

Kirk L Parkin

List of Publications by Year in descending order

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94
papers

2,672
citations

185998

28
h-index

205818

48
g-index

94
all docs

94
docs citations

94
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. | 1.3 | 16 |
| 2 | Synergistic effects of S-alkenylmercaptocysteine (CySSR) species derived from <i>Allium</i> tissue and selenium on inducing apoptosis in ER ⁺ breast cancer cells. <i>Journal of Functional Foods</i> , 2020, 65, 103786. | 1.6 | 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. | 1.3 | 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. | 1.7 | 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. | 0.5 | 1 |
| 6 | 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. | 1.3 | 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. | 1.3 | 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. | 1.8 | 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. | 2.4 | 9 |
| 10 | Isolation and identification of cytoprotective agents from nonpolar extracts of buckwheat flour. <i>Food Research International</i> , 2014, 66, 86-92. | 2.9 | 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. | 2.5 | 6 |
| 12 | Glutathione conjugation attenuates biological activities of 6-dehydroshogaol from ginger. <i>Food Chemistry</i> , 2013, 140, 1-8. | 4.2 | 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. | 2.4 | 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. | 1.7 | 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. | 2.4 | 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. | 4.2 | 86 |
| 17 | Thermally-induced geometrical isomerisation of lycopene and its potential influence on functional activity. <i>Food Chemistry</i> , 2012, 132, 2112-2117. | 4.2 | 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. | 1.3 | 10 |

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|----|--|-----|-----------|
| 19 | Î²-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. | 2.4 | 38 |
| 20 | 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. | 2.9 | 24 |
| 21 | 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. | 2.9 | 17 |
| 22 | 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. | 1.4 | 61 |
| 23 | 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. | 4.2 | 30 |
| 24 | Degradation of histamine by extremely halophilic archaea isolated from high salt-fermented fishery products. <i>Enzyme and Microbial Technology</i> , 2010, 46, 92-99. | 1.6 | 80 |
| 25 | Whole cell immobilisation of <i>Natrinema gari</i> BCC 24369 for histamine degradation. <i>Food Chemistry</i> , 2010, 120, 842-849. | 4.2 | 30 |
| 26 | Bioactivities of Kernel Extracts of 18 Strains of Maize (<i>Zea mays</i>). <i>Journal of Food Science</i> , 2010, 75, C667-72. | 1.5 | 19 |
| 27 | [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. | 2.9 | 25 |
| 28 | 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. | 2.4 | 32 |
| 29 | Redox modulation as a mechanistic feature of biological effects of cysteine and glutathione mixed disulfide conjugates of <i>Allium</i> thiosulfinates. <i>FASEB Journal</i> , 2010, 24, 217.7. | 0.2 | 0 |
| 30 | 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. | 0.2 | 0 |
| 31 | Limited contribution of isoflavones to hepatocellular phase II enzyme-inducing activity of soybean (<i>Glycine max</i>) extracts. <i>Food Chemistry</i> , 2009, 113, 1069-1075. | 4.2 | 6 |
| 32 | Antioxidant activity, phenolic compounds and anthocyanins content of eighteen strains of Mexican maize. <i>LWT - Food Science and Technology</i> , 2009, 42, 1187-1192. | 2.5 | 245 |
| 33 | 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. | 2.4 | 13 |
| 34 | Quinone reductase inducing and antioxidant activities of aqueous isolates of green bean (<i>Phaseolus</i>) Tj ETQq0 0 0 ggBT /Overlock 10 Tf | 2.9 | 4 |
| 35 | 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. | 1.4 | 38 |
| 36 | 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. | 2.4 | 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. | 0.9 | 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. | 0.9 | 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. | 0.5 | 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. | 0.8 | 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. | 0.8 | 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. | 0.8 | 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. | 0.8 | 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. | 2.4 | 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. | 2.4 | 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. | 2.4 | 76 |
| 48 | In Vitro Stability and Chemical Reactivity of Thiosulfinates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2644-2651. | 2.4 | 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. | 1.7 | 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. | 1.3 | 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. | 2.4 | 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. | 2.4 | 12 |
| 54 | Differential Inhibition of Human Platelet Aggregation by Selected Allium Thiosulfinates. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5731-5735. | 2.4 | 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. | 2.4 | 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. | 1.6 | 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. | 0.8 | 8 |
| 58 | Relationship between thiosulfinates and pink discoloration in onion extracts, as influenced by pH. <i>Food Chemistry</i> , 1998, 61, 345-350. | 4.2 | 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. | 0.9 | 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. | 0.9 | 6 |
| 61 | Preparation and liquid chromatographic analysis of propanediol fatty acid esters. <i>Journal of Chromatography A</i> , 1997, 779, 337-341. | 1.8 | 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. | 0.5 | 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. | 2.4 | 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. | 1.6 | 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. | 1.5 | 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. | 1.5 | 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. | 2.4 | 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. | 0.8 | 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. | 2.4 | 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. | 2.4 | 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. | 1.6 | 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. | 2.4 | 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. | 1.7 | 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. | 0.8 | 26 |
| 75 | Chilling-induced oxidative stress in cucumber fruits. <i>Postharvest Biology and Technology</i> , 1991, 1, 33-45. | 2.9 | 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. | 5.4 | 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. | 1.5 | 8 |
| 78 | Endogenous Polyphenoloxidase Activity Associated with the "Black Ring" Defect in Canned Beet (<i>Beta</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T | 1.5 | 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. | 1.5 | 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. | 0.9 | 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. | 2.4 | 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. | 2.3 | 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. | 1.5 | 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. | 1.4 | 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. | 2.4 | 6 |
| 86 | Partial Purification of Trimethylamine-N-Oxide (TMAO) Demethylase from Crude Fish Muscle Microsomes by Detergents ¹ . <i>Journal of Biochemistry</i> , 1986, 100, 87-97. | 0.9 | 12 |
| 87 | Characterization of Trimethylamine-N-Oxide (TMAO) Demethylase Activity from Fish Muscle Microsomes ¹ . <i>Journal of Biochemistry</i> , 1986, 100, 77-86. | 0.9 | 27 |
| 88 | Modified Atmosphere Storage of Dungeness Crab (<i>Cancer magister</i>). <i>Journal of Food Science</i> , 1983, 48, 370-374. | 1.5 | 29 |
| 89 | Fish muscle microsomes catalyze the conversion of trimethylamine oxide to dimethylamine and formaldehyde. <i>FEBS Letters</i> , 1982, 139, 61-64. | 1.3 | 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. | 0.9 | 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. | 1.5 | 26 |
| 92 | Modified Atmosphere Storage of Rockfish Fillets. Journal of Food Science, 1982, 47, 181-184. | 1.5 | 64 |
| 93 | Immobilization and characterization of D-amino acid oxidase. Biotechnology and Bioengineering, 1979, 21, 939-953. | 1.7 | 25 |
| 94 | Putting Kinetic Principles into Practice. , 0, , 174-192. | | 0 |