Michael Tilley

List of Publications by Year
in descending order

79 papers	2,550 citations	293460 24 h-index	242451 47 g-index
81 all docs	81 docs citations	81 times ranked	2609 citing authors

#	Article	IF	Citations
1	Chemical Composition, Fatty Acid and Mineral Content of Food-Grade White, Red and Black Sorghum Varieties Grown in the Mediterranean Environment. Foods, 2022, 11, 436.	1.9	17
2	A comprehensive review of wheat phytochemicals: From farm to fork and beyond. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2274-2308.	5.9	23
3	Quantitative assessment of wheat quality using nearâ€infrared spectroscopy: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2956-3009.	5.9	21
4	Improvement of whole wheat dough and bread properties by emulsifiers. Grain & Oil Science and Technology, 2022, 5, 59-69.	2.0	5
5	Analysis of corn and sorghum flour mixtures using laserâ€induced breakdown spectroscopy. Journal of the Science of Food and Agriculture, 2021, 101, 1076-1084.	1.7	15
6	Qualitative and Quantitative Analysis of Sorghum Grain Composition Including Protein and Tannins Using ATR-FTIR Spectroscopy. Food Analytical Methods, 2021, 14, 268-279.	1.3	29
7	Rapid determination of total phenolic content of whole wheat flour using near-infrared spectroscopy and chemometrics. Food Chemistry, 2021, 344, 128633.	4.2	34
8	Changes in phenolic profiles and antioxidant activities during the whole wheat bread-making process. Food Chemistry, 2021, 345, 128851.	4.2	44
9	â€˜Gallagherâ€™ and â€˜Ibaâ€™ hard red winter wheat: Halfâ€sibs inseparable by yield gain, separable by producer preference. Journal of Plant Registrations, 2021, 15, 177-195.	0.4	3
10	Identification of gluten-like proteins in selected pod bearing leguminous tree seeds. PLoS ONE, 2021, 16, e0249427.	1.1	1
11	Mapping the genetic loci regulating leaf epicuticular wax, canopy temperature, and drought susceptibility index in Triticum aestivum. Crop Science, 2021, 61, 2294-2305.	0.8	7
12	High-resolution spectral information enables phenotyping of leaf epicuticular wax in wheat. Plant Methods, 2021, 17, 58.	1.9	5
13	Effect of Pulse Type and Substitution Level on Dough Rheology and Bread Quality of Whole Wheat-Based Composite Flours. Processes, 2021, 9, 1687.	1.3	15
14	Optimization of camelina gum isolation from bran and protein extraction using decortication. Journal of Agriculture and Food Research, 2021, 6, 100223.	1.2	2
15	An improved method for extraction of sorghum polymeric protein complexes. Journal of Cereal Science, 2020, 91, 102876.	1.8	8
16	Individual effects of enzymes and vital wheat gluten on whole wheat dough and bread properties. Journal of Food Science, 2020, 85, 4201-4208.	1.5	19
17	Water-Soluble Sugars of Pedigreed Sorghum Mutant Stalks and Their Recovery after Pretreatment. Applied Sciences (Switzerland), 2020, 10, 5472.	1.3	2
18	Analysis of sorghum content in cornâ€“sorghum flour bioethanol feedstock by near infrared spectroscopy. Journal of Near Infrared Spectroscopy, 2020, 28, 267-274.	0.8	4

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19	Genetic responses in milling, flour quality, and wheat sensitivity traits to grain yield improvement in U.S. hard winter wheat. Journal of Cereal Science, 2020, 93, 102986.	1.8	1
20	Nitrogen and sulfur effects on hard winter wheat quality and asparagine concentration. Journal of Cereal Science, 2020, 93, 102969.	1.8	48
21	Nutritional composition of a selected white food-grade waxy sorghum variety grown in Mediterranean environment. Australian Journal of Crop Science, 2020, , 1525-1532.	0.1	4
22	Gluten viscoelasticity: Rapid method for classification of softâ€like wheat genotypes. Cereal Chemistry, 2019, 96, 167-181.	1.1	2
23	Comparison of extraction methods for isolating kafirin protein from food grade sorghum flour. Australian Journal of Crop Science, 2019, , 1297-1304.	0.1	6
24	Factors Influencing Zeinâ€“Whole Sorghum Flour Dough Formation and Bread Quality. Journal of Food Science, 2019, 84, 3522-3534.	1.5	11
25	Starch and Protein Chemistry and Functional Properties. , 2019, , 131-170.		15
26	Changes in leaf epicuticular wax load and its effect on leaf temperature and physiological traits in wheat cultivars (Triticum aestivum L.) exposed to high temperatures during anthesis. Journal of Agronomy and Crop Science, 2018, 204, 49-61.	1.7	26
27	Interaction mechanisms of condensed tannins (proanthocyanidins) with wheat gluten proteins. Food Chemistry, 2018, 245, 1154-1162.	4.2	75
28	The Role of Leaf Epicuticular Wax in the Adaptation of Wheat (Triticum aestivum L.) to High Temperatures and Moisture Deficit Conditions. Crop Science, 2018, 58, 679-689.	0.8	16
29	Genetic Basis of Protein Digestibility in Grain Sorghum. Crop Science, 2018, 58, 2183-2199.	0.8	19
30	Confirmation of gluten-free status of wheatgrass (Triticum aestivum). Quality Assurance and Safety of Crops and Foods, 2017, 9, 123-128.	1.8	4
31	Prediction of wheat tortilla quality using multivariate modeling of kernel, flour, and dough properties. Innovative Food Science and Emerging Technologies, 2016, 34, 9-15.	2.7	12
32	Combination of null alleles with 7 + 9 allelic pair at Glu-B1 locus on the long arm of group 1 chromosome improves wheat dough functionality for tortillas. LWT - Food Science and Technology, 2016, 65, 683-688.	2.5	13
33	Impacts of Kafirin Allelic Diversity, Starch Content, and Protein Digestibility on Ethanol Conversion Efficiency in Grain Sorghum. Cereal Chemistry, 2014, 91, 218-227.	1.1	24
34	Effect of high molecular weight glutenin subunit composition in common wheat on dough properties and steamed bread quality. Journal of the Science of Food and Agriculture, 2014, 94, 2801-2806.	1.7	46
35	Grain Sorghum Proteomics: Integrated Approach toward Characterization of Endosperm Storage Proteins in Kafirin Allelic Variants. Journal of Agricultural and Food Chemistry, 2014, 62, 9819-9831.	2.4	40
36	Wheat breeding and quality evaluation in the US. , 2012, , 216-236.		5

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37	Effect of Highâ€Molecularâ€Weight Glutenin Subunit Allelic Composition on Wheat Flour Tortilla Quality. Cereal Chemistry, 2012, 89, 155-161.	1.1	13
38	A Rapid, Smallâ€Scale Sedimentation Method to Predict Breadmaking Quality of Hard Winter Wheat. Crop Science, 2012, 52, 1306-1315.	0.8	14
39	Highâ€throughput micro plate assays for screening flavonoid content and DPPHâ€scavenging activity in sorghum bran and flour. Journal of the Science of Food and Agriculture, 2012, 92, 2326-2331.	1.7	275
40	Effects of transglutaminase on the rheological and noodle-making characteristics of oat dough containing vital wheat gluten or egg albumin. Journal of Cereal Science, 2011, 54, 53-59.	1.8	73
41	Impact of different isolation procedures on the functionality of zein and kafirin. Journal of Cereal Science, 2011, 54, 241-249.	1.8	60
42	Adhesive Performance of Sorghum Protein Extracted from Sorghum DDGS and Flour. Journal of Polymers and the Environment, 2011, 19, 755-765.	2.4	49
43	Rheology, Microstructure, and Baking Characteristics of Frozen Dough Containing Rhizopus chinensis Lipase and Transglutaminase. Cereal Chemistry, 2011, 88, 596-601.	1.1	34
44	Predicting hot-press wheat tortilla quality using flour, dough and gluten properties. Journal of Cereal Science, 2010, 52, 288-294.	1.8	13
45	Effects of transglutaminase on the rheological and Mixolab thermomechanical characteristics of oat dough. Food Chemistry, 2010, 121, 934-939.	4.2	108
46	Protein and Quality Characterization of Triticale Translocation Lines in Breadmaking. Cereal Chemistry, 2010, 87, 546-552.	1.1	11
47	Protein and Quality Characterization of Complete and Partial Nearâ€Isogenic Lines of Waxy Wheat. Cereal Chemistry, 2010, 87, 538-545.	1.1	19
48	Composition and Molecular Weight Distribution of Carob Germ Protein Fractions. Journal of Agricultural and Food Chemistry, 2010, 58, 7794-7800.	2.4	38
49	Pre-Cooked Fiber-Enriched Wheat Flour Obtained by Extrusion: Rheological and Functional Properties. International Journal of Food Properties, 2009, 12, 27-44.	1.3	17
50	Improved Characterization of Sorghum Tannins Using Sizeâ€Exclusion Chromatography. Cereal Chemistry, 2009, 86, 369-371.	1.1	6
51	Functionality of Gliadin Proteins in Wheat Flour Tortillas. Journal of Agricultural and Food Chemistry, 2009, 57, 1600-1605.	2.4	8
52	Effects of Overexpression of High Molecular Weight Glutenin Subunit 1Dy10 on Wheat Tortilla Properties. Journal of Agricultural and Food Chemistry, 2009, 57, 6318-6326.	2.4	11
53	Comparison of Methods for Extracting Kafirin Proteins from Sorghum Distillers Dried Grains with Solubles. Journal of Agricultural and Food Chemistry, 2009, 57, 8366-8372.	2.4	60
54	Effects of frying conditions and yeast fermentation on the acrylamide content in you-tiao, a traditional Chinese, fried, twisted dough-roll. Food Research International, 2008, 41, 918-923.	2.9	24

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55	Use of Near-Isogenic Wheat Lines to Determine the Glutenin Composition and Functionality Requirements for Flour Tortillas. Journal of Agricultural and Food Chemistry, 2008, 56, 179-184.	2.4	20
56	Effect of Emulsifiers on Textural Properties of Whole Wheat Tortillas During Storage. Cereal Chemistry, 2006, 83, 632-635.	1.1	12
57	Capillary electrophoresis for monitoring dityrosine and 3-bromotyrosine synthesis. Journal of Chromatography A, 2006, 1103, 368-371.	1.8	6
58	Characterization of waxy grain sorghum lines in relation to granule-bound starch synthase. Euphytica, 2005, 144, 151-156.	0.6	50
59	Nonenzymatic preparative-scale synthesis of dityrosine and 3-bromotyrosine. Analytical Biochemistry, 2004, 334, 193-195.	1.1	7
60	PCR Amplification of Wheat Sequences from DNA Extracted During Milling and Baking. Cereal Chemistry, 2004, 81, 44-47.	1.1	34
61	Separation of Water-Soluble Proteins from Cereals by High-Performance Capillary Electrophoresis (HPCE). Cereal Chemistry, 2003, 80, 505-510.	1.1	27
62	Associations of Starch Gel Hardness, Granule Size, Waxy Allelic Expression, Thermal Pasting, Milling Quality, and Kernel Texture of 12 Soft Wheat Cultivars. Cereal Chemistry, 2000, 77, 163-168.	1.1	50
63	Sequence of the gene encoding hsp90e fromCryptosporidium parvum. DNA Sequence, 1999, 10, 339-342.	0.7	6
64	Cloning and Analysis of a Cryptosporidium parvum Gene Encoding a Protein with Homology to Cytoplasmic Form Hsp70. Journal of Eukaryotic Microbiology, 1995, 42, 416-422.	0.8	71
65	Sporozoites of Toxoplasma gondii lack dense-granule protein GRA3 and form a unique parasitophorous vacuole. Molecular and Biochemical Parasitology, 1995, 75, 75-86.	0.5	39
66	Major antigens of Cryptosporidium parvum recognised by serum antibodies from different infected animal species and man. Veterinary Parasitology, 1994, 55, 1-13.	0.7	66
67	A simple and reliable method of producing in vitro infections ofcryptosporidium parvum(apicomplexa). FEMS Microbiology Letters, 1994, 118, 45-49.	0.7	107
68	Comparative development ofCryptosporidium parvum(Apicomplexa) in 11 continuous host cell lines. FEMS Microbiology Letters, 1994, 118, 233-236.	0.7	151
69	Both CP15 and CP25 are left as trails behind gliding sporozoites ofCryptosporidium parvum(Apicomplexa). FEMS Microbiology Letters, 1994, 120, 275-278.	0.7	26
70	A simple modification of Blum's silver stain method allows for 30 minite detection of proteins in polyacrylamide gels. Journal of Proteomics, 1994, 28, 239-242.	2.4	309
71	Multiple oral inoculations withCryptosporidium parvumas a means of immunization for production of monoclonal antibodies. FEMS Microbiology Letters, 1993, 113, 235-240.	0.7	16
72	Effect of Select Media Supplements on Motility and Development of Eimeria nieschulzi In vitro. Journal of Parasitology, 1992, 78, 329.	0.3	11

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73	A comparative study on the biology of Cryptosporidium sp. from guinea pigs and Cryptosporidium parvum (Apicomplexa). Canadian Journal of Microbiology, 1991, 37, 949-952.	0.8	24
74	Identification of Sporozoite Surface Proteins and Antigens ofEimeria nieschulzi(Apicomplexa). Journal of Protozoology, 1990, 37, 86-90.	0.9	8
75	Electrophoretic characterization of Cryptosporidium parvum (KSU-1 isolate) (Apicomplexa:) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	0.4	23
76	Trypanosoma kansasensis sp. n. from Neotoma floridana in Kansas. Journal of Wildlife Diseases, 1989, 25, 410-412.	0.3	7
77	A Comparative Study of the Development of Eimeria nieschulzi In vitro under Aerobic and Reducing Conditions. Journal of Parasitology, 1988, 74, 1042.	0.3	12
78	Effect of wheat quality traits and glutenin composition on tortilla quality from the USDA Southern Regional Performance Nursery. Cereal Chemistry, 0, , .	1.1	3
79	Grain micronutrient composition and yield components in fieldâ€grown wheat are negatively impacted by high nightâ€time temperature. Cereal Chemistry, 0, , .	1.1	7