

Mendel Friedman

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

410 papers	23,551 citations	77 h-index	135 g-index
423 ext. papers	25,638 ext. citations	4.5 avg, IF	7.56 L-index

#	Paper	IF	Citations
410	Chemistry, biochemistry, and safety of acrylamide. A review. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4504-26	5.7	867
409	Food Browning and Its Prevention: An Overview□ <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 631-653	5.7	817
408	Bactericidal activities of plant essential oils and some of their isolated constituents against <i>Campylobacter jejuni</i> , <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , and <i>Salmonella enterica</i> . <i>Journal of Food Protection</i> , 2002 , 65, 1545-60	2.5	753
407	Nutritional and health benefits of soy proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1069-86	5.7	603
406	Nutritional Value of Proteins from Different Food Sources. A Review. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 6-29	5.7	519
405	Effect of pH on the stability of plant phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2101-10	5.7	483
404	Overview of antibacterial, antitoxin, antiviral, and antifungal activities of tea flavonoids and teas. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 116-34	5.9	435
403	Chemistry, Biochemistry, and Dietary Role of Potato Polyphenols. A Review. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 1523-1540	5.7	433
402	Applications of the ninhydrin reaction for analysis of amino acids, peptides, and proteins to agricultural and biomedical sciences. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 385-406	5.7	384
401	Potato glycoalkaloids and metabolites: roles in the plant and in the diet. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8655-81	5.7	371
400	Chemistry, nutrition, and microbiology of D-amino acids. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3457-79	5.7	351
399	Tomato glycoalkaloids: role in the plant and in the diet. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5751-80	5.7	332
398	Relative Nucleophilic Reactivities of Amino Groups and Mercaptide Ions in Addition Reactions with Unsaturated Compounds ^{1,2} . <i>Journal of the American Chemical Society</i> , 1965 , 87, 3672-3682	16.4	313
397	Potato Glycoalkaloids: Chemistry, Analysis, Safety, and Plant Physiology. <i>Critical Reviews in Plant Sciences</i> , 1997 , 16, 55-132	5.6	310
396	Chemistry, biochemistry, nutrition, and microbiology of lysinoalanine, lanthionine, and histidinoalanine in food and other proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1295-319	5.7	281
395	Antibacterial activities of plant essential oils and their components against <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> in apple juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6042-8	5.7	258
394	Effects of plant essential oils and oil compounds on mechanical, barrier and antimicrobial properties of alginate□apple puree edible films. <i>Journal of Food Engineering</i> , 2007 , 81, 634-641	6	242

393	Glycoalkaloids and metabolites inhibit the growth of human colon (HT29) and liver (HepG2) cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2832-9	5.7	210
392	Review of methods for the reduction of dietary content and toxicity of acrylamide. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6113-40	5.7	205
391	Antibacterial activities of phenolic benzaldehydes and benzoic acids against <i>Campylobacter jejuni</i> , <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , and <i>Salmonella enterica</i> . <i>Journal of Food Protection</i> , 2003 , 66, 1811-21	2.5	187
390	Review of antimicrobial and antioxidative activities of chitosans in food. <i>Journal of Food Protection</i> , 2010 , 73, 1737-61	2.5	171
389	Distribution of free amino acids, flavonoids, total phenolics, and antioxidative activities of Jujube (<i>Ziziphus jujuba</i>) fruits and seeds harvested from plants grown in Korea. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6594-604	5.7	162
388	Antioxidative activities of bran extracts from twenty one pigmented rice cultivars. <i>Food Chemistry</i> , 2006 , 94, 613-620	8.5	162
387	Mechanical, barrier, and antimicrobial properties of apple puree edible films containing plant essential oils. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9262-7	5.7	159
386	Mushroom Polysaccharides: Chemistry and Antiobesity, Antidiabetes, Anticancer, and Antibiotic Properties in Cells, Rodents, and Humans. <i>Foods</i> , 2016 , 5,	4.9	159
385	Cinnamaldehyde content in foods determined by gas chromatography-mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 5702-9	5.7	153
384	Rice brans, rice bran oils, and rice hulls: composition, food and industrial uses, and bioactivities in humans, animals, and cells. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10626-41	5.7	152
383	Anticarcinogenic, cardioprotective, and other health benefits of tomato compounds lycopene, tomatine, and tomatidine in pure form and in fresh and processed tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9534-50	5.7	148
382	Origin, microbiology, nutrition, and pharmacology of D-amino acids. <i>Chemistry and Biodiversity</i> , 2010 , 7, 1491-530	2.5	140
381	Chlorogenic acid content of fresh and processed potatoes determined by ultraviolet spectrophotometry. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 2152-2156	5.7	140
380	Antimicrobial activities of tea catechins and theaflavins and tea extracts against <i>Bacillus cereus</i> . <i>Journal of Food Protection</i> , 2006 , 69, 354-61	2.5	137
379	Binding of metal cations by natural substances. <i>Journal of Applied Polymer Science</i> , 1974 , 18, 675-681	2.9	135
378	An internal standard for amino acid analyses: S-beta-(4-pyridylethyl)-L-cysteine. <i>Analytical Biochemistry</i> , 1970 , 35, 489-93	3.1	134
377	Glycoalkaloid and calystegine contents of eight potato cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 2964-73	5.7	132
376	Cloning and expression of solanidine UDP-glucose glucosyltransferase from potato. <i>Plant Journal</i> , 1997 , 11, 227-36	6.9	130

375	Analysis of biologically active compounds in potatoes (<i>Solanum tuberosum</i>), tomatoes (<i>Lycopersicon esculentum</i>), and jimson weed (<i>Datura stramonium</i>) seeds. <i>Journal of Chromatography A</i> , 2004 , 1054, 143-55	4.5	129
374	Distribution of glycoalkaloids in potato plants and commercial potato products. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 419-423	5.7	128
373	Analysis of eight capsaicinoids in peppers and pepper-containing foods by high-performance liquid chromatography and liquid chromatography-mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9172-81	5.7	127
372	Molecular dynamics study on the biophysical interactions of seven green tea catechins with lipid bilayers of cell membranes. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7750-8	5.7	123
371	Chemistry, Nutrition, and Health-Promoting Properties of <i>Herichium erinaceus</i> (Lion's Mane) Mushroom Fruiting Bodies and Mycelia and Their Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7108-23	5.7	121
370	Inhibition of browning by sulfur amino acids. 3. Apples and potatoes. <i>Journal of Agricultural and Food Chemistry</i> , 1990 , 38, 1652-1656	5.7	120
369	Effects of allspice, cinnamon, and clove bud essential oils in edible apple films on physical properties and antimicrobial activities. <i>Journal of Food Science</i> , 2009 , 74, M372-8	3.4	118
368	Molecular binding of catechins to biomembranes: relationship to biological activity. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6720-8	5.7	116
367	Structure-activity relationships of tea compounds against human cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 243-53	5.7	115
366	Relationship between In Vitro Digestibility of Casein and its Content of Lysinoalanine and D-Amino Acids. <i>Journal of Food Science</i> , 1981 , 46, 127-134	3.4	115
365	Nutritional and medicinal aspects of D-amino acids. <i>Amino Acids</i> , 2012 , 42, 1553-82	3.5	114
364	Anticarcinogenic effects of glycoalkaloids from potatoes against human cervical, liver, lymphoma, and stomach cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6162-9	5.7	112
363	Analysis of phenolic compounds by high-performance liquid chromatography and liquid chromatography/mass spectrometry in potato plant flowers, leaves, stems, and tubers and in home-processed potatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3341-9	5.7	110
362	Chemistry, analysis, nutritional value, and toxicology of tryptophan in food. A review. <i>Journal of Agricultural and Food Chemistry</i> , 1988 , 36, 1079-1093	5.7	108
361	Edible apple film wraps containing plant antimicrobials inactivate foodborne pathogens on meat and poultry products. <i>Journal of Food Science</i> , 2009 , 74, M440-5	3.4	106
360	Improvement in the safety of foods by sulfhydryl-containing amino acids and peptides. A review. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 3-20	5.7	104
359	Chemistry and anticarcinogenic mechanisms of glycoalkaloids produced by eggplants, potatoes, and tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3323-37	5.7	103
358	Chemistry and multibeneficial bioactivities of carvacrol (4-isopropyl-2-methylphenol), a component of essential oils produced by aromatic plants and spices. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7652-70	5.7	103

357	Antibacterial, antiviral, and antifungal properties of wines and winery byproducts in relation to their flavonoid content. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6025-42	5.7	103
356	Antioxidative, antimutagenic, and anticarcinogenic activities of rice bran extracts in chemical and cell assays. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 816-22	5.7	102
355	Storage stability and antibacterial activity against <i>Escherichia coli</i> O157:H7 of carvacrol in edible apple films made by two different casting methods. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3082-8	5.7	100
354	Changes in free amino acid, protein, and flavonoid content in jujube (<i>Ziziphus jujube</i>) fruit during eight stages of growth and antioxidative and cancer cell inhibitory effects by extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10245-55	5.7	96
353	Flavonoid content in fresh, home-processed, and light-exposed onions and in dehydrated commercial onion products. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8541-8	5.7	96
352	Lowering of plasma LDL cholesterol in hamsters by the tomato glycoalkaloid tomatine. <i>Food and Chemical Toxicology</i> , 2000 , 38, 549-53	4.7	96
351	Antibiotic-resistant bacteria: prevalence in food and inactivation by food-compatible compounds and plant extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3805-22	5.7	95
350	Distribution of phenolic compounds and antioxidative activities in parts of sweet potato (<i>Ipomoea batata</i> L.) plants and in home processed roots. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 29-37	4.1	95
349	HPLC Analysis of Catechins, Theaflavins, and Alkaloids in Commercial Teas and Green Tea Dietary Supplements: Comparison of Water and 80% Ethanol/Water Extracts. <i>Journal of Food Science</i> , 2006 , 71, C328-C337	3.4	94
348	Dehydrotomatine and alpha-tomatine content in tomato fruits and vegetative plant tissues. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2079-83	5.7	90
347	Cloning and expression of soluble epoxide hydrolase from potato. <i>Plant Journal</i> , 1994 , 6, 251-8	6.9	89
346	Racemization of amino acids in alkali-treated food proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1979 , 27, 507-11	5.7	89
345	Developmental toxicology of potato alkaloids in the frog embryo teratogenesis assay-- <i>Xenopus</i> (FETAX). <i>Food and Chemical Toxicology</i> , 1991 , 29, 537-47	4.7	88
344	Stability of green tea catechins in commercial tea leaves during storage for 6 months. <i>Journal of Food Science</i> , 2009 , 74, H47-51	3.4	87
343	Chemistry, Antimicrobial Mechanisms, and Antibiotic Activities of Cinnamaldehyde against Pathogenic Bacteria in Animal Feeds and Human Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 10406-10423	5.7	86
342	Antibacterial effects of allspice, garlic, and oregano essential oils in tomato films determined by overlay and vapor-phase methods. <i>Journal of Food Science</i> , 2009 , 74, M390-7	3.4	86
341	Tomatine-containing green tomato extracts inhibit growth of human breast, colon, liver, and stomach cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5727-33	5.7	85
340	Chlorophyll, Chlorogenic Acid, Glycoalkaloid, and Protease Inhibitor Content of Fresh and Green Potatoes. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 633-639	5.7	83

- 339 Comparison of a commercial soybean cultivar and an isolate lacking the Kunitz trypsin inhibitor: composition, nutritional value, and effects of heating. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 327-335 5.7 80
- 338 Acrylamide: inhibition of formation in processed food and mitigation of toxicity in cells, animals, and humans. *Food and Function*, **2015**, 6, 1752-72 6.1 79
- 337 Distribution of Catechins, Theaflavins, Caffeine, and Theobromine in 77 Teas Consumed in the United States. *Journal of Food Science*, **2006**, 70, C550-C559 3.4 78
- 336 Tomatine, chlorophyll, β -carotene and lycopene content in tomatoes during growth and maturation. *Journal of the Science of Food and Agriculture*, **2003**, 83, 195-200 4.3 78
- 335 Inhibition of browning by sulfur amino acids. 1. Heated amino acid-glucose systems. *Journal of Agricultural and Food Chemistry*, **1990**, 38, 1642-1647 5.7 78
- 334 Factors Governing Lysinoalanine Formation in Soy Proteins. *Journal of Food Science*, **1984**, 49, 1282-1288 3.4 77
- 333 Distribution of ascorbic acid in potato tubers and in home-processed and commercial potato foods. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6516-21 5.7 72
- 332 α -Tomatine Content in Tomato and Tomato Products Determined by HPLC with Pulsed Amperometric Detection. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 1507-1511 5.7 72
- 331 Composition and mechanism of antitumor effects of *Herichium erinaceus* mushroom extracts in tumor-bearing mice. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9861-9 5.7 71
- 330 Dietary rice bran component Eryzanol inhibits tumor growth in tumor-bearing mice. *Molecular Nutrition and Food Research*, **2012**, 56, 935-44 5.9 70
- 329 Carvacrol and cinnamaldehyde inactivate antibiotic-resistant *Salmonella enterica* in buffer and on celery and oysters. *Journal of Food Protection*, **2010**, 73, 234-40 2.5 70
- 328 Inhibition of browning by sulfur amino acids. 2. Fruit juices and protein-containing foods. *Journal of Agricultural and Food Chemistry*, **1990**, 38, 1648-1651 5.7 70
- 327 Protein reactions with methyl and ethyl vinyl sulfones. *The Protein Journal*, **1988**, 7, 49-54 70
- 326 Developmental toxicology of solamargine and solasonine glycoalkaloids in frog embryos. *Food and Chemical Toxicology*, **1998**, 36, 383-9 4.7 69
- 325 Antibacterial activities of naturally occurring compounds against antibiotic-resistant *Bacillus cereus* vegetative cells and spores, *Escherichia coli*, and *Staphylococcus aureus*. *Journal of Food Protection*, **2004**, 67, 1774-8 2.5 69
- 324 Composition of jimson weed (*Datura stramonium*) seeds. *Journal of Agricultural and Food Chemistry*, **1989**, 37, 998-1005 5.7 69
- 323 Racemization kinetics of amino acid residues in alkali-treated soybean protein. *Journal of Agricultural and Food Chemistry*, **1985**, 33, 666-672 5.7 69
- 322 Antibacterial activity against *E. coli* O157:H7, physical properties, and storage stability of novel carvacrol-containing edible tomato films. *Journal of Food Science*, **2008**, 73, M378-83 3.4 68

321	Octaarylporphyrins ¹ . <i>Journal of Organic Chemistry</i> , 1965 , 30, 859-863	4.2	68
320	Methods of tryptophan analysis. <i>Journal of Agricultural and Food Chemistry</i> , 1971 , 19, 626-31	5.7	67
319	Inactivation of <i>Listeria monocytogenes</i> on ham and bologna using pectin-based apple, carrot, and hibiscus edible films containing carvacrol and cinnamaldehyde. <i>Journal of Food Science</i> , 2012 , 77, M377-82	3.4	66
318	Synergistic interaction of glycoalkaloids alpha-chaconine and alpha-solanine on developmental toxicity in <i>Xenopus</i> embryos. <i>Food and Chemical Toxicology</i> , 1995 , 33, 1013-9	4.7	66
317	Feeding of potato, tomato and eggplant alkaloids affects food consumption and body and liver weights in mice. <i>Journal of Nutrition</i> , 1996 , 126, 989-99	4.1	66
316	Inter- and Intra-Laboratory Variation in Amino Acid Analysis of Food Proteins. <i>Journal of Food Science</i> , 1983 , 48, 526-531	3.4	66
315	Mercury uptake by selected agricultural products and by-products. <i>Environmental Science & Technology</i> , 1972 , 6, 457-458	10.3	66
314	A kinetic study of the ninhydrin reaction. <i>Biochemistry</i> , 1966 , 5, 478-85	3.2	66
313	Analysis, Nutrition, and Health Benefits of Tryptophan. <i>International Journal of Tryptophan Research</i> , 2018 , 11, 1178646918802282	5.6	65
312	Effect of feeding solanidine, solasodine and tomatidine to non-pregnant and pregnant mice. <i>Food and Chemical Toxicology</i> , 2003 , 41, 61-71	4.7	64
311	Role of Carbohydrate Side Chains of Potato Glycoalkaloids in Developmental Toxicity. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 1511-1515	5.7	64
310	Growth-inhibitory effects of pigmented rice bran extracts and three red bran fractions against human cancer cells: relationships with composition and antioxidative activities. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9151-61	5.7	63
309	Protective effects of black rice bran against chemically-induced inflammation of mouse skin. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10007-15	5.7	62
308	Feeding Tomatoes to Hamsters Reduces their Plasma Low-density Lipoprotein Cholesterol and Triglycerides. <i>Journal of Food Science</i> , 2000 , 65, 897-900	3.4	62
307	Protein, free amino acid, phenolic, β -carotene, and lycopene content, and antioxidative and cancer cell inhibitory effects of 12 greenhouse-grown commercial cherry tomato varieties. <i>Journal of Food Composition and Analysis</i> , 2014 , 34, 115-127	4.1	61
306	Antibacterial activities of naturally occurring compounds against <i>Mycobacterium avium</i> subsp. paratuberculosis. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 5986-90	4.8	61
305	Dietary impact of food processing. <i>Annual Review of Nutrition</i> , 1992 , 12, 119-37	9.9	61
304	Molecular binding of black tea theaflavins to biological membranes: relationship to bioactivities. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3780-7	5.7	60

303	Changes in free amino acid, phenolic, chlorophyll, carotenoid, and glycoalkaloid contents in tomatoes during 11 stages of growth and inhibition of cervical and lung human cancer cells by green tomato extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7547-56	5.7	60
302	Stoichiometry of formation of Ruhemann's purple in the ninhydrin reaction. <i>Bioorganic Chemistry</i> , 1974 , 3, 267-280	5.1	60
301	Additive Linear Free-Energy Relationships in Reaction Kinetics of Amino Groups with β -Unsaturated Compounds ^{1,2} . <i>Journal of Organic Chemistry</i> , 1966 , 31, 2888-2894	4.2	60
300	Solvent effects in reactions of amino groups in amino acids, peptides, and proteins with α , β -unsaturated compounds. <i>Journal of the American Chemical Society</i> , 1967 , 89, 4709-13	16.4	60
299	New amino acids derived from reactions of epsilon-amino groups in proteins with α , β -unsaturated compounds. <i>Biochemistry</i> , 1967 , 6, 3766-70	3.2	58
298	α -Tomatine Determination in Tomatoes by HPLC using Pulsed Amperometric Detection. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 1959-1964	5.7	57
297	Effect of chemical modification of wool on metal ion binding. <i>Journal of Applied Polymer Science</i> , 1974 , 18, 2367-2377	2.9	57
296	Novel cell-based method to detect Shiga toxin 2 from Escherichia coli O157:H7 and inhibitors of toxin activity. <i>Applied and Environmental Microbiology</i> , 2009 , 75, 1410-6	4.8	56
295	Purification and characterization of solanidine glucosyltransferase from the potato (<i>Solanum tuberosum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1187-1193	5.7	56
294	Ion-exchange chromatography of sulfur amino acids on a single-column amino acid analyzer. <i>Analytical Biochemistry</i> , 1979 , 98, 293-304	3.1	56
293	Plant extracts, spices, and essential oils inactivate Escherichia coli O157:H7 and reduce formation of potentially carcinogenic heterocyclic amines in cooked beef patties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3792-9	5.7	55
292	Review of the inhibition of biological activities of food-related selected toxins by natural compounds. <i>Toxins</i> , 2013 , 5, 743-75	4.9	55
291	Antimicrobial activity of apple, hibiscus, olive, and hydrogen peroxide formulations against Salmonella enterica on organic leafy greens. <i>Journal of Food Protection</i> , 2011 , 74, 1676-83	2.5	55
290	Effect of potato glycoalkaloids, α -chaconine and α -solanine on membrane potential of frog embryos. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 2022-2025	5.7	55
289	Application of a Hammett-Taft Relation to Kinetics of Alkylation of Amino Acid and Peptide Model Compounds with Acrylonitrile ² . <i>Journal of the American Chemical Society</i> , 1964 , 86, 3735-3741	16.4	54
288	Hericium erinaceus (Lion's Mane) mushroom extracts inhibit metastasis of cancer cells to the lung in CT-26 colon cancer-transplanted mice. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4898-904	5.7	53
287	Antimicrobial edible apple films inactivate antibiotic resistant and susceptible Campylobacter jejuni strains on chicken breast. <i>Journal of Food Science</i> , 2011 , 76, M163-8	3.4	53
286	Inhibition of Polyphenol Oxidase by Thiols in the Absence and Presence of Potato Tissue Suspensions. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 69-76	5.7	53

285	Kinetics of Racemization of Amino Acid Residues in Casein. <i>Journal of Food Science</i> , 1982 , 47, 760-764	3.4	53
284	Effect of structure on the interactions between five natural antimicrobial compounds and phospholipids of bacterial cell membrane on model monolayers. <i>Molecules</i> , 2014 , 19, 7497-515	4.8	52
283	Sensory evaluation of baked chicken wrapped with antimicrobial apple and tomato edible films formulated with cinnamaldehyde and carvacrol. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7799-804	5.7	52
282	Effect of alpha-tomatine and tomatidine on membrane potential of frog embryos and active transport of ions in frog skin. <i>Food and Chemical Toxicology</i> , 1997 , 35, 639-46	4.7	52
281	Sorption behavior of mercuric and methylmercuric salts on wool. <i>Journal of Applied Polymer Science</i> , 1973 , 17, 377-390	2.9	52
280	Analysis of the contents of pungent compounds in fresh Korean red peppers and in pepper-containing foods. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9024-31	5.7	51
279	Dehydrotomatine Content in Tomatoes <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4571-4576	5.7	51
278	Control of <i>Clostridium perfringens</i> in cooked ground beef by carvacrol, cinnamaldehyde, thymol, or oregano oil during chilling. <i>Journal of Food Protection</i> , 2006 , 69, 1546-51	2.5	50
277	Structural relationships and development toxicity of Solanum alkaloids in the frog embryo teratogenesis assay-Xenopus. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 1617-1624	5.7	50
276	Cystine Content of Wool. <i>Textile Research Journal</i> , 1970 , 40, 1073-1078	1.7	50
275	Distribution of glycoalkaloids in potato tubers of 59 accessions of two wild and five cultivated Solanum species. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 11920-8	5.7	49
274	Level of Acrylamide Precursors Asparagine, Fructose, Glucose, and Sucrose in Potatoes Sold at Retail in Italy and in the United States. <i>Journal of Food Science</i> , 2006 , 71, C81-C85	3.4	49
273	Estimation of the disulfide content of trypsin inhibitors as S-beta-(2-pyridylethyl)-L-cysteine. <i>Analytical Biochemistry</i> , 1980 , 106, 27-34	3.1	49
272	Composition of liquid rice hull smoke and anti-inflammatory effects in mice. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4570-81	5.7	48
271	Plant-derived compounds inactivate antibiotic-resistant <i>Campylobacter jejuni</i> strains. <i>Journal of Food Protection</i> , 2008 , 71, 1145-9	2.5	48
270	Ninhydrin Assay For Proteolysis in Ripening Cheese. <i>Journal of Food Science</i> , 1988 , 53, 432-435	3.4	47
269	Analysis of protein amino acids, non-protein amino acids and metabolites, dietary protein, glucose, fructose, sucrose, phenolic, and flavonoid content and antioxidative properties of potato tubers, peels, and cortexes (pulp). <i>Journal of Food Composition and Analysis</i> , 2016 , 50, 77-87	4.1	47
268	Immunoassays of soy proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6635-42	5.7	46

267	Reversed-phase high-performance liquid chromatographic separation of potato glycoalkaloids and hydrolysis products on acidic columns. <i>Journal of Agricultural and Food Chemistry</i> , 1992 , 40, 2157-2163	5.7	46
266	The antimicrobial effects of cinnamon leaf oil against multi-drug resistant Salmonella Newport on organic leafy greens. <i>International Journal of Food Microbiology</i> , 2013 , 166, 193-9	5.8	45
265	Inactivation of soya bean trypsin inhibitors by thiols. <i>Journal of the Science of Food and Agriculture</i> , 1982 , 33, 165-72	4.3	45
264	Carvacrol, cinnamaldehyde, oregano oil, and thymol inhibit <i>Clostridium perfringens</i> spore germination and outgrowth in ground turkey during chilling. <i>Journal of Food Protection</i> , 2007 , 70, 218-22 ^{2.5}		44
263	Oxidation of sulfhydryl groups to disulfides by sulfoxides. <i>Biochemical and Biophysical Research Communications</i> , 1975 , 64, 441-7	3.4	44
262	Antimicrobial activity of oregano oil against antibiotic-resistant <i>Salmonella enterica</i> on organic leafy greens at varying exposure times and storage temperatures. <i>Food Microbiology</i> , 2013 , 34, 123-9	6	43
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