

Srinivasan Damodaran

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.

79
papers

3,560
citations

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 | Enzymological characteristics of pepsinogens and pepsins purified from lizardfish (<i>Saurida micropectoralis</i>) stomach. <i>Food Chemistry</i> , 2022 , 366, 130532 | 8.5 | 1 |
| 78 | 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 |
| 77 | 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 |
| 76 | 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 |
| 75 | Nanostructure and functionality of enzymatically repolymerized whey protein hydrolysate. <i>Food Chemistry</i> , 2018 , 256, 405-412 | 8.5 | 4 |
| 74 | 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 |
| 73 | A two-step enzymatic modification method to reduce immuno-reactivity of milk proteins. <i>Food Chemistry</i> , 2017 , 237, 724-732 | 8.5 | 15 |
| 72 | Ice crystal growth inhibition by peptides from fish gelatin hydrolysate. <i>Food Hydrocolloids</i> , 2017 , 70, 46-56.6 | 5.6 | 33 |
| 71 | In vitro digestibility and IgE reactivity of enzymatically cross-linked heterologous protein polymers. <i>Food Chemistry</i> , 2017 , 221, 1151-1157 | 8.5 | 18 |
| 70 | 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 |
| 69 | 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 |
| 68 | 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 |
| 67 | 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 |
| 66 | Electrodynamic pressure modulation of protein stability in cosolvents. <i>Biochemistry</i> , 2013 , 52, 8363-73 | 3.2 | 7 |
| 65 | 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 |
| 64 | 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 |
| 63 | 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 |

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| 62 | 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 |
| 61 | 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 |
| 60 | On the molecular mechanism of stabilization of proteins by cosolvents: role of Lifshitz electrodynamic forces. <i>Langmuir</i> , 2012 , 28, 9475-86 | 4 | 14 |
| 59 | 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 |
| 58 | 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 |
| 57 | β-Cyclodextrin-Mediated Removal of Soy Phospholipids from the Air/Water Interface. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 213-222 | 1.8 | 5 |
| 56 | 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 |
| 55 | 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 |
| 54 | 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 |
| 53 | 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 |
| 52 | Possible role of water on the structural stability of ribosomes. <i>International Journal of Peptide and Protein Research</i> , 2009 , 26, 598-604 | | 2 |
| 51 | Optimisation of hydrolysis conditions and fractionation of peptide cryoprotectants from gelatin hydrolysate. <i>Food Chemistry</i> , 2009 , 115, 620-630 | 8.5 | 31 |
| 50 | Ice-structuring peptides derived from bovine collagen. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5501-9 | 5.7 | 33 |
| 49 | Retardation of ice crystallization by short peptides. <i>Journal of Physical Chemistry A</i> , 2009 , 113, 4403-7 | 2.8 | 20 |
| 48 | 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 |
| 47 | 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 |
| 46 | Protein Stabilization of Emulsions and Foams. <i>Journal of Food Science</i> , 2006 , 70, R54-R66 | 3.4 | 462 |
| 45 | 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 |

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| 44 | 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 |
| 43 | 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 |
| 42 | 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 |
| 41 | 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 |
| 40 | Is Interfacial Activation of Lipases in Lipid Monolayers Related to Thermodynamic Activity of Interfacial Water?. <i>Langmuir</i> , 2002 , 18, 6294-6306 | 4 | 18 |
| 39 | Swelling behavior of protein-based superabsorbent hydrogels treated with ethanol. <i>Journal of Applied Polymer Science</i> , 2001 , 81, 2190-2196 | 2.9 | 32 |
| 38 | 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 |
| 37 | Phase Separation in Two-Dimensional β -Casein/ α -Casein/Water Ternary Film at the Air/Water Interface. <i>Langmuir</i> , 2000 , 16, 6583-6589 | 4 | 18 |
| 36 | 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 |
| 35 | Emulsifying properties of acidic subunits of soy 11S globulin. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4970-5 | 5.7 | 77 |
| 34 | Surface Activity-Compressibility Relationship of Proteins at the Air/Water Interface. <i>Langmuir</i> , 1999 , 15, 1392-1399 | 4 | 97 |
| 33 | 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 |
| 32 | 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 |
| 31 | 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 |
| 30 | 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 |
| 29 | 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 |
| 28 | 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 |
| 27 | 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 |

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| 26 | 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 |
| 25 | 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 |
| 24 | Chemical Modification Strategies for Synthesis of Protein-Based Hydrogel. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 751-758 | 5-7 | 55 |
| 23 | 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 |
| 22 | 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 |
| 21 | Proteose Peptones and Physical Factors Affect Foaming Properties of Whey Protein Isolate. <i>Journal of Food Science</i> , 1994 , 59, 554-560 | 3-4 | 42 |
| 20 | Kinetics of Adsorption of Proteins at the Air-Water Interface From a Binary Mixture. <i>Langmuir</i> , 1994 , 10, 472-480 | 4 | 93 |
| 19 | 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 |
| 18 | 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 |
| 17 | The role of chemical potential in the adsorption of lysozyme at the air-water interface. <i>Langmuir</i> , 1992 , 8, 2021-2027 | 4 | 48 |
| 16 | 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 |
| 15 | 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 |
| 14 | Kinetics of destabilization of soy protein foams. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1563-1567 | 5-7 | 46 |
| 13 | Diffusion and Energy Barrier Controlled Adsorption of Proteins at the Air-Water Interface. <i>ACS Symposium Series</i> , 1991 , 104-121 | 0-4 | 8 |
| 12 | 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 |
| 11 | 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 |
| 10 | 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 |
| 9 | 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 |

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| 8 | Structure-Digestibility Relationship of Legume 7S Proteins. <i>Journal of Food Science</i> , 1989 , 54, 108-113 | 3-4 | 84 |
| 7 | Influence of protein conformation on its adaptability under chaotropic conditions. <i>International Journal of Biological Macromolecules</i> , 1989 , 11, 2-8 | 7-9 | 27 |
| 6 | 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 |
| 5 | Dissociation of yeast nucleoprotein complexes by chemical phosphorylation. <i>Journal of Agricultural and Food Chemistry</i> , 1984 , 32, 1030-1032 | 5-7 | 11 |
| 4 | 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 |
| 3 | Interaction of carbonyls with soy protein: thermodynamic effects. <i>Journal of Agricultural and Food Chemistry</i> , 1981 , 29, 1249-1253 | 5-7 | 94 |
| 2 | Interaction of carbonyls with soy protein: conformational effects. <i>Journal of Agricultural and Food Chemistry</i> , 1981 , 29, 1253-1257 | 5-7 | 103 |
| 1 | FLAVOR PROBLEMS IN SOY PROTEINS: ORIGIN, NATURE, CONTROL AND BINDING PHENOMENA 1980 , 95-131 | | 8 |