

Steven J Schwartz

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3078758/publications.pdf>

Version: 2024-02-01

191
papers

13,109
citations

14614

66
h-index

28224

105
g-index

196
all docs

196
docs citations

196
times ranked

12365
citing authors

#	ARTICLE	IF	CITATIONS
1	Sulforaphane, a Dietary Component of Broccoli/Broccoli Sprouts, Inhibits Breast Cancer Stem Cells. <i>Clinical Cancer Research</i> , 2010, 16, 2580-2590.	3.2	478
2	Flavones: Food Sources, Bioavailability, Metabolism, and Bioactivity. <i>Advances in Nutrition</i> , 2017, 8, 423-435.	2.9	418
3	Carotenoid bioavailability is higher from salads ingested with full-fat than with fat-reduced salad dressings as measured with electrochemical detection. <i>American Journal of Clinical Nutrition</i> , 2004, 80, 396-403.	2.2	326
4	An Update on the Health Effects of Tomato Lycopene. <i>Annual Review of Food Science and Technology</i> , 2010, 1, 189-210.	5.1	305
5	Trolox Equivalent Antioxidant Capacity of Different Geometrical Isomers of β -Carotene, β -Carotene, Lycopene, and Zeaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 221-226.	2.4	303
6	Carotenoid Absorption from Salad and Salsa by Humans Is Enhanced by entry Addition of Avocado or Avocado Oil. <i>Journal of Nutrition</i> , 2005, 135, 431-436.	1.3	246
7	Bioavailability of β -Carotene Is Lower in Raw than in Processed Carrots and Spinach in Women. <i>Journal of Nutrition</i> , 1998, 128, 913-916.	1.3	224
8	Structure-Function Relationships of Anthocyanins from Various Anthocyanin-Rich Extracts on the Inhibition of Colon Cancer Cell Growth. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9391-9398.	2.4	224
9	Impact of Fatty Acyl Composition and Quantity of Triglycerides on Bioaccessibility of Dietary Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8950-8957.	2.4	204
10	Lycopene from heat-induced cis-isomer-rich tomato sauce is more bioavailable than from all-trans-rich tomato sauce in human subjects. <i>British Journal of Nutrition</i> , 2007, 98, 140-146.	1.2	196
11	Lycopene Stability During Food Processing. <i>Experimental Biology and Medicine</i> , 1998, 218, 101-105.	1.1	195
12	Capability of a polymeric C30 stationary phase to resolve cis-trans carotenoid isomers in reversed-phase liquid chromatography. <i>Journal of Chromatography A</i> , 1995, 707, 205-216.	1.8	186
13	Plasma and Dietary Carotenoids, and the Risk of Prostate Cancer. <i>Cancer Epidemiology Biomarkers and Prevention</i> , 2004, 13, 260-269.	1.1	178
14	Quantitative determination of intact glucosinolates in broccoli, broccoli sprouts, Brussels sprouts, and cauliflower by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Analytical Biochemistry</i> , 2005, 343, 93-99.	1.1	172
15	Isomerization and losses of trans- β -carotene in sweet potatoes as affected by processing treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1988, 36, 129-133.	2.4	171
16	Implications of cancer stem cell theory for cancer chemoprevention by natural dietary compounds. <i>Journal of Nutritional Biochemistry</i> , 2011, 22, 799-806.	1.9	166
17	Enhanced bioavailability of lycopene when consumed as cis-isomers from tangerine compared to red tomato juice, a randomized, cross-over clinical trial. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 658-669.	1.5	163
18	High-performance liquid chromatography of chlorophylls and their derivatives in fresh and processed spinach. <i>Journal of Agricultural and Food Chemistry</i> , 1981, 29, 533-535.	2.4	159

#	ARTICLE	IF	CITATIONS
19	Bioavailability and inter-conversion of sulforaphane and erucin in human subjects consuming broccoli sprouts or broccoli supplement in a cross-over study design. <i>Pharmacological Research</i> , 2011, 64, 456-463.	3.1	159
20	Assessment of Lutein Bioavailability from Meals and a Supplement Using Simulated Digestion and Caco-2 Human Intestinal Cells. <i>Journal of Nutrition</i> , 2004, 134, 2280-2286.	1.3	158
21	Assessment of Degradation and Intestinal Cell Uptake of Carotenoids and Chlorophyll Derivatives from Spinach Puree Using an In Vitro Digestion and Caco-2 Human Cell Model. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2082-2089.	2.4	156
22	Identification and Quantification of Apo-lycopenals in Fruits, Vegetables, and Human Plasma. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3290-3296.	2.4	155
23	New developments in Hsp90 inhibitors as anti-cancer therapeutics: Mechanisms, clinical perspective and more potential. <i>Drug Resistance Updates</i> , 2009, 12, 17-27.	6.5	152
24	The Consumption of Processed Tomato Products Enhances Plasma Lycopene Concentrations in Association with a Reduced Lipoprotein Sensitivity to Oxidative Damage. <i>Journal of Nutrition</i> , 2003, 133, 727-732.	1.3	145
25	Thermal Processing of Vegetables Increases Cis Isomers of Lutein and Zeaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6184-6190.	2.4	143
26	Quantitative determination of individual betacyanin pigments by high-performance liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1980, 28, 540-543.	2.4	141
27	Carotenoid Composition of Marigold (<i>Tagetes erecta</i>) Flower Extract Used as Nutritional Supplement. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4189-4194.	2.4	141
28	Isoflavone Characterization and Antioxidant Activity of Ohio Soybeans. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2647-2651.	2.4	136
29	Tomatoes, Lycopene, and Prostate Cancer: Progress and Promise. <i>Experimental Biology and Medicine</i> , 2002, 227, 869-880.	1.1	135
30	Screening for anthocyanins using high-performance liquid chromatography coupled to electrospray ionization tandem mass spectrometry with precursor-ion analysis, product-ion analysis, common-neutral-loss analysis, and selected reaction monitoring. <i>Journal of Chromatography A</i> , 2005, 1091, 72-82.	1.8	129
31	Chlorophylls in foods. <i>Critical Reviews in Food Science and Nutrition</i> , 1990, 29, 1-17.	5.4	122
32	Carotenoids are more bioavailable from papaya than from tomato and carrot in humans: a randomised cross-over study. <i>British Journal of Nutrition</i> , 2014, 111, 490-498.	1.2	121
33	Separation of Geometrical Carotenoid Isomers in Biological Extracts Using a Polymeric C30Column in Reversed-Phase Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3887-3893.	2.4	119
34	Naturally Occurring Eccentric Cleavage Products of Provitamin A β -Carotene Function as Antagonists of Retinoic Acid Receptors. <i>Journal of Biological Chemistry</i> , 2012, 287, 15886-15895.	1.6	118
35	Degradation Kinetics of Chlorophylls and Chlorophyllides. <i>Journal of Food Science</i> , 1991, 56, 1639-1643.	1.5	115
36	Digestive Stability, Micellarization, and Uptake of β -Carotene Isomers by Caco-2 Human Intestinal Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2780-2785.	2.4	108

#	ARTICLE	IF	CITATIONS
37	Suppression of the Tumorigenic Phenotype in Human Oral Squamous Cell Carcinoma Cells by an Ethanol Extract Derived From Freeze-Dried Black Raspberries. <i>Nutrition and Cancer</i> , 2006, 54, 58-68.	0.9	108
38	Supercritical CO ₂ Extraction of β -Carotene from Sweet Potatoes. <i>Journal of Food Science</i> , 1993, 58, 817-820.	1.5	98
39	Carotene and Novel Apocarotenoid Concentrations in Orange-Fleshed <i>Cucumis melo</i> Melons: Determinations of β -Carotene Bioaccessibility and Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4448-4454.	2.4	96
40	Substrate Specificity of Purified Recombinant Human β -Carotene 15,15- O_2 -Oxygenase (BCO1). <i>Journal of Biological Chemistry</i> , 2013, 288, 37094-37103.	1.6	94
41	Carotenoid Determination in Biological Microsamples Using Liquid Chromatography with a Coulometric Electrochemical Array Detector. <i>Analytical Biochemistry</i> , 1998, 256, 74-81.	1.1	91
42	Effects of Ozone and Oxygen on the Degradation of Carotenoids in an Aqueous Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5008-5013.	2.4	89
43	Urinary Excretion of Black Raspberry (<i>Rubus occidentalis</i>) Anthocyanins and Their Metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1467-1472.	2.4	87
44	Tomato-based food products for prostate cancer prevention: what have we learned?. <i>Cancer and Metastasis Reviews</i> , 2010, 29, 553-568.	2.7	87
45	Carotenoid Absorption in Humans Consuming Tomato Sauces Obtained from Tangerine or High- β -Carotene Varieties of Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1597-1603.	2.4	84
46	A Combination of Tomato and Soy Products for Men With Recurring Prostate Cancer and Rising Prostate Specific Antigen. <i>Nutrition and Cancer</i> , 2008, 60, 145-154.	0.9	84
47	Profiling of Carotenoids in Tomato Juice by One- and Two-Dimensional NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6094-6100.	2.4	83
48	Black Raspberry Components Inhibit Proliferation, Induce Apoptosis, and Modulate Gene Expression in Rat Esophageal Epithelial Cells. <i>Nutrition and Cancer</i> , 2009, 61, 816-826.	0.9	82
49	Combined Pressure-Temperature Effects on Carotenoid Retention and Bioaccessibility in Tomato Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7808-7817.	2.4	82
50	Tomato products, lycopene, and prostate cancer risk. <i>Urologic Clinics of North America</i> , 2002, 29, 83-93.	0.8	81
51	Effects of Growing Conditions on Purple Corn cob (<i>Zea mays</i> L.) Anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8625-8629.	2.4	81
52	Inhibition of bladder cancer by broccoli isothiocyanates sulforaphane and erucin: Characterization, metabolism, and interconversion. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1675-1687.	1.5	81
53	Identification of chlorophyll derivatives by mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1452-1456.	2.4	80
54	(β)-Epigallocatechin-3-gallate Inhibits Hsp90 Function by Impairing Hsp90 Association with Cochaperones in Pancreatic Cancer Cell Line Mia Paca-2. <i>Molecular Pharmaceutics</i> , 2009, 6, 1152-1159.	2.3	80

#	ARTICLE	IF	CITATIONS
55	Identification of betanin degradation products. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1983, 176, 448-453.	0.7	79
56	Characterization of a new anthocyanin in black raspberries (<i>Rubus occidentalis</i>) by liquid chromatography electrospray ionization tandem mass spectrometry. <i>Food Chemistry</i> , 2006, 94, 465-468.	4.2	79
57	Drinking Water with Red Beetroot Food Color Antagonizes Esophageal Carcinogenesis in <i>N</i> -Nitrosomethylbenzylamine-Treated Rats. <i>Journal of Medicinal Food</i> , 2010, 13, 733-739.	0.8	79
58	Stability and Bioaccessibility of Isoflavones from Soy Bread during In Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4603-4609.	2.4	78
59	Dietary apigenin reduces LPS-induced expression of miR-155 restoring immune balance during inflammation. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 763-772.	1.5	78
60	Rapid analysis of starch, amylose and amylopectin by high-performance size-exclusion chromatography. <i>Journal of Chromatography A</i> , 1985, 319, 205-214.	1.8	77
61	Avocado Consumption Enhances Human Postprandial Provitamin A Absorption and Conversion from a Novel High- β -Carotene Tomato Sauce and from Carrots. <i>Journal of Nutrition</i> , 2014, 144, 1158-1166.	1.3	76
62	Paprika (<i>Capsicum annum</i>) Oleoresin Extraction with Supercritical Carbon Dioxide. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3558-3564.	2.4	71
63	Probing Anthocyanin Profiles in Purple Sweet Potato Cell Line (<i>Ipomoea batatas</i> L. Cv. Ayamurasaki) by High-Performance Liquid Chromatography and Electrospray Ionization Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6503-6509.	2.4	70
64	The Human Enzyme That Converts Dietary Provitamin A Carotenoids to Vitamin A Is a Dioxygenase. <i>Journal of Biological Chemistry</i> , 2014, 289, 13661-13666.	1.6	70
65	Chromatographic analysis of cis/trans carotenoid isomers. <i>Journal of Chromatography A</i> , 1992, 624, 235-252.	1.8	69
66	Isolation and structural elucidation of the predominant geometrical isomers of β -carotene. <i>Journal of Chromatography A</i> , 1996, 719, 333-343.	1.8	69
67	Isothiocyanate metabolism, distribution, and interconversion in mice following consumption of thermally processed broccoli sprouts or purified sulforaphane. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 1991-2000.	1.5	69
68	Isoflavone profiles, phenol content, and antioxidant activity of soybean seeds as influenced by cultivar and growing location in Ohio. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1197-1206.	1.7	67
69	Formulation and In-Vitro and In-Vivo Evaluation of a Mucoadhesive Gel Containing Freeze Dried Black Raspberries: Implications for Oral Cancer Chemoprevention. <i>Pharmaceutical Research</i> , 2007, 24, 728-737.	1.7	67
70	Storage Stability of Lycopene in Tomato Juice Subjected to Combined Pressure-Heat Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8305-8313.	2.4	67
71	Intact Anthocyanins and Metabolites in Rat Urine and Plasma After 3 Months of Anthocyanin Supplementation. <i>Nutrition and Cancer</i> , 2006, 54, 3-12.	0.9	66
72	Comparison of Isothiocyanate Metabolite Levels and Histone Deacetylase Activity in Human Subjects Consuming Broccoli Sprouts or Broccoli Supplement. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10955-10963.	2.4	66

#	ARTICLE	IF	CITATIONS
73	Analysis of lycopene geometrical isomers in biological microsamples by liquid chromatography with coulometric array detection. <i>Biomedical Applications</i> , 2001, 760, 289-299.	1.7	65
74	Strawberry Phytochemicals Inhibit Azoxymethane/Dextran Sodium Sulfate-Induced Colorectal Carcinogenesis in Crj: CD-1 Mice. <i>Nutrients</i> , 2015, 7, 1696-1715.	1.7	64
75	Substrate Specificity of Purified Recombinant Chicken β -Carotene 9,10-Epoxygenase (BCO2). <i>Journal of Biological Chemistry</i> , 2016, 291, 14609-14619.	1.6	64
76	Hepatic stellate cells are an important cellular site for β -carotene conversion to retinoid. <i>Archives of Biochemistry and Biophysics</i> , 2010, 504, 3-10.	1.4	63
77	Sodium Copper Chlorophyllin: In Vitro Digestive Stability and Accumulation by Caco-2 Human Intestinal Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2173-2179.	2.4	61
78	Changes in Plasma and Oral Mucosal Lycopene Isomer Concentrations in Healthy Adults Consuming Standard Servings of Processed Tomato Products. <i>Nutrition and Cancer</i> , 2003, 47, 48-56.	0.9	61
79	High-performance liquid chromatography with light-scattering detection and desorption chemical-ionization tandem mass spectrometry of milk fat triacylglycerols. <i>Lipids</i> , 1995, 30, 85-90.	0.7	58
80	Antioxidant activities and antiproliferative activity of Thai purple rice cooked by various methods on human colon cancer cells. <i>Food Chemistry</i> , 2015, 188, 99-105.	4.2	58
81	Determination of Carotenoids, Total Phenolic Content, and Antioxidant Activity of Arazã (<i>Eugenia</i>) Tj ETQq1 1 0.784314 rgBT /Over 4709-4717.	2.4	57
82	Urinary excretion of Citrus flavanones and their major catabolites after consumption of fresh oranges and pasteurized orange juice: A randomized cross-over study. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2602-2610.	1.5	57
83	Tomatoes protect against development of UV-induced keratinocyte carcinoma via metabolomic alterations. <i>Scientific Reports</i> , 2017, 7, 5106.	1.6	57
84	Dietary Black Raspberries Impact the Colonic Microbiome and Phytochemical Metabolites in Mice. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800636.	1.5	56
85	Variations in Plasma Lycopene and Specific Isomers over Time in a Cohort of U.S. Men. <i>Journal of Nutrition</i> , 2003, 133, 1930-1936.	1.3	55
86	Isoflavonoid glucosides are deconjugated and absorbed in the small intestine of human subjects with ileostomies. <i>American Journal of Clinical Nutrition</i> , 2007, 85, 1050-1056.	2.2	53
87	Simultaneous detection of tocopherols, carotenoids, and chlorophylls in vegetable oils by direct injection C30RP-HPLC with coulometric electrochemical array detection. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2002, 79, 633-640.	0.8	51
88	High-Pressure Processing of Broccoli Sprouts: Influence on Bioactivation of Glucosinolates to Isothiocyanates. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8578-8585.	2.4	51
89	Suppression of Proinflammatory and Prosurvival Biomarkers in Oral Cancer Patients Consuming a Black Raspberry Phytochemical-Rich Troche. <i>Cancer Prevention Research</i> , 2016, 9, 159-171.	0.7	50
90	Fast Atom Bombardment Tandem Mass Spectrometry of Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 384-389.	2.4	49

#	ARTICLE	IF	CITATIONS
91	Sulforaphane inhibits pancreatic cancer through disrupting Hsp90 α -p50Cdc37 complex and direct interactions with amino acids residues of Hsp90. <i>Journal of Nutritional Biochemistry</i> , 2012, 23, 1617-1626.	1.9	49
92	The impact of cruciferous vegetable isothiocyanates on histone acetylation and histone phosphorylation in bladder cancer. <i>Journal of Proteomics</i> , 2017, 156, 94-103.	1.2	49
93	Continuous-flow fast-atom-bombardment liquid chromatography/mass spectrometry of carotenoids. <i>Analytical Chemistry</i> , 1993, 65, 965-969.	3.2	48
94	Physicochemical Changes in Cassava Starch and Flour Associated With Fermentation: Effect on Textural Properties. <i>Starch/Staerke</i> , 1995, 47, 86-91.	1.1	48
95	Comparison of high-performance liquid chromatography/tandem mass spectrometry and high-performance liquid chromatography/photo-diode array detection for the quantitation of carotenoids, retinyl esters, α -tocopherol and phylloquinone in chylomicron-rich fractions of human plasma. <i>Rapid Communications in Mass Spectrometry</i> , 2013, 27, 1393-1402.	0.7	48
96	Effects of food formulation and thermal processing on flavones in celery and chamomile. <i>Food Chemistry</i> , 2013, 141, 1406-1411.	4.2	47
97	Compartmental and noncompartmental modeling of ^{13}C -lycopene absorption, isomerization, and distribution kinetics in healthy adults. <i>American Journal of Clinical Nutrition</i> , 2015, 102, 1436-1449.	2.2	47
98	Changes in chlorophylls, chlorophyll degradation products and lutein in pistachio kernels (<i>Pistacia</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1071-1076.	2.9	46
99	Lycopene, tomato products, and prostate cancer prevention. Have we established causality?. <i>Pure and Applied Chemistry</i> , 2002, 74, 1435-1441.	0.9	45
100	Mass Spectrometry and Tandem Mass Spectrometry of Citrus Limonoids. <i>Analytical Chemistry</i> , 2003, 75, 5451-5460.	3.2	45
101	Complementary shifts in photoreceptor spectral tuning unlock the full adaptive potential of ultraviolet vision in birds. <i>ELife</i> , 2016, 5, .	2.8	45
102	Detection of cis-trans carotene isomers by two-dimensional thin-layer and high-performance liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1985, 33, 1160-1163.	2.4	43
103	Bioavailability of Phytochemical Constituents From a Novel Soy Fortified Lycopene Rich Tomato Juice Developed for Targeted Cancer Prevention Trials. <i>Nutrition and Cancer</i> , 2013, 65, 919-929.	0.9	43
104	HPLC Separation of Geometric Carotene Isomers Using a Calcium Hydroxide Stationary Phase. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1212-1218.	2.4	42
105	Bioactive compounds or metabolites from black raspberries modulate T lymphocyte proliferation, myeloid cell differentiation and Jak/STAT signaling. <i>Cancer Immunology, Immunotherapy</i> , 2014, 63, 889-900.	2.0	42
106	Chemical Characterization and Antioxidant Potential of Wild Ganoderma Species from Ghana. <i>Molecules</i> , 2017, 22, 196.	1.7	41
107	Isoflavone Profile and Biological Activity of Soy Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7611-7616.	2.4	39
108	Lycopene Dietary Intervention. <i>Journal of Cardiovascular Nursing</i> , 2015, 30, 205-212.	0.6	39

#	ARTICLE	IF	CITATIONS
109	Identification of Phenolic Compounds in Petals of Nasturtium Flowers (<i>Tropaeolum majus</i>) by High-Performance Liquid Chromatography Coupled to Mass Spectrometry and Determination of Oxygen Radical Absorbance Capacity (ORAC). <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1803-1811.	2.4	39
110	Thermal processing differentially affects lycopene and other carotenoids in cis-lycopene containing, tangerine tomatoes. <i>Food Chemistry</i> , 2016, 210, 466-472.	4.2	38
111	Tomato Consumption Increases Lycopene Isomer Concentrations in Breast Milk and Plasma of Lactating Women. <i>Journal of the American Dietetic Association</i> , 2002, 102, 1257-1262.	1.3	37
112	High-Performance Liquid Chromatography with Photodiode Array Detection (HPLC-DAD)/HPLC-Mass Spectrometry (MS) Profiling of Anthocyanins from Andean Mashua Tubers (<i>Tropaeolum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7089-7097.	2.4	37
113	Characterization of Black Raspberry Functional Food Products for Cancer Prevention Human Clinical Trials. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3997-4006.	2.4	36
114	A Mediterranean-style low-glycemic-load diet increases plasma carotenoids and decreases LDL oxidation in women with metabolic syndrome. <i>Journal of Nutritional Biochemistry</i> , 2012, 23, 609-615.	1.9	35
115	Saponins from Soy and Chickpea: Stability during Beadmaking and in Vitro Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6703-6710.	2.4	35
116	Single Nucleotide Polymorphisms in β -Carotene Oxygenase 1 are Associated with Plasma Lycopene Responses to a Tomato-Soy Juice Intervention in Men with Prostate Cancer. <i>Journal of Nutrition</i> , 2019, 149, 381-397.	1.3	35
117	The reaction of β -methoxyvinyl lithium with trialkylboranes. <i>Journal of Organometallic Chemistry</i> , 1978, 156, 123-132.	0.8	34
118	Atmospheric pressure chemical ionization mass spectrometry and in-source fragmentation of lutein esters. <i>Journal of Mass Spectrometry</i> , 2003, 38, 990-995.	0.7	34
119	Sulforaphane Potentiates the Efficacy of 17-Allylamino 17-Demethoxygeldanamycin Against Pancreatic Cancer Through Enhanced Abrogation of Hsp90 Chaperone Function. <i>Nutrition and Cancer</i> , 2011, 63, 1151-1159.	0.9	34
120	Identification and Quantification of Metallo-Chlorophyll Complexes in Bright Green Table Olives by High-Performance Liquid Chromatography-Mass Spectrometry Quadrupole/Time-of-Flight. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11100-11108.	2.4	34
121	β -Carotene-9,10-Oxygenase Status Modulates the Impact of Dietary Tomato and Lycopene on Hepatic Nuclear Receptor, Stress-, and Metabolism-Related Gene Expression in Mice. <i>Journal of Nutrition</i> , 2014, 144, 431-439.	1.3	34
122	Kinetics of sulforaphane in mice after consumption of sulforaphane-enriched broccoli sprout preparation. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 2128-2136.	1.5	33
123	Supplementation of Test Meals with Fat-Free Phytosterol Products Can Reduce Cholesterol Micellarization during Simulated Digestion and Cholesterol Accumulation by Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 267-272.	2.4	32
124	Profiling the impact of thermal processing on black raspberry phytochemicals using untargeted metabolomics. <i>Food Chemistry</i> , 2019, 274, 782-788.	4.2	31
125	Photoisomerization of β -Carotene by Photosensitization with Chlorophyll Derivatives as Sensitizers. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 631-635.	2.4	30
126	Endogenous Enzymes, Heat, and pH Affect Flavone Profiles in Parsley (<i>Petroselinum crispum</i> var.) <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 202-208.	2.4	30

#	ARTICLE	IF	CITATIONS
127	Isoflavone Pharmacokinetics and Metabolism after Consumption of a Standardized Soy and Soy "Almond Bread in Men with Asymptomatic Prostate Cancer. <i>Cancer Prevention Research</i> , 2015, 8, 1045-1054.	0.7	30
128	Impact of Thermal and Pressure-Based Technologies on Carotenoid Retention and Quality Attributes in Tomato Juice. <i>Food and Bioprocess Technology</i> , 2017, 10, 808-818.	2.6	30
129	Cervical Tissue and Plasma Concentrations of β -Carotene and β -Cryptoxanthin in Women Are Correlated. <i>Journal of Nutrition</i> , 1998, 128, 1933-1936.	1.3	29
130	High-performance liquid chromatography "continuous-flow fast atom bombardment mass spectrometry of chlorophyll derivatives. <i>Journal of Chromatography A</i> , 1991, 542, 373-383.	1.8	28
131	[30] Fast-atom bombardment and continuous-flow fast-atom bombardment mass spectrometry in carotenoid analysis. <i>Methods in Enzymology</i> , 1992, , 322-336.	0.4	28
132	Absence of mutagenic activity and a short-term toxicity study of beet pigments as food colorants. <i>Archives of Toxicology</i> , 1981, 49, 93-98.	1.9	27
133	Thermal Degradation of Commercial Grade Sodium Copper Chlorophyllin. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7098-7102.	2.4	27
134	Impact of food matrix on isoflavone metabolism and cardiovascular biomarkers in adults with hypercholesterolemia. <i>Food and Function</i> , 2012, 3, 1051.	2.1	27
135	Electron ionization mass spectrometry of citrus limonoids. <i>Rapid Communications in Mass Spectrometry</i> , 2003, 17, 2517-2522.	0.7	26
136	Novel methoxy-carotenoids from the burgundy-colored plumage of the Pompadour Cotinga <i>Xipholena punicea</i> . <i>Archives of Biochemistry and Biophysics</i> , 2010, 504, 142-153.	1.4	26
137	A liquid chromatography "tandem mass spectrometric method for quantitative determination of native 5-methyltetrahydrofolate and its polyglutamyl derivatives in raw vegetables. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 2949-2958.	1.2	25
138	Characterisation and preliminary bioactivity determination of <i>Berberis boliviana</i> Lechler fruit anthocyanins. <i>Food Chemistry</i> , 2011, 128, 717-724.	4.2	25
139	A comparison of plasma and prostate lycopene in response to typical servings of tomato soup, sauce or juice in men before prostatectomy. <i>British Journal of Nutrition</i> , 2015, 114, 596-607.	1.2	25
140	A metabolomic evaluation of the phytochemical composition of tomato juices being used in human clinical trials. <i>Food Chemistry</i> , 2017, 228, 270-278.	4.2	25
141	Influence of High-Pressure Processing on the Profile of Polyglutamyl 5-Methyltetrahydrofolate in Selected Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8709-8717.	2.4	24
142	PACKAGING PRESERVATION OF β -CAROTENE IN SWEET POTATO FLAKES USING FLEXIBLE FILM AND AN OXYGEN ABSORBER. <i>Journal of Food Quality</i> , 1999, 22, 63-73.	1.4	23
143	Changes in Distribution of Isoflavones and β -Glucosidase Activity During Soy Bread Proofing and Baking. <i>Cereal Chemistry</i> , 2004, 81, 741-745.	1.1	23
144	Direct Determination of Lycopene Content in Tomatoes (<i>Lycopersicon esculentum</i>) by Attenuated Total Reflectance Infrared Spectroscopy and Multivariate Analysis. <i>Journal of AOAC INTERNATIONAL</i> , 2006, 89, 1257-1262.	0.7	23

#	ARTICLE	IF	CITATIONS
145	A Novel Tomato-Soy Juice Induces a Dose-Response Increase in Urinary and Plasma Phytochemical Biomarkers in Men with Prostate Cancer. <i>Journal of Nutrition</i> , 2019, 149, 26-35.	1.3	23
146	Comparison of Liquid Chromatographic Methods for Determination of Cis-Trans Isomers of β -Carotene. <i>Journal of the Association of Official Analytical Chemists</i> , 1991, 74, 36-42.	0.2	22
147	Effects of Tomato- and Soy-Rich Diets on the IGF-I Hormonal Network: A Crossover Study of Postmenopausal Women at High Risk for Breast Cancer. <i>Cancer Prevention Research</i> , 2011, 4, 702-710.	0.7	22
148	An LC/MS method for d8- β -carotene and d4-retinyl esters: β -carotene absorption and its conversion to vitamin A in humans. <i>Journal of Lipid Research</i> , 2012, 53, 820-827.	2.0	22
149	Absorption and Distribution Kinetics of the ^{13}C -Labeled Tomato Carotenoid Phytoene in Healthy Adults. <i>Journal of Nutrition</i> , 2016, 146, 368-376.	1.3	22
150	The reaction of trialkylboranes with β -methoxyvinylolithium a novel route to dialkylmethylcarbinols. <i>Tetrahedron Letters</i> , 1976, 17, 2201-2204.	0.7	21
151	High-performance liquid chromatography/atmospheric pressure chemical ionization tandem mass spectrometry determination of cholesterol uptake by Caco-2 cells. <i>Rapid Communications in Mass Spectrometry</i> , 2006, 20, 3056-3060.	0.7	21
152	Design and Selection of Soy Breads Used for Evaluating Isoflavone Bioavailability in Clinical Trials. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3111-3120.	2.4	21
153	Analysis of Tomato Carotenoids: Comparing Extraction and Chromatographic Methods. <i>Journal of AOAC INTERNATIONAL</i> , 2019, 102, 1069-1079.	0.7	21
154	Optimizing Dough Proofing Conditions To Enhance Isoflavone Aglycones in Soy Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8253-8258.	2.4	20
155	Characterization of limonin glucoside metabolites from human prostate cell culture medium using high-performance liquid chromatography/electrospray ionization mass spectrometry and tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2004, 18, 3099-3104.	0.7	17
156	Chromatographic separation of PTAD-derivatized 25-hydroxyvitamin D3 and its C-3 epimer from human serum and murine skin. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 991, 118-121.	1.2	17
157	Relative contribution of β -carotene to postprandial vitamin A concentrations in healthy humans after carrot consumption. <i>American Journal of Clinical Nutrition</i> , 2017, 106, 59-66.	2.2	17
158	Plasma Metabolomics Reveals Steroidal Alkaloids as Novel Biomarkers of Tomato Intake in Mice. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700241.	1.5	17
159	Fate of folates during vegetable juice processing – Deglutamylation and interconversion. <i>Food Research International</i> , 2013, 53, 440-448.	2.9	16
160	Sex differences in skin carotenoid deposition and acute UVB-induced skin damage in SKH-1 hairless mice after consumption of tangerine tomatoes. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2491-2501.	1.5	16
161	Effect of solvent addition sequence on lycopene extraction efficiency from membrane neutralized caustic peeled tomato waste. <i>Food Chemistry</i> , 2017, 215, 354-361.	4.2	16
162	Limited appearance of apocarotenoids is observed in plasma after consumption of tomato juices: a randomized human clinical trial. <i>American Journal of Clinical Nutrition</i> , 2018, 108, 784-792.	2.2	15

#	ARTICLE	IF	CITATIONS
163	Resolution of diastereomeric flavonoid (1S)-(âˆ™)-camphanic acid esters via reversed-phase HPLC. <i>Phytochemistry</i> , 2007, 68, 1206-1211.	1.4	13
164	Efficacy comparison of lyophilised black raspberries and combination of celecoxib and PBIT in prevention of carcinogen-induced oesophageal cancer in rats. <i>Journal of Functional Foods</i> , 2016, 27, 84-94.	1.6	13
165	Doseâ€œDependent Increases in Ellagitannin Metabolites as Biomarkers of Intake in Humans Consuming Standardized Black Raspberry Food Products Designed for Clinical Trials. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1900800.	1.5	11
166	Gastrointestinal absorption and metabolism of soy isoflavonoids in ilealâ€œcanulated swine. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 277-286.	1.5	10
167	Digestive Stability and Transport of Norbixin, a 24-Carbon Carotenoid, across Monolayers of Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5789-5794.	2.4	10
168	Variation in Lycopene and Lycopenoates, Antioxidant Capacity, and Fruit Quality of Buffaloberry (<i>Shepherdia argentea</i> [Pursh] Nutt.). <i>Journal of Food Science</i> , 2013, 78, C1673-9.	1.5	9
169	Intermolecular interactions in phytochemical model systems studied by NMR diffusion measurements. <i>Food Chemistry</i> , 2008, 107, 962-969.	4.2	8
170	Optimizing Sampling of Tomato Fruit for Carotenoid Content with Application To Assessing the Impact of Ripening Disorders. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 483-487.	2.4	8
171	Identification of an Epoxide Metabolite of Lycopene in Human Plasma Using ¹³ C-Labeling and QTOF-MS. <i>Metabolites</i> , 2018, 8, 24.	1.3	8
172	Nutritional Translation Blended With Food Science: 21st Century Applications. <i>Advances in Nutrition</i> , 2012, 3, 813-819.	2.9	7
173	Physicochemical Characterization and Sensory Analysis of Yeastâ€œleavened and Sourdough Soy Breads. <i>Journal of Food Science</i> , 2013, 78, C1487-C1494.	1.5	7
174	Egg Yolks Inhibit Activation of NF-Î²B and Expression of Its Target Genes in Adipocytes after Partial Delipidation. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2013-2025.	2.4	7
175	Application of a low polyphenol or low ellagitannin dietary intervention and its impact on ellagitannin metabolism in men. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600224.	1.5	7
176	Overview of Chlorophylls in Foods. <i>Current Protocols in Food Analytical Chemistry</i> , 2001, 1, F4.1.1-F4.1.9.	0.0	6
177	Identification and assessment of alleles in the promoter of the <i>Cycâ€œB</i> gene that modulate levels of Î²â€œcarotene in ripe tomato fruit. <i>Plant Genome</i> , 2021, 14, e20085.	1.6	6
178	Application of infrared microspectroscopy and chemometric analysis for screening the acrylamide content in potato chips. <i>Analytical Methods</i> , 2013, 5, 2020.	1.3	5
179	How Can the Metabolomic Response to Lycopene (Exposures, Durations, Intracellular) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 10	1.3	4
180	Carotenoid Cleavage Dioxygenase and Presence of Apo-Carotenoids in Biological Matrices. <i>ACS Symposium Series</i> , 2013, , 31-41.	0.5	4

#	ARTICLE	IF	CITATIONS
181	An HPLC-MS/MS method for the separation of \pm -retinyl esters from retinyl esters. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1029-1030, 68-71.	1.2	4
182	25-Hydroxyvitamin D ₃ and its β epimer are elevated in the skin and serum of Skh ^{cr} mice supplemented with dietary vitamin D ₃ . Molecular Nutrition and Food Research, 2017, 61, 1700293.	1.5	4
183	Impact of Amount and Triglyceride (TG) Structure on Micellarization of Dietary Carotenoids during Simulated Digestion. FASEB Journal, 2007, 21, A730.	0.2	4
184	Increased carotenoid bioavailability from a unique, cislycopene containing tangerine-type tomato. FASEB Journal, 2013, 27, 38.1.	0.2	2
185	Accumulation of dietary naringenin and metabolites in mice. FASEB Journal, 2013, 27, 636.2.	0.2	1
186	Pharmacokinetics of 13-Lycopene in Healthy Adults. FASEB Journal, 2013, 27, 38.6.	0.2	1
187	Tomato-Based Beverages. , 2004, , 107-123.		0
188	Efficiency of intestinal absorption of beta-carotene (BC) is not correlated with cholesterol (CHL) absorption in humans. FASEB Journal, 2010, 24, 539.4.	0.2	0
189	Uptake and metabolism of \pm -mangostin by human cell lines: HepG2 liver cells, HT ²⁹ colon cells, and THP ¹ macrophage-like cells. FASEB Journal, 2012, 26, 646.17.	0.2	0
190	Absorption and biotransformation of \pm -mangostin by nude mice without and with HT ²⁹ colon cancer xenograft. FASEB Journal, 2012, 26, 646.18.	0.2	0
191	Provitamin A Absorption and Conversion from a Unique High Beta-Carotene Tomato is Higher when Consumed with Avocado. FASEB Journal, 2012, 26, 31.5.	0.2	0