

Srinivasan Damodaran

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79
papers

3,560
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36
h-index

58
g-index

79
ext. papers

3,911
ext. citations

5.3
avg, IF

5.83
L-index

#	Paper	IF	Citations
79	Protein Stabilization of Emulsions and Foams. <i>Journal of Food Science</i> , 2006 , 70, R54-R66	3.4	462
78	Heat-Induced Conformational Changes in Whey Protein Isolate and Its Relation to Foaming Properties. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 846-855	5.7	156
77	Bran-induced changes in water structure and gluten conformation in model gluten dough studied by Fourier transform infrared spectroscopy. <i>Food Hydrocolloids</i> , 2013 , 31, 146-155	10.6	147
76	Refolding of thermally unfolded soy proteins during the cooling regime of the gelation process: effect on gelation. <i>Journal of Agricultural and Food Chemistry</i> , 1988 , 36, 262-269	5.7	112
75	Interaction of carbonyls with soy protein: conformational effects. <i>Journal of Agricultural and Food Chemistry</i> , 1981 , 29, 1253-1257	5.7	103
74	Surface Activity-Compressibility Relationship of Proteins at the Air-Water Interface. <i>Langmuir</i> , 1999 , 15, 1392-1399	4	97
73	Interaction of carbonyls with soy protein: thermodynamic effects. <i>Journal of Agricultural and Food Chemistry</i> , 1981 , 29, 1249-1253	5.7	94
72	Kinetics of Adsorption of Proteins at the Air-Water Interface From a Binary Mixture. <i>Langmuir</i> , 1994 , 10, 472-480	4	93
71	Thermal Unfolding of β -Lactoglobulin: Characterization of Initial Unfolding Events Responsible for Heat-Induced Aggregation. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4303-4308	5.7	90
70	Inhibition of ice crystal growth in ice cream mix by gelatin hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10918-23	5.7	85
69	Structure-Digestibility Relationship of Legume 7S Proteins. <i>Journal of Food Science</i> , 1989 , 54, 108-113	3.4	84
68	Emulsifying properties of acidic subunits of soy 11S globulin. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4970-5	5.7	77
67	Thermal gelation of globular proteins: weight-average molecular weight dependence of gel strength. <i>Journal of Agricultural and Food Chemistry</i> , 1990 , 38, 1157-1164	5.7	75
66	Selective Precipitation and Removal of Lipids from Cheese Whey Using Chitosan. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 33-37	5.7	68
65	Thermodynamic Compatibility of Substrate Proteins Affects Their Cross-Linking by Transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 1211-1217	5.7	68
64	pH-stability and thermal properties of microbial transglutaminase-treated whey protein isolate. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1946-53	5.7	63
63	Sulfhydryl-Disulfide Interchange-Induced Interparticle Protein Polymerization in Whey Protein-Stabilized Emulsions and Its Relation to Emulsion Stability. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3813-3820	5.7	61

62	Role of Dispersion Interactions in the Adsorption of Proteins at Oil/Water and Air/Water Interfaces. <i>Langmuir</i> , 1998 , 14, 6457-6469	4	61
61	Effect of transglutaminase-catalyzed polymerization of beta-casein on its emulsifying properties. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1514-9	5-7	61
60	Impact of Bran Addition on Water Properties and Gluten Secondary Structure in Wheat Flour Doughs Studied by Attenuated Total Reflectance Fourier Transform Infrared Spectroscopy. <i>Cereal Chemistry</i> , 2013 , 90, 377-386	2-4	58
59	Effect of microbial transglutaminase treatment on thermal stability and pH-solubility of heat-shocked whey protein isolate. <i>Food Hydrocolloids</i> , 2013 , 30, 12-18	10.6	55
58	Chemical Modification Strategies for Synthesis of Protein-Based Hydrogel. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 751-758	5-7	55
57	Effects of various anions on the rheological and gelling behavior of soy proteins: thermodynamic observations. <i>Journal of Agricultural and Food Chemistry</i> , 1983 , 31, 1270-1275	5-7	53
56	Kinetics of protein foam destabilization: evaluation of a method using bovine serum albumin. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1555-1562	5-7	50
55	Influence of electrostatic forces on the adsorption of succinylated β -lactoglobulin at the air-water interface. <i>Langmuir</i> , 1991 , 7, 2737-2742	4	49
54	In situ measurement of conformational changes in proteins at liquid interfaces by circular dichroism spectroscopy. <i>Analytical and Bioanalytical Chemistry</i> , 2003 , 376, 182-8	4-4	48
53	The role of chemical potential in the adsorption of lysozyme at the air-water interface. <i>Langmuir</i> , 1992 , 8, 2021-2027	4	48
52	Equilibrium swelling properties of a novel ethylenediaminetetraacetic dianhydride (EDTAD)-modified soy protein hydrogel. <i>Journal of Applied Polymer Science</i> , 1996 , 62, 1285-1293	2.9	46
51	Kinetics of destabilization of soy protein foams. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1563-1567	5-7	46
50	Metal-chelating properties and biodegradability of an ethylenediaminetetraacetic acid dianhydride modified soy protein hydrogel. <i>Journal of Applied Polymer Science</i> , 1997 , 64, 891-901	2.9	42
49	Protease Peptones and Physical Factors Affect Foaming Properties of Whey Protein Isolate. <i>Journal of Food Science</i> , 1994 , 59, 554-560	3-4	42
48	Effect of Phytate on Solubility, Activity and Conformation of Trypsin and Chymotrypsin. <i>Journal of Food Science</i> , 1989 , 54, 695-699	3-4	42
47	Is Surface Pressure a Measure of Interfacial Water Activity? Evidence from Protein Adsorption Behavior at Interfaces. <i>Langmuir</i> , 2000 , 16, 9468-9477	4	39
46	Dynamics of Exchange between β 1-Casein and β Casein during Adsorption at Air/Water Interface. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 1022-1028	5-7	39
45	Off-flavor precursors in soy protein isolate and novel strategies for their removal. <i>Annual Review of Food Science and Technology</i> , 2013 , 4, 327-46	14.7	38

44	Incompatibility of mixing of proteins in adsorbed binary protein films at the air-water interface. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3080-6	5.7	37
43	Effects of microbial transglutaminase treatment on physiochemical properties and emulsifying functionality of faba bean protein isolate. <i>LWT - Food Science and Technology</i> , 2019 , 99, 396-403	5.4	34
42	Ice crystal growth inhibition by peptides from fish gelatin hydrolysate. <i>Food Hydrocolloids</i> , 2017 , 70, 46-56.6	5.6	33
41	Ice-structuring peptides derived from bovine collagen. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5501-9	5.7	33
40	Swelling behavior of protein-based superabsorbent hydrogels treated with ethanol. <i>Journal of Applied Polymer Science</i> , 2001 , 81, 2190-2196	2.9	32
39	Optimisation of hydrolysis conditions and fractionation of peptide cryoprotectants from gelatin hydrolysate. <i>Food Chemistry</i> , 2009 , 115, 620-630	8.5	31
38	Synthesis and properties of fish protein-based hydrogel. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1997 , 74, 1165-1171	1.8	31
37	Role of surface area-to-volume ratio in protein adsorption at the air-water interface. <i>Surface Science</i> , 2008 , 602, 307-315	1.8	29
36	Calibration of Radiotracer Method to Study Protein Adsorption at Interfaces. <i>Journal of Colloid and Interface Science</i> , 1993 , 157, 485-490	9.3	28
35	Influence of protein conformation on its adaptability under chaotropic conditions. <i>International Journal of Biological Macromolecules</i> , 1989 , 11, 2-8	7.9	27
34	Purification and Characterization of Protease Q: A Detergent- and Urea-Stable Serine Endopeptidase from <i>Bacillus pumilus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3596-3603	5.7	24
33	Zinc-induced precipitation of milk fat globule membranes: a simple method for the preparation of fat-free whey protein isolate. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11052-7	5.7	23
32	Competitive Binding of Off-Flavor Compounds with Soy Protein and β -Cyclodextrin in a Ternary System: A Model Study. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 673-679	1.8	22
31	Chemical phosphorylation improves the moisture resistance of soy flour-based wood adhesive. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	20
30	Conformational characteristics of legume 7S globulins as revealed by circular dichroic, derivative u.v. absorption and fluorescence techniques. <i>International Journal of Peptide and Protein Research</i> , 1990 , 35, 25-34		20
29	Retardation of ice crystallization by short peptides. <i>Journal of Physical Chemistry A</i> , 2009 , 113, 4403-7	2.8	20
28	Surface pressure dependence of phospholipase A2 activity in lipid monolayers is linked to interfacial water activity. <i>Colloids and Surfaces B: Biointerfaces</i> , 2004 , 34, 197-204	6	19
27	Effect of nonprotein polymers on water-uptake properties of fish protein-based hydrogel. <i>Journal of Applied Polymer Science</i> , 2002 , 85, 45-51	2.9	19

26	In vitro digestibility and IgE reactivity of enzymatically cross-linked heterologous protein polymers. <i>Food Chemistry</i> , 2017 , 221, 1151-1157	8.5	18
25	Straightforward process for removal of milk fat globule membranes and production of fat-free whey protein concentrate from cheese whey. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10271-6	5.7	18
24	Dynamics of competitive adsorption of alphas-casein and beta-casein at planar triolein-water interface: evidence for incompatibility of mixing in the interfacial film. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1658-65	5.7	18
23	Is Interfacial Activation of Lipases in Lipid Monolayers Related to Thermodynamic Activity of Interfacial Water?. <i>Langmuir</i> , 2002 , 18, 6294-6306	4	18
22	Phase Separation in Two-Dimensional β -Casein/ κ -Casein/Water Ternary Film at the Air/Water Interface. <i>Langmuir</i> , 2000 , 16, 6583-6589	4	18
21	Dairy Lecithin from Cheese Whey Fat Globule Membrane: Its Extraction, Composition, Oxidative Stability, and Emulsifying Properties. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2013 , 90, 217-224	1.8	17
20	A two-step enzymatic modification method to reduce immuno-reactivity of milk proteins. <i>Food Chemistry</i> , 2017 , 237, 724-732	8.5	15
19	On the molecular mechanism of stabilization of proteins by cosolvents: role of Lifshitz electrodynamic forces. <i>Langmuir</i> , 2012 , 28, 9475-86	4	14
18	Composition, thermotropic properties, and oxidative stability of freeze-dried and spray-dried milk fat globule membrane isolated from cheese whey. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8931-8	5.7	14
17	Thermal Destruction of Cysteine and Cystine Residues of Soy Protein under Conditions of Gelation. <i>Journal of Food Science</i> , 1990 , 55, 1077-1080	3.4	13
16	Removal of off-flavour-causing precursors in soy protein by concurrent treatment with phospholipase A and cyclodextrins. <i>Food Chemistry</i> , 2018 , 264, 319-325	8.5	12
15	Removal of soy protein-bound phospholipids by a combination of sonication, β -cyclodextrin, and phospholipase A2 treatments. <i>Food Chemistry</i> , 2011 , 127, 1007-13	8.5	12
14	A Formaldehyde-Free Water-Resistant Soy Flour-Based Adhesive for Plywood. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 1311-1318	1.8	11
13	Dissociation of yeast nucleoprotein complexes by chemical phosphorylation. <i>Journal of Agricultural and Food Chemistry</i> , 1984 , 32, 1030-1032	5.7	11
12	Water at Biological Phase Boundaries: Its Role in Interfacial Activation of Enzymes and Metabolic Pathways. <i>Sub-Cellular Biochemistry</i> , 2015 , 71, 233-61	5.5	9
11	Diffusion and Energy Barrier Controlled Adsorption of Proteins at the Air/Water Interface. <i>ACS Symposium Series</i> , 1991 , 104-121	0.4	8
10	FLAVOR PROBLEMS IN SOY PROTEINS: ORIGIN, NATURE, CONTROL AND BINDING PHENOMENA 1980 , 95-131		8
9	Beyond the hydrophobic effect: Critical function of water at biological phase boundaries--A hypothesis. <i>Advances in Colloid and Interface Science</i> , 2015 , 221, 22-33	14.3	7

8	Electrodynamic pressure modulation of protein stability in cosolvents. <i>Biochemistry</i> , 2013 , 52, 8363-73	3.2	7
7	β-Cyclodextrin-Mediated Removal of Soy Phospholipids from the Air/Water Interface. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 213-222	1.8	5
6	Activation of sphingomyelinase in lipid monolayer is related to interfacial water activity. Evidence from two disparate systems. <i>Colloids and Surfaces B: Biointerfaces</i> , 2005 , 45, 49-55	6	5
5	Nanostructure and functionality of enzymatically repolymerized whey protein hydrolysate. <i>Food Chemistry</i> , 2018 , 256, 405-412	8.5	4
4	Influence of amino acids on thermal stability and heat-set gelation of bovine serum albumin. <i>Food Chemistry</i> , 2021 , 337, 127670	8.5	4
3	Hofmeister Order of Anions on Protein Stability Originates from Lifshitz-van der Waals Dispersion Interaction with the Protein Phase. <i>Langmuir</i> , 2019 , 35, 12993-13002	4	2
2	Possible role of water on the structural stability of ribosomes. <i>International Journal of Peptide and Protein Research</i> , 2009 , 26, 598-604		2
1	Enzymological characteristics of pepsinogens and pepsins purified from lizardfish (<i>Saurida micropectoralis</i>) stomach. <i>Food Chemistry</i> , 2022 , 366, 130532	8.5	1