

# Christine J Bergman

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3203315/publications.pdf>

Version: 2024-02-01

37  
papers

1,675  
citations

393982

19  
h-index

395343

33  
g-index

37  
all docs

37  
docs citations

37  
times ranked

1798  
citing authors

#	ARTICLE	IF	CITATIONS
1	High Resistant Starch Rice: Variation in Starch Related SNPs, and Functional, and Sensory Properties. <i>Foods</i> , 2022, 11, 94.	1.9	3
2	Influencing Hotel Patrons to Use Reef-Safe Sunscreen. <i>Tourism and Hospitality</i> , 2022, 3, 536-557.	0.7	0
3	Menu Engineering and Dietary Behavior Impact on Young Adults's™ Kilocalorie Choice. <i>Nutrients</i> , 2021, 13, 2329.	1.7	7
4	A rice mutant with a giant embryo has increased levels of lipophilic antioxidants, E vitamers, and ß-Oryzanol fraction. <i>Cereal Chemistry</i> , 2020, 97, 270-280.	1.1	6
5	Rice: Prevention and Management of Type 2 Diabetes and Coronary Heart Disease. , 2020, , 205-223.		0
6	Hydrolytic rancidity and its association with phenolics in rice bran. <i>Food Chemistry</i> , 2019, 285, 485-491.	4.2	11
7	Connection or competence. <i>International Journal of Contemporary Hospitality Management</i> , 2019, 31, 330-348.	5.3	29
8	Rice end-use quality analysis. , 2019, , 273-337.		22
9	Rice Flour and Starch Functionality. , 2018, , 373-419.		16
10	Resistant starch: Variation among high amylose rice varieties and its relationship with apparent amylose content, pasting properties and cooking methods. <i>Food Chemistry</i> , 2017, 234, 180-189.	4.2	66
11	Phenolic content, anthocyanins and antiradical capacity of diverse purple bran rice genotypes as compared to other bran colors. <i>Journal of Cereal Science</i> , 2017, 77, 110-119.	1.8	33
12	Vitamin E Homologs and ß-Oryzanol Levels in Rice ( <i>Oryza sativa</i> L.) During Seed Development. <i>Cereal Chemistry</i> , 2016, 93, 182-188.	1.1	4
13	Bran data of total flavonoid and total phenolic contents, oxygen radical absorbance capacity, and profiles of proanthocyanidins and whole grain physical traits of 32 red and purple rice varieties. <i>Data in Brief</i> , 2016, 8, 6-13.	0.5	12
14	Concentrations of oligomers and polymers of proanthocyanidins in red and purple rice bran and their relationships to total phenolics, flavonoids, antioxidant capacity and whole grain color. <i>Food Chemistry</i> , 2016, 208, 279-287.	4.2	54
15	Interactive effects of 1, 25-dihydroxyvitamin D3 and soy protein extract (SPE) on oral cancer growth in vitro: evidence for potential functional relationships.. <i>Functional Foods in Health and Disease</i> , 2013, 3, 183.	0.3	4
16	Folic acid supplementation increases survival and modulates high risk HPV-induced phenotypes in oral squamous cell carcinoma cells and correlates with p53 mRNA transcriptional down-regulation. <i>Cancer Cell International</i> , 2012, 12, 10.	1.8	7
17	The potential of rice to offer solutions for malnutrition and chronic diseases. <i>Rice</i> , 2012, 5, 16.	1.7	54
18	Free and bound total phenolic concentrations, antioxidant capacities, and profiles of proanthocyanidins and anthocyanins in whole grain rice ( <i>Oryza sativa</i> L.) of different bran colours. <i>Food Chemistry</i> , 2012, 133, 715-722.	4.2	167

#	ARTICLE	IF	CITATIONS
19	Development of three allele-specific codominant rice Waxy gene PCR markers suitable for marker-assisted selection of amylose content and paste viscosity. <i>Molecular Breeding</i> , 2010, 26, 513-523.	1.0	30
20	Folate Supplementation Induces Differential Dose-Dependent Modulation of Proliferative Phenotypes Among Cancerous and Noncancerous Oral Cell Lines In Vitro. <i>Journal of Dietary Supplements</i> , 2010, 7, 325-340.	1.4	6
21	Five-a-Day Keeps the Doctor Away: Employee and Managerial Impressions of Implementing a Healthy Dining Option. <i>International Journal of Hospitality and Tourism Administration</i> , 2010, 11, 242-254.	1.7	1
22	Restaurant Selection Preferences of Mature Tourists in Las Vegas: A Pilot Study. <i>International Journal of Hospitality and Tourism Administration</i> , 2010, 11, 157-170.	1.7	20
23	Factors That Impact Mature Customer Dining Choices in Las Vegas. <i>Journal of Foodservice Business Research</i> , 2010, 13, 178-192.	1.3	17
24	Addressing the Dilemmas of Measuring Amylose in Rice. <i>Cereal Chemistry</i> , 2009, 86, 492-498.	1.1	95
25	What is Next for the Dietary Reference Intakes for Bone Metabolism Related Nutrients Beyond Calcium: Phosphorus, Magnesium, Vitamin D, and Fluoride?. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 136-144.	5.4	52
26	Waxy gene haplotypes: Associations with apparent amylose content and the effect by the environment in an international rice germplasm collection. <i>Journal of Cereal Science</i> , 2008, 47, 536-545.	1.8	125
27	Waxy gene haplotypes: Associations with pasting properties in an international rice germplasm collection. <i>Journal of Cereal Science</i> , 2008, 48, 781-788.	1.8	82
28	Review of the Dietary Reference Intake for Calcium: Where Do We Go From Here?. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 48, 378-384.	5.4	7
29	Method for determining the amylose content, molecular weights, and weight- and molar-based distributions of degree of polymerization of amylose and fine-structure of amylopectin. <i>Carbohydrate Polymers</i> , 2007, 69, 562-578.	5.1	68
30	Quantitative trait locus analysis of wheat quality traits. <i>Euphytica</i> , 2006, 149, 145-159.	0.6	105
31	The Analysis of Oligosaccharides by Mass Spectrometry. <i>ACS Symposium Series</i> , 2003, , 32-42.	0.5	3
32	Genetic diversity for lipid content and fatty acid profile in rice bran. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2003, 80, 485-490.	0.8	72
33	Screening for 2-Acetyl-1-pyrroline in the Headspace of Rice Using SPME/GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 245-249.	2.4	110
34	Quantitative Trait Loci Associated with Milling and Baking Quality in a Soft × Hard Wheat Cross. <i>Crop Science</i> , 2001, 41, 1275-1285.	0.8	114
35	EFFECTS OF GAMMA IRRADIATION ON ASPECTS OF MILLED RICE (ORYZA SATIVA) END-USE QUALITY. <i>Journal of Food Quality</i> , 2001, 24, 327-336.	1.4	29
36	KERNEL MORPHOLOGY VARIATION IN A POPULATION DERIVED FROM A SOFT BY HARD WHEAT CROSS AND ASSOCIATIONS WITH END-USE QUALITY TRAITS. <i>Journal of Food Quality</i> , 2000, 23, 391-407.	1.4	13

#	ARTICLE	IF	CITATIONS
37	Quantitative Trait Loci Associated with Kernel Traits in a Soft $\times$ Hard Wheat Cross. <i>Crop Science</i> , 1999, 39, 1184-1195.	0.8	231