

# Sastry S Jayanty

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Effect of edible coating on physical and chemical properties of potato tubers under different storage conditions. <i>LWT - Food Science and Technology</i> , 2022, 153, 112580.	5.2	21
2	Compositional Changes in Potato Carbohydrates and Polyphenols during In vitro Gastrointestinal Digestion. <i>Starch/Staerke</i> , 2022, 74, .	2.1	2
3	The impact of ventilation conditions on the quality of Rio Grande Russet tubers during long-term cold storage. <i>Journal of Agriculture and Food Research</i> , 2021, 3, 100095.	2.5	3
4	Skin Color Retention in Red Potatoes during Long-Term Storage with Edible Coatings. <i>Foods</i> , 2021, 10, 1531.	4.3	5
5	The Bioaccessibility of Phenolics, Flavonoids, Carotenoids, and Capsaicinoid Compounds: A Comparative Study of Cooked Potato Cultivars Mixed with Roasted Pepper Varieties. <i>Foods</i> , 2021, 10, 1849.	4.3	5
6	Evaluation of Cooked Flavor for Fifteen Potato Genotypes and the Correlation of Sensory Analysis to Instrumental Methods. <i>American Journal of Potato Research</i> , 2020, 97, 63-77.	0.9	17
7	Development of a lexicon to describe the sensory characteristics of a wide variety of potato cultivars. <i>Journal of Sensory Studies</i> , 2020, 35, e12577.	1.6	10
8	Segmentation of Potato Consumers Based on Sensory and Attitudinal Aspects. <i>Foods</i> , 2020, 9, 161.	4.3	14
9	New Health-Promoting Compounds in Potatoes. , 2020, , 213-228.		1
10	Capsaicinoids, Polyphenols and Antioxidant Activities of <i>Capsicum annum</i> : Comparative Study of the Effect of Ripening Stage and Cooking Methods. <i>Antioxidants</i> , 2019, 8, 364.	5.1	87
11	Effects of Cooking Methods on Nutritional Content in Potato Tubers. <i>American Journal of Potato Research</i> , 2019, 96, 183-194.	0.9	31
12	Inhibition of $\alpha$ -glucosidase, $\alpha$ -amylase, and aldose reductase by potato polyphenolic compounds. <i>PLoS ONE</i> , 2018, 13, e0191025.	2.5	162
13	Susceptibility to Pressure Flattening Correlates with Texture Analysis of Potato Tubers. <i>American Journal of Potato Research</i> , 2017, 94, 556-566.	0.9	0
14	Nutrient Composition of Continuous and Kettle Cooked Potato Chips from Three Potato Cultivars. <i>Current Research in Nutrition and Food Science</i> , 2017, 5, 75-88.	0.8	6
15	Inhibition of Acrylamide Formation by Vanadium Salt in French Fries and Potato Chips. , 2016, , 393-403.		0
16	Relationship Between Tuber Storage Proteins and Tuber Powdery Scab Resistance in Potato. <i>American Journal of Potato Research</i> , 2014, 91, 233-245.	0.9	9
17	Biguanide related compounds in traditional antidiabetic functional foods. <i>Food Chemistry</i> , 2013, 138, 1574-1580.	8.2	43
18	Reduction of acrylamide formation by vanadium salt in potato French fries and chips. <i>Food Chemistry</i> , 2013, 138, 644-649.	8.2	36

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19	Role of polyphenols in acrylamide formation in the fried products of potato tubers with colored flesh. <i>Food Research International</i> , 2013, 54, 753-759.	6.2	34
20	Effects of cooking methods on polyphenols, pigments and antioxidant activity in potato tubers. <i>LWT - Food Science and Technology</i> , 2012, 45, 161-171.	5.2	112
21	Selenium and Sulfur Content and Activity of Associated Enzymes in Selected Potato Germplasm. <i>American Journal of Potato Research</i> , 2012, 89, 111-120.	0.9	6
22	An Experimental Study of Pressure Flattening During Long-Term Storage in Four Russet Potato Cultivars with Differences in At-Harvest Tuber Moisture Loss. <i>American Journal of Potato Research</i> , 2012, 89, 269-276.	0.9	5
23	Pyrosequencing Assessment of Soil Microbial Communities in Organic and Conventional Potato Farms. <i>Plant Disease</i> , 2010, 94, 1329-1335.	1.4	109
24	Loss of function of COBRA, a determinant of oriented cell expansion, invokes cellular defence responses in <i>Arabidopsis thaliana</i> . <i>Journal of Experimental Botany</i> , 2006, 57, 2923-2936.	4.8	58
25	Concentration Dependence of 'Redchief Delicious' Apple Fruit Softening and Chlorophyll Fluorescence to Repeated Doses of 1-Methylcyclopropene. <i>Journal of the American Society for Horticultural Science</i> , 2004, 129, 760-765.	1.0	23