

Kirk L Parkin

List of Publications by Year in descending order

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94
papers

2,672
citations

186265
28
h-index

206112
48
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94
all docs

94
docs citations

94
times ranked

2664
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity, phenolic compounds and anthocyanins content of eighteen strains of Mexican maize. <i>LWT - Food Science and Technology</i> , 2009, 42, 1187-1192.	5.2	245
2	Biological membrane deterioration and associated quality losses in food tissues. <i>Critical Reviews in Food Science and Nutrition</i> , 1991, 30, 487-553.	10.3	172
3	Chilling-induced oxidative stress in cucumber fruits. <i>Postharvest Biology and Technology</i> , 1991, 1, 33-45.	6.0	96
4	Antioxidant Functions of Selected Allium Thiosulfinates and S-Alk(en)yl-L-Cysteine Sulfoxides. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2488-2493.	5.2	91
5	In vitro antioxidant and anti-inflammatory activities of 1-dehydro-[6]-gingerdione, 6-shogaol, 6-dehydroshogaol and hexahydrocurcumin. <i>Food Chemistry</i> , 2012, 135, 332-337.	8.2	86
6	Differential Inhibition of Human Platelet Aggregation by Selected Allium Thiosulfinates. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5731-5735.	5.2	85
7	Degradation of histamine by extremely halophilic archaea isolated from high salt-fermented fishery products. <i>Enzyme and Microbial Technology</i> , 2010, 46, 92-99.	3.2	80
8	Phase II Enzyme-Inducing and Antioxidant Activities of Beetroot (<i>Beta vulgaris</i> L.) Extracts from Phenotypes of Different Pigmentation. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6704-6709.	5.2	76
9	Quantification of Alk(en)yl-L-cysteine Sulfoxides and Related Amino Acids in Alliums by High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1632-1638.	5.2	72
10	Betalains, Phase II Enzyme-Inducing Components From Red Beetroot (<i>Beta vulgaris</i> L.) Extracts. <i>Nutrition and Cancer</i> , 2005, 53, 91-103.	2.0	68
11	Chilling-Induced Lipid Degradation in Cucumber (<i>Cucumis sativa</i> L. cv Hybrid C) Fruit. <i>Plant Physiology</i> , 1989, 90, 1049-1056.	4.8	66
12	Modified Atmosphere Storage of Rockfish Fillets. <i>Journal of Food Science</i> , 1982, 47, 181-184.	3.1	64
13	Phase II-Inducing, Polyphenols Content and Antioxidant Capacity of Corn (<i>Zea mays</i> L.) from Phenotypes of White, Blue, Red and Purple Colors Processed into Masa and Tortillas. <i>Plant Foods for Human Nutrition</i> , 2011, 66, 41-47.	3.2	61
14	Induction of Phase II Enzyme Activity by Various Selenium Compounds. <i>Nutrition and Cancer</i> , 2006, 55, 210-223.	2.0	57
15	Effect of water activity and immobilization on fatty acid selectivity for esterification reactions mediated by lipases. <i>Biotechnology and Bioengineering</i> , 2001, 75, 219-227.	3.3	48
16	In Vitro Biogenesis of Pure Thiosulfinates and Propanethial-S-oxide. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6254-6260.	5.2	44
17	Fish muscle microsomes catalyze the conversion of trimethylamine oxide to dimethylamine and formaldehyde. <i>FEBS Letters</i> , 1982, 139, 61-64.	2.8	43
18	In Vitro Stability and Chemical Reactivity of Thiosulfinates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2644-2651.	5.2	40

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19	SOME FACTORS INFLUENCING THE PRODUCTION OF DIMETHYLAMINE AND FORMALDEHYDE IN MINCED AND INTACT RED HAKE MUSCLE. <i>Journal of Food Processing and Preservation</i> , 1982, 6, 73-97.	2.0	38
20	Isolation and identification of potential cancer chemopreventive agents from methanolic extracts of green onion (<i>Allium cepa</i>). <i>Phytochemistry</i> , 2007, 68, 1059-1067.	2.9	38
21	Î ² -Carboline Derivatives and Diphenols from Soy Sauce Are in Vitro Quinone Reductase (QR) Inducers. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2332-2340.	5.2	38
22	Chilling-induced Oxidative Stress in Cucumber (<i>Cucumis sativus</i> L. cv. Calypso) Seedlings. <i>Journal of Plant Physiology</i> , 1993, 141, 733-738.	3.5	35
23	Chilling Injury in Cucumbers (<i>Cucumis sativa</i> L.) Associated with Lipid Peroxidation as Measured by Ethane Evolution. <i>Journal of Food Science</i> , 1989, 54, 1488-1491.	3.1	32
24	Inhibition of <i>Listeria monocytogenes</i> by monoacylglycerols synthesized from coconut oil and milkfat by lipase-catalyzed glycerolysis. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1000-1005.	5.2	32
25	Cysteine and Glutathione Mixed-Disulfide Conjugates of Thiosulfinates: Chemical Synthesis and Biological Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1564-1571.	5.2	32
26	Substrate preferences for lipase-mediated acyl-exchange reactions with butteroil are concentration-dependent. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1993, 70, 393-399.	1.9	30
27	Whole cell immobilisation of <i>Natrinema gari</i> BCC 24369 for histamine degradation. <i>Food Chemistry</i> , 2010, 120, 842-849.	8.2	30
28	Dietary supplementation of ferulic acid and ferulic acid ethyl ester induces quinone reductase and glutathione-S-transferase in rats. <i>Food Chemistry</i> , 2011, 124, 1-6.	8.2	30
29	S-1-propenylmercaptocysteine protects murine hepatocytes against oxidative stress via persulfidation of Keap1 and activation of Nrf2. <i>Free Radical Biology and Medicine</i> , 2019, 143, 164-175.	2.9	30
30	Modified Atmosphere Storage of Dungeness Crab (<i>Cancer magister</i>). <i>Journal of Food Science</i> , 1983, 48, 370-374.	3.1	29
31	Solvent suitability for lipase-mediated acyl-transfer and esterification reactions in microaqueous milieu is related to substrate and product polarities. <i>Enzyme and Microbial Technology</i> , 1994, 16, 577-583.	3.2	28
32	Characterization of Trimethylamine-N-Oxide (TMAO) Demethylase Activity from Fish Muscle Microsomes. <i>Journal of Biochemistry</i> , 1986, 100, 77-86.	1.7	27
33	Relationship between thiosulfinates and pink discoloration in onion extracts, as influenced by pH. <i>Food Chemistry</i> , 1998, 61, 345-350.	8.2	27
34	Comparative Fatty Acid Selectivity of Lipases in Esterification Reactions with Glycerol and Diol Analogues in Organic Media. <i>Biotechnology Progress</i> , 2000, 16, 372-377.	2.6	27
35	Chemical and Physical Changes in Red Hake Blocks During Frozen Storage. <i>Journal of Food Science</i> , 1982, 47, 65-70.	3.1	26
36	Lipase-mediated acyl-exchange reactions with butteroil in anhydrous media. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1991, 68, 171-175.	1.9	26

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37	Comparative selectivities of immobilized lipases from <i>Pseudomonas cepacia</i> and <i>Candida antarctica</i> (fraction B) for esterification reactions with glycerol and glycerol analogues in organic media. <i>Enzyme and Microbial Technology</i> , 1999, 25, 290-297.	3.2	26
38	Immobilization and characterization of D-amino acid oxidase. <i>Biotechnology and Bioengineering</i> , 1979, 21, 939-953.	3.3	25
39	Screening of commercial lipases for production of mono- and diacylglycerols from butteroil by enzymic glycerolysis. <i>International Dairy Journal</i> , 1994, 4, 1-13.	3.0	25
40	[6]-Dehydroshogaol, a minor component in ginger rhizome, exhibits quinone reductase inducing and anti-inflammatory activities that rival those of curcumin. <i>Food Research International</i> , 2010, 43, 2208-2213.	6.2	25
41	Glutathione conjugation attenuates biological activities of 6-dehydroshogaol from ginger. <i>Food Chemistry</i> , 2013, 140, 1-8.	8.2	25
42	Isolation and synergism of in vitro anti-inflammatory and quinone reductase (QR) inducing agents from the fruits of <i>Morinda citrifolia</i> (noni). <i>Food Research International</i> , 2011, 44, 2271-2277.	6.2	24
43	Effects of Low Temperature and Modified Atmosphere on Sugar Accumulation and Chip Color in Potatoes (<i>Solanum tuberosum</i>). <i>Journal of Food Science</i> , 1990, 55, 1341-1344.	3.1	23
44	An Improved Liquid Chromatographic Method for the Quantitative Determination of Free Fatty Acids in Milk Products. <i>Journal of Dairy Science</i> , 1989, 72, 2478-2482.	3.4	22
45	Organoselenium Compounds Modulate Extracellular Redox by Induction of Extracellular Cysteine and Cell Surface Thioredoxin Reductase. <i>Chemical Research in Toxicology</i> , 2013, 26, 456-464.	3.3	20
46	S-Alk(en)ylmercaptocysteine: Chemical Synthesis, Biological Activities, and Redox-Related Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1896-1903.	5.2	20
47	Bioactivities of Kernel Extracts of 18 Strains of Maize (<i>Zea mays</i>). <i>Journal of Food Science</i> , 2010, 75, C667-72.	3.1	19
48	Selectivity of Celite-Immobilized Patatin (Lipid Acyl Hydrolase) from Potato (<i>Solanum tuberosum</i> L.) Tubers in Esterification Reactions As Influenced by Water Activity and Glycerol Analogues as Alcohol Acceptors. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 155-160.	5.2	18
49	Isolation and Identification of Phase II Enzyme-Inducing Agents from Nonpolar Extracts of Green Onion (<i>Allium</i> spp.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8417-8424.	5.2	18
50	Isolation of quinone reductase (QR) inducing agents from ginger rhizome and their in vitro anti-inflammatory activity. <i>Food Research International</i> , 2011, 44, 1597-1603.	6.2	17
51	Prenylated xanthenes from mangosteen (<i>Garcinia mangostana</i>) activate the AhR and Nrf2 pathways and protect intestinal barrier integrity in HT-29 cells. <i>Free Radical Biology and Medicine</i> , 2021, 163, 102-115.	2.9	16
52	Endogenous Polyphenoloxidase Activity Associated with the "Black Ring" Defect in Canned Beet (<i>Beta vulgaris</i>). <i>Journal of Food Science</i> , 2000, 75, 1000-1004.	3.1	14
53	Apoptosis in MCF-7 breast cancer cells induced by S-alkenylmercaptocysteine (CySSR) species derived from <i>Allium</i> tissues in combination with sodium selenite. <i>Food and Chemical Toxicology</i> , 2014, 68, 1-10.	3.6	14
54	Flavor Precursor [S-alk(en)yl-L-cysteine sulfoxide] Concentration and Composition in Onion Plant Organs and Predictability of Field White Rot Reaction of Onions. <i>Journal of the American Society for Horticultural Science</i> , 2005, 130, 196-202.	1.0	14

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55	Development of a simple pungency indicator test for onions. <i>Journal of the Science of Food and Agriculture</i> , 1992, 60, 499-504.	3.5	13
56	Phenolic Derivatives from Soy Flour Ethanol Extract Are Potent In Vitro Quinone Reductase (QR) Inducing Agents. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10473-10480.	5.2	13
57	Partial Purification of Trimethylamine-N-Oxide (TMAO) Demethylase from Crude Fish Muscle Microsomes by Detergents1. <i>Journal of Biochemistry</i> , 1986, 100, 87-97.	1.7	12
58	Control of lipase-mediated glycerolysis reactions with butter oil in single liquid phase media with 2-methyl-2-propanol. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1899-1904.	5.2	12
59	Monoacylglycerol Production from Butteroil by Glycerolysis with a Gel-Entrapped Microbial Lipase in Microaqueous Media. <i>Journal of Food Science</i> , 1994, 59, 47-52.	3.1	12
60	Selectivity of <i>Candida antarctica</i> B Lipase toward Fatty Acid and (Iso)propanol Substrates in Esterification Reactions in Organic Media. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3738-3743.	5.2	12
61	S-Alk(en)ylmercaptocysteine suppresses LPS-induced pro-inflammatory responses in murine macrophages through inhibition of NF- κ B pathway and modulation of thiol redox status. <i>Free Radical Biology and Medicine</i> , 2018, 129, 548-558.	2.9	12
62	Control of lipase-mediated glycerolysis reactions with butter oil in dual liquid phase media devoid of organic solvent. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1905-1909.	5.2	11
63	Selectivity of <i>Rhizomucor miehei</i> lipase as affected by choice of cosubstrate system in ester modification reactions in organic media. , 2000, 69, 222-226.		11
64	Thermally-induced geometrical isomerisation of lycopene and its potential influence on functional activity. <i>Food Chemistry</i> , 2012, 132, 2112-2117.	8.2	11
65	A Tissue Homogenate Method To Prepare Gram-Scale Allium Thiosulfinates and Their Disulfide Conjugates with Cysteine and Glutathione. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3030-3038.	5.2	11
66	Effect of processing of corn for production of masa, tortillas and tortilla chips on the scavenging capacity of reactive nitrogen species. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1321-1327.	2.7	10
67	Identification of Bioactive Metabolites Dihydrocanadensolide, Kojic Acid, and Vanillic Acid in Soy Sauce Using GC-MS, NMR Spectroscopy, and Single-Crystal X-ray Diffraction. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8392-8401.	5.2	9
68	Chemical and Physical Changes in Beet (<i>Beta vulgaris</i> L.) Root Tissue During Simulated Processing?Relevance to the "Black Ring" Defect in Canned Beets. <i>Journal of Food Science</i> , 1990, 55, 1039-1041.	3.1	8
69	Fatty acid and product selectivities of potato tuber lipid acyl hydrolase in esterification reactions with glycerol in organic media. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 1119-1125.	1.9	8
70	Acetylacylglycerol Formation by Lipase in Microaqueous Milieu: Effects of Acetyl Group Donor and Environmental Factors. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1775-1783.	5.2	7
71	Fate and Kinetic Modeling of Reactivity of Alkanesulfenic Acids and Thiosulfinates in Model Systems and Onion Homogenates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2652-2659.	5.2	7
72	FA selectivity of lipases in acyl-transfer reactions with acetate esters of polyols in organic media. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 231.	1.9	7

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73	Reaction selectivity of rhizomucor miehei lipase as influenced by monoacylation of sn -glycerol. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 45.	1.9	7
74	Isolation and identification of cytoprotective agents from nonpolar extracts of buckwheat flour. Food Research International, 2014, 66, 86-92.	6.2	7
75	Spectrophotometric evidence for a hemoprotein in fish muscle microsomes: possible involvement in trimethylamine N-oxide (TMAO) demethylase activity. Journal of Agricultural and Food Chemistry, 1987, 35, 34-41.	5.2	6
76	EFFECT of LOW TEMPERATURE and MODIFIED ATMOSPHERE STORAGE ON SUGAR ACCUMULATION IN POTATOES (Solanum tuberosum). Journal of Food Processing and Preservation, 1990, 14, 241-252.	2.0	6
77	NONUNIFORM BROWNING OR "MOTTLING" IN FRENCH FRY PRODUCTS ASSOCIATED WITH A HETEROGENEOUS DISTRIBUTION OF REDUCING SUGARS. Journal of Food Processing and Preservation, 1997, 21, 33-54.	2.0	6
78	Limited contribution of isoflavones to hepatocellular phase II enzyme-inducing activity of soybean (Glycine max) extracts. Food Chemistry, 2009, 113, 1069-1075.	8.2	6
79	Antioxidant and quinone reductase inducing activities of ethanolic fractions from purple maize. LWT - Food Science and Technology, 2014, 59, 270-275.	5.2	6
80	Active oxygen species involved in the dye-sensitized photoinactivation of mushroom tyrosinase. Journal of Agricultural and Food Chemistry, 1990, 38, 1297-1302.	5.2	5
81	Reaction selectivity of Burkholderia cepacia (PS-30) lipase as influenced by monoacylation of sn -glycerol. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 33.	1.9	5
82	Selectivity of potato tuber lipid acyl hydrolase toward long-chain unsaturated FA in esterification reactions with glycerol analogs in organic media. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 335-340.	1.9	4
83	Quinone reductase inducing and antioxidant activities of aqueous isolates of green bean (Phaseolus Tj ETQq1 1 0.784314 rgBT /Overdo	6.2	4
84	Phase II enzyme induction and anti-inflammatory effects of crude extracts and secondary fractions obtained from bran from five black glutinous rice cultivars. International Journal of Food Science and Technology, 2016, 51, 333-341.	2.7	4
85	RELATIVE EFFICACY OF ESTER SYNTHESIS BY VARIOUS LIPASES IN MICROAQUEOUS MEDIA AND THE EFFECT OF WATER ON REACTION PROGRESS. Journal of Food Lipids, 1997, 4, 23-35.	1.0	2
86	Synergistic effects of S-alkenylmercaptocysteine (CySSR) species derived from Allium tissue and selenium on inducing apoptosis in ER ⁺ breast cancer cells. Journal of Functional Foods, 2020, 65, 103786.	3.4	2
87	Preparation and liquid chromatographic analysis of propanediol fatty acid esters. Journal of Chromatography A, 1997, 779, 337-341.	3.7	1
88	Data on chromatographic isolation of cysteine mixed-disulfide conjugates of Allium thiosulfinates and their role in cellular thiol redox modulation. Data in Brief, 2018, 21, 1445-1450.	1.0	1
89	Putting Kinetic Principles into Practice. , 0, , 174-192.		0
90	In Vitro Biogenesis and Stability of Pure Thiosulfinates from Alliums: Stability and Reactivity of Thiosulfinates. ACS Symposium Series, 2002, , 44-57.	0.5	0

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91	Activity-guided isolation of phase II enzyme inducers from buckwheat flour methanolic extracts. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4911-4918.	3.5	0
92	Redox modulation as a mechanistic feature of biological effects of cysteine and glutathione mixed disulfide conjugates of <i>Allium</i> thiosulfonates. <i>FASEB Journal</i> , 2010, 24, 217.7.	0.5	0
93	A chemoenzymatic method to prepare gram-scale <i>Allium</i> organosulfur compounds and their presumptive metabolic products, and associated biological activities. <i>FASEB Journal</i> , 2010, 24, 928.1.	0.5	0
94	Chilling Stress Protection in Cucumber: A Role for Antioxidants?. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 1996, 31, 645a-645.	1.0	0