Stephen T Talcott

List of Publications by Year
in descending order

42 papers	1,127 citations	361045 20 h-index	395343 33 g-index
42 all docs	42 docs citations	42 times ranked	1997 citing authors

#	Article	IF	Citations
1	Vermicompost extracts influence growth, mineral nutrients, phytonutrients and antioxidant activity in pak choi (Brassica rapa cv. Bonsai, Chinensis group) grown under vermicompost and chemical fertiliser. Journal of the Science of Food and Agriculture, 2009, 89, 2383-2392.	1.7	108
2	Effect of nanoencapsulation using PLGA on antioxidant and antimicrobial activities of guabiroba fruit phenolic extract. Food Chemistry, 2018, 240, 396-404.	4.2	98
3	Mango polyphenolics reduce inflammation in intestinal colitis-involvement of the miR-126/PI3K/AKT/mTOR axis in vitro and in vivo. Molecular Carcinogenesis, 2017, 56, 197-207.	1.3	83
4	Comparison of antiâ€inflammatory mechanisms of mango (Mangifera Indica L.) and pomegranate (Punica Granatum L.) in a preclinical model of colitis. Molecular Nutrition and Food Research, 2016, 60, 1912-1923.	1.5	64
5	Mango polyphenolics suppressed tumor growth in breast cancer xenografts in mice: role of the PI3K/AKT pathway and associated microRNAs. Nutrition Research, 2015, 35, 744-751.	1.3	58
6	Cocoplum (Chrysobalanus icaco L.) anthocyanins exert anti-inflammatory activity in human colon cancer and non-malignant colon cells. Food and Function, 2017, 8, 307-314.	2.1	58
7	Pomegranate polyphenolics reduce inflammation and ulceration in intestinal colitisâ€”involvement of the miR-145/p70S6K1/HIF1Î± axis in vivo and in vitro. Journal of Nutritional Biochemistry, 2017, 43, 107-115.	1.9	57
8	Pre-heating and polyphenol oxidase inhibition impact on extraction of purple sweet potato anthocyanins. Food Chemistry, 2015, 180, 227-234.	4.2	52
9	Polyphenolics from mango (Mangifera indica L.) suppress breast cancer ductal carcinoma in situ proliferation through activation of AMPK pathway and suppression of mTOR in athymic nude mice. Journal of Nutritional Biochemistry, 2017, 41, 12-19.	1.9	52
10	Polyphenolics and Antioxidant Capacity of White and Blue Corns Processed into Tortillas and Chips. Cereal Chemistry, 2007, 84, 162-168.	1.1	46
11	Establishing Standards on Colors from Natural Sources. Journal of Food Science, 2017, 82, 2539-2553.	1.5	40
12	Obesityâ€Associated Diseases Biomarkers Are Differently Modulated in Lean and Obese Individuals and Inversely Correlated to Plasma Polyphenolic Metabolites After 6 Weeks of Mango (Mangifera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2	1.5	39
13	Effect of dark sweet cherry powder consumption on the gut microbiota, short-chain fatty acids, and biomarkers of gut health in obese db/db mice. PeerJ, 2018, 6, e4195.	0.9	39
14	Influence of diabetes on plasma pharmacokinetics and brain bioavailability of grape polyphenols and their phase II metabolites in the Zucker diabetic fatty rat. Molecular Nutrition and Food Research, 2017, 61, 1700111.	1.5	37
15	Urinary metabolites from mango (Mangifera indica L. cv. Keitt) galloyl derivatives and in vitro hydrolysis of gallotannins in physiological conditions. Molecular Nutrition and Food Research, 2016, 60, 542-550.	1.5	33
16	Mango (Mangifera indica L.) Polyphenols: Anti-Inflammatory Intestinal Microbial Health Benefits, and Associated Mechanisms of Actions. Molecules, 2021, 26, 2732.	1.7	33
17	Polyphenolâ€rich Mango (Mangifera indica L.) Ameliorate Functional Constipation Symptoms in Humans beyond Equivalent Amount of Fiber. Molecular Nutrition and Food Research, 2018, 62, e1701034.	1.5	27
18	Non-anthocyanin phenolics in cherry (Prunus avium L.) modulate IL-6, liver lipids and expression of PPARÎ´ and LXRs in obese diabetic (db/db) mice. Food Chemistry, 2018, 266, 405-414.	4.2	26

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19	Body Mass Index as a Determinant of Systemic Exposure to Gallotannin Metabolites during 6â€Week Consumption of Mango (Mangifera indica L.) and Modulation of Intestinal Microbiota in Lean and Obese Individuals. Molecular Nutrition and Food Research, 2019, 63, e1800512.	1.5	24
20	Plum polyphenols inhibit colorectal aberrant crypt foci formation in rats: potential role of the miR-143/protein kinase B/mammalian target of rapamycin axis. Nutrition Research, 2016, 36, 1105-1113.	1.3	22
21	Gallotannins and Lactobacillus plantarum WCFS1 Mitigate Highâ€Fat Dietâ€Induced Inflammation and Induce Biomarkers for Thermogenesis in Adipose Tissue in Gnotobiotic Mice. Molecular Nutrition and Food Research, 2019, 63, e1800937.	1.5	20
22	Phytochemical analysis of ten varieties of pawpaw (Asimina triloba [L.] Dunal) fruit pulp. Food Chemistry, 2015, 168, 656-661.	4.2	18
23	Extracts from red muscadine and cabernet sauvignon wines induce cell death in MOLT-4 human leukemia cells. Food Chemistry, 2008, 108, 824-832.	4.2	14
24	Ilex Vomitoria Ait. (Yaupon): A Native North American Source of a Caffeinated and Antioxidant-Rich Tea. Economic Botany, 2009, 63, 130-137.	0.8	11
25	Phospholipids and terpenes modulate Caco-2 transport of aÃ§aÃ-anthocyanins. Food Chemistry, 2015, 175, 267-272.	4.2	11
26	Dark Sweet Cherry (Prunus avium) Phenolics Enriched in Anthocyanins Induced Apoptosis in MDA-MB-453 Breast Cancer Cells through MAPK-Dependent Signaling and Reduced Invasion via Akt and PLCÎ³-1 Downregulation. Nutrition and Cancer, 2021, 73, 1985-1997.	0.9	11
27	Chemical Genomic Profiling Unveils the in Vitro and in Vivo Antiplasmodial Mechanism of AÃ§aÄ±Ì• (Euterpe oleracea Mart.) Polyphenols. ACS Omega, 2019, 4, 15628-15635.	1.6	10
28	In vitro digestion, absorption and biological activities of acylated anthocyanins from purple sweet potatoes (Ipomoea batatas). Food Chemistry, 2022, 374, 131076.	4.2	10
29	Tannase improves gallic acid bioaccessibility and maintains the quality of mango juice. International Journal of Food Science and Technology, 2019, 54, 1523-1529.	1.3	8
30	Ulcerative colitis results in differential metabolism of cranberry polyphenols by the colon microbiome in vitro. Food and Function, 2021, 12, 12751-12764.	2.1	5
31	Improved recovery of galloyl metabolites from mango (Mangifera indica L.) in human plasma using protein precipitation with sodium dodecyl sulfate and methanol. Food Research International, 2020, 129, 108812.	2.9	4
32	Nanoimbibition of Essential Oils in Triblock Copolymeric Micelles as Effective Nanosanitizers against Food Pathogens Listeria monocytogenes and Escherichia coli O157:H7. ACS Food Science & Technology, 2022, 2, 290-301.	1.3	3
33	Economic Analysis of an Isolated Product Obtained from Muscadine Grape Pomace. HortTechnology, 2010, 20, 160-168.	0.5	2
34	Bioavailability of grapeâ€derived polyphenolics and implications in Alzheimer's disease prevention and therapy. FASEB Journal, 2010, 24, .	0.2	2
35	Profile of Gallic Acid Metabolites in Urine After the Intake of Mango (Mangifera indica, L.) cv. Keitt in Humans.. FASEB Journal, 2015, 29, 606.13.	0.2	2
36	Absorption and Antioxidant Effects of Polyphenolics from Acai (Euterpe Oleracea Mart) in Healthy Human Volunteers. FASEB Journal, 2007, 21, A51.	0.2	0

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37	Effect of Phospholipids on the Stability and Absorption of AÃ§aÃ-Anthocyanins. FASEB Journal, 2010, 24, 535.4.	0.2	0
38	Antiâ€obesity and Antiâ€inflammatory Effect of Acai Polyphenols in 3T3â€L1 Adipocytes. FASEB Journal, 2013, 27, 865.5.	0.2	0
39	Pomegranate Polyphenolics reduce inflammation in Intestinal Colitis â€Potential Involvement of the miRâ€145/p70S6K/HIF1Î± Pathway. FASEB Journal, 2013, 27, 248.8.	0.2	0
40	Pomegranate Polyphenols Suppress Colorectal Aberrant Crypt Foci (ACF) and Inflammation: Possible role of miR126 in vitro and in vivo. FASEB Journal, 2013, 27, 248.5.	0.2	0
41	AÃ§aÃ-(Euterpe oleracea Mart.) Beverage Preserves Antioxidant and Endothelial Protective Properties Against Inflammatory Injuries in vitro After Pasteurization and Storage. FASEB Journal, 2015, 29, LB355.	0.2	0
42	Chrysobalanus icaco L. Anthocyanins Reduced Cell Proliferation and Inflammation in HTâ€29 Colon Cancer Cells. FASEB Journal, 2015, 29, LB354.	0.2	0