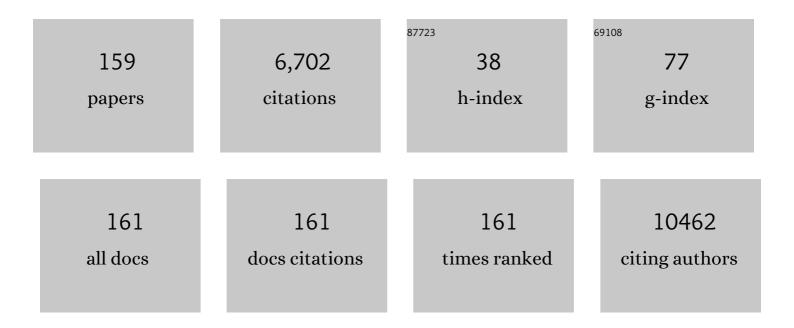
List of Publications by Year in descending order

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LAMES E SIMON

#	Article	IF	CITATIONS
1	AMP-activated Protein Kinase Signaling Activation by Resveratrol Modulates Amyloid-β Peptide Metabolism. Journal of Biological Chemistry, 2010, 285, 9100-9113.	1.6	560
2	An Investigation of the Storage and Biosynthesis of Phenylpropenes in Sweet Basil. Plant Physiology, 2001, 125, 539-555.	2.3	432
3	Analysis of Antioxidative Phenolic Compounds in Artichoke (Cynara scolymusL.). Journal of Agricultural and Food Chemistry, 2003, 51, 601-608.	2.4	391
4	Recent Advances in Anthocyanin Analysis and Characterization. Current Analytical Chemistry, 2008, 4, 75-101.	0.6	225
5	Bioavailability of Gallic Acid and Catechins from Grape Seed Polyphenol Extract is Improved by Repeated Dosing in Rats: Implications for Treatment in Alzheimer's Disease. Journal of Alzheimer's Disease, 2009, 18, 113-124.	1.2	223
6	Brain-Targeted Proanthocyanidin Metabolites for Alzheimer's Disease Treatment. Journal of Neuroscience, 2012, 32, 5144-5150.	1.7	188
7	Identification of brainâ€ŧargeted bioactive dietary quercetinâ€3― <i>O</i> â€glucuronide as a novel intervention for Alzheimer's disease. FASEB Journal, 2013, 27, 769-781.	0.2	177
8	Determination of isoflavones in red clover and related species by high-performance liquid chromatography combined with ultraviolet and mass spectrometric detection. Journal of Chromatography A, 2003, 1016, 195-209.	1.8	171
9	Genetic diversity of Ocimum gratissimum L. based on volatile oil constituents, flavonoids and RAPD markers. Biochemical Systematics and Ecology, 2001, 29, 287-304.	0.6	168
10	Neuroprotective effects of anthocyanin- and proanthocyanidin-rich extracts in cellular models of Parkinson× ³ s disease. Brain Research, 2014, 1555, 60-77.	1.1	167
11	Comparison of Extraction Methods for the Rapid Determination of Essential Oil Content and Composition of Basil. Journal of the American Society for Horticultural Science, 1990, 115, 458-462.	0.5	160
12	Determination of flavonoids by LC/MS and anti-inflammatory activity in Moringa oleifera. Journal of Functional Foods, 2013, 5, 1892-1899.	1.6	152
13	Phytochemistry, antioxidant capacity, total phenolic content and anti-inflammatory activity of Hibiscus sabdariffa leaves. Food Chemistry, 2016, 190, 673-680.	4.2	147
14	Chemical Characterization of basil (Ocimum Spp.) found in the markets and used in traditional medicine in Brazil. Economic Botany, 2000, 54, 207-216.	0.8	146
15	Effects of osmotic stress on the essential oil content and composition of peppermint. Phytochemistry, 1990, 29, 2837-2840.	1.4	141
16	Water Stress-Induced Alterations in Essential Oil Content and Composition of Sweet Basil. Journal of Essential Oil Research, 1992, 4, 71-75.	1.3	122
17	Anthocyanins in Basil (Ocimum basilicumL.). Journal of Agricultural and Food Chemistry, 1998, 46, 1734-1738.	2.4	113
18	Quantification of Protodioscin and Rutin in Asparagus Shoots by LC/MS and HPLC Methods. Journal of Agricultural and Food Chemistry, 2003, 51, 6132-6136.	2.4	104

#	Article	IF	CITATIONS
19	Electronic Sensing of Aromatic Volatiles for Quality Sorting of Blueberries. Journal of Food Science, 1996, 61, 967-970.	1.5	88
20	LC/UV/ESI-MS Analysis of Isoflavones in Edamame and Tofu Soybeans. Journal of Agricultural and Food Chemistry, 2004, 52, 2763-2769.	2.4	85
21	Germplasm Variation in Artemisinin Content of Artemism annua Using an Alternative Method of Artemisinin Analysis from Crude Plant Extracts. Journal of Natural Products, 1990, 53, 157-160.	1.5	81
22	Characterization of essential oil of parsley. Journal of Agricultural and Food Chemistry, 1988, 36, 467-472.	2.4	73
23	Determination of the Predominant Catechins inAcacia catechuby Liquid Chromatography/Electrospray Ionizationâ^'Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2006, 54, 3219-3224.	2.4	73
24	Survey of Polyphenol Constituents in Grapes and Grape-Derived Products. Journal of Agricultural and Food Chemistry, 2011, 59, 10586-10593.	2.4	73
25	Essential Oil Quantity and Composition from 10 Cultivars of Organically Grown Lavender and Lavandin. Journal of Essential Oil Research, 2001, 13, 269-273.	1.3	70
26	Chemical characterization of basil (Ocimum spp.) based on volatile oils. Flavour and Fragrance Journal, 2006, 21, 214-221.	1.2	66
27	Basil Downy Mildew (<i>Peronospora belbahrii</i>): Discoveries and Challenges Relative to Its Control. Phytopathology, 2015, 105, 885-894.	1.1	64
28	LC-MS Method for the Simultaneous Quantitation of the Anti-inflammatory Constituents in Oregano (Origanum Species). Journal of Agricultural and Food Chemistry, 2010, 58, 7119-7125.	2.4	60
29	A critical review on grape polyphenols for neuroprotection: Strategies to enhance bioefficacy. Critical Reviews in Food Science and Nutrition, 2020, 60, 597-625.	5.4	58
30	Characterization of the Essential Oil ofArtemisia annuaL Journal of Essential Oil Research, 1991, 3, 33-39.	1.3	54
31	Analysis of Artemisinin inArtemisia annuaL. by LC-MS with Selected Ion Monitoring. Journal of Agricultural and Food Chemistry, 2005, 53, 7010-7013.	2.4	52
32	Heterogeneity in gut microbiota drive polyphenol metabolism that influences α-synuclein misfolding and toxicity. Journal of Nutritional Biochemistry, 2019, 64, 170-181.	1.9	52
33	Synthesis of novel flavonoid alkaloids as α-glucosidase inhibitors. Bioorganic and Medicinal Chemistry, 2017, 25, 5355-5364.	1.4	51
34	Characterization of the essential oil of Agastache species. Journal of Agricultural and Food Chemistry, 1991, 39, 1946-1949.	2.4	48
35	Genetic Diversity of Basil (Ocimum spp.) Based on RAPD Markers. Journal of the American Society for Horticultural Science, 2003, 128, 94-99.	0.5	44
36	Susceptibility of Basil Cultivars and Breeding Lines to Downy Mildew (Peronospora belbahrii). Hortscience: A Publication of the American Society for Hortcultural Science, 2010, 45, 1416-1419	0.5	43

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37	A New Geraniol Chemotype of <i>Ocimum gratissimum</i> L. Journal of Essential Oil Research, 1992, 4, 231-234.	1.3	40
38	A comparison of gas chromatography and high performance liquid chromatography for artemisinin analyses. Phytochemical Analysis, 1994, 5, 116-120.	1.2	40
39	Characterization of cultivars within species of Ocimum by exudate flavonoid profiles. Biochemical Systematics and Ecology, 2004, 32, 901-913.	0.6	40
40	Determination of proanthocyanidins in fresh grapes and grape products using liquid chromatography with mass spectrometric detection. Rapid Communications in Mass Spectrometry, 2005, 19, 2062-2068.	0.7	40
41	Antioxidant Components as Potential Neuroprotective Agents in Sesame (<i>Sesamum indicum</i> L.). Food Reviews International, 2010, 26, 103-121.	4.3	40
42	Establishing Standards on Colors from Natural Sources. Journal of Food Science, 2017, 82, 2539-2553.	1.5	40
43	Chemical investigation of commercial grape seed derived products to assess quality and detect adulteration. Food Chemistry, 2015, 170, 271-280.	4.2	39
44	Role of standardized grape polyphenol preparation as a novel treatment to improve synaptic plasticity through attenuation of features of metabolic syndrome in a mouse model. Molecular Nutrition and Food Research, 2013, 57, 2091-2102.	1.5	38
45	Essential oil composition of purple basils, their reverted green varieties (Ocimum basilicum) and their associated biological activity. Industrial Crops and Products, 2017, 107, 526-530.	2.5	38
46	Repellency Assessment of Nepeta cataria Essential Oils and Isolated Nepetalactones on Aedes aegypti. Scientific Reports, 2019, 9, 1524.	1.6	38
47	Influence of diabetes on plasma pharmacokinetics and brain bioavailability of grape polyphenols and their phase II metabolites in the Zucker diabetic fatty rat. Molecular Nutrition and Food Research, 2017, 61, 1700111.	1.5	37
48	Essential oil constituents of Ocimum micranthum Willd. Journal of Agricultural and Food Chemistry, 1990, 38, 120-122.	2.4	35
49	Determination of Proanthocyanidins in Grape Products by Liquid Chromatography/Mass Spectrometric Detection under Low Collision Energy. Analytical Chemistry, 2003, 75, 2440-2444.	3.2	35
50	Chromatographic fingerprints and quantitative analysis of isoflavones in Tofu-type soybeans. Food Chemistry, 2012, 130, 1003-1009.	4.2	35
51	Fatty acid variation in seed oil amongOcimumspecies. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 393-395.	0.8	34
52	Shoot regeneration of young leaf explants from basil (Ocimum basilicum L.). In Vitro Cellular and Developmental Biology - Plant, 2000, 36, 250-254.	0.9	34
53	Quality of Geranium Oils (<i>Pelargonium</i> Species): Case Studies in Southern and Eastern Africa. Journal of Essential Oil Research, 2006, 18, 116-121.	1.3	34
54	In vivo and in vitro lipid accumulation inBorago officinalis L JAOCS, Journal of the American Oil Chemists' Society, 1988, 65, 979-984.	0.8	33

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55	In VitroProduction of Artemisinin fromArtemisia annuaL Journal of Herbs, Spices and Medicinal Plants, 1992, 1, 15-25.	0.5	30
56	The essential oil ofAnemia tomentosa (Savigny) Sw. var.anthriscifolia (Schrad.) Mickel. Flavour and Fragrance Journal, 2004, 19, 541-543.	1.2	29
57	Evaluation of Fungicides for the Control of <i>Peronospora belbahrii</i> on Sweet Basil in New Jersey. Plant Disease, 2014, 98, 1561-1566.	0.7	29
58	Quantification of anthocyanidins in the grapes and grape juice products with acid assisted hydrolysis using LC/MS. Journal of Functional Foods, 2012, 4, 710-717.	1.6	28
59	An Improved Clearing and Mounting Solution to Replace Chloral Hydrate in Microscopic Applications. Applications in Plant Sciences, 2013, 1, 1300016.	0.8	28
60	Volatile Leaf Oil of the Curry Plant[Helichrysum italicum(Roth) G. Don subsp.italicum] and Dwarf Curry Plant [subsp.microphyllum(Willd.) Nyman] in the North American Herb Trade. Journal of Essential Oil Research, 1997, 9, 583-585.	1.3	27
61	The Essential Oil of <i>Alpinia galanga</i> Willd Journal of Essential Oil Research, 1992, 4, 81-82.	1.3	26
62	Rapid screening of toxic glycoalkaloids and micronutrients in edible nightshades (Solanum spp.). Journal of Food and Drug Analysis, 2018, 26, 751-760.	0.9	26
63	`Sweet Dani': A New Culinary and Ornamental Lemon Basil. Hortscience: A Publication of the American Society for Hortcultural Science, 1997, 32, 148-149.	0.5	26
64	Phytochemical Analysis and Anti-Inflammatory Activity of the Extracts of the African Medicinal Plant <i>Ximenia caffra</i> . Journal of Analytical Methods in Chemistry, 2015, 2015, 1-9.	0.7	24
65	Purification and characterization of a phenylalanine ammonia-lyase from Ocimum basilicum. Phytochemistry, 1996, 43, 735-739.	1.4	23
66	Terpenoid Essential Oil Metabolism in Basil (<i>Ocimum basilicum</i> L.) Following Elicitation. Journal of Essential Oil Research, 2006, 18, 618-621.	1.3	23
67	Chemical Diversity of <i>Lippia multiflora</i> Essential Oils from West Africa. Journal of Essential Oil Research, 2008, 20, 49-55.	1.3	23
68	Influence of Dietâ€Induced Obesity on the Bioavailability and Metabolism of Raspberry Ketone (4â€(4â€Hydroxyphenyl)â€2â€Butanone) in Mice. Molecular Nutrition and Food Research, 2020, 64, e1900907.	1.5	22
69	Developmental Regulation of Phenylpropanoid Biosynthesis in Leaves and Glandular Trichomes of Basil (Ocimum basilicum L.). International Journal of Plant Sciences, 2006, 167, 447-454.	0.6	21
70	A Rapid LC/MS/MS Method for the Analysis of Nonvolatile Antiinflammatory Agents fromâ€, <i>Mentha</i> â€,spp Journal of Food Science, 2011, 76, C900-8.	1.5	21
71	Authenticity analysis of citrus essential oils by HPLC-UV-MS on oxygenated heterocyclic components. Journal of Food and Drug Analysis, 2015, 23, 30-39.	0.9	21
72	Phenolic-enriched raspberry fruit extract (Rubus idaeus) resulted in lower weight gain, increased ambulatory activity, and elevated hepatic lipoprotein lipase and heme oxygenase-1 expression in male mice fed a high-fat diet. Nutrition Research, 2019, 68, 19-33.	1.3	21

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73	Identification of Polyphenols, Glycoalkaloids, and Saponins in <i>Solanum scabrum</i> Berries Using HPLCâ€UV/Visâ€MS. Journal of Food Science, 2019, 84, 235-243.	1.5	21
74	Characterization of Essential Oil of Dill (<i>Anethum graveolens</i> L.). Journal of Essential Oil Research, 1995, 7, 11-20.	1.3	20
75	Population structure, genetic diversity and downy mildew resistance among Ocimum species germplasm. BMC Plant Biology, 2018, 18, 69.	1.6	19
76	A highly sensitive ultra-high performance liquid chromatography/tandem mass spectrometry method with in-source fragmentation for rapid quantification of raspberry ketone. Journal of Food and Drug Analysis, 2019, 27, 778-785.	0.9	18
77	Assessment of lemon juice adulteration by targeted screening using LC-UV-MS and untargeted screening using UHPLC-QTOF/MS with machine learning. Food Chemistry, 2022, 373, 131424.	4.2	18
78	Optimization of harvest regime and post-harvest handling in geranium production to maximize essential oil yield in Rwanda. Industrial Crops and Products, 2011, 34, 1348-1352.	2.5	17
79	Estimation of nuclear DNA content of cultivated <i>Ocimum</i> species by using flow cytometry. Israel Journal of Plant Sciences, 2010, 58, 183-189.	0.3	16
80	<i>Hibiscus sabdariffa</i> : Phytochemistry, Quality Control, and Health Properties. ACS Symposium Series, 2013, , 209-230.	0.5	16
81	Simultaneous quantification of polyphenols, glycoalkaloids and saponins in African nightshade leaves using ultra-high performance liquid chromatography tandem mass spectrometry with acid assisted hydrolysis and multivariate analysis. Food Chemistry, 2020, 312, 126030.	4.2	16
82	Estimation of Outcrossing in Basil. Hortscience: A Publication of the American Society for Hortcultural Science, 1992, 27, 1221-1222.	0.5	16
83	Essential Oil Constituents of <i>Ocimum kilimandscharicum</i> Guerke. Journal of Essential Oil Research, 1992, 4, 125-128.	1.3	15
84	Comparison of Essential Oil Content and Composition Between Field and Greenhouse Grown Genotypes of Methyl Cinnanmate Basil (Ocimum basilicumL.). Journal of Herbs, Spices and Medicinal Plants, 1993, 1, 25-30.	0.5	15
85	Antioxidant activity, total phenolics, and rosmarinic acid content in different basils (<i>Ocimum</i> spp.). Israel Journal of Plant Sciences, 2010, 58, 191-195.	0.3	15
86	Morphological Characteristics and Susceptibility of Basil Species and Cultivars to Peronospora belbahrii. Hortscience: A Publication of the American Society for Hortcultural Science, 2016, 51, 1389-1396.	0.5	15
87	Method development and validation for analysis of phenolic compounds in fatty complex matrices using enhanced matrix removal (EMR) lipid cleanup and UHPLC-QqQ-MS/MS. Food Chemistry, 2022, 373, 131096.	4.2	15
88	Qualitative and Quantitative HPLC/MS Determination of Proanthocyanidins in Areca Nut (<i>Areca) Tj ETQq0 0 (</i>) rgBT /Ov	erlock 10 Tf 5

89	Silicon Soil Amendments for Suppressing Powdery Mildew on Pumpkin. Sustainability, 2016, 8, 293.	1.6	14
90	Targeted analysis of microbial-generated phenolic acid metabolites derived from grape flavanols by gas chromatography-triple quadrupole mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2018, 159, 374-383.	1.4	14

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91	Neuroprotective mechanisms of red clover and soy isoflavones in Parkinson's disease models. Food and Function, 2021, 12, 11987-12007.	2.1	14
92	Volatile Compounds of the Curry Plant. Hortscience: A Publication of the American Society for Hortcultural Science, 1991, 26, 69-70.	0.5	14
93	A Rapid Screening Approach to Identify Resistance to Basil Downy Mildew (Peronospora belbahrii). Hortscience: A Publication of the American Society for Hortcultural Science, 2014, 49, 1041-1045.	0.5	14
94	Rapid Staining Method to Detect and Identify Downy Mildew (Peronospora belbahrii) in Basil. Applications in Plant Sciences, 2013, 1, 1300032.	0.8	13
95	Pharmaceuticals and Personal Care Products Can Be Transformed by Anaerobic Microbiomes in the Environment and in Wasteâ€Treatment Processes. Environmental Toxicology and Chemistry, 2019, 38, 1585-1593.	2.2	13
96	Repellency of Novel Catnip Oils Against the Bed Bug (Hemiptera: Cimicidae). Journal of Medical Entomology, 2021, 58, 528-534.	0.9	13
97	Free amino acids in African indigenous vegetables: Analysis with improved hydrophilic interaction ultra-high performance liquid chromatography tandem mass spectrometry and interactive machine learning. Journal of Chromatography A, 2021, 1637, 461733.	1.8	13
98	Phenylpropanoid Biosynthesis in Leaves and Glandular Trichomes of Basil (Ocimum basilicum L). Methods in Molecular Biology, 2010, 643, 263-273.	0.4	13
99	â€~CR9': A New Highly Aromatic Catnip Nepeta cataria L. Cultivar Rich in Z,E-Nepetalactone. Hortscience: A Publication of the American Society for Hortcultural Science, 2016, 51, 588-591.	0.5	13
100	Inheritance of Resistance to Downy Mildew in Sweet Basil. Journal of the American Society for Horticultural Science, 2015, 140, 396-403.	0.5	13
101	UHPLC-QqQ-MS/MS method development and validation with statistical analysis: Determination of raspberry ketone metabolites in mice plasma and brain. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1149, 122146.	1.2	12
102	The antihistamine diphenhydramine is demethylated by anaerobic wastewater microorganisms. Chemosphere, 2018, 202, 460-466.	4.2	11
103	CRISPR-Editing of Sweet Basil (Ocimum basilicum L.) Homoserine Kinase Gene for Improved Downy Mildew Disease Resistance. Frontiers in Genome Editing, 2021, 3, 629769.	2.7	11
104	Dibutyrate derivatization of monoacylglycerols for the resolution of regioisomers of oleic, petroselinic, and cis-vaccenic acids. Lipids, 2002, 37, 111-116.	0.7	10
105	Regulation of Essential Oil Accumulation in Basil (Ocimum basilicum L.) in Response to Elicitation. International Journal of Plant Sciences, 2008, 169, 981-986.	0.6	10
106	Essential oil diversity in North American wild tarragon (Artemisia dracunculus L.) with comparisons to French and Kyrgyz tarragon. Industrial Crops and Products, 2013, 49, 220-232.	2.5	10
107	Identification of Dihydromyricetin and Metabolites in Serum and Brain Associated with Acute Anti-Ethanol Intoxicating Effects in Mice. International Journal of Molecular Sciences, 2021, 22, 7460.	1.8	10
108	Schisandra chinensis: Chemistry and Analysis. ACS Symposium Series, 2003, , 234-246.	0.5	8

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109	Studies on the Chemical Constituents of Loquat Leaves (<i>Eriobotrya japonica</i>). ACS Symposium Series, 2003, , 292-306.	0.5	7
110	Intraspecific Variation in Quality Control Parameters, Polyphenol Profile, and Antioxidant Activity in Wild Populations of Lippia multiflora from Ghana. ACS Symposium Series, 2006, , 126-142.	0.5	7
111	Quantity assessment of polyphenols, glycoalkaloids and saponins in <scp><i>Solanum scabrum</i></scp> berries of different genetic sources and maturity by HPLC/UV–visible/MS methods. Journal of the Science of Food and Agriculture, 2019, 99, 3578-3587.	1.7	7
112	The Influence of Food Environments on Food Security Resilience during the COVID-19 Pandemic: An Examination of Urban and Rural Difference in Kenya. Nutrients, 2022, 14, 2939.	1.7	7
113	Basil: A Source of Rosmarinic Acid. ACS Symposium Series, 2008, , 129-142.	0.5	6
114	Rapid screening of glycoalkaloids in <scp><i>Solanum scabrum</i></scp> and <scp><i>S. nigrum</i></scp> berries using ultraâ€highâ€performance liquid chromatography with pathwayâ€specified inâ€source fragmentation tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2020, 34, e8882.	0.7	6
115	Quantitation of the Anti-HIV Alkaloids Michellamines A and B by High Pressure Liquid Chromatography. , 1997, 8, 120-123.		5
116	Elemental Micronutrient Content and Horticultural Performance of Various Vegetable Amaranth Genotypes. Journal of the American Society for Horticultural Science, 2017, 142, 265-271.	0.5	5
117	Assessment of lemon juice quality and adulteration by ultra-high performance liquid chromatography/triple quadrupole mass spectrometry with interactive and interpretable machine learning. Journal of Food and Drug Analysis, 2021, 29, 275-286.	0.9	5
118	Development and validation of a micro-QuEChERS method with high-throughput enhanced matrix removal followed with UHPLC-QqQ-MS/MS for analysis of raspberry ketone-related phenolic compounds in adipose tissues. Talanta, 2021, 235, 122716.	2.9	5
119	Strengthening Vegetable Production and Consumption in a Kenyan Informal Settlement: A Feasibility and Preliminary Impact Assessment of a Sack Garden Intervention. Current Developments in Nutrition, 2022, 6, nzac036.	0.1	5
120	CHANGES IN ESSENTIAL IN OIL CONTENT AND COMPOSITION WITH LEAF DEVELOPMENT IN OCIMUM GRATISSIMUM L Acta Horticulturae, 1993, , 421-427.	0.1	4
121	Chemistry, Quality, and Functional Properties of Grains of Paradise (<i>Aframomum melegueta</i>), a Rediscovered Spice. ACS Symposium Series, 2008, , 100-113.	0.5	4
122	A Comprehensive Database and Analysis Framework To Incorporate Multiscale Data Types and Enable Integrated Analysis of Bioactive Polyphenols. Molecular Pharmaceutics, 2018, 15, 840-850.	2.3	4
123	Detection of the Downy Mildew Pathogen on Seed of Basil Following Field Infection in Southern New Jersey. HortTechnology, 2018, 28, 637-641.	0.5	4
124	Catnip (Nepeta cataria L.): Recent Advances in , Horticulture and Production. Medicinal and Aromatic Plants of the World, 2020, , 247-284.	0.1	4
125	Traditional Botanical Uses of Non-Timber Forest Products (NTFP) in Seven Counties in Liberia. ACS Symposium Series, 2020, , 3-43.	0.5	4
126	Dissolution Study on Grape Polyphenol Hard Gelatin Capsule Dietary Supplements. Frontiers in Nutrition, 2021, 8, 780260.	1.6	4

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127	<i>Xylopia aethiopia</i> (<i>Annonaceae</i>): Chemistry, Traditional Uses and Functional Properties of an "African Pepper". ACS Symposium Series, 2008, , 114-128.	0.5	3
128	Quality Characteristics of Shea Butter, <i>Vitellaria paradoxa</i> . ACS Symposium Series, 2013, , 167-184.	0.5	3
129	Total Synthesis of Novel Skeleton Flavan-Alkaloids. Molecules, 2020, 25, 4491.	1.7	3
130	Changes in polyphenol serum levels and cognitive performance after dietary supplementation with Concord grape juice in veterans with Gulf War Illness. Life Sciences, 2022, 292, 119797.	2.0	3
131	Two New High Essential Oil and Carvacrol Yielding Oregano (Origanum vulgare) Cultivars Pierre and Eli. Hortscience: A Publication of the American Society for Hortcultural Science, 2021, 56, 1610-1613.	0.5	3
132	Barriers and Facilitators in Preparation and Consumption of African Indigenous Vegetables: A Qualitative Exploration From Kenya. Frontiers in Sustainable Food Systems, 2022, 6, .	1.8	3
133	Dietary Supplements: An Overview. ACS Symposium Series, 2008, , 2-8.	0.5	2
134	The Natural Products Industry: A Global and African Economic Perspective. ACS Symposium Series, 2010, , 7-28.	0.5	2
135	Biology and Chemistry of the Genus Aloe from Africa. ACS Symposium Series, 2010, , 171-183.	0.5	2
136	Quality and Consumer Studies in the USA of African Herbal Teas for the Natural Product Industry Development in Sub-Sahara Africa. ACS Symposium Series, 2010, , 403-420.	0.5	2
137	Variations in Polyphenols and Lipid Soluble Vitamins in Moringa oleifera. , 2015, , 655-663.		2
138	Effect of water regime and harvest stage on essential oil accumulation in basil plant growing in sandy soil. Irrigation Science, 2021, 39, 493-503.	1.3	2
139	Willingness to Buy New Ethnic Produce Items: A Study of Latino Consumers from Mexico and Puerto Rico in the Eastern United States. HortTechnology, 2011, 21, 202-207.	0.5	2
140	Ethnobotany, Chemistry, and Pharmacology of African <i>Nepeta</i> Species. ACS Symposium Series, 2020, , 219-236.	0.5	2
141	Instrumental Analysis of Popular Botanical Products in the U.S. Market. ACS Symposium Series, 2006, , 25-38.	0.5	1
142	Phytochemistry and Quality Control of Black Cohosh (<i>Actaea racemosa</i>), Medicinal <i>Cimicifuga</i> Species and Their Derived Products. ACS Symposium Series, 2008, , 59-99.	0.5	1
143	Antiplasmodial Activity of Twenty Essential Oils from Malagasy Aromatic Plants ACS Symposium Series, 2010, , 209-215.	0.5	1
144	Pycnanthus angolensis: Bioactive Compounds and Medicinal Applications. ACS Symposium Series, 2013, , 63-78.	0.5	1

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145	Electronic Sensing of Apple Ripeness Based on Volatile Gas Emissions. Hortscience: A Publication of the American Society for Hortcultural Science, 1995, 30, 816D-816.	0.5	1
146	Content of basil essential oil on a loam texture soil under water regimes and different harvest stages. International Journal for Innovation Education and Research, 2020, 8, 250-266.	0.0	1
147	First Report of <i>Golovinomyces monardae</i> Causing Powdery Mildew on Spearmint in New Jersey. Plant Disease, 2019, 103, 2686-2686.	0.7	1
148	An Improved Analytical Method for Dhurrin Analysis in <i>Sorghum bicolor</i> . ACS Symposium Series, 2020, , 265-273.	0.5	1
149	Chemical, Manufacturing, and Standardization Controls of Grape Polyphenol Dietary Supplements in Support of a Clinical Study: Mass Uniformity, Polyphenol Dosage, and Profiles. Frontiers in Nutrition, 2021, 8, 780226.	1.6	1
150	Honeybush Tea: Chemical and Pharmacological Analyses. ACS Symposium Series, 2005, , 118-128.	0.5	0
151	Characterization of Essential Oils from Cinnamomum camphora T. Nees & Eberm. and Ravensara aromatica Sonnerat from Madagascar. ACS Symposium Series, 2010, , 391-400.	0.5	0
152	Quality Control and 5-HTP (5-Hydroxy-L-tryptophan) Analysis of Griffonia (Griffonia simplicifolia (DC.)) Tj ETQq0 () 0 _{0.g} BT /C	Overlock 10 T
153	Bioavailability of gallic acid and catechins from neuroprotective grape seed extract is improved by repeated dosing in rats. FASEB Journal, 2009, 23, 104.4.	0.2	0
154	Influence of Diabetes on Plasma Pharmacokinetics and Brain Bioavailability of Grape Polyphenols in the Zucker Rat Model. FASEB Journal, 2013, 27, 636.3.	0.2	0
155	Novel Skeleton Flavan-Alkaloids from African Herb Tea Kinkéliba: Isolation, Characterization, Semisynthesis, and Bioactivities. ACS Symposium Series, 2020, , 297-312.	0.5	0

156	5-HTP (5-Hydroxy-L-tryptophan) Content and Antioxidant Capacities of Wild <i>Griffonia simplicifolia</i> Seed Populations from Ghana and Liberia. ACS Symposium Series, 2020, , 239-247.	0.5	0
157	Flavone C-Glycosides and Total Antioxidant Capacities in Leaves of Eight Wild <i>Griffonia simplicifolia</i> Populations. ACS Symposium Series, 2020, , 249-264.	0.5	0
158	First report of Powdery Mildew Caused by Golovinomyces ambrosiae on Industrial Hemp in New Jersey. Plant Disease, 2022, , .	0.7	0
159	Traditional and indigenous foods for food security and sovereignty. , 2022, , .		0