

# Kaustav Majumder

## List of Publications by Year in descending order

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Version: 2024-02-01

41  
papers

2,501  
citations

318942

23  
h-index

325983

40  
g-index

43  
all docs

43  
docs citations

43  
times ranked

2422  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comprehensive Review of $\hat{\beta}$ -Glutamyl Peptides ( $\hat{\beta}$ -GPs) and Their Effect on Inflammation Concerning Cardiovascular Health. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7851-7870.	2.4	16
2	Evaluating the effect of cooking and gastrointestinal digestion in modulating the bio-accessibility of different bioactive compounds of eggs. <i>Food Chemistry</i> , 2021, 344, 128623.	4.2	14
3	Transport of Dietary Anti-Inflammatory Peptide, $\hat{\beta}$ -Glutamyl Valine ( $\hat{\beta}$ -EV), across the Intestinal Caco-2 Monolayer. <i>Nutrients</i> , 2021, 13, 1448.	1.7	22
4	Methodologies for studying the structure–function relationship of food-derived peptides with biological activities. , 2021, , 239-254.		0
5	Bioactivity of Cooked Standard and Enriched Whole Eggs from White Leghorn and Rhode Island Red in Exhibiting In-Vitro Antioxidant and ACE-Inhibitory Effects. <i>Nutrients</i> , 2021, 13, 4232.	1.7	2
6	Evaluating the effect of high–pressure processing in contrast to boiling on the antioxidant activity from alcalase hydrolysate of Great Northern Beans ( <i>Phaseolus vulgaris</i> ). <i>Journal of Food Biochemistry</i> , 2021, 45, e14004.	1.2	2
7	Anti-hypertensive Peptide Predictor: A Machine Learning-Empowered Web Server for Prediction of Food-Derived Peptides with Potential Angiotensin-Converting Enzyme-I Inhibitory Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14995-15004.	2.4	15
8	Effect of pH and Heat Treatment on the Antioxidant Activity of Egg White Protein-Derived Peptides after Simulated In-Vitro Gastrointestinal Digestion. <i>Antioxidants</i> , 2020, 9, 1114.	2.2	15
9	Dietary $\hat{\beta}$ -Glutamyl Valine Ameliorates TNF- $\hat{\beta}$ -Induced Vascular Inflammation <i>via</i> Endothelial Calcium-Sensing Receptors. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9139-9149.	2.4	17
10	Chinese sweet tea ( <i>Rubus suavissimus</i> ) polyphenols attenuate the allergic responses in a Balb/c mouse model of egg allergy. <i>Journal of Functional Foods</i> , 2020, 67, 103827.	1.6	25
11	Oral intervention of <i>Lactobacillus pentosus</i> S-PT84 attenuates the allergenic responses in a BALB/C mouse model of egg allergy. <i>Molecular Immunology</i> , 2020, 120, 43-51.	1.0	12
12	$\hat{\beta}$ -Glutamylvaline Prevents Low-Grade Chronic Inflammation via Activation of a Calcium-Sensing Receptor Pathway in 3T3-L1 Mouse Adipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8361-8369.	2.4	19
13	Prophylactic effects of isomaltodextrin in a Balb/c mouse model of egg allergy. <i>Npj Science of Food</i> , 2019, 3, 23.	2.5	3
14	Food-derived bioactive peptides and their role in ameliorating hypertension and associated cardiovascular diseases. <i>Advances in Food and Nutrition Research</i> , 2019, 89, 165-207.	1.5	29
15	Therapeutic effects of isomaltodextrin in a BALB/c mouse model of egg allergy. <i>Journal of Functional Foods</i> , 2019, 55, 305-311.	1.6	7
16	Structural-features of food-derived bioactive peptides with anti-inflammatory activity: A brief review. <i>Journal of Food Biochemistry</i> , 2019, 43, e12531.	1.2	121
17	Food-Derived Bioactive Peptides in Human Health: Challenges and Opportunities. <i>Nutrients</i> , 2018, 10, 1738.	1.7	436
18	<i>N</i> -Glycoproteomic Analysis of Chicken Egg Yolk. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11510-11516.	2.4	60

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19	Intervention of Isomaltodextrin Mitigates Intestinal Inflammation in a Dextran Sodium Sulfate-Induced Mouse Model of Colitis via Inhibition of Toll-like Receptor-4. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 810-817.	2.4	32
20	Adenine has an anti-inflammatory effect through the activation of adenine receptor signaling in mouse macrophage. <i>Journal of Functional Foods</i> , 2017, 28, 235-239.	1.6	16
21	Intervention of Dietary Dipeptide Gamma-Glutamyl-L-Valine ( $\gamma$ -EV) Ameliorates Inflammatory Response in a Mouse Model of LPS-Induced Sepsis. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5953-5960.	2.4	26
22	The potential of food protein-derived anti-inflammatory peptides against various chronic inflammatory diseases. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2303-2311.	1.7	95
23	Adenine Inhibits TNF Signaling in Intestinal Epithelial Cells and Reduces Mucosal Inflammation in a Dextran Sodium Sulfate-Induced Colitis Mouse Model. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4227-4234.	2.4	20
24	Egg white protein hydrolysate reduces blood pressure, improves vascular relaxation and modifies aortic angiotensin II receptors expression in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2016, 27, 667-673.	1.6	56
25	Egg ovotransferrin-derived ACE inhibitory peptide IRW increases ACE2 but decreases proinflammatory genes expression in mesenteric artery of spontaneously hypertensive rats. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1735-1744.	1.5	65
26	Egg-derived ACE-inhibitory peptides IQW and LKP reduce blood pressure in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2015, 13, 50-60.	1.6	83
27	Molecular Targets of Antihypertensive Peptides: Understanding the Mechanisms of Action Based on the Pathophysiology of Hypertension. <i>International Journal of Molecular Sciences</i> , 2015, 16, 256-283.	1.8	120
28	Mass Spectrometry and Two-Dimensional Electrophoresis To Characterize the Glycosylation of Hen Egg White Ovomacroglobulin. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8209-8215.	2.4	22
29	Beneficial Effects of Simulated Gastro-Intestinal Digests of Fried Egg and Its Fractions on Blood Pressure, Plasma Lipids and Oxidative Stress in Spontaneously Hypertensive Rats. <i>PLoS ONE</i> , 2014, 9, e115006.	1.1	33
30	Structure and Activity Study of Egg Protein Ovotransferrin Derived Peptides (IRW and IQW) on Endothelial Inflammatory Response and Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2120-2129.	2.4	139
31	Fried egg digest decreases blood pressure in spontaneous hypertensive rats. <i>Journal of Functional Foods</i> , 2013, 5, 187-194.	1.6	14
32	Egg-Derived Tri-Peptide IRW Exerts Antihypertensive Effects in Spontaneously Hypertensive Rats. <i>PLoS ONE</i> , 2013, 8, e82829.	1.1	123
33	Effects of addition of egg ovotransferrin-derived peptides on the oxygen radical absorbance capacity of different teas. <i>Food Chemistry</i> , 2012, 135, 1600-1607.	4.2	26
34	QSAR-aided in silico approach in evaluation of food proteins as precursors of ACE inhibitory peptides. <i>Food Research International</i> , 2011, 44, 2465-2474.	2.9	113
35	Effect of sonication on thermolysin hydrolysis of ovotransferrin. <i>Food Chemistry</i> , 2011, 124, 808-815.	4.2	42
36	Purification and characterisation of angiotensin I converting enzyme (ACE) inhibitory peptides derived from enzymatic hydrolysate of ovotransferrin. <i>Food Chemistry</i> , 2011, 126, 1614-1619.	4.2	89

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37	Oxygen radical absorbance capacity of peptides from egg white protein ovotransferrin and their interaction with phytochemicals. Food Chemistry, 2010, 123, 635-641.	4.2	123
38	Egg-Derived Peptide IRW Inhibits TNF- $\alpha$ -Induced Inflammatory Response and Oxidative Stress in Endothelial Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 10840-10846.	2.4	95
39	Identification of Novel Antioxidative Peptides Derived from a Thermolytic Hydrolysate of Ovotransferrin by LC-MS/MS. Journal of Agricultural and Food Chemistry, 2010, 58, 7664-7672.	2.4	98
40	A new approach for identification of novel antihypertensive peptides from egg proteins by QSAR and bioinformatics. Food Research International, 2010, 43, 1371-1378.	2.9	139
41	Angiotensin I Converting Enzyme Inhibitory Peptides from Simulated <i>in Vitro</i> Gastrointestinal Digestion of Cooked Eggs. Journal of Agricultural and Food Chemistry, 2009, 57, 471-477.	2.4	99