Bradley W Bolling

List of Publications by Year
in descending order

67 papers	3,658 citations	126708 33 h-index	133063 59 g-index
67 all docs	67 docs citations	67 times ranked	5071 citing authors

#	Article	IF	Citations
1	Tree nut phytochemicals: composition, antioxidant capacity, bioactivity, impact factors. A systematic review of almonds, Brazils, cashews, hazelnuts, macadamias, pecans, pine nuts, pistachios and walnuts. Nutrition Research Reviews, 2011, 24, 244-275.	2.1	312
2	Review of nut phytochemicals, fat-soluble bioactives, antioxidant components and health effects. British Journal of Nutrition, 2015, 113, S68-S78.	1.2	279
3	Flavonoid content and antioxidant activity of vegetables from Indonesia. Food Chemistry, 2010, 121, 1231-1235.	4.2	212
4	Flavonoids and gut health. Current Opinion in Biotechnology, 2020, 61, 153-159.	3.3	144
5	Nuts and their co-products: The impact of processing (roasting) on phenolics, bioavailability, and health benefits â€“ A comprehensive review. Journal of Functional Foods, 2016, 26, 88-122.	1.6	142
6	A review of the efficacy of dietary polyphenols in experimental models of inflammatory bowel diseases. Food and Function, 2015, 6, 1773-1786.	2.1	123
7	A common antimicrobial additive increases colonic inflammation and colitis-associated colon tumorigenesis in mice. Science Translational Medicine, 2018, 10, .	5.8	117
8	Polyphenols, carotenoids, and ascorbic acid in underutilized medicinal vegetables. Journal of Functional Foods, 2012, 4, 339-347.	1.6	108
9	Polyphenol content and antioxidant activity of California almonds depend on cultivar and harvest year. Food Chemistry, 2010, 122, 819-825.	4.2	106
10	Underutilized Chokeberry (Aronia melanocarpa, Aronia arbutifolia, Aronia prunifolia) Accessions Are Rich Sources of Anthocyanins, Flavonoids, Hydroxycinnamic Acids, and Proanthocyanidins. Journal of Agricultural and Food Chemistry, 2013, 61, 8581-8588.	2.4	104
11	Almond Polyphenols: Methods of Analysis, Contribution to Food Quality, and Health Promotion. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 346-368.	5.9	97
12	Evidence for the effects of yogurt on gut health and obesity. Critical Reviews in Food Science and Nutrition, 2017, 57, 1569-1583.	5.4	95
13	Yogurt inhibits intestinal barrier dysfunction in Caco-2 cells by increasing tight junctions. Food and Function, 2017, 8, 406-414.	2.1	81
14	Aronia melanocarpa (chokeberry) polyphenolâ€“rich extract improves antioxidant function and reduces total plasma cholesterol in apolipoprotein E knockout mice. Nutrition Research, 2013, 33, 406-413.	1.3	80
15	The phytochemical composition and antioxidant actions of tree nuts. Asia Pacific Journal of Clinical Nutrition, 2010, 19, 117-23.	0.3	79
16	Phase II Enzyme-Inducing and Antioxidant Activities of Beetroot (Beta vulgarisL.) Extracts from Phenotypes of Different Pigmentation. Journal of Agricultural and Food Chemistry, 2002, 50, 6704-6709.	2.4	76
17	Egg intake improves carotenoid status by increasing plasma HDL cholesterol in adults with metabolic syndrome. Food and Function, 2013, 4, 213-221.	2.1	71
18	Aronia berry polyphenol consumption reduces plasma total and low-density lipoprotein cholesterol in former smokers without lowering biomarkers of inflammation and oxidative stress: a randomized controlled trial. Nutrition Research, 2017, 37, 67-77.	1.3	71

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19	Bioavailability of anthocyanins and colonic polyphenol metabolites following consumption of aronia berry extract. Food Chemistry, 2016, 211, 860-868.	4.2	70
20	Betalains, Phase II Enzyme-Inducing Components From Red Beetroot (Beta vulgaris L.) Extracts. Nutrition and Cancer, 2005, 53, 91-103.	0.9	68
21	Quercetin and Its Metabolites Inhibit Recombinant Human Angiotensin-Converting Enzyme 2 (ACE2) Activity. Journal of Agricultural and Food Chemistry, 2020, 68, 13982-13989.	2.4	66
22	The influence of roasting, pasteurisation, and storage on the polyphenol content and antioxidant capacity of California almond skins. Food Chemistry, 2010, 123, 1040-1047.	4.2	65
23	High-Molecular-Weight Proanthocyanidins in Foods: Overcoming Analytical Challenges in Pursuit of Novel Dietary Bioactive Components. Annual Review of Food Science and Technology, 2016, 7, 43-64.	5.1	63
24	Characterisation of stilbenes in California almonds (Prunus dulcis) by UHPLCâ€“MS. Food Chemistry, 2014, 148, 300-306.	4.2	60
25	Polyphenol-rich black chokeberry (Aronia melanocarpa) extract regulates the expression of genes critical for intestinal cholesterol flux in Caco-2 cells. Journal of Nutritional Biochemistry, 2013, 24, 1564-1570.	1.9	55
26	Low-fat yogurt consumption reduces biomarkers of chronic inflammation and inhibits markers of endotoxin exposure in healthy premenopausal women: a randomised controlled trial. British Journal of Nutrition, 2017, 118, 1043-1051.	1.2	49
27	Characterization of Ellagitannins, Gallotannins, and Bound Proanthocyanidins from California Almond (Prunus dulcis) Varieties. Journal of Agricultural and Food Chemistry, 2012, 60, 12151-12156.	2.4	46
28	Harvest date affects aronia juice polyphenols, sugars, and antioxidant activity, but not anthocyanin stability. Food Chemistry, 2015, 187, 189-196.	4.2	44
29	Quantification of Almond Skin Polyphenols by Liquid Chromatographyâ€Mass Spectrometry. Journal of Food Science, 2009, 74, C326-32.	1.5	43
30	Anti-inflammatory activity of aronia berry extracts in murine splenocytes. Journal of Functional Foods, 2014, 8, 68-75.	1.6	43
31	Tea and health: preventive and therapeutic usefulness in the elderly?. Current Opinion in Clinical Nutrition and Metabolic Care, 2009, 12, 42-48.	1.3	41
32	Bacteroides thetaiotaomicron Starch Utilization Promotes Quercetin Degradation and Butyrate Production by Eubacterium ramulus. Frontiers in Microbiology, 2019, 10, 1145.	1.5	41
33	Characterizing and improving the sensory and hedonic responses to polyphenol-rich aronia berry juice. Appetite, 2016, 107, 116-125.	1.8	39
34	Contributions of phenolics and added vitamin <scp>C</scp> to the antioxidant capacity of pomegranate and grape juices: synergism and antagonism among constituents. International Journal of Food Science and Technology, 2013, 48, 2650-2658.	1.3	31
35	Effects of roasting on proanthocyanidin contents of Turkish Tombul hazelnut and its skin. Journal of Functional Foods, 2016, 23, 647-653.	1.6	31
36	Screening for Phase II Enzyme-inducing and Antioxidant Activities of Common Vegetables. Journal of Food Science, 2002, 67, 2583-2588.	1.5	30

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37	Dietary supplementation of ferulic acid and ferulic acid ethyl ester induces quinone reductase and glutathione-S-transferase in rats. Food Chemistry, 2011, 124, 1-6.	4.2	30
38	Aronia berry inhibits disruption of Caco-2 intestinal barrier function. Archives of Biochemistry and Biophysics, 2020, 688, 108409.	1.4	30
39	Assay Dilution Factors Confound Measures of Total Antioxidant Capacity in Polyphenolâ€Rich Juices. Journal of Food Science, 2012, 77, H69-75.	1.5	28
40	Polyphenol Extracts from Three Colombian Passifloras (Passion Fruits) Prevent Inflammation-Induced Barrier Dysfunction of Caco-2 Cells. Molecules, 2019, 24, 4614.	1.7	28
41	Specialty seeds: Nutrients, bioactives, bioavailability, and health benefits: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2382-2427.	5.9	26
42	Aronia berry polyphenols have matrix-dependent effects on the gut microbiota. Food Chemistry, 2021, 359, 129831.	4.2	22
43	Phenolic and tocopherol content of autumn olive (Elaeagnus umbellate) berries. Journal of Functional Foods, 2015, 16, 305-314.	1.6	21
44	Dairy Foods and Dairy Fats: New Perspectives on Pathways Implicated in Cardiometabolic Health. Advances in Nutrition, 2020, 11, 266-279.	2.9	21
45	Composition, polyphenol bioavailability, and health benefits of aronia berry: a review. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 2020, 11, 13-30.	2.4	21
46	The kinetic basis for age-associated changes in quercetin and genistein glucuronidation by rat liver microsomes. Journal of Nutritional Biochemistry, 2010, 21, 498-503.	1.9	20
47	Aronia berry (Aronia mitschurinii â€˜Vikingâ€™) inhibits colitis in mice and inhibits T cell tumour necrosis factor-Î± secretion. Journal of Functional Foods, 2018, 44, 48-57.	1.6	20
48	Premeal Low-Fat Yogurt Consumption Reduces Postprandial Inflammation and Markers of Endotoxin Exposure in Healthy Premenopausal Women in a Randomized Controlled Trial. Journal of Nutrition, 2018, 148, 910-916.	1.3	20
49	Dietary Prevention of Colitis by Aronia Berry is Mediated Through Increased Th17 and Treg. Molecular Nutrition and Food Research, 2019, 63, e1800985.	1.5	19
50	Antioxidant fractions of Khaya grandifoliola C.DC. and Entada africana Guill. et Perr. induce nuclear translocation of Nrf2 in HC-04 cells. Cell Stress and Chaperones, 2015, 20, 991-1000.	1.2	18
51	Aronia Berry Supplementation Mitigates Inflammation in T Cell Transfer-Induced Colitis by Decreasing Oxidative Stress. Nutrients, 2019, 11, 1316.	1.7	18
52	Exploring the Links between Diet and Inflammation: Dairy Foods as Case Studies. Advances in Nutrition, 2021, 12, 1S-13S.	2.9	18
53	Browning Index of Anthocyaninâ€Rich Fruit Juice Depends on pH and Anthocyanin Loss More Than the Gain of Soluble Polymeric Pigments. Journal of Food Science, 2018, 83, 911-921.	1.5	16
54	Microsomal Quercetin Glucuronidation in Rat Small Intestine Depends on Age and Segment. Drug Metabolism and Disposition, 2011, 39, 1406-1414.	1.7	15

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55	Review and Perspective on the Composition and Safety of Green Tea Extracts. European Journal of Nutrition & Food Safety, 2015, 5, 1-31.	0.2	15
56	Extraction methods determine the antioxidant capacity and induction of quinone reductase by soy products in vitro. Food Chemistry, 2009, 116, 351-355.	4.2	14
57	Phenolic Derivatives from Soy Flour Ethanol Extract Are Potent In Vitro Quinone Reductase (QR) Inducing Agents. Journal of Agricultural and Food Chemistry, 2008, 56, 10473-10480.	2.4	13
58	Anthocyanins and intestinal barrier function: a review. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 5, 18-30.	2.4	11
59	Refrigerated and frozen storage impact aronia berry quality. Food Production Processing and Nutrition, 2022, 4, .	1.1	8
60	Limited contribution of isoflavones to hepatocellular phase II enzyme-inducing activity of soybean (Glycine max) extracts. Food Chemistry, 2009, 113, 1069-1075.	4.2	6
61	Development of a Simple Method for Detecting Presumptive Escherichia coli on Fresh Retail Beef. Journal of Food Science, 2002, 67, 258-261.	1.5	5
62	Quinone reductase inducing and antioxidant activities of aqueous isolates of green bean (Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.9	4
63	De novo assembly of a fruit transcriptome set identifies AmMYB10 as a key regulator of anthocyanin biosynthesis in Aronia melanocarpa. BMC Plant Biology, 2022, 22, 143.	1.6	3
64	Time of harvest affects United States-grown Aronia mitschurinii berry polyphenols, Â°Brix, and acidity. Journal of Agriculture and Food Research, 2021, 6, 100248.	1.2	3
65	Sugars and Citric Acid Differently Modulate DPPH Antioxidant Activity in Polyphenolâ€rich Fruit Juices. FASEB Journal, 2015, 29, 922.14.	0.2	2
66	Cranberry (Vaccinium macrocarpon) Juice Precipitate Pigmentation Is Mainly Polymeric Colors and Has Limited Impact on Soluble Anthocyanin Loss. Antioxidants, 2021, 10, 1788.	2.2	1
67	Ageâ€related increases in microsomal quercetin glucuronidation in rat small intestine.. FASEB Journal, 2009, 23, 750.1.	0.2	0