

Louise E Bennett

List of Publications by Year in descending order

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63
papers

1,918
citations

279798

23
h-index

265206

42
g-index

64
all docs

64
docs citations

64
times ranked

3193
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of UV-C, red light and sun light on the carotenoid content and physical qualities of tomatoes during post-harvest storage. <i>Food Chemistry</i> , 2009, 115, 495-500.	8.2	194
2	Role of food processing in food and nutrition security. <i>Trends in Food Science and Technology</i> , 2016, 56, 115-125.	15.1	180
3	In vitro digestibility of β -casein and β -lactoglobulin under simulated human gastric and duodenal conditions: A multi-laboratory evaluation. <i>Regulatory Toxicology and Pharmacology</i> , 2009, 55, 372-381.	2.7	140
4	Cow's Milk Allergy: A Complex Disorder. <i>Journal of the American College of Nutrition</i> , 2005, 24, 582S-591S.	1.8	130
5	Anti-inflammatory activity of cinnamon (<i>C. zeylanicum</i> and <i>C. cassia</i>) extracts – identification of E-cinnamaldehyde and o-methoxy cinnamaldehyde as the most potent bioactive compounds. <i>Food and Function</i> , 2015, 6, 910-919.	4.6	93
6	Total polyphenolics and anti-oxidant properties of selected dried fruits and relationships to drying conditions. <i>Journal of Functional Foods</i> , 2011, 3, 115-124.	3.4	90
7	Proteinase-activated receptor 2 modulates OA-related pain, cartilage and bone pathology. <i>Annals of the Rheumatic Diseases</i> , 2016, 75, 1989-1997.	0.9	70
8	Novel chromatographic separation – The potential of smart polymers. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 232-242.	5.6	62
9	Naturally Derived Micelles for Rapid in Vitro Screening of Potential Cholesterol-Lowering Bioactives. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4623-4627.	5.2	52
10	Vitamin D2-Enriched Button Mushroom (<i>Agaricus bisporus</i>) Improves Memory in Both Wild Type and APP ^{swe} /PS1 ^{dE9} Transgenic Mice. <i>PLoS ONE</i> , 2013, 8, e76362.	2.5	52
11	Effects of chemical composition and baking on in vitro digestibility of proteins in breads made from selected gluten-containing and gluten-free flours. <i>Food Chemistry</i> , 2017, 233, 514-524.	8.2	52
12	Physicochemical properties of dietary phytochemicals can predict their passive absorption in the human small intestine. <i>Scientific Reports</i> , 2017, 7, 1931.	3.3	52
13	Anti-inflammatory effects of five commercially available mushroom species determined in lipopolysaccharide and interferon- γ activated murine macrophages. <i>Food Chemistry</i> , 2014, 148, 92-96.	8.2	49
14	Inhibition of Angiotensin Converting Enzyme, Angiotensin II Receptor Blocking, and Blood Pressure Lowering Bioactivity across Plant Families. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 181-214.	10.3	47
15	Effects of macro-nutrient, micro-nutrient composition and cooking conditions on in vitro digestibility of meat and aquatic dietary proteins. <i>Food Chemistry</i> , 2018, 254, 292-301.	8.2	47
16	Inhibition of angiotensin converting enzyme (ACE) activity by polyphenols from tea (<i>Camellia sinensis</i>) and links to processing method. <i>Food and Function</i> , 2011, 2, 310.	4.6	45
17	Evaluating the traditional Chinese literature for herbal formulae and individual herbs used for age-related dementia and memory impairment. <i>Biogerontology</i> , 2012, 13, 299-312.	3.9	41
18	Extraction and Characterization of Chickpea (<i>Cicer arietinum</i>) Albumin and Globulin. <i>Journal of Food Science</i> , 2008, 73, C299-305.	3.1	37

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19	Chinese herbal medicine for Mild Cognitive Impairment and Age Associated Memory Impairment: a review of randomised controlled trials. <i>Biogerontology</i> , 2009, 10, 109-123.	3.9	32
20	Determination of anti-inflammatory activities of standardised preparations of plant- and mushroom-based foods. <i>European Journal of Nutrition</i> , 2014, 53, 335-343.	3.9	31
21	Heat-Stable Components of Wood Ear Mushroom, <i>Auricularia polytricha</i> (Higher Basidiomycetes), Inhibit In Vitro Activity of Beta Secretase (BACE1). <i>International Journal of Medicinal Mushrooms</i> , 2013, 15, 233-249.	1.5	31
22	Production of hydrogen peroxide in formulated beverages is associated with the presence of ascorbic acid combined with selected redox-active functional ingredients. <i>Food Chemistry</i> , 2021, 338, 127947.	8.2	30
23	Micronutrient Mineral and Folate Content of Australian and Imported Dried Fruit Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2010, 51, 38-49.	10.3	25
24	Modulation of amyloid- β 1-42 structure and toxicity by proline-rich whey peptides. <i>Food and Function</i> , 2013, 4, 92-103.	4.6	24
25	Dietary Phytochemicals Promote Health by Enhancing Antioxidant Defence in a Pig Model. <i>Nutrients</i> , 2017, 9, 758.	4.1	23
26	Dose-related effects of inhaled essential oils on behavioural measures of anxiety and depression and biomarkers of oxidative stress. <i>Journal of Ethnopharmacology</i> , 2020, 250, 112469.	4.1	20
27	The role of microbial infection in the pathogenesis of Alzheimer's disease and the opportunity for protection by anti-microbial peptides. <i>Critical Reviews in Microbiology</i> , 2021, 47, 240-253.	6.1	19
28	Analysis of bovine immunoglobulin G by capillary gel electrophoresis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 1994, 12, 1103-1108.	2.8	18
29	Processed dietary plants demonstrate broad capacity for angiotensin converting enzyme and angiotensin II receptor binding inhibition in vitro. <i>Journal of Functional Foods</i> , 2012, 4, 851-863.	3.4	18
30	<i>Bacopamonnier</i> (L.) exerts anti-inflammatory effects on cells of the innate immune system in vitro. <i>Food and Function</i> , 2014, 5, 517-520.	4.6	18
31	Effects of high pressure processing on microbial, textural and sensory properties of low-salt emulsified beef sausage. <i>Food Control</i> , 2022, 133, 108596.	5.5	17
32	Beta-glucan-depleted, glycopeptide-rich extracts from Brewer's and Baker's yeast (<i>Saccharomyces</i>) Tj ETQq0 0 0 rgBT/Overlock <i>Chemistry</i> , 2016, 197, 761-768.	8.2	15
33	Molecular Size Fractions of Bay Leaf (<i>Laurus nobilis</i>) Exhibit Differentiated Regulation of Colorectal Cancer Cell Growth In Vitro. <i>Nutrition and Cancer</i> , 2013, 65, 746-764.	2.0	13
34	Epilepsy services in Ireland: A survey of people with epilepsy in relation to satisfaction, preferences and information provision. <i>Epilepsy Research</i> , 2015, 113, 11-18.	1.6	13
35	The social space of empowerment within epilepsy services: The map is not the terrain. <i>Epilepsy and Behavior</i> , 2016, 56, 139-148.	1.7	13
36	The potential of critical social theory as an educational framework for people with epilepsy. <i>Epilepsy and Behavior</i> , 2016, 54, 80-87.	1.7	11

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37	Modulation of <i>in vitro</i> activity of zymogenic and mature recombinant human α -secretase by dietary plants. <i>FEBS Journal</i> , 2012, 279, 1291-1305.	4.7	9
38	Statistical modelling coupled with LC-MS analysis to predict human upper intestinal absorption of phytochemical mixtures. <i>Food Chemistry</i> , 2018, 245, 353-363.	8.2	9
39	In vitro heme and non-heme iron capture from hemoglobin, myoglobin and ferritin by bovine lactoferrin and implications for suppression of reactive oxygen species in vivo. <i>BioMetals</i> , 2014, 27, 1371-1382.	4.1	8
40	RNA sequencing supports distinct reactive oxygen species-mediated pathways of apoptosis by high and low size mass fractions of Bay leaf (<i>Lauris nobilis</i>) in HT-29 cells. <i>Food and Function</i> , 2015, 6, 2507-2524.	4.6	8
41	Pharmacokinetic properties of phytochemicals in <i>Hypericum perforatum</i> influence efficacy of regulating oxidative stress. <i>Phytomedicine</i> , 2019, 59, 152763.	5.3	8
42	Does timing of phytonutrient intake influence the suppression of postprandial oxidative stress? A systematic literature review. <i>Redox Biology</i> , 2021, 46, 102123.	9.0	7
43	Reduced Growth, Altered Gut Microbiome and Metabolite Profile, and Increased Chronic Kidney Disease Risk in Young Pigs Consuming a Diet Containing Highly Resistant Protein. <i>Frontiers in Nutrition</i> , 2022, 9, 816749.	3.7	7
44	Transport rates of dietary phytochemicals in cell monolayers is inversely correlated with absorption kinetics in humans. <i>Journal of Functional Foods</i> , 2017, 39, 206-214.	3.4	6
45	Characterising absorption and health-related properties of phytochemicals extracted from Malaysian palm fruit biomass after oil extraction. <i>Food and Function</i> , 2020, 11, 907-920.	4.6	6
46	Addition of proline-rich whey peptides during dehydration increases solubility of rehydrated milk protein concentrates. <i>International Dairy Journal</i> , 2018, 85, 137-143.	3.0	5
47	Formulations of selected Energy beverages promote pro-oxidant effects of ascorbic acid and long-term stability of hydrogen peroxide. <i>Food Chemistry</i> , 2022, 388, 133037.	8.2	5
48	Chronic Inflammation and Innate Immunity in Alzheimer's Disease – Role of Diet. , 2015, , 223-233.		4
49	Understanding health-related properties of bushmint (<i>Hyptis</i>) by pharmacokinetic modelling of intestinal absorption. <i>Phytochemistry Letters</i> , 2018, 26, 16-19.	1.2	4
50	Regulation of milk protein solubility by a whey-derived proline-rich peptide product. <i>Journal of Dairy Research</i> , 2013, 80, 291-299.	1.4	3
51	Study protocol: A randomised, double blinded, placebo-controlled clinical trial testing the effects of a vitamin D-enriched mushroom supplement on cognitive performance and mood in healthy elderly adults. <i>Healthy Aging Research</i> , 2016, 5, 1-14.	0.3	3
52	Production of hydrogen peroxide in commercial orange juice products is related to proximate composition, processing conditions and storage time. <i>Food Chemistry</i> , 2022, 395, 133619.	8.2	3
53	Demonstration of anti-oxidant properties of mustard seed (<i>Brassica juncea</i>) protein isolate in orange juice. <i>Food Chemistry</i> , 2022, 396, 133648.	8.2	3
54	Interactions of β -ionone, γ -ionone and vanillin with the primary genetic variants of β -lactoglobulin. <i>International Dairy Journal</i> , 2015, 47, 46-51.	3.0	2

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55	A novel method for total protein analysis of protein mixtures using enzyme hydrolysis and derivatisation with o-phthalaldehyde – Application to dairy products. International Dairy Journal, 2016, 55, 44-51.	3.0	2
56	Exploring Dimensions of Empowerment from the Patients’ Perspective in One Specialist Epilepsy Service in Ireland. Journal of Patient Experience, 2020, 7, 1189-1196.	0.9	2
57	Exploring user empowerment and service improvement within an Irish epilepsy service using Checkland's ‘Soft Systems’ approach. Journal of Nursing Management, 2021, 29, 844-854.	3.4	2
58	Anxiolytic effects of essential oils may involve anti-oxidant regulation of the pro-oxidant effects of ascorbate in the brain. Neurochemistry International, 2021, 150, 105153.	3.8	2
59	Extractable low mass proteins <30kDa from peanut display elevated antigenicity (IgG-binding) and allergenicity (IgE-binding) in vitro and are attenuated by thermal reactivity with non-peanut food ingredients. Food Chemistry, 2016, 194, 811-819.	8.2	1
60	Relaxation Effects of Essential Oils Are Explained by Their Interactions with Human Brain Neurotransmitter Receptors and Electroencephalography Rhythms. ACS Chemical Neuroscience, 2022, 13, 166-176.	3.5	1
61	Review: The impact of the economic crisis and austerity on the nursing and midwifery professions in the Republic of Ireland – ‘boom’, ‘bust’ and retrenchment. Journal of Research in Nursing, 2014, 19, 0.9 578-579.		0
62	OPO340 – PARE THE USE OF INTERACTIVE AUGMENTED REALITY POSTERS AS PUBLIC ENGAGEMENT TOOLS TO ENHANCE THE EULAR ‘DON’T DELAY, CONNECT TODAY’ CAMPAIGN. , 2019, , .		0
63	326 Whey proteins for prevention and intervention in Alzheimer’s Disease. Journal of Animal Science, 2020, 98, 68-69.	0.5	0