

# Luke R Howard

## List of Publications by Year in descending order

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Version: 2024-02-01

73  
papers

5,879  
citations

109321

35  
h-index

88630

70  
g-index

91  
all docs

91  
docs citations

91  
times ranked

6800  
citing authors

#	ARTICLE	IF	CITATIONS
1	Assays for Hydrophilic and Lipophilic Antioxidant Capacity (oxygen radical absorbance capacity) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Food Chemistry, 2003, 51, 3273-3279.	5.2	1,220
2	Flavonoid glycosides and antioxidant capacity of various blackberry, blueberry and red grape genotypes determined by high-performance liquid chromatography/mass spectrometry. Journal of the Science of Food and Agriculture, 2004, 84, 1771-1782.	3.5	316
3	Effects of Solvent and Temperature on Pressurized Liquid Extraction of Anthocyanins and Total Phenolics from Dried Red Grape Skin. Journal of Agricultural and Food Chemistry, 2003, 51, 5207-5213.	5.2	315
4	Recent Research on the Health Benefits of Blueberries and Their Anthocyanins. Advances in Nutrition, 2020, 11, 224-236.	6.4	289
5	The Blackberry Fruit: A Review on Its Composition and Chemistry, Metabolism and Bioavailability, and Health Benefits. Journal of Agricultural and Food Chemistry, 2012, 60, 5716-5727.	5.2	252
6	Antioxidant capacity and phenolic content in blueberries as affected by genotype and growing season. Journal of the Science of Food and Agriculture, 2003, 83, 1238-1247.	3.5	229
7	Purified Blueberry Anthocyanins and Blueberry Juice Alter Development of Obesity in Mice Fed an Obesogenic High-Fat Diet. Journal of Agricultural and Food Chemistry, 2010, 58, 3970-3976.	5.2	186
8	Blueberry fruit response to postharvest application of ultraviolet radiation. Postharvest Biology and Technology, 2008, 47, 280-285.	6.0	181
9	Ellagitannin Composition of Blackberry As Determined by HPLC-ESI-MS and MALDI-TOF-MS. Journal of Agricultural and Food Chemistry, 2008, 56, 661-669.	5.2	169
10	Berry polyphenols metabolism and impact on human gut microbiota and health. Food and Function, 2020, 11, 45-65.	4.6	149
11	Antioxidant Capacity and Phenolic Content of Spinach As Affected by Genetics and Growing Season. Journal of Agricultural and Food Chemistry, 2002, 50, 5891-5896.	5.2	142
12	Effect of heating on the stability of grape and blueberry pomace procyanidins and total anthocyanins. Food Research International, 2010, 43, 1464-1469.	6.2	142
13	Subcritical Solvent Extraction of Anthocyanins from Dried Red Grape Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 2862-2868.	5.2	140
14	Processing and Storage Effects on Monomeric Anthocyanins, Percent Polymeric Color, and Antioxidant Capacity of Processed Blackberry Products. Journal of Agricultural and Food Chemistry, 2008, 56, 689-695.	5.2	134
15	Polyphenolic Composition and Antioxidant Capacity of Extruded Cranberry Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 4037-4042.	5.2	103
16	Flavonol glycosides and antioxidant capacity of various blackberry and blueberry genotypes determined by high-performance liquid chromatography/mass spectrometry. Journal of the Science of Food and Agriculture, 2005, 85, 2149-2158.	3.5	96
17	Impact of Different Stages of Juice Processing on the Anthocyanin, Flavonol, and Procyanidin Contents of Cranberries. Journal of Agricultural and Food Chemistry, 2011, 59, 4692-4698.	5.2	93
18	Processing and Storage Effect on Berry Polyphenols: Challenges and Implications for Bioactive Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 6678-6693.	5.2	91

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19	Impact of tart cherries polyphenols on the human gut microbiota and phenolic metabolites in vitro and in vivo. <i>Journal of Nutritional Biochemistry</i> , 2018, 59, 160-172.	4.2	80
20	Changes in Chokeberry ( <i>Aronia melanocarpa</i> L.) Polyphenols during Juice Processing and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4018-4025.	5.2	77
21	Jam Processing and Storage Effects on Blueberry Polyphenolics and Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4022-4029.	5.2	73
22	Proximate and Polyphenolic Characterization of Cranberry Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4030-4036.	5.2	70
23	Pressurized Liquid Extraction of Flavonoids from Spinach. <i>Journal of Food Science</i> , 2008, 73, C151-7.	3.1	69
24	Processing and Storage Effects on the Ellagitannin Composition of Processed Blackberry Products. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11749-11754.	5.2	68
25	Subcritical Solvent Extraction of Procyanidins from Dried Red Grape Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4014-4021.	5.2	64
26	Processing and Storage Effects on Procyanidin Composition and Concentration of Processed Blueberry Products. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1896-1902.	5.2	61
27	Improved Stability of Chokeberry Juice Anthocyanins by $\beta$ -Cyclodextrin Addition and Refrigeration. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 693-699.	5.2	61
28	Concentrations of polyphenols from blueberry pomace extract using nanofiltration. <i>Food and Bioproducts Processing</i> , 2017, 106, 91-101.	3.6	53
29	Design and Optimization of a Semicontinuous Hot-Cold Extraction of Polyphenols from Grape Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5571-5582.	5.2	52
30	Cyanidin 3-O- $\beta$ -D-glucoside-rich blackberries modulate hepatic gene expression, and anti-obesity effects in ovariectomized rats. <i>Journal of Functional Foods</i> , 2012, 4, 480-488.	3.4	50
31	Flavonoid content and antioxidant capacity of spinach genotypes determined by high-performance liquid chromatography/mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1099-1106.	3.5	49
32	Rapid Fruit Extracts Antioxidant Capacity Determination by Fourier Transform Infrared Spectroscopy. <i>Journal of Food Science</i> , 2006, 70, C545-C549.	3.1	46
33	Improved color and anthocyanin retention in strawberry puree by oxygen exclusion. <i>Journal of Berry Research</i> , 2014, 4, 107-116.	1.4	42
34	Procyanidin Composition of Selected Fruits and Fruit Byproducts Is Affected by Extraction Method and Variety. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8839-8843.	5.2	37
35	Extraction of anthocyanins and flavan-3-ols from red grape pomace continuously by coupling hot water extraction with a modified expeller. <i>Food Research International</i> , 2014, 65, 77-87.	6.2	36
36	Identification and quantification of glycoside flavonoids in the energy crop <i>Albizia julibrissin</i> . <i>Bioresource Technology</i> , 2007, 98, 429-435.	9.6	35

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37	Phenolic acids in black raspberry and in the gastrointestinal tract of pigs following ingestion of black raspberry. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S76-84.	3.3	35
38	Changes in polyphenolics during maturation of Java plum ( <i>Syzygium cumini</i> Lam.). <i>Food Research International</i> , 2017, 100, 385-391.	6.2	34
39	Applying a Mixture Design for Consumer Optimization of Black Cherry, Concord Grape and Pomegranate Juice Blends. <i>Journal of Sensory Studies</i> , 2013, 28, 102-112.	1.6	30
40	Effect of Dietary Blueberry Pomace on Selected Metabolic Factors Associated with High Fructose Feeding in Growing Sprague-Dawley Rats. <i>Journal of Medicinal Food</i> , 2012, 15, 802-810.	1.5	29
41	Effects of dietary consumption of cranberry powder on metabolic parameters in growing rats fed high fructose diets. <i>Food and Function</i> , 2010, 1, 116.	4.6	26
42	Phenolic profile, in vitro antimicrobial activity and antioxidant capacity of <i>Vaccinium meridionale</i> Swartz pomace. <i>Heliyon</i> , 2020, 6, e03845.	3.2	25
43	Improved stability of blueberry juice anthocyanins by acidification and refrigeration. <i>Journal of Berry Research</i> , 2016, 6, 189-201.	1.4	23
44	Inhibitory effects of cranberry polyphenol and volatile extracts on nitric oxide production in LPS activated RAW 264.7 macrophages. <i>Food and Function</i> , 2019, 10, 7091-7102.	4.6	22
45	Effect of <i>Aronia melanocarpa</i> (Black Chokeberry) supplementation on the development of obesity in mice fed a high-fat diet. <i>Journal of Berry Research</i> , 2016, 6, 203-212.	1.4	20
46	Changes in fresh-market and sensory attributes of blackberry genotypes after postharvest storage. <i>Journal of Berry Research</i> , 2017, 7, 129-145.	1.4	20
47	Berry Phenolic and Volatile Extracts Inhibit Pro-Inflammatory Cytokine Secretion in LPS-Stimulated RAW264.7 Cells through Suppression of NF- $\kappa$ B Signaling Pathway. <i>Antioxidants</i> , 2020, 9, 871.	5.1	20
48	Willingness to Pay for a Nutritional-Rich Juice Blend. <i>Journal of Sensory Studies</i> , 2012, 27, 375-383.	1.6	18
49	Urinary Excretion of Phenolic Acids in Rats Fed Cranberry, Blueberry, or Black Raspberry Powder. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3987-3996.	5.2	18
50	Stabilization of anthocyanins in blackberry juice by glutathione fortification. <i>Food and Function</i> , 2017, 8, 3459-3468.	4.6	17
51	A Glycoside Flavonoid in Kudzu ( <i>Pueraria lobata</i> ): Identification, Quantification, and Determination of Antioxidant Activity. <i>Applied Biochemistry and Biotechnology</i> , 2005, 123, 0783-0794.	2.9	16
52	Ascorbic acid-catalyzed degradation of cyanidin-3-O-glucoside: Proposed mechanism and identification of a novel hydroxylated product. <i>Journal of Berry Research</i> , 2016, 6, 175-187.	1.4	16
53	Cranberry pomace partially ameliorates metabolic factors associated with high fructose feeding in growing Sprague-Dawley rats. <i>Journal of Functional Foods</i> , 2010, 2, 284-291.	3.4	15
54	Sensory, Compositional, and Color Properties of Nutritional-Rich Juice Blends. <i>American Journal of Enology and Viticulture</i> , 2012, 63, 529-537.	1.7	15

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55	Consumer-Based Optimization of Blackberry, Blueberry and Concord Juice Blends. <i>Journal of Sensory Studies</i> , 2012, 27, 439-450.	1.6	14
56	Combined Osmotic and Membrane Distillation for Concentration of Anthocyanin from Muscadine Pomace. <i>Journal of Food Science</i> , 2019, 84, 2199-2208.	3.1	14
57	Antioxidant-rich berries exert modest bone protective effects in postmenopausal smokers without improving biomarkers of bone metabolism. <i>Journal of Functional Foods</i> , 2014, 9, 202-210.	3.4	12
58	The Effects of Blueberry Phytochemicals on Cell Models of Inflammation and Oxidative Stress. <i>Advances in Nutrition</i> , 2022, 13, 1279-1309.	6.4	10
59	Isolation of Gamma and Delta Tocotrienols from Rice Bran Oil Deodorizer Distillate Using Flash Chromatography. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1243-1252.	1.9	9
60	Tocotrienol-Rich Fraction from Rice Bran Demonstrates Potent Radiation Protection Activity. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-9.	1.2	8
61	Children's liking and wanting of foods vary over multiple bites/sips of consumption: A case study of foods containing wild blueberry powder in the amounts targeted to deliver bioactive phytonutrients for children. <i>Food Research International</i> , 2020, 131, 108981.	6.2	8
62	Aqueous extraction, composition, and functional properties of rice bran emulsion. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 361-365.	1.9	7
63	Effects of diets on the growth performance and shell pigmentation of Pacific abalone. <i>Aquaculture Research</i> , 2016, 47, 4004-4014.	1.8	7
64	LYCOPENE AND TOTAL PHENOL CONTENT OF AUTUMN OLIVE ( <i>Elaeagnus umbellata</i> ) SELECTIONS. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2005, 40, 883f-884.	1.0	7
65	Changes in Polyphenolics during Storage of Products Prepared with Freeze-Dried Wild Blueberry Powder. <i>Foods</i> , 2020, 9, 466.	4.3	5
66	Glutathione S-transferase: a candidate gene for berry color in muscadine grapes ( <i>Vitis</i> ). <i>Journal of Horticultural Science and Biotechnology</i> , 2000, 10, 302-307.	1.8	5
67	Phenolic Composition and Antioxidant Activities of Different Solvent Extracts from Pine Needles in <i>Pinus</i> Species. <i>Preventive Nutrition and Food Science</i> , 2010, 15, 36-43.	1.6	4
68	Bio-based extraction and stabilization of anthocyanins. <i>Biotechnology Progress</i> , 2016, 32, 601-605.	2.6	1
69	Formation, Tentative Mass Spectrometric Identification, and Color Stability of Acetaldehyde-Catalyzed Condensation of Red Radish ( <i>Raphanus sativus</i> ) Anthocyanins and (+) Catechin. <i>Beverages</i> , 2019, 5, 64.	2.8	1
70	Impact of Inactivated Yeast Foliar Spray on Chambourcin ( <i>Vitis</i> Hybrid) Wine Grapes. <i>ACS Food Science &amp; Technology</i> , 0, , .	2.7	0
71	A Glycoside Flavonoid in Kudzu ( <i>Pueraria lobata</i> ). , 2005, , 783-794.		0
72	The effects of storage-induced polymerization on the absorption and metabolism of fresh versus aged chokeberry juices in a rodent model. <i>FASEB Journal</i> , 2012, 26, 646.14.	0.5	0

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73	The effect of black chokeberry ( <i>Aronia melanocarpa</i> ) on the prevention of obesity in C57BL/6J mice. FASEB Journal, 2013, 27, 861.4.	0.5	0