Paul D Roach

List of Publications by Year
in descending order

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92	4,278	94381	118793
papers	citations	37 h-index	62 g-index

92	92	92	4845
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Reduced Pollination Efficiency Compromises Some Physicochemical Qualities in Gac (Momordica) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	3
2	Improved propagation methods for GAC (Momordica Cochinchinensis Spreng.). Experimental Agriculture, 2020, 56, 132-141.	0.4	2
3	Development of biodegradable films based on seaweed polysaccharides and Gac pulp (Momordica) Tj ETQq1 1 0.784314 rgBT /Overlock	5.6	27
4	Ultrasound-Assisted Extraction of GAC Peel: An Optimization of Extraction Conditions for Recovering Carotenoids and Antioxidant Capacity. Processes, 2020, 8, 8.	1.3	19
5	Relationship Between B-Vitamin Biomarkers and Dietary Intake with Apolipoprotein E Ñ”4 in Alzheimerâ€™s Disease. Journal of Nutrition in Gerontology and Geriatrics, 2019, 38, 173-195.	0.4	13
6	Optimised Extraction of Trypsin Inhibitors from Defatted Gac (Momordica cochinchinensis Spreng) Seeds for Production of a Trypsin Inhibitorâ€Enriched Freeze Dried Powder. Separations, 2019, 6, 8.	1.1	5
7	Encapsulation of carotenoid-rich oil from Gac peel: Optimisation of the encapsulating process using a spray drier and the storage stability of encapsulated powder. Powder Technology, 2019, 344, 373-379.	2.1	58
8	Microwaveâ€assisted extraction and ultrasoundâ€assisted extraction for recovering carotenoids from Gac peel and their effects on antioxidant capacity of the extracts. Food Science and Nutrition, 2018, 6, 189-196.	1.5	93
9	Ultrasound increases the aqueous extraction of phenolic compounds with high antioxidant activity from olive pomace. LWT - Food Science and Technology, 2018, 89, 284-290.	2.5	82
10	Physicochemical Properties of Gac (Momordica cochinchinensis (Lour.) Spreng) Seeds and Their Oil Extracted by Supercritical Carbon Dioxide and Soxhlet Methods. Technologies, 2018, 6, 94.	3.0	7
11	The effects of drying conditions on bioactive compounds and antioxidant activity of the Australian maroon bush, Scaevola spinescens. Journal of Food Processing and Preservation, 2018, 42, .	0.9	18
12	Effect of Solvents and Extraction Methods on Recovery of Bioactive Compounds from Defatted Gac (Momordica cochinchinensis Spreng.) Seeds. Separations, 2018, 5, 39.	1.1	14
13	Bioactive Composition, Antioxidant Activity, and Anticancer Potential of Freeze-Dried Extracts from Defatted Gac (Momordica cochinchinensis Spreng) Seeds. Medicines (Basel, Switzerland), 2018, 5, 104.	0.7	15
14	Improving the Vanillin-Sulphuric Acid Method for Quantifying Total Saponins. Technologies, 2018, 6, 84.	3.0	48
15	Development of an objective measure of quality and commercial value of Japanese-styled green tea (Camellia L. sinensis): the Quality Index Tool. Journal of Food Science and Technology, 2018, 55, 2926-2934.	1.4	7
16	Optimisation of the Microwave-Assisted Ethanol Extraction of Saponins from Gac (Momordica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14	0.7	13
17	The Olive Biophenols Oleuropein and Hydroxytyrosol Selectively Reduce Proliferation, Influence the Cell Cycle, and Induce Apoptosis in Pancreatic Cancer Cells. International Journal of Molecular Sciences, 2018, 19, 1937.	1.8	74
18	Effects of pretreatments and air drying temperatures on the carotenoid composition and antioxidant capacity of dried gacÂpeel. Journal of Food Processing and Preservation, 2017, 41, e13226.	0.9	16

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19	Optimisation of extraction conditions for recovering carotenoids and antioxidant capacity from Gac peel using response surface methodology. International Journal of Food Science and Technology, 2017, 52, 972-980.	1.3	39
20	Effects of four different drying methods on the carotenoid composition and antioxidant capacity of dried Gac peel. Journal of the Science of Food and Agriculture, 2017, 97, 1656-1662.	1.7	33
21	Changes in physicochemical properties of Gac fruit (Momordica cochinchinensis Spreng.) during storage. Australian Journal of Crop Science, 2017, 11, 447-452.	0.1	4
22	Yield of Carotenoids, Phenolic Compounds and Antioxidant Capacity of Extracts from Gac Peel as Affected by Different Solvents and Extraction Conditions. Journal of Advanced Agricultural Technologies, 2017, 4, 87-91.	0.2	7
23	The Effect of Dietary Supplementation of Green Tea Catechins on Cardiovascular Disease Risk Markers in Humans: A Systematic Review of Clinical Trials. Beverages, 2016, 2, 16.	1.3	14
24	l-Theanine as a Functional Food Additive: Its Role in Disease Prevention and Health Promotion. Beverages, 2016, 2, 13.	1.3	37
25	The Effects of Resveratrol Supplementation in Overweight and Obese Humans: A Systematic Review of Randomized Trials. Metabolic Syndrome and Related Disorders, 2016, 14, 323-333.	0.5	39
26	Bitter melon (Momordica charantiaL.) bioactive composition and health benefits: A review. Food Reviews International, 2016, 32, 181-202.	4.3	90
27	Effects of maturity on physicochemical properties of <scp>G</scp>ac fruit (<scp>M</scp>omordica) Tj ETQq1 1 0.784314 rgBT /Ov	1.5	22
28	Food Inhibits the Oral Bioavailability of the Major Green Tea Antioxidant Epigallocatechin Gallate in Humans. Antioxidants, 2015, 4, 373-393.	2.2	85
29	Optimising the Encapsulation of an Aqueous Bitter Melon Extract by Spray-Drying. Foods, 2015, 4, 400-419.	1.9	30
30	Phytochemical Properties and Anti-Proliferative Activity of Olea europaea L. Leaf Extracts against Pancreatic Cancer Cells. Molecules, 2015, 20, 12992-13004.	1.7	55
31	Methylation diet and methyl group genetics in risk for adenomatous polyp occurrence. BBA Clinical, 2015, 3, 107-112.	4.1	23
32	Ultrasound-Assisted Aqueous Extraction of Oil and Carotenoids from Microwave-Dried Gac (Momordica cochinchinensis Spreng) Aril. International Journal of Food Engineering, 2015, 11, 479-492.	0.7	9
33	A storage study of encapsulated gac (Momordica cochinchinensis) oil powder and its fortification into foods. Food and Bioproducts Processing, 2015, 96, 113-125.	1.8	35
34	Effects of the spray-drying temperatures on the physiochemical properties of an encapsulated bitter melon aqueous extract powder. Powder Technology, 2015, 281, 65-75.	2.1	77
35	Gac fruit (Momordica cochinchinensis Spreng.): a rich source of bioactive compounds and its potential health benefits. International Journal of Food Science and Technology, 2015, 50, 567-577.	1.3	60
36	Optimisation of the phenolic content and antioxidant activity of apple pomace aqueous extracts. CYTA - Journal of Food, 2015, 13, 293-299.	0.9	31

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37	Optimization of the Aqueous Extraction of Phenolic Compounds from Olive Leaves. Antioxidants, 2014, 3, 700-712.	2.2	49
38	An Optimised Aqueous Extract of Phenolic Compounds from Bitter Melon with High Antioxidant Capacity. Antioxidants, 2014, 3, 814-829.	2.2	53
39	Optimized Aqueous Extraction of Saponins from Bitter Melon for Production of a Saponinâ€Enriched Bitter Melon Powder. Journal of Food Science, 2014, 79, E1372-81.	1.5	49
40	Microencapsulation of Gac Oil by Spray Drying: Optimization of Wall Material Concentration and Oil Load Using Response Surface Methodology. Drying Technology, 2014, 32, 385-397.	1.7	62
41	Greenhouse-grown bitter melon: production and quality characteristics. Journal of the Science of Food and Agriculture, 2014, 94, 1896-1903.	1.7	19
42	Vitamin D, folate, and potential early lifecycle environmental origin of significant adult phenotypes. Evolution, Medicine and Public Health, 2014, 2014, 69-91.	1.1	31
43	Turmeric (Curcuma longa L.) drying: an optimization approach using microwave-vacuum drying. Journal of Food Science and Technology, 2014, 51, 2127-2133.	1.4	45
44	Caffeine in Green Tea: Its Removal and Isolation. Separation and Purification Reviews, 2014, 43, 155-174.	2.8	46
45	Microencapsulation of Gac oil: Optimisation of spray drying conditions using response surface methodology. Powder Technology, 2014, 264, 298-309.	2.1	89
46	Extraction of Flavonoids from Bitter Melon. Food and Nutrition Sciences (Print), 2014, 05, 458-465.	0.2	41
47	Hydrogen sulphide-related thiol metabolism and nutrigenetics in relation to hypertension in an elderly population. Genes and Nutrition, 2013, 8, 221-229.	1.2	8
48	Vitamin C-related nutrientâ€“nutrient and nutrientâ€“gene interactions that modify folate status. European Journal of Nutrition, 2013, 52, 569-582.	1.8	24
49	From Apple to Juiceâ€”The Fate of Polyphenolic Compounds. Food Reviews International, 2013, 29, 276-293.	4.3	32
50	Effects of aqueous brewing solution pH on the extraction of the major green tea constituents. Food Research International, 2013, 53, 713-719.	2.9	37
51	Effect of extraction conditions on total phenolic compounds and antioxidant activities of Carica papaya leaf aqueous extracts. Journal of Herbal Medicine, 2013, 3, 104-111.	1.0	220
52	Effects of Gac aril microwave processing conditions on oil extraction efficiency, and Î²-carotene and lycopene contents. Journal of Food Engineering, 2013, 117, 486-491.	2.7	40
53	Preparation of decaffeinated and high caffeine powders from green tea. Powder Technology, 2013, 233, 169-175.	2.1	30
54	Optimisation of microwaveâ€assisted extraction of <scp>G</scp>ac oil at different hydraulic pressure, microwave and steaming conditions. International Journal of Food Science and Technology, 2013, 48, 1436-1444.	1.3	16

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55	Gac Fruit: Nutrient and Phytochemical Composition, and Options for Processing. Food Reviews International, 2013, 29, 92-106.	4.3	39
56	Response to â€˜calcium, phosphate and the risk of cardiovascular events and all-cause mortality in a population with stable coronary heart diseaseâ€™. Heart, 2013, 99, 349.1-350.	1.2	1
57	Effect of Drying Pre-treatments on the Yield and Bioactive Content of Oil Extracted from Gac Aril. International Journal of Food Engineering, 2013, 10, 103-112.	0.7	13
58	Improved extraction of green tea components from teabags using the microwave oven. Journal of Food Composition and Analysis, 2012, 27, 95-101.	1.9	19
59	Production of caffeinated and decaffeinated green tea catechin powders from underutilised old tea leaves. Journal of Food Engineering, 2012, 110, 1-8.	2.7	34
60	TAS2R38 bitter taste genetics, dietary vitamin C, and both natural and synthetic dietary folic acid predict folate status, a key micronutrient in the pathoaetiology of adenomatous polyps. Food and Function, 2011, 2, 457.	2.1	34
61	Isolation of Green Tea Catechins and Their Utilization in the Food Industry. Food Reviews International, 2011, 27, 227-247.	4.3	95
62	L-Theanine: properties, synthesis and isolation from tea. Journal of the Science of Food and Agriculture, 2011, 91, 1931-1939.	1.7	166
63	Optimizing conditions for the extraction of catechins from green tea using hot water. Journal of Separation Science, 2011, 34, 3099-3106.	1.3	155
64	Optimum conditions for the water extraction of <scp>L</scp>â€theanine from green tea. Journal of Separation Science, 2011, 34, 2468-2474.	1.3	39
65	Effects of Pre-Treatments and Air Drying Temperatures on Colour and Antioxidant Properties of Gac Fruit Powder. International Journal of Food Engineering, 2011, 7, .	0.7	27
66	Effects of spray drying conditions on the physicochemical and antioxidant properties of the Gac (Momordica cochinchinensis) fruit aril powder. Journal of Food Engineering, 2010, 98, 385-392.	2.7	403
67	The folic acid endophenotype and depression in an elderly population. Journal of Nutrition, Health and Aging, 2010, 14, 829-833.	1.5	9
68	Extraction and isolation of catechins from tea. Journal of Separation Science, 2010, 33, 3415-3428.	1.3	122
69	Folate Nutritional Genetics and Risk for Hypertension in an Elderly Population Sample. Journal of Nutrigenetics and Nutrigenomics, 2009, 2, 1-8.	1.8	20
70	Preliminary Evidence for Genetic Selection of 677T-MTHFR by Natural Annual Cycle of Folate Abundance. Journal of Nutrigenetics and Nutrigenomics, 2008, 1, 24-29.	1.8	12
71	A green tea extract lowers plasma cholesterol by inhibiting cholesterol synthesis and upregulating the LDL receptor in the cholesterol-fed rabbit. Atherosclerosis, 2007, 193, 86-93.	0.4	125
72	A Green Tea Catechin Extract Upregulates the Hepatic Low-Density Lipoprotein Receptor in Rats. Lipids, 2007, 42, 621-627.	0.7	54

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73	Modulation of Cholesterol Metabolism by the Green Tea Polyphenol (â^')-Epigallocatechin Gallate in Cultured Human Liver (HepG2) Cells. Journal of Agricultural and Food Chemistry, 2006, 54, 1621-1626.	2.4	84
74	G80A reduced folate carrier SNP influences the absorption and cellular translocation of dietary folate and its association with blood pressure in an elderly population. Life Sciences, 2006, 79, 957-966.	2.0	39
75	The Antifolate Activity of Tea Catechins. Cancer Research, 2005, 65, 8573-8573.	0.4	8
76	Regulation of Low-Density Lipoprotein Receptor Activity by Estrogens and Phytoestrogens in a HepG2 Cell Model. Annals of Nutrition and Metabolism, 2004, 48, 269-275.	1.0	32
77	Î±-Tocopherol modulates the low density lipoprotein receptor of human HepG2 cells. Nutrition Journal, 2003, 2, 3.	1.5	19
78	Inhibition of Low-Density Lipoprotein Oxidation and Up-Regulation of Low-Density Lipoprotein Receptor in HepG2 Cells by Tropical Plant Extracts. Journal of Agricultural and Food Chemistry, 2002, 50, 3693-3697.	2.4	68
79	Polyunsaturated fatty acids downregulate the low density lipoprotein receptor of human HepG2 cells. Journal of Nutritional Biochemistry, 2002, 13, 55-63.	1.9	16
80	Green Tea Upregulates the Low-Density Lipoprotein Receptor through the Sterol-Regulated Element Binding Protein in HepG2 Liver Cells. Journal of Agricultural and Food Chemistry, 2001, 49, 5639-5645.	2.4	67
81	Binding and uptake of chylomicron remnants by primary and THP-1 human monocyte-derived macrophages: determination of binding proteins. Clinical Science, 2001, 101, 111.	1.8	14
82	Effects of simvastatin on hepatic cholesterol metabolism, bile lithogenicity and bile acid hydrophobicity in patients with gallstones. Journal of Gastroenterology and Hepatology (Australia), 2000, 15, 871-879.	1.4	29
83	Effects of menopause and hormone replacement therapy on plasma lipids, lipoproteins and LDL-receptor activity. Maturitas, 1999, 33, 259-269.	1.0	74
84	The low-density lipoprotein receptor and cholesterol synthesis are affected differently by dietary cholesterol in the rat. Lipids and Lipid Metabolism, 1993, 1170, 165-172.	2.6	61
85	Coordinate changes in the low density lipoprotein receptor activity of liver and mononuclear cells in the rabbit. Atherosclerosis, 1993, 101, 157-164.	0.4	22
86	The effects of hypercholesterolaemia, simvastatin and dietary fat on the low density lipoprotein receptor of unstimulated mononuclear cells. Atherosclerosis, 1993, 103, 245-254.	0.4	23
87	The disappearance rate of human versus rat intermediate density lipoproteins from rat liver perfusion. Biochemistry and Cell Biology, 1991, 69, 537-543.	0.9	2
88	Hypercholesterolaemia due to familial defective apolipoprotein Bâ€100 in two Australian families. Medical Journal of Australia, 1991, 155, 572-573.	0.8	11
89	Modulation of the Hypolipidemic Effect of Fish Oils by Dietary Fiber in Rats: Studies with Rice and Wheat Bran. Journal of Nutrition, 1990, 120, 325-330.	1.3	69
90	Demonstration of a high density lipoprotein (HDL)-binding protein in Hep G2 cells using colloidal gold-HDL conjugates. FEBS Letters, 1988, 230, 176-180.	1.3	22

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91	The effects of dietary fish oil on hepatic high density and low density lipoprotein receptor activities in the rat. FEBS Letters, 1987, 222, 159-162.	1.3	91
92	Bile salt induction of 7Î±- and 7Î²-hydroxysteroid dehydrogenases in Clostridium absonum. Lipids and Lipid Metabolism, 1981, 665, 262-269.	2.6	65