M M Giusti

List of Publications by Year
in descending order

117 papers	10,231 citations	57681 46 h-index	39744 98 g-index
120 all docs	120 docs citations	120 times ranked	10334 citing authors

#	Article	IF	Citations
1	Determination of Total Monomeric Anthocyanin Pigment Content of Fruit Juices, Beverages, Natural Colorants, and Wines by the pH Differential Method: Collaborative Study. Journal of AOAC INTERNATIONAL, 2005, 88, 1269-1278.	0.7	1,908
2	Anthocyanins: Natural Colorants with Health-Promoting Properties. Annual Review of Food Science and Technology, 2010, 1, 163-187.	5.1	1,164
3	Acylated anthocyanins from edible sources and their applications in food systems. Biochemical Engineering Journal, 2003, 14, 217-225.	1.8	683
4	Natural Colorants: Food Colorants from Natural Sources. Annual Review of Food Science and Technology, 2017, 8, 261-280.	5.1	361
5	Molar Absorptivity and Color Characteristics of Acylated and Non-Acylated Pelargonidin-Based Anthocyanins. Journal of Agricultural and Food Chemistry, 1999, 47, 4631-4637.	2.4	288
6	Electrospray and Tandem Mass Spectroscopy As Tools for Anthocyanin Characterization. Journal of Agricultural and Food Chemistry, 1999, 47, 4657-4664.	2.4	274
7	Effects of Commercial Anthocyanin-Rich Extracts on Colonic Cancer and Nontumorigenic Colonic Cell Growth. Journal of Agricultural and Food Chemistry, 2004, 52, 6122-6128.	2.4	238
8	Structureâ^'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
9	Anthocyanin-Rich Extracts Inhibit Multiple Biomarkers of Colon Cancer in Rats. Nutrition and Cancer, 2006, 54, 84-93.	0.9	214
10	Anthocyanins. Advances in Nutrition, 2015, 6, 620-622.	2.9	191
11	Characterization of Red Radish Anthocyanins. Journal of Food Science, 1996, 61, 322-326.	1.5	166
12	Anthocyanin Pigment Composition of Red-fleshed Potatoes. Journal of Food Science, 1998, 63, 458-465.	1.5	149
13	Color and Pigment Stability of Red Radish and Red-Fleshed Potato Anthocyanins in Juice Model Systems. Journal of Food Science, 1999, 64, 451-456.	1.5	149
14	Phenolics, betacyanins and antioxidant activity in Opuntia joconostle fruits. Food Research International, 2011, 44, 2160-2168.	2.9	133
15	Anthocyanins from banana bracts (Musa X paradisiaca) as potential food colorants. Food Chemistry, 2001, 73, 327-332.	4.2	129
16	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. Journal of Chromatography A, 2005, 1091, 72-82.	1.8	129
17	Anthocyanins Contents, Profiles, and Color Characteristics of Red Cabbage Extracts from Different Cultivars and Maturity Stages. Journal of Agricultural and Food Chemistry, 2014, 62, 7524-7531.	2.4	114
18	Radish Anthocyanin Extract as a Natural Red Colorant for Maraschino Cherries. Journal of Food Science, 1996, 61, 688-694.	1.5	104

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19	Determination of Color, Pigment, and Phenolic Stability in Yogurt Systems Colored with Nonacylated Anthocyanins from Berberis boliviana L. as Compared to Other Natural/Synthetic Colorants. Journal of Food Science, 2008, 73, C241-8.	1.5	104
20	Midinfrared Spectroscopy for Juice AuthenticationRapid Differentiation of Commercial Juices. Journal of Agricultural and Food Chemistry, 2007, 55, 4443-4452.	2.4	101
21	Health Benefits of Purple Corn (Zea mays L.) Phenolic Compounds. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 234-246.	5.9	98
22	Analysis of Anthocyanins in Rat Intestinal ContentsImpact of Anthocyanin Chemical Structure on Fecal Excretion. Journal of Agricultural and Food Chemistry, 2005, 53, 2859-2866.	2.4	97
23	Stability of Black Raspberry Anthocyanins in the Digestive Tract Lumen and Transport Efficiency into Gastric and Small Intestinal Tissues in the Rat. Journal of Agricultural and Food Chemistry, 2009, 57, 3141-3148.	2.4	92
24	Quantification of Purple Corn (Zea mays L.) Anthocyanins Using Spectrophotometric and HPLC Approaches: Method Comparison and Correlation. Food Analytical Methods, 2016, 9, 1367-1380.	1.3	89
25	Urinary Excretion of Black Raspberry (Rubus occidentalis) Anthocyanins and Their Metabolites. Journal of Agricultural and Food Chemistry, 2006, 54, 1467-1472.	2.4	87
26	Anthocyanins from Oxalis triangularis as potential food colorants. Food Chemistry, 2001, 75, 211-216.	4.2	84
27	Anthocyanin-Rich Grape Extract Blocks Breast Cell DNA Damage. Journal of Medicinal Food, 2007, 10, 244-251.	0.8	83
28	Invited review: Acid whey trends and health benefits. Journal of Dairy Science, 2021, 104, 1262-1275.	1.4	82
29	Effects of Growing Conditions on Purple Corncob (Zea mays L.) Anthocyanins. Journal of Agricultural and Food Chemistry, 2007, 55, 8625-8629.	2.4	81
30	Characterization of a new anthocyanin in black raspberries (Rubus occidentalis) by liquid chromatography electrospray ionization tandem mass spectrometry. Food Chemistry, 2006, 94, 465-468.	4.2	79
31	Elucidation of the Structure and Conformation of Red Radish (Raphanus sativus) Anthocyanins Using One- and Two-Dimensional Nuclear Magnetic Resonance Techniques. Journal of Agricultural and Food Chemistry, 1998, 46, 4858-4863.	2.4	76
32	Characterization of Anthocyanin-Rich Waste from Purple Corncobs (Zea maysL.) and Its Application to Color Milk. Journal of Agricultural and Food Chemistry, 2005, 53, 8775-8781.	2.4	76
33	Inhibition of Rat Mammary Tumorigenesis by Concord Grape Juice Constituents. Journal of Agricultural and Food Chemistry, 2003, 51, 7280-7286.	2.4	75
34	Susceptibility of anthocyanins to ex vivo degradation in human saliva. Food Chemistry, 2012, 135, 738-747.	4.2	72
35	High-purity isolation of anthocyanins mixtures from fruits and vegetables â€“ A novel solid-phase extraction method using mixed mode cation-exchange chromatography. Journal of Chromatography A, 2011, 1218, 7914-7922.	1.8	71
36	Effects of Solvent Polarity and Acidity on the Extraction Efficiency of Isoflavones from Soybeans (Glycine max). Journal of Agricultural and Food Chemistry, 2005, 53, 3795-3800.	2.4	68

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37	Intact Anthocyanins and Metabolites in Rat Urine and Plasma After 3 Months of Anthocyanin Supplementation. Nutrition and Cancer, 2006, 54, 3-12.	0.9	66
38	Encapsulation of purple corn and blueberry extracts in alginate-pectin hydrogel particles: Impact of processing and storage parameters on encapsulation efficiency. Food Research International, 2018, 107, 414-422.	2.9	65
39	Effects of Extraction Conditions on Improving the Yield and Quality of an Anthocyanin-Rich Purple Corn (Zea mays L.) Color Extract. Journal of Food Science, 2007, 72, C363-C368.	1.5	64
40	Anthocyanin Pigment Composition of Red Radish Cultivars as Potential Food Colorants. Journal of Food Science, 1998, 63, 219-224.	1.5	64
41	Extraction of purple corn (Zea mays L.) cob pigments and phenolic compounds using food-friendly solvents. Journal of Cereal Science, 2018, 80, 87-93.	1.8	63
42	DEVELOPMENT AND PROCESS OPTIMIZATION OF RED RADISH CONCENTRATE EXTRACT AS POTENTIAL NATURAL RED COLORANT. Journal of Food Processing and Preservation, 2001, 25, 165-182.	0.9	62
43	Bathochromic and Hyperchromic Effects of Aluminum Salt Complexation by Anthocyanins from Edible Sources for Blue Color Development. Journal of Agricultural and Food Chemistry, 2014, 62, 6955-6965.	2.4	58
44	Evaluation of Parameters that Affect the 4â€Dimethylaminocinnamaldehyde Assay for Flavanols and Proanthocyanidins. Journal of Food Science, 2010, 75, C619-25.	1.5	57
45	Characterization and Quantitation of Anthocyanins and Other Phenolics in Native Andean Potatoes. Journal of Agricultural and Food Chemistry, 2014, 62, 4408-4416.	2.4	57
46	Anthocyanin Structure Determines Susceptibility to Microbial Degradation and Bioavailability to the Buccal Mucosa. Journal of Agricultural and Food Chemistry, 2014, 62, 6903-6910.	2.4	53
47	Effect of glycosylation patterns of Chinese eggplant anthocyanins and other derivatives on antioxidant effectiveness in human colon cell lines. Food Chemistry, 2015, 172, 183-189.	4.2	49
48	Evaluating the role of metal ions in the bathochromic and hyperchromic responses of cyanidin derivatives in acidic and alkaline pH. Food Chemistry, 2016, 208, 26-34.	4.2	48
49	Anthocyaninsâ€”Natureâ€™s Bold, Beautiful, and Health-Promoting Colors. Foods, 2019, 8, 550.	1.9	45
50	Extraction and Normalâ€Phase HPLCâ€Fluorescenceâ€Electrospray MS Characterization and Quantification of Procyanidins in Cranberry Extracts. Journal of Food Science, 2010, 75, C690-6.	1.5	44
51	Effect of Black Raspberry (Rubus occidentalis L.) Extract Variation Conditioned by Cultivar, Production Site, and Fruit Maturity Stage on Colon Cancer Cell Proliferation. Journal of Agricultural and Food Chemistry, 2011, 59, 1638-1645.	2.4	42
52	Polyphenol extraction optimisation from Ceylon gooseberry (Dovyalis hebecarpa) pulp. Food Chemistry, 2014, 164, 347-354.	4.2	41
53	Anthocyanin and other phenolic compounds in Ceylon gooseberry (Dovyalis hebecarpa) fruits. Food Chemistry, 2015, 176, 234-243.	4.2	40
54	Molar absorptivity (Îµ) and spectral characteristics of cyanidin-based anthocyanins from red cabbage. Food Chemistry, 2016, 197, 900-906.	4.2	40

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55	The effect of pigment matrix, temperature and amount of carrier on the yield and final color properties of spray dried purple corn (Zea mays L.) cob anthocyanin powders. Food Chemistry, 2017, 227, 376-382.	4.2	40
56	Establishing Standards on Colors from Natural Sources. Journal of Food Science, 2017, 82, 2539-2553.	1.5	40
57	Black goji as a potential source of natural color in a wide pH range. Food Chemistry, 2018, 269, 419-426.	4.2	40
58	Metabolic fingerprinting for diagnosis of fibromyalgia and other rheumatologic disorders. Journal of Biological Chemistry, 2019, 294, 2555-2568.	1.6	40
59	Rapid authentication of concord juice concentration in a grape juice blend using Fourier-Transform infrared spectroscopy and chemometric analysis. Food Chemistry, 2014, 147, 295-301.	4.2	38
60	Investigating the Interaction of Ascorbic Acid with Anthocyanins and Pyranoanthocyanins. Molecules, 2018, 23, 744.	1.7	38
61	High-Performance Liquid Chromatography with Photodiode Array Detection (HPLCâ˜DAD)/HPLCâ˜Mass Spectrometry (MS) Profiling of Anthocyanins from Andean Mashua Tubers (Tropaeolum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 0 5 Agricultural and Food Chemistry, 2006, 54, 7089-7097.	2.4	37
62	Discovery of a natural cyan blue: A unique food-sourced anthocyanin could replace synthetic brilliant blue. Science Advances, 2021, 7, .	4.7	34
63	Effects of Dose and Glycosylation on the Transfer of Genistein into the Eggs of the Japanese Quail (Coturnix japonica). Journal of Agricultural and Food Chemistry, 2004, 52, 2397-2403.	2.4	31
64	Assessment of the color modulation and stability of naturally copigmented anthocyanin-grape colorants with different levels of purification. Food Research International, 2018, 106, 791-799.	2.9	31
65	The interactions between anthocyanin and whey protein: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5992-6011.	5.9	31
66	Molar absorptivities (Îµ) and spectral and colorimetric characteristics of purple sweet potato anthocyanins. Food Chemistry, 2019, 271, 497-504.	4.2	29
67	Growth of lactic acid bacteria in milk phospholipids enhances their adhesion to Caco-2 cells. Journal of Dairy Science, 2020, 103, 7707-7718.	1.4	29
68	NMR-Based Metabolomic Investigation of Bioactivity of Chemical Constituents in Black Raspberry (Rubus occidentalis L.) Fruit Extracts. Journal of Agricultural and Food Chemistry, 2014, 62, 1989-1998.	2.4	28
69	Spectral and colorimetric characteristics of metal chelates of acylated cyanidin derivatives. Food Chemistry, 2017, 221, 1088-1095.	4.2	28
70	Monitoring the Interaction between Thermally Induced Whey Protein and Anthocyanin by Fluorescence Quenching Spectroscopy. Foods, 2021, 10, 310.	1.9	28
71	The effect of whey protein concentration and preheating temperature on the color and stability of purple corn, grape and black carrot anthocyanins in the presence of ascorbic acid. Food Research International, 2021, 144, 110350.	2.9	28
72	Cisâ€“Trans Configuration of Coumaric Acid Acylation Affects the Spectral and Colorimetric Properties of Anthocyanins. Molecules, 2018, 23, 598.	1.7	27

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73	Improving the screening of potato breeding lines for specific nutritional traits using portable mid-infrared spectroscopy and multivariate analysis. Food Chemistry, 2016, 211, 374-382.	4.2	26
74	Metal Chelates of Petunidin Derivatives Exhibit Enhanced Color and Stability. Foods, 2020, 9, 1426.	1.9	26
75	Characterisation and preliminary bioactivity determination of Berberis boliviana Lechler fruit anthocyanins. Food Chemistry, 2011, 128, 717-724.	4.2	25
76	Testing the â€˜plant domestication-reduced defenseâ€™ hypothesis in blueberries: the role of herbivore identity. Arthropod-Plant Interactions, 2018, 12, 483-493.	0.5	25
77	Differential Susceptibility of Wild and Cultivated Blueberries to an Invasive Frugivorous Pest. Journal of Chemical Ecology, 2019, 45, 286-297.	0.9	24
78	Effect of high pressure processing on dispersive and aggregative properties of almond milk. Journal of the Science of Food and Agriculture, 2016, 96, 3821-3830.	1.7	22
79	Influence of cyanidin glycosylation patterns on carboxypyranoanthocyanin formation. Food Chemistry, 2018, 259, 261-269.	4.2	22
80	Impact of location, type, and number of glycosidic substitutions on the color expression of o-dihydroxylated anthocyanidins. Food Chemistry, 2018, 268, 416-423.	4.2	21
81	Time, Concentration, and pH-Dependent Transport and Uptake of Anthocyanins in a Human Gastric Epithelial (NCI-N87) Cell Line. International Journal of Molecular Sciences, 2017, 18, 446.	1.8	20
82	A candidate serum biomarker for bladder pain syndrome/interstitial cystitis. Analyst, The, 2009, 134, 1133.	1.7	19
83	Copigmentation with Chlorogenic and Ferulic Acid Affected Color and Anthocyanin Stability in Model Beverages Colored with Sambucus peruviana, Sambucus nigra, and Daucus carota during Storage. Foods, 2020, 9, 1476.	1.9	19
84	Deodorization of garlic odor by spearmint, peppermint, and chocolate mint leaves and rosmarinic acid. LWT - Food Science and Technology, 2017, 84, 160-167.	2.5	18
85	Effects of hydroxycinnamic acids on blue color expression of cyanidin derivatives and their metal chelates. Food Chemistry, 2017, 234, 131-138.	4.2	17
86	Frugivory by Brown Marmorated Stink Bug (Hemiptera: Pentatomidae) Alters Blueberry Fruit Chemistry and Preference by Conspecifics. Environmental Entomology, 2016, 45, 1227-1234.	0.7	15
87	Monitoring Hydroxycinnamic Acid Decarboxylation by Lactic Acid Bacteria Using High-Throughput UV-Vis Spectroscopy. Molecules, 2020, 25, 3142.	1.7	13
88	Ex Vivo and In Vivo Assessment of the Penetration of Topically Applied Anthocyanins Utilizing ATR-FTIR/PLS Regression Models and HPLC-PDA-MS. Antioxidants, 2020, 9, 486.	2.2	13
89	Comparing the effect of whey protein preheating temperatures on the color expression and stability of anthocyanins from different sources. Food Hydrocolloids, 2022, 124, 107273.	5.6	13
90	Improving the Screening Process for the Selection of Potato Breeding Lines with Enhanced Polyphenolics Content. Journal of Agricultural and Food Chemistry, 2008, 56, 9835-9842.	2.4	12

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91	Solid phase fractionation techniques for segregation of red cabbage anthocyanins with different colorimetric and stability properties. Food Research International, 2019, 120, 688-696.	2.9	12
92	Accumulation of Anthocyanins and Other Phytochemicals in American Elderberry Cultivars during Fruit Ripening and its Impact on Color Expression. Plants, 2020, 9, 1721.	1.6	12
93	Phytochemicals in fruits of Hawaiian wild cranberry relatives. Journal of the Science of Food and Agriculture, 2014, 94, 1530-1536.	1.7	11
94	Stereochemistry and glycosidic linkages of C3-glycosylations affected the reactivity of cyanidin derivatives. Food Chemistry, 2019, 278, 443-451.	4.2	11
95	Improvement of Naturally Derived Food Colorant Performance with Efficient Pyranoanthocyanin Formation from Sambucus nigra Anthocyanins Using Caffeic Acid and Heat. Molecules, 2020, 25, 5998.	1.7	11
96	Influence of the Anthocyanin and Cofactor Structure on the Formation Efficiency of Naturally Derived Pyranoanthocyanins. International Journal of Molecular Sciences, 2021, 22, 6708.	1.8	11
97	Acylated Anthocyanins from Red Cabbage and Purple Sweet Potato Can Bind Metal Ions and Produce Stable Blue Colors. International Journal of Molecular Sciences, 2021, 22, 4551.	1.8	10
98	Whey protein addition and its increased light absorption and tinctorial strength of model solutions colored with anthocyanins. Journal of Dairy Science, 2021, 104, 6449-6462.	1.4	10
99	A novel handheld FT-NIR spectroscopic approach for real-time screening of major cannabinoids content in hemp. Talanta, 2022, 247, 123559.	2.9	10
100	Contribution of Berry Anthocyanins to Their Chemopreventive Properties. , 2011, , 3-40.		9
101	Anthocyanins from Radishes and Red-Fleshed Potatoes. ACS Symposium Series, 2001, , 66-89.	0.5	8
102	The NCI-N87 Cell Line as a Gastric Epithelial Model to Study Cellular Uptake, Trans-Epithelial Transport, and Gastric Anti-Inflammatory Properties of Anthocyanins. Nutrition and Cancer, 2020, 72, 686-695.	0.9	8
103	Pyranoanthocyanin formation rates and yields as affected by cyanidin-3-substitutions and pyruvic or caffeic acids. Food Chemistry, 2021, 345, 128776.	4.2	8
104	Rapid Authentication of Fruit Juices by Infrared Spectroscopic Techniques. ACS Symposium Series, 2011, , 275-299.	0.5	7
105	Antioxidant, UV Protection, and Antiphotoaging Properties of Anthocyanin-Pigmented Lipstick Formulations. Journal of Cosmetic Science, 2019, 70, 63-76.	0.1	7
106	Comparing the thermal stability of 10-carboxy-, 10-methyl-, and 10-catechyl-pyranocyanidin-3-glucosides and their precursor, cyanidin-3-glucoside. Npj Science of Food, 2022, 6, 16.	2.5	7
107	Analysis of Anthocyanins in Nutraceuticals. ACS Symposium Series, 2001, , 42-62.	0.5	6
108	Color profiles and stability of acylated and nonacylated anthocyanins as novel pigment sources in a lipstick model: A viable alternative to synthetic colorants. Journal of Cosmetic Science, 2017, 68, 233-244.	0.1	6

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109	Analyzing the Interaction between Anthocyanins and Native or Heat-Treated Whey Proteins Using Infrared Spectroscopy. Molecules, 2022, 27, 1538.	1.7	6
110	Selective Removal of the Violet Color Produced by Anthocyanins in Procyanidinâ€Rich Unfermented Cocoa Extracts. Journal of Food Science, 2011, 76, C1010-7.	1.5	4
111	Expanding the Potato Industry: Exotic-Colored Fleshed Tubers. ACS Symposium Series, 2008, , 114-130.	0.5	2
112	Chapter 7. The Stability and Absorption of Anthocyanins in the Mouth. Food Chemistry, Function and Analysis, 2019, , 186-215.	0.1	2
113	Color Quality of Maraschino Cherries. ACS Symposium Series, 2008, , 43-53.	0.5	1
114	Ultravioletâ€“Visible Excitation of cis- and trans-p-Coumaric Acylated Delphinidins and Their Resulting Photochromic Characteristics. ACS Food Science & Technology, 0, , .	1.3	1
115	A Nuclear Magnetic Resonance Spectroscopy-based Approach to Profile Biologically Active Plant Metabolites Using Black Raspberry Inhibition of Colon Cancer Cell Proliferation as a Model System. Hortscience: A Publication of the American Society for Hortcultural Science, 2006, 41, 1000B-1000.	0.5	0
116	Natural pigments of berries. Food Additives, 2007, , 105-146.	0.1	0
117	Metabolism of chokeberry anthocyanins in saliva. FASEB Journal, 2010, 24, 722.18.	0.2	0