# Michael Newton Clifford

#### List of Publications by Citations

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 168
 14,995
 58
 121

 papers
 citations
 h-index
 g-index

 179
 16,191
 5.6
 6.93

 ext. papers
 ext. citations
 avg, IF
 L-index

#	Paper	IF	Citations
168	Dietary phenolics: chemistry, bioavailability and effects on health. <i>Natural Product Reports</i> , <b>2009</b> , 26, 1001-43	15.1	1386
167	Hierarchical scheme for LC-MSn identification of chlorogenic acids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2900-11	5.7	945
166	Chlorogenic acids and other cinnamates [hature, occurrence and dietary burden <b>1999</b> , 79, 362-372		903
165	Chlorogenic acids and other cinnamates [hature, occurrence, dietary burden, absorption and metabolism. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 1033-1043	4.3	695
164	Anthocyanins Inature, occurrence and dietary burden. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 1063-1072	4.3	603
163	Discriminating between the six isomers of dicaffeoylquinic acid by LC-MS(n). <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 3821-32	5.7	523
162	Coffee acutely modifies gastrointestinal hormone secretion and glucose tolerance in humans: glycemic effects of chlorogenic acid and caffeine. <i>American Journal of Clinical Nutrition</i> , <b>2003</b> , 78, 728-3	33 <sup>7</sup>	429
161	How should we assess the effects of exposure to dietary polyphenols in vitro?. <i>American Journal of Clinical Nutrition</i> , <b>2004</b> , 80, 15-21	7	405
160	Bioavailability of dietary flavonoids and phenolic compounds. <i>Molecular Aspects of Medicine</i> , <b>2010</b> , 31, 446-67	16.7	367
159	Ellagitannins [hature, occurrence and dietary burden. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 1118-1125	4.3	341
158	Colonic metabolites of berry polyphenols: the missing link to biological activity?. <i>British Journal of Nutrition</i> , <b>2010</b> , 104 Suppl 3, S48-66	3.6	327
157	Diet-derived phenols in plasma and tissues and their implications for health. <i>Planta Medica</i> , <b>2004</b> , 70, 1103-14	3.1	307
156	Coffee: biochemistry and potential impact on health. <i>Food and Function</i> , <b>2014</b> , 5, 1695-717	6.1	287
155	Flavanones, chalcones and dihydrochalcones [hature, occurrence and dietary burden. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 1073-1080	4.3	283
154	Dietary polyphenols decrease glucose uptake by human intestinal Caco-2 cells. <i>FEBS Letters</i> , <b>2005</b> , 579, 1653-7	3.8	240
153	Dietary hydroxybenzoic acid derivatives hature, occurrence and dietary burden. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 1024-1032	4.3	206
152	LCMSn analysis of the cis isomers of chlorogenic acids. <i>Food Chemistry</i> , <b>2008</b> , 106, 379-385	8.5	189

## (1990-2007)

151	Profiling the chlorogenic acids and other caffeic acid derivatives of herbal chrysanthemum by LC-MSn. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 929-36	5.7	185
150	Role of the small intestine, colon and microbiota in determining the metabolic fate of polyphenols. <i>Biochemical Pharmacology</i> , <b>2017</b> , 139, 24-39	6	184
149	Characterization by LC-MS(n) of four new classes of chlorogenic acids in green coffee beans: dimethoxycinnamoylquinic acids, diferuloylquinic acids, caffeoyl-dimethoxycinnamoylquinic acids, and feruloyl-dimethoxycinnamoylquinic acids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 195	5·7 <b>7-69</b>	167
148	Human studies on the absorption, distribution, metabolism, and excretion of tea polyphenols. <i>American Journal of Clinical Nutrition</i> , <b>2013</b> , 98, 1619S-1630S	7	165
147	Chlorogenic acids and the acyl-quinic acids: discovery, biosynthesis, bioavailability and bioactivity. <i>Natural Product Reports</i> , <b>2017</b> , 34, 1391-1421	15.1	159
146	Anthocyanins and Flavanones Are More Bioavailable than Previously Perceived: A Review of Recent Evidence. <i>Annual Review of Food Science and Technology</i> , <b>2017</b> , 8, 155-180	14.7	155
145	A comparison of the in vitro biotransformation of (-)-epicatechin and procyanidin B2 by human faecal microbiota. <i>Molecular Nutrition and Food Research</i> , <b>2010</b> , 54, 747-59	5.9	132
144	Characterization by LC-MS(n) of four new classes of p-coumaric acid-containing diacyl chlorogenic acids in green coffee beans. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 4095-101	5.7	130
143	Transport and metabolism of ferulic acid through the colonic epithelium. <i>Drug Metabolism and Disposition</i> , <b>2008</b> , 36, 190-7	4	124
142	The chemistry of low molecular weight black tea polyphenols. <i>Natural Product Reports</i> , <b>2010</b> , 27, 417-62	215.1	119
141	Hippuric acid as a major excretion product associated with black tea consumption. <i>Xenobiotica</i> , <b>2000</b> , 30, 317-26	2	115
140	Phenyl-Evalerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. <i>Natural Product Reports</i> , <b>2019</b> , 36, 714-752	15.1	114
139	In vivo bioavailability, absorption, excretion, and pharmacokinetics of [14C]procyanidin B2 in male rats. <i>Drug Metabolism and Disposition</i> , <b>2010</b> , 38, 287-91	4	109
138	Mass spectrometric characterization of black tea thearubigins leading to an oxidative cascade hypothesis for thearubigin formation. <i>Rapid Communications in Mass Spectrometry</i> , <b>2010</b> , 24, 3387-404	2.2	107
137	Orange juice (poly)phenols are highly bioavailable in humans. <i>American Journal of Clinical Nutrition</i> , <b>2014</b> , 100, 1378-84	7	104
136	Tea flavonoids and cardiovascular health. <i>QJM - Monthly Journal of the Association of Physicians</i> , <b>2001</b> , 94, 277-82	2.7	101
135	Profiling the chlorogenic acids of aster by HPLC-MS(n). <i>Phytochemical Analysis</i> , <b>2006</b> , 17, 384-93	3.4	96
134	Chlorogenic acids and purine alkaloids contents of Mat[(Ilex paraguariensis) leaf and beverage. <i>Food Chemistry</i> , <b>1990</b> , 35, 13-21	8.5	96

133	Correlations between saliva protein composition and some TII parameters of astringency. <i>Food Quality and Preference</i> , <b>2001</b> , 12, 145-152	5.8	94
132	EVALUATION OF BITTERNESS AND ASTRINGENCY OF (+)-CATECHIN AND (-)-EPICATECHIN IN RED WINE AND IN MODEL SOLUTION. <i>Journal of Sensory Studies</i> , <b>1997</b> , 12, 25-37	2.2	92
131	Apparent molar volumes and tastes of molecules with more than one sapophore. <i>Chemical Senses</i> , <b>1987</b> , 12, 397-409	4.8	86
130	Profiling and characterization by LC-MSn of the galloylquinic acids of green tea, tara tannin, and tannic acid. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2797-807	5.7	85
129	EVIDENCE THAT SALIVARY PROTEINS ARE INVOLVED IN ASTRINGENCY. <i>Journal of Sensory Studies</i> , <b>1998</b> , 13, 29-43	2.2	84
128	Possible role for apple juice phenolic compounds in the acute modification of glucose tolerance and gastrointestinal hormone secretion in humans. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1800-1805	4.3	81
127	The measurement of feruloylquinic acids and caffeoylquinic acids in coffee beans. Development of the technique and its preliminary application to green coffee beans. <i>Journal of the Science of Food and Agriculture</i> , <b>1976</b> , 27, 73-84	4.3	79
126	The antioxidant and chlorogenic acid profiles of whole coffee fruits are influenced by the extraction procedures. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 3754-62	5.7	76
125	Quantitative structure activity relationship for the effect of benzoic acids, cinnamic acids and benzaldehydes on Listeria monocytogenes. <i>Journal of Applied Bacteriology</i> , <b>1996</b> , 80, 303-10		72
124	The chlorogenic acids of Hemerocallis. <i>Food Chemistry</i> , <b>2006</b> , 95, 574-578	8.5	71
123	Quercetin metabolites downregulate cyclooxygenase-2 transcription in human lymphocytes ex vivo but not in vivo. <i>Journal of Nutrition</i> , <b>2004</b> , 134, 552-7	4.1	69
122	Selective induction of rat hepatic CYP1 and CYP4 proteins and of peroxisomal proliferation by green tea. <i>Carcinogenesis</i> , <b>1994</b> , 15, 2575-9	4.6	68
121	Marked antimutagenic potential of aqueous green tea extracts: mechanism of action. <i>Mutagenesis</i> , <b>1994</b> , 9, 325-31	2.8	68
120	Chlorogenic acids and caffeine as possible taxonomic criteria in Coffea and Psilanthus. <i>Phytochemistry</i> , <b>1989</b> , 28, 829-838	4	68
119	The cinnamoylamino acid conjugates of green robusta coffee beans. <i>Food Chemistry</i> , <b>2004</b> , 87, 457-463	8.5	65
118	In vitro colonic catabolism of orange juice (poly)phenols. <i>Molecular Nutrition and Food Research</i> , <b>2015</b> , 59, 465-75	5.9	64
117	Oxidative cascade reactions yielding polyhydroxy-theaflavins and theacitrins in the formation of black tea thearubigins: evidence by tandem LC-MS. <i>Food and Function</i> , <b>2010</b> , 1, 180-99	6.1	64
116	Effect of pH on Astringency in Model Solutions and Wines. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2211-2216	5.7	64

115	The analysis by HPLC of green, black and PuSer teas produced in Yunnan. <i>Journal of the Science of Food and Agriculture</i> , <b>1995</b> , 69, 535-540	4.3	64
114	Profiling the chlorogenic acids of sweet potato (Ipomoea batatas) from China. <i>Food Chemistry</i> , <b>2008</b> , 106, 147-152	8.5	61
113	Miscellaneous phenols in foods and beverages Thature, occurrence and dietary burden. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 1126-1137	4.3	60
112	Effect of complex polyphenols and tannins from red wine on DNA oxidative damage of rat colon mucosa in vivo. <i>European Journal of Nutrition</i> , <b>2000</b> , 39, 207-12	5.2	59
111	Stimulation of rat hepatic UDP-glucuronosyl transferase activity following treatment with green tea. <i>Food and Chemical Toxicology</i> , <b>1995</b> , 33, 27-30	4.7	59
110	Procyanidin B2 catabolism by human fecal microflora: partial characterization of SdimericS intermediates. <i>Archives of Biochemistry and Biophysics</i> , <b>2010</b> , 501, 73-8	4.1	58
109	Evaluation of the antigenotoxic potential of monomeric and dimeric flavanols, and black tea polyphenols against heterocyclic amine-induced DNA damage in human lymphocytes using the Comet assay. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , <b>2002</b> , 515, 39-56	3	58
108	The influence of coffee bean maturity on the content of chlorogenic acids, caffeine and trigonelline. <i>Food Chemistry</i> , <b>1987</b> , 26, 59-69	8.5	58
107	Analysis of chlorogenic acids in beverages prepared from Chinese health foods and investigation, in vitro, of effects on glucose absorption in cultured Caco-2 cells. <i>Food Chemistry</i> , <b>2008</b> , 108, 369-373	8.5	56
106	Phenols and caffeine in wet-processed coffee beans and coffee pulp. Food Chemistry, 1991, 40, 35-42	8.5	56
105	Characterisation of chlorogenic acids by simultaneous isomerisation and transesterification with tetramethylammonium hydroxide. <i>Food Chemistry</i> , <b>1989</b> , 33, 115-123	8.5	55
104	A polyphenolic pigment from black tea. <i>Phytochemistry</i> , <b>1997</b> , 46, 1397-1402	4	53
103	Contribution of caffeine and flavanols in the induction of hepatic Phase II activities by green tea. <i>Food and Chemical Toxicology</i> , <b>1998</b> , 36, 617-21	4.7	53
102	Secondary Metabolites in Fruits, Vegetables, Beverages and Other Plant-based Dietary Components20	8-302	53
101	Black tea thearubigins Their HPLC separation and preparation during in-vitro oxidation. <i>Journal of the Science of Food and Agriculture</i> , <b>1990</b> , 50, 547-561	4.3	53
100	Phenols, Polyphenols and Tannins: An Overview1-24		52
99	Specificity of acidic phloroglucinol reagents. <i>Journal of Chromatography A</i> , <b>1974</b> , 94, 321-324	4.5	50
98	Tea cream formation: The contribution of black tea phenolic pigments determined by HPLC. <i>Journal of the Science of Food and Agriculture</i> , <b>1993</b> , 63, 77-86	4.3	49

97	Studies with volunteers on the role of histamine in suspected scombrotoxicosis. <i>Journal of the Science of Food and Agriculture</i> , <b>1989</b> , 47, 365-375	4.3	49
96	Coffee bean dicaffeoylquinic acids. <i>Phytochemistry</i> , <b>1986</b> , 25, 1767-1769	4	49
95	Bioavailability and metabolism of chlorogenic acids (acyl-quinic acids) in humans. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 1299-1352	16.4	48
94	Bioavailability of dietary doses of 3H-labelled tea antioxidants (+)-catechin and (-)-epicatechin in rat. <i>Xenobiotica</i> , <b>2003</b> , 33, 743-53	2	46
93	Red Wine and Model Wine Astringency as Affected by Malic and Lactic Acid. <i>Journal of Food Science</i> , <b>1997</b> , 62, 416-420	3.4	45
92	The chlorogenic acids content of green robusta coffee beans as a possible index of geographic origin. <i>Food Chemistry</i> , <b>1988</b> , 29, 291-298	8.5	43
91	Sensory astringency of 5-O-caffeoylquinic acid, tannic acid and grape-seed tannin by a time-intensity procedure. <i>Journal of the Science of Food and Agriculture</i> , <b>1993</b> , 61, 57-64	4.3	41
90	The role of (Pepicatechin and polyphenol oxidase in the coupled oxidative breakdown of theaflavins. <i>Journal of the Science of Food and Agriculture</i> , <b>1993</b> , 63, 435-438	4.3	41
89	Profiling and characterisation by liquid chromatography/multi-stage mass spectrometry of the chlorogenic acids in Gardeniae Fructus. <i>Rapid Communications in Mass Spectrometry</i> , <b>2010</b> , 24, 3109-20	2.2	40
88	Inhibition of 1,2-dimethylhydrazine-induced oxidative DNA damage in rat colon mucosa by black tea complex polyphenols. <i>Food and Chemical Toxicology</i> , <b>2000</b> , 38, 1085-8	4.7	40
87	The importance of endogenous histamine relative to dietary histamine in the aetiology of scombrotoxicosis. <i>Food Additives and Contaminants</i> , <b>1991</b> , 8, 531-42		40
86	A comparison of the antimutagenic potential of green, black and decaffeinated teas: contribution of flavanols to the antimutagenic effect. <i>Mutagenesis</i> , <b>1996</b> , 11, 597-603	2.8	39
85	Investigation of the metabolic fate of dihydrocaffeic acid. <i>Biochemical Pharmacology</i> , <b>2008</b> , 75, 1218-29	6	39
84	Contribution of theafulvins to the antimutagenicity of black tea: their mechanism of action. <i>Mutagenesis</i> , <b>1998</b> , 13, 631-6	2.8	39
83	Characterisation of caffeoylferuloylquinic acids by simultaneous isomerisation and transesterification with tetramethylammonium hydroxide. <i>Food Chemistry</i> , <b>1989</b> , 34, 81-88	8.5	38
82	An Unambiguous Nomenclature for the Acyl-quinic Acids Commonly Known as Chlorogenic Acids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 3602-3608	5.7	37
81	The effect of instant green tea on the foaming and rheological properties of egg albumen proteins. Journal of the Science of Food and Agriculture, 2007, 87, 1810-1819	4.3	37
80	Glucose-dependent insulinotropic polypeptide and insulin-like immunoreactivity in saliva following sham-fed and swallowed meals. <i>Journal of Endocrinology</i> , <b>2003</b> , 177, 407-12	4.7	35

## (2000-2020)

79	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , <b>2020</b> , 112, 1051-1068	7	35
78	Absorption and Metabolism of Dietary Plant Secondary Metabolites303-351		34
77	Is there a role for amines other than histamines in the aetiology of scombrotoxicosis?. <i>Food Additives and Contaminants</i> , <b>1991</b> , 8, 641-51		34
76	Chlorogenic acidsTheir complex nature and routine determination in coffee beans. <i>Food Chemistry</i> , <b>1979</b> , 4, 63-71	8.5	34
75	Isolation, characterisation and determination of biological activity of coffee proanthocyanidins. <i>Journal of the Science of Food and Agriculture</i> , <b>1998</b> , 77, 368-372	4.3	33
74	Induction of hepatic CYP1A2 by the oral administration of caffeine to rats: lack of association with the Ah locus. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , <b>1995</b> , 1272, 89-94	6.9	33
73	Caffeoyltyrosine from green robusta coffee beans. <i>Phytochemistry</i> , <b>1989</b> , 28, 1989-1990	4	32
72	Effect of dihydrocaffeic acid on UV irradiation of human keratinocyte HaCaT cells. <i>Archives of Biochemistry and Biophysics</i> , <b>2008</b> , 476, 196-204	4.1	29
71	QSARs for the effect of benzaldehydes on foodborne bacteria and the role of sulfhydryl groups as targets of their antibacterial activity. <i>Journal of Applied Microbiology</i> , <b>1998</b> , 84, 207-12	4.7	28
70	Interaction of (+)-catechin, (Pepicatechin, procyanidin B2 and procyanidin C1 with pooled human saliva in vitro. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 261-268	4.3	28
69	Consumption of tea modulates the urinary excretion of mutagens in rats treated with IQ. Role of caffeine. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , <b>1999</b> , 441, 191-203	3	25
68	Tannins in wet-processed coffee beans and coffee pulp. Food Chemistry, 1991, 40, 191-200	8.5	25
67	A comparison of quantitative structure-activity relationships for the effect of benzoic and cinnamic acids on Listeria monocytogenes using multiple linear regression, artificial neural network and fuzzy systems. <i>Journal of Applied Microbiology</i> , <b>1997</b> , 82, 168-176	4.7	25
66	Surrogate Standards: A Cost-Effective Strategy for Identification of Phytochemicals. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 3589-3590	5.7	24
65	Caffeoyl-tyrosine and Angola II as characteristic markers for Angolan robusta coffees. <i>Food Chemistry</i> , <b>1995</b> , 53, 309-313	8.5	24
64	The formation of thearubigin-like substances by in-vitro polyphenol oxidase-mediated fermentation of individual flavan-3-ols. <i>Journal of the Science of Food and Agriculture</i> , <b>1995</b> , 67, 501-505	4.3	24
63	Terms and nomenclature used for plant-derived components in nutrition and related research: efforts toward harmonization. <i>Nutrition Reviews</i> , <b>2020</b> , 78, 451-458	6.4	23
62	Differential modulation of the genotoxicity of food carcinogens by naturally occurring monomeric and dimeric polyphenolics. <i>Environmental and Molecular Mutagenesis</i> , <b>2000</b> , 35, 86-98	3.2	22

61	The use of poly-n-vinylpyrrolidone as the adsorbent for the chromatographic separation of chlorogenic acids and other phenolic compounds. <i>Journal of Chromatography A</i> , <b>1974</b> , 94, 261-266	4.5	22
60	A single serving of caffeinated coffee impairs postprandial glucose metabolism in overweight men. <i>British Journal of Nutrition</i> , <b>2015</b> , 114, 1218-25	3.6	21
59	The effect of drying on black tea quality. Journal of the Science of Food and Agriculture, 2001, 81, 764-7	<b>72</b> 4.3	20
58	Modulation of hepatic cytochrome P450 activity and carcinogen bioactivation by black and decaffeinated black tea. <i>Environmental Toxicology and Pharmacology</i> , <b>1999</b> , 7, 41-7	5.8	20
57	Chlorogenic acidsConfounders of coffee-serum cholesterol relationships. <i>Food Chemistry</i> , <b>1987</b> , 24, 77-80	8.5	20
56	MALDI-TOF mass spectrometry: avoidance of artifacts and analysis of caffeine-precipitated SII thearubigins from 15 commercial black teas. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 4514	-2 <del>5</del> 7	19
55	Fractionation of green tea extracts: correlation of antimutagenic effect with flavanol content. <i>Journal of the Science of Food and Agriculture</i> , <b>1997</b> , 75, 453-462	4.3	18
54	Hepatic and intestinal cytochrome P450 and conjugase activities in rats treated with black tea theafulvins and theaflavins. <i>Food and Chemical Toxicology</i> , <b>2003</b> , 41, 1141-7	4.7	18
53	Boron trifluoride therate mediated synthesis of 3-desoxyanthocyanidins including a total synthesis of tricetanidin from black tea. <i>Tetrahedron Letters</i> , <b>2001</b> , 42, 9261-9263	2	18
52	Caffeine from green beans of Mascarocoffea. <i>Phytochemistry</i> , <b>1991</b> , 30, 4039-4040	4	18
51	Analysis of proanthocyanidins in coffee pulp. <i>Journal of the Science of Food and Agriculture</i> , <b>1994</b> , 65, 157-162	4.3	17
50	Caffeine and theobromine in green beans from Mascarocoffea. <i>Phytochemistry</i> , <b>1992</b> , 31, 1271-1272	4	17
49	The chlorogenic acids content of coffee substitutes. <i>Food Chemistry</i> , <b>1987</b> , 24, 99-107	8.5	16
48	Postprandial glycaemic and lipaemic responses to chronic coffee consumption may be modulated by CYP1A2 polymorphisms. <i>British Journal of Nutrition</i> , <b>2018</b> , 119, 792-800	3.6	14
47	Terpenes47-101		14
46	Mutagenicity of white grape juice in the Ames test. <i>Food and Chemical Toxicology</i> , <b>1996</b> , 34, 559-62	4.7	14
45	Contribution of phenols, quinones and reactive oxygen species to the mutagenicity of white grape juice in the Ames test. <i>Food and Chemical Toxicology</i> , <b>1996</b> , 34, 869-72	4.7	14
44	Tetrahydro-beta-carboline carboxylic acids in smoked foods. <i>Food Additives and Contaminants</i> , <b>1992</b> , 9, 83-95		14

# (2011-2007)

43	A systematic study of carboxylic acids in negative ion mode electrospray ionisation mass spectrometry providing a structural model for ion suppression. <i>Rapid Communications in Mass Spectrometry</i> , <b>2007</b> , 21, 2014-8	2.2	13	
42	Inhibition of Staphylococcus aureus by oleuropein is mediated by hydrogen peroxide. <i>Journal of Food Protection</i> , <b>2005</b> , 68, 1492-6	2.5	13	
41	Modulation of the mutagenicity of food carcinogens by oligomeric and polymeric procyanidins isolated from grape seeds: synergistic genotoxicity with N-nitrosopyrrolidine. <i>Journal of the Science of Food and Agriculture</i> , <b>2000</b> , 80, 91-101	4.3	12	
40	Unexpected hyperchromic interactions during the chromatography of theafulvins and simple flavonoids. <i>Food Chemistry</i> , <b>1999</b> , 67, 143-146	8.5	12	
39	Chlorogenic acids and other cinnamates Thature, occurrence, dietary burden, absorption and metabolism <b>2000</b> , 80, 1033		12	
38	Alkaloids102-136		11	
37	Scombroid-fish poisoning. New England Journal of Medicine, 1991, 325, 515-7	59.2	11	
36	Metaperiodatell new structure-specific locating reagent for phenolic compounds. <i>Journal of Chromatography A</i> , <b>1973</b> , 86, 222-224	4.5	11	
35	The Stability of Theaflavins During HPLC Analysis of a Decaffeinated Aqueous Tea Extract. <i>Journal of the Science of Food and Agriculture</i> , <b>1997</b> , 74, 536-540	4.3	10	
34	Effects of black tea theafulvins on aflatoxin B(1) mutagenesis in the Ames test. <i>Mutagenesis</i> , <b>2003</b> , 18, 145-50	2.8	10	
33	Use of Porter's reagents for the characterisation of thearubigins and other non-proanthocyanidins. <i>Journal of the Science of Food and Agriculture</i> , <b>1995</b> , 68, 33-38	4.3	10	
32	Do saxitoxin-like substances have a role in scombrotoxicosis?. <i>Food Additives and Contaminants</i> , <b>1992</b> , 9, 657-67		10	
31	Sulphur-Containing Compounds25-46		9	
30	Proliferation of hepatic peroxisomes in rats following the intake of green or black tea. <i>Toxicology Letters</i> , <b>1999</b> , 109, 69-76	4.4	9	
29	Plasma pharmacokinetics of (poly)phenol metabolites and catabolites after ingestion of orange juice by endurance trained men. <i>Free Radical Biology and Medicine</i> , <b>2020</b> , 160, 784-795	7.8	9	
28	Chlorogenic acids and other cinnamates Thature, occurrence and dietary burden <b>1999</b> , 79, 362		9	
27	Comparison of radioimmunoassay and spectrophotometric analysis for the quantitation of hypoxanthine in fish muscle. <i>Food Chemistry</i> , <b>1991</b> , 42, 1-17	8.5	7	
26	Phytochemicals in Teas and Tisanes and their Bioavailability <b>2011</b> , 45-98		6	

25	Monocarboxylate transporter expression is associated with the absorption of benzoic acid in human intestinal epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 239-244	4.3	6
24	In vivo study of the bioavailability and metabolic profile of (poly)phenols after sous-vide artichoke consumption. <i>Food Chemistry</i> , <b>2022</b> , 367, 130620	8.5	6
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