydrate Research, 2007, 342, 1434-1441.	2.3	4
113	Understanding the structure–function role of specific catalytic residues in a model food related enzyme: Pepsin. Enzyme and Microbial Technology, 2007, 40, 1175-1180.	3.2	13
114	The structure and function of <i>Saccharomyces cerevisiae</i> proteinase A. Yeast, 2007, 24, 467-480.	1.7	69
115	Roles of alcohol dehydrogenase, lactate dehydrogenase and pyruvate decarboxylase in low-temperature sweetening in tolerant and susceptible varieties of potato (<i>Solanum tuberosum</i>). Physiologia Plantarum, 2007, 130, 230-239.	5.2	18
116	ISOLATION AND CHARACTERIZATION OF ICE STRUCTURING PROTEINS FROM COLD-ACCLIMATED WINTER WHEAT GRASS EXTRACT FOR RECRYSTALLIZATION INHIBITION IN FROZEN FOODS. Journal of Food Biochemistry, 2007, 31, 139-160.	2.9	37
117	Foaming behavior of mixed bovine serum albumin–protamine systems. Food Hydrocolloids, 2007, 21, 495-506.	10.7	38
118	Comparison of Solution Structures and Stabilities of Native, Partially Unfolded and Partially Refolded Pepsin. Biochemistry, 2006, 45, 13982-13992.	2.5	28
119	Recombinant expression and partial characterization of an active soluble histo-aspartic protease from <i>Plasmodium falciparum</i> . Protein Expression and Purification, 2006, 49, 88-94.	1.3	35
120	Expression of the sodium–glucose cotransporter SGLT1 gene along the jejunal crypt–villus axis measured by quantitative real time RT–PCR in the formula–fed neonatal pig. FASEB Journal, 2006, 20, A1053.	0.5	0
121	(183) Quality and Shelf Life of Greenhouse Tomatoes Exposed to 1-Methylcyclopropene. Hortscience: A Publication of the American Society for Horticultural Science, 2006, 41, 1017C-1017.	1.0	0
122	Interactions of Vitamin D ₃ with Bovine β -Lactoglobulin A and β -Casein. Journal of Agricultural and Food Chemistry, 2005, 53, 8003-8009.	5.2	106
123	Effect of N-linked glycosylation on the aspartic proteinase porcine pepsin expressed from <i>Pichia pastoris</i> . Glycobiology, 2004, 14, 417-429.	2.5	24
124	Redesign of catalytic center of an enzyme: aspartic to serine proteinase. Biochemical and Biophysical Research Communications, 2004, 323, 947-953.	2.1	6
125	Structure–Function Relationships of Aspartic Proteinases. , 2004, , 227-264.		0
126	Amaranth as a rich dietary source of β -sitosterol and other phytosterols. Plant Foods for Human Nutrition, 2003, 58, 207-211.	3.2	29

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127	Inheritance of the response of fry color to low temperature storage. American Journal of Potato Research, 2003, 80, 341-344.	0.9	9
128	Physicochemical properties of starches during potato growth. Carbohydrate Polymers, 2003, 51, 213-221.	10.2	138
129	A proposed role for the anaerobic pathway during low-temperature sweetening in tubers of Solanum tuberosum. Physiologia Plantarum, 2003, 118, 206-212.	5.2	19
130	Construction, expression and characterization of a chimaeric mammalian-plant aspartic proteinase. Biochemical Journal, 2003, 372, 671-678.	3.7	15
131	N-Terminal Modifications Increase the Neutral-pH Stability of Pepsin. Biochemistry, 2003, 42, 13331-13338.	2.5	13
132	FOREWORD AND PREFACE. Acta Horticulturae, 2003, , 5-5.	0.2	0
133	Changes in Compositional Parameters of Tubers of Potato (Solanum tuberosum) during Low-Temperature Storage and Their Relationship to Chip Processing Quality. Journal of Agricultural and Food Chemistry, 2002, 50, 4545-4553.	5.2	75
134	Soluble expression and purification of porcine pepsinogen from Pichia pastoris. Protein Expression and Purification, 2002, 25, 229-236.	1.3	33
135	Effect of chlorpropham (CIPC) on carbohydrate metabolism of potato tubers during storage. Food Research International, 2002, 35, 651-655.	6.2	34
136	Characterization of Thermal Properties of Potato Dry Matter-Water and Starch-Water Systems. Journal of Food Science, 2002, 67, 560-566.	3.1	23
137	Characterization of the proteins of pili nut (Canarium ovatum, Engl.). Plant Foods for Human Nutrition, 2002, 57, 107-120.	3.2	14
138	N-terminal portion acts as an initiator of the inactivation of pepsin at neutral pH. Protein Engineering, Design and Selection, 2001, 14, 669-674.	2.1	26
139	The pepsin residue glycine-76 contributes to active-site loop flexibility and participates in catalysis. Biochemical Journal, 2000, 349, 169.	3.7	20
140	The pepsin residue glycine-76 contributes to active-site loop flexibility and participates in catalysis. Biochemical Journal, 2000, 349, 169-177.	3.7	39
141	Title is missing!. Biotechnology Letters, 2000, 22, 1515-1520.	2.2	4
142	The relationship between respiration and chip color during long-term storage of potato tubers. American Journal of Potato Research, 2000, 77, 279-287.	0.9	31
143	Contribution of a prosegment lysine residue to the function and structure of porcine pepsinogen and its active form pepsin A. FEBS Journal, 1999, 261, 746-752.	0.2	23
144	Effect of a microbial calcium-independent transglutaminase on functional properties of a partially purified cowpea (vigna unguiculata) globulin. Journal of the Science of Food and Agriculture, 1999, 79, 286-290.	3.5	13

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145	Chloroplast Membrane Organization in Chilling Tolerant and Chilling-Sensitive Maize Seedlings. <i>Journal of Plant Physiology</i> , 1999, 155, 691-698.	3.5	14
146	Effect of Processing Conditions on Phospholipase D Activity of Corn Kernel Subcellular Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2579-2588.	5.2	36
147	472 Effects of Low-temperature Storage on Carbohydrate Metabolism in Potato Tubers. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1999, 34, 526B-526.	1.0	1
148	Salt-soluble seed globulins of dicotyledonous and monocotyledonous plants II. Structural characterization. <i>Food Chemistry</i> , 1998, 63, 265-274.	8.2	91
149	Immunochemical examination of the surface physico-chemical properties of various dicotyledonous and monocotyledonous globulin seed storage proteins. <i>Food Chemistry</i> , 1998, 63, 85-95.	8.2	17
150	Modulation of phospholipase D and lipoxygenase activities during chilling. Relation to chilling tolerance of maize seedlings. <i>Plant Physiology and Biochemistry</i> , 1998, 36, 213-224.	5.8	68
151	Membrane lipid dynamics and lipid peroxidation in the early stages of low-temperature sweetening in tubers of <i>Solanum tuberosum</i> . <i>Physiologia Plantarum</i> , 1998, 102, 396-410.	5.2	32
152	Structural analysis of globulins isolated from genetically different <i>Amaranthus</i> hybrid lines. <i>Food Chemistry</i> , 1998, 61, 319-326.	8.2	16
153	Salt-soluble seed globulins of various dicotyledonous and monocotyledonous plantsâ€™I. Isolation/purification and characterization. <i>Food Chemistry</i> , 1998, 62, 27-47.	8.2	111
154	Aggregation behavior of <i>Candida rugosa</i> lipase. <i>Food Research International</i> , 1998, 31, 243-248.	6.2	35
155	Plant biology and food science in Canada: a vision for the future. <i>Canadian Journal of Botany</i> , 1998, 76, 355-364.	1.1	0
156	Mechanism of activation of the gastric aspartic proteinases: pepsinogen, progastricsin and prochymosin. <i>Biochemical Journal</i> , 1998, 335, 481-490.	3.7	129
157	Plant biology and food science in Canada: a vision for the future. <i>Canadian Journal of Botany</i> , 1998, 76, 355-364.	1.1	0
158	Some Physicochemical and Functional Properties of Cowpea (<i>Vigna Unguiculata</i>) Isoelectric Protein Isolate as a Function of PH and Salt Concentration. <i>International Journal of Food Sciences and Nutrition</i> , 1997, 48, 31-39.	2.8	26
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