

Harshadrai M Rawel

List of Publications by Year in Descending Order

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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.

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	Design of Experiment (DoE) for Optimization of HPLC Conditions for the Simultaneous Fractionation of Seven α -Amylase/Trypsin Inhibitors from Wheat (<i>Triticum aestivum</i> L.). <i>Processes</i> , 2022 , 10, 259	2.9	0
78	Effect of the Post-Harvest Processing on Protein Modification in Green Coffee Beans by Phenolic Compounds.. <i>Foods</i> , 2022 , 11,	4.9	2
77	Epigenetic DNA Methylation of Modulates Human Interleukin-35 Formation via NF κ B Signaling: A Promising Therapeutic Option in Ulcerative Colitis. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	1
76	Effect of Cereal α -Amylase/Trypsin Inhibitors on Developmental Characteristics and Abundance of Digestive Enzymes of Mealworm Larvae (L.). <i>Insects</i> , 2021 , 12,	2.8	5
75	Comparative quantification and differentiation of bracatinga (<i>Mimosa scabrella</i> Benth) honeydew honey proteins using targeted peptide markers identified by high-resolution mass spectrometry. <i>Food Research International</i> , 2021 , 141, 109991	7	2
74	Preparation of Activated Carbons from Spent Coffee Grounds and Coffee Parchment and Assessment of Their Adsorbent Efficiency. <i>Processes</i> , 2021 , 9, 1396	2.9	5
73	Effect of Sample Preparation on the Detection and Quantification of Selected Nuts Allergenic Proteins by LC-MS/MS. <i>Molecules</i> , 2021 , 26,	4.8	4
72	Relative Abundance of Alpha-Amylase/Trypsin Inhibitors in Selected Sorghum Cultivars. <i>Molecules</i> , 2020 , 25,	4.8	5
71	Comprehensive Characterization and Relative Quantification of α -Amylase/Trypsin Inhibitors from Wheat Cultivars by Targeted HPLC-MS/MS. <i>Foods</i> , 2020 , 9,	4.9	5
70	Effect of Blanching Plus Fermentation on Selected Functional Properties of Mealworm () Powders. <i>Foods</i> , 2020 , 9,	4.9	13
69	Comparison of Batch and Continuous Wet-Processing of Coffee: Changes in the Main Compounds in Beans, By-Products and Wastewater. <i>Foods</i> , 2020 , 9,	4.9	6
68	Nutritional and anti-oxidant properties of yam (<i>Dioscorea schimperiana</i>) based complementary food formulation. <i>Scientific African</i> , 2019 , 5, e00132	1.7	4
67	Investigation of the post mortem zinc protoporphyrin IX fluorescence with respect to its protein-bound and unbound occurrence in aqueous meat extracts. <i>Food Chemistry</i> , 2019 , 283, 462-467	8.5	2
66	Cocoa Bean Proteins-Characterization, Changes and Modifications due to Ripening and Post-Harvest Processing. <i>Nutrients</i> , 2019 , 11,	6.7	18
65	A New Approach of Extraction of α -Amylase/trypsin Inhibitors from Wheat (L.), Based on Optimization Using Plackett-Burman and Box-Behnken Designs. <i>Molecules</i> , 2019 , 24,	4.8	10
64	Authentication of leguminous-based products by targeted biomarkers using high resolution time of flight mass spectrometry. <i>LWT - Food Science and Technology</i> , 2018 , 90, 164-171	5.4	11
63	Effect of Solid Biological Waste Compost on the Metabolite Profile of <i>ssp.</i> . <i>Frontiers in Plant Science</i> , 2018 , 9, 305	6.2	10

62	Selected Plant Metabolites Involved in Oxidation-Reduction Processes during Bud Dormancy and Ontogenetic Development in Sweet Cherry Buds (L.). <i>Molecules</i> , 2018 , 23,	4.8	5
61	Determination of wheat, rye and spelt authenticity in bread by targeted peptide biomarkers. <i>Journal of Food Composition and Analysis</i> , 2017 , 58, 82-91	4.1	24
60	Assessment of amino acids during winter rest and ontogenetic development in sweet cherry buds (<i>Prunus avium</i> L.). <i>Scientia Horticulturae</i> , 2017 , 222, 102-110	4.1	8
59	Lutein Specific Relationships among Some Spectrophotometric and Colorimetric Parameters of Chicken Egg Yolk. <i>Journal of Poultry Science</i> , 2017 , 54, 271-277	1.6	7
58	Identification of Endodormancy Release for Cherries (<i>Prunus Avium</i> L.) by Absciscic Acid and Sugars. <i>Journal of Horticulture</i> , 2017 , 04,		10
57	The role of myoglobin degradation in the formation of zinc protoporphyrin IX in the longissimus lumborum of pork. <i>LWT - Food Science and Technology</i> , 2017 , 85, 22-27	5.4	6
56	Isolation and Characterization of Mauritanicain, a Serine Protease from the Latex of <i>Euphorbia mauritanica</i> L. <i>Planta Medica</i> , 2017 , 83, 551-556	3.1	2
55	Monitoring the apple polyphenol oxidase-modulated adduct formation of phenolic and amino compounds. <i>Food Chemistry</i> , 2016 , 194, 76-85	8.5	12
54	Identification and LCMS/MS-based analyses of technical enzymes in wheat flour and baked products. <i>European Food Research and Technology</i> , 2016 , 242, 247-257	3.4	1
53	Lactoglobulin as nanotransporter--Part II: Characterization of the covalent protein modification by allicin and diallyl disulfide. <i>Food Chemistry</i> , 2016 , 197, 1022-9	8.5	16
52	Wheat protein recognition pattern in tolerant and allergic children. <i>Pediatric Allergy and Immunology</i> , 2016 , 27, 147-55	4.2	12
51	Effect of dietary Tocopherol on the bioavailability of lutein in laying hen. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2016 , 100, 868-75	2.6	4
50	Recovery and techno-functionality of flours and proteins from two edible insect species: Meal worm () and black soldier fly () larvae. <i>Heliyon</i> , 2016 , 2, e00218	3.6	128
49	Quantification of allergenic plant traces in baked products by targeted proteomics using isotope marked peptides. <i>LWT - Food Science and Technology</i> , 2016 , 74, 286-293	5.4	19
48	Cold atmospheric pressure plasma processing of insect flour from <i>Tenebrio molitor</i> : Impact on microbial load and quality attributes in comparison to dry heat treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 36, 277-286	6.8	44
47	Effect of high pressure--low temperature treatments on structural characteristics of whey proteins and micellar caseins. <i>Food Chemistry</i> , 2015 , 187, 354-63	8.5	10
46	Extraction and purification of beta-amylase from stems of <i>Abrus precatorius</i> by three phase partitioning. <i>Food Chemistry</i> , 2015 , 183, 144-53	8.5	33
45	Development of peptidyl lysine dendrons: 1,3-dipolar cycloaddition for peptide coupling and antibody recognition. <i>Chemical Biology and Drug Design</i> , 2015 , 85, 565-73	2.9	5

44	ORA1, a zebrafish olfactory receptor ancestral to all mammalian V1R genes, recognizes 4-hydroxyphenylacetic acid, a putative reproductive pheromone. <i>Journal of Biological Chemistry</i> , 2014 , 289, 19778-88	5.4	28
43	Seasonal changes of physiological parameters in sweet cherry (<i>Prunus avium</i> L.) buds. <i>Scientia Horticulturae</i> , 2014 , 172, 183-190	4.1	22
42	Targeted proteomics-based analysis of technical enzymes from fungal origin in baked products. <i>Journal of Cereal Science</i> , 2014 , 60, 440-447	3.8	5
41	Stability and cellular uptake of lutein-loaded emulsions. <i>Journal of Functional Foods</i> , 2014 , 8, 118-127	5.1	55
40	Self-assembled peptide amphiphiles function as multivalent binder with increased hemagglutinin affinity. <i>BMC Biotechnology</i> , 2013 , 13, 51	3.5	14
39	Milk whey protein modification by coffee-specific phenolics: effect on structural and functional properties. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6911-20	5.7	85
38	Characterization and modeling of the interactions between coffee storage proteins and phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11601-8	5.7	30
37	Methylation of catechins and procyanidins by rat and human catechol-O-methyltransferase: metabolite profiling and molecular modeling studies. <i>Drug Metabolism and Disposition</i> , 2012 , 40, 353-9	4	28
36	Stability and bioavailability of lutein ester supplements from Tagetes flower prepared under food processing conditions. <i>Journal of Functional Foods</i> , 2012 , 4, 602-610	5.1	41
35	The effect of tannins on Mediterranean ruminant ingestive behavior: the role of the oral cavity. <i>Molecules</i> , 2011 , 16, 2766-84	4.8	31
34	Nature of hydroxycinnamate-protein interactions. <i>Phytochemistry Reviews</i> , 2010 , 9, 93-109	7.7	58
33	Protein interactions with cyanidin-3-glucoside and its influence on α -amylase activity. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 33-40	4.3	49
32	Composition of phenolic compounds and glycoalkaloids alpha-solanine and alpha-chaconine during commercial potato processing. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6292-7	5.7	83
31	Antioxidants modulate the IL-6 induced inhibition of negative acute-phase protein secretion in HepG2 cells. <i>Cell Biochemistry and Function</i> , 2008 , 26, 95-101	4.2	11
30	Effect of non-protein components on the degradability of proteins. <i>Biotechnology Advances</i> , 2007 , 25, 611-3	17.8	9
29	Nutritional contribution of coffee, cacao and tea phenolics to human health. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2007 , 2, 399-406	2.3	21
28	Determining the binding affinities of phenolic compounds to proteins by quenching of the intrinsic tryptophan fluorescence. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 705-13	5.9	113
27	Reactions of chlorogenic acid and quercetin with a soy protein isolate--influence on the in vivo food protein quality in rats. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 696-704	5.9	39

26	Structural changes of microbial transglutaminase during thermal and high-pressure treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1716-21	5.7	36
25	Binding of selected phenolic compounds to proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4228-35	5.7	211
24	Chlorogenic acid moderately decreases the quality of whey proteins in rats. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3714-20	5.7	39
23	Reactions with phenolic substances can induce changes in some physico-chemical properties and activities of bromelain [The consequences for supplementary food products. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 771-782	3.8	19
22	Surface enhanced laser desorption/ionization-time of flight-mass spectrometry analysis in complex food and biological systems. <i>Molecular Nutrition and Food Research</i> , 2005 , 49, 1104-11	5.9	15
21	Assessment of the reactivity of selected isoflavones against proteins in comparison to quercetin. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5263-71	5.7	20
20	Antioxidant activity of protein-bound quercetin. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4725-9	5.7	155
19	Reactions of Plant Phenolics with Food Proteins and Enzymes under Special Consideration of Covalent Bonds. <i>Food Science and Technology Research</i> , 2003 , 9, 205-218	0.8	236
18	Enzyme activity of alpha-chymotrypsin after derivatization with phenolic compounds. <i>Molecular Nutrition and Food Research</i> , 2003 , 47, 325-9		7
17	Influence of a sugar moiety (rhamnosylglucoside) at 3-O position on the reactivity of quercetin with whey proteins. <i>International Journal of Biological Macromolecules</i> , 2003 , 32, 109-20	7.9	55
16	Structural changes induced in bovine serum albumin by covalent attachment of chlorogenic acid. <i>Food Chemistry</i> , 2002 , 78, 443-455	8.5	155
15	Inhibitory effects of plant phenols on the activity of selected enzymes. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3566-71	5.7	202
14	Interactions of different phenolic acids and flavonoids with soy proteins. <i>International Journal of Biological Macromolecules</i> , 2002 , 30, 137-50	7.9	258
13	Reactions of phenolic substances with lysozyme [physicochemical characterisation and proteolytic digestion of the derivatives. <i>Food Chemistry</i> , 2001 , 72, 59-71	8.5	100
12	In vitro inhibition of α -chymotryptic activity by phenolic compounds. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 1512-1521	4.3	20
11	Model studies on reactions of plant phenols with whey proteins. <i>Molecular Nutrition and Food Research</i> , 2001 , 45, 72-81		120
10	Interactions of glycinin with plant phenols—influence on chemical properties and proteolytic degradation of the proteins. <i>Molecular Nutrition and Food Research</i> , 2001 , 45, 388-9		16
9	Reactions of Plant Phenols with Myoglobin: Influence of Chemical Structure of the Phenolic Compounds. <i>Journal of Food Science</i> , 2001 , 66, 48-58	3.4	95

8	In vitro inhibition of α -chymotryptic activity by phenolic compounds 2001 , 81, 1512		3
7	Reactions of Chlorogenic Acid with Lysozyme: Physicochemical Characterization and Proteolytic Digestion of the Derivatives. <i>Journal of Food Science</i> , 2000 , 65, 1091-1098	3-4	39
6	Physicochemical properties and susceptibility to proteolytic digestion of myoglobin-phenol derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1580-7	5-7	49
5	Reactions of a glucosinolate breakdown product (benzyl isothiocyanate) with myoglobin. <i>Phytochemistry</i> , 1998 , 48, 1305-11	4	22
4	Physicochemical and Enzymatic Properties of Benzyl Isothiocyanate Derivatized Proteinases. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 5043-5051	5-7	12
3	In Vitro Enzymatic Digestion of Benzyl- and Phenylisothiocyanate-Derivatized Food Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 5103-5109	5-7	12
2	Chemical Reactions of Benzyl Isothiocyanate with Myoglobin. <i>Journal of the Science of Food and Agriculture</i> , 1996 , 72, 376-384	4-3	22
1	Chemical reactions of benzyl isothiocyanate with egg-white protein fractions. <i>Journal of the Science of Food and Agriculture</i> , 1994 , 65, 337-345	4-3	15