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List of Publications by Year
in descending order

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54 papers	2,514 citations	201575 27 h-index	197736 49 g-index
54 all docs	54 docs citations	54 times ranked	4169 citing authors

#	Article	IF	Citations
1	The Oncogenic microRNA-27a Targets Genes That Regulate Specificity Protein Transcription Factors and the G2-M Checkpoint in MDA-MB-231 Breast Cancer Cells. Cancer Research, 2007, 67, 11001-11011.	0.4	437
2	Pharmacokinetics of Anthocyanins and Antioxidant Effects after the Consumption of Anthocyanin-Rich AÃ§ai Juice and Pulp (Euterpe oleracea Mart.) in Human Healthy Volunteers. Journal of Agricultural and Food Chemistry, 2008, 56, 7796-7802.	2.4	202
3	Phytochemical composition and thermal stability of two commercial aÃ§ai species, Euterpe oleracea and Euterpe precatoria. Food Chemistry, 2009, 115, 1199-1205.	4.2	165
4	Antioxidant phytochemical and quality changes associated with hot water immersion treatment of mangoes (Mangifera indica L.). Food Chemistry, 2009, 115, 989-993.	4.2	91
5	Betulinic acid decreases ERâ€negative breast cancer cell growth in vitro and in vivo: Role of Sp transcription factors and microRNAâ€27a:ZBTB10. Molecular Carcinogenesis, 2013, 52, 591-602.	1.3	84
6	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
7	Polyphenolics from AÃ§aÃ-(Euterpe oleracea Mart.) and Red Muscadine Grape (Vitis rotundifolia) Protect Human Umbilical Vascular Endothelial Cells (HUVEC) from Glucose- and Lipopolysaccharide (LPS)-Induced Inflammation and Target MicroRNA-126. Journal of Agricultural and Food Chemistry, 2011, 59, 7999-8012.	2.4	81
8	Effects of powdered Montmorency tart cherry supplementation on acute endurance exercise performance in aerobically trained individuals. Journal of the International Society of Sports Nutrition, 2016, 13, 22.	1.7	76
9	Flavonol-rich fractions of yaupon holly leaves (Ilex vomitoria, Aquifoliaceae) induce microRNA-146a and have anti-inflammatory and chemopreventive effects in intestinal myofribroblast CCD-18Co cells. FÃ¬toterapÃ¬Ã¢, 2011, 82, 557-569.	1.1	66
10	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
11	Effects of powdered Montmorency tart cherry supplementation on an acute bout of intense lower body strength exercise in resistance trained males. Journal of the International Society of Sports Nutrition, 2015, 12, 41.	1.7	62
12	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
13	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
14	Mango (Mangifera indica L.) polyphenols reduce IL-8, GRO, and GM-SCF plasma levels and increase Lactobacillus species in a pilot study in patients with inflammatory bowel disease. Nutrition Research, 2020, 75, 85-94.	1.3	58
15	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
16	Consumption of polyphenol-rich peach and plum juice prevents risk factors for obesity-related metabolic disorders and cardiovascular disease in Zucker rats. Journal of Nutritional Biochemistry, 2015, 26, 633-641.	1.9	55
17	Pre-heating and polyphenol oxidase inhibition impact on extraction of purple sweet potato anthocyanins. Food Chemistry, 2015, 180, 227-234.	4.2	52
18	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

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19	AÃ§aÃ-(Euterpe oleracea Mart.) beverage consumption improves biomarkers for inflammation but not glucose- or lipid-metabolism in individuals with metabolic syndrome in a randomized, double-blinded, placebo-controlled clinical trial. Food and Function, 2018, 9, 3097-3103.	2.1	49
20	Gallotannin derivatives from mango (Mangifera indica L.) suppress adipogenesis and increase thermogenesis in 3T3-L1 adipocytes in part through the AMPK pathway. Journal of Functional Foods, 2018, 46, 101-109.	1.6	40
21	Carbohydrate-Free Peach (Prunus persica) and Plum (Prunus domestica) Juice Affects Fecal Microbial Ecology in an Obese Animal Model. PLoS ONE, 2014, 9, e101723.	1.1	40
22	Effects of 28Âdays of beta-alanine and creatine supplementation on muscle carnosine, body composition and exercise performance in recreationally active females. Journal of the International Society of Sports Nutrition, 2014, 11, 55.	1.7	39
23	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 ETQq1 1 0.784314 rgBT /Overloc	1.5	30
24	Polyphenolic derivatives from mango (Mangifera Indica L.) modulate fecal microbiome, short-chain fatty acids production and the HDAC1/AMPK/LC3 axis in rats with DSS-induced colitis. Journal of Functional Foods, 2018, 48, 243-251.	1.6	38
25	Juice matrix composition and ascorbic acid fortification effects on the phytochemical, antioxidant and pigment stability of aÃ§ai (Euterpe oleracea Mart.). Food Chemistry, 2007, 105, 28-35.	4.2	36
26	Nutritional Aspects of Ecologically Relevant Phytochemicals in Ruminant Production. Frontiers in Veterinary Science, 2021, 8, 628445.	0.9	36
27	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
28	Mango (Mangifera indica L.) Polyphenols: Anti-Inflammatory Intestinal Microbial Health Benefits, and Associated Mechanisms of Actions. Molecules, 2021, 26, 2732.	1.7	33
29	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
30	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
31	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
32	Commercial whey products promote intestinal barrier function with glycomacropeptide enhanced activity in downregulating bacterial endotoxin lipopolysaccharides (LPS)-induced inflammation in vitro. Food and Function, 2020, 11, 5842-5852.	2.1	24
33	Chia seed (Salvia hispanica L.) effects and their molecular mechanisms on unbalanced diet experimental studies: A systematic review. Journal of Food Science, 2020, 85, 226-239.	1.5	24
34	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
35	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
36	Polyphenols from mango (Mangifera indica L.) modulate PI3K/AKT/mTOR-associated micro-RNAs and reduce inflammation in non-cancer and induce cell death in breast cancer cells. Journal of Functional Foods, 2019, 55, 9-16.	1.6	20

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37	Standardized curcuminoid extract (Curcuma longa l.) decreases gene expression related to inflammation and interacts with associated microRNAs in human umbilical vein endothelial cells (HUVEC). Food and Function, 2012, 3, 1286.	2.1	18
38	Phytochemical analysis of ten varieties of pawpaw (Asimina triloba [L.] Dunal) fruit pulp. Food Chemistry, 2015, 168, 656-661.	4.2	18
39	Ghrelin Signaling in Immunometabolism and Inflamm-Aging. Advances in Experimental Medicine and Biology, 2018, 1090, 165-182.	0.8	15
40	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
41	Portable bright-field, fluorescence, and cross-polarized microscope toward point-of-care imaging diagnostics. Journal of Biomedical Optics, 2019, 24, 1.	1.4	13
42	Phospholipids and terpenes modulate Caco-2 transport of aÃ§aÃ-anthocyanins. Food Chemistry, 2015, 175, 267-272.	4.2	11
43	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
44	Antitumor potential of dark sweet cherry sweet (Prunus avium) phenolics in suppressing xenograft tumor growth of MDA-MB-453 breast cancer cells. Journal of Nutritional Biochemistry, 2020, 84, 108437.	1.9	10
45	In vitro digestion, absorption and biological activities of acylated anthocyanins from purple sweet potatoes (Ipomoea batatas). Food Chemistry, 2022, 374, 131076.	4.2	10
46	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
47	GHS-R suppression in adipose tissues protects against obesity and insulin resistance by regulating adipose angiogenesis and fibrosis. International Journal of Obesity, 2021, 45, 1565-1575.	1.6	7
48	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
49	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
50	Performance of concanavalin A-immobilized on polyacrylate beads for the detection of human norovirus and hepatitis A virus in fecal specimens. Food Science and Biotechnology, 2020, 29, 1727-1733.	1.2	0
51	Brightfield and fluorescence in-channel staining of thin blood smears generated in a pumpless microfluidic. Analytical Methods, 2021, 13, 2238-2247.	1.3	0
52	Caffeine free polyphenolic extracts from Yaupon holly (Ilex vomitoria) have chemopreventive potential and reduce the expression of inflammatory genes in nonâ€¢cancer human myofibroblast (CCDâ€¢18) cells. FASEB Journal, 2009, 23, 345.4.	0.2	0
53	Phenolics from mango (Mangifera indica L.) suppress growth in different cancer cells, targeting proâ€apoptotic and cell cycle control proteins. FASEB Journal, 2009, 23, 716.11.	0.2	0
54	Effects of Polyphenolics from Grape (Vitis rotundifolia) and acai (Euterpe oleracea Mart.) on the expresion of microRNAs relevant to inflammation in vascular diseases. FASEB Journal, 2009, 23, 230.3.	0.2	0