Mary Ann Lila

List of Publications by Year in Descending Order

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	Foaming and sensory characteristics of protein-polyphenol particles in a food matrix. *Food Hydrocolloids*, **2022**, 123, 107148	10.6	3
193	Bioaccessibility and intestinal cell uptake of carotenoids and chlorophylls differ in powdered spinach by the ingredient form as measured using gastrointestinal digestion and anaerobic fecal fermentation models.. *Food and Function*, **2022**, 13, 3825-3839	6.1	0
192	Enhancing the Cognitive Effects of Flavonoids With Physical Activity: Is There a Case for the Gut Microbiome?. *Frontiers in Neuroscience*, **2022**, 16, 833202	5.1	1
191	Continuous flow microwave-assisted aqueous extraction of pomace phytoactives for production of protein-polyphenol particles and a protein-enriched ready-to-drink beverage. *Future Foods*, **2022**, 5, 100137	3.3	
190	Spray-dried and freeze-dried protein-spinach particles; effect of drying technique and protein type on the bioaccessibility of carotenoids, chlorophylls, and phenolics.. *Food Chemistry*, **2022**, 388, 133017	8.5	0
189	Gains and Losses of Agricultural Food Production: Implications for the Twenty-First Century. *Annual Review of Food Science and Technology*, **2021**,	14.7	4
188	Alaskan Bog Blueberry (Vaccinium uliginosum) Extract as an Innovative Topical Approach to Prevent UV-Induced Skin Damage. *Cosmetics*, **2021**, 8, 112	2.7	1
187	Answering the Call of the Wild **2021**, 49-67		
186	The berry health tool chest - an evidence map and interactive resource. *Nutrition Reviews*, **2021**, 80, 68-77	6.4	0
185	Pea protein isolate characteristics modulate functional properties of pea protein-cranberry polyphenol particles. *Food Science and Nutrition*, **2021**, 9, 3740-3751	3.2	4
184	Cutaneous antimicrobial peptides: New "actors" in pollution related inflammatory conditions. *Redox Biology*, **2021**, 41, 101952	11.3	2
183	Novel Spray Dried Algae-Rosemary Particles Attenuate Pollution-Induced Skin Damage. *Molecules*, **2021**, 26,	4.8	3
182	Whey protein-polyphenol aggregate particles mitigate bar hardening reactions in high protein bars. *LWT - Food Science and Technology*, **2021**, 138, 110747	5.4	4
181	The same anthocyanins served four different ways: Insights into anthocyanin structure-function relationships from the wintergreen orchid, Tipularia discolor. *Plant Science*, **2021**, 303, 110793	5.3	2
180	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
179	Influence of simulated food and oral processing on carotenoid and chlorophyll bioaccessibility among six spinach genotypes. *Food and Function*, **2021**, 12, 7001-7016	6.1	2
178	High-density linkage map construction and identification of loci regulating fruit quality traits in blueberry. *Horticulture Research*, **2021**, 8, 169	7.7	3

177	Whey and soy proteins as wall materials for spray drying rosemary: Effects on polyphenol composition, antioxidant activity, bioaccessibility after in vitro gastrointestinal digestion and stability during storage. *LWT - Food Science and Technology*, **2021**, 149, 111901	5.4	3
176	Neuroprotective mechanisms of red clover and soy isoflavones in Parkinson's disease models. *Food and Function*, **2021**, 12, 11987-12007	6.1	0
175	Phytoecdysteroids Do Not Have Anabolic Effects in Skeletal Muscle in Sedentary Aging Mice. *International Journal of Environmental Research and Public Health*, **2021**, 18,	4.6	2
174	Hypoglycaemic, insulin releasing, and hepatoprotective effect of the aqueous extract of Aloe perryi Baker resin (Socotran Aloe) in streptozotocin-induced diabetic rats. *Journal of Taibah University for Science*, **2020**, 14, 1671-1685	3	2
173	Chemical Composition and Bioactive Properties of Commercial and Non-Commercial Purple and White A□□Berries. *Foods*, **2020**, 9,	4.9	9
172	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
171	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
170	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
169	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
168	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
167	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
166	Formulation of protein-polyphenol particles for applications in food systems. *Food and Function*, **2020**, 11, 5091-5104	6.1	11
165	Skin Health from the Inside Out. *Annual Review of Food Science and Technology*, **2020**, 11, 235-254	14.7	25
164	Redox regulation of cutaneous inflammasome by ozone exposure. *Free Radical Biology and Medicine*, **2020**, 152, 561-570	7.8	19
163	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
162	Development of a genetic framework to improve the efficiency of bioactive delivery from blueberry. *Scientific Reports*, **2020**, 10, 17311	4.9	4
161	Blueberry Extracts as a Novel Approach to Prevent Ozone-Induced Cutaneous Inflammasome Activation. *Oxidative Medicine and Cellular Longevity*, **2020**, 2020, 9571490	6.7	5
160	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

159	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
158	Variation in anthocyanin profiles of 27 genotypes of red cabbage over two growing seasons. *Food Chemistry*, **2019**, 301, 125289	8.5	17
157	Changes in the bioactive properties of strawberries caused by the storage in oxygen- and carbon dioxide-enriched atmospheres. *Food Science and Nutrition*, **2019**, 7, 2527-2536	3.2	3
156	Alaskan Berry Extracts Promote Dermal Wound Repair Through Modulation of Bioenergetics and Integrin Signaling. *Frontiers in Pharmacology*, **2019**, 10, 1058	5.6	17
155	Photosynthetic Profiles of Green, Purple, and Spotted-Leaf Morphotypes of Tipularia discolor (Orchidaceae). *Southeastern Naturalist*, **2019**, 18, 641	0.4	1
154	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
153	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
152	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
151	Binding of peanut allergen Ara h 2 with Vaccinium fruit polyphenols. *Food Chemistry*, **2019**, 284, 287-295	8.5	13
150	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
149	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
148	Reprint of Protein-polyphenol particles for delivering structural and health functionality *Food Hydrocolloids*, **2018**, 78, 15-25	10.6	11
147	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
146	Therapeutic Effect of Blueberry Extracts for Acute Myeloid Leukemia **2018**, 1,		5
145	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
144	Plant Pigments and Human Health **2018**, 248-274		1
143	Increased Plasma Levels of Gut-Derived Phenolics Linked to Walking and Running Following Two Weeks of Flavonoid Supplementation. *Nutrients*, **2018**, 10,	6.7	24
142	SR-B1 involvement in keratinocytes in vitro wound closure. *Archives of Biochemistry and Biophysics*, **2018**, 658, 1-6	4.1	10

141	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
140	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
139	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
138	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
137	Development, and genetic and metabolic characterization of new tomato mutants with enhanced and deficient carotenoid content. *Journal of Horticultural Science and Biotechnology*, **2017**, 92, 475-483	1.9	2
136	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
135	Protein-polyphenol particles for delivering structural and health functionality. *Food Hydrocolloids*, **2017**, 72, 163-173	10.6	58
134	Anthocyanins in metabolic health and disease **2017**, 92-124		
133	Amylase and Glucosidase Inhibitory Activities of Phenolic Extracts from Eucalyptus grandis E. urophylla Bark. *Journal of Chemistry*, **2017**, 2017, 1-7	2.3	9
132	Polyphenol-enriched berry extracts naturally modulate reactive proteins in model foods. *Food and Function*, **2017**, 8, 4760-4767	6.1	13
131	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
130	Metabolic Effects of Berries with Structurally Diverse Anthocyanins. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	76
129	Protein-bound polyphenols create "ghost" band artifacts during chemiluminescence-based antigen detection. *F1000Research*, **2017**, 6, 254	3.6	4
128	Protein-bound polyphenols create ghost band artifacts during chemiluminescence-based antigen detection. *F1000Research*, **2017**, 6, 254	3.6	2
127	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
126	Grapes and Gastrointestinal Health: Implications with Intestinal and Systemic Diseases **2016**, 119-138		1
125	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
124	Unraveling Anthocyanin Bioavailability for Human Health. *Annual Review of Food Science and Technology*, **2016**, 7, 375-93	14.7	130

123	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
122	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
121	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
120	Phytochemical Characterization and Anti-inflammatory Properties of Acacia mearnsii Leaves. *Natural Product Communications*, **2016**, 11, 1934578X1601100	0.9	8
119	Chemical composition, antioxidant and anti-inflammatory properties of pistachio hull extracts. *Food Chemistry*, **2016**, 210, 85-95	8.5	58
118	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
117	Phytochemical Characterization and Anti-inflammatory Properties of Acacia mearnsii Leaves. *Natural Product Communications*, **2016**, 11, 649-53	0.9	9
116	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
115	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
114	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
113	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
112	New functionally-enhanced soy proteins as food ingredients with anti-viral activity. *VirusDisease*, **2015**, 26, 123-32	3.4	4
111	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
110	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
109	Stability and immunogenicity of hypoallergenic peanut protein-polyphenol complexes during in vitro pepsin digestion. *Food and Function*, **2015**, 6, 2145-54	6.1	32
108	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
107	Neuroprotective effects of anthocyanin- and proanthocyanidin-rich extracts in cellular models of Parkinson?s disease. *Brain Research*, **2014**, 1555, 60-77	3.7	125
106	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

105	Stable, water extractable isothiocyanates from Moringa oleifera leaves attenuate inflammation in vitro. *Phytochemistry*, **2014**, 103, 114-122	4	115
104	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
103	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
102	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
101	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
100	Leishmanicidal activity of a daucane sesquiterpene isolated from Eryngium foetidum. *Pharmaceutical Biology*, **2014**, 52, 398-401	3.8	14
99	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
98	A need for a transdisciplinary environment: the Plant Pathways Elucidation Project. *Trends in Plant Science*, **2014**, 19, 485-7	13.1	3
97	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
96	Quinoa seeds leach phytoecdysteroids and other compounds with anti-diabetic properties. *Food Chemistry*, **2014**, 163, 178-85	8.5	63
95	Phlorotannins from Alaskan seaweed inhibit carbolytic enzyme activity. *Marine Drugs*, **2014**, 12, 5277-94	6	59
94	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
93	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
92	Cytotoxic effects of ellagitannins isolated from walnuts in human cancer cells. *Nutrition and Cancer*, **2014**, 66, 1304-14	2.8	23
91	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
90	Continuous infusion of 20-hydroxyecdysone increased mass of triceps brachii in C57BL/6 mice. *Phytotherapy Research*, **2013**, 27, 107-11	6.7	11
89	Food-compatible method for the efficient extraction and stabilization of cranberry pomace polyphenols. *Food Chemistry*, **2013**, 141, 3664-9	8.5	46
88	Blueberry polyphenol-enriched soybean flour reduces hyperglycemia, body weight gain and serum cholesterol in mice. *Pharmacological Research*, **2013**, 68, 59-67	10.2	71

87	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
86	Chemical and in vitro assessment of Alaskan coastal vegetation antioxidant capacity. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 11025-32	5.7	21
85	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
84	Antiplasmodial activity of cucurbitacin glycosides from Datisca glomerata (C. Presl) Baill. *Phytochemistry*, **2013**, 87, 78-85	4	9
83	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
82	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
81	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
80	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
79	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
78	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
77	Comparison of health-relevant flavonoids in commonly consumed cranberry products. *Journal of Food Science*, **2012**, 77, H176-83	3.4	56
76	Inhibition of α-Glucosidase and α-Amylase by Vaccinium floribundum and Aristotelia chilensis Proanthocyanidins. *ACS Symposium Series*, **2012**, 71-82	0.4	4
75	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
74	In vitro antiplasmodial activity of indole alkaloids from the stem bark of Geissospermum vellosii. *Journal of Ethnopharmacology*, **2012**, 139, 471-7	5	36
73	Antiparasitic compounds from Cornus florida L. with activities against Plasmodium falciparum and Leishmania tarentolae. *Journal of Ethnopharmacology*, **2012**, 142, 456-61	5	28
72	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
71	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
70	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

69	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
68	Antiplasmodial Activity of the Ethnobotanical Plant Cassia fistula. *Natural Product Communications*, **2012**, 7, 1934578X1200701	0.9	8
67	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
66	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
65	and Anti-Diabetic Effects of Anthocyanins from Maqui Berry (). *Food Chemistry*, **2012**, 131, 387-396	8.5	146
64	Efficient sorption of polyphenols to soybean flour enables natural fortification of foods. *Food Chemistry*, **2012**, 131, 1193-1200	8.5	55
63	Antiplasmodial activity of aporphine alkaloids and sesquiterpene lactones from Liriodendron tulipifera L. *Journal of Ethnopharmacology*, **2011**, 133, 26-30	5	49
62	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
61	Promoting wellness in Alaskan villages: integrating traditional knowledge and science of wild berries. *EcoHealth*, **2011**, 8, 199-209	3.1	23
60	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
59	Prospects for Commercialisation of an Alaska Native Wild Resource as a Commodity Crop. *Journal of Entrepreneurship*, **2011**, 20, 77-101	1.8	9
58	Antiplasmodial and Cytotoxic Activities of Drimane Sesquiterpenes from Canella winterana. *Natural Product Communications*, **2010**, 5, 1934578X1000501	0.9	2
57	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
56	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
55	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
54	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
53	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
52	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

51	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
50	Berries from South America: a comprehensive review on chemistry, health potential, and commercialization. *Journal of Medicinal Food*, **2010**, 13, 233-46	2.8	140
49	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
48	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
47	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
46	Antiplasmodial and cytotoxic activities of drimane sesquiterpenes from Canella winterana. *Natural Product Communications*, **2010**, 5, 1869-72	0.9	7
45	Research Highlights from the Purdue-UAB Botanicals Research Center for Age Related Diseases. *Pharmaceutical Biology*, **2009**, 47, 768-773	3.8	1
44	Hypoglycemic activity of a novel anthocyanin-rich formulation from lowbush blueberry, Vaccinium angustifolium Aiton. *Phytomedicine*, **2009**, 16, 406-15	6.5	161
43	In Vitro Production of Radiolabeled Red Clover (Trifolium pratense) Isoflavones. *Plant Cell, Tissue and Organ Culture*, **2009**, 98, 147-156	2.7	28
42	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
41	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
40	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
39	Phytochemical Characterization of an Adaptogenic Preparation from Rhodiola heterodonta. *Natural Product Communications*, **2009**, 4, 1934578X0900400	0.9	2
38	Phytochemical characterization of an adaptogenic preparation from Rhodiola heterodonta. *Natural Product Communications*, **2009**, 4, 1053-8	0.9	13
37	Isolation of radiolabeled isoflavones from kudzu (Pueraria lobata) root cultures. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 7860-5	5.7	36
36	Phytoecdysteroids increase protein synthesis in skeletal muscle cells. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3532-7	5.7	98
35	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
34	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

33	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
32	Botanicals for age-related diseases: from field to practice. *American Journal of Clinical Nutrition*, **2008**, 87, 493S-7S	7	11
31	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
30	In vitro production of metabolism-enhancing phytoecdysteroids from Ajuga turkestanica. *Plant Cell, Tissue and Organ Culture*, **2008**, 93, 73-83	2.7	39
29	Plant extracts from central Asia showing antiinflammatory activities in gene expression assays. *Phytotherapy Research*, **2008**, 22, 929-34	6.7	15
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