

# 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  
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94  
docs citations

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times ranked

2664  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Synergistic effects of S-alkenylmercaptocysteine (CySSR) species derived from <i>Allium</i> tissue and selenium on inducing apoptosis in ER <sup>+</sup> breast cancer cells. <i>Journal of Functional Foods</i> , 2020, 65, 103786.	3.4	2
3	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
4	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
5	Data on chromatographic isolation of cysteine mixed-disulfide conjugates of <i>Allium</i> thiosulfinates and their role in cellular thiol redox modulation. <i>Data in Brief</i> , 2018, 21, 1445-1450.	1.0	1
6	S-Alk(en)ylmercaptocysteine suppresses LPS-induced pro-inflammatory responses in murine macrophages through inhibition of NF- $\kappa$ B pathway and modulation of thiol redox status. <i>Free Radical Biology and Medicine</i> , 2018, 129, 548-558.	2.9	12
7	Phase II enzyme induction and anti-inflammatory effects of crude extracts and secondary fractions obtained from bran from five black glutinous rice cultivars. <i>International Journal of Food Science and Technology</i> , 2016, 51, 333-341.	2.7	4
8	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
9	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
10	Isolation and identification of cytoprotective agents from nonpolar extracts of buckwheat flour. <i>Food Research International</i> , 2014, 66, 86-92.	6.2	7
11	Antioxidant and quinone reductase inducing activities of ethanolic fractions from purple maize. <i>LWT - Food Science and Technology</i> , 2014, 59, 270-275.	5.2	6
12	Glutathione conjugation attenuates biological activities of 6-dehydroshogaol from ginger. <i>Food Chemistry</i> , 2013, 140, 1-8.	8.2	25
13	A Tissue Homogenate Method To Prepare Gram-Scale <i>Allium</i> Thiosulfinates and Their Disulfide Conjugates with Cysteine and Glutathione. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3030-3038.	5.2	11
14	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
15	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
16	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
17	Thermally-induced geometrical isomerisation of lycopene and its potential influence on functional activity. <i>Food Chemistry</i> , 2012, 132, 2112-2117.	8.2	11
18	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

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19	Î²-Carboline Derivatives and Diphenols from Soy Sauce Are in Vitro Quinone Reductase (QR) Inducers. Journal of Agricultural and Food Chemistry, 2011, 59, 2332-2340.	5.2	38
20	Isolation and synergism of in vitro anti-inflammatory and quinone reductase (QR) inducing agents from the fruits of Morinda citrifolia (noni). Food Research International, 2011, 44, 2271-2277.	6.2	24
21	Isolation of quinone reductase (QR) inducing agents from ginger rhizome and their in vitro anti-inflammatory activity. Food Research International, 2011, 44, 1597-1603.	6.2	17
22	Phase II-Inducing, Polyphenols Content and Antioxidant Capacity of Corn (Zea mays L.) from Phenotypes of White, Blue, Red and Purple Colors Processed into Masa and Tortillas. Plant Foods for Human Nutrition, 2011, 66, 41-47.	3.2	61
23	Dietary supplementation of ferulic acid and ferulic acid ethyl ester induces quinone reductase and glutathione-S-transferase in rats. Food Chemistry, 2011, 124, 1-6.	8.2	30
24	Degradation of histamine by extremely halophilic archaea isolated from high salt-fermented fishery products. Enzyme and Microbial Technology, 2010, 46, 92-99.	3.2	80
25	Whole cell immobilisation of Natrinema gari BCC 24369 for histamine degradation. Food Chemistry, 2010, 120, 842-849.	8.2	30
26	Bioactivities of Kernel Extracts of 18 Strains of Maize (<i>Zea mays</i>). Journal of Food Science, 2010, 75, C667-72.	3.1	19
27	[6]-Dehydroshogaol, a minor component in ginger rhizome, exhibits quinone reductase inducing and anti-inflammatory activities that rival those of curcumin. Food Research International, 2010, 43, 2208-2213.	6.2	25
28	Cysteine and Glutathione Mixed-Disulfide Conjugates of Thiosulfinates: Chemical Synthesis and Biological Activities. Journal of Agricultural and Food Chemistry, 2010, 58, 1564-1571.	5.2	32
29	Redox modulation as a mechanistic feature of biological effects of cysteine and glutathione mixed disulfide conjugates of Allium thiosulfinates. FASEB Journal, 2010, 24, 217.7.	0.5	0
30	A chemoenzymatic method to prepare gram-scale Allium organosulfur compounds and their presumptive metabolic products, and associated biological activities. FASEB Journal, 2010, 24, 928.1.	0.5	0
31	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
32	Antioxidant activity, phenolic compounds and anthocyanins content of eighteen strains of Mexican maize. LWT - Food Science and Technology, 2009, 42, 1187-1192.	5.2	245
33	Phenolic Derivatives from Soy Flour Ethanol Extract Are Potent In Vitro Quinone Reductase (QR) Inducing Agents. Journal of Agricultural and Food Chemistry, 2008, 56, 10473-10480.	5.2	13
34	Quinone reductase inducing and antioxidant activities of aqueous isolates of green bean (Phaseolus Tj ETQq0 0 0 ggBT /Overlock 10 Tf	6.2	4
35	Isolation and identification of potential cancer chemopreventive agents from methanolic extracts of green onion (Allium cepa). Phytochemistry, 2007, 68, 1059-1067.	2.9	38
36	Isolation and Identification of Phase II Enzyme-Inducing Agents from Nonpolar Extracts of Green Onion (Allium spp.). Journal of Agricultural and Food Chemistry, 2006, 54, 8417-8424.	5.2	18

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37	Induction of Phase II Enzyme Activity by Various Selenium Compounds. <i>Nutrition and Cancer</i> , 2006, 55, 210-223.	2.0	57
38	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
39	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
40	Reaction selectivity of <i>Burkholderia cepacia</i> (PS-30) lipase as influenced by monoacylation of sn-glycerol. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 33.	1.9	5
41	Reaction selectivity of <i>Rhizomucor miehei</i> lipase as influenced by monoacylation of sn-glycerol. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 45.	1.9	7
42	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
43	Selectivity of potato tuber lipid acyl hydrolase toward long-chain unsaturated FA in esterification reactions with glycerol analogs in organic media. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 335-340.	1.9	4
44	In Vitro Biogenesis and Stability of Pure Thiosulfinates from Alliums: Stability and Reactivity of Thiosulfinates. <i>ACS Symposium Series</i> , 2002, , 44-57.	0.5	0
45	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
46	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
47	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
48	In Vitro Stability and Chemical Reactivity of Thiosulfinates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2644-2651.	5.2	40
49	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
50	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
51	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
52	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
53	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
54	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

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55	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
56	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
57	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
58	Relationship between thiosulfinates and pink discoloration in onion extracts, as influenced by pH. <i>Food Chemistry</i> , 1998, 61, 345-350.	8.2	27
59	RELATIVE EFFICACY OF ESTER SYNTHESIS BY VARIOUS LIPASES IN MICROAQUEOUS MEDIA AND THE EFFECT OF WATER ON REACTION PROGRESS. <i>Journal of Food Lipids</i> , 1997, 4, 23-35.	1.0	2
60	NONUNIFORM BROWNING OR "MOTTLING" IN FRENCH FRY PRODUCTS ASSOCIATED WITH A HETEROGENEOUS DISTRIBUTION OF REDUCING SUGARS. <i>Journal of Food Processing and Preservation</i> , 1997, 21, 33-54.	2.0	6
61	Preparation and liquid chromatographic analysis of propanediol fatty acid esters. <i>Journal of Chromatography A</i> , 1997, 779, 337-341.	3.7	1
62	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
63	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
64	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
65	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
66	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
67	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
68	Substrate preferences for lipase-mediated acyl-exchange reactions with butteroil are concentration-dependent. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1993, 70, 393-399.	1.9	30
69	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
70	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
71	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
72	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

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73	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
74	Lipase-mediated acyl exchange reactions with butteroil in anhydrous media. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1991, 68, 171-175.	1.9	26
75	Chilling-induced oxidative stress in cucumber fruits. <i>Postharvest Biology and Technology</i> , 1991, 1, 33-45.	6.0	96
76	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
77	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
78	Endogenous Polyphenoloxidase Activity Associated with the "Black Ring" Defect in Canned Beet ( <i>Beta</i> )	3.1	14
79	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
80	EFFECT of LOW TEMPERATURE and MODIFIED ATMOSPHERE STORAGE ON SUGAR ACCUMULATION IN POTATOES ( <i>Solanum tuberosum</i> ). <i>Journal of Food Processing and Preservation</i> , 1990, 14, 241-252.	2.0	6
81	Active oxygen species involved in the dye-sensitized photoinactivation of mushroom tyrosinase. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 1297-1302.	5.2	5
82	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
83	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
84	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
85	Spectrophotometric evidence for a hemoprotein in fish muscle microsomes: possible involvement in trimethylamine N-oxide (TMAO) demethylase activity. <i>Journal of Agricultural and Food Chemistry</i> , 1987, 35, 34-41.	5.2	6
86	Partial Purification of Trimethylamine-N-Oxide (TMAO) Demethylase from Crude Fish Muscle Microsomes by Detergents. <i>Journal of Biochemistry</i> , 1986, 100, 87-97.	1.7	12
87	Characterization of Trimethylamine-N-Oxide (TMAO) Demethylase Activity from Fish Muscle Microsomes. <i>Journal of Biochemistry</i> , 1986, 100, 77-86.	1.7	27
88	Modified Atmosphere Storage of Dungeness Crab ( <i>Cancer magister</i> ). <i>Journal of Food Science</i> , 1983, 48, 370-374.	3.1	29
89	Fish muscle microsomes catalyze the conversion of trimethylamine oxide to dimethylamine and formaldehyde. <i>FEBS Letters</i> , 1982, 139, 61-64.	2.8	43
90	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

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91	Chemical and Physical Changes in Red Hake Blocks During Frozen Storage. Journal of Food Science, 1982, 47, 65-70.	3.1	26
92	Modified Atmosphere Storage of Rockfish Fillets. Journal of Food Science, 1982, 47, 181-184.	3.1	64
93	Immobilization and characterization of D-amino acid oxidase. Biotechnology and Bioengineering, 1979, 21, 939-953.	3.3	25
94	Putting Kinetic Principles into Practice. , 0, , 174-192.		0