James D House

List of Publications by Year
in descending order

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152	4,892	87723	128067
papers	citations	38	60
		h-index	g-index

152	152	152	4617
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The effect of short-term storage temperature on the key headspace volatile compounds observed in Canadian faba bean flour. Food Science and Technology International, 2022, 28, 135-143.	1.1	11
2	In vitro digestion of folate in yolk and granule fraction as tested in a dynamic, computer-controlled model of stomach and small intestine. LWT - Food Science and Technology, 2022, 153, 112494.	2.5	0
3	Impact of milling on the functional and physicochemical properties of green lentil and yellow pea flours. Cereal Chemistry, 2022, 99, 218-229.	1.1	3
4	Alteration of the dietary methionine: Cysteine ratio modulates the inflammatory response to an inter-peritoneal injection of lipopolysaccharide in wistar rats. Journal of Nutritional Biochemistry, 2022, 102, 108937.	1.9	5
5	Lutein and docosahexaenoic acid enriched egg consumption improves retina function in healthy Caucasian older adults. Journal of Functional Foods, 2022, 89, 104913.	1.6	3
6	Impacts of infrared heating and tempering on the chemical composition, morphological, functional properties of navy bean and chickpea flours. European Food Research and Technology, 2022, 248, 767-781.	1.6	13
7	Impact of Ultra-High Pressure Homogenization on the Structural Properties of Egg Yolk Granule. Foods, 2022, 11, 512.	1.9	5
8	Comparative evaluation of the nutritional value of faba bean flours and protein isolates with major legumes in the market. Cereal Chemistry, 2022, 99, 1013-1029.	1.1	5
9	Prediction of protein and amino acid contents in whole and ground lentils using near-infrared reflectance spectroscopy. LWT - Food Science and Technology, 2022, 165, 113669.	2.5	13
10	The impact of enzymatic hydrolysis using three enzymes on the nutritional properties of a chickpea protein isolate. Cereal Chemistry, 2021, 98, 275-284.	1.1	12
11	Effects of phytase supplementation on production performance, egg and bone quality, plasma biochemistry and mineral excretion of layers fed varying levels of phosphorus. Animal, 2021, 15, 100010.	1.3	9
12	Effects of phytase supplementation on growth performance, plasma biochemistry, bone mineralisation and phosphorus utilisation in pre-lay pullets fed various levels of phosphorus. Animal Production Science, 2021, 61, 568.	0.6	1
13	The effect of increasing intakes of plant protein on the protein quality of Canadian diets. Applied Physiology, Nutrition and Metabolism, 2021, 46, 771-780.	0.9	12
14	Common Genetic Variations Involved in the Inter-Individual Variability of Circulating Cholesterol Concentrations in Response to Diets: A Narrative Review of Recent Evidence. Nutrients, 2021, 13, 695.	1.7	13
15	In vitro protein digestibility of directâ€expanded chickpeaâ€“sorghum snacks. , 2021, 3, e87.		2
16	Emerging insights in weight management and prevention: implications for practice and research. Applied Physiology, Nutrition and Metabolism, 2021, 46, 288-293.	0.9	4
17	A combination of single nucleotide polymorphisms is associated with the interindividual variability in the blood lipid response to dietary fatty acid consumption in a randomized clinical trial. American Journal of Clinical Nutrition, 2021, 114, 564-577.	2.2	3
18	Effect of variety and environment on the physicochemical, functional, and nutritional properties of navy bean flours. European Food Research and Technology, 2021, 247, 1745-1756.	1.6	20

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19	Common bean (<scp>Phaseolus vulgaris</scp> L.) with increased cysteine and methionine concentration. , 2021, 3, e103.		7
20	An examination of contributions of animal- and plant-based dietary patterns on the nutrient quality of diets of adult Canadians. Applied Physiology, Nutrition and Metabolism, 2021, 46, 877-886.	0.9	16
21	Effect of roasting pulse seeds at different tempering moisture on the flour functional properties and nutritional quality. Food Research International, 2021, 147, 110489.	2.9	15
22	Challenges in the design, interpretation, and reporting of randomized controlled clinical studies on the health effects of whole foods. Applied Physiology, Nutrition and Metabolism, 2021, 46, 1152-1158.	0.9	2
23	Effect of Genotype, Year, and Location on the Proximate Composition and In Vitro Protein Quality of Select Pea Cultivars. ACS Food Science & Technology, 2021, 1, 1670-1676.	1.3	3
24	Sprouting improves the flavour quality of faba bean flours. Food Chemistry, 2021, 364, 130355.	4.2	27
25	Genosets for APOE and CYP7A1-rs3808607 variants do not predict low-density lipoprotein cholesterol lowering upon intervention with plant sterols in a randomized, double-blind, placebo-controlled trial. American Journal of Clinical Nutrition, 2021, , .	2.2	2
26	Effects of additional dosage of vitamin D3, vitamin D2, and 25-hydroxyvitamin D3 on calcium and phosphorus utilization, egg quality and bone mineralization in laying hens. Poultry Science, 2020, 99, 364-373.	1.5	41
27	Effect of fermentation time on the nutritional properties of pea proteinâ€enriched flour fermented by Aspergillus oryzae and Aspergillus niger. Cereal Chemistry, 2020, 97, 104-113.	1.1	27
28	Effect of extrusion conditions on the physical properties of desi chickpeaâ€barley extrudates and quality attributes of their resulting flours. Journal of Texture Studies, 2020, 51, 300-307.	1.1	18
29	Effect of barrel temperature and feed moisture on protein quality in pre-cooked Kabuli chickpea, sorghum, and maize flours. Food Science and Technology International, 2020, 26, 265-274.	1.1	11
30	Effect of dietary n-3 polyunsaturated fatty acids on the composition of cecal microbiome of Lohmann hens. Prostaglandins Leukotrienes and Essential Fatty Acids, 2020, 162, 102182.	1.0	4
31	Comparison of methodologies used to define the protein quality of human foods and support regulatory claims. Applied Physiology, Nutrition and Metabolism, 2020, 45, 917-926.	0.9	17
32	Lipidomic characterization of omega-3 polyunsaturated fatty acids in phosphatidylcholine and phosphatidylethanolamine species of egg yolk lipid derived from hens fed flaxseed oil and marine algal biomass. Prostaglandins Leukotrienes and Essential Fatty Acids, 2020, 161, 102178.	1.0	9
33	Translating â€œprotein foodsâ€•from the new Canadaâ€™s Food Guide to consumers: knowledge gaps and recommendations. Applied Physiology, Nutrition and Metabolism, 2020, 45, 1311-1323.	0.9	22
34	Thermal processing methods differentially affect the protein quality of Chickpea (Cicer) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Td	1.5	26
35	Genetic basis for prediction of non-responders to dietary plant sterol intervention (GenePredict-PS): a study protocol for a double-blind, placebo-controlled, randomized two-period crossover study. Trials, 2020, 21, 452.	0.7	1
36	Combination of High Hydrostatic Pressure and Ultrafiltration to Generate a New Emulsifying Ingredient from Egg Yolk. Molecules, 2020, 25, 1184.	1.7	7

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37	Impact of alcohol washing on the flavour profiles, functionality and protein quality of air classified pea protein enriched flour. Food Research International, 2020, 132, 109085.	2.9	42
38	Nutritional properties of pea proteinâ€enriched flour treated with different proteases to varying degrees of hydrolysis. Cereal Chemistry, 2020, 97, 429-440.	1.1	12
39	High hydrostatic pressure induced extraction and selective transfer of Î²-phosvitin from the egg yolk granule to plasma fractions. Food Chemistry, 2020, 321, 126696.	4.2	11
40	Research and regulatory gaps for the substantiation of protein content claims on foods. Applied Physiology, Nutrition and Metabolism, 2019, 44, 95-98.	0.9	4
41	A comparative study of the functionality and protein quality of a variety of legume and cereal flours. Cereal Chemistry, 2019, 96, 1159-1169.	1.1	48
42	Determination of the protein quality of almonds (Prunus dulcis L.) as assessed by in vitro and in vivo methodologies. Food Science and Nutrition, 2019, 7, 2932-2938.	1.5	36
43	Effect of barrel temperature and feed moisture on the physical properties of chickpeaâ€“sorghum and chickpeaâ€“maize extrudates, and the functionality and nutritional value of their resultant floursâ€”Part II. Cereal Chemistry, 2019, 96, 621-633.	1.1	15
44	Characterisation of the volatile flavour compounds in low and high tannin faba beans (Vicia faba var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.9	44
45	Effect of tempering moisture and infrared heating temperature on the nutritional properties of desi chickpea and hull-less barley flours, and their blends. Food Research International, 2018, 108, 430-439.	2.9	50
46	CYP7A1-rs3808607: a single nucleotide polymorphism associated with cholesterol response to functional foods. Current Opinion in Food Science, 2018, 20, 19-23.	4.1	3
47	Assessment of the minimal available phosphorus needs of laying hens: Implications for phosphorus management strategies. Poultry Science, 2018, 97, 2400-2410.	1.5	21
48	Assessment of the minimal available phosphorus needs of pullets during the pre-laying period. Poultry Science, 2018, 97, 557-567.	1.5	12
49	Effect of Fermentation on the Protein Digestibility and Levels of Non-Nutritive Compounds of Pea Protein Concentrate. Food Technology and Biotechnology, 2018, 56, 257-264.	0.9	92
50	Folic Acid Supplementation Attenuates Chronic Hepatic Inflammation in Highâ€Fat Diet Fed Mice. Lipids, 2018, 53, 709-716.	0.7	23
51	Methionine restriction leads to hyperhomocysteinemia and alters hepatic H2S production capacity in Fischer-344 rats. Mechanisms of Ageing and Development, 2018, 176, 9-18.	2.2	22
52	Effect of Processing on the In Vitro and In Vivo Protein Quality of Beans (Phaseolus vulgaris and Vicia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	88
53	Effect of processing on the in vitro and in vivo protein quality of red and green lentils (Lens) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	4.2	74
54	Recent Developments in Folate Nutrition. Advances in Food and Nutrition Research, 2018, 83, 195-213.	1.5	91

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55	Impact of dietary precursor ALA versus preformed DHA on fatty acid profiles of eggs, liver and adipose tissue and expression of genes associated with hepatic lipid metabolism in laying hens. Prostaglandins Leukotrienes and Essential Fatty Acids, 2017, 119, 1-17.	1.0	19
56	Performance and tissue fatty acid profile of broiler chickens and laying hens fed hemp oil and HempOmegaTM. Poultry Science, 2017, 96, 1809-1819.	1.5	38
57	The use of high hydrostatic pressure to generate folate-enriched extracts from the granule fraction of henâ€™s egg yolk. Food Chemistry, 2017, 232, 253-262.	4.2	27
58	Impact of Processing on the Protein Quality of Pinto Bean (Phaseolus vulgaris) and Buckwheat (Fagopyrum esculentum Moench) Flours and Blends, As Determined by in Vitro and in Vivo Methodologies. Journal of Agricultural and Food Chemistry, 2017, 65, 3919-3925.	2.4	62
59	Does the Concentration, Isolation, or Deflavoring of Pea, Lentil, and Faba Bean Protein Alter Protein Quality?. Cereal Foods World, 2017, 62, 139-142.	0.7	19
60	High hydrostatic pressure effect in extraction of 5-methyltetrahydrofolate (5-MTHF) from egg yolk and granule fractions. Innovative Food Science and Emerging Technologies, 2017, 43, 191-200.	2.7	17
61	Effects of High Hydrostatic Pressure Processing on Hen Egg Compounds and Egg Products. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 707-720.	5.9	42
62	Determination of the protein quality of cooked Canadian pulses. Food Science and Nutrition, 2017, 5, 896-903.	1.5	100
63	Effect of Freezing, Thermal Pasteurization, and Hydrostatic Pressure on Fractionation and Folate Recovery in Egg Yolk. Journal of Agricultural and Food Chemistry, 2017, 65, 7774-7780.	2.4	11
64	Effect of Processing on the in Vitro and in Vivo Protein Quality of Yellow and Green Split Peas (Pisum sativum). Journal of Agricultural and Food Chemistry, 2017, 65, 7790-7796.	2.4	59
65	Factors Influencing the Quality of Dietary Proteins: Implications for Pulses. Cereal Chemistry, 2017, 94, 49-57.	1.1	64
66	Potential impact of the digestible indispensable amino acid score as a measure of protein quality on dietary regulations and health. Nutrition Reviews, 2017, 75, 658-667.	2.6	103
67	Effect of dietary ALA on growth rate, feed conversion ratio, mortality rate and breast meat omega-3 LCPUFA content in broiler chickens. Animal Production Science, 2016, 56, 815.	0.6	14
68	Increasing Levels of Dietary Hempseed Products Leads to Differential Responses in the Fatty Acid Profiles of Egg Yolk, Liver and Plasma of Laying Hens. Lipids, 2016, 51, 615-633.	0.7	8
69	Effect of flaxseed oil and microalgae DHA on the production performance, fatty acids and total lipids of egg yolk and plasma in laying hens. Prostaglandins Leukotrienes and Essential Fatty Acids, 2016, 115, 77-88.	1.0	30
70	Interactions between canola meal and flaxseed oil in the diets of White Lohmann hens on fatty acid profile and sensory characteristics of table eggs. Poultry Science, 2016, 95, 1805-1812.	1.5	15
71	Hempseed Products Fed to Hens Effectively Increased nâ€3 Polyunsaturated Fatty Acids in Total Lipids, Triacylglycerol and Phospholipid of Egg Yolk. Lipids, 2016, 51, 601-614.	0.7	33
72	Effect of selected pre-treatments on folate recovery of granule suspensions prepared from hen egg yolk. LWT - Food Science and Technology, 2016, 68, 341-348.	2.5	16

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73	Tyrosol Attenuates High Fat Dietâ€Induced Hepatic Oxidative Stress: Potential Involvement of Cystathionine Î²â€Synthase and Cystathionine Î³â€Lyase. Lipids, 2016, 51, 583-590.	0.7	31
74	A Vitamin B-6 Antagonist from Flaxseed Perturbs Amino Acid Metabolism in Moderately Vitamin B-6â€“Deficient Male Rats. Journal of Nutrition, 2016, 146, 14-20.	1.3	12
75	Investigation of vitamin B6 inadequacy, induced by exposure to the anti-B6 factor 1-amino d-proline, on plasma lipophilic metabolites of rats: a metabolomics approach. European Journal of Nutrition, 2016, 55, 1213-1223.	1.8	8
76	Oral exposure to the anti-pyridoxine compound 1-amino d-proline further perturbs homocysteine metabolism through the transsulfuration pathway in moderately vitamin B6 deficient rats. Journal of Nutritional Biochemistry, 2015, 26, 241-249.	1.9	16
77	Dietary restriction in moderately obese rats improves body size and glucose handling without the renal and hepatic alterations observed with a high-protein diet. Applied Physiology, Nutrition and Metabolism, 2015, 40, 334-342.	0.9	3
78	Folic acid supplementation during high-fat diet feeding restores AMPK activation via an AMP-LKB1-dependent mechanism. American Journal of Physiology - Regulatory Integrative and Comparative Physiology, 2015, 309, R1215-R1225.	0.9	37
79	Effects of zinc deficiency and zinc supplementation on homocysteine levels and related enzyme expression in rats. Journal of Trace Elements in Medicine and Biology, 2015, 30, 77-82.	1.5	31
80	Performance, egg quality, and blood plasma chemistry of laying hens fed hempseed and hempseed oil. Poultry Science, 2014, 93, 2827-2840.	1.5	42
81	Performance, serum biochemical responses, and gene expression of intestinal folate transporters of young and older laying hens in response to dietary folic acid supplementation and challenge with Escherichia coli lipopolysaccharide. Poultry Science, 2014, 93, 122-131.	1.5	43
82	Identification, Characterization, and Quantification of an Anti-pyridoxine Factor from Flaxseed Using Ultrahigh-Performance Liquid Chromatographyâ€“Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2014, 62, 419-426.	2.4	14
83	Scaling-up a process for the preparation of folate-enriched protein extracts from hen egg yolks. Journal of Food Engineering, 2014, 141, 85-92.	2.7	26
84	Response of older laying hens to an Escherichia coli lipopolysaccharide challenge when fed diets with or without supplemental folic acid. Poultry Science, 2013, 92, 105-113.	1.5	20
85	Dietary and ontogenic regulation of fatty acid desaturase and elongase expression in broiler chickens. Prostaglandins Leukotrienes and Essential Fatty Acids, 2013, 89, 107-113.	1.0	35
86	Designer laying hen diets to improve egg fatty acid profile and maintain sensory quality. Food Science and Nutrition, 2013, 1, 324-335.	1.5	19
87	Post-hatching ontogeny of intestinal proton-coupled folate transporter and reduced folate carrier in broiler chickens. Animal, 2013, 7, 1659-1664.	1.3	2
88	Immunomodulation in young laying hens by dietary folic acid and acute immune responses after challenge with Escherichia coli lipopolysaccharide. Poultry Science, 2012, 91, 2454-2463.	1.5	30
89	Effect of feeding hemp seed and hemp seed oil on laying hen performance and egg yolk fatty acid content: Evidence of their safety and efficacy for laying hen diets. Poultry Science, 2012, 91, 701-711.	1.5	83
90	The adaptive transport of folic acid in the intestine of laying hens with increased supplementation of dietary folic acid. Poultry Science, 2012, 91, 121-128.	1.5	12

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91	Folic Acid and Pathogenesis ofÂCardiovascular Disease. , 2012, , 95-110.		0
92	Innate immune response to yeast-derived carbohydrates in broiler chickens fed organic diets and challenged with Clostridium perfringens. Poultry Science, 2012, 91, 1105-1112.	1.5	69
93	Fatty Acid Profile and Sensory Characteristics of Table Eggs from Laying Hens Fed Hempseed and Hempseed Oil. Journal of Food Science, 2012, 77, S153-60.	1.5	60
94	Local and systemic innate immunity in broiler chickens supplemented with yeast-derived carbohydrates. Poultry Science, 2012, 91, 2164-2172.	1.5	64
95	The effect of microbial-nutrient interaction on the immune system of young chicks after early probiotic and organic acid administration1. Journal of Animal Science, 2012, 90, 2246-2254.	0.2	71
96	A diet with 35Â% of energy from protein leads to kidney damage in female Sprague–Dawley rats. British Journal of Nutrition, 2011, 106, 656-663.	1.2	31
97	Calcium and phosphorus dynamics in commercial laying hens housed in conventional or enriched cage systems. Poultry Science, 2011, 90, 2383-2396.	1.5	32
98	The effect of cereal type and exogenous enzyme use on total folate content of eggs from laying hens consuming diets supplemented with folic acid. Journal of Applied Poultry Research, 2011, 20, 303-312.	0.6	6
99	Functional characterization of folic acid transport in the intestine of the laying hen using the everted intestinal sac model. Poultry Science, 2011, 90, 83-90.	1.5	12
100	Folic acid supplementation inhibits NADPH oxidase-mediated superoxide anion production in the kidney. American Journal of Physiology - Renal Physiology, 2011, 300, F189-F198.	1.3	66
101	Production performance and nitrogen flow of Shaver White layers housed in enriched or conventional cage systems. Poultry Science, 2011, 90, 543-554.	1.5	17
102	Response of Nursery Pigs to a Synbiotic Preparation of Starch and an Anti-Escherichia coliK88 Probiotic. Applied and Environmental Microbiology, 2010, 76, 8192-8200.	1.4	52
103	Characterization of folate-dependent enzymes and indices of folate status in laying hens supplemented with folic acid or 5-methyltetrahydrofolate. Poultry Science, 2010, 89, 688-696.	1.5	12
104	Long-Term High Intake of Whole Proteins Results in Renal Damage in Pigs. Journal of Nutrition, 2010, 140, 1646-1652.	1.3	43
105	Effect of plant sterol-enriched diets on plasma and egg yolk cholesterol concentrations and cholesterol metabolism in laying hens. Poultry Science, 2010, 89, 270-275.	1.5	39
106	Optimization of folate deposition in eggs through dietary supplementation of folic acid over the entire production cycle of Hy-Line W36, Hy-Line W98, and CV20 laying hens. Journal of Applied Poultry Research, 2010, 19, 80-91.	0.6	22
107	Proton-coupled folate transporter (PCFT): molecular cloning, tissue expression patterns and the effects of dietary folate supplementation on mRNA expression in laying hens. British Poultry Science, 2010, 51, 635-638.	0.8	10
108	Glutathione and Riboflavin Status in Supplemented Patients Undergoing Home Nocturnal Hemodialysis versus Standard Hemodialysis. , 2010, 20, 199-208.		13

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109	Evaluating the Quality of Protein from Hemp Seed (Cannabis sativa L.) Products Through the use of the Protein Digestibility-Corrected Amino Acid Score Method. Journal of Agricultural and Food Chemistry, 2010, 58, 11801-11807.	2.4	253
110	Fatty acid profile and sensory characteristics of table eggs from laying hens fed diets containing microencapsulated fish oil. Animal Feed Science and Technology, 2010, 156, 97-103.	1.1	67
111	Toxinotyping of necrotic enteritis-producing and commensal isolates ofClostridium perfringensfrom chickens fed organic diets. Avian Pathology, 2010, 39, 475-481.	0.8	17
112	Development and in vitro evaluation of an Escherichia coli probiotic able to inhibit the growth of pathogenic Escherichia coli K881. Journal of Animal Science, 2009, 87, 2005-2012.	0.2	37
113	Performance and welfare of laying hens in conventional and enriched cages. Poultry Science, 2009, 88, 698-707.	1.5	117
114	A High Mixed Protein Diet Reduces Body Fat without Altering the Mechanical Properties of Bone in Female Rats. Journal of Nutrition, 2009, 139, 2099-2105.	1.3	8
115	Molecular cloning and tissue distribution of reduced folate carrier and effect of dietary folate supplementation on the expression of reduced folate carrier in laying hens. Poultry Science, 2009, 88, 1939-1947.	1.5	17
116	Measurement of homocysteine and related metabolites in human plasma and urine by liquid chromatography electrospray tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 3282-3291.	1.2	52
117	The importance of using folate intake expressed as dietary folate equivalents in predicting folate status. Journal of Food Composition and Analysis, 2009, 22, 38-43.	1.9	5
118	Impairments in pyridoxine-dependent sulphur amino acid metabolism are highly sensitive to the degree of vitamin B6 deficiency and repletion in the pig. Animal, 2009, 3, 826-837.	1.3	23
119	Validation of a Food Choice Map with a 3-Day Food Record and Serum Values to Assess Folate and Vitamin B-12 Intake in College-Aged Women. Journal of the American Dietetic Association, 2008, 108, 2041-2050.	1.3	24
120	Folate Status of Young Canadian Women after Folic Acid Fortification of Grain Products. Journal of the American Dietetic Association, 2008, 108, 2090-2094.	1.3	31
121	Formate pharmacokinetics during formate administration in folate-deficient young swine. Metabolism: Clinical and Experimental, 2008, 57, 920-926.	1.5	9
122	High-throughput and simultaneous measurement of homocysteine and cysteine in human plasma and urine by liquid chromatographyâ€“electrospray tandem mass spectrometry. Analytical Biochemistry, 2007, 371, 71-81.	1.1	131
123	Percutaneous characterization of the insect repellent DEET and the sunscreen oxybenzone from topical skin application. Toxicology and Applied Pharmacology, 2007, 223, 187-194.	1.3	62
124	Growth performance and carcass characteristics of pigs fed short-season corn hybrids1. Journal of Animal Science, 2006, 84, 2779-2786.	0.2	16
125	Improvements in the Status of Folate and Cobalamin in Pregnant Newfoundland Women Are Consistent with Observed Reductions in the Incidence of Neural Tube Defects. Canadian Journal of Public Health, 2006, 97, 132-135.	1.1	12
126	Enhancing the vitamin content of meat and eggs: Implications for the human diet. Canadian Journal of Animal Science, 2006, 86, 181-195.	0.7	11

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127	Hyperglycinemia due to folate deficiency in rats: evidence for the lack of involvement of the hepatic glycine cleavage system. Journal of Nutritional Biochemistry, 2005, 16, 736-742.	1.9	10
128	Simultaneous analysis of insect repellent DEET, sunscreen oxybenzone and five relevant metabolites by reversed-phase HPLC with UV detection: Application to an in vivo study in a piglet model. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2005, 822, 271-277.	1.2	46
129	Energy and nutrient digestibilities in wheat dried distillers' grains with solubles fed to growing pigs. Journal of the Science of Food and Agriculture, 2005, 85, 2581-2586.	1.7	87
130	Reduction of Deoxynivalenol in Barley by Treatment with Aqueous Sodium Carbonate and Heat. Mycopathologia, 2005, 160, 297-301.	1.3	28
131	Effect of dietary folic acid supplementation on egg folate content and the performance and folate status of two strains of laying hens. Poultry Science, 2005, 84, 1533-1538.	1.5	46
132	The Balance of Dietary Sulfur Amino Acids and the Route of Feeding Affect Plasma Homocysteine Concentrations in Neonatal Piglets. Journal of Nutrition, 2004, 134, 609-612.	1.3	32
133	Increased Renal Fibrosis and Expression of Renal Phosphatidylinositol 4-Kinase-Î² and Phospholipase C_{Î³1} Proteins in Piglets Exposed to Ochratoxin-A. Nephron Physiology, 2004, 96, p19-p25.	1.5	10
134	Thiols in wetland interstitial waters and their role in mercury and methylmercury speciation. Limnology and Oceanography, 2004, 49, 2276-2286.	1.6	115
135	Plasma Homocysteine and Glycine Are Sensitive Indices of Folate Status in a Rodent Model of Folate Depletion and Repletion. Journal of Agricultural and Food Chemistry, 2003, 51, 4461-4467.	2.4	27
136	Deoxynivalenol Removal from Barley Intended as Swine Feed through the Use of an Abrasive Pearling Procedure. Journal of Agricultural and Food Chemistry, 2003, 51, 5172-5175.	2.4	27
137	Dietary Cysteine Reduces the Methionine Requirement by an Equal Proportion in Both Parenterally and Enterally Fed Piglets. Journal of Nutrition, 2003, 133, 4215-4224.	1.3	56
138	The enrichment of eggs with folic acid through supplementation of the laying hen diet. Poultry Science, 2002, 81, 1332-1337.	1.5	68
139	Feed intake, growth and carcass parameters of swine consuming diets containing low levels of deoxynivalenol from naturally contaminated barley. Canadian Journal of Animal Science, 2002, 82, 559-565.	0.7	18
140	Threonine metabolism in isolated rat hepatocytes. American Journal of Physiology - Endocrinology and Metabolism, 2001, 281, E1300-E1307.	1.8	39
141	Regulation of homocysteine metabolism. Advances in Enzyme Regulation, 1999, 39, 69-91.	2.9	70
142	Renal uptake and excretion of homocysteine in rats with acute hyperhomocysteinemia. Kidney International, 1998, 54, 1601-1607.	2.6	66
143	Effects of streptozotocin-induced diabetes and of insulin treatment on homocysteine metabolism in the rat. Diabetes, 1998, 47, 1967-1970.	0.3	170
144	Lysine requirement of neonatal piglets receiving total parenteral nutrition as determined by oxidation of the indicator amino acid L-[1-14C]phenylalanine. American Journal of Clinical Nutrition, 1998, 67, 67-73.	2.2	33

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145	Evidence That Phenylalanine Hydroxylation Rates Are Overestimated in Neonatal Subjects Receiving Total Parenteral Nutrition with a High Phenylalanine Content. Pediatric Research, 1998, 43, 461-466.	1.1	15
146	Phenylalanine requirements determined by using L-[1-14C]phenylalanine in neonatal piglets receiving total parenteral nutrition supplemented with tyrosine. American Journal of Clinical Nutrition, 1997, 65, 984-993.	2.2	56
147	Tyrosine Kinetics and Requirements during Total Parenteral Nutrition in the Neonatal Piglet: The Effect of Glycyl-L-Tyrosine Supplementation1. Pediatric Research, 1997, 41, 575-583.	1.1	29
148	A Piglet Model for Neonatal Amino Acid Metabolism During Total Parenteral Nutrition. , 1996, , 713-731.		15
149	Glutamine Supplementation to Total Parenteral Nutrition Promotes Extracellular Fluid Expansion in Piglets. Journal of Nutrition, 1994, 124, 396-405.	1.3	27
150	Amino Acid Profile and Aromatic Amino Acid Concentration in Total Parenteral Nutrition: Effect on Growth, Protein Metabolism and Aromatic Amino Acid Metabolism in the Neonatal Piglet. Clinical Science, 1994, 87, 75-84.	1.8	31
151	Regional brain neurotransmitter concentrations in stress-susceptible pigs. Journal of Animal Science, 1993, 71, 968-974.	0.2	37
152	Physicochemical, nutritional and functional properties of chickpea (Cicer arietinum) and navy bean (Phaseolus vulgaris) flours from different mills. European Food Research and Technology, 0, , 1.	1.6	5