

Paul D Roach

List of Publications by Year in descending order

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92
papers

4,278
citations

94381

37
h-index

118793

62
g-index

92
all docs

92
docs citations

92
times ranked

4845
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of spray drying conditions on the physicochemical and antioxidant properties of the Gac (<i>Momordica cochinchinensis</i>) fruit aril powder. <i>Journal of Food Engineering</i> , 2010, 98, 385-392.	2.7	403
2	Effect of extraction conditions on total phenolic compounds and antioxidant activities of <i>Carica papaya</i> leaf aqueous extracts. <i>Journal of Herbal Medicine</i> , 2013, 3, 104-111.	1.0	220
3	L-Theanine: properties, synthesis and isolation from tea. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1931-1939.	1.7	166
4	Optimizing conditions for the extraction of catechins from green tea using hot water. <i>Journal of Separation Science</i> , 2011, 34, 3099-3106.	1.3	155
5	A green tea extract lowers plasma cholesterol by inhibiting cholesterol synthesis and upregulating the LDL receptor in the cholesterol-fed rabbit. <i>Atherosclerosis</i> , 2007, 193, 86-93.	0.4	125
6	Extraction and isolation of catechins from tea. <i>Journal of Separation Science</i> , 2010, 33, 3415-3428.	1.3	122
7	Isolation of Green Tea Catechins and Their Utilization in the Food Industry. <i>Food Reviews International</i> , 2011, 27, 227-247.	4.3	95
8	Microwave-assisted extraction and ultrasound-assisted extraction for recovering carotenoids from Gac peel and their effects on antioxidant capacity of the extracts. <i>Food Science and Nutrition</i> , 2018, 6, 189-196.	1.5	93
9	The effects of dietary fish oil on hepatic high density and low density lipoprotein receptor activities in the rat. <i>FEBS Letters</i> , 1987, 222, 159-162.	1.3	91
10	Bitter melon (<i>Momordica charantia</i> L.) bioactive composition and health benefits: A review. <i>Food Reviews International</i> , 2016, 32, 181-202.	4.3	90
11	Microencapsulation of Gac oil: Optimisation of spray drying conditions using response surface methodology. <i>Powder Technology</i> , 2014, 264, 298-309.	2.1	89
12	Food Inhibits the Oral Bioavailability of the Major Green Tea Antioxidant Epigallocatechin Gallate in Humans. <i>Antioxidants</i> , 2015, 4, 373-393.	2.2	85
13	Modulation of Cholesterol Metabolism by the Green Tea Polyphenol (âˆ“)Epigallocatechin Gallate in Cultured Human Liver (HepG2) Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1621-1626.	2.4	84
14	Ultrasound increases the aqueous extraction of phenolic compounds with high antioxidant activity from olive pomace. <i>LWT - Food Science and Technology</i> , 2018, 89, 284-290.	2.5	82
15	Effects of the spray-drying temperatures on the physicochemical properties of an encapsulated bitter melon aqueous extract powder. <i>Powder Technology</i> , 2015, 281, 65-75.	2.1	77
16	Effects of menopause and hormone replacement therapy on plasma lipids, lipoproteins and LDL-receptor activity. <i>Maturitas</i> , 1999, 33, 259-269.	1.0	74
17	The Olive Biophenols Oleuropein and Hydroxytyrosol Selectively Reduce Proliferation, Influence the Cell Cycle, and Induce Apoptosis in Pancreatic Cancer Cells. <i>International Journal of Molecular Sciences</i> , 2018, 19, 1937.	1.8	74
18	Modulation of the Hypolipidemic Effect of Fish Oils by Dietary Fiber in Rats: Studies with Rice and Wheat Bran. <i>Journal of Nutrition</i> , 1990, 120, 325-330.	1.3	69

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19	Inhibition of Low-Density Lipoprotein Oxidation and Up-Regulation of Low-Density Lipoprotein Receptor in HepG2 Cells by Tropical Plant Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3693-3697.	2.4	68
20	Green Tea Upregulates the Low-Density Lipoprotein Receptor through the Sterol-Regulated Element Binding Protein in HepG2 Liver Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5639-5645.	2.4	67
21	Bile salt induction of 7 α - and 7 β -hydroxysteroid dehydrogenases in <i>Clostridium absonum</i> . <i>Lipids and Lipid Metabolism</i> , 1981, 665, 262-269.	2.6	65
22	Microencapsulation of Gac Oil by Spray Drying: Optimization of Wall Material Concentration and Oil Load Using Response Surface Methodology. <i>Drying Technology</i> , 2014, 32, 385-397.	1.7	62
23	The low-density lipoprotein receptor and cholesterol synthesis are affected differently by dietary cholesterol in the rat. <i>Lipids and Lipid Metabolism</i> , 1993, 1170, 165-172.	2.6	61
24	Gac fruit (<i>Momordica cochinchinensis</i> Spreng.): a rich source of bioactive compounds and its potential health benefits. <i>International Journal of Food Science and Technology</i> , 2015, 50, 567-577.	1.3	60
25	Encapsulation of carotenoid-rich oil from Gac peel: Optimisation of the encapsulating process using a spray drier and the storage stability of encapsulated powder. <i>Powder Technology</i> , 2019, 344, 373-379.	2.1	58
26	Phytochemical Properties and Anti-Proliferative Activity of <i>Olea europaea</i> L. Leaf Extracts against Pancreatic Cancer Cells. <i>Molecules</i> , 2015, 20, 12992-13004.	1.7	55
27	A Green Tea Catechin Extract Upregulates the Hepatic Low-Density Lipoprotein Receptor in Rats. <i>Lipids</i> , 2007, 42, 621-627.	0.7	54
28	An Optimised Aqueous Extract of Phenolic Compounds from Bitter Melon with High Antioxidant Capacity. <i>Antioxidants</i> , 2014, 3, 814-829.	2.2	53
29	Optimization of the Aqueous Extraction of Phenolic Compounds from Olive Leaves. <i>Antioxidants</i> , 2014, 3, 700-712.	2.2	49
30	Optimized Aqueous Extraction of Saponins from Bitter Melon for Production of a Saponin-Enriched Bitter Melon Powder. <i>Journal of Food Science</i> , 2014, 79, E1372-81.	1.5	49
31	Improving the Vanillin-Sulphuric Acid Method for Quantifying Total Saponins. <i>Technologies</i> , 2018, 6, 84.	3.0	48
32	Caffeine in Green Tea: Its Removal and Isolation. <i>Separation and Purification Reviews</i> , 2014, 43, 155-174.	2.8	46
33	Turmeric (<i>Curcuma longa</i> L.) drying: an optimization approach using microwave-vacuum drying. <i>Journal of Food Science and Technology</i> , 2014, 51, 2127-2133.	1.4	45
34	Extraction of Flavonoids from Bitter Melon. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 458-465.	0.2	41
35	Effects of Gac aril microwave processing conditions on oil extraction efficiency, and β -carotene and lycopene contents. <i>Journal of Food Engineering</i> , 2013, 117, 486-491.	2.7	40
36	G80A reduced folate carrier SNP influences the absorption and cellular translocation of dietary folate and its association with blood pressure in an elderly population. <i>Life Sciences</i> , 2006, 79, 957-966.	2.0	39

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37	Optimum conditions for the water extraction of L-theanine from green tea. <i>Journal of Separation Science</i> , 2011, 34, 2468-2474.	1.3	39
38	Gac Fruit: Nutrient and Phytochemical Composition, and Options for Processing. <i>Food Reviews International</i> , 2013, 29, 92-106.	4.3	39
39	The Effects of Resveratrol Supplementation in Overweight and Obese Humans: A Systematic Review of Randomized Trials. <i>Metabolic Syndrome and Related Disorders</i> , 2016, 14, 323-333.	0.5	39
40	Optimisation of extraction conditions for recovering carotenoids and antioxidant capacity from Gac peel using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2017, 52, 972-980.	1.3	39
41	Effects of aqueous brewing solution pH on the extraction of the major green tea constituents. <i>Food Research International</i> , 2013, 53, 713-719.	2.9	37
42	L-Theanine as a Functional Food Additive: Its Role in Disease Prevention and Health Promotion. <i>Beverages</i> , 2016, 2, 13.	1.3	37
43	A storage study of encapsulated gac (<i>Momordica cochinchinensis</i>) oil powder and its fortification into foods. <i>Food and Bioprocess Technology</i> , 2015, 96, 113-125.	1.8	35
44	TAS2R38 bitter taste genetics, dietary vitamin C, and both natural and synthetic dietary folic acid predict folate status, a key micronutrient in the pathoetiology of adenomatous polyps. <i>Food and Function</i> , 2011, 2, 457.	2.1	34
45	Production of caffeinated and decaffeinated green tea catechin powders from underutilised old tea leaves. <i>Journal of Food Engineering</i> , 2012, 110, 1-8.	2.7	34
46	Effects of four different drying methods on the carotenoid composition and antioxidant capacity of dried Gac peel. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1656-1662.	1.7	33
47	Regulation of Low-Density Lipoprotein Receptor Activity by Estrogens and Phytoestrogens in a HepG2 Cell Model. <i>Annals of Nutrition and Metabolism</i> , 2004, 48, 269-275.	1.0	32
48	From Apple to Juice—The Fate of Polyphenolic Compounds. <i>Food Reviews International</i> , 2013, 29, 276-293.	4.3	32
49	Vitamin D, folate, and potential early lifecycle environmental origin of significant adult phenotypes. <i>Evolution, Medicine and Public Health</i> , 2014, 2014, 69-91.	1.1	31
50	Optimisation of the phenolic content and antioxidant activity of apple pomace aqueous extracts. <i>CYTA - Journal of Food</i> , 2015, 13, 293-299.	0.9	31
51	Preparation of decaffeinated and high caffeine powders from green tea. <i>Powder Technology</i> , 2013, 233, 169-175.	2.1	30
52	Optimising the Encapsulation of an Aqueous Bitter Melon Extract by Spray-Drying. <i>Foods</i> , 2015, 4, 400-419.	1.9	30
53	Effects of simvastatin on hepatic cholesterol metabolism, bile lithogenicity and bile acid hydrophobicity in patients with gallstones. <i>Journal of Gastroenterology and Hepatology (Australia)</i> , 2000, 15, 871-879.	1.4	29
54	Effects of Pre-Treatments and Air Drying Temperatures on Colour and Antioxidant Properties of Gac Fruit Powder. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	27

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55	Development of biodegradable films based on seaweed polysaccharides and Gac pulp (<i>Momordica</i>) Tj ETQq1 1 0.784314 rgBT /Overl	5.6	27
56	Vitamin C-related nutrient–nutrient and nutrient–gene interactions that modify folate status. <i>European Journal of Nutrition</i> , 2013, 52, 569-582.	1.8	24
57	The effects of hypercholesterolaemia, simvastatin and dietary fat on the low density lipoprotein receptor of unstimulated mononuclear cells. <i>Atherosclerosis</i> , 1993, 103, 245-254.	0.4	23
58	Methylation diet and methyl group genetics in risk for adenomatous polyp occurrence. <i>BBA Clinical</i> , 2015, 3, 107-112.	4.1	23
59	Demonstration of a high density lipoprotein (HDL)-binding protein in Hep G2 cells using colloidal gold-HDL conjugates. <i>FEBS Letters</i> , 1988, 230, 176-180.	1.3	22
60	Coordinate changes in the low density lipoprotein receptor activity of liver and mononuclear cells in the rabbit. <i>Atherosclerosis</i> , 1993, 101, 157-164.	0.4	22
61	Effects of maturity on physicochemical properties of <i>Gac</i> fruit (<i>Momordica</i>) Tj ETQq1 1 0.784314 rgBT /Ove	1.5	22
62	Folate Nutritional Genetics and Risk for Hypertension in an Elderly Population Sample. <i>Journal of Nutrigenetics and Nutrigenomics</i> , 2009, 2, 1-8.	1.8	20
63	Î±-Tocopherol modulates the low density lipoprotein receptor of human HepG2 cells. <i>Nutrition Journal</i> , 2003, 2, 3.	1.5	19
64	Improved extraction of green tea components from teabags using the microwave oven. <i>Journal of Food Composition and Analysis</i> , 2012, 27, 95-101.	1.9	19
65	Greenhouse-grown bitter melon: production and quality characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1896-1903.	1.7	19
66	Ultrasound-Assisted Extraction of GAC Peel: An Optimization of Extraction Conditions for Recovering Carotenoids and Antioxidant Capacity. <i>Processes</i> , 2020, 8, 8.	1.3	19
67	The effects of drying conditions on bioactive compounds and antioxidant activity of the Australian maroon bush, <i>Scaevola spinescens</i> . <i>Journal of Food Processing and Preservation</i> , 2018, 42, .	0.9	18
68	Polyunsaturated fatty acids downregulate the low density lipoprotein receptor of human HepG2 cells. <i>Journal of Nutritional Biochemistry</i> , 2002, 13, 55-63.	1.9	16
69	Optimisation of microwave-assisted extraction of <i>Gac</i> oil at different hydraulic pressure, microwave and steaming conditions. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1436-1444.	1.3	16
70	Effects of pretreatments and air drying temperatures on the carotenoid composition and antioxidant capacity of dried <i>Gac</i> peel. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13226.	0.9	16
71	Bioactive Composition, Antioxidant Activity, and Anticancer Potential of Freeze-Dried Extracts from Defatted <i>Gac</i> (<i>Momordica cochinchinensis</i> Spreng) Seeds. <i>Medicines (Basel, Switzerland)</i> , 2018, 5, 104.	0.7	15
72	Binding and uptake of chylomicron remnants by primary and THP-1 human monocyte-derived macrophages: determination of binding proteins. <i>Clinical Science</i> , 2001, 101, 111.	1.8	14

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73	The Effect of Dietary Supplementation of Green Tea Catechins on Cardiovascular Disease Risk Markers in Humans: A Systematic Review of Clinical Trials. <i>Beverages</i> , 2016, 2, 16.	1.3	14
74	Effect of Solvents and Extraction Methods on Recovery of Bioactive Compounds from Defatted Gac (<i>Momordica cochinchinensis</i> Spreng.) Seeds. <i>Separations</i> , 2018, 5, 39.	1.1	14
75	Effect of Drying Pre-treatments on the Yield and Bioactive Content of Oil Extracted from Gac Aril. <i>International Journal of Food Engineering</i> , 2013, 10, 103-112.	0.7	13
76	Optimisation of the Microwave-Assisted Ethanol Extraction of Saponins from Gac (<i>Momordica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	0.7	13
77	Relationship Between B-Vitamin Biomarkers and Dietary Intake with Apolipoprotein E N”4 in Alzheimerâ€™s Disease. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2019, 38, 173-195.	0.4	13
78	Preliminary Evidence for Genetic Selection of <i>677T</i>-MTHFR by Natural Annual Cycle of Folate Abundance. <i>Journal of Nutrigenetics and Nutrigenomics</i> , 2008, 1, 24-29.	1.8	12
79	Hypercholesterolaemia due to familial defective apolipoprotein Bâ€100 in two Australian families. <i>Medical Journal of Australia</i> , 1991, 155, 572-573.	0.8	11
80	The folic acid endophenotype and depression in an elderly population. <i>Journal of Nutrition, Health and Aging</i> , 2010, 14, 829-833.	1.5	9
81	Ultrasound-Assisted Aqueous Extraction of Oil and Carotenoids from Microwave-Dried Gac (<i>Momordica cochinchinensis</i> Spreng) Aril. <i>International Journal of Food Engineering</i> , 2015, 11, 479-492.	0.7	9
82	The Antifolate Activity of Tea Catechins. <i>Cancer Research</i> , 2005, 65, 8573-8573.	0.4	8
83	Hydrogen sulphide-related thiol metabolism and nutrigenetics in relation to hypertension in an elderly population. <i>Genes and Nutrition</i> , 2013, 8, 221-229.	1.2	8
84	Physicochemical Properties of Gac (<i>Momordica cochinchinensis</i> (Lour.) Spreng) Seeds and Their Oil Extracted by Supercritical Carbon Dioxide and Soxhlet Methods. <i>Technologies</i> , 2018, 6, 94.	3.0	7
85	Development of an objective measure of quality and commercial value of Japanese-styled green tea (<i>Camellia L. sinensis</i>): the Quality Index Tool. <i>Journal of Food Science and Technology</i> , 2018, 55, 2926-2934.	1.4	7
86	Yield of Carotenoids, Phenolic Compounds and Antioxidant Capacity of Extracts from Gac Peel as Affected by Different Solvents and Extraction Conditions. <i>Journal of Advanced Agricultural Technologies</i> , 2017, 4, 87-91.	0.2	7
87	Optimised Extraction of Trypsin Inhibitors from Defatted Gac (<i>Momordica cochinchinensis</i> Spreng) Seeds for Production of a Trypsin Inhibitorâ€™Enriched Freeze Dried Powder. <i>Separations</i> , 2019, 6, 8.	1.1	5
88	Changes in physicochemical properties of Gac fruit (<i>Momordica cochinchinensis</i> Spreng.) during storage. <i>Australian Journal of Crop Science</i> , 2017, 11, 447-452.	0.1	4
89	Reduced Pollination Efficiency Compromises Some Physicochemical Qualities in Gac (<i>Momordica</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1.3 3	1.3	3
90	The disappearance rate of human versus rat intermediate density lipoproteins from rat liver perfusion. <i>Biochemistry and Cell Biology</i> , 1991, 69, 537-543.	0.9	2

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91	Improved propagation methods for GAC (<i>Momordica Cochinchinensis</i> Spreng.). <i>Experimental Agriculture</i> , 2020, 56, 132-141.	0.4	2
92	Response to $\tilde{\text{calcium}}$, phosphate and the risk of cardiovascular events and all-cause mortality in a population with stable coronary heart disease $\tilde{\text{TM}}$. <i>Heart</i> , 2013, 99, 349.1-350.	1.2	1