C-Y Oliver Chen

List of Publications by Year
in descending order

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56 papers	2,575 citations	185998 28 h-index	189595 50 g-index
56 all docs	56 docs citations	56 times ranked	3802 citing authors

#	Article	IF	Citations
1	Tree nut phytochemicals: composition, antioxidant capacity, bioactivity, impact factors. A systematic review of almonds, Brazils, cashews, hazelnuts, macadamias, pecans, pine nuts, pistachios and walnuts. Nutrition Research Reviews, 2011, 24, 244-275.	2.1	312
2	Almond consumption improved glycemic control and lipid profiles in patients with type 2 diabetes mellitus. Metabolism: Clinical and Experimental, 2011, 60, 474-479.	1.5	175
3	Avenanthramides Are Bioavailable and Have Antioxidant Activity in Humans after Acute Consumption of an Enriched Mixture from Oats. Journal of Nutrition, 2007, 137, 1375-1382.	1.3	168
4	Flavonoids and phenolic acids from cranberry juice are bioavailable and bioactive in healthy older adults. Food Chemistry, 2015, 168, 233-240.	4.2	131
5	Polyphenol content and antioxidant activity of California almonds depend on cultivar and harvest year. Food Chemistry, 2010, 122, 819-825.	4.2	106
6	Almond Consumption Reduces Oxidative DNA Damage and Lipid Peroxidation in Male Smokers ,. Journal of Nutrition, 2007, 137, 2717-2722.	1.3	95
7	In Vitro Activity of Almond Skin Polyphenols for Scavenging Free Radicals and Inducing Quinone Reductase. Journal of Agricultural and Food Chemistry, 2008, 56, 4427-4434.	2.4	81
8	Cranberries attenuate animal-based diet-induced changes in microbiota composition and functionality: a randomized crossover controlled feeding trial. Journal of Nutritional Biochemistry, 2018, 62, 76-86.	1.9	80
9	Health Benefits of Almonds beyond Cholesterol Reduction. Journal of Agricultural and Food Chemistry, 2012, 60, 6694-6702.	2.4	76
10	The effect of almonds on inflammation and oxidative stress in Chinese patients with type 2 diabetes mellitus: a randomized crossover controlled feeding trial. European Journal of Nutrition, 2013, 52, 927-935.	1.8	74
11	Substituting whole grains for refined grains in a 6-wk randomized trial favorably affects energy-balance metrics in healthy men and postmenopausal women. American Journal of Clinical Nutrition, 2017, 105, 589-599.	2.2	74
12	Chronic and acute effects of walnuts on antioxidant capacity and nutritional status in humans: a randomized, cross-over pilot study. Nutrition Journal, 2010, 9, 21.	1.5	71
13	The influence of roasting, pasteurisation, and storage on the polyphenol content and antioxidant capacity of California almond skins. Food Chemistry, 2010, 123, 1040-1047.	4.2	65
14	Effect of almond consumption on vascular function in patients with coronary artery disease: a randomized, controlled, cross-over trial. Nutrition Journal, 2015, 14, 61.	1.5	65
15	Chronic consumption of a low calorie, high polyphenol cranberry beverage attenuates inflammation and improves glucoregulation and HDL cholesterol in healthy overweight humans: a randomized controlled trial. European Journal of Nutrition, 2019, 58, 1223-1235.	1.8	61
16	Composition and stability of phytochemicals in five varieties of black soybeans (Glycine max). Food Chemistry, 2010, 123, 1176-1184.	4.2	51
17	Concord Grape Juice Polyphenols and Cardiovascular Risk Factors: Dose-Response Relationships. Nutrients, 2015, 7, 10032-10052.	1.7	45
18	The effect of almonds on vitamin E status and cardiovascular risk factors in Korean adults: a randomized clinical trial. European Journal of Nutrition, 2018, 57, 2069-2079.	1.8	42

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19	Effects of Dark Chocolate and Almonds on Cardiovascular Risk Factors in Overweight and Obese Individuals: A Randomized Controlledâ€Feeding Trial. Journal of the American Heart Association, 2017, 6, .	1.6	40
20	Ubiquinol is superior to ubiquinone to enhance Coenzyme Q10 status in older men. Food and Function, 2018, 9, 5653-5659.	2.1	37
21	Almonds ameliorate glycemic control in Chinese patients with better controlled type 2 diabetes: a randomized, crossover, controlled feeding trial. Nutrition and Metabolism, 2017, 14, 51.	1.3	36
22	Quantification and Bioaccessibility of California Pistachio Bioactives. Journal of Agricultural and Food Chemistry, 2014, 62, 1550-1556.	2.4	35
23	Processing â€˜Ataulfoâ€™ Mango into Juice Preserves the Bioavailability and Antioxidant Capacity of Its Phenolic Compounds. Nutrients, 2017, 9, 1082.	1.7	34
24	Characterisation, extraction efficiency, stability and antioxidant activity of phytonutrients in Angelica keiskei. Food Chemistry, 2009, 115, 227-232.	4.2	33
25	A High Antioxidant Spice Blend Attenuates Postprandial Insulin and Triglyceride Responses and Increases Some Plasma Measures of Antioxidant Activity in Healthy, Overweight Men. Journal of Nutrition, 2011, 141, 1451-1457.	1.3	33
26	Polyphenols in Almond Skins after Blanching Modulate Plasma Biomarkers of Oxidative Stress in Healthy Humans. Antioxidants, 2019, 8, 95.	2.2	33
27	Contributions of phenolics and added vitamin <scp>C</scp> to the antioxidant capacity of pomegranate and grape juices: synergism and antagonism among constituents. International Journal of Food Science and Technology, 2013, 48, 2650-2658.	1.3	31
28	Anti-osmotic and antioxidant activities of gigantol from Dendrobium aurantiacum var. denneanum against cataractogenesis in galactosemic rats. Journal of Ethnopharmacology, 2015, 172, 238-246.	2.0	30
29	Carotenoids and total phenolic contents in plant foods commonly consumed in Korea. Nutrition Research and Practice, 2012, 6, 481.	0.7	29
30	Assay Dilution Factors Confound Measures of Total Antioxidant Capacity in Polyphenolâ€Rich Juices. Journal of Food Science, 2012, 77, H69-75.	1.5	28
31	Antioxidant activity and metabolite profile of quercetin in vitamin-E-depleted rats. Journal of Nutritional Biochemistry, 2008, 19, 467-474.	1.9	25
32	Phytochemical composition of nuts. Asia Pacific Journal of Clinical Nutrition, 2008, 17 Suppl 1, 329-32.	0.3	25
33	A fluorometric assay to determine antioxidant activity of both hydrophilic and lipophilic components in plant foods. Journal of Nutritional Biochemistry, 2009, 20, 219-226.	1.9	24
34	Supplementation with lutein or lutein plus green tea extracts does not change oxidative stress in adequately nourished older adults. Journal of Nutritional Biochemistry, 2010, 21, 544-549.	1.9	24
35	Differential antioxidant and quinone reductase inducing activity of American, Asian, and Siberian ginsengâ€†. Food Chemistry, 2010, 119, 445-451.	4.2	22
36	Comparison of plasma alkylresorcinols (AR) and urinary AR metabolites as biomarkers of compliance in a short-term, whole-grain intervention study. European Journal of Nutrition, 2016, 55, 1235-1244.	1.8	21

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37	The kinetic basis for age-associated changes in quercetin and genistein glucuronidation by rat liver microsomes. Journal of Nutritional Biochemistry, 2010, 21, 498-503.	1.9	20
38	Hepatic biotransformation of alkylresorcinols is mediated via cytochrome P450 and Î²-oxidation: A proof of concept study. Food Chemistry, 2013, 139, 925-930.	4.2	19
39	A pilot study of the photoprotective effect of almond phytochemicals in a 3D human skin equivalent. Journal of Photochemistry and Photobiology B: Biology, 2013, 126, 17-25.	1.7	19
40	Synthesis and Biological Evaluation of Novel Gigantol Derivatives as Potential Agents in Prevention of Diabetic Cataract. PLoS ONE, 2015, 10, e0141092.	1.1	19
41	Constituents in purple sweet potato leaves inhibit in vitro angiogenesis with opposite effects ex vivo. Nutrition, 2011, 27, 1177-1182.	1.1	18
42	Gigantol from Dendrobium chrysotoxum Lindl. binds and inhibits aldose reductase gene to exert its anti-cataract activity: An in vitro mechanistic study. Journal of Ethnopharmacology, 2017, 198, 255-261.	2.0	18
43	Effects of daily almond consumption for six months on cognitive measures in healthy middle-aged to older adults: a randomized control trial. Nutritional Neuroscience, 2022, 25, 1466-1476.	1.5	17
44	Phytochemical composition and antioxidant capacity of whole wheat products. International Journal of Food Sciences and Nutrition, 2015, 66, 63-70.	1.3	16
45	Microsomal Quercetin Glucuronidation in Rat Small Intestine Depends on Age and Segment. Drug Metabolism and Disposition, 2011, 39, 1406-1414.	1.7	15
46	The effect of almond consumption on elements of endurance exercise performance in trained athletes. Journal of the International Society of Sports Nutrition, 2014, 11, 18.	1.7	15
47	Extraction methods determine the antioxidant capacity and induction of quinone reductase by soy products in vitro. Food Chemistry, 2009, 116, 351-355.	4.2	14
48	Consumption of purple sweet potato leaves decreases lipid peroxidation and DNA damage in humans. Asia Pacific Journal of Clinical Nutrition, 2008, 17, 408-14.	0.3	13
49	Mulberry leaf phenolics ameliorate hyperglycemia-induced oxidative stress and stabilize mitochondrial membrane potential in HepG2 cells. International Journal of Food Sciences and Nutrition, 2014, 65, 960-966.	1.3	11
50	Liquid chromatography with tandem mass spectrometry quantification of urinary proanthocyanin A2 dimer and its potential use as a biomarker of cranberry intake. Journal of Separation Science, 2016, 39, 342-349.	1.3	11
51	Yacon (Smallanthus sonchifolius) Leaf Extract Attenuates Hyperglycemia and Skeletal Muscle Oxidative Stress and Inflammation in Diabetic Rats. Evidence-based Complementary and Alternative Medicine, 2017, 2017, 1-9.	0.5	11
52	Photoprotection by pistachio bioactives in a 3-dimensional human skin equivalent tissue model. International Journal of Food Sciences and Nutrition, 2017, 68, 712-718.	1.3	8
53	Fetal programming of dietary fructose and saturated fat on hepatic quercetin glucuronidation in rats. Nutrition, 2012, 28, 1165-1171.	1.1	7
54	Identification of methylated metabolites of oat avenanthramides in human plasma using UHPLC QToF-MS. International Journal of Food Sciences and Nutrition, 2018, 69, 377-383.	1.3	7

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55	Bleaching augments lipid peroxidation products in pistachio oil and its cytotoxicity. European Journal of Lipid Science and Technology, 2012, 114, 1362-1372.	1.0	3
56	Hyperglycemia and Anthocyanin Inhibit Quercetin Metabolism in HepG2 Cells. Journal of Medicinal Food, 2016, 19, 141-147.	0.8	2