Katherine M Phillips

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.

58 papers	3,426 citations	27 h-index	58 g-index
59 ext. papers	3,776 ext. citations	4.5 avg, IF	4.72 L-index

#	Paper	IF	Citations
58	Iodine in foods and dietary supplements: A collaborative database developed by NIH, FDA and USDA. *Journal of Food Composition and Analysis*, **2022**, 104369	4.1	0
57	Dietary fiber, starch, and sugars in bananas at different stages of ripeness in the retail market. *PLoS ONE*, **2021**, 16, e0253366	3.7	8
56	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	4.1	1
55	Large Variability of Iodine Content in Retail Cow\'s Milk in the U.S. *Nutrients*, **2020**, 12,	6.7	7
54	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	4.1	4
53	Cooking parameters affect the sodium content of prepared pasta. *Food Chemistry*, **2019**, 271, 479-487	8.5	3
52	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	4.1	13
51	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	4.3	9
50	Vitamin D in Foods: An Evolution of Knowledge **2018**, 41-77		1
49	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	4.1	1
48	Stability of vitamin C in fruit and vegetable homogenates stored at different temperatures. *Journal of Food Composition and Analysis*, **2016**, 45, 147-162	4.1	28
47	A mixed mushroom control material to facilitate inter-laboratory harmonization of mushroom composition analyses. *Journal of Food Composition and Analysis*, **2016**, 48, 48-66	4.1	10
46	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, 3167-75	5.7	22
45	Nutrient composition of selected traditional United States Northern Plains Native American plant foods. *Journal of Food Composition and Analysis*, **2014**, 34, 136-152	4.1	21
44	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	4.1	16
43	Cholesterol and vitamin D content of eggs in the U.S. retail market. *Journal of Food Composition and Analysis*, **2013**, 29, 110-116	4.1	21
42	Matrix-specific method validation for quantitative analysis of vitamin C in diverse foods. *Journal of Food Composition and Analysis*, **2012**, 26, 12-25	4.1	42

41	Vitamin D4 in mushrooms. *PLoS ONE*, **2012**, 7, e40702	3.7	35
40	Sterol composition of shellfish species commonly consumed in the United States. *Food and Nutrition Research*, **2012**, 56,	3.1	17
39	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, 7841-53	5.7	110
38	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, 8724-32	5.7	64
37	Folate composition of 10 types of mushrooms determined by liquid chromatography-mass spectrometry. *Food Chemistry*, **2011**, 129, 630-636	8.5	20
36	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	4.1	17
35	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	7	11
34	Folic Acid Content of Ready-to-Eat Cereals Determined by Liquid Chromatography-Mass Spectrometry: Comparison to Product Label and to Values Determined by Microbiological Assay. *Cereal Chemistry*, **2010**, 87, 42-49	2.4	7
33	Optimization of Standard Gas Chromatographic Methodology for the Determination of Trans Fat in Unlabeled Bakery Products. *Food Analytical Methods*, **2010**, 3, 277-294	3.4	10
32	The total antioxidant content of more than 3100 foods, beverages, spices, herbs and supplements used worldwide. *Nutrition Journal*, **2010**, 9, 3	4.3	477
31	Stability of vitamin C in frozen raw fruit and vegetable homogenates. *Journal of Food Composition and Analysis*, **2010**, 23, 253-259	4.1	73
30	Total antioxidant content of alternatives to refined sugar. *Journal of the American Dietetic Association*, **2009**, 109, 64-71		51
29	Phytosterol-deficient and high-phytosterol diets developed for controlled feeding studies. *Journal of the American Dietetic Association*, **2009**, 109, 2043-51		26
28	Folate content of different edible portions of vegetables and fruits. *Nutrition and Food Science*, **2008**, 38, 175-181	1.5	7
27	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	4.1	34
26	EXTENDED VALIDATION OF A SIMPLIFIED EXTRACTION AND GRAVIMETRIC DETERMINATION OF TOTAL FAT TO SELECTED FOODS. *Journal of Food Lipids*, **2008**, 15, 309-325		21
25	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	0.9	
24	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, 219-29	4.4	18

23	Summary of reference materials for the determination of the nutrient composition of foods. *Accreditation and Quality Assurance*, **2007**, 12, 126-133	0.7	11
22	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, 1611-20	7	106
21	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	7	68
20	Quality-control materials in the USDA National Food and Nutrient Analysis Program (NFNAP). *Analytical and Bioanalytical Chemistry*, **2006**, 384, 1341-55	4.4	69
19	New and existing oils and fats used in products with reduced trans-fatty acid content. *Journal of the American Dietetic Association*, **2006**, 106, 867-80		162
18	Difference in folate content of green and red sweet peppers (Capsicum annuum) determined by liquid chromatography-mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 9998-10002	5.7	29
17	Content of redox-active compounds (ie, antioxidants) in foods consumed in the United States. *American Journal of Clinical Nutrition*, **2006**, 84, 95-135	7	415
16	Phytosterol composition of nuts and seeds commonly consumed in the United States. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 9436-45	5.7	293
15	ANALYSIS OF STERYL GLUCOSIDES IN FOODS AND DIETARY SUPPLEMENTS BY SOLID-PHASE EXTRACTION AND GAS CHROMATOGRAPHY. *Journal of Food Lipids*, **2005**, 12, 124-140		54
14	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	1.7	35
13	Free and Esterified Sterol Composition of Edible Oils and Fats. *Journal of Food Composition and Analysis*, **2002**, 15, 123-142	4.1	231
12	Determination of Sterols in Foods: Recovery of Free, Esterified, and Glycosidic Sterols. *Journal of Food Composition and Analysis*, **2001**, 14, 631-643	4.1	80
11	Phytosterol content of experimental diets differing in fatty acid composition. *Food Chemistry*, **1999**, 64, 415-422	8.5	32
10	Precise quantitative determination of phytosterols, stanols, and cholesterol metabolites in human serum by capillary gas-liquid chromatography. *Biomedical Applications*, **1999**, 732, 17-29		55
9	Descriptive characteristics of the dietary patterns used in the Dietary Approaches to Stop Hypertension Trial. DASH Collaborative Research Group. *Journal of the American Dietetic Association*, **1999**, 99, S19-27		187
8	Comparison of 4 nutrient databases with chemical composition data from the Dietary Approaches to Stop Hypertension trial. DASH Collaborative Research Group. *Journal of the American Dietetic Association*, **1999**, 99, S45-53		54
7	Validation of diet composition for the Dietary Approaches to Stop Hypertension trial. DASH Collaborative Research Group. *Journal of the American Dietetic Association*, **1999**, 99, S60-8		21
6	Diet design for a multicenter controlled feeding trial: the DELTA program. Delta Research Group. *Journal of the American Dietetic Association*, **1998**, 98, 766-76		30

5	Effects of reducing dietary saturated fatty acids on plasma lipids and lipoproteins in healthy subjects: the DELTA Study, protocol 1. *Arteriosclerosis, Thrombosis, and Vascular Biology*, **1998**, 18, 441-9	9.4	212
4	Fine Tuning a Bile-Enzymatic-Gravimetric Total Dietary Fiber Method. *Journal of AOAC INTERNATIONAL*, **1997**, 80, 89-94	1.7	1
3	Simplified gravimetric determination of total fat in food composites after chloroform-methanol extraction. *JAOCS, Journal of the American Oil ChemistsuSociety*, **1997**, 74, 137-142	1.8	40
2	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	5.7	27
1	Heat of immersion in water of Wyodak No. 3 coal as a function of moisture content. *Fuel*, **1986**, 65, 647-649	7.1	8