Luke R Howard

List of Publications by Year
in descending order

73 papers	5,879 citations	125106 35 h-index	100535 70 g-index
91 all docs	91 docs citations	91 times ranked	7322 citing authors

#	Article	IF	Citations
1	The Effects of Blueberry Phytochemicals on Cell Models of Inflammation and Oxidative Stress. Advances in Nutrition, 2022, 13, 1279-1309.	2.9	10
2	Glutathione S-transferase: a candidate gene for berry color in muscadine grapes (<i>Vitis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 Td (	0.8	5
3	Recent Research on the Health Benefits of Blueberries and Their Anthocyanins. Advances in Nutrition, 2020, 11, 224-236.	2.9	289
4	Childrenâ€™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. Food Research International, 2020, 131, 108981.	2.9	8
5	Berry polyphenols metabolism and impact on human gut microbiota and health. Food and Function, 2020, 11, 45-65.	2.1	149
6	Berry Phenolic and Volatile Extracts Inhibit Pro-Inflammatory Cytokine Secretion in LPS-Stimulated RAW264.7 Cells through Suppression of NF-Î¹B Signaling Pathway. Antioxidants, 2020, 9, 871.	2.2	20
7	Phenolic profile, in vitro antimicrobial activity and antioxidant capacity of Vaccinium meridionale Swartz pomace. Heliyon, 2020, 6, e03845.	1.4	25
8	Changes in Polyphenolics during Storage of Products Prepared with Freeze-Dried Wild Blueberry Powder. Foods, 2020, 9, 466.	1.9	5
9	Combined Osmotic and Membrane Distillation for Concentration of Anthocyanin from Muscadine Pomace. Journal of Food Science, 2019, 84, 2199-2208.	1.5	14
10	Formation, Tentative Mass Spectrometric Identification, and Color Stability of Acetaldehyde-Catalyzed Condensation of Red Radish (Raphanus sativus) Anthocyanins and (+) Catechin. Beverages, 2019, 5, 64.	1.3	1
11	Inhibitory effects of cranberry polyphenol and volatile extracts on nitric oxide production in LPS activated RAW 264.7 macrophages. Food and Function, 2019, 10, 7091-7102.	2.1	22
12	Impact of tart cherries polyphenols on the human gut microbiota and phenolic metabolites in vitro and in vivo. Journal of Nutritional Biochemistry, 2018, 59, 160-172.	1.9	80
13	Changes in fresh-market and sensory attributes of blackberry genotypes after postharvest storage. Journal of Berry Research, 2017, 7, 129-145.	0.7	20
14	Changes in polyphenolics during maturation of Java plum (Syzygium cumini Lam.). Food Research International, 2017, 100, 385-391.	2.9	34
15	Stabilization of anthocyanins in blackberry juice by glutathione fortification. Food and Function, 2017, 8, 3459-3468.	2.1	17
16	Concentrations of polyphenols from blueberry pomace extract using nanofiltration. Food and Bioproducts Processing, 2017, 106, 91-101.	1.8	53
17	Improved stability of blueberry juice anthocyanins by acidification and refrigeration. Journal of Berry Research, 2016, 6, 189-201.	0.7	23
18	Ascorbic acid-catalyzed degradation of cyanidin-3-O-Î²-glucoside: Proposed mechanism and identification of a novel hydroxylated product. Journal of Berry Research, 2016, 6, 175-187.	0.7	16

#	Article	IF	Citations
19	Effect of Aronia melanocarpa (Black Chokeberry) supplementation on the development of obesity in mice fed a high-fat diet. Journal of Berry Research, 2016, 6, 203-212.	0.7	20
20	Bioâ€based extraction and stabilization of anthocyanins. Biotechnology Progress, 2016, 32, 601-605.	1.3	1
21	Effects of diets on the growth performance and shell pigmentation of Pacific abalone. Aquaculture Research, 2016, 47, 4004-4014.	0.9	7
22	Tocotrienol-Rich Fraction from Rice Bran Demonstrates Potent Radiation Protection Activity. Evidence-based Complementary and Alternative Medicine, 2015, 2015, 1-9.	0.5	8
23	Isolation of Gamma and Delta Tocotrienols from Rice Bran Oil Deodorizer Distillate Using Flash Chromatography. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1243-1252.	0.8	9
24	Improved color and anthocyanin retention in strawberry puree by oxygen exclusion. Journal of Berry Research, 2014, 4, 107-116.	0.7	42
25	Urinary Excretion of Phenolic Acids in Rats Fed Cranberry, Blueberry, or Black Raspberry Powder. Journal of Agricultural and Food Chemistry, 2014, 62, 3987-3996.	2.4	18
26	Extraction of anthocyanins and flavan-3-ols from red grape pomace continuously by coupling hot water extraction with a modified expeller. Food Research International, 2014, 65, 77-87.	2.9	36
27	Changes in Chokeberry (Aronia melanocarpa L.) Polyphenols during Juice Processing and Storage. Journal of Agricultural and Food Chemistry, 2014, 62, 4018-4025.	2.4	77
28	Antioxidant-rich berries exert modest bone protective effects in postmenopausal smokers without improving biomarkers of bone metabolism. Journal of Functional Foods, 2014, 9, 202-210.	1.6	12
29	Applying a Mixture Design for Consumer Optimization of Black Cherry, <scp>C</scp>oncord Grape and Pomegranate Juice Blends. Journal of Sensory Studies, 2013, 28, 102-112.	0.8	30
30	Improved Stability of Chokeberry Juice Anthocyanins by Î²-Cyclodextrin Addition and Refrigeration. Journal of Agricultural and Food Chemistry, 2013, 61, 693-699.	2.4	61
31	The effect of black chokeberry (Aronia melanocarpa) on the prevention of obesity in C57BL/6J mice. FASEB Journal, 2013, 27, 861.4.	0.2	0
32	Sensory, Compositional, and Color Properties of Nutraceutical-Rich Juice Blends. American Journal of Enology and Viticulture, 2012, 63, 529-537.	0.9	15
33	Willingnessâ€toâ€Pay for a Nutraceuticalâ€Rich Juice Blend. Journal of Sensory Studies, 2012, 27, 375-383.	0.8	18
34	Design and Optimization of a Semicontinuous Hotâ€“Cold Extraction of Polyphenols from Grape Pomace. Journal of Agricultural and Food Chemistry, 2012, 60, 5571-5582.	2.4	52
35	Consumerâ€Based Optimization of Blackberry, Blueberry and Concord Juice Blends. Journal of Sensory Studies, 2012, 27, 439-450.	0.8	14
36	Cyanidin 3-O-Î²-d-glucoside-rich blackberries modulate hepatic gene expression, and anti-obesity effects in ovariectomized rats. Journal of Functional Foods, 2012, 4, 480-488.	1.6	50

#	Article	IF	Citations
37	Effect of Dietary Blueberry Pomace on Selected Metabolic Factors Associated with High Fructose Feeding in Growing Sprague–Dawley Rats. Journal of Medicinal Food, 2012, 15, 802-810.	0.8	29
38	Processing and Storage Effect on Berry Polyphenols: Challenges and Implications for Bioactive Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 6678-6693.	2.4	91
39	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.	2.4	252
40	The effects of storage–induced polymerization on the absorption and metabolism of fresh versus aged chokeberry juices in a rodent model. FASEB Journal, 2012, 26, 646.14.	0.2	0
41	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.	2.4	93
42	Cranberry pomace partially ameliorates metabolic factors associated with high fructose feeding in growing Sprague–Dawley rats. Journal of Functional Foods, 2010, 2, 284-291.	1.6	15
43	Subcritical Solvent Extraction of Procyanidins from Dried Red Grape Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 4014-4021.	2.4	64
44	Polyphenolic Composition and Antioxidant Capacity of Extruded Cranberry Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 4037-4042.	2.4	103
45	Subcritical Solvent Extraction of Anthocyanins from Dried Red Grape Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 2862-2868.	2.4	140
46	Effect of heating on the stability of grape and blueberry pomace procyanidins and total anthocyanins. Food Research International, 2010, 43, 1464-1469.	2.9	142
47	Processing and Storage Effects on the Ellagitannin Composition of Processed Blackberry Products. Journal of Agricultural and Food Chemistry, 2010, 58, 11749-11754.	2.4	68
48	Jam Processing and Storage Effects on Blueberry Polyphenolics and Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2010, 58, 4022-4029.	2.4	73
49	Proximate and Polyphenolic Characterization of Cranberry Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 4030-4036.	2.4	70
50	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.	2.4	186
51	Effects of dietary consumption of cranberry powder on metabolic parameters in growing rats fed high fructose diets. Food and Function, 2010, 1, 116.	2.1	26
52	Phenolic Composition and Antioxidant Activities of Different Solvent Extracts from Pine Needles in Pinus Species. Preventive Nutrition and Food Science, 2010, 15, 36-43.	0.7	4
53	Phenolic acids in black raspberry and in the gastrointestinal tract of pigs following ingestion of black raspberry. Molecular Nutrition and Food Research, 2009, 53, S76-84.	1.5	35
54	Procyanidin Composition of Selected Fruits and Fruit Byproducts Is Affected by Extraction Method and Variety. Journal of Agricultural and Food Chemistry, 2009, 57, 8839-8843.	2.4	37

#	Article	IF	Citations
55	Processing and Storage Effects on Procyanidin Composition and Concentration of Processed Blueberry Products. Journal of Agricultural and Food Chemistry, 2009, 57, 1896-1902.	2.4	61
56	Flavonoid content and antioxidant capacity of spinach genotypes determined by highâ€performance liquid chromatography/mass spectrometry. Journal of the Science of Food and Agriculture, 2008, 88, 1099-1106.	1.7	49
57	Pressurized Liquid Extraction of Flavonoids from Spinach. Journal of Food Science, 2008, 73, C151-7.	1.5	69
58	Blueberry fruit response to postharvest application of ultraviolet radiation. Postharvest Biology and Technology, 2008, 47, 280-285.	2.9	181
59	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.	2.4	134
60	Ellagitannin Composition of Blackberry As Determined by HPLC-ESI-MS and MALDI-TOF-MS. Journal of Agricultural and Food Chemistry, 2008, 56, 661-669.	2.4	169
61	Identification and quantification of glycoside flavonoids in the energy crop Albizia julibrissin. Bioresource Technology, 2007, 98, 429-435.	4.8	35
62	Rapid Fruit Extracts Antioxidant Capacity Determination by Fourier Transform Infrared Spectroscopy. Journal of Food Science, 2006, 70, C545-C549.	1.5	46
63	A Glycoside Flavonoid in Kudzu (<I>Pueraria lobata</I>): Identification, Quantification, and Determination of Antioxidant Activity. Applied Biochemistry and Biotechnology, 2005, 123, 0783-0794.	1.4	16
64	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.	1.7	96
65	LYCOPENE AND TOTAL PHENOL CONTENT OF AUTUMN OLIVE (Elaegnus umbellata) SELECTIONS. Hortscience: A Publication of the American Society for Hortcultural Science, 2005, 40, 883f-884.	0.5	7
66	A Glycoside Flavonoid in Kudzu (Pueraria lobata). , 2005, , 783-794.		0
67	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.	1.7	316
68	Assays for Hydrophilic and Lipophilic Antioxidant Capacity (oxygen radical absorbance capacity) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 Chemistry, 2003, 51, 3273-3279.	2.4	1,220
69	Aqueous extraction, composition, and functional properties of rice bran emulsion. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 361-365.	0.8	7
70	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.	1.7	229
71	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.	2.4	315
72	Antioxidant Capacity and Phenolic Content of Spinach As Affected by Genetics and Growing Season. Journal of Agricultural and Food Chemistry, 2002, 50, 5891-5896.	2.4	142

#	Article	IF	Citations
73	Impact of Inactivated Yeast Foliar Spray on Chambourcin (Vitis Hybrid) Wine Grapes. ACS Food Science & Technology, 0, , .	1.3	0