Michelle H Johnson

List of Publications by Year
in descending order

8 papers	554 citations	1163117 8 h-index	1588992 8 g-index
8 all docs	8 docs citations	8 times ranked	1029 citing authors

#	Article	IF	Citations
1	Cultivar Evaluation and Effect of Fermentation on Antioxidant Capacity and in Vitro Inhibition of Î±-Amylase and Î±-Glucosidase by Highbush Blueberry (Vaccinium corombosum). Journal of Agricultural and Food Chemistry, 2011, 59, 8923-8930.	5.2	138
2	Anthocyanins and proanthocyanidins from blueberryâ€“blackberry fermented beverages inhibit markers of inflammation in macrophages and carbohydrateâ€utilizing enzymes in vitro. Molecular Nutrition and Food Research, 2013, 57, 1182-1197.	3.3	116
3	Berry and Citrus Phenolic Compounds Inhibit Dipeptidyl Peptidase IV: Implications in Diabetes Management. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-13.	1.2	107
4	Comparison of Chemical Composition and Antioxidant Capacity of Commercially Available Blueberry and Blackberry Wines in Illinois. Journal of Food Science, 2012, 77, C141-8.	3.1	53
5	Phenolic Compounds from Fermented Berry Beverages Modulated Gene and Protein Expression To Increase Insulin Secretion from Pancreatic Î²-Cells in Vitro. Journal of Agricultural and Food Chemistry, 2016, 64, 2569-2581.	5.2	49
6	Alcohol-free fermented blueberryâ€“blackberry beverage phenolic extract attenuates diet-induced obesity and blood glucose in C57BL/6J mice. Journal of Nutritional Biochemistry, 2016, 31, 45-59.	4.2	40
7	Anthocyanins from Fermented Berry Beverages Inhibit Inflammation-Related Adiposity Response In Vitro. Journal of Medicinal Food, 2015, 18, 489-496.	1.5	36
8	Berry Phenolic Compounds Increase Expression of Hepatocyte Nuclear Factor-1Î± (HNF-1Î±) in Caco-2 and Normal Colon Cells Due to High Affinities with Transcription and Dimerization Domains of HNF-1Î±. PLoS ONE, 2015, 10, e0138768.	2.5	15