J Bruce German

List of Publications by Year
in descending order

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242 papers	25,384 citations	4370 86 h-index	7496 151 g-index
246 all docs	246 docs citations	246 times ranked	22523 citing authors

#	Article	IF	Citations
1	The Genome Sequence of Taurine Cattle: A Window to Ruminant Biology and Evolution. Science, 2009, 324, 522-528.	6.0	1,038
2	Phytochemicals: nutraceuticals and human health. Journal of the Science of Food and Agriculture, 2000, 80, 1744-1756.	1.7	822
3	Interfacial Phenomena in the Evaluation of Antioxidants: Bulk Oils vs Emulsions. Journal of Agricultural and Food Chemistry, 1994, 42, 1054-1059.	2.4	645
4	Human milk glycobiome and its impact on the infant gastrointestinal microbiota. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 4653-4658.	3.3	566
5	Bacteroides in the Infant Gut Consume Milk Oligosaccharides via Mucus-Utilization Pathways. Cell Host and Microbe, 2011, 10, 507-514.	5.1	474
6	Consumption of Human Milk Oligosaccharides by Gut-Related Microbes. Journal of Agricultural and Food Chemistry, 2010, 58, 5334-5340.	2.4	453
7	Inhibition ofIn Vitro Human LDL Oxidation by Phenolic Antioxidants from Grapes and Wines. Journal of the Science of Food and Agriculture, 1996, 70, 55-61.	1.7	449
8	A Strategy for Annotating the Human Milk Glycome. Journal of Agricultural and Food Chemistry, 2006, 54, 7471-7480.	2.4	427
9	THEHEALTHBENEFITS OFWINE. Annual Review of Nutrition, 2000, 20, 561-593.	4.3	378
10	Oleaginous yeasts for biodiesel: Current and future trends in biology and production. Biotechnology Advances, 2014, 32, 1336-1360.	6.0	361
11	Comparative review of diets for the metabolic syndrome: implications for nonalcoholic fatty liver disease. American Journal of Clinical Nutrition, 2007, 86, 285-300.	2.2	352
12	Breast Milk Oligosaccharides: Structure-Function Relationships in the Neonate. Annual Review of Nutrition, 2014, 34, 143-169.	4.3	332
13	Maternal fucosyltransferase 2 status affects the gut bifidobacterial communities of breastfed infants. Microbiome, 2015, 3, 13.	4.9	319
14	Effect of pH and temperature on protein unfolding and thiol/disulfide interchange reactions during heat-induced gelation of whey proteins. Journal of Agricultural and Food Chemistry, 1995, 43, 46-52.	2.4	315
15	Initiation of lipid peroxidation in biological systems. Critical Reviews in Food Science and Nutrition, 1987, 25, 317-364.	1.3	313
16	Glycoprofiling of Bifidobacterial Consumption of Human Milk Oligosaccharides Demonstrates Strain Specific, Preferential Consumption of Small Chain Glycans Secreted in Early Human Lactation. Journal of Agricultural and Food Chemistry, 2007, 55, 8914-8919.	2.4	313
17	Bifidobacteria-mediated immune system imprinting early in life. Cell, 2021, 184, 3884-3898.e11.	13.5	312
18	Bifidobacterium longum subspecies infantis: champion colonizer of the infant gut. Pediatric Research, 2015, 77, 229-235.	1.1	297

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19	Metabolomics: building on a century of biochemistry to guide human health. Metabolomics, 2005, 1, 3-9.	1.4	281
20	Development of an Annotated Library of Neutral Human Milk Oligosaccharides. Journal of Proteome Research, 2010, 9, 4138-4151.	1.8	263
21	Lipid metabolome-wide effects of the PPARÎ³ agonist rosiglitazone. Journal of Lipid Research, 2002, 43, 1809-1817.	2.0	256
22	Catechin Is Present as Metabolites in Human Plasma after Consumption of Red Wine. Journal of Nutrition, 1999, 129, 1662-1668.	1.3	255
23	In Vitro Fermentation of Breast Milk Oligosaccharides by Bifidobacterium infantis and Lactobacillus gasseri. Applied and Environmental Microbiology, 2006, 72, 4497-4499.	1.4	255
24	Antioxidant activity of .alpha.- and .gamma.-tocopherols in bulk oils and in oil-in-water emulsions. Journal of Agricultural and Food Chemistry, 1994, 42, 2108-2114.	2.4	250
25	Feeding the World Today and Tomorrow: The Importance of Food Science and Technology. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 572-599.	5.9	248
26	Composition, Structure and Absorption of Milk Lipids: A Source of Energy, Fat-Soluble Nutrients and Bioactive Molecules. Critical Reviews in Food Science and Nutrition, 2006, 46, 57-92.	5.4	240
27	Antioxidant and antimicrobial carboxymethyl cellulose films containing Zataria multiflora essential oil. International Journal of Biological Macromolecules, 2015, 72, 606-613.	3.6	236
28	(+)-Catechin in human plasma after ingestion of a single serving of reconstituted red wine. American Journal of Clinical Nutrition, 2000, 71, 103-108.	2.2	235
29	Saturated fats: what dietary intake?. American Journal of Clinical Nutrition, 2004, 80, 550-559.	2.2	234
30	Annotation and Structural Analysis of Sialylated Human Milk Oligosaccharides. Journal of Proteome Research, 2011, 10, 856-868.	1.8	233
31	Urinary excretion of catechin metabolites by human subjects after red wine consumption. British Journal of Nutrition, 2002, 87, 31-37.	1.2	232
32	Do trans fatty acids from industrially produced sources and from natural sources have the same effect on cardiovascular disease risk factors in healthy subjects? Results of the trans Fatty Acids Collaboration (TRANSFACT) study. American Journal of Clinical Nutrition, 2008, 87, 558-566.	2.2	217
33	A reappraisal of the impact of dairy foods and milk fat on cardiovascular disease risk. European Journal of Nutrition, 2009, 48, 191-203.	1.8	213
34	In vitro fermentability of human milk oligosaccharides by several strains of bifidobacteria. Molecular Nutrition and Food Research, 2007, 51, 1398-1405.	1.5	212
35	The Human Milk Metabolome Reveals Diverse Oligosaccharide Profiles. Journal of Nutrition, 2013, 143, 1709-1718.	1.3	212
36	Bifidobacteria Isolated From Infants and Cultured on Human Milk Oligosaccharides Affect Intestinal Epithelial Function. Journal of Pediatric Gastroenterology and Nutrition, 2012, 55, 321-327.	0.9	208

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37	Antioxidant Activity of Î±-Tocopherol and Trolox in Different Lipid Substrates:Â Bulk OilsvsOil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1996, 44, 444-452.	2.4	205
38	Variation in Consumption of Human Milk Oligosaccharides by Infant Gut-Associated Strains of Bifidobacterium breve. Applied and Environmental Microbiology, 2013, 79, 6040-6049.	1.4	203
39	Chocolate procyanidins decrease the leukotriene-prostacyclin ratio in humans and human aortic endothelial cells. American Journal of Clinical Nutrition, 2001, 73, 36-40.	2.2	201
40	Current peptidomics: Applications, purification, identification, quantification, and functional analysis. Proteomics, 2015, 15, 1026-1038.	1.3	193
41	Human Milk Oligosaccharides: Evolution, Structures and Bioselectivity as Substrates for Intestinal Bacteria. Nestle Nutrition Workshop Series Paediatric Programme, 2008, 62, 205-222.	1.5	192
42	Oxidative Stability of Fish and Algae Oils Containing Long-Chain Polyunsaturated Fatty Acids in Bulk and in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2002, 50, 2094-2099.	2.4	185
43	Oligosaccharide Binding Proteins from Bifidobacterium longum subsp. infantis Reveal a Preference for Host Glycans. PLoS ONE, 2011, 6, e17315.	1.1	179
44	Manipulation of culture conditions alters lipid content and fatty acid profiles of a wide variety of known and new oleaginous yeast species. Bioresource Technology, 2013, 144, 360-369.	4.8	178
45	Comprehensive Profiles of Human Milk Oligosaccharides Yield Highly Sensitive and Specific Markers for Determining Secretor Status in Lactating Mothers. Journal of Proteome Research, 2012, 11, 6124-6133.	1.8	175
46	Human Milk Glycomics and Gut Microbial Genomics in Infant Feces Show a Correlation between Human Milk Oligosaccharides and Gut Microbiota: A Proof-of-Concept Study. Journal of Proteome Research, 2015, 14, 491-502.	1.8	166
47	The bovine lactation genome: insights into the evolution of mammalian milk. Genome Biology, 2009, 10, R43.	13.9	164
48	An Infant-associated Bacterial Commensal Utilizes Breast Milk Sialyloligosaccharides. Journal of Biological Chemistry, 2011, 286, 11909-11918.	1.6	164
49	Comparison of the Human and Bovine Milk N-Glycome via High-Performance Microfluidic Chip Liquid Chromatography and Tandem Mass Spectrometry. Journal of Proteome Research, 2012, 11, 2912-2924.	1.8	162
50	The Influence of Milk Oligosaccharides on Microbiota of Infants: Opportunities for Formulas. Annual Review of Food Science and Technology, 2011, 2, 331-351.	5.1	158
51	Persistence of Supplemented Bifidobacterium longum subsp. infantis EVC001 in Breastfed Infants. MSphere, 2017, 2, .	1.3	158
52	Human milk oligosaccharides in premature infants: absorption, excretion, and influence on the intestinal microbiota. Pediatric Research, 2015, 78, 670-677.	1.1	155
53	Symbiotic Human Gut Bacteria with Variable Metabolic Priorities for Host Mucosal Glycans. MBio, 2015, 6, e01282-15.	1.8	148
54	Direct Characterization of Protein Adducts of the Lipid Peroxidation Product 4-Hydroxy-2-nonenal Using Electrospray Mass Spectrometry. Chemical Research in Toxicology, 1995, 8, 552-559.	1.7	144

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55	Comparative transcriptomics reveals key differences in the response to milk oligosaccharides of infant gut-associated bifidobacteria. Scientific Reports, 2015, 5, 13517.	1.6	144
56	Glycosylation of Human Milk Lactoferrin Exhibits Dynamic Changes During Early Lactation Enhancing Its Role in Pathogenic Bacteria-Host Interactions. Molecular and Cellular Proteomics, 2012, 11, M111.015248.	2.5	143
57	Effect of Different Lipid Systems on Antioxidant Activity of Rosemary Constituents Carnosol and Carnosic Acid with and without Î±-Tocopherol. Journal of Agricultural and Food Chemistry, 1996, 44, 2030-2036.	2.4	142
58	Butyric Acid from the Diet: Actions at the Level of Gene Expression. Critical Reviews in Food Science and Nutrition, 1998, 38, 259-297.	5.4	137
59	Chronic Marginal Iron Intakes during Early Development in Mice Result in Persistent Changes in Dopamine Metabolism and Myelin Composition. Journal of Nutrition, 2000, 130, 2821-2830.	1.3	137
60	A novel gene cluster allows preferential utilization of fucosylated milk oligosaccharides in Bifidobacterium longum subsp. longum SC596. Scientific Reports, 2016, 6, 35045.	1.6	137
61	Extensive in vivo Human Milk Peptidomics Reveals Specific Proteolysis Yielding Protective Antimicrobial Peptides. Journal of Proteome Research, 2013, 12, 2295-2304.	1.8	136
62	Activities of Antioxidants Are Affected by Colloidal Properties of Oil-in-Water and Water-in-Oil Emulsions and Bulk Oils. Journal of Agricultural and Food Chemistry, 2000, 48, 4874-4882.	2.4	134
63	Lacto-N-Tetraose, Fucosylation, and Secretor Status Are Highly Variable in Human Milk Oligosaccharides From Women Delivering Preterm. Journal of Proteome Research, 2012, 11, 4662-4672.	1.8	127
64	Accumulation of High-Value Lipids in Single-Cell Microorganisms: A Mechanistic Approach and Future Perspectives. Journal of Agricultural and Food Chemistry, 2014, 62, 2709-2727.	2.4	127
65	Lipid oxidation in fish tissue. Enzymic initiation via lipoxygenase. Journal of Agricultural and Food Chemistry, 1985, 33, 680-683.	2.4	126
66	Pilot study of probiotic/colostrum supplementation on gut function in children with autism and gastrointestinal symptoms. PLoS ONE, 2019, 14, e0210064.	1.1	126
67	Effects of sample handling and storage on quantitative lipid analysis in human serum. Metabolomics, 2009, 5, 507-516.	1.4	125
68	Absolute Quantitation of Human Milk Oligosaccharides Reveals Phenotypic Variations during Lactation. Journal of Nutrition, 2017, 147, 117-124.	1.3	122
69	Effect of Protein on the Antioxidant Activity of Phenolic Compounds in a Lecithinâ^'Liposome Oxidation System. Journal of Agricultural and Food Chemistry, 1998, 46, 917-922.	2.4	121
70	Endo-Î²-N-acetylglucosaminidases from Infant Gut-associated Bifidobacteria Release Complex N-glycans from Human Milk Glycoproteins. Molecular and Cellular Proteomics, 2012, 11, 775-785.	2.5	121
71	Permeate from cheese whey ultrafiltration is a source of milk oligosaccharides. International Dairy Journal, 2009, 19, 524-530.	1.5	119
72	A versatile and scalable strategy for glycoprofiling bifidobacterial consumption of human milk oligosaccharides. Microbial Biotechnology, 2009, 2, 333-342.	2.0	116

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73	Evolutionary Glycomics: Characterization of Milk Oligosaccharides in Primates. Journal of Proteome Research, 2011, 10, 1548-1557.	1.8	111
74	Lactoferrin in Infant Formulas:Â Effect on Oxidation. Journal of Agricultural and Food Chemistry, 2000, 48, 4984-4990.	2.4	109
75	Antioxidant Activity of Carnosic Acid and Methyl Carnosate in Bulk Oils and Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1996, 44, 2951-2956.	2.4	108
76	Transcriptome Profiling of Bovine Milk Oligosaccharide Metabolism Genes Using RNA-Sequencing. PLoS ONE, 2011, 6, e18895.	1.1	105
77	Bioactive components in milk. Current Opinion in Clinical Nutrition and Metabolic Care, 2002, 5, 653-658.	1.3	100
78	Effects of Individual Tocopherols and Tocopherol Mixtures on the Oxidative Stability of Corn Oil Triglycerides. Journal of Agricultural and Food Chemistry, 1995, 43, 2345-2350.	2.4	98
79	Partition of Selected Antioxidants in Corn Oilâ^'Water Model Systems. Journal of Agricultural and Food Chemistry, 1997, 45, 1991-1994.	2.4	98
80	Daily Variations in Oligosaccharides of Human Milk Determined by Microfluidic Chips and Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2008, 56, 618-626.	2.4	98
81	Structural Determination and Daily Variations of Porcine Milk Oligosaccharides. Journal of Agricultural and Food Chemistry, 2010, 58, 4653-4659.	2.4	97
82	Toward the implementation of metabolomic assessments of human health and nutrition. Current Opinion in Biotechnology, 2002, 13, 512-516.	3.3	96
83	Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin. Carbohydrate Polymers, 2014, 103, 573-580.	5.1	96
84	Reconstituted Lipoprotein: A Versatile Class of Biologically-Inspired Nanostructures. ACS Nano, 2011, 5, 42-57.	7.3	95
85	Studying Lactoferrin N-Glycosylation. International Journal of Molecular Sciences, 2017, 18, 870.	1.8	92
86	Effect of pH on Antioxidant Activity of Î±-Tocopherol and Trolox in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1996, 44, 2496-2502.	2.4	91
87	Infant Maturity at Birth Reveals Minor Differences in the Maternal Milk Metabolome in the First Month of Lactation. Journal of Nutrition, 2015, 145, 1698-1708.	1.3	88
88	Food Processing and Lipid Oxidation. Advances in Experimental Medicine and Biology, 1999, 459, 23-50.	0.8	88
89	A quantitative and comprehensive method to analyze human milk oligosaccharide structures in the urine and feces of infants. Analytical and Bioanalytical Chemistry, 2013, 405, 4089-4105.	1.9	86
90	Docosahexaenoic acid accumulates in cardiolipin and enhances HT-29 cell oxidant production. Journal of Lipid Research, 1998, 39, 1583-1588.	2.0	86

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91	Genomics and Metabolomics as Markers for the Interaction of Diet and Health: Lessons from Lipids. Journal of Nutrition, 2003, 133, 2078S-2083S.	1.3	85
92	Glycoprotein Expression in Human Milk during Lactation. Journal of Agricultural and Food Chemistry, 2010, 58, 6440-6448.	2.4	85
93	Milk fat globule structure and function: nanoscience comes to milk production. Trends in Food Science and Technology, 2008, 19, 617-623.	7.8	83
94	Digestion of Protein in Premature and Term Infants. , 2012, 02, 112.		83
95	A Peptidomic Analysis of Human Milk Digestion in the Infant Stomach Reveals Protein-Specific Degradation Patterns. Journal of Nutrition, 2014, 144, 815-820.	1.3	83
96	Effect of Red Wine on Endothelium-Dependent Relaxation in Rabbits. Clinical Science, 1997, 93, 507-511.	1.8	80
97	Dietary effects of arachidonate-rich fungal oil and fish oil on murine hepatic and hippocampal gene expression. Lipids in Health and Disease, 2002, 1, 2.	1.2	80
98	Label-Free Absolute Quantitation of Oligosaccharides Using Multiple Reaction Monitoring. Analytical Chemistry, 2014, 86, 2640-2647.	3.2	80
99	Individual Variation in Lipidomic Profiles of Healthy Subjects in Response to Omega-3 Fatty Acids. PLoS ONE, 2013, 8, e76575.	1.1	80
100	Personal Metabolomics as a Next Generation Nutritional Assessment. Journal of Nutrition, 2003, 133, 4260-4266.	1.3	78
101	Glycoprofiling Bifidobacterial Consumption of Galacto-Oligosaccharides by Mass Spectrometry Reveals Strain-Specific, Preferential Consumption of Glycans. Applied and Environmental Microbiology, 2009, 75, 7319-7325.	1.4	78
102	Identification of Oligosaccharides in Feces of Breast-fed Infants and Their Correlation with the Gut Microbial Community. Molecular and Cellular Proteomics, 2016, 15, 2987-3002.	2.5	77
103	Docosahexaenoic acid and other dietary polyunsaturated fatty acids suppress leukotriene synthesis by mouse peritoneal macrophages. Lipids, 1988, 23, 968-972.	0.7	75
104	Human Milk Secretory Immunoglobulin A and Lactoferrin N-Glycans Are Altered in Women with Gestational Diabetes Mellitus. Journal of Nutrition, 2013, 143, 1906-1912.	1.3	75
105	Factors That Influence Fragmentation Behavior of N-Linked Glycopeptide Ions. Analytical Chemistry, 2008, 80, 3684-3692.	3.2	74
106	Proteomic Analysis of Bifidobacterium longum subsp. infantis Reveals the Metabolic Insight on Consumption of Prebiotics and Host Glycans. PLoS ONE, 2013, 8, e57535.	1.1	74
107	Lipoxygenase in trout gill tissue acting on arachidonic, eicosapentaenoic and docosahexaenoic acids. Lipids and Lipid Metabolism, 1986, 875, 12-20.	2.6	73
108	Effect of Lactoferrin on Oxidative Stability of Corn Oil Emulsions and Liposomes. Journal of Agricultural and Food Chemistry, 1999, 47, 1356-1361.	2.4	72

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109	Individual metabolism should guide agriculture toward foods for improved health and nutrition. American Journal of Clinical Nutrition, 2001, 74, 283-286.	2.2	72
110	Nutrigenomics and Personalized Diets: What Will They Mean for Food?. Annual Review of Food Science and Technology, 2011, 2, 97-123.	5.1	72
111	Headspace gas chromatography to determine human low density lipoprotein oxidation. Lipids, 1992, 27, 1047-1051.	0.7	71
112	Food in an evolutionary context: insights from mother's milk. Journal of the Science of Food and Agriculture, 2012, 92, 2219-2223.	1.7	71
113	Automated glycopeptide analysis--review of current state and future directions. Briefings in Bioinformatics, 2013, 14, 361-374.	3.2	71
114	Methods for the quantitation of human milk oligosaccharides in bacterial fermentation by mass spectrometry. Analytical Biochemistry, 2007, 361, 15-23.	1.1	68
115	Mechanistic Peptidomics: Factors That Dictate Specificity in the Formation of Endogenous Peptides in Human Milk. Molecular and Cellular Proteomics, 2014, 13, 3343-3351.	2.5	67
116	Lipoxygenase in fish tissue: some properties of the 12-lipoxygenase from trout gill. Journal of Agricultural and Food Chemistry, 1988, 36, 680-685.	2.4	65
117	Analytical Performance of Immobilized Pronase for Glycopeptide Footprinting and Implications for Surpassing Reductionist Glycoproteomics. Journal of Proteome Research, 2009, 8, 502-512.	1.8	65
118	Natural Variability in Bovine Milk Oligosaccharides from Danish Jersey and Holstein-Friesian Breeds. Journal of Agricultural and Food Chemistry, 2012, 60, 6188-6196.	2.4	65
119	Personalizing protein nourishment. Critical Reviews in Food Science and Nutrition, 2017, 57, 3313-3331.	5.4	65
120	Effects of triclosan in breast milk on the infant fecal microbiome. Chemosphere, 2018, 203, 467-473.	4.2	64
121	Endogenous Human Milk Peptide Release Is Greater after Preterm Birth than Term Birth. Journal of Nutrition, 2015, 145, 425-433.	1.3	63
122	Protein Digestion of Baby Foods: Study Approaches and Implications for Infant Health. Molecular Nutrition and Food Research, 2018, 62, 1700231.	1.5	63
123	Isolation and Identification of Dry Salami Volatiles. Journal of Food Science, 1990, 55, 1239-1242.	1.5	62
124	Lipoproteins: When size really matters. Current Opinion in Colloid and Interface Science, 2006, 11, 171-183.	3.4	62
125	Dietary omega-3 fatty acids aid in the modulation of inflammation and metabolic health. California Agriculture, 2011, 65, 106-111.	0.5	62
126	White Sturgeon Tissue Fatty Acid Compositions Are Affected by Dietary Lipids. Journal of Nutrition, 1993, 123, 1685-1692.	1.3	61

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127	Metabolomics in Practice: Emerging Knowledge to Guide Future Dietetic Advice toward Individualized Health. Journal of the American Dietetic Association, 2005, 105, 1425-1432.	1.3	60
128	Dietary Considerations in Autism Spectrum Disorders: The Potential Role of Protein Digestion and Microbial Putrefaction in the Gut-Brain Axis. Frontiers in Nutrition, 2018, 5, 40.	1.6	60
129	Inhibition of Endothelial Cell-Mediated Oxidation of Low-Density Lipoprotein by Rosemary and Plant Phenolics. Journal of Agricultural and Food Chemistry, 1997, 45, 578-582.	2.4	59
130	Comparison of Natural Polyphenol Antioxidants from Extra Virgin Olive Oil with Synthetic Antioxidants in Tuna Lipids during Thermal Oxidation. Journal of Agricultural and Food Chemistry, 1999, 47, 4873-4879.	2.4	59
131	Metabolomics for assessment of nutritional status. Current Opinion in Clinical Nutrition and Metabolic Care, 2009, 12, 501-507.	1.3	59
132	Novel High-Molecular Weight Fucosylated Milk Oligosaccharides Identified in Dairy Streams. PLoS ONE, 2014, 9, e96040.	1.1	58
133	Dietary lipids from an evolutionary perspective: sources, structures and functions. Maternal and Child Nutrition, 2011, 7, 2-16.	1.4	57
134	Assessing individual metabolic responsiveness to a lipid challenge using a targeted metabolomic approach. Metabolomics, 2009, 5, 209-218.	1.4	56
135	Determination of hydroperoxides and structures by high-performance liquid chromatography with post-column detection with diphenyl-1-pyrenylphosphine. Lipids, 1996, 31, 1091-1096.	0.7	55
136	N-Linked Glycan Profiling of Mature Human Milk by High-Performance Microfluidic Chip Liquid Chromatography Time-of-Flight Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2011, 59, 4255-4263.	2.4	55
137	Predicting the Important Enzymes in Human Breast Milk Digestion. Journal of Agricultural and Food Chemistry, 2014, 62, 7225-7232.	2.4	55
138	Rapid-throughput glycomics applied to human milk oligosaccharide profiling for large human studies. Analytical and Bioanalytical Chemistry, 2014, 406, 7925-7935.	1.9	54
139	Effects of Natural Phenolic Compounds on the Antioxidant Activity of Lactoferrin in Liposomes and Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2002, 50, 2392-2399.	2.4	53
140	Rapid profiling of bovine and human milk gangliosides by matrix-assisted laser desorption/ionization Fourier transform ion cyclotron resonance mass spectrometry. International Journal of Mass Spectrometry, 2011, 305, 138-150.	0.7	53
141	Eighteen new oleaginous yeast species. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 887-900.	1.4	53
142	Chemical Characterization of Potentially Prebiotic Oligosaccharides in Brewed Coffee and Spent Coffee Grounds. Journal of Agricultural and Food Chemistry, 2017, 65, 2784-2792.	2.4	53
143	Effects of various dietary fats on cardiolipin acyl composition during ontogeny of mice. Lipids, 1992, 27, 605-612.	0.7	52
144	Analytical metabolomics: nutritional opportunities for personalized health. Journal of Nutritional Biochemistry, 2011, 22, 995-1002.	1.9	51

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145	Peptidomic Profile of Milk of Holstein Cows at Peak Lactation. Journal of Agricultural and Food Chemistry, 2014, 62, 58-65.	2.4	50
146	Saturated Fats: A Perspective from Lactation and Milk Composition. Lipids, 2010, 45, 915-923.	0.7	49
147	Nutritional lipidomics: Molecular metabolism, analytics, and diagnostics. Molecular Nutrition and Food Research, 2013, 57, 1319-1335.	1.5	49
148	A nonenzymatic method for cleaving polysaccharides to yield oligosaccharides for structural analysis. Nature Communications, 2020, 11, 3963.	5.8	49
149	Comprehensive peptidomic and glycomic evaluation reveals that sweet whey permeate from colostrum is a source of milk protein-derived peptides and oligosaccharides. Food Research International, 2014, 63, 203-209.	2.9	46
150	Rapid Measurement of Human Milk Macronutrients in the Neonatal Intensive Care Unit. Journal of Human Lactation, 2014, 30, 180-189.	0.8	45
151	Addition of a dairy fraction rich in milk fat globule membrane to a high-saturated fat meal reduces the postprandial insulinaemic and inflammatory response in overweight and obese adults. Journal of Nutritional Science, 2016, 5, e14.	0.7	44
152	Antioxidants in foods and health: problems and fallacies in the field. Journal of the Science of Food and Agriculture, 2006, 86, 1999-2001.	1.7	43
153	Alteration in plasma testosterone levels in male mice lacking soluble epoxide hydrolase. American Journal of Physiology - Endocrinology and Metabolism, 2009, 297, E375-E383.	1.8	43
154	Extracellular fungal polyol lipids: A new class of potential high value lipids. Biotechnology Advances, 2018, 36, 397-414.	6.0	42
155	Identification and characterization of a 15-lipoxygenase from fish gills. Journal of Agricultural and Food Chemistry, 1990, 38, 2144-2147.	2.4	41
156	Following the Digestion of Milk Proteins from Mother to Baby. Journal of Proteome Research, 2014, 13, 5777-5783.	1.8	41
157	Maternal high-protein or high-prebiotic-fiber diets affect maternal milk composition and gut microbiota in rat dams and their offspring. Obesity, 2014, 22, 2344-2351.	1.5	41
158	Quantitation of human milk proteins and their glycoforms using multiple reaction monitoring (MRM). Analytical and Bioanalytical Chemistry, 2017, 409, 589-606.	1.9	41
159	Human Milk Proteins and Their Glycosylation Exhibit Quantitative Dynamic Variations during Lactation. Journal of Nutrition, 2019, 149, 1317-1325.	1.3	41
160	Peptidomic analysis of healthy and subclinically mastitic bovine milk. International Dairy Journal, 2015, 46, 46-52.	1.5	40
161	Insights into Soluble Toll-Like Receptor 2 as a Downregulator of Virally Induced Inflammation. Frontiers in Immunology, 2016, 7, 291.	2.2	39
162	Peptidomic profiling of human milk with LCâ€“MS/MS reveals pH-specific proteolysis of milk proteins. Food Chemistry, 2019, 274, 766-774.	4.2	36

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163	Understanding Milk's Bioactive Components: A Goal for the Genomics Toolbox. Journal of Nutrition, 2004, 134, 962S-967S.	1.3	35
164	Employment of Tandem Mass Spectrometry for the Accurate and Specific Identification of Oligosaccharide Structures. Analytical Chemistry, 2012, 84, 7456-7462.	3.2	34
165	Identification and Characterization of Complex Bioactive Oligosaccharides in White and Red Wine by a Combination of Mass Spectrometry and Gas Chromatography. Journal of Agricultural and Food Chemistry, 2012, 60, 3700-3707.	2.4	34
166	Prebiotic Oligosaccharides in Premature Infants. Journal of Pediatric Gastroenterology and Nutrition, 2014, 58, 352-360.	0.9	34
167	Phospholipid fatty acid composition of various mouse tissues after feeding Î±-linolenate (18âˆ¶3nâˆ’3) or eicosatrienoate (20âˆ¶3nâˆ’3). Lipids, 1990, 25, 473-480.	0.7	33
168	Characterization of Proteomic and Metabolomic Responses to Dietary Factors and Supplements1,. Journal of Nutrition, 2007, 137, 2787-2793.	1.3	32
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