Harshadrai M Rawel

List of Publications by Citations

79 papers	3,107 citations	28 h-index	54 g-index
81 ext. papers	3,535 ext. citations	5.1 avg, IF	5.16 L-index

#	Paper	IF	Citations
79	Interactions of different phenolic acids and flavonoids with soy proteins. *International Journal of Biological Macromolecules*, **2002**, 30, 137-50	7.9	258
78	Reactions of Plant Phenolics with Food Proteins and Enzymes under Special Consideration of Covalent Bonds. *Food Science and Technology Research*, **2003**, 9, 205-218	0.8	236
77	Binding of selected phenolic compounds to proteins. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4228-35	5.7	211
76	Inhibitory effects of plant phenols on the activity of selected enzymes. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 3566-71	5.7	202
75	Antioxidant activity of protein-bound quercetin. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 4725-9	5.7	155
74	Structural changes induced in bovine serum albumin by covalent attachment of chlorogenic acid. *Food Chemistry*, **2002**, 78, 443-455	8.5	155
73	Recovery and techno-functionality of flours and proteins from two edible insect species: Meal worm () and black soldier fly () larvae. *Heliyon*, **2016**, 2, e00218	3.6	128
72	Model studies on reactions of plant phenols with whey proteins. *Molecular Nutrition and Food Research*, **2001**, 45, 72-81		120
71	Determining the binding affinities of phenolic compounds to proteins by quenching of the intrinsic tryptophan fluorescence. *Molecular Nutrition and Food Research*, **2006**, 50, 705-13	5.9	113
70	Reactions of phenolic substances with lysozyme physicochemical characterisation and proteolytic digestion of the derivatives. *Food Chemistry*, **2001**, 72, 59-71	8.5	100
69	Reactions of Plant Phenols with Myoglobin: Influence of Chemical Structure of the Phenolic Compounds. *Journal of Food Science*, **2001**, 66, 48-58	3.4	95
68	Milk whey protein modification by coffee-specific phenolics: effect on structural and functional properties. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6911-20	5.7	85
67	Composition of phenolic compounds and glycoalkaloids alpha-solanine and alpha-chaconine during commercial potato processing. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6292-7	5.7	83
66	Nature of hydroxycinnamate-protein interactions. *Phytochemistry Reviews*, **2010**, 9, 93-109	7.7	58
65	Stability and cellular uptake of lutein-loaded emulsions. *Journal of Functional Foods*, **2014**, 8, 118-127	5.1	55
64	Influence of a sugar moiety (rhamnosylglucoside) at 3-O position on the reactivity of quercetin with whey proteins. *International Journal of Biological Macromolecules*, **2003**, 32, 109-20	7.9	55
63	Protein interactions with cyanidin-3-glucoside and its influence on amylase activity. *Journal of the Science of Food and Agriculture*, **2009**, 89, 33-40	4.3	49

62	Physicochemical properties and susceptibility to proteolytic digestion of myoglobin-phenol derivatives. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 1580-7	5.7	49
61	Cold atmospheric pressure plasma processing of insect flour from Tenebrio molitor: Impact on microbial load and quality attributes in comparison to dry heat treatment. *Innovative Food Science and Emerging Technologies*, **2016**, 36, 277-286	6.8	44
60	Stability and bioavailability of lutein ester supplements from Tagetes flower prepared under food processing conditions. *Journal of Functional Foods*, **2012**, 4, 602-610	5.1	41
59	Reactions of chlorogenic acid and quercetin with a soy protein isolate--influence on the in vivo food protein quality in rats. *Molecular Nutrition and Food Research*, **2006**, 50, 696-704	5.9	39
58	Chlorogenic acid moderately decreases the quality of whey proteins in rats. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 3714-20	5.7	39
57	Reactions of Chlorogenic Acid with Lysozyme: Physicochemical Characterization and Proteolytic Digestion of the Derivatives. *Journal of Food Science*, **2000**, 65, 1091-1098	3.4	39
56	Structural changes of microbial transglutaminase during thermal and high-pressure treatment. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 1716-21	5.7	36
55	Extraction and purification of beta-amylase from stems of Abrus precatorius by three phase partitioning. *Food Chemistry*, **2015**, 183, 144-53	8.5	33
54	The effect of tannins on Mediterranean ruminant ingestive behavior: the role of the oral cavity. *Molecules*, **2011**, 16, 2766-84	4.8	31
53	Characterization and modeling of the interactions between coffee storage proteins and phenolic compounds. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 11601-8	5.7	30
52	ORA1, a zebrafish olfactory receptor ancestral to all mammalian V1R genes, recognizes 4-hydroxyphenylacetic acid, a putative reproductive pheromone. *Journal of Biological Chemistry*, **2014**, 289, 19778-88	5.4	28
51	Methylation of catechins and procyanidins by rat and human catechol-O-methyltransferase: metabolite profiling and molecular modeling studies. *Drug Metabolism and Disposition*, **2012**, 40, 353-9	4	28
50	Determination of wheat, rye and spelt authenticity in bread by targeted peptide biomarkers. *Journal of Food Composition and Analysis*, **2017**, 58, 82-91	4.1	24
49	Seasonal changes of physiological parameters in sweet cherry (Prunus avium L.) buds. *Scientia Horticulturae*, **2014**, 172, 183-190	4.1	22
48	Reactions of a glucosinolate breakdown product (benzyl isothiocyanate) with myoglobin. *Phytochemistry*, **1998**, 48, 1305-11	4	22
47	Chemical Reactions of Benzyl Isothiocyanate with Myoglobin. *Journal of the Science of Food and Agriculture*, **1996**, 72, 376-384	4.3	22
46	Nutritional contribution of coffee, cacao and tea phenolics to human health. *Journal Fur Verbraucherschutz Und Lebensmittelsicherheit*, **2007**, 2, 399-406	2.3	21
45	Assessment of the reactivity of selected isoflavones against proteins in comparison to quercetin. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5263-71	5.7	20

44	In vitro inhibition of -chymotryptic activity by phenolic compounds. *Journal of the Science of Food and Agriculture*, **2001**, 81, 1512-1521	4.3	20
43	Reactions with phenolic substances can induce changes in some physico-chemical properties and activities of bromelain -the consequences for supplementary food products. *International Journal of Food Science and Technology*, **2005**, 40, 771-782	3.8	19
42	Quantification of allergenic plant traces in baked products by targeted proteomics using isotope marked peptides. *LWT - Food Science and Technology*, **2016**, 74, 286-293	5.4	19
41	Cocoa Bean Proteins-Characterization, Changes and Modifications due to Ripening and Post-Harvest Processing. *Nutrients*, **2019**, 11,	6.7	18
40	-Lactoglobulin as nanotransporter--Part II: Characterization of the covalent protein modification by allicin and diallyl disulfide. *Food Chemistry*, **2016**, 197, 1022-9	8.5	16
39	Interactions of glycinin with plant phenols--influence on chemical properties and proteolytic degradation of the proteins. *Molecular Nutrition and Food Research*, **2001**, 45, 388-9		16
38	Surface enhanced laser desorptions ionization-time of flight-mass spectrometry analysis in complex food and biological systems. *Molecular Nutrition and Food Research*, **2005**, 49, 1104-11	5.9	15
37	Chemical reactions of benzyl isothiocyanate with egg-white protein fractions. *Journal of the Science of Food and Agriculture*, **1994**, 65, 337-345	4.3	15
36	Self-assembled peptide amphiphiles function as multivalent binder with increased hemagglutinin affinity. *BMC Biotechnology*, **2013**, 13, 51	3.5	14
35	Effect of Blanching Plus Fermentation on Selected Functional Properties of Mealworm () Powders. *Foods*, **2020**, 9,	4.9	13
34	Monitoring the apple polyphenol oxidase-modulated adduct formation of phenolic and amino compounds. *Food Chemistry*, **2016**, 194, 76-85	8.5	12
33	Physicochemical and Enzymatic Properties of Benzyl Isothiocyanate Derivatized Proteinases. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 5043-5051	5.7	12
32	In Vitro Enzymatic Digestion of Benzyl- and Phenylisothiocyanate-Derivatized Food Proteins. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 5103-5109	5.7	12
31	Wheat protein recognition pattern in tolerant and allergic children. *Pediatric Allergy and Immunology*, **2016**, 27, 147-55	4.2	12
30	Authentication of leguminous-based products by targeted biomarkers using high resolution time of flight mass spectrometry. *LWT - Food Science and Technology*, **2018**, 90, 164-171	5.4	11
29	Antioxidants modulate the IL-6 induced inhibition of negative acute-phase protein secretion in HepG2 cells. *Cell Biochemistry and Function*, **2008**, 26, 95-101	4.2	11
28	Effect of high pressure--low temperature treatments on structural characteristics of whey proteins and micellar caseins. *Food Chemistry*, **2015**, 187, 354-63	8.5	10
27	Identification of Endodormancy Release for Cherries (Prunus Avium L.) by Abscisic Acid and Sugars. *Journal of Horticulture*, **2017**, 04,		10

26	Effect of Solid Biological Waste Compost on the Metabolite Profile of ssp.. *Frontiers in Plant Science* , **2018**, 9, 305	6.2	10
25	A New Approach of Extraction of -Amylase/trypsin Inhibitors from Wheat (L.), Based on Optimization Using Plackett-Burman and Box-Behnken Designs. *Molecules*, **2019**, 24,	4.8	10
24	Effect of non-protein components on the degradability of proteins. *Biotechnology Advances*, **2007**, 25, 611-3	17.8	9
23	Assessment of amino acids during winter rest and ontogenetic development in sweet cherry buds (Prunus avium L.). *Scientia Horticulturae*, **2017**, 222, 102-110	4.1	8
22	Lutein Specific Relationships among Some Spectrophotometric and Colorimetric Parameters of Chicken Egg Yolk. *Journal of Poultry Science*, **2017**, 54, 271-277	1.6	7
21	Enzyme activity of alpha-chymotrypsin after derivatization with phenolic compounds. *Molecular Nutrition and Food Research*, **2003**, 47, 325-9		7
20	The role of myoglobin degradation in the formation of zinc protoporphyrin IX in the longissimus lumborum of pork. *LWT - Food Science and Technology*, **2017**, 85, 22-27	5.4	6
19	Comparison of Batch and Continuous Wet-Processing of Coffee: Changes in the Main Compounds in Beans, By-Products and Wastewater. *Foods*, **2020**, 9,	4.9	6
18	Development of peptidyl lysine dendrons: 1,3-dipolar cycloaddition for peptide coupling and antibody recognition. *Chemical Biology and Drug Design*, **2015**, 85, 565-73	2.9	5
17	Relative Abundance of Alpha-Amylase/Trypsin Inhibitors in Selected Sorghum Cultivars. *Molecules*, **2020**, 25,	4.8	5
16	Selected Plant Metabolites Involved in Oxidation-Reduction Processes during Bud Dormancy and Ontogenetic Development in Sweet Cherry Buds (L.). *Molecules*, **2018**, 23,	4.8	5
15	Targeted proteomics-based analysis of technical enzymes from fungal origin in baked products. *Journal of Cereal Science*, **2014**, 60, 440-447	3.8	5
14	Comprehensive Characterization and Relative Quantification of -Amylase/Trypsin Inhibitors from Wheat Cultivars by Targeted HPLC-MS/MS. *Foods*, **2020**, 9,	4.9	5
13	Effect of Cereal -Amylase/Trypsin Inhibitors on Developmental Characteristics and Abundance of Digestive Enzymes of Mealworm Larvae (L.). *Insects*, **2021**, 12,	2.8	5
12	Preparation of Activated Carbons from Spent Coffee Grounds and Coffee Parchment and Assessment of Their Adsorbent Efficiency. *Processes*, **2021**, 9, 1396	2.9	5
11	Nutritional and anti-oxidant properties of yam (Dioscorea schimperiana) based complementary food formulation. *Scientific African*, **2019**, 5, e00132	1.7	4
10	Effect of dietary -tocopherol on the bioavailability of lutein in laying hen. *Journal of Animal Physiology and Animal Nutrition*, **2016**, 100, 868-75	2.6	4
9	Effect of Sample Preparation on the Detection and Quantification of Selected Nuts Allergenic Proteins by LC-MS/MS. *Molecules*, **2021**, 26,	4.8	4

8	In vitro inhibition of □chymotryptic activity by phenolic compounds **2001**, 81, 1512		3
7	Investigation of the post mortem zinc protoporphyrin IX fluorescence with respect to its protein-bound and unbound occurrence in aqueous meat extracts. *Food Chemistry*, **2019**, 283, 462-467	8.5	2
6	Isolation and Characterization of Mauritanicain, a Serine Protease from the Latex of Euphorbia mauritanica L. *Planta Medica*, **2017**, 83, 551-556	3.1	2
5	Effect of the Post-Harvest Processing on Protein Modification in Green Coffee Beans by Phenolic Compounds.. *Foods*, **2022**, 11,	4.9	2
4	Comparative quantification and differentiation of bracatinga (Mimosa scabrella Bentham) honeydew honey proteins using targeted peptide markers identified by high-resolution mass spectrometry. *Food Research International*, **2021**, 141, 109991	7	2
3	Identification and LC□MS/MS-based analyses of technical enzymes in wheat flour and baked products. *European Food Research and Technology*, **2016**, 242, 247-257	3.4	1
2	Epigenetic DNA Methylation of Modulates Human Interleukin-35 Formation via NFkB Signaling: A Promising Therapeutic Option in Ulcerative Colitis. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	1
1	Design of Experiment (DoE) for Optimization of HPLC Conditions for the Simultaneous Fractionation of Seven □Amylase/Trypsin Inhibitors from Wheat (Triticum aestivum L.). *Processes*, **2022**, 10, 259	2.9	0