

Rickey Y Yada

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.

228
papers

5,416
citations

37
h-index

62
g-index

248
ext. papers

6,029
ext. citations

5
avg, IF

5.63
L-index

#	Paper	IF	Citations
228	Structures of plasmepsin X from <i>P. 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 ,	6.3	3
227	Predicting global diet-disease relationships at the atomic level using COVID-19: A case study.. <i>Current Opinion in Food Science</i> , 2022 , 44, 100804-100804	9.8	0
226	Biomedical NiTi and Ti Alloys: From Composition, Microstructure and Thermo-Mechanics to Application. <i>Metals</i> , 2022 , 12, 406	2.3	2
225	Negatively charged phospholipids accelerate the membrane fusion activity of the plant-specific insert domain of an aspartic protease. <i>Journal of Biological Chemistry</i> , 2021 , 101430	5.4	0
224	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> , 2021 , 119, 550-550	15.3	2
223	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2534-2559	16.4	7
222	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	5.7	1
221	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	3.8	
220	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	6.3	1
219	Roles of Plant-Specific Inserts in Plant Defense. <i>Trends in Plant Science</i> , 2020 , 25, 682-694	13.1	7
218	The Effect of Potato Varieties and Processing Methods on Glycemic Response. <i>American Journal of Plant Sciences</i> , 2020 , 11, 1144-1162	0.5	1
217	A novel apparatus for time-lapse optical microscopy of gelatinisation and digestion of starch inside plant cells. <i>Food Hydrocolloids</i> , 2020 , 104, 105551	10.6	6
216	Comparative bioinformatic and structural analyses of pepsin and renin. <i>Enzyme and Microbial Technology</i> , 2020 , 141, 109632	3.8	3
215	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	5.4	3
214	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	3.7	1
213	Food Safety and Preservation 2020 , 467-479		1
212	The role of disulfide bonds in a <i>Solanum tuberosum</i> saposin-like protein investigated using molecular dynamics 2020 , 15, e0237884		

211	The role of disulfide bonds in a Solanum tuberosum saposin-like protein investigated using molecular dynamics 2020 , 15, e0237884		
210	The role of disulfide bonds in a Solanum tuberosum saposin-like protein investigated using molecular dynamics 2020 , 15, e0237884		
209	The role of disulfide bonds in a Solanum tuberosum saposin-like protein investigated using molecular dynamics 2020 , 15, e0237884		
208	Chlorogenic acid isomers directly interact with Keap 1-Nrf2 signaling in Caco-2 cells. <i>Molecular and Cellular Biochemistry</i> , 2019 , 457, 105-118	4.2	20
207	Transparency in food supply chains: A review of enabling technology solutions. <i>Trends in Food Science and Technology</i> , 2019 , 91, 240-247	15.3	120
206	Scientific Integrity Principles and Best Practices: Recommendations from a Scientific Integrity Consortium. <i>Science and Engineering Ethics</i> , 2019 , 25, 327-355	3.1	30
205	Milk-clotting activity of high pressure processed coagulants: Evaluation at different pH and temperatures and pH influence on the stability. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 384-389	6.8	7
204	pH dependent membrane binding of the Solanum tuberosum plant specific insert: An in silico study. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2018 , 1860, 2608-2618	3.8	4
203	Deciphering the mechanism of potent peptidomimetic inhibitors targeting plasmepsins - biochemical and structural insights. <i>FEBS Journal</i> , 2018 , 285, 3077-3096	5.7	6
202	Comparative structure-function characterization of the saposin-like domains from potato, barley, cardoon and Arabidopsis aspartic proteases. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2017 , 1859, 1008-1018	3.8	8
201	Advances on the Production and Application of Peptides for Promoting Human Health and Food Security 2017 , 195-219		1
200	Biophysical evaluation of milk-clotting enzymes processed by high pressure. <i>Food Research International</i> , 2017 , 97, 116-122	7	11
199	Physicochemical properties and in vitro digestibility of potato starch after inclusion with vanillic acid. <i>LWT - Food Science and Technology</i> , 2017 , 85, 218-224	5.4	14
198	Randomized controlled trial assessing the efficacy of a reusable fish-shaped iron ingot to increase hemoglobin concentration in anemic, rural Cambodian women. <i>American Journal of Clinical Nutrition</i> , 2017 , 106, 667-674	7	9
197	Protein Structure Insights into the Bilayer Interactions of the Saposin-Like Domain of Solanum tuberosum Aspartic Protease. <i>Scientific Reports</i> , 2017 , 7, 16911	4.9	6
196	Physicochemical properties and in vitro starch digestibility of potato starch/protein blends. <i>Carbohydrate Polymers</i> , 2016 , 154, 214-22	10.3	57
195	The prosegment catalyzes native folding of Plasmodium falciparum plasmepsin II. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2016 , 1864, 1356-62	4	2
194	Influence of geography, seasons and pedology on chemical composition and anti-inflammatory activities of essential oils from Lippia multiflora Mold leaves. <i>Journal of Ethnopharmacology</i> , 2016 , 194, 587-594	5	13

193	Evaluation of nutritional profiles of starch and dry matter from early potato varieties and its estimated glycemic impact. <i>Food Chemistry</i> , 2016 , 203, 356-366	8.5	23
192	Biotechnology or organic? Extensive or intensive? Global or local? A critical review of potential pathways to resolve the global food crisis. <i>Trends in Food Science and Technology</i> , 2016 , 48, 78-87	15.3	73
191	Nanochemistry of Protein-Based Delivery Agents. <i>Frontiers in Chemistry</i> , 2016 , 4, 31	5	13
190	Postharvest Storage of Potatoes 2016 , 283-314		1
189	Understanding the structural basis of substrate recognition by Plasmodium falciparum plasmepsin V to aid in the design of potent inhibitors. <i>Scientific Reports</i> , 2016 , 6, 31420	4.9	17
188	Molecular and thermal characterization of starches isolated from African rice (<i>Oryza glaberrima</i>). <i>Starch/Staerke</i> , 2016 , 68, 9-19	2.3	9
187	Feeding the world into the future [Food and nutrition security: the role of food science and technology] This manuscript is based on a presentation at the 8th World Conference of the Global Confederation of Higher Education Associations for Agriculture and Life Sciences (GCHERA), Holy Spirit University of Kaslik (USEK), Lebanon, 25-26 June 2015. View all notes. <i>Frontiers in Life Science: The effect of thermal processing and storage on the physicochemical properties and in vitro digestibility of potatoes</i> . <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2233-2241	0.7	46
186	The effect of thermal processing and storage on the physicochemical properties and in vitro digestibility of potatoes. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2233-2241	3.8	8
185	Foldase and inhibitor functionalities of the pepsinogen prosegment are encoded within discrete segments of the 44 residue domain. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2015 , 1854, 1300-6	4	1
184	A molecular modeling approach to understand the structure and conformation relationship of (GlcA)Xylan. <i>Carbohydrate Polymers</i> , 2015 , 134, 175-81	10.3	6
183	Physicochemical properties of dry matter and isolated starch from potatoes grown in different locations in Canada. <i>Food Research International</i> , 2014 , 57, 89-94	7	32
182	Evolution of amylopectin structure in developing wheat endosperm starch. <i>Carbohydrate Polymers</i> , 2014 , 112, 316-24	10.3	20
181	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	16.4	72
180	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	5.6	10
179	Conserved prosegment residues stabilize a late-stage folding transition state of pepsin independently of ground states. <i>PLoS ONE</i> , 2014 , 9, e101339	3.7	5
178	Methodologies for Increasing the Resistant Starch Content of Food Starches: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 1219-1234	16.4	140
177	Understanding the mechanism of prosegment-catalyzed folding by solution NMR spectroscopy. <i>Journal of Biological Chemistry</i> , 2014 , 289, 697-707	5.4	5
176	The zymogen of plasmepsin V from Plasmodium falciparum is enzymatically active. <i>Molecular and Biochemical Parasitology</i> , 2014 , 197, 56-63	1.9	18

175	^1H , ^{13}C , and ^{15}N backbone resonance assignments of the porcine pepsin and porcine pepsin complexed with pepstatin. <i>Biomolecular NMR Assignments</i> , 2014 , 8, 57-61	0.7	1
174	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	3.7	17
173	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, 31-8	3.9	25
172	Almond protein hydrolysate fraction modulates the expression of proinflammatory cytokines and enzymes in activated macrophages. <i>Food and Function</i> , 2013 , 4, 777-83	6.1	23
171	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , 2013 , 32, 155-161	10.6	38
170	Genotype by environment interaction effects on starch content and digestibility in potato (<i>Solanum tuberosum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3941-8	5.7	26
169	On the differences in the granular architecture and starch structure between pericarp and endosperm wheat starches. <i>Starch/Staerke</i> , 2013 , 65, 791-800	2.3	20
168	Genotype by environment interaction effects on fibre components in potato (<i>Solanum tuberosum</i> L.). <i>Euphytica</i> , 2012 , 187, 77-86	2.1	19
167	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	7	5
166	Influence of aggregation on the antioxidative capacity of milk peptides. <i>International Dairy Journal</i> , 2012 , 25, 3-9	3.5	5
165	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	1	11
164	An Introduction to Food Biochemistry 2012 , 1-25		5
163	Rheological and structural properties of starches from γ -irradiated and stored potatoes. <i>Carbohydrate Polymers</i> , 2012 , 87, 69-75	10.3	7
162	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , 2012 , 350, 31-9	2.9	55
161	Impact of γ -irradiation, CIPC treatment, and storage conditions on physicochemical and nutritional properties of potato starches. <i>Food Chemistry</i> , 2012 , 133, 1188-1195	8.5	28
160	The synergistic effects of amylose and phosphorus on rheological, thermal and nutritional properties of potato starch and gel. <i>Food Chemistry</i> , 2012 , 133, 1214-1221	8.5	37
159	Study of conformational properties of cereal β -glucans by computer modeling. <i>Food Hydrocolloids</i> , 2012 , 26, 377-382	10.6	11
158	Neutron scattering and the folding and dynamics of the digestive enzyme pepsin. <i>Neutron News</i> , 2012 , 23, 29-32	0.4	

157	Model-Based Classification via Mixtures of Multivariate t-Factor Analyzers. <i>Communications in Statistics Part B: Simulation and Computation</i> , 2012 , 41, 510-523	0.6	34
156	Dynamics of thermodynamically stable, kinetically trapped, and inhibitor-bound states of pepsin. <i>Biophysical Journal</i> , 2011 , 101, 1699-709	2.9	12
155	The native conformation of plasmepsin II is kinetically trapped at neutral pH. <i>Archives of Biochemistry and Biophysics</i> , 2011 , 513, 102-9	4.1	5
154	Kinetics of sugars, organic acids and acetaldehyde during simultaneous yeast-bacterial fermentations of white wine at different pH values. <i>Food Research International</i> , 2011 , 44, 660-666	7	31
153	Crystal structures of the free and inhibited forms of plasmepsin I (PMI) from <i>Plasmodium falciparum</i> . <i>Journal of Structural Biology</i> , 2011 , 175, 73-84	3.4	25
152	Nanotechnologies in agriculture: New tools for sustainable development. <i>Trends in Food Science and Technology</i> , 2011 , 22, 585-594	15.3	319
151	International Conference on Food and Agriculture Applications of Nanotechnologies, NanoAgri 2010, Sã Pedro, SP, Brazil, June 20 to 25, 2010. <i>Trends in Food Science and Technology</i> , 2011 , 22, 583-584	15.3	3
150	Apical Na ⁺ -D-glucose cotransporter 1 (SGLT1) activity and protein abundance are expressed along the jejunal crypt-villus axis in the neonatal pig. <i>American Journal of Physiology - Renal Physiology</i> , 2011 , 300, G60-70	5.1	26
149	Studies of aggregation behaviours of cereal β -glucans in dilute aqueous solutions by light scattering: Part I. Structure effects. <i>Food Hydrocolloids</i> , 2011 , 25, 189-195	10.6	66
148	Alleviation of low temperature sweetening in potato by expressing Arabidopsis pyruvate decarboxylase gene and stress-inducible rd29A : A preliminary study. <i>Physiology and Molecular Biology of Plants</i> , 2011 , 17, 105-14	2.8	14
147	Structural insights into the activation and inhibition of histo-aspartic protease from <i>Plasmodium falciparum</i> . <i>Biochemistry</i> , 2011 , 50, 8862-79	3.2	13
146	Structure and mechanism of the saposin-like domain of a plant aspartic protease. <i>Journal of Biological Chemistry</i> , 2011 , 286, 28265-75	5.4	33
145	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 742-746	10.3	34
144	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 831-836	10.3	65
143	Correlation of physicochemical and nutritional properties of dry matter and starch in potatoes grown in different locations. <i>Food Chemistry</i> , 2011 , 126, 1246-1253	8.5	38
142	Functional chimera of porcine pepsin prosegment and <i>Plasmodium falciparum</i> plasmepsin II. <i>Protein Engineering, Design and Selection</i> , 2010 , 23, 19-26	1.9	5
141	Rational redesign of porcine pepsinogen containing an antimicrobial peptide. <i>Protein Engineering, Design and Selection</i> , 2010 , 23, 711-9	1.9	3
140	The prosegment catalyzes pepsin folding to a kinetically trapped native state. <i>Biochemistry</i> , 2010 , 49, 365-71	3.2	17

139	Influence of an electric field on oriented films of DMPC/gramicidin bilayers: a circular dichroism study. <i>Langmuir</i> , 2010 , 26, 1057-66	4	12
138	Influence des procédés de cuisson sur la composition nutritionnelle et la digestibilité de la pomme de terre. <i>Cahiers De Nutrition Et De Dietetique</i> , 2010 , 45, S37-S43	0.2	
137	Structure-function characterization of the recombinant aspartic proteinase A1 from <i>Arabidopsis thaliana</i> . <i>Phytochemistry</i> , 2010 , 71, 515-23	4	19
136	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	1.9	7
135	Post-harvest Storage of Potatoes 2009 , 339-370		21
134	Functional profiling, identification, and inhibition of plasmepsins in intraerythrocytic malaria parasites. <i>Angewandte Chemie - International Edition</i> , 2009 , 48, 8293-7	16.4	32
133	Multifunctional aspartic peptidase prosegments. <i>New Biotechnology</i> , 2009 , 25, 318-24	6.4	29
132	Recombinant prosegment peptide acts as a folding catalyst and inhibitor of native pepsin. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2009 , 1794, 1795-801	4	9
131	Crystal structures of the histo-aspartic protease (HAP) from <i>Plasmodium falciparum</i> . <i>Journal of Molecular Biology</i> , 2009 , 388, 520-40	6.5	43
130	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, 391-8	3.6	50
129	Crystal structure of histo-aspartic protease (HAP) from <i>Plasmodium falciparum</i> . <i>FASEB Journal</i> , 2009 , 23, 675.4	0.9	
128	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. <i>Food Research International</i> , 2008 , 41, 869-875	7	112
127	Marker Assisted Selection of Potato Clones that Process with Light Chip Color. <i>American Journal of Potato Research</i> , 2008 , 85, 227-231	2.1	11
126	Expression and characterization of the recombinant aspartic proteinase A1 from <i>Arabidopsis thaliana</i> . <i>Phytochemistry</i> , 2008 , 69, 2439-48	4	15
125	The catalytic significance of the proposed active site residues in <i>Plasmodium falciparum</i> histoaspartic protease. <i>FEBS Journal</i> , 2008 , 275, 1698-707	5.7	14
124	Carbanilation of cereal beta-glucans for molecular weight determination and conformational studies. <i>Carbohydrate Research</i> , 2007 , 342, 1434-41	2.9	4
123	Understanding the structure-function role of specific catalytic residues in a model food related enzyme: Pepsin. <i>Enzyme and Microbial Technology</i> , 2007 , 40, 1175-1180	3.8	12
122	The structure and function of <i>Saccharomyces cerevisiae</i> proteinase A. <i>Yeast</i> , 2007 , 24, 467-80	3.4	60

121	Roles of alcohol dehydrogenase, lactate dehydrogenase and pyruvate decarboxylase in low-temperature sweetening in tolerant and susceptible varieties of potato (<i>Solanum tuberosum</i>). <i>Physiologia Plantarum</i> , 2007 , 130, 230-239	4.6	16
120	ISOLATION AND CHARACTERIZATION OF ICE STRUCTURING PROTEINS FROM COLD-ACCLIMATED WINTER WHEAT GRASS EXTRACT FOR RECRYSTALLIZATION INHIBITION IN FROZEN FOODS. <i>Journal of Food Biochemistry</i> , 2007 , 31, 139-160	3.3	33
119	Foaming behavior of mixed bovine serum albumin-protamine systems. <i>Food Hydrocolloids</i> , 2007 , 21, 495-506	10.6	33
118	Expression and enzymatic characterization of the soluble recombinant plasme pepsin I from <i>Plasmodium falciparum</i> . <i>Protein Engineering, Design and Selection</i> , 2007 , 20, 625-33	1.9	23
117	Comparison of solution structures and stabilities of native, partially unfolded and partially refolded pepsin. <i>Biochemistry</i> , 2006 , 45, 13982-92	3.2	23
116	Recombinant expression and partial characterization of an active soluble histo-aspartic protease from <i>Plasmodium falciparum</i> . <i>Protein Expression and Purification</i> , 2006 , 49, 88-94	2	31
115	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. <i>FASEB Journal</i> , 2006 , 20, A1053	0.9	
114	(183) Quality and Shelf Life of Greenhouse Tomatoes Exposed to 1-Methylcyclopropene. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2006 , 41, 1017C-1017	2.4	
113	Interactions of vitamin D3 with bovine beta-lactoglobulin A and beta-casein. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8003-9	5.7	91
112	Effect of N-linked glycosylation on the aspartic proteinase porcine pepsin expressed from <i>Pichia pastoris</i> . <i>Glycobiology</i> , 2004 , 14, 417-29	5.8	23
111	Redesign of catalytic center of an enzyme: aspartic to serine proteinase. <i>Biochemical and Biophysical Research Communications</i> , 2004 , 323, 947-53	3.4	6
110	Structure-Function Relationships of Aspartic Proteinases 2004 , 227-264		
109	Amaranth as a rich dietary source of beta-sitosterol and other phytosterols. <i>Plant Foods for Human Nutrition</i> , 2003 , 58, 207-11	3.9	22
108	Inheritance of the response of fry color to low temperature storage. <i>American Journal of Potato Research</i> , 2003 , 80, 341-344	2.1	8
107	Physicochemical properties of starches during potato growth. <i>Carbohydrate Polymers</i> , 2003 , 51, 213-221	10.3	115
106	A proposed role for the anaerobic pathway during low-temperature sweetening in tubers of <i>Solanum tuberosum</i> . <i>Physiologia Plantarum</i> , 2003 , 118, 206-212	4.6	15
105	Construction, expression and characterization of a chimaeric mammalian-plant aspartic proteinase. <i>Biochemical Journal</i> , 2003 , 372, 671-8	3.8	14
104	N-terminal modifications increase the neutral-pH stability of pepsin. <i>Biochemistry</i> , 2003 , 42, 13331-8	3.2	11

103	Characterization of Thermal Properties of Potato Dry Matter-Water and Starch-Water Systems. <i>Journal of Food Science</i> , 2002 , 67, 560-566	3.4	20
102	Characterization of the proteins of pili nut (<i>Canarium ovatum</i> , Engl.). <i>Plant Foods for Human Nutrition</i> , 2002 , 57, 107-20	3.9	12
101	Changes in compositional parameters of tubers of potato (<i>Solanum tuberosum</i>) during low-temperature storage and their relationship to chip processing quality. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4545-53	5.7	62
100	Soluble expression and purification of porcine pepsinogen from <i>Pichia pastoris</i> . <i>Protein Expression and Purification</i> , 2002 , 25, 229-36	2	26
99	Effect of chlorpropham (CIPC) on carbohydrate metabolism of potato tubers during storage. <i>Food Research International</i> , 2002 , 35, 651-655	7	28
98	N-terminal portion acts as an initiator of the inactivation of pepsin at neutral pH. <i>Protein Engineering, Design and Selection</i> , 2001 , 14, 669-74	1.9	22
97	The pepsin residue glycine-76 contributes to active-site loop flexibility and participates in catalysis. <i>Biochemical Journal</i> , 2000 , 349, 169-77	3.8	16
96	The pepsin residue glycine-76 contributes to active-site loop flexibility and participates in catalysis. <i>Biochemical Journal</i> , 2000 , 349, 169-177	3.8	36
95	Purification, N-terminal sequencing and partial characterization of a novel aspartic proteinase from the leaves of <i>Medicago sativa</i> L. (alfalfa). <i>Biotechnology Letters</i> , 2000 , 22, 1515-1520	3	4
94	The relationship between respiration and chip color during long-term storage of potato tubers. <i>American Journal of Potato Research</i> , 2000 , 77, 279-287	2.1	25
93	Contribution of a prosegment lysine residue to the function and structure of porcine pepsinogen A and its active form pepsin A. <i>FEBS Journal</i> , 1999 , 261, 746-52		21
92	Effect of a microbial calcium-independent transglutaminase on functional properties of a partially purified cowpea (<i>vigna unguiculata</i>) globulin. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 286-290	4.3	11
91	Chloroplast Membrane Organization in Chilling Tolerant and Chilling-Sensitive Maize Seedlings. <i>Journal of Plant Physiology</i> , 1999 , 155, 691-698	3.6	12
90	Effect of processing conditions on phospholipase D activity of corn kernel subcellular fractions. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2579-88	5.7	34
89	Salt-soluble seed globulins of dicotyledonous and monocotyledonous plants II. Structural characterization. <i>Food Chemistry</i> , 1998 , 63, 265-274	8.5	82
88	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	8.5	16
87	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	5.4	64
86	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	4.6	26

85	Structural analysis of globulins isolated from genetically different Amaranthus hybrid lines. <i>Food Chemistry</i> , 1998 , 61, 319-326	8.5	14
84	Salt-soluble seed globulins of various dicotyledonous and monocotyledonous plants□ Isolation/purification and characterization. <i>Food Chemistry</i> , 1998 , 62, 27-47	8.5	93
83	Aggregation behavior of Candida rugosa lipase. <i>Food Research International</i> , 1998 , 31, 243-248	7	31
82	Plant biology and food science in Canada: a vision for the future. <i>Canadian Journal of Botany</i> , 1998 , 76, 355-364		
81	Mechanism of activation of the gastric aspartic proteinases: pepsinogen, progastricsin and prochymosin. <i>Biochemical Journal</i> , 1998 , 335 (Pt 3), 481-90	3.8	119
80	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, 31-9	3.7	21
79	Structural and Functional Properties of a Partially Purified Cowpea (<i>Vigna unguiculata</i>) Globulin Modified with Protein Kinase and Glycopeptidase. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 2907-2913	5.7	11
78	Physico-chemical Properties of Purified Isoforms of the 12S Seed Globulin from Mustard Seed (<i>Brassica alba</i>). <i>Bioscience, Biotechnology and Biochemistry</i> , 1997 , 61, 65-74	2.1	18
77	Engineered porcine pepsinogen exhibits dominant unimolecular activation. <i>Archives of Biochemistry and Biophysics</i> , 1997 , 340, 355-8	4.1	23
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