

# Sastry S Jayanty

## List of Publications by Year in descending order

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25  
papers

799  
citations

759233  
12  
h-index

677142  
22  
g-index

25  
all docs

25  
docs citations

25  
times ranked

1300  
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibition of $\alpha$ -glucosidase, $\alpha$ -amylase, and aldose reductase by potato polyphenolic compounds. PLoS ONE, 2018, 13, e0191025.	2.5	162
2	Effects of cooking methods on polyphenols, pigments and antioxidant activity in potato tubers. LWT - Food Science and Technology, 2012, 45, 161-171.	5.2	112
3	Pyrosequencing Assessment of Soil Microbial Communities in Organic and Conventional Potato Farms. Plant Disease, 2010, 94, 1329-1335.	1.4	109
4	Capsaicinoids, Polyphenols and Antioxidant Activities of Capsicum annuum: Comparative Study of the Effect of Ripening Stage and Cooking Methods. Antioxidants, 2019, 8, 364.	5.1	87
5	Loss of function of COBRA, a determinant of oriented cell expansion, invokes cellular defence responses in Arabidopsis thaliana. Journal of Experimental Botany, 2006, 57, 2923-2936.	4.8	58
6	Biguanide related compounds in traditional antidiabetic functional foods. Food Chemistry, 2013, 138, 1574-1580.	8.2	43
7	Reduction of acrylamide formation by vanadium salt in potato French fries and chips. Food Chemistry, 2013, 138, 644-649.	8.2	36
8	Role of polyphenols in acrylamide formation in the fried products of potato tubers with colored flesh. Food Research International, 2013, 54, 753-759.	6.2	34
9	Effects of Cooking Methods on Nutritional Content in Potato Tubers. American Journal of Potato Research, 2019, 96, 183-194.	0.9	31
10	Concentration Dependence of 'Redchief Delicious' Apple Fruit Softening and Chlorophyll Fluorescence to Repeated Doses of 1-Methylcyclopropene. Journal of the American Society for Horticultural Science, 2004, 129, 760-765.	1.0	23
11	Effect of edible coating on physical and chemical properties of potato tubers under different storage conditions. LWT - Food Science and Technology, 2022, 153, 112580.	5.2	21
12	Evaluation of Cooked Flavor for Fifteen Potato Genotypes and the Correlation of Sensory Analysis to Instrumental Methods. American Journal of Potato Research, 2020, 97, 63-77.	0.9	17
13	Segmentation of Potato Consumers Based on Sensory and Attitudinal Aspects. Foods, 2020, 9, 161.	4.3	14
14	Development of a lexicon to describe the sensory characteristics of a wide variety of potato cultivars. Journal of Sensory Studies, 2020, 35, e12577.	1.6	10
15	Relationship Between Tuber Storage Proteins and Tuber Powdery Scab Resistance in Potato. American Journal of Potato Research, 2014, 91, 233-245.	0.9	9
16	Selenium and Sulfur Content and Activity of Associated Enzymes in Selected Potato Germplasm. American Journal of Potato Research, 2012, 89, 111-120.	0.9	6
17	Nutrient Composition of Continuous and Kettle Cooked Potato Chips from Three Potato Cultivars. Current Research in Nutrition and Food Science, 2017, 5, 75-88.	0.8	6
18	An Experimental Study of Pressure Flattening During Long-Term Storage in Four Russet Potato Cultivars with Differences in At-Harvest Tuber Moisture Loss. American Journal of Potato Research, 2012, 89, 269-276.	0.9	5

#	ARTICLE	IF	CITATIONS
19	Skin Color Retention in Red Potatoes during Long-Term Storage with Edible Coatings. Foods, 2021, 10, 1531.	4.3	5
20	The Bioaccessibility of Phenolics, Flavonoids, Carotenoids, and Capsaicinoid Compounds: A Comparative Study of Cooked Potato Cultivars Mixed with Roasted Pepper Varieties. Foods, 2021, 10, 1849.	4.3	5
21	The impact of ventilation conditions on the quality of Rio Grande Russet tubers during long-term cold storage. Journal of Agriculture and Food Research, 2021, 3, 100095.	2.5	3
22	Compositional Changes in Potato Carbohydrates and Polyphenols during In vitro Gastrointestinal Digestion. Starch/Staerke, 2022, 74, .	2.1	2
23	New Health-Promoting Compounds in Potatoes. , 2020, , 213-228.		1
24	Inhibition of Acrylamide Formation by Vanadium Salt in French Fries and Potato Chips. , 2016, , 393-403.		0
25	Susceptibility to Pressure Flattening Correlates with Texture Analysis of Potato Tubers. American Journal of Potato Research, 2017, 94, 556-566.	0.9	0