Britt M Burton-Freeman

List of Publications by Year in descending order

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108 papers 4,279 citations

35 h-index 63 g-index

113 all docs

113
docs citations

113 times ranked 5526 citing authors

#	Article	IF	CITATIONS
1	Endothelial Function and Postprandial Glucose Control in Response to Test-Meals Containing Herbs and Spices in Adults With Overweight/Obesity. Frontiers in Nutrition, 2022, 9, 811433.	3.7	4
2	Red Raspberry and Fructo-Oligosaccharide Supplementation, Metabolic Biomarkers, and the Gut Microbiota in Adults with Prediabetes: A Randomized Crossover Clinical Trial. Journal of Nutrition, 2022, 152, 1438-1449.	2.9	16
3	Avocado Consumption for 12 Weeks and Cardiometabolic Risk Factors: A Randomized Controlled Trial in Adults with Overweight or Obesity and Insulin Resistance. Journal of Nutrition, 2022, 152, 1851-1861.	2.9	7
4	Varying roles of glucoregulatory function measures in postprandial cognition following milk consumption. European Journal of Nutrition, 2021, 60, 1499-1510.	3.9	2
5	Improved metabolic function and cognitive performance in middle-aged adults following a single dose of wild blueberry. European Journal of Nutrition, 2021, 60, 1521-1536.	3.9	25
6	Blueberry phenolics are associated with cognitive enhancement in supplemented healthy older adults. Food and Function, 2021, 12, 107-118.	4.6	27
7	Comprehensive Characterization of Bile Acids in Human Biological Samples and Effect of 4-Week Strawberry Intake on Bile Acid Composition in Human Plasma. Metabolites, 2021, 11, 99.	2.9	7
8	Strawberry Consumption, Cardiometabolic Risk Factors, and Vascular Function: A Randomized Controlled Trial in Adults with Moderate Hypercholesterolemia. Journal of Nutrition, 2021, 151, 1517-1526.	2.9	12
9	Addition of Orange Pomace Attenuates the Acute Glycemic Response to Orange Juice in Healthy Adults. Journal of Nutrition, 2021, 151, 1436-1442.	2.9	2
10	The berry health tool chest $\hat{a} \in \hat{a}$ an evidence map and interactive resource. Nutrition Reviews, 2021, 80, 68-77.	5.8	2
11	Pharmacokinetic Evaluation of Red Raspberry (Poly)phenols from Two Doses and Association with Metabolic Indices in Adults with Prediabetes and Insulin Resistance. Journal of Agricultural and Food Chemistry, 2021, 69, 9238-9248.	5.2	5
12	Coffee Metabolites and Kidney Disease. Clinical Journal of the American Society of Nephrology: CJASN, 2021, 16, 1615-1616.	4.5	0
13	Watermelon and l-Citrulline in Cardio-Metabolic Health: Review of the Evidence 2000–2020. Current Atherosclerosis Reports, 2021, 23, 81.	4.8	12
14	Effects of Consuming Almonds on Insulin Sensitivity and Other Cardiometabolic Health Markers in Adults With Prediabetes. Journal of the American College of Nutrition, 2020, 39, 397-406.	1.8	21
15	Fruits, vegetables, and health: A comprehensive narrative, umbrella review of the science and recommendations for enhanced public policy to improve intake. Critical Reviews in Food Science and Nutrition, 2020, 60, 2174-2211.	10.3	284
16	Symposium introduction: the eighth biennial berry health benefits symposium. Food and Function, 2020, 11, 30-31.	4.6	0
17	Microbiome, Pre-Diabetes and Polyphenol Metabolites: Insights and Interactions in Humans After 4-Week Dietary Intervention with Red Raspberries and Prebiotics. Current Developments in Nutrition, 2020, 4, nzaa045_129.	0.3	O
18	Addition of Apple Pomace to 100% Apple Juice Delayed Time to Reach Maximal Glucose and Insulin Concentrations Compared to 100% Apple Juice and Whole Fruit in Healthy Adults. Current Developments in Nutrition, 2020, 4, nzaa049_028.	0.3	0

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19	Effects of Daily Strawberry Intake (4 weeks) on Plasma Bile Acid Composition in Humans: A Randomized, Placebo-Controlled, Crossover Trial. Current Developments in Nutrition, 2020, 4, nzaa055_038.	0.3	1
20	Functional Deficits in Gut Microbiome of Young and Middle-Aged Adults with Prediabetes Apparent in Metabolizing Bioactive (Poly)phenols. Nutrients, 2020, 12, 3595.	4.1	25
21	Pharmacokinetic Characterization of (Poly)phenolic Metabolites in Human Plasma and Urine after Acute and Short-Term Daily Consumption of Mango Pulp. Molecules, 2020, 25, 5522.	3.8	4
22	Attenuation of Post-Meal Cardio-Metabolic Indices with Red Raspberries in Older Overweight/Obese Adults. Current Developments in Nutrition, 2020, 4, nzaa040_091.	0.3	0
23	A Pilot Comparative Pharmacokinetic Study on Mango Polyphenols After Acute Intake of Fresh and Individual Quick Frozen Mango Pulp in Healthy Human Subjects. Current Developments in Nutrition, 2020, 4, nzaa045_099.	0.3	O
24	Comparison of Two Methods for Assessing Small, Dense LDL Cholesterol. Journal of Clinical Lipidology, 2020, 14, 567-568.	1.5	0
25	Plasma and Urinary (Poly)phenolic Profiles after 4-Week Red Raspberry (Rubus idaeus L.) Intake with or without Fructo-Oligosaccharide Supplementation. Molecules, 2020, 25, 4777.	3.8	13
26	Assessing consumers' understanding of the term "Natural―on food labeling. Journal of Food Science, 2020, 85, 1891-1896.	3.1	3
27	Pharmacokinetic Parameters of Watermelon (Rind, Flesh, and Seeds) Bioactive Components in Human Plasma: A Pilot Study to Investigate the Relationship to Endothelial Function. Journal of Agricultural and Food Chemistry, 2020, 68, 7393-7403.	5.2	12
28	Gut Microbiome Metagenomics in Lean and Obese Individuals with Prediabetes and After Dietary Supplementation with Red Raspberry Fruit and Fermentable Fibers. Current Developments in Nutrition, 2020, 4, nzaa062_058.	0.3	0
29	A new category-specific nutrient rich food (NRF9f.3) score adds flavonoids to assess nutrient density of fruit. Food and Function, 2020, 11, 123-130.	4.6	13
30	Food prototype containing resistant starch type 4 on postprandial glycemic response in healthy adults. Food and Function, 2020, 11, 2231-2237.	4.6	12
31	Enzyme-treated orange pomace alters acute glycemic response to orange juice. Nutrition and Diabetes, 2019, 9, 24.	3.2	5
32	Anthocyanins in processed red raspberries on the US market1,2. Journal of Berry Research, 2019, 9, 603-613.	1.4	7
33	A Selective Role of Dietary Anthocyanins and Flavan-3-ols in Reducing the Risk of Type 2 Diabetes Mellitus: A Review of Recent Evidence. Nutrients, 2019, 11, 841.	4.1	49
34	Using the Avocado to Test the Satiety Effects of a Fat-Fiber Combination in Place of Carbohydrate Energy in a Breakfast Meal in Overweight and Obese Men and Women: A Randomized Clinical Trial. Nutrients, 2019, 11, 952.	4.1	13
35	Attenuation of Postmeal Metabolic Indices with Red Raspberries in Individuals at Risk for Diabetes: A Randomized Controlled Trial. Obesity, 2019, 27, 542-550.	3.0	36
36	Characterization of the nutrient profile of processed red raspberries for use in nutrition labeling and promoting healthy food choices. Nutrition and Healthy Aging, 2019, 5, 225-236.	1.1	10

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37	Contribution of Berry Polyphenols to the Human Metabolome. Molecules, 2019, 24, 4220.	3.8	31
38	An exploratory study of red raspberry (<i>Rubus idaeus</i> L.) (poly)phenols/metabolites in human biological samples. Food and Function, 2018, 9, 806-818.	4.6	72
39	A Lean Pork-Containing Breakfast Reduces Hunger and Glycemic Response Compared to a Refined Carbohydrate-Containing Breakfast in Adults with Prediabetes. Journal of the American College of Nutrition, 2018, 37, 293-301.	1.8	4
40	Assessing the consumption of berries and associated factors in the United States using the National Health and Nutrition Examination Survey (NHANES), 2007–2012. Food and Function, 2018, 9, 1009-1016.	4.6	19
41	Metabolic fate of strawberry polyphenols after chronic intake in healthy older adults. Food and Function, 2018, 9, 96-106.	4.6	57
42	Avocado Fruit on Postprandial Markers of Cardio-Metabolic Risk: A Randomized Controlled Dose Response Trial in Overweight and Obese Men and Women. Nutrients, 2018, 10, 1287.	4.1	37
43	Mangos and their bioactive components: adding variety to the fruit plate for health. Food and Function, 2017, 8, 3010-3032.	4.6	63
44	The effect of dietary factors on strawberry anthocyanins oral bioavailability. Food and Function, 2017, 8, 3970-3979.	4.6	19
45	A Randomized, Controlled Trial Evaluating Polydextrose as a Fiber in a Wet and Dry Matrix on Glycemic Control. Journal of Food Science, 2017, 82, 2471-2478.	3.1	6
46	Characterization of Wild Blueberry Polyphenols Bioavailability and Kinetic Profile in Plasma over 24â€h Period in Human Subjects. Molecular Nutrition and Food Research, 2017, 61, 1700405.	3.3	65
47	Assessing beans as a source of intrinsic fiber on satiety in men and women with metabolic syndrome. Appetite, 2017, 118, 75-81.	3.7	30
48	Ratios of soluble and insoluble dietary fibers on satiety and energy intake in overweight pre- and postmenopausal women1. Nutrition and Healthy Aging, 2017, 4, 157-168.	1.1	19
49	Metabolic Fate of Blueberry Anthocyanins after Chronic Supplementation in Healthy Older Adults. FASEB Journal, 2017, 31, 646.20.	0.5	3
50	Processed tomato products and risk factors for cardiovascular disease. Nutrition and Aging (Amsterdam, Netherlands), 2016, 3, 193-201.	0.3	2
51	Anti-diabetic actions of Berry polyphenols – Review on proposed mechanisms of action. Journal of Berry Research, 2016, 6, 237-250.	1.4	68
52	Effects of grape seed extract beverage on blood pressure and metabolic indices in individuals with pre-hypertension: a randomised, double-blinded, two-arm, parallel, placebo-controlled trial. British Journal of Nutrition, 2016, 115, 226-238.	2.3	73
53	Maximizing the health effects of strawberry anthocyanins: understanding the influence of the consumption timing variable. Food and Function, 2016, 7, 4745-4752.	4.6	36
54	Low-Income Shoppers and Fruit and Vegetables. Nutrition Today, 2016, 51, 242-250.	1.0	13

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55	Pharmacokinetic Characterization and Bioavailability of Strawberry Anthocyanins Relative to Meal Intake. Journal of Agricultural and Food Chemistry, 2016, 64, 4891-4899.	5.2	44
56	A dose–response evaluation of freezeâ€dried strawberries independent of fiber content on metabolic indices in abdominally obese individuals with insulin resistance in a randomized, singleâ€blinded, dietâ€controlled crossover trial. Molecular Nutrition and Food Research, 2016, 60, 1099-1109.	3.3	68
57	Fruit Polyphenols: A Review of Anti-inflammatory Effects in Humans. Critical Reviews in Food Science and Nutrition, 2016, 56, 419-444.	10.3	206
58	Unraveling Anthocyanin Bioavailability for Human Health. Annual Review of Food Science and Technology, 2016, 7, 375-393.	9.9	199
59	Red Raspberries and Their Bioactive Polyphenols: Cardiometabolic and Neuronal Health Links. Advances in Nutrition, 2016, 7, 44-65.	6.4	141
60	Anthocyanins. , 2016, , 489-500.		18
61	Short-term effects of chewing gum on satiety and afternoon snack intake in healthy weight and obese women. Physiology and Behavior, 2016, 159, 64-71.	2.1	13
62	Black Beans, Fiber, and Antioxidant Capacity Pilot Study: Examination of Whole Foods vs. Functional Components on Postprandial Metabolic, Oxidative Stress, and Inflammation in Adults with Metabolic Syndrome. Nutrients, 2015, 7, 6139-6154.	4.1	42
63	Achieving a transparent, actionable framework for public-private partnerships for food and nutrition research. American Journal of Clinical Nutrition, 2015, 101, 1359-1363.	4.7	44
64	Effects of chewing on appetite, food intake and gut hormones: A systematic review and meta-analysis. Physiology and Behavior, 2015, 151, 88-96.	2.1	92
65	Letter to the Editor-in-Chief of Food Chemistry. Food Chemistry, 2015, 176, 504.	8.2	O
66	High-Pressure Processing, Strawberry Beverages, and Composition of â€~Bioactives'., 2015, , 619-627.		2
67	Age associated endothelial dysfunction: Role of oxidative stress, inflammation and Western Diet. Nutrition and Aging (Amsterdam, Netherlands), 2014, 2, 197-211.	0.3	6
68	Whole Food versus Supplement: Comparing the Clinical Evidence of Tomato Intake and Lycopene Supplementation on Cardiovascular Risk Factors. Advances in Nutrition, 2014, 5, 457-485.	6.4	101
69	Berries: Anti-inflammatory Effects in Humans. Journal of Agricultural and Food Chemistry, 2014, 62, 3886-3903.	5. 2	196
70	High-Pressure Processing of Berry and Other Fruit Products: Implications for Bioactive Compounds and Food Safety. Journal of Agricultural and Food Chemistry, 2014, 62, 3877-3885.	5 . 2	26
71	Potatoes, Glycemic Index, and Weight Loss in Free-Living Individuals: Practical Implications. Journal of the American College of Nutrition, 2014, 33, 375-384.	1.8	12
72	BMI and race/ethnicity differences on satiety and food intake among women (120.7). FASEB Journal, 2014, 28, 120.7.	0.5	0

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73	A pilot study to investigate bioavailability of strawberry anthocyanins and characterize postprandial plasma polyphenols absorption patterns by Q-TOF LC/MS in humans. Journal of Berry Research, 2013, 3, 113-126.	1.4	36
74	Effect of grape seed extract delivered in a beverage on blood pressure in individuals with preâ€hypertension. FASEB Journal, 2013, 27, 359.4.	0.5	O
75	Assessing issue awareness and messaging on purchasing behavior of fresh fruits and vegetables in lowâ€income populations. FASEB Journal, 2013, 27, 1065.21.	0.5	O
76	Berry Fruits Modulated Endothelial Cell Migration and Angiogenesis via Phosphoinositide-3 Kinase/Protein Kinase B Pathway in Vitro in Endothelial Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 5803-5812.	5.2	22
77	Effect of High-Pressure Processing and Milk on the Anthocyanin Composition and Antioxidant Capacity of Strawberry-Based Beverages. Journal of Agricultural and Food Chemistry, 2012, 60, 5795-5802.	5.2	45
78	Protective activity of processed tomato products on postprandial oxidation and inflammation: A clinical trial in healthy weight men and women. Molecular Nutrition and Food Research, 2012, 56, 622-631.	3.3	98
79	Effect of grape seed extract on postprandial oxidative status and metabolic responses in men and women with the metabolic syndrome - randomized, cross-over, placebo-controlled study. Functional Foods in Health and Disease, 2012, 2, 508.	0.6	13
80	POSTPRANDIAL RESPONSE OF BEAN CONSUMPTION ON INFLAMMATION, OXIDATIVE STRESS, GLUCOSE, AND INSULIN IN ADULTS WITH METABOLIC SYNDROME. FASEB Journal, 2012, 26, 819.34.	0.5	0
81	Assessing beans as a source of intrinsic protein and fiber on satiety in men and women with the Metabolic Syndrome. FASEB Journal, 2012, 26, 639.11.	0.5	0
82	Polyphenolsâ€rich fruits attenuate cell migration in vitro in human umbilical vein endothelial cells (HUVEC) exposed to glucose and free fatty acids. FASEB Journal, 2012, 26, lb432.	0.5	0
83	Grape seed extract modifies insulin resistance induced by a high fat/carbohydrate meal in metabolic syndrome patients. FASEB Journal, 2012, 26, 387.6.	0.5	0
84	Short term effects of chewing gum on satiety and snack intake in healthy weight and obese women. FASEB Journal, 2012, 26, 40.8.	0.5	0
85	Tomato Consumption and Health: Emerging Benefits. American Journal of Lifestyle Medicine, 2011, 5, 182-191.	1.9	76
86	Effect of Black Currant Anthocyanins on the Activation of Endothelial Nitric Oxide Synthase (eNOS) in Vitro in Human Endothelial Cells. Journal of Agricultural and Food Chemistry, 2011, 59, 8616-8624.	5.2	79
87	Attenuation of Meal-Induced Inflammatory and Thrombotic Responses in Overweight Men and Women After 6-Week Daily Strawberry (Fragaria) Intake. Journal of Atherosclerosis and Thrombosis, 2011, 18, 318-327.	2.0	94
88	Strawberry anthocyanin and its association with postprandial inflammation and insulin. British Journal of Nutrition, 2011, 106, 913-922.	2.3	187
89	Postprandial metabolic events and fruit-derived phenolics: a review of the science. British Journal of Nutrition, 2010, 104, S1-S14.	2.3	150
90	Strawberry Modulates LDL Oxidation and Postprandial Lipemia in Response to High-Fat Meal in Overweight Hyperlipidemic Men and Women. Journal of the American College of Nutrition, 2010, 29, 46-54.	1.8	134

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91	Effects of acute and chronic processed tomato intake on LDL oxidation and paraoxonase activity. FASEB Journal, 2010, 24, 564.17.	0.5	O
92	Processing and matrix effects on the antioxidant capacity of fruitâ€based beverages. FASEB Journal, 2010, 24, lb248.	0.5	0
93	Assessing the role of potatoes and glycemic index in body weight management and glucose tolerance. FASEB Journal, 2010, 24, 549.2.	0.5	O
94	Strawberry extract attenuates oxidative stressâ€induced impaired insulin signaling in vitro in Human Skeletal Muscle Cells. FASEB Journal, 2010, 24, .	0.5	4
95	Processed tomatoes on vasodilatation and Câ€reactive protein (hsCRP) in overweight and obese men and women. FASEB Journal, 2009, 23, 563.27.	0.5	O
96	Glycemic index, cholecystokinin, satiety and disinhibition: is there an unappreciated paradox for overweight women?. International Journal of Obesity, 2008, 32, 1647-1654.	3.4	33
97	The effect of strawberries in a cholesterol-lowering dietary portfolio. Metabolism: Clinical and Experimental, 2008, 57, 1636-1644.	3.4	75
98	Glycomacropeptide (GMP) is not critical to whey-induced satiety, but may have a unique role in energy intake regulation through cholecystokinin (CCK). Physiology and Behavior, 2008, 93, 379-387.	2.1	75
99	Strawberry Extract Caused Endothelium-Dependent Relaxation through the Activation of PI3 Kinase/Akt. Journal of Agricultural and Food Chemistry, 2008, 56, 9383-9390.	5.2	43
100	Mechanism of the endothelium-dependent relaxation evoked by a grape seed extract. Clinical Science, 2008, 114, 331-337.	4.3	70
101	Strawberry modulates inflammatory markers and insulin response to high fat meal in overweight men and women. FASEB Journal, 2008, 22, 702.24.	0.5	O
102	The contribution of snacking to diet quality in weight stable unrestrained men and women. FASEB Journal, 2007, 21, A57.	0.5	0
103	Sex and Cognitive Dietary Restraint Influence Cholecystokinin Release and Satiety in Response to Preloads Varying in Fatty Acid Composition and Content. Journal of Nutrition, 2005, 135, 1407-1414.	2.9	31
104	Interaction of fat availability and sex on postprandial satiety and cholecystokinin after mixed-food meals. American Journal of Clinical Nutrition, 2004, 80, 1207-1214.	4.7	47
105	Incorporating Dairy Foods into Low and High Fat Diets Increases the Postprandial Cholecystokinin Response in Men and Women. Journal of Nutrition, 2003, 133, 4124-4128.	2.9	30
106	Plasma cholecystokinin is associated with subjective measures of satiety in women. American Journal of Clinical Nutrition, 2002, 76, 659-667.	4.7	94
107	Dietary Fiber and Energy Regulation. Journal of Nutrition, 2000, 130, 272S-275S.	2.9	325
108	Cholecystokinin and serotonin receptors in the regulation of fat-induced satiety in rats. American Journal of Physiology - Regulatory Integrative and Comparative Physiology, 1999, 276, R429-R434.	1.8	25