Steven J Schwartz

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 195
 10,831
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 L-index

#	Paper	IF	Citations
195	Sulforaphane, a dietary component of broccoli/broccoli sprouts, inhibits breast cancer stem cells. <i>Clinical Cancer Research</i> , 2010 , 16, 2580-90	12.9	406
194	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	7	275
193	Trolox equivalent antioxidant capacity of different geometrical isomers of alpha-carotene, beta-carotene, lycopene, and zeaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 221-6	5.7	269
192	An update on the health effects of tomato lycopene. <i>Annual Review of Food Science and Technology</i> , 2010 , 1, 189-210	14.7	242
191	Flavones: Food Sources, Bioavailability, Metabolism, and Bioactivity. <i>Advances in Nutrition</i> , 2017 , 8, 423-	-435	234
190	Carotenoid absorption from salad and salsa by humans is enhanced by the addition of avocado or avocado oil. <i>Journal of Nutrition</i> , 2005 , 135, 431-6	4.1	199
189	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, 9391-8	5.7	190
188	Impact of fatty acyl composition and quantity of triglycerides on bioaccessibility of dietary carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8950-7	5.7	186
187	Bioavailability of beta-carotene is lower in raw than in processed carrots and spinach in women. Journal of Nutrition, 1998 , 128, 913-6	4.1	181
186	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, 140-6	3.6	175
185	Lycopene stability during food processing. Experimental Biology and Medicine, 1998, 218, 101-5	3.7	164
184	Plasma and dietary carotenoids, and the risk of prostate cancer: a nested case-control study. <i>Cancer Epidemiology Biomarkers and Prevention</i> , 2004 , 13, 260-9	4	161
183	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	4.5	159
182	Isomerization and losses of transbetacarotene in sweet potatoes as affected by processing treatments. <i>Journal of Agricultural and Food Chemistry</i> , 1988 , 36, 129-133	5.7	157
181	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, 93-9	3.1	152
180	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, 2280-6	4.1	138
179	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	5.7	138

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178	broccoli sprouts or broccoli supplement in a cross-over study design. <i>Pharmacological Research</i> , 2011 , 64, 456-63	10.2	137
177	Implications of cancer stem cell theory for cancer chemoprevention by natural dietary compounds. Journal of Nutritional Biochemistry, 2011 , 22, 799-806	6.3	137
176	Identification and quantification of apo-lycopenals in fruits, vegetables, and human plasma. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3290-6	5.7	136
175	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, 658-69	5.9	135
174	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, 2082-9	5.7	134
173	Quantitative determination of individual betacyanin pigments by high-performance liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1980 , 28, 540-543	5.7	131
172	Thermal processing of vegetables increases cis isomers of lutein and zeaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6184-90	5.7	129
171	New developments in Hsp90 inhibitors as anti-cancer therapeutics: mechanisms, clinical perspective and more potential. <i>Drug Resistance Updates</i> , 2009 , 12, 17-27	23.2	125
170	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, 727-32	4.1	123
169	Carotenoid composition of marigold (Tagetes erecta) flower extract used as nutritional supplement. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4189-94	5.7	121
168	Isoflavone characterization and antioxidant activity of ohio soybeans. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2647-51	5.7	116
167	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> ,	4.5	115
166	Tomatoes, lycopene, and prostate cancer: progress and promise. <i>Experimental Biology and Medicine</i> , 2002 , 227, 869-80	3.7	109
165	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, 490-8	3.6	107
164	Separation of Geometrical Carotenoid Isomers in Biological Extracts Using a Polymeric C30 Column in Reversed-Phase Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 3887-3	8 9 3	104
163	Naturally occurring eccentric cleavage products of provitamin A Learotene function as antagonists of retinoic acid receptors. <i>Journal of Biological Chemistry</i> , 2012 , 287, 15886-95	5.4	103
162	Degradation Kinetics of Chlorophylls and Chlorophyllides. <i>Journal of Food Science</i> , 1991 , 56, 1639-1643	3.4	100
161	Digestive Stability, micellarization, and uptake of beta-carotene isomers by Caco-2 human intestinal cells. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2780-5	5.7	98

160	Chlorophylls in foods. Critical Reviews in Food Science and Nutrition, 1990, 29, 1-17	11.5	95
159	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	2.8	94
158	Supercritical CO2 Extraction of Ecarotene from Sweet Potatoes. <i>Journal of Food Science</i> , 1993 , 58, 817-8	33204	86
157	Carotenoid determination in biological microsamples using liquid chromatography with a coulometric electrochemical array detector. <i>Analytical Biochemistry</i> , 1998 , 256, 74-81	3.1	82
156	Effects of ozone and oxygen on the degradation of carotenoids in an aqueous model system. Journal of Agricultural and Food Chemistry, 2000 , 48, 5008-13	5.7	82
155	Carotene and novel apocarotenoid concentrations in orange-fleshed Cucumis melo melons: determinations of Earotene bioaccessibility and bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4448-54	5.7	81
154	Substrate specificity of purified recombinant human Etarotene 15,15Soxygenase (BCO1). <i>Journal of Biological Chemistry</i> , 2013 , 288, 37094-103	5.4	77
153	Urinary excretion of black raspberry (Rubus occidentalis) anthocyanins and their metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1467-72	5.7	77
152	Carotenoid absorption in humans consuming tomato sauces obtained from tangerine or high-beta-carotene varieties of tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1597-60	3 5·7	75
151	Profiling of carotenoids in tomato juice by one- and two-dimensional NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6094-100	5.7	75
150	Black raspberry components inhibit proliferation, induce apoptosis, and modulate gene expression in rat esophageal epithelial cells. <i>Nutrition and Cancer</i> , 2009 , 61, 816-26	2.8	74
149	Combined pressure-temperature effects on carotenoid retention and bioaccessibility in tomato juice. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7808-17	5.7	73
148	Tomato-based food products for prostate cancer prevention: what have we learned?. <i>Cancer and Metastasis Reviews</i> , 2010 , 29, 553-68	9.6	73
147	(-)-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, 1152-9	5.6	71
146	Rapid analysis of starch, amylose and amylopectin by high-performance size-exclusion chromatography. <i>Journal of Chromatography A</i> , 1985 , 319, 205-14	4.5	70
145	Characterization of a new anthocyanin in black raspberries (Rubus occidentalis) by liquid chromatography electrospray ionization tandem mass spectrometry. <i>Food Chemistry</i> , 2006 , 94, 465-468	8.5	69
144	Identification of betanin degradation products. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1983 , 176, 448-53		69
143	Identification of chlorophyll derivatives by mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1452-1456	5.7	68

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142	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, 145-54	2.8	67	
141	Inhibition of bladder cancer by broccoli isothiocyanates sulforaphane and erucin: characterization, metabolism, and interconversion. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 1675-87	5.9	65	
140	Isolation and structural elucidation of the predominant geometrical isomers of alpha-carotene. <i>Journal of Chromatography A</i> , 1996 , 719, 333-43	4.5	65	
139	Probing anthocyanin profiles in purple sweet potato cell line (Ipomoea batatas L. Cv. Ayamurasaki) by high-performance liquid chromatography and electrospray ionization tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6503-9	5.7	63	
138	Stability and bioaccessibility of isoflavones from soy bread during in vitro digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4603-9	5.7	63	
137	Drinking water with red beetroot food color antagonizes esophageal carcinogenesis in N-nitrosomethylbenzylamine-treated rats. <i>Journal of Medicinal Food</i> , 2010 , 13, 733-9	2.8	62	
136	Effects of growing conditions on purple corncob (Zea mays L.) anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8625-9	5.7	62	
135	Tomato products, lycopene, and prostate cancer risk. <i>Urologic Clinics of North America</i> , 2002 , 29, 83-93	2.9	62	
134	Paprika (Capsicum annuum) oleoresin extraction with supercritical carbon dioxide. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3558-64	5.7	61	
133	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	2.8	60	
132	Avocado consumption enhances human postprandial provitamin A absorption and conversion from a novel high-Etarotene tomato sauce and from carrots. <i>Journal of Nutrition</i> , 2014 , 144, 1158-66	4.1	59	
131	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, 1197-120	6 ^{4·3}	59	
130	Chromatographic analysis of cis/trans carotenoid isomers. <i>Journal of Chromatography A</i> , 1992 , 624, 235	- 5 125	59	
129	Dietary apigenin reduces LPS-induced expression of miR-155 restoring immune balance during inflammation. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 763-72	5.9	58	
128	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, 728-37	4.5	58	
127	Intact anthocyanins and metabolites in rat urine and plasma after 3 months of anthocyanin supplementation. <i>Nutrition and Cancer</i> , 2006 , 54, 3-12	2.8	58	
126	Analysis of lycopene geometrical isomers in biological microsamples by liquid chromatography with coulometric array detection. <i>Biomedical Applications</i> , 2001 , 760, 289-99		58	
125	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, 10955-63	5.7	57	

124	The human enzyme that converts dietary provitamin A carotenoids to vitamin A is a dioxygenase. Journal of Biological Chemistry, 2014 , 289, 13661-6	5.4	56
123	Storage stability of lycopene in tomato juice subjected to combined pressure-heat treatments. Journal of Agricultural and Food Chemistry, 2010 , 58, 8305-13	5.7	56
122	Strawberry phytochemicals inhibit azoxymethane/dextran sodium sulfate-induced colorectal carcinogenesis in Crj: CD-1 mice. <i>Nutrients</i> , 2015 , 7, 1696-715	6.7	54
121	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	1.6	54
120	Hepatic stellate cells are an important cellular site for Etarotene conversion to retinoid. <i>Archives of Biochemistry and Biophysics</i> , 2010 , 504, 3-10	4.1	52
119	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, 2173-9	5.7	50
118	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	5.9	49
117	Isoflavonoid glucosides are deconjugated and absorbed in the small intestine of human subjects with ileostomies. <i>American Journal of Clinical Nutrition</i> , 2007 , 85, 1050-6	7	48
116	Substrate Specificity of Purified Recombinant Chicken Ecarotene 9\$10\$Oxygenase (BCO2). Journal of Biological Chemistry, 2016 , 291, 14609-19	5.4	47
115	Variations in plasma lycopene and specific isomers over time in a cohort of U.S. men. <i>Journal of Nutrition</i> , 2003 , 133, 1930-6	4.1	47
114	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	8.5	43
113	Simultaneous detection of tocopherols, carotenoids, and chlorophylls in vegetable oils by direct injection C30 RP-HPLC with coulometric electrochemical array detection. <i>JAOCS, Journal of the American Oil Chemistsm</i> ociety, 2002 , 79, 633-640	1.8	43
112	Continuous-flow fast-atom-bombardment liquid chromatography/mass spectrometry of carotenoids. <i>Analytical Chemistry</i> , 1993 , 65, 965-969	7.8	42
111	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	5.7	41
110	Sulforaphane inhibits pancreatic cancer through disrupting Hsp90-p50(Cdc37) complex and direct interactions with amino acids residues of Hsp90. <i>Journal of Nutritional Biochemistry</i> , 2012 , 23, 1617-26	6.3	41
109	Fast Atom Bombardment Tandem Mass Spectrometry of Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 384-389	5.7	41
108	The impact of cruciferous vegetable isothiocyanates on histone acetylation and histone phosphorylation in bladder cancer. <i>Journal of Proteomics</i> , 2017 , 156, 94-103	3.9	40
107	Determination of carotenoids, total phenolic content, and antioxidant activity of Araz (Eugenia stipitata McVaugh), an Amazonian fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4709-17	5.7	40

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106	Compartmental and noncompartmental modeling of IIC-lycopene absorption, isomerization, and distribution kinetics in healthy adults. <i>American Journal of Clinical Nutrition</i> , 2015 , 102, 1436-49	7	38
105	Tomatoes protect against development of UV-induced keratinocyte carcinoma via metabolomic alterations. <i>Scientific Reports</i> , 2017 , 7, 5106	4.9	38
104	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	5.7	38
103	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, £locopherol and phylloquinone in chylomicron-rich fractions of human	2.2	37
102	Mass spectrometry and tandem mass spectrometry of citrus limonoids. <i>Analytical Chemistry</i> , 2003 , 75, 5451-60	7.8	37
101	HPLC Separation of Geometric Carotene Isomers Using a Calcium Hydroxide Stationary Phase. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 1212-1218	5.7	37
100	Suppression of Proinflammatory and Prosurvival Biomarkers in Oral Cancer Patients Consuming a Black Raspberry Phytochemical-Rich Troche. <i>Cancer Prevention Research</i> , 2016 , 9, 159-71	3.2	36
99	Isoflavone profile and biological activity of soy bread. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7611-6	5.7	36
98	Physicochemical Changes in Cassava Starch and Flour Associated With Fermentation: Effect on Textural Properties. <i>Starch/Staerke</i> , 1995 , 47, 86-91	2.3	36
97	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, 919-29	2.8	35
96	Lycopene, tomato products, and prostate cancer prevention. Have we established causality?. <i>Pure and Applied Chemistry</i> , 2002 , 74, 1435-1441	2.1	35
95	Complementary shifts in photoreceptor spectral tuning unlock the full adaptive potential of ultraviolet vision in birds. <i>ELife</i> , 2016 , 5,	8.9	35
94	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-	9 700	34
93	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	5.9	34
92	Changes in chlorophylls, chlorophyll degradation products and lutein in pistachio kernels (Pistacia vera L.) during roasting. <i>Food Research International</i> , 2014 , 65, 193-198	7	33
91	Tomato consumption increases lycopene isomer concentrations in breast milk and plasma of lactating women. <i>Journal of the American Dietetic Association</i> , 2002 , 102, 1257-62		33
90	Dietary Black Raspberries Impact the Colonic Microbiome and Phytochemical Metabolites in Mice. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1800636	5.9	32
89	Effects of food formulation and thermal processing on flavones in celery and chamomile. <i>Food Chemistry</i> , 2013 , 141, 1406-11	8.5	31

88	Identification and quantification of metallo-chlorophyll complexes in bright green table olives by high-performance liquid chromatrography-mass spectrometry quadrupole/time-of-flight. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11100-8	5.7	31
87	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, 267-72	5.7	30
86	Thermal processing differentially affects lycopene and other carotenoids in cis-lycopene containing, tangerine tomatoes. <i>Food Chemistry</i> , 2016 , 210, 466-72	8.5	29
85	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	5.7	28
84	Lycopene dietary intervention: a pilot study in patients with heart failure. <i>Journal of Cardiovascular Nursing</i> , 2015 , 30, 205-12	2.1	28
83	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, 1151-9	2.8	28
82	High-performance liquid chromatography with photodiode array detection (HPLC-DAD)/HPLC-mass spectrometry (MS) profiling of anthocyanins from Andean Mashua Tubers (Tropaeolum tuberosum Ruß and Pav[h) and their contribution to the overall antioxidant activity. <i>Journal of Agricultural and</i>	5.7	28
81	Food Chemistry, 2006, 54, 7089-97 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, 609-15	6.3	27
80	Saponins from soy and chickpea: stability during beadmaking and in vitro bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6703-10	5.7	27
79	ECarotene-9\$10Soxygenase 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, 431-9	4.1	27
78	Atmospheric pressure chemical ionization mass spectrometry and in-source fragmentation of lutein esters. <i>Journal of Mass Spectrometry</i> , 2003 , 38, 990-5	2.2	27
77	Photoisomerization of .betaCarotene by Photosensitization with Chlorophyll Derivatives as Sensitizers. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 631-635	5.7	27
76	Kinetics of sulforaphane in mice after consumption of sulforaphane-enriched broccoli sprout preparation. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 2128-36	5.9	25
75	Absence of mutagenic activity and a short-term toxicity study of beet pigments as food colorants. <i>Archives of Toxicology</i> , 1981 , 49, 93-8	5.8	25
74	Cervical tissue and plasma concentrations of alpha-carotene and beta-carotene in women are correlated. <i>Journal of Nutrition</i> , 1998 , 128, 1933-6	4.1	24
73	High-performance liquid chromatographydontinuous-flow fast atom bombardment mass spectrometry of chlorophyll derivatives. <i>Journal of Chromatography A</i> , 1991 , 542, 373-383	4.5	24
72	Chemical Characterization and Antioxidant Potential of Wild Ganoderma Species from Ghana. <i>Molecules</i> , 2017 , 22,	4.8	23
71	Impact of food matrix on isoflavone metabolism and cardiovascular biomarkers in adults with hypercholesterolemia. <i>Food and Function</i> , 2012 , 3, 1051-8	6.1	23

70	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	5.1	22
69	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, 104	15 ³ 5 ² 4	22
68	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). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1803-	5·7 · 11	22
67	Endogenous enzymes, heat, and pH affect flavone profiles in parsley (Petroselinum crispum var. neapolitanum) and celery (Apium graveolens) during juice processing. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 202-8	5.7	22
66	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, 2949-58	3.2	22
65	Electron ionization mass spectrometry of citrus limonoids. <i>Rapid Communications in Mass Spectrometry</i> , 2003 , 17, 2517-22	2.2	22
64	A metabolomic evaluation of the phytochemical composition of tomato juices being used in human clinical trials. <i>Food Chemistry</i> , 2017 , 228, 270-278	8.5	21
63	Novel methoxy-carotenoids from the burgundy-colored plumage of the Pompadour Cotinga Xipholena punicea. <i>Archives of Biochemistry and Biophysics</i> , 2010 , 504, 142-53	4.1	21
62	Thermal degradation of commercial grade sodium copper chlorophyllin. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7098-102	5.7	21
61	Direct Determination of Lycopene Content in Tomatoes (Lycopersicon esculentum) by Attenuated Total Reflectance Infrared Spectroscopy and Multivariate Analysis. <i>Journal of AOAC INTERNATIONAL</i> , 2006 , 89, 1257-1262	1.7	21
60	Changes in Distribution of Isoflavones and Educosidase Activity During Soy Bread Proofing and Baking. <i>Cereal Chemistry</i> , 2004 , 81, 741-745	2.4	21
59	Single Nucleotide Polymorphisms in ECarotene 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	4.1	20
58	Absorption and Distribution Kinetics of the 13C-Labeled Tomato Carotenoid Phytoene in Healthy Adults. <i>Journal of Nutrition</i> , 2016 , 146, 368-76	4.1	20
57	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, 8709-17	5.7	20
56	Optimizing dough proofing conditions to enhance isoflavone aglycones in soy bread. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8253-8	5.7	20
55	PACKAGING PRESERVATION OF ECAROTENE IN SWEET POTATO FLAKES USING FLEXIBLE FILM AND AN OXYGEN ABSORBER. <i>Journal of Food Quality</i> , 1999 , 22, 63-73	2.7	20
54	Profiling the impact of thermal processing on black raspberry phytochemicals using untargeted metabolomics. <i>Food Chemistry</i> , 2019 , 274, 782-788	8.5	20
53	Analysis Methods of Carotenoids 2012, 105-148		19

52	An LC/MS method for d8-Ecarotene and d4-retinyl esters: Ecarotene absorption and its conversion to vitamin A in humans. <i>Journal of Lipid Research</i> , 2012 , 53, 820-7	6.3	19
51	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, 3056-60	2.2	19
50	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	3.6	18
49	Comparison of Liquid Chromatographic Methods for Determination of Cis-Trans Isomers of ECarotene. <i>Journal of the Association of Official Analytical Chemists</i> , 1991 , 74, 36-42		18
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