Ryan J Elias

List of Publications by Year in Descending Order

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	Unburned Tobacco Cigarette Smoke Alters Rat Ultrastructural Lung Airways and DNA. *Nicotine and Tobacco Research*, **2021**, 23, 2127-2134	4.9	4
110	Effect of alkyl chain length on the antioxidant activity of alkylresorcinol homologues in bulk oils and oil-in-water emulsions. *Food Chemistry*, **2021**, 346, 128885	8.5	4
109	A Modified Brewing Procedure Informed by the Enzymatic Profiles of Gluten-Free Malts Significantly Improves Fermentable Sugar Generation in Gluten-Free Brewing. *Beverages*, **2021**, 7, 53	3.4	2
108	Gliadin Sequestration as a Novel Therapy for Celiac Disease: A Prospective Application for Polyphenols. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	1
107	Impact of copper-based fungicides on the antioxidant quality of ethanolic hop extracts. *Food Chemistry*, **2021**, 355, 129551	8.5	0
106	Microbial synergy between YS201 and BS38 improves pulp degradation and aroma production in cocoa pulp simulation medium. *Heliyon*, **2020**, 6, e03269	3.6	13
105	An Electronic Aerosol Delivery System for Functional Magnetic Resonance Imaging. *Substance Abuse: Research and Treatment*, **2020**, 14, 1178221820904140	1.6	0
104	Impact of Copper Fungicide Use in Hop Production on the Total Metal Content and Stability of Wort and Dry-Hopped Beer. *Beverages*, **2020**, 6, 48	3.4	3
103	Impact of Atomizer Age and Flavor on Toxicity of Aerosols from a Third-Generation Electronic Cigarette against Human Oral Cells. *Chemical Research in Toxicology*, **2020**, 33, 2527-2537	4	3
102	Physicochemical interactions with (-)-epigallocatechin-3-gallate drive structural modification of celiac-associated peptide α-gliadin (57-89) at physiological conditions. *Food and Function*, **2019**, 10, 2997-3007	6.1	11
101	In Vitro Antioxidant and Cancer Inhibitory Activity of a Colored Avocado Seed Extract. *International Journal of Food Science*, **2019**, 2019, 6509421	3.4	22
100	Evaluation of Antioxidant Activity and Interaction with Radical Species Using the Vesicle Conjugated Autoxidizable Triene (VesiCAT) Assay. *European Journal of Lipid Science and Technology*, **2019**, 121, 1800419	3	7
99	UV-C irradiated gallic acid exhibits enhanced antimicrobial activity via generation of reactive oxidative species and quinone. *Food Chemistry*, **2019**, 287, 303-312	8.5	14
98	Antioxidant activity of a winterized, acetonic rye bran extract containing alkylresorcinols in oil-in-water emulsions. *Food Chemistry*, **2019**, 272, 174-181	8.5	14
97	Modeling the Impacts of Weather and Cultural Factors on Rotundone Concentration in Cool-Climate Noiret Wine Grapes. *Frontiers in Plant Science*, **2019**, 10, 1255	6.2	0
96	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. *Regulatory Toxicology and Pharmacology*, **2019**, 109, 104500	3.4	14
95	Loss and formation of malodorous volatile sulfhydryl compounds during wine storage. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1728-1752	11.5	18

94	Characterization of amylose inclusion complexes using electron paramagnetic resonance spectroscopy. *Food Hydrocolloids*, **2018**, 82, 82-88	10.6	12
93	Influence of Smoking Puff Parameters and Tobacco Varieties on Free Radicals Yields in Cigarette Mainstream Smoke. *Chemical Research in Toxicology*, **2018**, 31, 325-331	4	8
92	Green Tea Polyphenols Mitigate Gliadin-Mediated Inflammation and Permeability in Vitro. *Molecular Nutrition and Food Research*, **2018**, 62, e1700879	5.9	19
91	Effect of flavoring chemicals on free radical formation in electronic cigarette aerosols. *Free Radical Biology and Medicine*, **2018**, 120, 72-79	7.8	76
90	Impact of roasting on the flavan-3-ol composition, sensory-related chemistry, and in vitro pancreatic lipase inhibitory activity of cocoa beans. *Food Chemistry*, **2018**, 255, 414-420	8.5	22
89	Inclusion complex formation between high amylose corn starch and alkylresorcinols from rye bran. *Food Chemistry*, **2018**, 259, 1-6	8.5	18
88	Effect of ethanol on the solubilization of hydrophobic molecules by sodium caseinate. *Food Hydrocolloids*, **2018**, 77, 454-459	10.6	3
87	Effect of Charcoal in Cigarette Filters on Free Radicals in Mainstream Smoke. *Chemical Research in Toxicology*, **2018**, 31, 745-751	4	5
86	Effects of Solvent and Temperature on Free Radical Formation in Electronic Cigarette Aerosols. *Chemical Research in Toxicology*, **2018**, 31, 4-12	4	43
85	Effects of Charcoal on Carbonyl Delivery from Commercial, Research, and Make-Your-Own Cigarettes. *Chemical Research in Toxicology*, **2018**, 31, 1339-1347	4	1
84	Little Cigars, Filtered Cigars, and their Carbonyl Delivery Relative to Cigarettes. *Nicotine and Tobacco Research*, **2018**, 20, S99-S106	4.9	6
83	Removal of fumonisin B and B from model solutions and red wine using polymeric substances. *Food Chemistry*, **2017**, 224, 207-211	8.5	7
82	Binding of Caffeine and Quinine by Whey Protein and the Effect on Bitterness. *Journal of Food Science*, **2017**, 82, 509-516	3.4	18
81	Copper(II)-Mediated Hydrogen Sulfide and Thiol Oxidation to Disulfides and Organic Polysulfanes and Their Reductive Cleavage in Wine: Mechanistic Elucidation and Potential Applications. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2564-2571	5.7	41
80	Soy protein concentrate mitigates markers of colonic inflammation and loss of gut barrier function in vitro and in vivo. *Journal of Nutritional Biochemistry*, **2017**, 40, 201-208	6.3	21
79	Brand variation in oxidant production in mainstream cigarette smoke: Carbonyls and free radicals. *Food and Chemical Toxicology*, **2017**, 106, 147-154	4.7	18
78	Variation in Free Radical Yields from U.S. Marketed Cigarettes. *Chemical Research in Toxicology*, **2017**, 30, 1038-1045	4	20
77	Impact of Fruit-Zone Leaf Removal on Rotundone Concentration in Noiret. *American Journal of Enology and Viticulture*, **2017**, 68, 447-457	2.2	4

76	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	
75	Effects of Topography-Related Puff Parameters on Carbonyl Delivery in Mainstream Cigarette Smoke. *Chemical Research in Toxicology*, **2017**, 30, 1463-1469	4	14
74	Inhibition of Gliadin Digestion by Green Tea Polyphenols and the Potential Implications for Celiac Disease. *FASEB Journal*, **2017**, 31, 974.23	0.9	0
73	Generation of reactive oxidative species from thermal treatment of sugar solutions. *Food Chemistry* , **2016**, 196, 301-8	8.5	4
72	Reaction of Acetaldehyde with Wine Flavonoids in the Presence of Sulfur Dioxide. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 8615-8624	5.7	29
71	(-)-Epigallocatechin-3-gallate decreases colonic inflammation and permeability in a mouse model of colitis, but reduces macronutrient digestion and exacerbates weight loss. *Molecular Nutrition and Food Research*, **2016**, 60, 2267-2274	5.9	51
70	Enhanced phenylpyruvic acid production with Proteus vulgaris in fed-batch and continuous fermentation. *Preparative Biochemistry and Biotechnology*, **2016**, 46, 157-60	2.4	10
69	Effects of Co-Inoculation on Wine-Quality Attributes of the High-Acid, Red Hybrid Variety Chambourcin. *American Journal of Enology and Viticulture*, **2016**, 67, 245-250	2.2	4
68	Enhanced phenylpyruvic acid production withProteus vulgarisby optimizing of the fermentation medium. *Acta Alimentaria*, **2016**, 45, 1-10	1	4
67	Reaction Mechanisms of Metals with Hydrogen Sulfide and Thiols in Model Wine. Part 1: Copper-Catalyzed Oxidation. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 4095-104	5.7	50
66	Reaction Mechanisms of Metals with Hydrogen Sulfide and Thiols in Model Wine. Part 2: Iron- and Copper-Catalyzed Oxidation. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 4105-13	5.7	36
65	Grape compounds suppress colon cancer stem cells in vitro and in a rodent model of colon carcinogenesis. *BMC Complementary and Alternative Medicine*, **2016**, 16, 278	4.7	41
64	Effects of dietary Capsicum oleoresin on productivity and immune responses in lactating dairy cows. *Journal of Dairy Science*, **2015**, 98, 6327-39	4	31
63	Effect of food structure on the distribution and reactivity of small molecules. *Current Opinion in Food Science*, **2015**, 4, 19-24	9.8	6
62	Assessing Interactions between Lipophilic and Hydrophilic Antioxidants in Food Emulsions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10655-61	5.7	11
61	Highly reactive free radicals in electronic cigarette aerosols. *Chemical Research in Toxicology*, **2015**, 28, 1675-7	4	78
60	Effect of lipophilization on the distribution and reactivity of ingredients in emulsions. *Journal of Colloid and Interface Science*, **2015**, 459, 36-43	9.3	9
59	Exogenous acetaldehyde as a tool for modulating wine color and astringency during fermentation. *Food Chemistry*, **2015**, 177, 17-22	8.5	26

58	Effect of interfacial properties on the reactivity of a lipophilic ingredient in multilayered emulsions. *Food Hydrocolloids*, **2014**, 42, 56-65	10.6	11
57	Screening of phenylpyruvic acid producers and optimization of culture conditions in bench scale bioreactors. *Bioprocess and Biosystems Engineering*, **2014**, 37, 2343-52	3.7	15
56	Influence of cysteine and methionine availability on protein peroxide scavenging activity and phenolic stability in emulsions. *Food Chemistry*, **2014**, 146, 521-30	8.5	9
55	Effect of Liquid Oil on the Distribution and Reactivity of a Hydrophobic Solute in Solid Lipid Nanoparticles. *JAOCS, Journal of the American Oil ChemistssSociety*, **2013**, 90, 819-824	1.8	18
54	Effect of the lipophilicity of model ingredients on their location and reactivity in emulsions and solid lipid nanoparticles. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2013**, 431, 9-17	5.1	42
53	Effect of metal chelators on the oxidative stability of model wine. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9480-7	5.7	21
52	Immune and production responses of dairy cows to postruminal supplementation with phytonutrients. *Journal of Dairy Science*, **2013**, 96, 7830-43	4	46
51	Enzyme triggered release of aroma molecules from oil-in-water emulsions. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2013**, 422, 19-23	5.1	4
50	Reactivity of a model lipophilic ingredient in surfactant-stabilized emulsions: Effect of droplet surface charge and ingredient location. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2013**, 418, 68-75	5.1	15
49	Localization and reactivity of a hydrophobic solute in lecithin and caseinate stabilized solid lipid nanoparticles and nanoemulsions. *Journal of Colloid and Interface Science*, **2013**, 394, 20-5	9.3	25
48	Investigation of ethyl radical quenching by phenolics and thiols in model wine. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 685-92	5.7	29
47	Antioxidant and pro-oxidant activity of (-)-epigallocatechin-3-gallate in food emulsions: Influence of pH and phenolic concentration. *Food Chemistry*, **2013**, 138, 1503-9	8.5	56
46	Understanding Antioxidant and Prooxidant Mechanisms of Phenolics in Food Lipids **2013**, 297-321		6
45	Solute distribution and stability in emulsion-based delivery systems: an EPR study. *Journal of Colloid and Interface Science*, **2012**, 377, 105-13	9.3	36
44	Effects of postharvest pulsed UV light treatment of white button mushrooms (Agaricus bisporus) on vitamin D2 content and quality attributes. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 220-5	5.7	67
43	Oxidative stability of (-)-epigallocatechin gallate in the presence of thiols. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10815-21	5.7	23
42	Influence of endogenous ferulic acid in whole wheat flour on bread crust aroma. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 11245-52	5.7	24
41	Generation of potentially bioactive ergosterol-derived products following pulsed ultraviolet light exposure of mushrooms (Agaricus bisporus). *Food Chemistry*, **2012**, 135, 396-401	8.5	29

40	Factors influencing the antioxidant and pro-oxidant activity of polyphenols in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 2906-15	5.7	32
39	Reactivity of a lipophilic ingredient solubilized in anionic or cationic surfactant micelles. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2012**, 412, 135-142	5.1	14
38	Inhibition of secreted phospholipase A2 by proanthocyanidins: a comparative enzymological and in silico modeling study. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7417-20	5.7	8
37	Influence of phenolic compounds on the mechanisms of pyrazinium radical generation in the Maillard reaction. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 5482-90	5.7	18
36	A colored avocado seed extract as a potential natural colorant. *Journal of Food Science*, **2011**, 76, C1335-41	3.4	31
35	Investigating the hydrogen peroxide quenching capacity of proteins in polyphenol-rich foods. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8915-22	5.7	27
34	Ultraviolet-induced oxidation of ascorbic acid in a model juice system: identification of degradation products. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8244-8	5.7	32
33	Flavour changes in beer: oxidation and other pathways **2010**, 424-444		6
32	Wine oxidation **2010**, 445-475		6
31	Oxidation of fish oils and foods enriched with omega-3 polyunsaturated fatty acids **2010**, 156-180		2
30	Preventing oxidation during frying of foods **2010**, 239-273		7
29	Oxidation of confectionery products and biscuits **2010**, 344-368		1
28	Use of encapsulation to inhibit oxidation of lipid ingredients in foods **2010**, 479-495		5
27	Oxidation of cereals and snack products **2010**, 369-390		
26	Oxidation and protection of fish **2010**, 91-120		3
25	Protein antioxidants for the stabilization of lipid foods: current and potential applications **2010**, 249-271		1
24	Oxidation and protection of poultry and eggs **2010**, 50-90		4
23	Oxidation of edible oils **2010**, 183-238		20

22	Oxidation and protection of red meat **2010**, 3-49		7
21	Antioxidant active food packaging and antioxidant edible films **2010**, 496-515		15
20	Oxidative stability of antioxidants in fruits and vegetables **2010**, 391-423		1
19	Lipid oxidation in emulsified food products **2010**, 306-343		8
18	Controlling the fenton reaction in wine. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 1699-707	5.7	98
17	The antioxidant and pro-oxidant activities of green tea polyphenols: a role in cancer prevention. *Archives of Biochemistry and Biophysics*, **2010**, 501, 65-72	4.1	571
16	Understanding antioxidant mechanisms in preventing oxidation in foods **2010**, 225-248		9
15	Oxidation and protection of nuts and nut oils **2010**, 274-305		2
14	Oxidation and protection of milk and dairy products **2010**, 121-155		4
13	Chemical and physical deterioration of wine **2010**, 466-482		1
12	Oxidation in foods and beverages and antioxidant applications **2010**,		10
11	Oxidation in foods and beverages and antioxidant applications **2010**,		15
10	Identification of free radical intermediates in oxidized wine using electron paramagnetic resonance spin trapping. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4359-65	5.7	82
9	Antioxidant activity of proteins and peptides. *Critical Reviews in Food Science and Nutrition*, **2008**, 48, 430-41	11.5	839
8	Effect of heating oxymyoglobin and metmyoglobin on the oxidation of muscle microsomes. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9612-20	5.7	30
7	Analysis of selected carbonyl oxidation products in wine by liquid chromatography with diode array detection. *Analytica Chimica Acta*, **2008**, 626, 104-10	6.6	49
6	Role of physical structures in bulk oils on lipid oxidation. *Critical Reviews in Food Science and Nutrition*, **2007**, 47, 299-317	11.5	360
5	Impact of thermal processing on the antioxidant mechanisms of continuous phase □lactoglobulin in oil-in-water emulsions. *Food Chemistry*, **2007**, 104, 1402-1409	8.5	53

4	Antioxidant mechanisms of enzymatic hydrolysates of beta-lactoglobulin in food lipid dispersions. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 9565-72	5.7	98
3	Antioxidant activity of cysteine, tryptophan, and methionine residues in continuous phase beta-lactoglobulin in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 10248-53	5.7	184
2	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	
1	Emulsions, Nanoemulsions and Solid Lipid Nanoparticles as Delivery Systems in Foods167-184		2