Katherine M Phillips

List of Publications by Year in descending order

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#	Article	lF	CITATIONS
1	The total antioxidant content of more than 3100 foods, beverages, spices, herbs and supplements used worldwide. Nutrition Journal, 2010, 9, 3.	3.4	664
2	Content of redox-active compounds (ie, antioxidants) in foods consumed in the United States. American Journal of Clinical Nutrition, 2006, 84, 95-135.	4.7	503
3	Phytosterol Composition of Nuts and Seeds Commonly Consumed in the United States. Journal of Agricultural and Food Chemistry, 2005, 53, 9436-9445.	5.2	354
4	Free and Esterified Sterol Composition of Edible Oils and Fats. Journal of Food Composition and Analysis, 2002, 15, 123-142.	3.9	271
5	Effects of Reducing Dietary Saturated Fatty Acids on Plasma Lipids and Lipoproteins in Healthy Subjects. Arteriosclerosis, Thrombosis, and Vascular Biology, 1998, 18, 441-449.	2.4	255
6	Descriptive Characteristics of the Dietary Patterns Used in the Dietary Approaches to Stop Hypertension Trial. Journal of the American Dietetic Association, 1999, 99, S19-S27.	1,1	222
7	New and Existing Oils and Fats Used in Products with Reduced Trans-Fatty Acid Content. Journal of the American Dietetic Association, 2006, 106, 867-880.	1.1	189
8	Vitamin D and Sterol Composition of 10 Types of Mushrooms from Retail Suppliers in the United States. Journal of Agricultural and Food Chemistry, 2011, 59, 7841-7853.	5.2	138
9	Comparison of monounsaturated fat with carbohydrates as a replacement for saturated fat in subjects with a high metabolic risk profile: studies in the fasting and postprandial states. American Journal of Clinical Nutrition, 2007, 86, 1611-1620.	4.7	121
10	Stability of vitamin C in frozen raw fruit and vegetable homogenates. Journal of Food Composition and Analysis, 2010, 23, 253-259.	3.9	97
11	Determination of Sterols in Foods: Recovery of Free, Esterified, and Glycosidic Sterols. Journal of Food Composition and Analysis, 2001, 14, 631-643.	3.9	92
12	Vitamin D Mushrooms: Comparison of the Composition of Button Mushrooms (Agaricus bisporus) Treated Postharvest with UVB Light or Sunlight. Journal of Agricultural and Food Chemistry, 2011, 59, 8724-8732.	5.2	91
13	Quality-control materials in the USDA National Food and Nutrient Analysis Program (NFNAP). Analytical and Bioanalytical Chemistry, 2006, 384, 1341-1355.	3.7	81
14	Comparison of monounsaturated fat with carbohydrates as a replacement for saturated fat in subjects with a high metabolic risk profile: studies in the fasting and postprandial states. American Journal of Clinical Nutrition, 2007, 86, 1611-1620.	4.7	73
15	Total Antioxidant Content of Alternatives to Refined Sugar. Journal of the American Dietetic Association, 2009, 109, 64-71.	1.1	67
16	Precise quantitative determination of phytosterols, stanols, and cholesterol metabolites in human serum by capillary gas–liquid chromatography. Biomedical Applications, 1999, 732, 17-29.	1.7	63
17	Comparison of 4 Nutrient Databases with Chemical Composition Data from the Dietary Approaches to Stop Hypertension Trial. Journal of the American Dietetic Association, 1999, 99, S45-S53.	1.1	61
18	ANALYSIS OF STERYL GLUCOSIDES IN FOODS AND DIETARY SUPPLEMENTS BY SOLID-PHASE EXTRACTION AND GAS CHROMATOGRAPHY. Journal of Food Lipids, 2005, 12, 124-140.	1.0	59

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19	Matrix-specific method validation for quantitative analysis of vitamin C in diverse foods. Journal of Food Composition and Analysis, 2012, 26, 12-25.	3.9	58
20	Simplified gravimetric determination of total fat in food composites after chloroform-methanol extraction. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 137-142.	1.9	51
21	Vitamin D4 in Mushrooms. PLoS ONE, 2012, 7, e40702.	2.5	49
22	Comparison of Total Folate Concentrations in Foods Determined by Microbiological Assay at Several Experienced U.S. Commercial Laboratories. Journal of AOAC INTERNATIONAL, 2005, 88, 805-813.	1.5	40
23	Development and validation of control materials for the measurement of vitamin D3 in selected US foods. Journal of Food Composition and Analysis, 2008, 21, 527-534.	3.9	37
24	Phytosterol content of experimental diets differing in fatty acid composition. Food Chemistry, 1999, 64, 415-422.	8.2	36
25	Diet Design for a Multicenter Controlled Feeding Trial. Journal of the American Dietetic Association, 1998, 98, 766.	1.1	35
26	Difference in Folate Content of Green and Red Sweet Peppers (Capsicum annuum) Determined by Liquid Chromatographyâ^'Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2006, 54, 9998-10002.	5.2	35
27	Stability of vitamin C in fruit and vegetable homogenates stored at different temperatures. Journal of Food Composition and Analysis, 2016, 45, 147-162.	3.9	35
28	Phytosterol-Deficient and High-Phytosterol Diets Developed for Controlled Feeding Studies. Journal of the American Dietetic Association, 2009, 109, 2043-2051.	1.1	33
29	Nutrient composition of selected traditional United States Northern Plains Native American plant foods. Journal of Food Composition and Analysis, 2014, 34, 136-152.	3.9	30
30	Implications of two different methods for analyzing total dietary fiber in foods for food composition databases. Journal of Food Composition and Analysis, 2019, 84, 103253.	3.9	29
31	Effect of freeze-drying and heating during analysis on dietary fiber in cooked and raw carrots. Journal of Agricultural and Food Chemistry, 1991, 39, 1216-1221.	5.2	28
32	Dietary fiber, starch, and sugars in bananas at different stages of ripeness in the retail market. PLoS ONE, 2021, 16, e0253366.	2.5	27
33	Cholesterol and vitamin D content of eggs in the U.S. retail market. Journal of Food Composition and Analysis, 2013, 29, 110-116.	3.9	24
34	Interlaboratory Trial for Measurement of Vitamin D and 25-Hydroxyvitamin D [25(OH)D] in Foods and a Dietary Supplement Using Liquid Chromatography–Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2016, 64, 3167-3175.	5.2	23
35	Validation of Diet Composition for the Dietary Approaches to Stop Hypertension Trial. Journal of the American Dietetic Association, 1999, 99, S60-S68.	1.1	22
36	Folate composition of 10 types of mushrooms determined by liquid chromatography–mass spectrometry. Food Chemistry, 2011, 129, 630-636.	8.2	22

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37	Seasonal variability of the vitamin C content of fresh fruits and vegetables in a local retail market. Journal of the Science of Food and Agriculture, 2018, 98, 4191-4204.	3.5	22
38	EXTENDED VALIDATION OF A SIMPLIFIED EXTRACTION AND GRAVIMETRIC DETERMINATION OF TOTAL FAT TO SELECTED FOODS. Journal of Food Lipids, 2008, 15, 309-325.	1.0	21
39	Large Variability of Iodine Content in Retail Cow's Milk in the U.S Nutrients, 2020, 12, 1246.	4.1	21
40	Reference materials to evaluate measurement systems for the nutrient composition of foods: results from USDA's National Food and Nutrient Analysis Program (NFNAP). Analytical and Bioanalytical Chemistry, 2007, 389, 219-229.	3.7	20
41	Liquid chromatography with ultraviolet and dual parallel mass spectrometric detection for analysis of vitamin D in retail fortified orange juice. Journal of Food Composition and Analysis, 2011, 24, 299-306.	3.9	20
42	Sterol composition of shellfish species commonly consumed in the United States. Food and Nutrition Research, 2012, 56, 18931.	2.6	20
43	Vitamin D levels in fish and shellfish determined by liquid chromatography with ultraviolet detection and mass spectrometry. Journal of Food Composition and Analysis, 2013, 30, 109-119.	3.9	19
44	Summary of reference materials for the determination of the nutrient composition of foods. Accreditation and Quality Assurance, 2007, 12, 126-133.	0.8	15
45	Preparation and characterization of control materials for the analysis of conjugated linoleic acid and trans-vaccenic acid in beef. Food Research International, 2010, 43, 2253-2261.	6.2	15
46	A mixed mushroom control material to facilitate inter-laboratory harmonization of mushroom composition analyses. Journal of Food Composition and Analysis, 2016, 48, 48-66.	3.9	14
47	Folic Acid Content of Readyâ€ŧoâ€Eat Cereals Determined by Liquid Chromatographyâ€Mass Spectrometry: Comparison to Product Label and to Values Determined by Microbiological Assay. Cereal Chemistry, 2010, 87, 42-49.	2.2	11
48	Optimization of Standard Gas Chromatographic Methodology for the Determination of Trans Fat in Unlabeled Bakery Products. Food Analytical Methods, 2010, 3, 277-294.	2.6	11
49	Folate content of different edible portions of vegetables and fruits. Nutrition and Food Science, 2008, 38, 175-181.	0.9	10
50	The Percentage of Dietary Phosphorus Excreted in the Urine Varies by Dietary Pattern in a Randomized Feeding Study in Adults. Journal of Nutrition, 2019, 149, 816-823.	2.9	9
51	Heat of immersion in water of Wyodak No. 3 coal as a function of moisture content. Fuel, 1986, 65, 647-649.	6.4	8
52	Vitamin D in Foods. , 2018, , 41-77.		8
53	Iodine in foods and dietary supplements: A collaborative database developed by NIH, FDA and USDA. Journal of Food Composition and Analysis, 2022, 109, 104369.	3.9	8
54	Cooking parameters affect the sodium content of prepared pasta. Food Chemistry, 2019, 271, 479-487.	8.2	5

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55	The Type and Amount of Dietary Fat Affect Plasma Factor VIIc, Fibrinogen, and PAI-1 in Healthy Individuals and Individuals at High Cardiovascular Disease Risk: 2 Randomized Controlled Trials. Journal of Nutrition, 2020, 150, 2089-2100.	2.9	4
56	Survey of vitamin D and 25-hydroxyvitamin D in traditional native Alaskan meats, fish, and oils. Journal of Food Composition and Analysis, 2018, 74, 114-128.	3.9	3
57	Fine Tuning a Bile-Enzymatic-Gravimetric Total Dietary Fiber Method. Journal of AOAC INTERNATIONAL, 1997, 80, 89-94.	1.5	1
58	Control materials for validating measurement of vitamin D in key foods for the USDA National Food and Nutrient Analysis Program (NFNAP). FASEB Journal, 2008, 22, 868.10.	0.5	0