Aoife L Mccarthy

List of Publications by Year
in descending order

16	512	949033 11	1051228 16
papers	citations	h-index	g-index

16	16	16	738
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Dietary protein considerations for muscle protein synthesis and muscle mass preservation in older adults. Nutrition Research Reviews, 2021, 34, 147-157.	2.1	12
2	Cheese as a functional food for older adults: comparing the bioactive properties of different cheese matrices following simulated gastrointestinalinÂvitrodigestion. International Journal of Food Sciences and Nutrition, 2021, 72, 456-469.	1.3	7
3	Investigating The Bioactive Properties of Cheese-Fruit Combinations Following In Vitro Digestion Using an Elderly Model.. Current Research in Nutrition and Food Science, 2021, 9, 465-478.	0.3	3
4	Identifying dietary patterns in Irish schoolchildren and their association with nutritional knowledge and markers of health before and after intervention. British Journal of Nutrition, 2020, 126, 1-9.	1.2	2
5	Project Spraoi: a two-year longitudinal study on the effectiveness of a school-based nutrition and physical activity intervention on dietary intake, nutritional knowledge and markers of health of Irish schoolchildren. Public Health Nutrition, 2019, 22, 2489-2499.	1.1	3
6	Aqueous and enzyme-extracted phenolic compounds from brewers' spent grain (BSG): Assessment of their antioxidant potential. Journal of Food Biochemistry, 2017, 41, e12370.	1.2	12
7	A study of the ability of bioactive extracts from brewers' spent grain to enhance the antioxidant and immunomodulatory potential of food formulations following in vitro digestion. International Journal of Food Sciences and Nutrition, 2015, 66, 230-235.	1.3	13
8	Immunomodulatory potential of a brewersâ€™ spent grain protein hydrolysate incorporated into low-fat milk followingin vitrogastrointestinal digestion. International Journal of Food Sciences and Nutrition, 2015, 66, 672-676.	1.3	28
9	Phenolic-enriched fractions from brewers' spent grain possess cellular antioxidant and immunomodulatory effects in cell culture model systems. Journal of the Science of Food and Agriculture, 2014, 94, 1373-1379.	1.7	16
10	In vitro antioxidant and anti-inflammatory effects of brewers' spent grain protein rich isolate and its associated hydrolysates. Food Research International, 2013, 50, 205-212.	2.9	61
11	The hydroxycinnamic acid content of barley and brewersâ€™ spent grain (BSG) and the potential to incorporate phenolic extracts of BSG as antioxidants into fruit beverages. Food Chemistry, 2013, 141, 2567-2574.	4.2	91
12	Brewers' spent grain (BSG) protein hydrolysates decrease hydrogen peroxide (H2O2)-induced oxidative stress and concanavalin-A (con-A) stimulated IFN-Î³ production in cell culture. Food and Function, 2013, 4, 1709.	2.1	15
13	Protein Hydrolysates from Agricultural Cropsâ€”Bioactivity and Potential for Functional Food Development. Agriculture (Switzerland), 2013, 3, 112-130.	1.4	73
14	Brewers' spent grain; bioactivity of phenolic component, its role in animal nutrition and potential for incorporation in functional foods: a review. Proceedings of the Nutrition Society, 2013, 72, 117-125.	0.4	111
15	Bioaccessibility of Functional Ingredients. Current Nutrition and Food Science, 2013, 9, 271-282.	0.3	2
16	Phenolic extracts of brewersâ€™ spent grain (BSG) as functional ingredients â€“ Assessment of their DNA protective effect against oxidant-induced DNA single strand breaks in U937 cells. Food Chemistry, 2012, 134, 641-646.	4.2	63