

Andrew P Neilson

List of Publications by Citations

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

97
papers

1,927
citations

25
h-index

39
g-index

114
ext. papers

2,444
ext. citations

4.7
avg, IF

5.03
L-index

#	Paper	IF	Citations
97	Catechin degradation with concurrent formation of homo- and heterocatechin dimers during in vitro digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8941-9	5.7	128
96	Oligomeric cocoa procyanidins possess enhanced bioactivity compared to monomeric and polymeric cocoa procyanidins for preventing the development of obesity, insulin resistance, and impaired glucose tolerance during high-fat feeding. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2216-27	5.7	107
95	Probiotic supplementation and trimethylamine-N-oxide production following a high-fat diet. <i>Obesity</i> , 2015 , 23, 2357-63	8	79
94	Influence of formulation and processing on absorption and metabolism of flavan-3-ols from tea and cocoa. <i>Annual Review of Food Science and Technology</i> , 2011 , 2, 125-51	14.7	79
93	Influence of chocolate matrix composition on cocoa flavan-3-ol bioaccessibility in vitro and bioavailability in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9418-26	5.7	79
92	High-throughput analysis of catechins and theaflavins by high performance liquid chromatography with diode array detection. <i>Journal of Chromatography A</i> , 2006 , 1132, 132-40	4.5	67
91	Suppression of the gut microbiome ameliorates age-related arterial dysfunction and oxidative stress in mice. <i>Journal of Physiology</i> , 2019 , 597, 2361-2378	3.9	64
90	Mechanisms by which cocoa flavanols improve metabolic syndrome and related disorders. <i>Journal of Nutritional Biochemistry</i> , 2016 , 35, 1-21	6.3	61
89	Short-term high-fat diet increases postprandial trimethylamine-N-oxide in humans. <i>Nutrition Research</i> , 2015 , 35, 858-864	4	58
88	Cocoa procyanidins with different degrees of polymerization possess distinct activities in models of colonic inflammation. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 827-31	6.3	54
87	High-Molecular-Weight Proanthocyanidins in Foods: Overcoming Analytical Challenges in Pursuit of Novel Dietary Bioactive Components. <i>Annual Review of Food Science and Technology</i> , 2016 , 7, 43-64	14.7	53
86	Trimethylamine-N-Oxide Promotes Age-Related Vascular Oxidative Stress and Endothelial Dysfunction in Mice and Healthy Humans. <i>Hypertension</i> , 2020 , 76, 101-112	8.5	46
85	Tea catechin auto-oxidation dimers are accumulated and retained by Caco-2 human intestinal cells. <i>Nutrition Research</i> , 2010 , 30, 327-40	4	42
84	Chronic administration of dietary grape seed extract increases colonic expression of gut tight junction protein occludin and reduces fecal calprotectin: a secondary analysis of healthy Wistar Furth rats. <i>Nutrition Research</i> , 2012 , 32, 787-94	4	37
83	Monomeric cocoa catechins enhance cell function by increasing mitochondrial respiration. <i>Journal of Nutritional Biochemistry</i> , 2017 , 49, 30-41	6.3	36
82	A Mediterranean diet does not alter plasma trimethylamine N-oxide concentrations in healthy adults at risk for colon cancer. <i>Food and Function</i> , 2019 , 10, 2138-2147	6.1	34
81	Chocolate matrix factors modulate the pharmacokinetic behavior of cocoa flavan-3-ol phase II metabolites following oral consumption by Sprague-Dawley rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6685-91	5.7	34

80	Does Exercise Alter Gut Microbial Composition? A Systematic Review. <i>Medicine and Science in Sports and Exercise</i> , 2019 , 51, 160-167	1.2	33
79	Simultaneous UPLC-MS/MS analysis of native catechins and procyanidins and their microbial metabolites in intestinal contents and tissues of male Wistar Furth inbred rats. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014 , 958, 63-74	3.2	30
78	Production of omega-3 enriched tilapia through the dietary use of algae meal or fish oil: Improved nutrient value of fillet and offal. <i>PLoS ONE</i> , 2018 , 13, e0194241	3.7	28
77	Novel cellulose-based amorphous solid dispersions enhance quercetin solution concentrations in vitro. <i>Carbohydrate Polymers</i> , 2017 , 157, 86-93	10.3	28
76	Characterization of the polyphenol composition of 20 cultivars of cider, processing, and dessert apples (<i>Malus domestica</i> Borkh.) grown in Virginia. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10181-91	5.7	27
75	High-molecular-weight cocoa procyanidins possess enhanced insulin-enhancing and insulin mimetic activities in human primary skeletal muscle cells compared to smaller procyanidins. <i>Journal of Nutritional Biochemistry</i> , 2017 , 39, 48-58	6.3	27
74	Integrated Approach for the Valorization of Red Grape Pomace: Production of Oil, Polyphenols, and Acetone-Butanol-Ethanol. <i>ACS Sustainable Chemistry and Engineering</i> , 2018 , 6, 16279-16286	8.3	27
73	The gut microbiome-derived metabolite trimethylamine N-oxide modulates neuroinflammation and cognitive function with aging. <i>GeroScience</i> , 2021 , 43, 377-394	8.9	26
72	Grape pomace and its secondary waste management: Biochar production for a broad range of lead (Pb) removal from water. <i>Environmental Research</i> , 2020 , 186, 109442	7.9	24
71	Alterations to metabolically active bacteria in the mucosa of the small intestine predict anti-obesity and anti-diabetic activities of grape seed extract in mice. <i>Food and Function</i> , 2017 , 8, 3510-3522	6.1	24
70	The effect of prebiotic supplementation with inulin on cardiometabolic health: Rationale, design, and methods of a controlled feeding efficacy trial in adults at risk of type 2 diabetes. <i>Contemporary Clinical Trials</i> , 2015 , 45, 328-337	2.3	23
69	Common gut microbial metabolites of dietary flavonoids exert potent protective activities in T cells and skeletal muscle cells. <i>Journal of Nutritional Biochemistry</i> , 2018 , 62, 95-107	6.3	23
68	Inulin Supplementation Does Not Reduce Plasma Trimethylamine -Oxide Concentrations in Individuals at Risk for Type 2 Diabetes. <i>Nutrients</i> , 2018 , 10,	6.7	22
67	Comprehensive quantitative analysis of purines and pyrimidines in the human malaria parasite using ion-pairing ultra-performance liquid chromatography-mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014 , 967, 127-33	3.2	21
66	Green and black tea inhibit cytokine-induced IL-8 production and secretion in AGS gastric cancer cells via inhibition of NF- κ B activity. <i>Planta Medica</i> , 2010 , 76, 1659-65	3.1	21
65	Antibacterial activity of jalapeño pepper (var.) extract fractions against select foodborne pathogens. <i>Food Science and Nutrition</i> , 2017 , 5, 730-738	3.2	20
64	Evaluation of peanut skin and grape seed extracts to inhibit growth of foodborne pathogens. <i>Food Science and Nutrition</i> , 2017 , 5, 1130-1138	3.2	20
63	Recovery of protein hydrolysates from brewer's spent grain using enzyme and ultrasonication. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 357-368	3.8	20

62	Comparison of Common Analytical Methods for the Quantification of Total Polyphenols and Flavanols in Fruit Juices and Ciders. <i>Journal of Food Science</i> , 2019 , 84, 2147-2158	3.4	19
61	Effect of cyclooxygenase genotype and dietary fish oil on colonic eicosanoids in mice. <i>Journal of Nutritional Biochemistry</i> , 2012 , 23, 966-76	6.3	19
60	Compositional Characterization of Different Industrial White and Red Grape Pomaces in Virginia and the Potential Valorization of the Major Components. <i>Foods</i> , 2019 , 8,	4.9	19
59	Cranberry extract attenuates hepatic inflammation in high-fat-fed obese mice. <i>Journal of Nutritional Biochemistry</i> , 2016 , 37, 60-66	6.3	18
58	Effect of fish oil on levels of R- and S-enantiomers of 5-, 12-, and 15-hydroxyeicosatetraenoic acids in mouse colonic mucosa. <i>Nutrition and Cancer</i> , 2012 , 64, 163-72	2.8	17
57	Analysis of Cocoa Proanthocyanidins Using Reversed Phase High-Performance Liquid Chromatography and Electrochemical Detection: Application to Studies on the Effect of Alkaline Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5970-5	5.7	16
56	Loss of Native Flavanols during Fermentation and Roasting Does Not Necessarily Reduce Digestive Enzyme-Inhibiting Bioactivities of Cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3616-25	5.7	16
55	Impact of short-term flavanol supplementation on fasting plasma trimethylamine N-oxide concentrations in obese adults. <i>Food and Function</i> , 2018 , 9, 5350-5361	6.1	16
54	Pan-colonic pharmacokinetics of catechins and procyanidins in male Sprague-Dawley rats. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 1007-14	6.3	15
53	Evaluation of different solvents to extract antibacterial compounds from jalapeño peppers. <i>Food Science and Nutrition</i> , 2017 , 5, 497-503	3.2	13
52	Plasma levels of resistin-like molecule beta in humans. <i>Cancer Epidemiology</i> , 2011 , 35, 485-9	2.8	13
51	Flavanol concentrations do not predict dipeptidyl peptidase-IV inhibitory activities of four cocoas with different processing histories. <i>Food and Function</i> , 2017 , 8, 746-756	6.1	12
50	Cellulose-based amorphous solid dispersions enhance rifapentine delivery characteristics in vitro. <i>Carbohydrate Polymers</i> , 2018 , 182, 149-158	10.3	12
49	Dietary supplementation with cocoa flavanols does not alter colon tissue profiles of native flavanols and their microbial metabolites established during habitual dietary exposure in C57BL/6J mice. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11190-9	5.7	11
48	Urinary Excretion of Sodium, Nitrogen, and Sugar Amounts Are Valid Biomarkers of Dietary Sodium, Protein, and High Sugar Intake in Nonobese Adolescents. <i>Journal of Nutrition</i> , 2017 , 147, 2364-2373	4.1	11
47	Free amino acid composition of apple juices with potential for cider making as determined by UPLC-PDA. <i>Journal of the Institute of Brewing</i> , 2018 , 124, 467-476	2	11
46	Serum endotoxin, gut permeability and skeletal muscle metabolic adaptations following a short term high fat diet in humans. <i>Metabolism: Clinical and Experimental</i> , 2020 , 103, 154041	12.7	10
45	A laboratory-scale model cocoa fermentation using dried, unfermented beans and artificial pulp can simulate the microbial and chemical changes of on-farm cocoa fermentation. <i>European Food Research and Technology</i> , 2019 , 245, 511-519	3.4	10

44	Sensory and Nutritional Quality of Dehydrated Potato Flakes in Long-Term Storage. <i>Journal of Food Science</i> , 2006 , 71, S461-S466	3.4	9
43	Techno-economic analysis of a grape pomace biorefinery: Production of seed oil, polyphenols, and biochar. <i>Food and Bioproducts Processing</i> , 2021 , 127, 139-151	4.9	9
42	Effects of a Mediterranean Diet Intervention on Anti- and Pro-Inflammatory Eicosanoids, Epithelial Proliferation, and Nuclear Morphology in Biopsies of Normal Colon Tissue. <i>Nutrition and Cancer</i> , 2015 , 67, 721-9	2.8	8
41	Flavone Hispidulin Stimulates Glucagon-Like Peptide-1 Secretion and Ameliorates Hyperglycemia in Streptozotocin-Induced Diabetic Mice. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1900978	5.9	8
40	Use of dietary phytochemicals for inhibition of trimethylamine N-oxide formation. <i>Journal of Nutritional Biochemistry</i> , 2021 , 91, 108600	6.3	8
39	Gut Microbiome-Derived Metabolite Trimethylamine N-Oxide Induces Aortic Stiffening and Increases Systolic Blood Pressure With Aging in Mice and Humans. <i>Hypertension</i> , 2021 , 78, 499-511	8.5	8
38	Development of a rapid ultra performance hydrophilic interaction liquid chromatography tandem mass spectrometry method for procyanidins with enhanced ionization efficiency. <i>Journal of Chromatography A</i> , 2019 , 1594, 54-64	4.5	7
37	Prebiotic Inulin Supplementation and Peripheral Insulin Sensitivity in adults at Elevated Risk for Type 2 Diabetes: A Pilot Randomized Controlled Trial. <i>Nutrients</i> , 2021 , 13,	6.7	7
36	Development and Characterization of a Pilot-Scale Model Cocoa Fermentation System Suitable for Studying the Impact of Fermentation on Putative Bioactive Compounds and Bioactivity of Cocoa. <i>Foods</i> , 2019 , 8,	4.9	6
35	Contribution of chlorophyll to photooxidation of soybean oil at specific visible wavelengths of light. <i>Journal of Food Science</i> , 2015 , 80, C252-61	3.4	6
34	Bioavailability and Metabolism of Bioactive Compounds From Foods 2017 , 301-319		6
33	Management of Apple Maturity and Postharvest Storage Conditions to Increase Polyphenols in Cider. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2019 , 54, 143-148	2.4	6
32	Production and Polyphenolic Composition of Tea. <i>Nutrition Today</i> , 2018 , 53, 268-278	1.6	6
31	An enriched biosignature of gut microbiota-dependent metabolites characterizes maternal plasma in a mouse model of fetal alcohol spectrum disorder. <i>Scientific Reports</i> , 2021 , 11, 248	4.9	6
30	Trace minerals in tilapia fillets: Status in the United States marketplace and selenium supplementation strategy for improving consumer's health. <i>PLoS ONE</i> , 2019 , 14, e0217043	3.7	5
29	Technological progress as a driver of innovation in infant foods. <i>Nestle Nutrition Workshop Series Paediatric Programme</i> , 2010 , 66, 81-95		5
28	Juice Clarification with Pectinase Reduces Yeast Assimilable Nitrogen in Apple Juice without Affecting the Polyphenol Composition in Cider. <i>Journal of Food Science</i> , 2018 , 83, 2772-2781	3.4	5
27	Grape powder attenuates the negative effects of GLP-1 receptor antagonism by exendin-3 (9-39) in a normoglycemic mouse model. <i>Food and Function</i> , 2016 , 7, 2692-705	6.1	4

26	Accumulation of catechins in bone and liver of mice fed green tea while under physical stress. <i>FASEB Journal</i> , 2006 , 20, A570	0.9	4
25	Potential Health Effects of Tea. <i>Nutrition Today</i> , 2018 , 53, 213-228	1.6	4
24	Pre-meal inulin consumption does not affect acute energy intake in overweight and obese middle-aged and older adults: A randomized controlled crossover pilot trial. <i>Nutrition and Health</i> , 2017 , 23, 75-81	2.1	3
23	Flavanol supplementation protects against obesity-associated increases in systemic interleukin-6 levels without inhibiting body mass gain in mice fed a high-fat diet. <i>Nutrition Research</i> , 2019 , 66, 32-47	4	3
22	Inhibiting foodborne pathogens <i>Vibrio parahaemolyticus</i> and <i>Listeria monocytogenes</i> using extracts from traditional medicine: Chinese gallnut, pomegranate peel, Baikal skullcap root and forsythia fruit. <i>Open Agriculture</i> , 2018 , 3, 163-170	1.4	3
21	Bioavailability and Metabolism of Bioactive Compounds from Foods 2013 , 407-423		3
20	Oligomeric cocoa procyanidins possess enhanced bioactivity compared to monomeric and polymeric cocoa procyanidins for preventing the development of obesity, insulin resistance, and impaired glucose tolerance during high-fat feeding (LB331). <i>FASEB Journal</i> , 2014 , 28, LB331	0.9	3
19	Modulating Phenolic Bioaccessibility and Glycemic Response of Starch-Based Foods in Wistar Rats by Physical Complexation between Starch and Phenolic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13257-13266	5.7	3
18	Development of a High-Throughput Method to Study the Inhibitory Effect of Phytochemicals on Trimethylamine Formation. <i>Nutrients</i> , 2021 , 13,	6.7	3
17	Comparison of A-type Proanthocyanidins in Cranberry and Peanut Skin Extracts Using Matrix Assisted Laser Desorption Ionization-Time of Flight Mass Spectrometry. <i>Journal of Molecular and Genetic Medicine: an International Journal of Biomedical Research</i> , 2016 , 10,	2.5	3
16	Flavanol Polymerization Is a Superior Predictor of α -Glucosidase Inhibitory Activity Compared to Flavanol or Total Polyphenol Concentrations in Cocos Prepared by Variations in Controlled Fermentation and Roasting of the Same Raw Cocoa Beans. <i>Antioxidants</i> , 2019 , 8,	7.1	3
15	Postprandial skeletal muscle metabolism following a high-fat diet in sedentary and endurance-trained males. <i>Journal of Applied Physiology</i> , 2020 , 128, 872-883	3.7	2
14	Preference for and sensitivity to flavanol mean degree of polymerization in model wines is correlated with body composition. <i>Appetite</i> , 2020 , 144, 104442	4.5	2
13	Diet-induced obesity in genetically diverse collaborative cross mouse founder strains reveals diverse phenotype response and amelioration by quercetin treatment in 129S1/SvImJ, PWK/EiJ, CAST/PhJ, and WSB/EiJ mice. <i>Journal of Nutritional Biochemistry</i> , 2021 , 87, 108521	6.3	2
12	Journal of Nutritional Biochemistry Special Issue: Polyphenols, obesity, and cardiometabolic health. <i>Journal of Nutritional Biochemistry</i> , 2021 , 89, 108565	6.3	2
11	Microbial Metabolites of Flavanols in Urine are Associated with Enhanced Anti-Proliferative Activity in Bladder Cancer Cells In Vitro. <i>Nutrition and Cancer</i> , 2021 , 1-17	2.8	1
10	Fasting and postprandial trimethylamine N-oxide in sedentary and endurance-trained males following a short-term high-fat diet. <i>Physiological Reports</i> , 2021 , 9, e14970	2.6	1
9	Enhancing the Cognitive Effects of Flavonoids With Physical Activity: Is There a Case for the Gut Microbiome?. <i>Frontiers in Neuroscience</i> , 2022 , 16, 833202	5.1	1

8	Utilizing preclinical models of genetic diversity to improve translation of phytochemical activities from rodents to humans and inform personalized nutrition. <i>Food and Function</i> , 2021 , 12, 11077-11105	6.1	o
7	Bioaccessibility and intestinal cell uptake of carotenoids and chlorophylls differ in powdered spinach by the ingredient form as measured using gastrointestinal digestion and anaerobic fecal fermentation models.. <i>Food and Function</i> , 2022 , 13, 3825-3839	6.1	o
6	PUFA and flavonoid actions on PGE2 production in human epidermal keratinocytes. <i>FASEB Journal</i> , 2007 , 21, A735	0.9	
5	Catechin degradation and concurrent formation of homo- and hetero- catechin dimers during simulated digestion. <i>FASEB Journal</i> , 2007 , 21, A110	0.9	
4	Effects of Epicatechin and its Gut Metabolites on Beta Cell Function, Survival and Proliferation. <i>FASEB Journal</i> , 2018 , 32, 41.8	0.9	
3	Fasting and Postprandial Trimethylamine N-oxide in Sedentary and Endurance Trained Males. <i>FASEB Journal</i> , 2019 , 33, 536.18	0.9	
2	Grape Powder Reverses Deleterious Effects of GLP-1 Receptor Antagonism on Oral Glucose Tolerance in Mice. <i>FASEB Journal</i> , 2015 , 29, LB288	0.9	
1	Comparison of Polyphenol Concentration and Composition between Genetically Diverse Cacao (<i>Theobroma cacao</i> L.) Accessions Selected for High Yield. <i>FASEB Journal</i> , 2017 , 31, 974.18	0.9	