

Steven J Schwartz

List of Publications by Year in descending order

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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	Identification and assessment of alleles in the promoter of the <i>CycB</i> gene that modulate levels of β -carotene in ripe tomato fruit. <i>Plant Genome</i> , 2021, 14, e20085.	1.6	6
2	Dose-Dependent 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
3	Analysis of Tomato Carotenoids: Comparing Extraction and Chromatographic Methods. <i>Journal of AOAC INTERNATIONAL</i> , 2019, 102, 1069-1079.	0.7	21
4	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
5	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
6	Profiling the impact of thermal processing on black raspberry phytochemicals using untargeted metabolomics. <i>Food Chemistry</i> , 2019, 274, 782-788.	4.2	31
7	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
8	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
9	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
10	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
11	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
12	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
13	Flavones: Food Sources, Bioavailability, Metabolism, and Bioactivity. <i>Advances in Nutrition</i> , 2017, 8, 423-435.	2.9	418
14	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
15	25-OH vitamin D ₃ and its β epimer are elevated in the skin and serum of C57BL/6J mice supplemented with dietary vitamin D ₃ . <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700293.	1.5	4
16	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
17	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
18	Tomatoes protect against development of UV-induced keratinocyte carcinoma via metabolomic alterations. <i>Scientific Reports</i> , 2017, 7, 5106.	1.6	57

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19	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
20	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
21	Chemical Characterization and Antioxidant Potential of Wild Ganoderma Species from Ghana. <i>Molecules</i> , 2017, 22, 196.	1.7	41
22	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
23	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
24	Urinary excretion of <i>Citrus</i> 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
25	Substrate Specificity of Purified Recombinant Chicken β -Carotene 9,10-Oxygenase (BCO2). <i>Journal of Biological Chemistry</i> , 2016, 291, 14609-14619.	1.6	64
26	An HPLC-MS/MS method for the separation of \pm -retinyl esters from retinyl esters. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1029-1030, 68-71.	1.2	4
27	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
28	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
29	Complementary shifts in photoreceptor spectral tuning unlock the full adaptive potential of ultraviolet vision in birds. <i>ELife</i> , 2016, 5, .	2.8	45
30	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
31	Lycopene Dietary Intervention. <i>Journal of Cardiovascular Nursing</i> , 2015, 30, 205-212.	0.6	39
32	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
33	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
34	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
35	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
36	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

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37	Egg Yolks Inhibit Activation of NF- κ B 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
38	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
39	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
40	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
41	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
42	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
43	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
44	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
45	β -Carotene-9,10-Oxygenase Status Modulates the Impact of Dietary Tomato and Lycopene on Hepatic Nuclear Receptor α , Stress-, and Metabolism-Related Gene Expression in Mice. <i>Journal of Nutrition</i> , 2014, 144, 431-439.	1.3	34
46	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
47	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
48	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
49	Changes in chlorophylls, chlorophyll degradation products and lutein in pistachio kernels (<i>Pistacia</i>) Tj ETQq1 1 0.784314 rgBT /Overlo 2.9 46	2.9	46
50	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
51	Carotenoid Cleavage Dioxygenase and Presence of Apo-Carotenoids in Biological Matrices. <i>ACS Symposium Series</i> , 2013, , 31-41.	0.5	4
52	Fate of folates during vegetable juice processing - Deglutamylation and interconversion. <i>Food Research International</i> , 2013, 53, 440-448.	2.9	16
53	Effects of food formulation and thermal processing on flavones in celery and chamomile. <i>Food Chemistry</i> , 2013, 141, 1406-1411.	4.2	47
54	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

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55	Physicochemical Characterization and Sensory Analysis of Yeast-Leavened and Sourdough Soy Breads. <i>Journal of Food Science</i> , 2013, 78, C1487-C1494.	1.5	7
56	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
57	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
58	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
59	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
60	Substrate Specificity of Purified Recombinant Human β -Carotene 15,15-Oxygenase (BCO1). <i>Journal of Biological Chemistry</i> , 2013, 288, 37094-37103.	1.6	94
61	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
62	Accumulation of dietary naringenin and metabolites in mice. <i>FASEB Journal</i> , 2013, 27, 636.2.	0.2	1
63	Increased carotenoid bioavailability from a unique, cislycopene containing tangerine-type tomato. <i>FASEB Journal</i> , 2013, 27, 38.1.	0.2	2
64	Pharmacokinetics of ^{13}C -Lycopene in Healthy Adults. <i>FASEB Journal</i> , 2013, 27, 38.6.	0.2	1
65	An LC/MS method for d_8 - β -carotene and d_4 -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
66	Nutritional Translation Blended With Food Science: 21st Century Applications. <i>Advances in Nutrition</i> , 2012, 3, 813-819.	2.9	7
67	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
68	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
69	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
70	Sulforaphane inhibits pancreatic cancer through disrupting Hsp90-p50Cdc37 complex and direct interactions with amino acids residues of Hsp90. <i>Journal of Nutritional Biochemistry</i> , 2012, 23, 1617-1626.	1.9	49
71	Determination of Carotenoids, Total Phenolic Content, and Antioxidant Activity of Arazã (<i>Eugenia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 0 0 and Food Chemistry, 2012, 60, 4709-4717.	2.4	57
72	Endogenous Enzymes, Heat, and pH Affect Flavone Profiles in Parsley (<i>Petroselinum crispum</i> var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 0 0 and Food Chemistry, 2012, 60, 202-208.	2.4	30

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73	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
74	Uptake and metabolism of β -mangostin by human cell lines: HepG2 liver cells, HT-29 colon cells, and THP-1 macrophage-like cells. <i>FASEB Journal</i> , 2012, 26, 646.17.	0.2	0
75	Absorption and biotransformation of β -mangostin by nude mice without and with HT-29 colon cancer xenograft. <i>FASEB Journal</i> , 2012, 26, 646.18.	0.2	0
76	Provitamin A Absorption and Conversion from a Unique High Beta-Carotene Tomato is Higher when Consumed with Avocado. <i>FASEB Journal</i> , 2012, 26, 31.5.	0.2	0
77	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
78	Carotene and Novel Apocarotenoid Concentrations in Orange-Fleshed <i>Cucumis melo</i> Melons: Determinations of ^{13}C -Carotene Bioaccessibility and Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4448-4454.	2.4	96
79	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
80	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
81	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
82	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
83	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
84	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
85	Characterisation and preliminary bioactivity determination of <i>Berberis boliviana</i> Lechler fruit anthocyanins. <i>Food Chemistry</i> , 2011, 128, 717-724.	4.2	25
86	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
87	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
88	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
89	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
90	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

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91	An Update on the Health Effects of Tomato Lycopene. Annual Review of Food Science and Technology, 2010, 1, 189-210.	5.1	305
92	Storage Stability of Lycopene in Tomato Juice Subjected to Combined Pressure~Heat Treatments. Journal of Agricultural and Food Chemistry, 2010, 58, 8305-8313.	2.4	67
93	Identification and Quantification of Apo-lycopenals in Fruits, Vegetables, and Human Plasma. Journal of Agricultural and Food Chemistry, 2010, 58, 3290-3296.	2.4	155
94	Hepatic stellate cells are an important cellular site for β -carotene conversion to retinoid. Archives of Biochemistry and Biophysics, 2010, 504, 3-10.	1.4	63
95	Novel methoxy-carotenoids from the burgundy-colored plumage of the Pompadour Cotinga Xipholena punicea. Archives of Biochemistry and Biophysics, 2010, 504, 142-153.	1.4	26
96	Drinking Water with Red Beetroot Food Color Antagonizes Esophageal Carcinogenesis in <i>N</i> -Nitrosomethylbenzylamine-Treated Rats. Journal of Medicinal Food, 2010, 13, 733-739.	0.8	79
97	Efficiency of intestinal absorption of beta~carotene (BC) is not correlated with cholesterol (CHL) absorption in humans. FASEB Journal, 2010, 24, 539.4.	0.2	0
98	Black Raspberry Components Inhibit Proliferation, Induce Apoptosis, and Modulate Gene Expression in Rat Esophageal Epithelial Cells. Nutrition and Cancer, 2009, 61, 816-826.	0.9	82
99	Gastrointestinal absorption and metabolism of soy isoflavonoids in ileal~canulated swine. Molecular Nutrition and Food Research, 2009, 53, 277-286.	1.5	10
100	New developments in Hsp90 inhibitors as anti-cancer therapeutics: Mechanisms, clinical perspective and more potential. Drug Resistance Updates, 2009, 12, 17-27.	6.5	152
101	(γ)-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.	2.3	80
102	Intermolecular interactions in phytochemical model systems studied by NMR diffusion measurements. Food Chemistry, 2008, 107, 962-969.	4.2	8
103	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, 9391-9398.	2.4	224
104	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, 483-487.	2.4	8
105	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.	0.9	84
106	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.	1.2	196
107	Carotenoid Absorption in Humans Consuming Tomato Sauces Obtained from Tangerine or High- β -Carotene Varieties of Tomatoes. Journal of Agricultural and Food Chemistry, 2007, 55, 1597-1603.	2.4	84
108	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.	2.4	32

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109	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
110	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
111	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
112	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
113	Resolution of diastereomeric flavonoid (1S)-(âˆ™)-camphanic acid esters via reversed-phase HPLC. <i>Phytochemistry</i> , 2007, 68, 1206-1211.	1.4	13
114	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
115	Impact of Amount and Triglyceride (TG) Structure on Micellarization of Dietary Carotenoids during Simulated Digestion. <i>FASEB Journal</i> , 2007, 21, A730.	0.2	4
116	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
117	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
118	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
119	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
120	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
121	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
122	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
123	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
124	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
125	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
126	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

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127	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
128	How Can the Metabolomic Response to Lycopene (Exposures, Durations, Intracellular) Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50 702 Td (Co	1.3	4
129	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
130	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
131	Thermal Degradation of Commercial Grade Sodium Copper Chlorophyllin. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7098-7102.	2.4	27
132	Changes in Distribution of Isoflavones and Î ² -Glucosidase Activity During Soy Bread Proofing and Baking. <i>Cereal Chemistry</i> , 2004, 81, 741-745.	1.1	23
133	Plasma and Dietary Carotenoids, and the Risk of Prostate Cancer. <i>Cancer Epidemiology Biomarkers and Prevention</i> , 2004, 13, 260-269.	1.1	178
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