

# Ryan J Elias

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/1637152/ryan-j-elias-publications-by-citations.pdf>

**Version:** 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

111  
papers

4,010  
citations

29  
h-index

61  
g-index

117  
ext. papers

4,557  
ext. citations

5.6  
avg, IF

5.85  
L-index

#	Paper	IF	Citations
111	Antioxidant activity of proteins and peptides. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2008</b> , 48, 430-41	11.5	839
110	The antioxidant and pro-oxidant activities of green tea polyphenols: a role in cancer prevention. <i>Archives of Biochemistry and Biophysics</i> , <b>2010</b> , 501, 65-72	4.1	571
109	Role of physical structures in bulk oils on lipid oxidation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2007</b> , 47, 299-317	11.5	360
108	Antioxidant activity of cysteine, tryptophan, and methionine residues in continuous phase beta-lactoglobulin in oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 10248-53	5.7	184
107	Controlling the fenton reaction in wine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 1699-707	5.7	98
106	Antioxidant mechanisms of enzymatic hydrolysates of beta-lactoglobulin in food lipid dispersions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 9565-72	5.7	98
105	Identification of free radical intermediates in oxidized wine using electron paramagnetic resonance spin trapping. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4359-65	5.7	82
104	Highly reactive free radicals in electronic cigarette aerosols. <i>Chemical Research in Toxicology</i> , <b>2015</b> , 28, 1675-7	4	78
103	Effect of flavoring chemicals on free radical formation in electronic cigarette aerosols. <i>Free Radical Biology and Medicine</i> , <b>2018</b> , 120, 72-79	7.8	76
102	Effects of postharvest pulsed UV light treatment of white button mushrooms ( <i>Agaricus bisporus</i> ) on vitamin D2 content and quality attributes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 220-5	5.7	67
101	Antioxidant and pro-oxidant activity of (-)-epigallocatechin-3-gallate in food emulsions: Influence of pH and phenolic concentration. <i>Food Chemistry</i> , <b>2013</b> , 138, 1503-9	8.5	56
100	Impact of thermal processing on the antioxidant mechanisms of continuous phase lactoglobulin in oil-in-water emulsions. <i>Food Chemistry</i> , <b>2007</b> , 104, 1402-1409	8.5	53
99	(-)-Epigallocatechin-3-gallate decreases colonic inflammation and permeability in a mouse model of colitis, but reduces macronutrient digestion and exacerbates weight loss. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 2267-2274	5.9	51
98	Reaction Mechanisms of Metals with Hydrogen Sulfide and Thiols in Model Wine. Part 1: Copper-Catalyzed Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 4095-104	5.7	50
97	Analysis of selected carbonyl oxidation products in wine by liquid chromatography with diode array detection. <i>Analytica Chimica Acta</i> , <b>2008</b> , 626, 104-10	6.6	49
96	Immune and production responses of dairy cows to postprandial supplementation with phytonutrients. <i>Journal of Dairy Science</i> , <b>2013</b> , 96, 7830-43	4	46
95	Effects of Solvent and Temperature on Free Radical Formation in Electronic Cigarette Aerosols. <i>Chemical Research in Toxicology</i> , <b>2018</b> , 31, 4-12	4	43

94	Effect of the lipophilicity of model ingredients on their location and reactivity in emulsions and solid lipid nanoparticles. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2013</b> , 431, 9-17	5.1	42
93	Copper(II)-Mediated Hydrogen Sulfide and Thiol Oxidation to Disulfides and Organic Polysulfanes and Their Reductive Cleavage in Wine: Mechanistic Elucidation and Potential Applications. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 2564-2571	5.7	41
92	Grape compounds suppress colon cancer stem cells in vitro and in a rodent model of colon carcinogenesis. <i>BMC Complementary and Alternative Medicine</i> , <b>2016</b> , 16, 278	4.7	41
91	Solute distribution and stability in emulsion-based delivery systems: an EPR study. <i>Journal of Colloid and Interface Science</i> , <b>2012</b> , 377, 105-13	9.3	36
90	Reaction Mechanisms of Metals with Hydrogen Sulfide and Thiols in Model Wine. Part 2: Iron- and Copper-Catalyzed Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 4105-13	5.7	36
89	Factors influencing the antioxidant and pro-oxidant activity of polyphenols in oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2906-15	5.7	32
88	Ultraviolet-induced oxidation of ascorbic acid in a model juice system: identification of degradation products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 8244-8	5.7	32
87	Effects of dietary Capsicum oleoresin on productivity and immune responses in lactating dairy cows. <i>Journal of Dairy Science</i> , <b>2015</b> , 98, 6327-39	4	31
86	A colored avocado seed extract as a potential natural colorant. <i>Journal of Food Science</i> , <b>2011</b> , 76, C1335-41	4.1	31
85	Effect of heating oxymyoglobin and metmyoglobin on the oxidation of muscle microsomes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9612-20	5.7	30
84	Reaction of Acetaldehyde with Wine Flavonoids in the Presence of Sulfur Dioxide. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 8615-8624	5.7	29
83	Investigation of ethyl radical quenching by phenolics and thiols in model wine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 685-92	5.7	29
82	Generation of potentially bioactive ergosterol-derived products following pulsed ultraviolet light exposure of mushrooms ( <i>Agaricus bisporus</i> ). <i>Food Chemistry</i> , <b>2012</b> , 135, 396-401	8.5	29
81	Investigating the hydrogen peroxide quenching capacity of proteins in polyphenol-rich foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 8915-22	5.7	27
80	Exogenous acetaldehyde as a tool for modulating wine color and astringency during fermentation. <i>Food Chemistry</i> , <b>2015</b> , 177, 17-22	8.5	26
79	Localization and reactivity of a hydrophobic solute in lecithin and caseinate stabilized solid lipid nanoparticles and nanoemulsions. <i>Journal of Colloid and Interface Science</i> , <b>2013</b> , 394, 20-5	9.3	25
78	Influence of endogenous ferulic acid in whole wheat flour on bread crust aroma. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 11245-52	5.7	24
77	Oxidative stability of (-)-epigallocatechin gallate in the presence of thiols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 10815-21	5.7	23

76	In Vitro Antioxidant and Cancer Inhibitory Activity of a Colored Avocado Seed Extract. <i>International Journal of Food Science</i> , <b>2019</b> , 2019, 6509421	3.4	22
75	Impact of roasting on the flavan-3-ol composition, sensory-related chemistry, and in vitro pancreatic lipase inhibitory activity of cocoa beans. <i>Food Chemistry</i> , <b>2018</b> , 255, 414-420	8.5	22
74	Soy protein concentrate mitigates markers of colonic inflammation and loss of gut barrier function in vitro and in vivo. <i>Journal of Nutritional Biochemistry</i> , <b>2017</b> , 40, 201-208	6.3	21
73	Effect of metal chelators on the oxidative stability of model wine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 9480-7	5.7	21
72	Variation in Free Radical Yields from U.S. Marketed Cigarettes. <i>Chemical Research in Toxicology</i> , <b>2017</b> , 30, 1038-1045	4	20
71	Oxidation of edible oils <b>2010</b> , 183-238		20
70	Green Tea Polyphenols Mitigate Gliadin-Mediated Inflammation and Permeability in Vitro. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, e1700879	5.9	19
69	Binding of Caffeine and Quinine by Whey Protein and the Effect on Bitterness. <i>Journal of Food Science</i> , <b>2017</b> , 82, 509-516	3.4	18
68	Brand variation in oxidant production in mainstream cigarette smoke: Carbonyls and free radicals. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 106, 147-154	4.7	18
67	Inclusion complex formation between high amylose corn starch and alkylresorcinols from rye bran. <i>Food Chemistry</i> , <b>2018</b> , 259, 1-6	8.5	18
66	Effect of Liquid Oil on the Distribution and Reactivity of a Hydrophobic Solute in Solid Lipid Nanoparticles. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2013</b> , 90, 819-824	1.8	18
65	Influence of phenolic compounds on the mechanisms of pyrazinium radical generation in the Maillard reaction. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 5482-90	5.7	18
64	Loss and formation of malodorous volatile sulfhydryl compounds during wine storage. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 1728-1752	11.5	18
63	Screening of phenylpyruvic acid producers and optimization of culture conditions in bench scale bioreactors. <i>Bioprocess and Biosystems Engineering</i> , <b>2014</b> , 37, 2343-52	3.7	15
62	Reactivity of a model lipophilic ingredient in surfactant-stabilized emulsions: Effect of droplet surface charge and ingredient location. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2013</b> , 418, 68-75	5.1	15
61	Antioxidant active food packaging and antioxidant edible films <b>2010</b> , 496-515		15
60	Oxidation in foods and beverages and antioxidant applications <b>2010</b> ,		15
59	UV-C irradiated gallic acid exhibits enhanced antimicrobial activity via generation of reactive oxidative species and quinone. <i>Food Chemistry</i> , <b>2019</b> , 287, 303-312	8.5	14

58	Antioxidant activity of a winterized, acetic rye bran extract containing alkylresorcinols in oil-in-water emulsions. <i>Food Chemistry</i> , <b>2019</b> , 272, 174-181	8.5	14
57	Impact of electronic cigarette heating coil resistance on the production of reactive carbonyls, reactive oxygen species and induction of cytotoxicity in human lung cancer cells in vitro. <i>Regulatory Toxicology and Pharmacology</i> , <b>2019</b> , 109, 104500	3.4	14
56	Effects of Topography-Related Puff Parameters on Carbonyl Delivery in Mainstream Cigarette Smoke. <i>Chemical Research in Toxicology</i> , <b>2017</b> , 30, 1463-1469	4	14
55	Reactivity of a lipophilic ingredient solubilized in anionic or cationic surfactant micelles. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2012</b> , 412, 135-142	5.1	14
54	Microbial synergy between YS201 and BS38 improves pulp degradation and aroma production in cocoa pulp simulation medium. <i>Heliyon</i> , <b>2020</b> , 6, e03269	3.6	13
53	Characterization of amylose inclusion complexes using electron paramagnetic resonance spectroscopy. <i>Food Hydrocolloids</i> , <b>2018</b> , 82, 82-88	10.6	12
52	Physicochemical interactions with (-)-epigallocatechin-3-gallate drive structural modification of celiac-associated peptide Gliadin (57-89) at physiological conditions. <i>Food and Function</i> , <b>2019</b> , 10, 2997-3007	6.1	11
51	Assessing Interactions between Lipophilic and Hydrophilic Antioxidants in Food Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 10655-61	5.7	11
50	Effect of interfacial properties on the reactivity of a lipophilic ingredient in multilayered emulsions. <i>Food Hydrocolloids</i> , <b>2014</b> , 42, 56-65	10.6	11
49	Enhanced phenylpyruvic acid production with <i>Proteus vulgaris</i> in fed-batch and continuous fermentation. <i>Preparative Biochemistry and Biotechnology</i> , <b>2016</b> , 46, 157-60	2.4	10
48	Oxidation in foods and beverages and antioxidant applications <b>2010</b> ,		10
47	Effect of lipophilization on the distribution and reactivity of ingredients in emulsions. <i>Journal of Colloid and Interface Science</i> , <b>2015</b> , 459, 36-43	9.3	9
46	Influence of cysteine and methionine availability on protein peroxide scavenging activity and phenolic stability in emulsions. <i>Food Chemistry</i> , <b>2014</b> , 146, 521-30	8.5	9
45	Understanding antioxidant mechanisms in preventing oxidation in foods <b>2010</b> , 225-248		9
44	Influence of Smoking Puff Parameters and Tobacco Varieties on Free Radicals Yields in Cigarette Mainstream Smoke. <i>Chemical Research in Toxicology</i> , <b>2018</b> , 31, 325-331	4	8
43	Inhibition of secreted phospholipase A2 by proanthocyanidins: a comparative enzymological and in silico modeling study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 7417-20	5.7	8
42	Lipid oxidation in emulsified food products <b>2010</b> , 306-343		8
41	Removal of fumonisin B and B from model solutions and red wine using polymeric substances. <i>Food Chemistry</i> , <b>2017</b> , 224, 207-211	8.5	7

40	Evaluation of Antioxidant Activity and Interaction with Radical Species Using the Vesicle Conjugated Autoxidizable Triene (VesiCAT) Assay. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800419	3	7
39	Preventing oxidation during frying of foods <b>2010</b> , 239-273		7
38	Oxidation and protection of red meat <b>2010</b> , 3-49		7
37	Effect of food structure on the distribution and reactivity of small molecules. <i>Current Opinion in Food Science</i> , <b>2015</b> , 4, 19-24	9.8	6
36	Understanding Antioxidant and Prooxidant Mechanisms of Phenolics in Food Lipids <b>2013</b> , 297-321		6
35	Flavour changes in beer: oxidation and other pathways <b>2010</b> , 424-444		6
34	Wine oxidation <b>2010</b> , 445-475		6
33	Little Cigars, Filtered Cigars, and their Carbonyl Delivery Relative to Cigarettes. <i>Nicotine and Tobacco Research</i> , <b>2018</b> , 20, S99-S106	4.9	6
32	Effect of Charcoal in Cigarette Filters on Free Radicals in Mainstream Smoke. <i>Chemical Research in Toxicology</i> , <b>2018</b> , 31, 745-751	4	5
31	Use of encapsulation to inhibit oxidation of lipid ingredients in foods <b>2010</b> , 479-495		5
30	Generation of reactive oxidative species from thermal treatment of sugar solutions. <i>Food Chemistry</i> , <b>2016</b> , 196, 301-8	8.5	4
29	Effects of Co-Inoculation on Wine-Quality Attributes of the High-Acid, Red Hybrid Variety Chambourcin. <i>American Journal of Enology and Viticulture</i> , <b>2016</b> , 67, 245-250	2.2	4
28	Enzyme triggered release of aroma molecules from oil-in-water emulsions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2013</b> , 422, 19-23	5.1	4
27	Impact of Fruit-Zone Leaf Removal on Rotundone Concentration in Noiret. <i>American Journal of Enology and Viticulture</i> , <b>2017</b> , 68, 447-457	2.2	4
26	Oxidation and protection of poultry and eggs <b>2010</b> , 50-90		4
25	Oxidation and protection of milk and dairy products <b>2010</b> , 121-155		4
24	Enhanced phenylpyruvic acid production with <i>Proteus vulgaris</i> by optimizing of the fermentation medium. <i>Acta Alimentaria</i> , <b>2016</b> , 45, 1-10	1	4
23	Unburned Tobacco Cigarette Smoke Alters Rat Ultrastructural Lung Airways and DNA. <i>Nicotine and Tobacco Research</i> , <b>2021</b> , 23, 2127-2134	4.9	4

22	Effect of alkyl chain length on the antioxidant activity of alkylresorcinol homologues in bulk oils and oil-in-water emulsions. <i>Food Chemistry</i> , <b>2021</b> , 346, 128885	8.5	4
21	Effect of ethanol on the solubilization of hydrophobic molecules by sodium caseinate. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 454-459	10.6	3
20	Oxidation and protection of fish <b>2010</b> , 91-120		3
19	Impact of Copper Fungicide Use in Hop Production on the Total Metal Content and Stability of Wort and Dry-Hopped Beer. <i>Beverages</i> , <b>2020</b> , 6, 48	3.4	3
18	Impact of Atomizer Age and Flavor on Toxicity of Aerosols from a Third-Generation Electronic Cigarette against Human Oral Cells. <i>Chemical Research in Toxicology</i> , <b>2020</b> , 33, 2527-2537	4	3
17	Oxidation of fish oils and foods enriched with omega-3 polyunsaturated fatty acids <b>2010</b> , 156-180		2
16	Oxidation and protection of nuts and nut oils <b>2010</b> , 274-305		2
15	A Modified Brewing Procedure Informed by the Enzymatic Profiles of Gluten-Free Malts Significantly Improves Fermentable Sugar Generation in Gluten-Free Brewing. <i>Beverages</i> , <b>2021</b> , 7, 53	3.4	2
14	Emulsions, Nanoemulsions and Solid Lipid Nanoparticles as Delivery Systems in Foods 167-184		2
13	Oxidation of confectionery products and biscuits <b>2010</b> , 344-368		1
12	Protein antioxidants for the stabilization of lipid foods: current and potential applications <b>2010</b> , 249-271		1
11	Oxidative stability of antioxidants in fruits and vegetables <b>2010</b> , 391-423		1
10	Chemical and physical deterioration of wine <b>2010</b> , 466-482		1
9	Gliadin Sequestration as a Novel Therapy for Celiac Disease: A Prospective Application for Polyphenols. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	1
8	Effects of Charcoal on Carbonyl Delivery from Commercial, Research, and Make-Your-Own Cigarettes. <i>Chemical Research in Toxicology</i> , <b>2018</b> , 31, 1339-1347	4	1
7	An Electronic Aerosol Delivery System for Functional Magnetic Resonance Imaging. <i>Substance Abuse: Research and Treatment</i> , <b>2020</b> , 14, 1178221820904140	1.6	0
6	Modeling the Impacts of Weather and Cultural Factors on Rotundone Concentration in Cool-Climate Noiret Wine Grapes. <i>Frontiers in Plant Science</i> , <b>2019</b> , 10, 1255	6.2	0
5	Inhibition of Gliadin Digestion by Green Tea Polyphenols and the Potential Implications for Celiac Disease. <i>FASEB Journal</i> , <b>2017</b> , 31, 974.23	0.9	0

- 4 Impact of copper-based fungicides on the antioxidant quality of ethanolic hop extracts. *Food Chemistry*, **2021**, 355, 129551 8.5 0
- 3 Man vs. Machine: A Junior-Level Laboratory Exercise Comparing Human and Instrumental Detection Limits. *Journal of Food Science Education*, **2017**, 16, 72-76 0.8
- 2 Oxidation of cereals and snack products **2010**, 369-390
- 1 Effect of Copper-Based Fungicide Treatments on the Quality of Hop Produced in the Northeastern United States. *Journal of the American Society of Brewing Chemists*, 1-11 1.9