

Bradley W Bolling

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

66

papers

2,588

citations

30

h-index

50

g-index

67

ext. papers

3,125

ext. citations

6

avg, IF

5.65

L-index

#	Paper	IF	Citations
66	Refrigerated and frozen storage impact aronia berry quality. <i>Food Production Processing and Nutrition</i> , 2022 , 4,	4.6	2
65	De novo assembly of a fruit transcriptome set identifies AmMYB10 as a key regulator of anthocyanin biosynthesis in <i>Aronia melanocarpa</i> .. <i>BMC Plant Biology</i> , 2022 , 22, 143	5.3	0
64	Specialty seeds: Nutrients, bioactives, bioavailability, and health benefits: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2382-2427	16.4	9
63	Aronia berry polyphenols have matrix-dependent effects on the gut microbiota. <i>Food Chemistry</i> , 2021 , 359, 129831	8.5	9
62	Exploring the Links between Diet and Inflammation: Dairy Foods as Case Studies. <i>Advances in Nutrition</i> , 2021 , 12, 1S-13S	10	1
61	Time of harvest affects United States-grown <i>Aronia mitschurinii</i> berry polyphenols, Brix, and acidity. <i>Journal of Agriculture and Food Research</i> , 2021 , 6, 100248	2.6	0
60	Dairy Foods and Dairy Fats: New Perspectives on Pathways Implicated in Cardiometabolic Health. <i>Advances in Nutrition</i> , 2020 , 11, 266-279	10	10
59	Aronia berry inhibits disruption of Caco-2 intestinal barrier function. <i>Archives of Biochemistry and Biophysics</i> , 2020 , 688, 108409	4.1	8
58	Flavonoids and gut health. <i>Current Opinion in Biotechnology</i> , 2020 , 61, 153-159	11.4	60
57	Composition, polyphenol bioavailability, and health benefits of aronia berry: a review. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 2020 , 11, 13-30	3.7	8
56	Quercetin and Its Metabolites Inhibit Recombinant Human Angiotensin-Converting Enzyme 2 (ACE2) Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13982-13989	5.7	26
55	Aronia Berry Supplementation Mitigates Inflammation in T Cell Transfer-Induced Colitis by Decreasing Oxidative Stress. <i>Nutrients</i> , 2019 , 11,	6.7	9
54	Starch Utilization Promotes Quercetin Degradation and Butyrate Production by. <i>Frontiers in Microbiology</i> , 2019 , 10, 1145	5.7	17
53	Polyphenol Extracts from Three Colombian Passifloras (Passion Fruits) Prevent Inflammation-Induced Barrier Dysfunction of Caco-2 Cells. <i>Molecules</i> , 2019 , 24,	4.8	11
52	Dietary Prevention of Colitis by Aronia Berry is Mediated Through Increased Th17 and Treg. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1800985	5.9	13
51	Aronia berry (<i>Aronia mitschurinii</i> [Viking]) inhibits colitis in mice and inhibits T cell tumour necrosis factor- β secretion. <i>Journal of Functional Foods</i> , 2018 , 44, 48-57	5.1	13
50	Browning Index of Anthocyanin-Rich Fruit Juice Depends on pH and Anthocyanin Loss More Than the Gain of Soluble Polymeric Pigments. <i>Journal of Food Science</i> , 2018 , 83, 911-921	3.4	6

49	A common antimicrobial additive increases colonic inflammation and colitis-associated colon tumorigenesis in mice. <i>Science Translational Medicine</i> , 2018 , 10,	17.5	62
48	Premeal Low-Fat Yogurt Consumption Reduces Postprandial Inflammation and Markers of Endotoxin Exposure in Healthy Premenopausal Women in a Randomized Controlled Trial. <i>Journal of Nutrition</i> , 2018 , 148, 910-916	4.1	15
47	Evidence for the effects of yogurt on gut health and obesity. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1569-1583	11.5	67
46	Yogurt inhibits intestinal barrier dysfunction in Caco-2 cells by increasing tight junctions. <i>Food and Function</i> , 2017 , 8, 406-414	6.1	48
45	Almond Polyphenols: Methods of Analysis, Contribution to Food Quality, and Health Promotion. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 346-368	16.4	67
44	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. <i>Nutrition Research</i> , 2017 , 37, 67-77	4	41
43	Low-fat yogurt consumption reduces biomarkers of chronic inflammation and inhibits markers of endotoxin exposure in healthy premenopausal women: a randomised controlled trial. <i>British Journal of Nutrition</i> , 2017 , 118, 1043-1051	3.6	31
42	Characterizing and improving the sensory and hedonic responses to polyphenol-rich aronia berry juice. <i>Appetite</i> , 2016 , 107, 116-125	4.5	29
41	Nuts and their co-products: The impact of processing (roasting) on phenolics, bioavailability, and health benefits [A comprehensive review]. <i>Journal of Functional Foods</i> , 2016 , 26, 88-122	5.1	95
40	Effects of roasting on proanthocyanidin contents of Turkish Tombul hazelnut and its skin. <i>Journal of Functional Foods</i> , 2016 , 23, 647-653	5.1	26
39	High-Molecular-Weight Proanthocyanidins in Foods: Overcoming Analytical Challenges in Pursuit of Novel Dietary Bioactive Components. <i>Annual Review of Food Science and Technology</i> , 2016 , 7, 43-64	14.7	53
38	Bioavailability of anthocyanins and colonic polyphenol metabolites following consumption of aronia berry extract. <i>Food Chemistry</i> , 2016 , 211, 860-8	8.5	52
37	Harvest date affects aronia juice polyphenols, sugars, and antioxidant activity, but not anthocyanin stability. <i>Food Chemistry</i> , 2015 , 187, 189-96	8.5	32
36	Antioxidant fractions of <i>Khaya grandifoliola</i> C.DC. and <i>Entada africana</i> Guill. et Perr. induce nuclear translocation of Nrf2 in HC-04 cells. <i>Cell Stress and Chaperones</i> , 2015 , 20, 991-1000	4	13
35	Review of nut phytochemicals, fat-soluble bioactives, antioxidant components and health effects. <i>British Journal of Nutrition</i> , 2015 , 113 Suppl 2, S68-78	3.6	215
34	A review of the efficacy of dietary polyphenols in experimental models of inflammatory bowel diseases. <i>Food and Function</i> , 2015 , 6, 1773-86	6.1	87
33	Phenolic and tocopherol content of autumn olive (<i>Elaeagnus umbellata</i>) berries. <i>Journal of Functional Foods</i> , 2015 , 16, 305-314	5.1	16
32	Review and Perspective on the Composition and Safety of Green Tea Extracts. <i>European Journal of Nutrition & Food Safety</i> , 2015 , 5, 1-31	0	12

31	Sugars and Citric Acid Differently Modulate DPPH Antioxidant Activity in Polyphenol-rich Fruit Juices. <i>FASEB Journal</i> , 2015 , 29, 922-14	0.9	2
30	Characterisation of stilbenes in California almonds (<i>Prunus dulcis</i>) by UHPLC-MS. <i>Food Chemistry</i> , 2014 , 148, 300-6	8.5	48
29	Anti-inflammatory activity of aronia berry extracts in murine splenocytes. <i>Journal of Functional Foods</i> , 2014 , 8, 68-75	5.1	38
28	Polyphenol-rich black chokeberry (<i>Aronia melanocarpa</i>) extract regulates the expression of genes critical for intestinal cholesterol flux in Caco-2 cells. <i>Journal of Nutritional Biochemistry</i> , 2013 , 24, 1564-70 ³	6.3	44
27	Underutilized chokeberry (<i>Aronia melanocarpa</i> , <i>Aronia arbutifolia</i> , <i>Aronia prunifolia</i>) accessions are rich sources of anthocyanins, flavonoids, hydroxycinnamic acids, and proanthocyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8581-8	5.7	85
26	Egg intake improves carotenoid status by increasing plasma HDL cholesterol in adults with metabolic syndrome. <i>Food and Function</i> , 2013 , 4, 213-21	6.1	58
25	<i>Aronia melanocarpa</i> (chokeberry) polyphenol-rich extract improves antioxidant function and reduces total plasma cholesterol in apolipoprotein E knockout mice. <i>Nutrition Research</i> , 2013 , 33, 406-13 ⁴	13	73
24	Contributions of phenolics and added vitamin C to the antioxidant capacity of pomegranate and grape juices: synergism and antagonism among constituents. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 2650	3.8	20
23	Characterization of ellagitannins, gallotannins, and bound proanthocyanidins from California almond (<i>Prunus dulcis</i>) varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12151-6	5.7	35
22	Polyphenols, carotenoids, and ascorbic acid in underutilized medicinal vegetables. <i>Journal of Functional Foods</i> , 2012 , 4, 339-347	5.1	77
21	Assay dilution factors confound measures of total antioxidant capacity in polyphenol-rich juices. <i>Journal of Food Science</i> , 2012 , 77, H69-75	3.4	24
20	Dietary supplementation of ferulic acid and ferulic acid ethyl ester induces quinone reductase and glutathione-S-transferase in rats. <i>Food Chemistry</i> , 2011 , 124, 1-6	8.5	22
19	Microsomal quercetin glucuronidation in rat small intestine depends on age and segment. <i>Drug Metabolism and Disposition</i> , 2011 , 39, 1406-14	4	14
18	Tree nut phytochemicals: composition, antioxidant capacity, bioactivity, impact factors. A systematic review of almonds, Brazils, cashews, hazelnuts, macadamias, pecans, pine nuts, pistachios and walnuts. <i>Nutrition Research Reviews</i> , 2011 , 24, 244-75	7	225
17	The kinetic basis for age-associated changes in quercetin and genistein glucuronidation by rat liver microsomes. <i>Journal of Nutritional Biochemistry</i> , 2010 , 21, 498-503	6.3	17
16	Flavonoid content and antioxidant activity of vegetables from Indonesia. <i>Food Chemistry</i> , 2010 , 121, 1231-1235	8.5	156
15	Polyphenol content and antioxidant activity of California almonds depend on cultivar and harvest year. <i>Food Chemistry</i> , 2010 , 122, 819-825	8.5	83
14	The influence of roasting, pasteurisation, and storage on the polyphenol content and antioxidant capacity of California almond skins. <i>Food Chemistry</i> , 2010 , 123, 1040-1047	8.5	57

13	The phytochemical composition and antioxidant actions of tree nuts. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2010 , 19, 117-23	1	69
12	Quantification of almond skin polyphenols by liquid chromatography-mass spectrometry. <i>Journal of Food Science</i> , 2009 , 74, C326-32	3.4	39
11	Extraction methods determine the antioxidant capacity and induction of quinone reductase by soy products in vitro. <i>Food Chemistry</i> , 2009 , 116, 351-355	8.5	11
10	Limited contribution of isoflavones to hepatocellular phase II enzyme-inducing activity of soybean (<i>Glycine max</i>) extracts. <i>Food Chemistry</i> , 2009 , 113, 1069-1075	8.5	6
9	Tea and health: preventive and therapeutic usefulness in the elderly?. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2009 , 12, 42-8	3.8	36
8	Age-related increases in microsomal quercetin glucuronidation in rat small intestine.. <i>FASEB Journal</i> , 2009 , 23, 750.1	0.9	
7	Phenolic derivatives from soy flour ethanol extract are potent in vitro quinone reductase (QR) inducing agents. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10473-80	5.7	11
6	Quinone reductase inducing and antioxidant activities of aqueous isolates of green bean (<i>Phaseolus vulgaris</i> L.). <i>Food Research International</i> , 2007 , 40, 182-190	7	2
5	Betalains, phase II enzyme-inducing components from red beetroot (<i>Beta vulgaris</i> L.) extracts. <i>Nutrition and Cancer</i> , 2005 , 53, 91-103	2.8	62
4	Screening for Phase II Enzyme-inducing and Antioxidant Activities of Common Vegetables. <i>Journal of Food Science</i> , 2002 , 67, 2583-2588	3.4	26
3	Development of a Simple Method for Detecting Presumptive <i>Escherichia coli</i> on Fresh Retail Beef. <i>Journal of Food Science</i> , 2002 , 67, 258-261	3.4	5
2	Phase II enzyme-inducing and antioxidant activities of beetroot (<i>Beta vulgaris</i> L.) extracts from phenotypes of different pigmentation. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6704-9	5.7	70
1	Anthocyanins and intestinal barrier function: a review. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 5 , 18-30	3.7	10