

Andrew P Neilson

List of Publications by Year in Descending Order

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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	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	0
96	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
95	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	0
94	Development of a High-Throughput Method to Study the Inhibitory Effect of Phytochemicals on Trimethylamine Formation. <i>Nutrients</i> , 2021 , 13,	6.7	3
93	Use of dietary phytochemicals for inhibition of trimethylamine N-oxide formation. <i>Journal of Nutritional Biochemistry</i> , 2021 , 91, 108600	6.3	8
92	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
91	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
90	Journal of Nutritional Biochemistry Special Issue: Polyphenols, obesity, and cardiometabolic health. <i>Journal of Nutritional Biochemistry</i> , 2021 , 89, 108565	6.3	2
89	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
88	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
87	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
86	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
85	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
84	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
83	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
82	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
81	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

80	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
79	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
78	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
77	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
76	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
75	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
74	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
73	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
72	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
71	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
70	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
69	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
68	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
67	Fasting and Postprandial Trimethylamine N-oxide in Sedentary and Endurance Trained Males. <i>FASEB Journal</i> , 2019 , 33, 536.18	0.9	
66	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
65	Flavanol Polymerization Is a Superior Predictor of β -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
64	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
63	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

62	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
61	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
60	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
59	Effects of Epicatechin and its Gut Metabolites on Beta Cell Function, Survival and Proliferation. <i>FASEB Journal</i> , 2018 , 32, 41.8	0.9	
58	Cellulose-based amorphous solid dispersions enhance rifapentine delivery characteristics in vitro. <i>Carbohydrate Polymers</i> , 2018 , 182, 149-158	10.3	12
57	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
56	Production and Polyphenolic Composition of Tea. <i>Nutrition Today</i> , 2018 , 53, 268-278	1.6	6
55	Potential Health Effects of Tea. <i>Nutrition Today</i> , 2018 , 53, 213-228	1.6	4
54	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
53	Integrated Approach for the Valorization of Red Grape Pomace: Production of Oil, Polyphenols, and AcetoneButanolEthanol. <i>ACS Sustainable Chemistry and Engineering</i> , 2018 , 6, 16279-16286	8.3	27
52	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
51	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
50	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
49	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
48	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
47	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
46	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
45	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

44	Monomeric cocoa catechins enhance cell function by increasing mitochondrial respiration. <i>Journal of Nutritional Biochemistry</i> , 2017 , 49, 30-41	6.3	36
43	Evaluation of different solvents to extract antibacterial compounds from jalapeño peppers. <i>Food Science and Nutrition</i> , 2017 , 5, 497-503	3.2	13
42	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
41	Novel cellulose-based amorphous solid dispersions enhance quercetin solution concentrations in vitro. <i>Carbohydrate Polymers</i> , 2017 , 157, 86-93	10.3	28
40	Bioavailability and Metabolism of Bioactive Compounds From Foods 2017 , 301-319		6
39	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	
38	Cranberry extract attenuates hepatic inflammation in high-fat-fed obese mice. <i>Journal of Nutritional Biochemistry</i> , 2016 , 37, 60-66	6.3	18
37	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
36	Mechanisms by which cocoa flavanols improve metabolic syndrome and related disorders. <i>Journal of Nutritional Biochemistry</i> , 2016 , 35, 1-21	6.3	61
35	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
34	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
33	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
32	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
31	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
30	Short-term high-fat diet increases postprandial trimethylamine-N-oxide in humans. <i>Nutrition Research</i> , 2015 , 35, 858-864	4	58
29	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
28	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
27	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

26	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
25	Probiotic supplementation and trimethylamine-N-oxide production following a high-fat diet. <i>Obesity</i> , 2015 , 23, 2357-63	8	79
24	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	
23	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, 2011-20	5.7	107
22	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
21	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
20	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
19	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
18	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
17	Bioavailability and Metabolism of Bioactive Compounds from Foods 2013 , 407-423		3
16	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
15	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
14	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
13	Plasma levels of resistin-like molecule beta in humans. <i>Cancer Epidemiology</i> , 2011 , 35, 485-9	2.8	13
12	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
11	Technological progress as a driver of innovation in infant foods. <i>Nestle Nutrition Workshop Series Paediatric Programme</i> , 2010 , 66, 81-95		5
10	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
9	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

8	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
7	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
6	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
5	PUFA and flavonoid actions on PGE2 production in human epidermal keratinocytes. <i>FASEB Journal</i> , 2007 , 21, A735	0-9	
4	Catechin degradation and concurrent formation of homo- and hetero- catechin dimers during simulated digestion. <i>FASEB Journal</i> , 2007 , 21, A110	0-9	
3	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
2	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
1	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