Steven J Schwartz

List of Publications by Year in Descending Order

195 papers	10,831 citations	61 h-index	96 g-index
196 ext. papers	11,899 ext. citations	4.9 avg, IF	6.14 L-index

#	Paper	IF	Citations
195	Identification and assessment of alleles in the promoter of the Cyc-B gene that modulate levels of β-carotene in ripe tomato fruit. *Plant Genome*, **2021**, 14, e20085	4.4	2
194	Dose-Dependent Increases in Ellagitannin Metabolites as Biomarkers of Intake in Humans Consuming Standardized Black Raspberry Food Products Designed for Clinical Trials. *Molecular Nutrition and Food Research*, **2020**, 64, e1900800	5.9	6
193	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. *Journal of Nutrition*, **2019**, 149, 381-397	4.1	20
192	Analysis of Tomato Carotenoids: Comparing Extraction and Chromatographic Methods. *Journal of AOAC INTERNATIONAL*, **2019**, 102, 1069-1079	1.7	15
191	Dietary Black Raspberries Impact the Colonic Microbiome and Phytochemical Metabolites in Mice. *Molecular Nutrition and Food Research*, **2019**, 63, e1800636	5.9	32
190	Profiling the impact of thermal processing on black raspberry phytochemicals using untargeted metabolomics. *Food Chemistry*, **2019**, 274, 782-788	8.5	20
189	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	4.1	16
188	Overview of Functional Foods **2018**, 1-14		0
187	Identification of an Epoxide Metabolite of Lycopene in Human Plasma Using C-Labeling and QTOF-MS. *Metabolites*, **2018**, 8,	5.6	7
186	Limited appearance of apocarotenoids is observed in plasma after consumption of tomato juices: a randomized human clinical trial. *American Journal of Clinical Nutrition*, **2018**, 108, 784-792	7	8
185	The impact of cruciferous vegetable isothiocyanates on histone acetylation and histone phosphorylation in bladder cancer. *Journal of Proteomics*, **2017**, 156, 94-103	3.9	40
184	A metabolomic evaluation of the phytochemical composition of tomato juices being used in human clinical trials. *Food Chemistry*, **2017**, 228, 270-278	8.5	21
183	Impact of Thermal and Pressure-Based Technologies on Carotenoid Retention and Quality Attributes in Tomato Juice. *Food and Bioprocess Technology*, **2017**, 10, 808-818	5.1	22
182	Flavones: Food Sources, Bioavailability, Metabolism, and Bioactivity. *Advances in Nutrition*, **2017**, 8, 423-435	6.5	234
181	Relative contribution of β-carotene to postprandial vitamin A concentrations in healthy humans after carrot consumption. *American Journal of Clinical Nutrition*, **2017**, 106, 59-66	7	14
180	25-Hydroxyvitamin D and its C-3 epimer are elevated in the skin and serum of Skh-1 mice supplemented with dietary vitamin D. *Molecular Nutrition and Food Research*, **2017**, 61, 1700293	5.9	3
179	Chemical Characterization and Antioxidant Potential of Wild Ganoderma Species from Ghana. *Molecules*, **2017**, 22,	4.8	23

178	High-Pressure Processing of Broccoli Sprouts: Influence on Bioactivation of Glucosinolates to Isothiocyanates. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8578-8585	5.7	41
177	Plasma Metabolomics Reveals Steroidal Alkaloids as Novel Biomarkers of Tomato Intake in Mice. *Molecular Nutrition and Food Research*, **2017**, 61, 1700241	5.9	11
176	Tomatoes protect against development of UV-induced keratinocyte carcinoma via metabolomic alterations. *Scientific Reports*, **2017**, 7, 5106	4.9	38
175	Application of a low polyphenol or low ellagitannin dietary intervention and its impact on ellagitannin metabolism in men. *Molecular Nutrition and Food Research*, **2017**, 61, 1600224	5.9	6
174	Effect of solvent addition sequence on lycopene extraction efficiency from membrane neutralized caustic peeled tomato waste. *Food Chemistry*, **2017**, 215, 354-61	8.5	11
173	Substrate Specificity of Purified Recombinant Chicken □Carotene 9Ş10SOxygenase (BCO2). *Journal of Biological Chemistry*, **2016**, 291, 14609-19	5.4	47
172	An HPLC-MS/MS method for the separation of □etinyl esters from retinyl esters. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2016**, 1029-1030, 68-71	3.2	3
171	Absorption and Distribution Kinetics of the 13C-Labeled Tomato Carotenoid Phytoene in Healthy Adults. *Journal of Nutrition*, **2016**, 146, 368-76	4.1	20
170	Suppression of Proinflammatory and Prosurvival Biomarkers in Oral Cancer Patients Consuming a Black Raspberry Phytochemical-Rich Troche. *Cancer Prevention Research*, **2016**, 9, 159-71	3.2	36
169	Complementary shifts in photoreceptor spectral tuning unlock the full adaptive potential of ultraviolet vision in birds. *ELife*, **2016**, 5,	8.9	35
168	Thermal processing differentially affects lycopene and other carotenoids in cis-lycopene containing, tangerine tomatoes. *Food Chemistry*, **2016**, 210, 466-72	8.5	29
167	Efficacy comparison of lyophilised black raspberries and combination of celecoxib and PBIT in prevention of carcinogen-induced oesophageal cancer in rats. *Journal of Functional Foods*, **2016**, 27, 84-94	5.1	8
166	Urinary excretion of Citrus flavanones 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	5.9	34
165	Chromatographic separation of PTAD-derivatized 25-hydroxyvitamin D3 and its C-3 epimer from human serum and murine skin. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2015**, 991, 118-21	3.2	12
164	Antioxidant activities and antiproliferative activity of Thai purple rice cooked by various methods on human colon cancer cells. *Food Chemistry*, **2015**, 188, 99-105	8.5	43
163	Compartmental and noncompartmental modeling of □□C-lycopene absorption, isomerization, and distribution kinetics in healthy adults. *American Journal of Clinical Nutrition*, **2015**, 102, 1436-49	7	38
162	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	3.6	18
161	Lycopene dietary intervention: a pilot study in patients with heart failure. *Journal of Cardiovascular Nursing*, **2015**, 30, 205-12	2.1	28

160	Sex differences in skin carotenoid deposition and acute UVB-induced skin damage in SKH-1 hairless mice after consumption of tangerine tomatoes. *Molecular Nutrition and Food Research*, **2015**, 59, 2491-501	5.9	14
159	Strawberry phytochemicals inhibit azoxymethane/dextran sodium sulfate-induced colorectal carcinogenesis in Crj: CD-1 mice. *Nutrients*, **2015**, 7, 1696-715	6.7	54
158	Enhanced bioavailability of lycopene when consumed as cis-isomers from tangerine compared to red tomato juice, a randomized, cross-over clinical trial. *Molecular Nutrition and Food Research*, **2015**, 59, 658-69	5.9	135
157	Isoflavone pharmacokinetics and metabolism after consumption of a standardized soy and soy-almond bread in men with asymptomatic prostate cancer. *Cancer Prevention Research*, **2015**, 8, 1045-54	3.2	22
156	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, 1803-11	5.7	22
155	Egg yolks inhibit activation of NF-B and expression of its target genes in adipocytes after partial delipidation. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2013-25	5.7	6
154	Dietary apigenin reduces LPS-induced expression of miR-155 restoring immune balance during inflammation. *Molecular Nutrition and Food Research*, **2015**, 59, 763-72	5.9	58
153	Carotenoids are more bioavailable from papaya than from tomato and carrot in humans: a randomised cross-over study. *British Journal of Nutrition*, **2014**, 111, 490-8	3.6	107
152	Characterization of black raspberry functional food products for cancer prevention human clinical trials. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3997-4006	5.7	28
151	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	7.4	34
150	Changes in chlorophylls, chlorophyll degradation products and lutein in pistachio kernels (Pistacia vera L.) during roasting. *Food Research International*, **2014**, 65, 193-198	7	33
149	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	5.9	49
148	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
147	Avocado consumption enhances human postprandial provitamin A absorption and conversion from a novel high-carotene tomato sauce and from carrots. *Journal of Nutrition*, **2014**, 144, 1158-66	4.1	59
146	Carotene-9,10oxygenase status modulates the impact of dietary tomato and lycopene on hepatic nuclear receptor-, stress-, and metabolism-related gene expression in mice. *Journal of Nutrition*, **2014**, 144, 431-9	4.1	27
145	Saponins from soy and chickpea: stability during beadmaking and in vitro bioaccessibility. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6703-10	5.7	27
144	Carotenoid Cleavage Dioxygenase and Presence of Apo-Carotenoids in Biological Matrices. *ACS Symposium Series*, **2013**, 31-41	0.4	3
143	Fate of folates during vegetable juice processing Deglutamylation and interconversion. *Food Research International*, **2013**, 53, 440-448	7	11

142	Effects of food formulation and thermal processing on flavones in celery and chamomile. *Food Chemistry*, **2013**, 141, 1406-11	8.5	31
141	Application of infrared microspectroscopy and chemometric analysis for screening the acrylamide content in potato chips. *Analytical Methods*, **2013**, 5, 2020	3.2	4
140	Physicochemical characterization and sensory analysis of yeast-leavened and sourdough soy breads. *Journal of Food Science*, **2013**, 78, C1487-C1494	3.4	7
139	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, -tocopherol and phylloquinone in chylomicron-rich fractions of human plasma. *Rapid Communications in Mass Spectrometry*, **2013**, 27, 1393-402	2.2	37
138	Design and selection of soy breads used for evaluating isoflavone bioavailability in clinical trials. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 3111-20	5.7	16
137	Variation in lycopene and lycopenoates, antioxidant capacity, and fruit quality of buffaloberry (Shepherdia argentea [Pursh]Nutt.). *Journal of Food Science*, **2013**, 78, C1673-9	3.4	7
136	Kinetics of sulforaphane in mice after consumption of sulforaphane-enriched broccoli sprout preparation. *Molecular Nutrition and Food Research*, **2013**, 57, 2128-36	5.9	25
135	Substrate specificity of purified recombinant human -carotene 15,15Soxygenase (BCO1). *Journal of Biological Chemistry*, **2013**, 288, 37094-103	5.4	77
134	Bioavailability of phytochemical constituents from a novel soy fortified lycopene rich tomato juice developed for targeted cancer prevention trials. *Nutrition and Cancer*, **2013**, 65, 919-29	2.8	35
133	Accumulation of dietary naringenin and metabolites in mice. *FASEB Journal*, **2013**, 27, 636.2	0.9	1
132	Increased carotenoid bioavailability from a unique, cislycopene containing tangerine-type tomato. *FASEB Journal*, **2013**, 27, 38.1	0.9	1
131	Pharmacokinetics of 13C-Lycopene in Healthy Adults. *FASEB Journal*, **2013**, 27, 38.6	0.9	1
130	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, 609-15	6.3	27
129	Nutritional translation blended with food science: 21st century applications. *Advances in Nutrition*, **2012**, 3, 813-9	10	6
128	Inhibition of bladder cancer by broccoli isothiocyanates sulforaphane and erucin: characterization, metabolism, and interconversion. *Molecular Nutrition and Food Research*, **2012**, 56, 1675-87	5.9	65
127	Impact of food matrix on isoflavone metabolism and cardiovascular biomarkers in adults with hypercholesterolemia. *Food and Function*, **2012**, 3, 1051-8	6.1	23
126	Naturally occurring eccentric cleavage products of provitamin A -carotene function as antagonists of retinoic acid receptors. *Journal of Biological Chemistry*, **2012**, 287, 15886-95	5.4	103
125	Sulforaphane inhibits pancreatic cancer through disrupting Hsp90-p50(Cdc37) complex and direct interactions with amino acids residues of Hsp90. *Journal of Nutritional Biochemistry*, **2012**, 23, 1617-26	6.3	41

124	Determination of carotenoids, total phenolic content, and antioxidant activity of Araz□(Eugenia stipitata McVaugh), an Amazonian fruit. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4709-17	5.7	40
123	Endogenous enzymes, heat, and pH affect flavone profiles in parsley (Petroselinum crispum var. neapolitanum) and celery (Apium graveolens) during juice processing. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 202-8	5.7	22
122	Analysis Methods of Carotenoids **2012**, 105-148		19
121	An LC/MS method for d8-□carotene and d4-retinyl esters: □carotene absorption and its conversion to vitamin A in humans. *Journal of Lipid Research*, **2012**, 53, 820-7	6.3	19
120	Uptake and metabolism of □mangostin by human cell lines: HepG2 liver cells, HT-29 colon cells, and THP-1 macrophage-like cells. *FASEB Journal*, **2012**, 26, 646.17	0.9	
119	Absorption and biotransformation of □mangostin by nude mice without and with HT-29 colon cancer xenograft. *FASEB Journal*, **2012**, 26, 646.18	0.9	
118	Provitamin A Absorption and Conversion from a Unique High Beta-Carotene Tomato is Higher when Consumed with Avocado. *FASEB Journal*, **2012**, 26, 31.5	0.9	
117	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, 456-63	10.2	137
116	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, 10955-63	5.7	57
115	Identification and quantification of metallo-chlorophyll complexes in bright green table olives by high-performance liquid chromatography-mass spectrometry quadrupole/time-of-flight. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11100-8	5.7	31
114	Implications of cancer stem cell theory for cancer chemoprevention by natural dietary compounds. *Journal of Nutritional Biochemistry*, **2011**, 22, 799-806	6.3	137
113	Characterisation and preliminary bioactivity determination of Berberis boliviana Lechler fruit anthocyanins. *Food Chemistry*, **2011**, 128, 717-724	8.5	15
112	Sulforaphane potentiates the efficacy of 17-allylamino 17-demethoxygeldanamycin against pancreatic cancer through enhanced abrogation of Hsp90 chaperone function. *Nutrition and Cancer*, **2011**, 63, 1151-9	2.8	28
111	Carotene and novel apocarotenoid concentrations in orange-fleshed Cucumis melo melons: determinations of □carotene bioaccessibility and bioavailability. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4448-54	5.7	81
110	Combined pressure-temperature effects on carotenoid retention and bioaccessibility in tomato juice. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7808-17	5.7	73
109	Influence of high-pressure processing on the profile of polyglutamyl 5-methyltetrahydrofolate in selected vegetables. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8709-17	5.7	20
108	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, 702-10	3.2	17
107	Sulforaphane, a dietary component of broccoli/broccoli sprouts, inhibits breast cancer stem cells. *Clinical Cancer Research*, **2010**, 16, 2580-90	12.9	406

106	Digestive stability and transport of norbixin, a 24-carbon carotenoid, across monolayers of Caco-2 cells. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5789-94	5.7	8
105	An update on the health effects of tomato lycopene. *Annual Review of Food Science and Technology*, **2010**, 1, 189-210	14.7	242
104	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
103	Identification and quantification of apo-lycopenals in fruits, vegetables, and human plasma. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3290-6	5.7	136
102	Hepatic stellate cells are an important cellular site for Ecarotene conversion to retinoid. *Archives of Biochemistry and Biophysics*, **2010**, 504, 3-10	4.1	52
101	Novel methoxy-carotenoids from the burgundy-colored plumage of the Pompadour Cotinga Xipholena punicea. *Archives of Biochemistry and Biophysics*, **2010**, 504, 142-53	4.1	21
100	Drinking water with red beetroot food color antagonizes esophageal carcinogenesis in N-nitrosomethylbenzylamine-treated rats. *Journal of Medicinal Food*, **2010**, 13, 733-9	2.8	62
99	Tomato-based food products for prostate cancer prevention: what have we learned?. *Cancer and Metastasis Reviews*, **2010**, 29, 553-68	9.6	73
98	A liquid chromatography-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, 2949-58	3.2	22
97	Efficiency of intestinal absorption of beta-carotene (BC) is not correlated with cholesterol (CHL) absorption in humans. *FASEB Journal*, **2010**, 24, 539.4	0.9	
96	Black raspberry components inhibit proliferation, induce apoptosis, and modulate gene expression in rat esophageal epithelial cells. *Nutrition and Cancer*, **2009**, 61, 816-26	2.8	74
95	Gastrointestinal absorption and metabolism of soy isoflavonoids in ileal-canulated swine. *Molecular Nutrition and Food Research*, **2009**, 53, 277-86	5.9	6
94	New developments in Hsp90 inhibitors as anti-cancer therapeutics: mechanisms, clinical perspective and more potential. *Drug Resistance Updates*, **2009**, 12, 17-27	23.2	125
93	(-)-Epigallocatechin-3-gallate inhibits Hsp90 function by impairing Hsp90 association with cochaperones in pancreatic cancer cell line Mia Paca-2. *Molecular Pharmaceutics*, **2009**, 6, 1152-9	5.6	71
92	Structure-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, 9391-8	5.7	190
91	Optimizing sampling of tomato fruit for carotenoid content with application to assessing the impact of ripening disorders. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 483-7	5.7	7
90	A combination of tomato and soy products for men with recurring prostate cancer and rising prostate specific antigen. *Nutrition and Cancer*, **2008**, 60, 145-54	2.8	67
89	Intermolecular interactions in phytochemical model systems studied by NMR diffusion measurements. *Food Chemistry*, **2008**, 107, 962-969	8.5	6

88	Carotenoid absorption in humans consuming tomato sauces obtained from tangerine or high-beta-carotene varieties of tomatoes. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1597-603	5.7	75
87	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, 267-72	5.7	30
86	Impact of fatty acyl composition and quantity of triglycerides on bioaccessibility of dietary carotenoids. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8950-7	5.7	186
85	Effects of growing conditions on purple corncob (Zea mays L.) anthocyanins. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8625-9	5.7	62
84	Isoflavonoid glucosides are deconjugated and absorbed in the small intestine of human subjects with ileostomies. *American Journal of Clinical Nutrition*, **2007**, 85, 1050-6	7	48
83	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	4.3	59
82	Resolution of diastereomeric flavonoid (1S)-(-)-camphanic acid esters via reversed-phase HPLC. *Phytochemistry*, **2007**, 68, 1206-11	4	11
81	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, 728-37	4.5	58
80	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, 140-6	3.6	175
79	Impact of Amount and Triglyceride (TG) Structure on Micellarization of Dietary Carotenoids during Simulated Digestion. *FASEB Journal*, **2007**, 21, A730	0.9	4
78	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	2.8	94
77	Profiling of carotenoids in tomato juice by one- and two-dimensional NMR. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6094-100	5.7	75
76	Digestive Stability, micellarization, and uptake of beta-carotene isomers by Caco-2 human intestinal cells. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2780-5	5.7	98
75	High-performance liquid chromatography with photodiode array detection (HPLC-DAD)/HPLC-mass spectrometry (MS) profiling of anthocyanins from Andean Mashua Tubers (Tropaeolum tuberosum Ruiz and Pavón) and their contribution to the overall antioxidant activity. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 7089-97	5.7	28
74	Urinary excretion of black raspberry (Rubus occidentalis) anthocyanins and their metabolites. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 1467-72	5.7	77
73	Intact anthocyanins and metabolites in rat urine and plasma after 3 months of anthocyanin supplementation. *Nutrition and Cancer*, **2006**, 54, 3-12	2.8	58
72	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	1.7	21
71	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, 3056-60	2.2	19

70	Characterization of a new anthocyanin in black raspberries (Rubus occidentalis) by liquid chromatography electrospray ionization tandem mass spectrometry. *Food Chemistry*, **2006**, 94, 465-468	8.5	69
69	Optimizing dough proofing conditions to enhance isoflavone aglycones in soy bread. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 8253-8	5.7	20
68	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. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6503-9	5.7	63
67	Thermal degradation of commercial grade sodium copper chlorophyllin. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 7098-102	5.7	21
66	Carotenoid absorption from salad and salsa by humans is enhanced by the addition of avocado or avocado oil. *Journal of Nutrition*, **2005**, 135, 431-6	4.1	199
65	Quantitative determination of intact glucosinolates in broccoli, broccoli sprouts, Brussels sprouts, and cauliflower by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. *Analytical Biochemistry*, **2005**, 343, 93-9	3.1	152
64	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	4.5	115
63	Carotenoids **2005**, 71-119		
62	Chlorophylls **2005**, 153-199		11
61	How can the metabolomic response to lycopene (exposures, durations, intracellular concentrations) in humans be adequately evaluated?. *Journal of Nutrition*, **2005**, 135, 2040S-1S	4.1	2
60	Changes in Distribution of Isoflavones and β-Glucosidase Activity During Soy Bread Proofing and Baking. *Cereal Chemistry*, **2004**, 81, 741-745	2.4	21
59	Plasma and dietary carotenoids, and the risk of prostate cancer: a nested case-control study. *Cancer Epidemiology Biomarkers and Prevention*, **2004**, 13, 260-9	4	161
58	Characterization of limonin glucoside metabolites from human prostate cell culture medium using high-performance liquid chromatography/electrospray ionization mass spectrometry and tandem mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2004**, 18, 3099-104	2.2	12
57	Isoflavone characterization and antioxidant activity of ohio soybeans. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 2647-51	5.7	116
56	Assessment of lutein bioavailability from meals and a supplement using simulated digestion and caco-2 human intestinal cells. *Journal of Nutrition*, **2004**, 134, 2280-6	4.1	138
55	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	7	275
54	Tomato-Based Beverages **2004**, 107-123		
53	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	2.8	60

52	Variations in plasma lycopene and specific isomers over time in a cohort of U.S. men. *Journal of Nutrition*, **2003**, 133, 1930-6	4.1	47
51	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, 727-32	4.1	123
50	Atmospheric pressure chemical ionization mass spectrometry and in-source fragmentation of lutein esters. *Journal of Mass Spectrometry*, **2003**, 38, 990-5	2.2	27
49	Electron ionization mass spectrometry of citrus limonoids. *Rapid Communications in Mass Spectrometry*, **2003**, 17, 2517-22	2.2	22
48	Thermal processing of vegetables increases cis isomers of lutein and zeaxanthin. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 6184-90	5.7	129
47	Isoflavone profile and biological activity of soy bread. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7611-6	5.7	36
46	Mass spectrometry and tandem mass spectrometry of citrus limonoids. *Analytical Chemistry*, **2003**, 75, 5451-60	7.8	37
45	Stability and bioaccessibility of isoflavones from soy bread during in vitro digestion. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 4603-9	5.7	63
44	Tomato consumption increases lycopene isomer concentrations in breast milk and plasma of lactating women. *Journal of the American Dietetic Association*, **2002**, 102, 1257-62		33
43	Simultaneous detection of tocopherols, carotenoids, and chlorophylls in vegetable oils by direct injection C30 RP-HPLC with coulometric electrochemical array detection. *JAOCS, Journal of the American Oil Chemists'Society*, **2002**, 79, 633-640	1.8	43
42	Trolox equivalent antioxidant capacity of different geometrical isomers of alpha-carotene, beta-carotene, lycopene, and zeaxanthin. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 221-6	5.7	269
41	Tomatoes, lycopene, and prostate cancer: progress and promise. *Experimental Biology and Medicine*, **2002**, 227, 869-80	3.7	109
40	Lycopene, tomato products, and prostate cancer prevention. Have we established causality?. *Pure and Applied Chemistry*, **2002**, 74, 1435-1441	2.1	35
39	Sodium copper chlorophyllin: in vitro digestive stability and accumulation by Caco-2 human intestinal cells. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 2173-9	5.7	50
38	Tomato products, lycopene, and prostate cancer risk. *Urologic Clinics of North America*, **2002**, 29, 83-93	2.9	62
37	Analysis of lycopene geometrical isomers in biological microsamples by liquid chromatography with coulometric array detection. *Biomedical Applications*, **2001**, 760, 289-99		58
36	Overview of Chlorophylls in Foods. *Current Protocols in Food Analytical Chemistry*, **2001**, 1, F4.1.1-F4.1.9		5
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