Mary Ann Lila

List of Publications by Citations

194 papers	6,770 citations	49 h-index	72 g-index
200 ext. papers	7,738 ext. citations	5.3 avg, IF	6.11 L-index

#	Paper	IF	Citations
194	Anthocyanins and Human Health: An In Vitro Investigative Approach. *Journal of Biomedicine and Biotechnology*, **2004**, 2004, 306-313		255
193	Hypoglycemic activity of a novel anthocyanin-rich formulation from lowbush blueberry, Vaccinium angustifolium Aiton. *Phytomedicine*, **2009**, 16, 406-15	6.5	161
192	and Anti-Diabetic Effects of Anthocyanins from Maqui Berry (). *Food Chemistry*, **2012**, 131, 387-396	8.5	146
191	Berries from South America: a comprehensive review on chemistry, health potential, and commercialization. *Journal of Medicinal Food*, **2010**, 13, 233-46	2.8	140
190	Unraveling Anthocyanin Bioavailability for Human Health. *Annual Review of Food Science and Technology*, **2016**, 7, 375-93	14.7	130
189	Neuroprotective effects of anthocyanin- and proanthocyanidin-rich extracts in cellular models of Parkinson?s disease. *Brain Research*, **2014**, 1555, 60-77	3.7	125
188	Effects of a high fat meal matrix and protein complexation on the bioaccessibility of blueberry anthocyanins using the TNO gastrointestinal model (TIM-1). *Food Chemistry*, **2014**, 142, 349-57	8.5	115
187	Stable, water extractable isothiocyanates from Moringa oleifera leaves attenuate inflammation in vitro. *Phytochemistry*, **2014**, 103, 114-122	4	115
186	Inhibitory effects of wild blueberry anthocyanins and other flavonoids on biomarkers of acute and chronic inflammation in vitro. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7022-8	5.7	114
185	The metabolism and analysis of isoflavones and other dietary polyphenols in foods and biological systems. *Food and Function*, **2011**, 2, 235-44	6.1	109
184	Antioxidant capacity and in vitro inhibition of adipogenesis and inflammation by phenolic extracts of Vaccinium floribundum and Aristotelia chilensis. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8966-76	5.7	108
183	Black Currant Anthocyanins Attenuate Weight Gain and Improve Glucose Metabolism in Diet-Induced Obese Mice with Intact, but Not Disrupted, Gut Microbiome. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 6172-80	5.7	101
182	Phytochemical changes in phenolics, anthocyanins, ascorbic acid, and carotenoids associated with sweetpotato storage and impacts on bioactive properties. *Food Chemistry*, **2014**, 145, 717-24	8.5	101
181	Phytoecdysteroids increase protein synthesis in skeletal muscle cells. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3532-7	5.7	98
180	In vivo and in vitro antidiabetic effects of aqueous cinnamon extract and cinnamon polyphenol-enhanced food matrix. *Food Chemistry*, **2012**, 135, 2994-3002	8.5	94
179	Merging traditional Chinese medicine with modern drug discovery technologies to find novel drugs and functional foods. *Current Drug Discovery Technologies*, **2010**, 7, 2-12	1.5	94
178	Anthocyanins and proanthocyanidins from blueberry-blackberry fermented beverages inhibit markers of inflammation in macrophages and carbohydrate-utilizing enzymes in vitro. *Molecular Nutrition and Food Research*, **2013**, 57, 1182-97	5.9	93

177	Comparative analysis of phenolic content and profile, antioxidant capacity, and anti-inflammatory bioactivity in wild Alaskan and commercial Vaccinium berries. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4007-17	5.7	92
176	Characterization of polyphenolics in the seed coat of Black Jamapa bean (Phaseolus vulgaris L.). *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4615-22	5.7	89
175	RNA-Seq analysis and annotation of a draft blueberry genome assembly identifies candidate genes involved in fruit ripening, biosynthesis of bioactive compounds, and stage-specific alternative splicing. *GigaScience*, **2015**, 4, 5	7.6	87
174	Antioxidant Capacity of Fruit Extracts of Blackberry (Rubus sp.) Produced in Different Climatic Regions. *Journal of Food Science*, **2005**, 70, s497-s503	3.4	87
173	Effective separation of potent antiproliferation and antiadhesion components from wild blueberry (Vaccinium angustifolium Ait.) fruits. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6433-42	5.7	85
172	Comparative phytochemical characterization of three Rhodiola species. *Phytochemistry*, **2006**, 67, 2380-91	4	83
171	Metabolic Effects of Berries with Structurally Diverse Anthocyanins. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	76
170	Berry and Citrus Phenolic Compounds Inhibit Dipeptidyl Peptidase IV: Implications in Diabetes Management. *Evidence-based Complementary and Alternative Medicine*, **2013**, 2013, 479505	2.3	76
169	A polyphenol-rich fraction obtained from table grapes decreases adiposity, insulin resistance and markers of inflammation and impacts gut microbiota in high-fat-fed mice. *Journal of Nutritional Biochemistry*, **2016**, 31, 150-65	6.3	72
168	Blueberry polyphenol-enriched soybean flour reduces hyperglycemia, body weight gain and serum cholesterol in mice. *Pharmacological Research*, **2013**, 68, 59-67	10.2	71
167	Alaskan wild berry resources and human health under the cloud of climate change. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3884-900	5.7	71
166	Differential effects of blueberry proanthocyanidins on androgen sensitive and insensitive human prostate cancer cell lines. *Cancer Letters*, **2006**, 231, 240-6	9.9	71
165	Pharmacokinetics and tissue distribution of 14C-labeled grape polyphenols in the periphery and the central nervous system following oral administration. *Journal of Medicinal Food*, **2010**, 13, 926-33	2.8	69
164	Anthocyanin profiling of wild maqui berries (Aristotelia chilensis [Mol.] Stuntz) from different geographical regions in Chile. *Journal of the Science of Food and Agriculture*, **2014**, 94, 2639-48	4.3	67
163	Influence of a polyphenol-enriched protein powder on exercise-induced inflammation and oxidative stress in athletes: a randomized trial using a metabolomics approach. *PLoS ONE*, **2013**, 8, e72215	3.7	67
162	Optimization of lycopene extraction from tomato cell suspension culture by response surface methodology. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 7710-4	5.7	66
161	Characterization of anthocyanins and proanthocyanidins in wild and domesticated Mexican blackberries (Rubus spp.). *Journal of Agricultural and Food Chemistry*, **2010**, 58, 7458-64	5.7	64
160	Quinoa seeds leach phytoecdysteroids and other compounds with anti-diabetic properties. *Food Chemistry*, **2014**, 163, 178-85	8.5	63

159	Efficient preparative isolation and identification of walnut bioactive components using high-speed counter-current chromatography and LC-ESI-IT-TOF-MS. *Food Chemistry*, **2014**, 158, 229-38	8.5	61
158	Serum metabolic signatures induced by a three-day intensified exercise period persist after 14 h of recovery in runners. *Journal of Proteome Research*, **2013**, 12, 4577-84	5.6	61
157	Inhibition of pro-inflammatory responses and antioxidant capacity of Mexican blackberry (Rubus spp.) extracts. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9542-8	5.7	61
156	In vitro and in vivo evaluation of the prebiotic activity of water-soluble blueberry extracts. *World Journal of Microbiology and Biotechnology*, **2009**, 25, 1243-1249	4.4	60
155	Phlorotannins from Alaskan seaweed inhibit carbolytic enzyme activity. *Marine Drugs*, **2014**, 12, 5277-94	6	59
154	Protein-polyphenol particles for delivering structural and health functionality. *Food Hydrocolloids*, **2017**, 72, 163-173	10.6	58
153	Chemical composition, antioxidant and anti-inflammatory properties of pistachio hull extracts. *Food Chemistry*, **2016**, 210, 85-95	8.5	58
152	Comparison of health-relevant flavonoids in commonly consumed cranberry products. *Journal of Food Science*, **2012**, 77, H176-83	3.4	56
151	Phytochemical composition and metabolic performance-enhancing activity of dietary berries traditionally used by Native North Americans. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 654-60	5.7	56
150	Efficient sorption of polyphenols to soybean flour enables natural fortification of foods. *Food Chemistry*, **2012**, 131, 1193-1200	8.5	55
149	Physiological and biochemical responses of tomato microshoots to induced salinity stress with associated ethylene accumulation. *Plant Growth Regulation*, **2007**, 51, 159-169	3.2	55
148	Wild blueberry polyphenol-protein food ingredients produced by three drying methods: Comparative physico-chemical properties, phytochemical content, and stability during storage. *Food Chemistry*, **2017**, 235, 76-85	8.5	52
147	Effects of Food Processing on Blueberry Antiproliferation and Antioxidant Activity. *Journal of Food Science*, **2006**, 70, s389-s394	3.4	52
146	Comparative in vitro bioactivities of tea extracts from six species of Ardisia and their effect on growth inhibition of HepG2 cells. *Journal of Ethnopharmacology*, **2010**, 130, 536-44	5	50
145	Antiplasmodial activity of aporphine alkaloids and sesquiterpene lactones from Liriodendron tulipifera L. *Journal of Ethnopharmacology*, **2011**, 133, 26-30	5	49
144	From beans to berries and beyond: teamwork between plant chemicals for protection of optimal human health. *Annals of the New York Academy of Sciences*, **2007**, 1114, 372-80	6.5	49
143	Chemopreventive activity of polyphenolics from black Jamapa bean (Phaseolus vulgaris L.) on HeLa and HaCaT cells. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2116-22	5.7	49
142	Identification of isoflavone glycosides in Pueraria lobata cultures by tandem mass spectrometry. *Phytochemical Analysis*, **2007**, 18, 50-9	3.4	48

141	Serum testosterone is reduced following short-term phytofluene, lycopene, or tomato powder consumption in F344 rats. *Journal of Nutrition*, **2006**, 136, 2813-9	4.1	48
140	Food-compatible method for the efficient extraction and stabilization of cranberry pomace polyphenols. *Food Chemistry*, **2013**, 141, 3664-9	8.5	46
139	Stable binding of alternative protein-enriched food matrices with concentrated cranberry bioflavonoids for functional food applications. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6856-64	5.7	45
138	Antiradical capacity and induction of apoptosis on HeLa cells by a Phaseolus vulgaris extract. *Plant Foods for Human Nutrition*, **2008**, 63, 35-40	3.9	45
137	A comparative evaluation of the anticancer properties of European and American elderberry fruits. *Journal of Medicinal Food*, **2006**, 9, 498-504	2.8	45
136	Simultaneous LC-MS quantification of anthocyanins and non-anthocyanin phenolics from blueberries with widely divergent profiles and biological activities. *Food Chemistry*, **2019**, 277, 336-346	8.5	45
135	[14C]-lycopene and [14C]-labeled polar products are differentially distributed in tissues of F344 rats prefed lycopene. *Journal of Nutrition*, **2003**, 133, 4189-95	4.1	44
134	Biosynthesis and characterization of 14C-enriched flavonoid fractions from plant cell suspension cultures. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 1138-45	5.7	44
133	Novel strategy to create hypoallergenic peanut protein-polyphenol edible matrices for oral immunotherapy. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7010-21	5.7	43
132	Catalytic inhibition of human DNA topoisomerase II by interactions of grape cell culture polyphenols. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 2083-7	5.7	43
131	Impact of Cranberries on Gut Microbiota and Cardiometabolic Health: Proceedings of the Cranberry Health Research Conference 2015. *Advances in Nutrition*, **2016**, 7, 759S-70S	10	42
130	Synergistic Effects of Flavonoids on Cell Proliferation in Hepa-1c1c7 and LNCaP Cancer Cell Lines. *Journal of Food Science*, **2006**, 71, S358-S363	3.4	42
129	Complementary approaches to gauge the bioavailability and distribution of ingested berry polyphenolics. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 5763-71	5.7	41
128	Phytoene, Phytofluene, and Lycopene from Tomato Powder Differentially Accumulate in Tissues of Male Fisher 344 Rats. *Nutrition Research*, **2007**, 27, 794-801	4	41
127	Blueberry polyphenol-protein food ingredients: The impact of spray drying on the in vitro antioxidant activity, anti-inflammatory markers, glucose metabolism and fibroblast migration. *Food Chemistry*, **2019**, 280, 187-194	8.5	40
126	Quantitative comparison of phytochemical profile, antioxidant, and anti-inflammatory properties of blackberry fruits adapted to Argentina. *Journal of Food Composition and Analysis*, **2016**, 47, 82-91	4.1	39
125	In vitro production of metabolism-enhancing phytoecdysteroids from Ajuga turkestanica. *Plant Cell, Tissue and Organ Culture*, **2008**, 93, 73-83	2.7	39
124	Community-based research as a mechanism to reduce environmental health disparities in american Indian and alaska native communities. *International Journal of Environmental Research and Public Health*, **2015**, 12, 4076-100	4.6	38

123	The Colors of Health: Chemistry, Bioactivity, and Market Demand for Colorful Foods and Natural Food Sources of Colorants. *Annual Review of Food Science and Technology*, **2020**, 11, 145-182	14.7	36
122	In vitro antiplasmodial activity of indole alkaloids from the stem bark of Geissospermum vellosii. *Journal of Ethnopharmacology*, **2012**, 139, 471-7	5	36
121	Isolation of radiolabeled isoflavones from kudzu (Pueraria lobata) root cultures. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 7860-5	5.7	36
120	Concord grape pomace polyphenols complexed to soy protein isolate are stable and hypoglycemic in diabetic mice. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 11428-33	5.7	35
119	The nature-versus-nurture debate on bioactive phytochemicals: the genome versus terroir. *Journal of the Science of Food and Agriculture*, **2006**, 86, 2510-2515	4.3	34
118	Berries containing anthocyanins with enhanced methylation profiles are more effective at ameliorating high fat diet-induced metabolic damage. *Food and Chemical Toxicology*, **2018**, 111, 445-453	4.7	34
117	Formation of whey protein-polyphenol meso-structures as a natural means of creating functional particles. *Food and Function*, **2016**, 7, 1306-18	6.1	32
116	Stability and immunogenicity of hypoallergenic peanut protein-polyphenol complexes during in vitro pepsin digestion. *Food and Function*, **2015**, 6, 2145-54	6.1	32
115	Isolation and identification of antiplasmodial N-alkylamides from Spilanthes acmella flowers using centrifugal partition chromatography and ESI-IT-TOF-MS. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2011**, 879, 1886-92	3.2	32
114	Effects of grape cell culture extracts on human topoisomerase II catalytic activity and characterization of active fractions. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 2489-98	5.7	32
113	Protein-bound Vaccinium fruit polyphenols decrease IgE binding to peanut allergens and RBL-2H3 mast cell degranulation in vitro. *Food and Function*, **2017**, 8, 1611-1621	6.1	31
112	Alaskan seaweeds lower inflammation in RAW 264.7 macrophages and decrease lipid accumulation in 3T3-L1 adipocytes. *Journal of Functional Foods*, **2015**, 15, 396-407	5.1	31
111	Immunometabolism: A Multi-Omics Approach to Interpreting the Influence of Exercise and Diet on the Immune System. *Annual Review of Food Science and Technology*, **2019**, 10, 341-363	14.7	30
110	Antiparasitic compounds from Cornus florida L. with activities against Plasmodium falciparum and Leishmania tarentolae. *Journal of Ethnopharmacology*, **2012**, 142, 456-61	5	28
109	In Vitro Production of Radiolabeled Red Clover (Trifolium pratense) Isoflavones. *Plant Cell, Tissue and Organ Culture*, **2009**, 98, 147-156	2.7	28
108	Bioactive polyphenols from muscadine grape and blackcurrant stably concentrated onto protein-rich matrices for topical applications. *International Journal of Cosmetic Science*, **2013**, 35, 394-401	2.7	26
107	Skin Health from the Inside Out. *Annual Review of Food Science and Technology*, **2020**, 11, 235-254	14.7	25
106	Characterization of Phenolic Compounds and Antioxidant and Anti-inflammatory Activities from Mamuyo (Styrax ramirezii Greenm.) Fruit. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10459-65	5.7	24

105	Chemopreventive Potential of Wild Lowbush Blueberry Fruits in Multiple Stages of Carcinogenesis. *Journal of Food Science*, **2006**, 70, S159-S166	3.4	24
104	Increased Plasma Levels of Gut-Derived Phenolics Linked to Walking and Running Following Two Weeks of Flavonoid Supplementation. *Nutrients*, **2018**, 10,	6.7	24
103	Enhanced stability of berry pomace polyphenols delivered in protein-polyphenol aggregate particles to an in vitro gastrointestinal digestion model. *Food Chemistry*, **2020**, 331, 127279	8.5	23
102	Cytotoxic effects of ellagitannins isolated from walnuts in human cancer cells. *Nutrition and Cancer*, **2014**, 66, 1304-14	2.8	23
101	Promoting wellness in Alaskan villages: integrating traditional knowledge and science of wild berries. *EcoHealth*, **2011**, 8, 199-209	3.1	23
100	The protective effects of a polyphenol-enriched protein powder on exercise-induced susceptibility to virus infection. *Phytotherapy Research*, **2014**, 28, 1829-36	6.7	22
99	Biochemical analysis and in vivo hypoglycemic activity of a grape polyphenol-soybean flour complex. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8860-5	5.7	22
98	Biosynthesis of 14C-phytoene from tomato cell suspension cultures (Lycopersicon esculentum) for utilization in prostate cancer cell culture studies. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 747-55	5.7	22
97	Cytotoxicity of bioactive polymeric fractions from grape cell culture on human hepatocellular carcinoma, murine leukemia and non-cancerous PK15 kidney cells. *Food and Chemical Toxicology*, **2006**, 44, 1758-67	4.7	22
96	In vitro lipolytic, antioxidant and anti-inflammatory activities of roasted pistachio kernel and skin constituents. *Food and Function*, **2016**, 7, 4285-4298	6.1	22
95	Chemical and in vitro assessment of Alaskan coastal vegetation antioxidant capacity. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 11025-32	5.7	21
94	Peanut protein-polyphenol aggregate complexation suppresses allergic sensitization to peanut by reducing peanut-specific IgE in C3H/HeJ mice. *Food Chemistry*, **2019**, 299, 125025	8.5	19
93	Redox regulation of cutaneous inflammasome by ozone exposure. *Free Radical Biology and Medicine*, **2020**, 152, 561-570	7.8	19
92	Peanut flour aggregation with polyphenolic extracts derived from peanut skin inhibits IgE binding capacity and attenuates RBL-2H3 cells degranulation via MAPK signaling pathway. *Food Chemistry*, **2018**, 263, 307-314	8.5	18
91	Screening and selection of high carotenoid producing in vitro tomato cell culture lines for [13C]-carotenoid production. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9979-87	5.7	18
90	Lumbee traditional medicine: Neuroprotective activities of medicinal plants used to treat Parkinson's disease-related symptoms. *Journal of Ethnopharmacology*, **2017**, 206, 408-425	5	17
89	Variation in anthocyanin profiles of 27 genotypes of red cabbage over two growing seasons. *Food Chemistry*, **2019**, 301, 125289	8.5	17
88	Alaskan Berry Extracts Promote Dermal Wound Repair Through Modulation of Bioenergetics and Integrin Signaling. *Frontiers in Pharmacology*, **2019**, 10, 1058	5.6	17

87	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. *Annual Review of Food Science and Technology*, **2021**, 12, 1-28	14.7	17
86	An enclosed-chamber labeling system for the safe 14C-enrichment of phytochemicals in plant cell suspension cultures. *In Vitro Cellular and Developmental Biology - Plant*, **2004**, 40, 80-85	2.3	16
85	Sorting out bioactivity in flavonoid mixtures. *Journal of Nutrition*, **2005**, 135, 1231-5	4.1	16
84	LC-MS characterization of bioactive metabolites from two Yemeni Aloe spp. with antioxidant and antidiabetic properties. *Arabian Journal of Chemistry*, **2020**, 13, 5040-5049	5.9	15
83	Impact of a new postharvest disinfection method based on peracetic acid fogging on the phenolic profile of strawberries. *Postharvest Biology and Technology*, **2016**, 117, 197-205	6.2	15
82	Plant extracts from central Asia showing antiinflammatory activities in gene expression assays. *Phytotherapy Research*, **2008**, 22, 929-34	6.7	15
81	Neo-Clerodane Diterpenes from Ajuga turkestanica. *Phytochemistry Letters*, **2008**, 1, 81-84	1.9	15
80	Leishmanicidal activity of a daucane sesquiterpene isolated from Eryngium foetidum. *Pharmaceutical Biology*, **2014**, 52, 398-401	3.8	14
79	Polyphenols isolated from Acacia mearnsii bark with anti-inflammatory and carbolytic enzyme inhibitory activities. *Chinese Journal of Natural Medicines*, **2017**, 15, 816-824	2.8	14
78	Changes due to high oxygen and high carbon dioxide atmospheres on the general quality and the polyphenolic profile of strawberries. *Postharvest Biology and Technology*, **2019**, 148, 49-57	6.2	14
77	In Vitro Bioaccessibility of Carotenoids and Chlorophylls in a Diverse Collection of Spinach Accessions and Commercial Cultivars. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 3495-3505	5.7	13
76	Biosynthesis of highly enriched 13C-lycopene for human metabolic studies using repeated batch tomato cell culturing with 13C-glucose. *Food Chemistry*, **2013**, 139, 631-9	8.5	13
75	Polyphenol-enriched berry extracts naturally modulate reactive proteins in model foods. *Food and Function*, **2017**, 8, 4760-4767	6.1	13
74	Novel value-added uses for sweet potato juice and flour in polyphenol- and protein-enriched functional food ingredients. *Food Science and Nutrition*, **2015**, 3, 415-24	3.2	13
73	Bioactive capacity, sensory properties, and nutritional analysis of a shelf stable protein-rich functional ingredient with concentrated fruit and vegetable phytoactives. *Plant Foods for Human Nutrition*, **2014**, 69, 372-8	3.9	13
72	Isolation and characterization of flavonols from blackcurrant by high-performance counter-current chromatography and electrospray ionization tandem mass spectrometry. *Journal of Separation Science*, **2012**, 35, 1682-9	3.4	13
71	Influence of alternative liquid chromatography techniques on the chemical complexity and bioactivity of isolated proanthocyanidin mixtures. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 1896-906	5.7	13
70	Phytochemical characterization of an adaptogenic preparation from Rhodiola heterodonta. *Natural Product Communications*, **2009**, 4, 1053-8	0.9	13

69	Binding of peanut allergen Ara h 2 with Vaccinium fruit polyphenols. *Food Chemistry*, **2019**, 284, 287-295	8.5	13
68	Blueberry and/or Banana Consumption Mitigate Arachidonic, Cytochrome P450 Oxylipin Generation During Recovery From 75-Km Cycling: A Randomized Trial. *Frontiers in Nutrition*, **2020**, 7, 121	6.2	12
67	Inter- and intra-seasonal changes in anthocyanin accumulation and global metabolite profiling of six blueberry genotypes. *Journal of Food Composition and Analysis*, **2017**, 59, 105-110	4.1	11
66	Reprint of Protein-polyphenol particles for delivering structural and health functionality *Food Hydrocolloids*, **2018**, 78, 15-25	10.6	11
65	Continuous infusion of 20-hydroxyecdysone increased mass of triceps brachii in C57BL/6 mice. *Phytotherapy Research*, **2013**, 27, 107-11	6.7	11
64	Concentrating immunoprotective phytoactive compounds from fruits and vegetables into shelf-stable protein-rich ingredients. *Plant Foods for Human Nutrition*, **2014**, 69, 317-24	3.9	11
63	Botanicals for age-related diseases: from field to practice. *American Journal of Clinical Nutrition*, **2008**, 87, 493S-7S	7	11
62	Formulation of protein-polyphenol particles for applications in food systems. *Food and Function*, **2020**, 11, 5091-5104	6.1	11
61	One-step isolation of carnosic acid and carnosol from rosemary by centrifugal partition chromatography. *Journal of Separation Science*, **2017**, 40, 1057-1062	3.4	10
60	Comparison of berry juice concentrates and pomaces and alternative plant proteins to produce spray dried protein-polyphenol food ingredients. *Food and Function*, **2019**, 10, 6286-6299	6.1	10
59	Phenolic content, anti-inflammatory properties, and dermal wound repair properties of industrially processed and non-processed acai from the Brazilian Amazon. *Food and Function*, **2020**, 11, 4903-4914	6.1	10
58	SR-B1 involvement in keratinocytes in vitro wound closure. *Archives of Biochemistry and Biophysics*, **2018**, 658, 1-6	4.1	10
57	Chemical Composition and Bioactive Properties of Commercial and Non-Commercial Purple and White A Berries. *Foods*, **2020**, 9,	4.9	9
56	Diversity in Metabolites and Fruit Quality Traits in Blueberry Enables Ploidy and Species Differentiation and Establishes a Strategy for Future Genetic Studies. *Frontiers in Plant Science*, **2020**, 11, 370	6.2	9
55	Amylase and Glucosidase Inhibitory Activities of Phenolic Extracts from Eucalyptus grandis E. urophylla Bark. *Journal of Chemistry*, **2017**, 2017, 1-7	2.3	9
54	Antiplasmodial activity of cucurbitacin glycosides from Datisca glomerata (C. Presl) Baill. *Phytochemistry*, **2013**, 87, 78-85	4	9
53	Effect of postharvest handling practices on phytochemical concentrations and bioactive potential in wild blueberry fruit. *Journal of Berry Research*, **2012**, 2, 215-227	2	9
52	Herbicide treatments alter carotenoid profiles for 14C tracer production from tomato (Solanum lycopersicum cv. VFNT cherry) cell cultures. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4614-9	5.7	9

51	Prospects for Commercialisation of an Alaska Native Wild Resource as a Commodity Crop. *Journal of Entrepreneurship*, **2011**, 20, 77-101	1.8	9
50	Phytochemical Characterization and Anti-inflammatory Properties of Acacia mearnsii Leaves. *Natural Product Communications*, **2016**, 11, 649-53	0.9	9
49	Isolation and structural elucidation of indole alkaloids from Geissospermum vellosii by mass spectrometry. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2012**, 885-886, 83-9	3.2	8
48	Antiplasmodial Activity of the Ethnobotanical Plant Cassia fistula. *Natural Product Communications*, **2012**, 7, 1934578X1200701	0.9	8
47	In vivo metabolic tracking of 14C-radiolabelled isoflavones in kudzu (Pueraria lobata) and red clover (Trifolium pratense) extracts. *British Journal of Nutrition*, **2009**, 102, 1523-30	3.6	8
46	Phytochemical Characterization and Anti-inflammatory Properties of Acacia mearnsii Leaves. *Natural Product Communications*, **2016**, 11, 1934578X1601100	0.9	8
45	Tropospheric ozone affects SRB1 levels via oxidative post-translational modifications in lung cells. *Free Radical Biology and Medicine*, **2018**, 126, 287-295	7.8	7
44	Method for evaluating the potential of C labeled plant polyphenols to cross the blood-brain barrier using accelerator mass spectrometry. *Nuclear Instruments & Methods in Physics Research B*, **2010**, 268, 1313-1316	1.2	7
43	ent-Beyerane diterpenoids from the heartwood of Excoecaria parvifolia. *Phytochemistry*, **2007**, 68, 546-53	4	7
42	Antiplasmodial and cytotoxic activities of drimane sesquiterpenes from Canella winterana. *Natural Product Communications*, **2010**, 5, 1869-72	0.9	7
41	Maqui Berry (Aristotelia chilensis) Juices Fermented with Yeasts: Effects on Phenolic Composition, Antioxidant Capacity, and iNOS and COX-2 Protein Expression. *ACS Symposium Series*, **2012**, 95-116	0.4	6
40	Tracking deposition of a 14C-radiolabeled kudzu hairy root-derived isoflavone-rich fraction into bone. *Experimental Biology and Medicine*, **2010**, 235, 1224-35	3.7	6
39	Novel strategies for capturing health-protective mango phytochemicals in shelf stable food matrices. *International Journal of Food Sciences and Nutrition*, **2015**, 66, 175-85	3.7	5
38	Therapeutic Effect of Blueberry Extracts for Acute Myeloid Leukemia **2018**, 1,		5
37	Blueberry Extracts as a Novel Approach to Prevent Ozone-Induced Cutaneous Inflammasome Activation. *Oxidative Medicine and Cellular Longevity*, **2020**, 2020, 9571490	6.7	5
36	New functionally-enhanced soy proteins as food ingredients with anti-viral activity. *VirusDisease*, **2015**, 26, 123-32	3.4	4
35	Inhibition of Glucosidase and Amylase by Vaccinium floribundum and Aristotelia chilensis Proanthocyanidins. *ACS Symposium Series*, **2012**, 71-82	0.4	4
34	Protein-bound polyphenols create "ghost" band artifacts during chemiluminescence-based antigen detection. *F1000Research*, **2017**, 6, 254	3.6	4

33	Gains and Losses of Agricultural Food Production: Implications for the Twenty-First Century. *Annual Review of Food Science and Technology*, **2021**,	14.7	4
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