Steven J Schwartz

List of Publications by Year
in descending order

191	13,109	14655	28297
papers	citations	66 h-index	105 g-index

196	196	196	12365
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Sulforaphane, a Dietary Component of Broccoli/Broccoli Sprouts, Inhibits Breast Cancer Stem Cells. Clinical Cancer Research, 2010, 16, 2580-2590.	7.0	478
2	Flavones: Food Sources, Bioavailability, Metabolism, and Bioactivity. Advances in Nutrition, 2017, 8, 423-435.	6.4	418
3	Carotenoid bioavailability is higher from salads ingested with full-fat than with fat-reduced salad dressings as measured with electrochemical detection. American Journal of Clinical Nutrition, 2004, 80, 396-403.	4.7	326
4	An Update on the Health Effects of Tomato Lycopene. Annual Review of Food Science and Technology, 2010, 1, 189-210.	9.9	305
5	Trolox Equivalent Antioxidant Capacity of Different Geometrical Isomers of Î±-Carotene, Î²-Carotene, Lycopene, and Zeaxanthin. Journal of Agricultural and Food Chemistry, 2002, 50, 221-226.	5.2	303
6	Carotenoid Absorption from Salad and Salsa by Humans Is Enhanced by entrye Addition of Avocado or Avocado Oil. Journal of Nutrition, 2005, 135, 431-436.	2.9	246
7	Bioavailability of Î²-Carotene Is Lower in Raw than in Processed Carrots and Spinach in Women. Journal of Nutrition, 1998, 128, 913-916.	2.9	224
8	Structureâ^'Function Relationships of Anthocyanins from Various Anthocyanin-Rich Extracts on the Inhibition of Colon Cancer Cell Growth. Journal of Agricultural and Food Chemistry, 2008, 56, 9391-9398.	5.2	224
9	Impact of Fatty Acyl Composition and Quantity of Triglycerides on Bioaccessibility of Dietary Carotenoids. Journal of Agricultural and Food Chemistry, 2007, 55, 8950-8957.	5.2	204
10	Lycopene from heat-induced cis-isomer-rich tomato sauce is more bioavailable than from all-trans-rich tomato sauce in human subjects. British Journal of Nutrition, 2007, 98, 140-146.	2.3	196
11	Lycopene Stability During Food Processing. Experimental Biology and Medicine, 1998, 218, 101-105.	2.4	195
12	Capability of a polymeric C30 stationary phase to resolve cis-trans carotenoid isomers in reversed-phase liquid chromatography. Journal of Chromatography A, 1995, 707, 205-216.	3.7	186
13	Plasma and Dietary Carotenoids, and the Risk of Prostate Cancer. Cancer Epidemiology Biomarkers and Prevention, 2004, 13, 260-269.	2.5	178
14	Quantitative determination of intact glucosinolates in broccoli, broccoli sprouts, Brussels sprouts, and cauliflower by high-performance liquid chromatographyâ€"electrospray ionizationâ€"tandem mass spectrometry. Analytical Biochemistry, 2005, 343, 93-99.	2.4	172
15	Isomerization and losses of trans-.beta.-carotene in sweet potatoes as affected by processing treatments. Journal of Agricultural and Food Chemistry, 1988, 36, 129-133.	5.2	171
16	Implications of cancer stem cell theory for cancer chemoprevention by natural dietary compounds. Journal of Nutritional Biochemistry, 2011, 22, 799-806.	4.2	166
17	Enhanced bioavailability of lycopene when consumed as cisâ€isomers from tangerine compared to red tomato juice, a randomized, crossâ€over clinical trial. Molecular Nutrition and Food Research, 2015, 59, 658-669.	3.3	163
18	High-performance liquid chromatography of chlorophylls and their derivatives in fresh and processed spinach. Journal of Agricultural and Food Chemistry, 1981, 29, 533-535.	5.2	159

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19	Bioavailability and inter-conversion of sulforaphane and erucin in human subjects consuming broccoli sprouts or broccoli supplement in a cross-over study design. Pharmacological Research, 2011, 64, 456-463.	7.1	159
20	Assessment of Lutein Bioavailability from Meals and a Supplement Using Simulated Digestion and Caco-2 Human Intestinal Cells. Journal of Nutrition, 2004, 134, 2280-2286.	2.9	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. Journal of Agricultural and Food Chemistry, 2001, 49, 2082-2089.	5.2	156
22	Identification and Quantification of Apo-lycopenals in Fruits, Vegetables, and Human Plasma. Journal of Agricultural and Food Chemistry, 2010, 58, 3290-3296.	5.2	155
23	New developments in Hsp90 inhibitors as anti-cancer therapeutics: Mechanisms, clinical perspective and more potential. Drug Resistance Updates, 2009, 12, 17-27.	14.4	152
24	The Consumption of Processed Tomato Products Enhances Plasma Lycopene Concentrations in Association with a Reduced Lipoprotein Sensitivity to Oxidative Damage. Journal of Nutrition, 2003, 133, 727-732.	2.9	145
25	Thermal Processing of Vegetables Increases Cis Isomers of Lutein and Zeaxanthin. Journal of Agricultural and Food Chemistry, 2003, 51, 6184-6190.	5.2	143
26	Quantitative determination of individual betacyanin pigments by high-performance liquid chromatography. Journal of Agricultural and Food Chemistry, 1980, 28, 540-543.	5.2	141
27	Carotenoid Composition of Marigold (Tagetes erecta) Flower Extract Used as Nutritional Supplement. Journal of Agricultural and Food Chemistry, 1999, 47, 4189-4194.	5.2	141
28	Isoflavone Characterization and Antioxidant Activity of Ohio Soybeans. Journal of Agricultural and Food Chemistry, 2004, 52, 2647-2651.	5.2	136
29	Tomatoes, Lycopene, and Prostate Cancer: Progress and Promise. Experimental Biology and Medicine, 2002, 227, 869-880.	2.4	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. Journal of Chromatography A, 2005, 1091, 72-82.	3.7	129
31	Chlorophylls in foods. Critical Reviews in Food Science and Nutrition, 1990, 29, 1-17.	10.3	122
32	Carotenoids are more bioavailable from papaya than from tomato and carrot in humans: a randomised cross-over study. British Journal of Nutrition, 2014, 111, 490-498.	2.3	121
33	Separation of Geometrical Carotenoid Isomers in Biological Extracts Using a Polymeric C30Column in Reversed-Phase Liquid Chromatography. Journal of Agricultural and Food Chemistry, 1996, 44, 3887-3893.	5.2	119
34	Naturally Occurring Eccentric Cleavage Products of Provitamin A Î²-Carotene Function as Antagonists of Retinoic Acid Receptors. Journal of Biological Chemistry, 2012, 287, 15886-15895.	3.4	118
35	Degradation Kinetics of Chlorophylls and Chlorophyllides. Journal of Food Science, 1991, 56, 1639-1643.	3.1	115
36	Digestive Stability, Micellarization, and Uptake of Î²-Carotene Isomers by Caco-2 Human Intestinal Cells. Journal of Agricultural and Food Chemistry, 2006, 54, 2780-2785.	5.2	108

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37	Suppression of the Tumorigenic Phenotype in Human Oral Squamous Cell Carcinoma Cells by an Ethanol Extract Derived From Freeze-Dried Black Raspberries. Nutrition and Cancer, 2006, 54, 58-68.	2.0	108
38	Supercritical CO2Extraction of ?-Carotene from Sweet Potatoes. Journal of Food Science, 1993, 58, 817-820.	3.1	98
39	Carotene and Novel Apocarotenoid Concentrations in Orange-Fleshed Cucumis melo Melons: Determinations of Î²-Carotene Bioaccessibility and Bioavailability. Journal of Agricultural and Food Chemistry, 2011, 59, 4448-4454.	5.2	96
40	Substrate Specificity of Purified Recombinant Human Î²-Carotene 15,15â€²-Oxygenase (BCO1). Journal of Biological Chemistry, 2013, 288, 37094-37103.	3.4	94
41	Carotenoid Determination in Biological Microsamples Using Liquid Chromatography with a Coulometric Electrochemical Array Detector. Analytical Biochemistry, 1998, 256, 74-81.	2.4	91
42	Effects of Ozone and Oxygen on the Degradation of Carotenoids in an Aqueous Model System. Journal of Agricultural and Food Chemistry, 2000, 48, 5008-5013.	5.2	89
43	Urinary Excretion of Black Raspberry (Rubus occidentalis) Anthocyanins and Their Metabolites. Journal of Agricultural and Food Chemistry, 2006, 54, 1467-1472.	5.2	87
44	Tomato-based food products for prostate cancer prevention: what have we learned?. Cancer and Metastasis Reviews, 2010, 29, 553-568.	5.9	87
45	Carotenoid Absorption in Humans Consuming Tomato Sauces Obtained from Tangerine or High-Î²-Carotene Varieties of Tomatoes. Journal of Agricultural and Food Chemistry, 2007, 55, 1597-1603.	5.2	84
46	A Combination of Tomato and Soy Products for Men With Recurring Prostate Cancer and Rising Prostate Specific Antigen. Nutrition and Cancer, 2008, 60, 145-154.	2.0	84
47	Profiling of Carotenoids in Tomato Juice by One- and Two-Dimensional NMR. Journal of Agricultural and Food Chemistry, 2006, 54, 6094-6100.	5.2	83
48	Black Raspberry Components Inhibit Proliferation, Induce Apoptosis, and Modulate Gene Expression in Rat Esophageal Epithelial Cells. Nutrition and Cancer, 2009, 61, 816-826.	2.0	82
49	Combined Pressureâ€“Temperature Effects on Carotenoid Retention and Bioaccessibility in Tomato Juice. Journal of Agricultural and Food Chemistry, 2011, 59, 7808-7817.	5.2	82
50	Tomato products, lycopene, and prostate cancer risk. Urologic Clinics of North America, 2002, 29, 83-93.	1.8	81
51	Effects of Growing Conditions on Purple Corncob (Zea mays L.) Anthocyanins. Journal of Agricultural and Food Chemistry, 2007, 55, 8625-8629.	5.2	81
52	Inhibition of bladder cancer by broccoli isothiocyanates sulforaphane and erucin: Characterization, metabolism, and interconversion. Molecular Nutrition and Food Research, 2012, 56, 1675-1687.	3.3	81
53	Identification of chlorophyll derivatives by mass spectrometry. Journal of Agricultural and Food Chemistry, 1991, 39, 1452-1456.	5.2	80
54	(â˜)-Epigallocatechin-3-gallate Inhibits Hsp90 Function by Impairing Hsp90 Association with Cochaperones in Pancreatic Cancer Cell Line Mia Paca-2. Molecular Pharmaceutics, 2009, 6, 1152-1159.	4.6	80

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55	Identification of betanin degradation products. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1983, 176, 448-453.	0.6	79
56	Characterization of a new anthocyanin in black raspberries (Rubus occidentalis) by liquid chromatography electrospray ionization tandem mass spectrometry. Food Chemistry, 2006, 94, 465-468.	8.2	79
57	Drinking Water with Red Beetroot Food Color Antagonizes Esophageal Carcinogenesis in N-Nitrosomethylbenzylamine-Treated Rats. Journal of Medicinal Food, 2010, 13, 733-739.	1.5	79
58	Stability and Bioaccessibility of Isoflavones from Soy Bread during In Vitro Digestion. Journal of Agricultural and Food Chemistry, 2003, 51, 4603-4609.	5.2	78
59	Dietary apigenin reduces LPSâ€induced expression of miRâ€155 restoring immune balance during inflammation. Molecular Nutrition and Food Research, 2015, 59, 763-772.	3.3	78
60	Rapid analysis of starch, amylose and amylopectin by high-performance size-exclusion chromatography. Journal of Chromatography A, 1985, 319, 205-214.	3.7	77
61	Avocado Consumption Enhances Human Postprandial Provitamin A Absorption and Conversion from a Novel Highâ€“Î²-Carotene Tomato Sauce and from Carrots. Journal of Nutrition, 2014, 144, 1158-1166.	2.9	76
62	Paprika (Capsicum annuum) Oleoresin Extraction with Supercritical Carbon Dioxide. Journal of Agricultural and Food Chemistry, 1999, 47, 3558-3564.	5.2	71
63	Probing Anthocyanin Profiles in Purple Sweet Potato Cell Line (Ipomoea batatasL.Cv. Ayamurasaki) by High-Performance Liquid Chromatography and Electrospray Ionization Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2005, 53, 6503-6509.	5.2	70
64	The Human Enzyme That Converts Dietary Provitamin A Carotenoids to Vitamin A Is a Dioxygenase. Journal of Biological Chemistry, 2014, 289, 13661-13666.	3.4	70
65	Chromatographic analysis of cis/trans carotenoid isomers. Journal of Chromatography A, 1992, 624, 235-252.	3.7	69
66	Isolation and structural elucidation of the predominant geometrical isomers of Î±-carotene. Journal of Chromatography A, 1996, 719, 333-343.	3.7	69
67	Isothiocyanate metabolism, distribution, and interconversion in mice following consumption of thermally processed broccoli sprouts or purified sulforaphane. Molecular Nutrition and Food Research, 2014, 58, 1991-2000.	3.3	69
68	Isoflavone profiles, phenol content, and antioxidant activity of soybean seeds as influenced by cultivar and growing location in Ohio. Journal of the Science of Food and Agriculture, 2007, 87, 1197-1206.	3.5	67
69	Formulation and In-Vitro and In-Vivo Evaluation of a Mucoadhesive Gel Containing Freeze Dried Black Raspberries: Implications for Oral Cancer Chemoprevention. Pharmaceutical Research, 2007, 24, 728-737.	3.5	67
70	Storage Stability of Lycopene in Tomato Juice Subjected to Combined Pressureâ^'Heat Treatments. Journal of Agricultural and Food Chemistry, 2010, 58, 8305-8313.	5.2	67
71	Intact Anthocyanins and Metabolites in Rat Urine and Plasma After 3 Months of Anthocyanin Supplementation. Nutrition and Cancer, 2006, 54, 3-12.	2.0	66
72	Comparison of Isothiocyanate Metabolite Levels and Histone Deacetylase Activity in Human Subjects Consuming Broccoli Sprouts or Broccoli Supplement. Journal of Agricultural and Food Chemistry, 2011, 59, 10955-10963.	5.2	66

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73	Analysis of lycopene geometrical isomers in biological microsamples by liquid chromatography with coulometric array detection. Biomedical Applications, 2001, 760, 289-299.	1.7	65
74	Strawberry Phytochemicals Inhibit Azoxymethane/Dextran Sodium Sulfate-Induced Colorectal Carcinogenesis in Crj: CD-1 Mice. Nutrients, 2015, 7, 1696-1715.	4.1	64
75	Substrate Specificity of Purified Recombinant Chicken Î²-Carotene 9â€²,10â€²-Oxygenase (BCO2). Journal of Biological Chemistry, 2016, 291, 14609-14619.	3.4	64
76	Hepatic stellate cells are an important cellular site for Î²-carotene conversion to retinoid. Archives of Biochemistry and Biophysics, 2010, 504, 3-10.	3.0	63
77	Sodium Copper Chlorophyllin:Â In Vitro Digestive Stability and Accumulation by Caco-2 Human Intestinal Cells. Journal of Agricultural and Food Chemistry, 2002, 50, 2173-2179.	5.2	61
78	Changes in Plasma and Oral Mucosal Lycopene Isomer Concentrations in Healthy Adults Consuming Standard Servings of Processed Tomato Products. Nutrition and Cancer, 2003, 47, 48-56.	2.0	61
79	High-performance liquid chromatography with light-scattering detection and desorption chemical-ionization tandem mass spectrometry of milk fat triacylglycerols. Lipids, 1995, 30, 85-90.	1.7	58
80	Antioxidant activities and antiproliferative activity of Thai purple rice cooked by various methods on human colon cancer cells. Food Chemistry, 2015, 188, 99-105.	8.2	58
81	Determination of Carotenoids, Total Phenolic Content, and Antioxidant Activity of ArazÃ¡ (Eugenia) Tj ETQq1 1 0.784314 rgBT /Ov 4709-4717.	5.2	57
82	Urinary excretion ofCitrusflavanones and their major catabolites after consumption of fresh oranges and pasteurized orange juice: A randomized cross-over study. Molecular Nutrition and Food Research, 2016, 60, 2602-2610.	3.3	57
83	Tomatoes protect against development of UV-induced keratinocyte carcinoma via metabolomic alterations. Scientific Reports, 2017, 7, 5106.	3.3	57
84	Dietary Black Raspberries Impact the Colonic Microbiome and Phytochemical Metabolites in Mice. Molecular Nutrition and Food Research, 2019, 63, e1800636.	3.3	56
85	Variations in Plasma Lycopene and Specific Isomers over Time in a Cohort of U.S. Men. Journal of Nutrition, 2003, 133, 1930-1936.	2.9	55
86	Isoflavonoid glucosides are deconjugated and absorbed in the small intestine of human subjects with ileostomies. American Journal of Clinical Nutrition, 2007, 85, 1050-1056.	4.7	53
87	Simultaneous detection of tocopherols, carotenoids, and chlorophylls in vegetable oils by direct injection C30RP-HPLC with coulometric electrochemical array detection. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 633-640.	1.9	51
88	High-Pressure Processing of Broccoli Sprouts: Influence on Bioactivation of Glucosinolates to Isothiocyanates. Journal of Agricultural and Food Chemistry, 2017, 65, 8578-8585.	5.2	51
89	Suppression of Proinflammatory and Prosurvival Biomarkers in Oral Cancer Patients Consuming a Black Raspberry Phytochemical-Rich Troche. Cancer Prevention Research, 2016, 9, 159-171.	1.5	50
90	Fast Atom Bombardment Tandem Mass Spectrometry of Carotenoids. Journal of Agricultural and Food Chemistry, 1995, 43, 384-389.	5.2	49

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91	Sulforaphane inhibits pancreatic cancer through disrupting Hsp90â€“p50Cdc37 complex and direct interactions with amino acids residues of Hsp90. Journal of Nutritional Biochemistry, 2012, 23, 1617-1626.	4.2	49
92	The impact of cruciferous vegetable isothiocyanates on histone acetylation and histone phosphorylation in bladder cancer. Journal of Proteomics, 2017, 156, 94-103.	2.4	49
93	Continuous-flow fast-atom-bombardment liquid chromatography/mass spectrometry of carotenoids. Analytical Chemistry, 1993, 65, 965-969.	6.5	48
94	Physicochemical Changes in Cassava Starch and Flour Associated With Fermentation: Effect on Textural Properties. Starch/Staerke, 1995, 47, 86-91.	2.1	48
95	Comparison of highâ€performance liquid chromatography/tandem mass spectrometry and highâ€performance liquid chromatography/photoâ€diode array detection for the quantitation of carotenoids, retinyl esters, Î±â€tocopherol and phylloquinone in chylomicronâ€rich fractions of human plasma. Rapid Communications in Mass Spectrometry, 2013, 27, 1393-1402.	1.5	48
96	Effects of food formulation and thermal processing on flavones in celery and chamomile. Food Chemistry, 2013, 141, 1406-1411.	8.2	47
97	Compartmental and noncompartmental modeling of 13C-lycopene absorption, isomerization, and distribution kinetics in healthy adults. American Journal of Clinical Nutrition, 2015, 102, 1436-1449.	4.7	47
98	Changes in chlorophylls, chlorophyll degradation products and lutein in pistachio kernels (Pistacia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	6.2	46
99	Lycopene, tomato products, and prostate cancer prevention. Have we established causality?. Pure and Applied Chemistry, 2002, 74, 1435-1441.	1.9	45
100	Mass Spectrometry and Tandem Mass Spectrometry of Citrus Limonoids. Analytical Chemistry, 2003, 75, 5451-5460.	6.5	45
101	Complementary shifts in photoreceptor spectral tuning unlock the full adaptive potential of ultraviolet vision in birds. ELife, 2016, 5, .	6.0	45
102	Detection of cis-trans carotene isomers by two-dimensional thin-layer and high-performance liquid chromatography. Journal of Agricultural and Food Chemistry, 1985, 33, 1160-1163.	5.2	43
103	Bioavailability of Phytochemical Constituents From a Novel Soy Fortified Lycopene Rich Tomato Juice Developed for Targeted Cancer Prevention Trials. Nutrition and Cancer, 2013, 65, 919-929.	2.0	43
104	HPLC Separation of Geometric Carotene Isomers Using a Calcium Hydroxide Stationary Phase. Journal of Agricultural and Food Chemistry, 1995, 43, 1212-1218.	5.2	42
105	Bioactive compounds or metabolites from black raspberries modulate T lymphocyte proliferation, myeloid cell differentiation and Jak/STAT signaling. Cancer Immunology, Immunotherapy, 2014, 63, 889-900.	4.2	42
106	Chemical Characterization and Antioxidant Potential of Wild Ganoderma Species from Ghana. Molecules, 2017, 22, 196.	3.8	41
107	Isoflavone Profile and Biological Activity of Soy Bread. Journal of Agricultural and Food Chemistry, 2003, 51, 7611-7616.	5.2	39
108	Lycopene Dietary Intervention. Journal of Cardiovascular Nursing, 2015, 30, 205-212.	1.1	39

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109	Identification of Phenolic Compounds in Petals of Nasturtium Flowers (Tropaeolum majus) by High-Performance Liquid Chromatography Coupled to Mass Spectrometry and Determination of Oxygen Radical Absorbance Capacity (ORAC). Journal of Agricultural and Food Chemistry, 2015, 63, 1803-1811.	5.2	39
110	Thermal processing differentially affects lycopene and other carotenoids in cis-lycopene containing, tangerine tomatoes. Food Chemistry, 2016, 210, 466-472.	8.2	38
111	Tomato Consumption Increases Lycopene Isomer Concentrations in Breast Milk and Plasma of Lactating Women. Journal of the American Dietetic Association, 2002, 102, 1257-1262.	1.1	37
112	High-Performance Liquid Chromatography with Photodiode Array Detection (HPLCâˆ'DAD)/HPLCâˆ'Mass Spectrometry (MS) Profiling of Anthocyanins from Andean Mashua Tubers (Tropaeolum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td (t Agricultural and Food Chemistry, 2006, 54, 7089-7097.	5.2	37
113	Characterization of Black Raspberry Functional Food Products for Cancer Prevention Human Clinical Trials. Journal of Agricultural and Food Chemistry, 2014, 62, 3997-4006.	5.2	36
114	A Mediterranean-style low-glycemic-load diet increases plasma carotenoids and decreases LDL oxidation in women with metabolic syndrome. Journal of Nutritional Biochemistry, 2012, 23, 609-615.	4.2	35
115	Saponins from Soy and Chickpea: Stability during Beadmaking and in Vitro Bioaccessibility. Journal of Agricultural and Food Chemistry, 2013, 61, 6703-6710.	5.2	35
116	Single Nucleotide Polymorphisms in Î²-Carotene Oxygenase 1 are Associated with Plasma Lycopene Responses to a Tomato-Soy Juice Intervention in Men with Prostate Cancer. Journal of Nutrition, 2019, 149, 381-397.	2.9	35
117	The reaction of Î±-methoxyvinyllithium with trialkylboranes. Journal of Organometallic Chemistry, 1978, 156, 123-132.	1.8	34
118	Atmospheric pressure chemical ionization mass spectrometry and in-source fragmentation of lutein esters. Journal of Mass Spectrometry, 2003, 38, 990-995.	1.6	34
119	Sulforaphane Potentiates the Efficacy of 17-Allylamino 17-Demethoxygeldanamycin Against Pancreatic Cancer Through Enhanced Abrogation of Hsp90 Chaperone Function. Nutrition and Cancer, 2011, 63, 1151-1159.	2.0	34
120	Identification and Quantification of Metalloâ€"Chlorophyll Complexes in Bright Green Table Olives by High-Performance Liquid Chromatographyâ€"Mass Spectrometry Quadrupole/Time-of-Flight. Journal of Agricultural and Food Chemistry, 2011, 59, 11100-11108.	5.2	34
121	Î²-Carotene-9â€²,10â€²-Oxygenase Status Modulates the Impact of Dietary Tomato and Lycopene on Hepatic Nuclear Receptorâ€", Stress-, and Metabolism-Related Gene Expression in Mice. Journal of Nutrition, 2014, 144, 431-439.	2.9	34
122	Kinetics of sulforaphane in mice after consumption of sulforaphaneâ€enriched broccoli sprout preparation. Molecular Nutrition and Food Research, 2013, 57, 2128-2136.	3.3	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. Journal of Agricultural and Food Chemistry, 2007, 55, 267-272.	5.2	32
124	Profiling the impact of thermal processing on black raspberry phytochemicals using untargeted metabolomics. Food Chemistry, 2019, 274, 782-788.	8.2	31
125	Photoisomerization of .beta.-Carotene by Photosensitization with Chlorophyll Derivatives as Sensitizers. Journal of Agricultural and Food Chemistry, 1995, 43, 631-635.	5.2	30
126	Endogenous Enzymes, Heat, and pH Affect Flavone Profiles in Parsley (Petroselinum crispum var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 and Food Chemistry, 2012, 60, 202-208.	5.2	30

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127	Isoflavone Pharmacokinetics and Metabolism after Consumption of a Standardized Soy and Soyâ€“Almond Bread in Men with Asymptomatic Prostate Cancer. Cancer Prevention Research, 2015, 8, 1045-1054.	1.5	30
128	Impact of Thermal and Pressure-Based Technologies on Carotenoid Retention and Quality Attributes in Tomato Juice. Food and Bioprocess Technology, 2017, 10, 808-818.	4.7	30
129	Cervical Tissue and Plasma Concentrations of Î±-Carotene and Î²-Carotene in Women Are Correlated. Journal of Nutrition, 1998, 128, 1933-1936.	2.9	29
130	High-performance liquid chromatographyâ€”continuous-flow fast atom bombardment mass spectrometry of chlorophyll derivatives. Journal of Chromatography A, 1991, 542, 373-383.	3.7	28
131	[30] Fast-atom bombardment and continuous-flow fast-atom bombardment mass spectrometry in carotenoid analysis. Methods in Enzymology, 1992, , 322-336.	1.0	28
132	Absence of mutagenic activity and a short-term toxicity study of beet pigments as food colorants. Archives of Toxicology, 1981, 49, 93-98.	4.2	27
133	Thermal Degradation of Commercial Grade Sodium Copper Chlorophyllin. Journal of Agricultural and Food Chemistry, 2005, 53, 7098-7102.	5.2	27
134	Impact of food matrix on isoflavone metabolism and cardiovascular biomarkers in adults with hypercholesterolemia. Food and Function, 2012, 3, 1051.	4.6	27
135	Electron ionization mass spectrometry of citrus limonoids. Rapid Communications in Mass Spectrometry, 2003, 17, 2517-2522.	1.5	26
136	Novel methoxy-carotenoids from the burgundy-colored plumage of the Pompadour Cotinga Xipholena punicea. Archives of Biochemistry and Biophysics, 2010, 504, 142-153.	3.0	26
137	A liquid chromatographyâ€“tandem mass spectrometric method for quantitative determination of native 5-methyltetrahydrofolate and its polyglutamyl derivatives in raw vegetables. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2010, 878, 2949-2958.	2.3	25
138	Characterisation and preliminary bioactivity determination of Berberis boliviana Lechler fruit anthocyanins. Food Chemistry, 2011, 128, 717-724.	8.2	25
139	A comparison of plasma and prostate lycopene in response to typical servings of tomato soup, sauce or juice in men before prostatectomy. British Journal of Nutrition, 2015, 114, 596-607.	2.3	25
140	A metabolomic evaluation of the phytochemical composition of tomato juices being used in human clinical trials. Food Chemistry, 2017, 228, 270-278.	8.2	25
141	Influence of High-Pressure Processing on the Profile of Polyglutamyl 5-Methyltetrahydrofolate in Selected Vegetables. Journal of Agricultural and Food Chemistry, 2011, 59, 8709-8717.	5.2	24
142	PACKAGING PRESERVATION OF ?-CAROTENE IN SWEET POTATO FLAKES USING FLEXIBLE FILM AND AN OXYGEN ABSORBER. Journal of Food Quality, 1999, 22, 63-73.	2.6	23
143	Changes in Distribution of Isoflavones and Î²-Glucosidase Activity During Soy Bread Proofing and Baking. Cereal Chemistry, 2004, 81, 741-745.	2.2	23
144	Direct Determination of Lycopene Content in Tomatoes (Lycopersicon esculentum) by Attenuated Total Reflectance Infrared Spectroscopy and Multivariate Analysis. Journal of AOAC INTERNATIONAL, 2006, 89, 1257-1262.	1.5	23

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145	A Novel Tomato-Soy Juice Induces a Dose-Response Increase in Urinary and Plasma Phytochemical Biomarkers in Men with Prostate Cancer. Journal of Nutrition, 2019, 149, 26-35.	2.9	23
146	Comparison of Liquid Chromatographic Methods for Determination of Cis-Trans Isomers of Î²-Carotene. Journal of the Association of Official Analytical Chemists, 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. Cancer Prevention Research, 2011, 4, 702-710.	1.5	22
148	An LC/MS method for d8-Î²-carotene and d4-retinyl esters: Î²-carotene absorption and its conversion to vitamin A in humans. Journal of Lipid Research, 2012, 53, 820-827.	4.2	22
149	Absorption and Distribution Kinetics of the 13C-Labeled Tomato Carotenoid Phytoene in Healthy Adults. Journal of Nutrition, 2016, 146, 368-376.	2.9	22
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151	High-performance liquid chromatography/atmospheric pressure chemical ionization tandem mass spectrometry determination of cholesterol uptake by Caco-2 cells. Rapid Communications in Mass Spectrometry, 2006, 20, 3056-3060.	1.5	21
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