

Joe A Vinson

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

38
papers

4,257
citations

22
h-index

38
g-index

38
ext. papers

4,511
ext. citations

4.5
avg, IF

5.28
L-index

#	Paper	IF	Citations
38	Red Blood Cells and Lipoproteins: Important Reservoirs and Transporters of Polyphenols and Their Metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7005-7013	5.7	4
37	Polyphenols bind to low density lipoprotein at biologically relevant concentrations that are protective for heart disease. <i>Archives of Biochemistry and Biophysics</i> , 2020 , 694, 108589	4.1	8
36	Determination of Total Chlorogenic Acids in Commercial Green Coffee Extracts. <i>Journal of Medicinal Food</i> , 2019 , 22, 314-320	2.8	13
35	Intracellular Polyphenols: How Little We Know. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3865-3870	5.7	13
34	Pure Polyphenols and Cranberry Juice High in Anthocyanins Increase Antioxidant Capacity in Animal Organs. <i>Foods</i> , 2019 , 8,	4.9	8
33	Binding of Plant Polyphenols to Serum Albumin and LDL: Healthy Implications for Heart Disease. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9139-9147	5.7	21
32	Analysis of Popcorn (<i>Zea mays</i> L. var. <i>everta</i>) for Antioxidant Capacity and Total Phenolic Content. <i>Antioxidants</i> , 2019 , 8,	7.1	7
31	Polyphenol antioxidants in commercial chocolate bars: Is the label accurate?. <i>Journal of Functional Foods</i> , 2015 , 12, 526-529	5.1	6
30	Targeted intracellular delivery of resveratrol to glioblastoma cells using apolipoprotein E-containing reconstituted HDL as a nanovehicle. <i>PLoS ONE</i> , 2015 , 10, e0135130	3.7	19
29	Nuts, especially walnuts, have both antioxidant quantity and efficacy and exhibit significant potential health benefits. <i>Food and Function</i> , 2012 , 3, 134-40	6.1	149
28	Absorption and excretion of cranberry-derived phenolics in humans. <i>Food Chemistry</i> , 2012 , 132, 1420-1488	5.7	36
27	Cranberries and cranberry products: powerful in vitro, ex vivo, and in vivo sources of antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5884-91	5.7	84
26	In Vitro Antioxidant Activity of Three Piper Species. <i>Journal of Herbal Pharmacotherapy: Innovations in Clinical and Applied Evidence-based Herbal Medicinals</i> , 2008 , 7, 49-64		13
25	So many choices, so what's a consumer to do?: A commentary on "Effect of chromium niacinate and chromium picolinate supplementation on lipid peroxidation, TNF-alpha, IL-6, CRP, glycated hemoglobin, triglycerides, and cholesterol levels in blood of streptozotocin-treated diabetic rats". <i>Free Radical Biology and Medicine</i> , 2007 , 43, 1121-3	7.8	14
24	Comparative bioavailability of mineral-enriched gluconates and yeast in rat liver after depletion-repletion feeding. <i>Biological Trace Element Research</i> , 2007 , 118, 104-10	4.5	10
23	Binding of polyphenols and metabolites at physiological concentrations with lipoproteins: A protective mechanism against atherosclerosis. <i>FASEB Journal</i> , 2007 , 21, A158	0.9	
22	Chocolate is a powerful ex vivo and in vivo antioxidant, an antiatherosclerotic agent in an animal model, and a significant contributor to antioxidants in the European and American Diets. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8071-6	5.7	147

21	Oxidative stress in cataracts. <i>Pathophysiology</i> , 2006 , 13, 151-62	1.8	167
20	Comparison of different forms of selenium as in vitro and in vivo lipid antioxidants in an animal model of atherosclerosis. <i>FASEB Journal</i> , 2006 , 20, A1070	0.9	
19	Comparison of three forms of selenium as in vitro and in vivo antioxidants and comparison of human absorption and excretion. <i>FASEB Journal</i> , 2006 , 20, A1070	0.9	
18	Black and green teas equally inhibit diabetic cataracts in a streptozotocin-induced rat model of diabetes. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3710-3	5.7	71
17	Dried fruits: excellent in vitro and in vivo antioxidants. <i>Journal of the American College of Nutrition</i> , 2005 , 24, 44-50	3.5	272
16	Green and black teas inhibit atherosclerosis by lipid, antioxidant, and fibrinolytic mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 3661-5	5.7	92
15	Phenol antioxidant quantity and quality in foods: beers and the effect of two types of beer on an animal model of atherosclerosis. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5528-33	5.7	93
14	Polyphenol antioxidants in citrus juices: in vitro and in vivo studies relevant to heart disease. <i>Advances in Experimental Medicine and Biology</i> , 2002 , 505, 113-22	3.6	74
13	Effects of cocoa powder and dark chocolate on LDL oxidative susceptibility and prostaglandin concentrations in humans. <i>American Journal of Clinical Nutrition</i> , 2001 , 74, 596-602	7	263
12	MegaNatural((R)) Gold Grapeseed Extract: In Vitro Antioxidant and In Vivo Human Supplementation Studies. <i>Journal of Medicinal Food</i> , 2001 , 4, 17-26	2.8	30
11	In Vitro and In Vivo Lipoprotein Antioxidant Effect of a Citrus Extract and Ascorbic Acid on Normal and Hypercholesterolemic Human Subjects. <i>Journal of Medicinal Food</i> , 2001 , 4, 187-192	2.8	17
10	Phenol antioxidant quantity and quality in foods: fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5315-21	5.7	794
9	Determination of quantity and quality of polyphenol antioxidants in foods and beverages. <i>Methods in Enzymology</i> , 2001 , 335, 103-14	1.7	103
8	Grape juice, but not orange juice, has in vitro, ex vivo, and in vivo antioxidant properties. <i>Journal of Medicinal Food</i> , 2000 , 3, 167-71	2.8	27
7	Phenol antioxidant quantity and quality in foods: cocoa, dark chocolate, and milk chocolate. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4821-4	5.7	123
6	Vitamins and especially flavonoids in common beverages are powerful in vitro antioxidants which enrich lower density lipoproteins and increase their oxidative resistance after ex vivo spiking in human plasma. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2502-4	5.7	78
5	Phenol Antioxidant Quantity and Quality in Foods: Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3630-3634	5.7	633
4	Effect of green and black tea supplementation on lipids, lipid oxidation and fibrinogen in the hamster: mechanisms for the epidemiological benefits of tea drinking. <i>FEBS Letters</i> , 1998 , 433, 44-6	3.8	94

3	A Citrus Extract plus Ascorbic Acid Decreases Lipids, Lipid Peroxides, Lipoprotein Oxidative Susceptibility, and Atherosclerosis in Hypercholesterolemic Hamsters. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1453-1459	5:7	24
2	Plant Flavonoids, Especially Tea Flavonols, Are Powerful Antioxidants Using an in Vitro Oxidation Model for Heart Disease. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2800-2802	5:7	584
1	Plant Polyphenols Exhibit Lipoprotein-Bound Antioxidant Activity Using an in Vitro Oxidation Model for Heart Disease. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 2798-2799	5:7	166