## Lars Porskjaer Christensen

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Chapter 1 Ginsenosides. Advances in Food and Nutrition Research, 2008, 55, 1-99.	3.0	496
2	High-Dose Resveratrol Supplementation in Obese Men. Diabetes, 2013, 62, 1186-1195.	0.6	402
3	Bioactive polyacetylenes in food plants of the Apiaceae family: Occurrence, bioactivity and analysis. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 683-693.	2.8	325
4	Antioxidant Effects of Phenolic Rye (Secale cerealeL.) Extracts, Monomeric Hydroxycinnamates, and Ferulic Acid Dehydrodimers on Human Low-Density Lipoproteins. Journal of Agricultural and Food Chemistry, 2001, 49, 4090-4096.	5.2	244
5	Content of Phenolic Acids and Ferulic Acid Dehydrodimers in 17 Rye (SecalecerealeL.) Varieties. Journal of Agricultural and Food Chemistry, 2000, 48, 2837-2842.	5.2	207
6	An Antiinflammatory Galactolipid from Rose Hip (Rosacanina) that Inhibits Chemotaxis of Human Peripheral Blood Neutrophils in Vitro. Journal of Natural Products, 2003, 66, 994-995.	3.0	167
7	Changes in dietary fibre, phenolic acids and activity of endogenous enzymes during rye bread-making. European Food Research and Technology, 2002, 214, 33-42.	3.3	149
8	Combined bioavailable isoflavones and probiotics improve bone status and estrogen metabolism in postmenopausal osteopenic women: a randomized controlled trial. American Journal of Clinical Nutrition, 2017, 106, 909-920.	4.7	140
9	Bioactivity of falcarinol and the influenceof processing and storage on its content in carrots (Daucus carota L). Journal of the Science of Food and Agriculture, 2003, 83, 1010-1017.	3.5	126
10	Changes in Volatile Compounds of Carrots (Daucus carotaL.) During Refrigerated and Frozen Storage. Journal of Agricultural and Food Chemistry, 2003, 51, 5400-5407.	5.2	119
11	Silicon-Induced Changes in Antifungal Phenolic Acids, Flavonoids, and Key Phenylpropanoid Pathway Genes during the Interaction between Miniature Roses and the Biotrophic Pathogen <i>Podosphaera pannosa</i> Â Â. Plant Physiology, 2011, 157, 2194-2205.	4.8	119
12	Health promoting compounds in vegetables and fruits. Trends in Food Science and Technology, 2004, 15, 384-393.	15.1	116
13	Inhibitory Effects of Feeding with Carrots or (â^')-Falcarinol on Development of Azoxymethane-Induced Preneoplastic Lesions in the Rat Colon. Journal of Agricultural and Food Chemistry, 2005, 53, 1823-1827.	5.2	114
14	In Situ Simultaneous Analysis of Polyacetylenes, Carotenoids and Polysaccharides in Carrot Roots. Journal of Agricultural and Food Chemistry, 2005, 53, 6565-6571.	5.2	108
15	Chitosan Oligosaccharides Promote the Content of Polyphenols in Greek Oregano (Origanum vulgare) Tj ETQq1	1 <u>0.7</u> 843	14 rggt /Ove
16	HPLC Determination of Chlorophyll and Carotenoid Pigments in Processed Green Pea Cultivars (Pisum) Tj ETQqC	0 0 rgBT	Overlock 10
17	Ciprofloxacin-loaded sodium alginate/poly (lactic-co-glycolic acid) electrospun fibrous mats for wound healing. European Journal of Pharmaceutics and Biopharmaceutics, 2018, 123, 42-49.	4.3	103

18Differential Effects of Falcarinol and Related Aliphatic C<sub>17</sub>-Polyacetylenes on Intestinal<br/>Cell Proliferation. Journal of Agricultural and Food Chemistry, 2009, 57, 8290-8296.5.2

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19	Investigation of bitterness in carrots (Daucus carota L.) based on quantitative chemical and sensory analyses. LWT - Food Science and Technology, 2008, 41, 193-205.	5.2	87
20	Acetylenes and related compounds in heliantheae. Phytochemistry, 1991, 30, 11-49.	2.9	85
21	Acetylenes and related compounds in anthemideae. Phytochemistry, 1992, 31, 7-49.	2.9	84
22	Simple Saponification Method for the Quantitative Determination of Carotenoids in Green Vegetables. Journal of Agricultural and Food Chemistry, 2005, 53, 6598-6602.	5.2	78
23	Bioactive Components from Flowers of <i>Sambucus nigra</i> L. Increase Glucose Uptake in Primary Porcine Myotube Cultures and Reduce Fat Accumulation in <i>Caenorhabditis elegans</i> . Journal of Agricultural and Food Chemistry, 2013, 61, 11033-11040.	5.2	74
24	Ferulic Acid Dehydrodimers in Rye(Secale cereale L.). Journal of Cereal Science, 2000, 31, 303-307.	3.7	73
25	Quantitative Analysis of Aroma Compounds in Carrot (Daucus carotaL.) Cultivars by Capillary Gas Chromatography Using Large-Volume Injection Technique. Journal of Agricultural and Food Chemistry, 2001, 49, 4342-4348.	5.2	73
26	Aliphatic C17-Polyacetylenes of the Falcarinol Type as Potential Health Promoting Compounds in Food Plants of the Apiaceae Family. Recent Patents on Food, Nutrition & Agriculture, 2011, 3, 64-77.	0.9	71
27	Olfactory and Quantitative Analysis of Aroma Compounds in Elder Flower (Sambucus nigraL.) Drink Processed from Five Cultivars. Journal of Agricultural and Food Chemistry, 2000, 48, 2376-2383.	5.2	70
28	Selection of elderberry (Sambucus nigra L.) genotypes best suited for the preparation of elderflower extracts rich in flavonoids and phenolic acids. European Food Research and Technology, 2008, 227, 293-305.	3.3	68
29	Acetylenes and related compounds in Cynareae. Phytochemistry, 1990, 29, 2753-2785.	2.9	67
30	Content of carotenoids in commonly consumed Asian vegetables and stability and extractability during frying. Journal of Food Composition and Analysis, 2006, 19, 562-571.	3.9	67
31	Activation of the nuclear receptor PPARÎ <sup>3</sup> by metabolites isolated from sage (Salvia officinalis L.). Journal of Ethnopharmacology, 2010, 132, 127-133.	4.1	66
32	Simultaneous Determination of Ginsenosides and Polyacetylenes in American Ginseng Root (Panax) Tj ETQq0 0 ( Chemistry, 2006, 54, 8995-9003.	) rgBT /Ov 5.2	erlock 10 Tf 5 61
33	Biphasic Effect of Falcarinol on CaCo-2 Cell Proliferation, DNA Damage, and Apoptosis. Journal of Agricultural and Food Chemistry, 2007, 55, 618-623.	5.2	60
34	Effect of organic growing systems on sensory quality and chemical composition of tomatoes. LWT - Food Science and Technology, 2006, 39, 835-843.	5.2	59
35	Identification of bioactive compounds from flowers of black elder ( <i>Sambucus nigra</i> L.) that activate the human peroxisome proliferatorâ€activated receptor (PPAR) γ. Phytotherapy Research, 2010, 24, S129-32.	5.8	59
36	Acetylenes and related compounds in astereae. Phytochemistry, 1991, 30, 2453-2476.	2.9	57

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37	Galactolipids as Potential Health Promoting Compounds in Vegetable Foods. Recent Patents on Food, Nutrition & Agriculture, 2009, 1, 50-58.	0.9	56
38	Effect of home preparation practices on the content of provitamin A carotenoids in coloured sweet potato varieties (Ipomoea batatas Lam.) from Kenya. Innovative Food Science and Emerging Technologies, 2007, 8, 399-406.	5.6	54
39	Identification of plant extracts with potential antidiabetic properties: effect on human peroxisome proliferatorâ€activated receptor (PPAR), adipocyte differentiation and insulinâ€stimulated glucose uptake. Phytotherapy Research, 2009, 23, 1316-1325.	5.8	54
40	Release of hydroxycinnamic and hydroxybenzoic acids in rye by commercial plant cell wall degrading enzyme preparations. Journal of the Science of Food and Agriculture, 1999, 79, 411-413.	3.5	53
41	Determination of polyacetylenes in carrot roots (Daucus carotaL.) by high-performance liquid chromatography coupled with diode array detection. Journal of Separation Science, 2007, 30, 483-490.	2.5	52
42	Direct emission of the allergen primin from intactPrimula obconicaplants. Contact Dermatitis, 2000, 42, 149-153.	1.4	51
43	The role of volatile compounds on aroma and flavour perception in coloured raw carrot genotypes. International Journal of Food Science and Technology, 2008, 43, 1619-1627.	2.7	51
44	Dermatitis from common ivy ( <i>Hedera helix</i> L. subsp. <i>helix</i> ) in Europe: past, present, and future. Contact Dermatitis, 2010, 62, 201-209.	1.4	51
45	Biomarkers for the Detection of Prenatal Alcohol Exposure: A Review. Alcoholism: Clinical and Experimental Research, 2017, 41, 251-261.	2.4	51
46	Selection of elderberry (Sambucus nigra L.) genotypes best suited for the preparation of juice. European Food Research and Technology, 2008, 226, 843-855.	3.3	46
47	The effects of rose hip (Rosa canina) on plasma antioxidative activity and C-reactive protein in patients with rheumatoid arthritis and normal controls: A prospective cohort study. Phytomedicine, 2011, 18, 953-958.	5.3	45
48	The effect of <i>Artemisia annua</i> on broiler performance, on intestinal microbiota and on the course of a <i>Clostridium perfringens</i> infection applying a necrotic enteritis disease model. Avian Pathology, 2012, 41, 369-376.	2.0	44
49	Compositae dermatitis from airborne parthenolide. British Journal of Dermatology, 2007, 156, 510-515.	1.5	39
50	Dietary polyacetylenes, falcarinol and falcarindiol, isolated from carrots prevents the formation of neoplastic lesions in the colon of azoxymethane-induced rats. Food and Function, 2017, 8, 964-974.	4.6	39
51	Airborne Compositae dermatitis: monoterpenes and no parthenolide are released from flowering Tanacetum parthenium (feverfew) plants. Archives of Dermatological Research, 1999, 291, 425-431.	1.9	38
52	Olfactory and quantitative analysis of volatiles in elderberry (Sambucus nigra L) juice processed from seven cultivars. Journal of the Science of Food and Agriculture, 2001, 81, 237-244.	3.5	38
53	Electrospinnability of Poly Lactic-co-glycolic Acid (PLGA): the Role of Solvent Type and Solvent Composition. Pharmaceutical Research, 2017, 34, 738-749.	3.5	38

Simple Method for Large Scale Isolation of the Cyclic Arylhydroxamic Acid DIMBOA from Maize (Zea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 37

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55	Relationship between sensory quality and volatile compounds of elderflower (Sambucus nigra L.) extracts. European Food Research and Technology, 2006, 223, 57-70.	3.3	37
56	Dietary Polyacetylenic Oxylipins Falcarinol and Falcarindiol Prevent Inflammation and Colorectal Neoplastic Transformation: A Mechanistic and Dose-Response Study in A Rat Model. Nutrients, 2019, 11, 2223.	4.1	37
57	Stability of selected volatile contact allergens in different patch test chambers under different storage conditions. Contact Dermatitis, 2012, 66, 172-179.	1.4	35
58	Bioactive C17 and C18 Acetylenic Oxylipins from Terrestrial Plants as Potential Lead Compounds for Anticancer Drug Development. Molecules, 2020, 25, 2568.	3.8	35
59	Tuliposides from Tulipa sylvestris and T. turkestanica. Phytochemistry, 1999, 51, 969-974.	2.9	33
60	Activation of PPARÎ <sup>3</sup> by Metabolites from the Flowers of Purple Coneflower ( <i>Echinacea) Tj ETQq0 0 0 rgBT /O</i>	verlock 1( 3.0k	) Tf 50 542 Td
61	Effect of resveratrol on experimental non-alcoholic steatohepatitis. Pharmacological Research, 2015, 95-96, 34-41.	7.1	33
62	Seasonal Variations in the Concentrations of Lipophilic Compounds and Phenolic Acids in the Roots of <i>Echinacea purpurea</i> and <i>Echinacea pallida</i> . Journal of Agricultural and Food Chemistry, 2012, 60, 12131-12141.	5.2	32
63	A simple HPLC method for the isolation and quantification of the allergens tuliposide A and tulipalin A inAlstroemena. Contact Dermatitis, 1995, 32, 199-203.	1.4	31
64	The relationship between sensory quality and volatile compounds in raw juice processed from elderberries (Sambucus nigra L.). European Food Research and Technology, 2005, 221, 244-254.	3.3	31
65	Structural Changes of Polyacetylenes in American Ginseng Root Can Be Observed in Situ by Using Raman Spectroscopy. Journal of Agricultural and Food Chemistry, 2006, 54, 3629-3635.	5.2	31
66	Polyacetylenes from carrots (Daucus carota) improve glucose uptake in vitro in adipocytes and myotubes. Food and Function, 2015, 6, 2135-2144.	4.6	31
67	Non-structural carbohydrates in processed soft fried onion ( Allium cepa L.). European Food Research and Technology, 2004, 218, 372-379.	3.3	30
68	Chromatographic Determination of Changes in Pigments in Spinach (Spinacia oleracea L.) During Processing. Journal of Chromatographic Science, 2005, 43, 466-472.	1.4	29
69	Respiratory and sensory irritation symptoms among residents exposed to low-to-moderate air pollution from biodegradable wastes. Journal of Exposure Science and Environmental Epidemiology, 2014, 24, 388-397.	3.9	29
70	Flavones and other constituents from Centaurea species. Phytochemistry, 1991, 30, 2663-2665.	2.9	28
71	2-methoxy-6-pentyl-1,4-dihydroxybenzene (miconidin) fromPrimula obconica: a possible allergen?. Contact Dermatitis, 1995, 33, 90-93.	1.4	28
72	The Polyacetylenes Falcarinol and Falcarindiol Affect Stress Responses in Myotube Cultures in a Biphasic Manner. Dose-Response, 2008, 6, dose-response.0.	1.6	28

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73	Cosmetics and herbal remedies with Compositae plant extracts – are they tolerated by Compositae-allergic patients?. Contact Dermatitis, 2007, 58, 071023221110002-???.	1.4	27
74	An Extract of Pomegranate Fruit and Galangal Rhizome Increases the Numbers of Motile Sperm: A Prospective, Randomised, Controlled, Double-Blinded Trial. PLoS ONE, 2014, 9, e108532.	2.5	27
75	Fast cleavage of phycocyanobilin from phycocyanin for use in food colouring. Food Chemistry, 2018, 240, 655-661.	8.2	27
76	Contents of iron, calcium, zinc and β-carotene in commonly consumed vegetables in Bangladesh. Journal of Food Composition and Analysis, 2004, 17, 587-595.	3.9	26
77	Fruits and Vegetables of Moderate Climate. , 2007, , 135-187.		26
78	Isolation and quantification of tuliposides and tulipalins in tulips (Tulipa) by high-performance liquid chromatography. Contact Dermatitis, 1999, 40, 300-309.	1.4	25
79	Do monoterpenes released from feverfew (Tanacetum parthenium ) plants cause airborne Compositae dermatitis?. Contact Dermatitis, 2002, 47, 14-18.	1.4	24
80	Influence of Temperature on Solvent-Mediated Anhydrate-to-Hydrate Transformation Kinetics. Pharmaceutical Research, 2011, 28, 364-373.	3.5	24
81	A chalcone and other constituents of bidens tripartitus. Phytochemistry, 1990, 29, 3155-3156.	2.9	23
82	Acetylenes and other constituents from Centaurea species. Phytochemistry, 1991, 30, 3289-3292.	2.9	23
83	Chromatography-Crystallization Hybrid Process for Artemisinin Purification from Artemisia annua. Chemical Engineering and Technology, 2010, 33, 791-796.	1.5	23
84	Carrot Intake and Risk of Colorectal Cancer: A Prospective Cohort Study of 57,053 Danes. Nutrients, 2020, 12, 332.	4.1	23
85	Polyphenol-Rich Bilberry Ameliorates Total Cholesterol and LDL-Cholesterol when Implemented in the Diet of Zucker Diabetic Fatty Rats. Review of Diabetic Studies, 2013, 10, 270-282.	1.3	23
86	Thiophene derivatives from Echinops species. Phytochemistry, 1991, 30, 1157-1159.	2.9	22
87	Anthocyanins in chilean species of Alstroemeria. Phytochemistry, 1996, 42, 97-100.	2.9	22
88	Rats show differences in some biomarkers of health when eating diets based on ingredients produced with three different cultivation strategies. Journal of the Science of Food and Agriculture, 2008, 88, 720-732.	3.5	22
89	Association between positive patch tests to epoxy resin and fragrance mix I ingredients. Contact Dermatitis, 2009, 60, 155-157.	1.4	22
90	LPS-Enhanced Glucose-Stimulated Insulin Secretion Is Normalized by Resveratrol. PLoS ONE, 2016, 11, e0146840.	2.5	22

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91	The Diterpene Glycoside, Rebaudioside A, Does not Improve Glycemic Control or Affect Blood Pressure After Eight Weeks Treatment in the Goto-Kakizaki Rat. Review of Diabetic Studies, 2005, 2, 84-84.	1.3	22
92	Chemical Constituents of Santolina chamaecyparissus Acta Chemica Scandinavica, 1989, 43, 799-802.	0.7	22
93	Regioselective Dimerization of Ferulic Acid in a Micellar Solution. Journal of Agricultural and Food Chemistry, 2001, 49, 3471-3475.	5.2	21
94	Miconidin and miconidin methyl ether from Primula obconica Hance: new allergens in an old sensitizer. Contact Dermatitis, 2006, 55, 203-209.	1.4	21
95	Possible crossâ€reactivity between <i>para</i> â€phenylenediamine and sesquiterpene lactones. Contact Dermatitis, 2008, 58, 120-122.	1.4	21
96	Artemisinin production and precursor ratio in full grown Artemisia annua L. plants subjected to external stress. Planta, 2013, 237, 955-966.	3.2	21
97	Isolation and quantification of a new tuliposide (tuliposide D) by HPLC inAlstroemeria. Contact Dermatitis, 1995, 33, 188-192.	1.4	20
98	Antihistomonal effects of artemisinin and <i>Artemisia annua</i> extracts <i>in vitro</i> could not be confirmed by <i>in vivo</i> experiments in turkeys and chickens. Avian Pathology, 2012, 41, 487-496.	2.0	20
99	Systemic allergic dermatitis caused by <scp>A</scp> piaceae root vegetables. Contact Dermatitis, 2014, 70, 98-103.	1.4	20
100	Chronic exposure to odorous chemicals in residential areas and effects on human psychosocial health: Dose–response relationships. Science of the Total Environment, 2014, 490, 545-554.	8.0	20
101	Excelsaoctaphenol, a stilbene dimer from Chlorophora excelsa. Phytochemistry, 1989, 28, 917-918.	2.9	19
102	Crystallization of Piroxicam Solid Forms and the Effects of Additives. Chemical Engineering and Technology, 2014, 37, 1297-1304.	1.5	19
103	Tuliposides from Alstroemeria revoluta. Phytochemistry, 1995, 38, 1371-1373.	2.9	18
104	An HPLC investigation of flower colour and breeding of anthocyanins in species and hybrids of Alstroemeria. Plant Breeding, 1998, 117, 63-67.	1.9	18
105	Biomass and content of ginsenosides and polyacetylenes in American ginseng roots can be increased without affecting the profile of bioactive compounds. Journal of Natural Medicines, 2009, 63, 159-168.	2.3	18
106	lsomeric C12-Alkamides from the Roots of Echinacea purpurea Improve Basal and Insulin-Dependent Glucose Uptake in 3T3-L1 Adipocytes. Planta Medica, 2014, 80, 1712-1720.	1.3	18
107	Methylisothiazolinone in a designer spectacle frame - a surprising finding. Contact Dermatitis, 2016, 75, 310-312.	1.4	18
108	Acetylenes from roots of Eryngium bourgatii. Phytochemistry, 1992, 31, 2881-2882.	2.9	17

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109	Chitosan oligosaccharide and salicylic acid up-regulate gene expression differently in relation to the biosynthesis of artemisinin in Artemisia annua L. Process Biochemistry, 2012, 47, 1559-1562.	3.7	17
110	Semi-preparative isolation of dihydroresveratrol-3-O-β-d-glucuronide and four resveratrol conjugates from human urine after oral intake of a resveratrol-containing dietary supplement. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 930, 54-61.	2.3	17
111	Triethylene glycol bis(2â€ethylhexanoate) – a new contact allergen identified in a spectacle frame. Contact Dermatitis, 2014, 70, 112-116.	1.4	17
112	Identification of PPARÎ <sup>3</sup> Agonists from Natural Sources Using Different In Silico Approaches. Planta Medica, 2015, 81, 488-494.	1.3	17
113	Harvest Strategies for Optimization of the Content of Bioactive Alkamides and Caffeic Acid Derivatives in Aerial Parts and in Roots of <i>Echinacea purpurea</i> . Journal of Agricultural and Food Chemistry, 2018, 66, 11630-11639.	5.2	17
114	A further tuliposide from Alstroemeria revoluta. Phytochemistry, 1995, 40, 49-51.	2.9	16
115	Changes in Concentrations of Cytokinins (CKs) in Root and Axillary Bud Tissue of Miniature Rose Suggest that Local CK Biosynthesis and Zeatin-Type CKs Play Important Roles in Axillary Bud Growth. Journal of Plant Growth Regulation, 2005, 24, 238-250.	5.1	16
116	COMMON VEGETABLES AND FRUITS AS A SOURCE OF 1,2-DI-O-?-LINOLENOYL-3-O-?-D-GALACTOPYRANOSYL-sn-GLYCEROL, A POTENTIAL ANTI-INFLAMMATORY AND ANTITUMOR AGENT. Journal of Food Lipids, 2007, 14, 272-279.	1.0	16
117	Airborne contact dermatitis from <i>Eucalyptus pulverulenta</i> â€~Baby Blue' in a florist. Contact Dermatitis, 2008, 59, 171-173.	1.4	16
118	Crystallization of Artemisinin from Chromatography Fractions of <i>Artemisia annua</i> Extract. Organic Process Research and Development, 2016, 20, 646-652.	2.7	16
119	A novel stilbene from the wood of Chlorophora excelsa. Phytochemistry, 1988, 27, 3014-3016.	2.9	15
120	Hammerstein-Wiener model for the prediction of temperature variations inside silage stack-bales using wireless sensor networks. Biosystems Engineering, 2012, 112, 236-247.	4.3	15
121	Screening for Bioactive Metabolites in Plant Extracts Modulating Glucose Uptake and Fat Accumulation. Evidence-based Complementary and Alternative Medicine, 2014, 2014, 1-8.	1.2	15
122	Stability of lysozyme incorporated into electrospun fibrous mats for wound healing. European Journal of Pharmaceutics and Biopharmaceutics, 2019, 136, 240-249.	4.3	15
123	Acetylenes from the roots of Solidago species. Phytochemistry, 1992, 31, 4159-4161.	2.9	14
124	Volatiles Emitted from Flowers of Î <sup>3</sup> -Radiated and NonradiatedJasminum polyanthumFranch.in Situ. Journal of Agricultural and Food Chemistry, 1997, 45, 2199-2203.	5.2	14
125	Effect of packing materials and storage time on volatile compounds in tea processed from flowers of black elder (Sambucus nigra L.). European Food Research and Technology, 2008, 227, 1259-1273.	3.3	14
126	Sunflower seeds as eliciting agents of Compositae dermatitis. Contact Dermatitis, 2015, 72, 172-177.	1.4	14

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197	Guaianolides and a seco-Eudesmane from the Resinous Exudates of Cushion Bush ( <i>Leucophyta) Tj ETQq1 1 0.</i>	784314 r	gBT /Overlock
127	Products, 2015, 78, 1877-1885.	3.0	14
128	Effect of resveratrol on experimental nonâ€alcoholic fatty liver disease depends on severity of pathology and timing of treatment. Journal of Gastroenterology and Hepatology (Australia), 2016, 31, 668-675.	2.8	14
129	Tomato contact dermatitis. Contact Dermatitis, 2012, 67, 321-327.	1.4	13
130	Conceptual Process Synthesis for Recovery of Natural Products from Plants: A Case Study of Artemisinin from Artemisia annua. Industrial & Engineering Chemistry Research, 2013, 52, 7157-7169.	3.7	13
131	Allergenic sesquiterpene lactones from cushion bush ( <i>Leucophyta brownii</i> Cass.): new and old sensitizers in a shrubâ€ŧurnedâ€aâ€pot plant. Contact Dermatitis, 2017, 76, 280-286.	1.4	13
132	A Novel Hybrid Chromatographyâ^'Crystallization Process for the Isolation and Purification of a Natural Pharmaceutical Ingredient from a Medicinal Herb. Organic Process Research and Development, 2010, 14, 585-591.	2.7	12
133	Bioactivity of Polyacetylenes in Food Plants. , 2010, , 285-306.		12
134	Bioassay-Guided Chromatographic Isolation and Identification of Antibacterial Compounds from Artemisia annua L. That Inhibit Clostridium perfringens Growth. Journal of AOAC INTERNATIONAL, 2014, 97, 1282-1290.	1.5	12
135	Development of an In Vitro Screening Platform for the Identification of Partial PPARÎ <sup>3</sup> Agonists as a Source for Antidiabetic Lead Compounds. Molecules, 2018, 23, 2431.	3.8	12
136	Effect of the dietary polyacetylenes falcarinol and falcarindiol on the gut microbiota composition in a rat model of colorectal cancer. BMC Research Notes, 2018, 11, 411.	1.4	12
137	Polyacetylenes from Dahlia species. Phytochemistry, 1991, 30, 515-518.	2.9	11
138	Direct release of the allergen tulipalin A fromAlstroemeriacut flowers: a possible source of airborne contact dermatitis?. Contact Dermatitis, 1999, 41, 320-324.	1.4	11
139	Patch test reactivity to feverfewâ€containing creams in feverfewâ€allergic patients. Contact Dermatitis, 2010, 63, 146-150.	1.4	11
140	Polyacetylenes and other constituents of Leuzea centauroides. Phytochemistry, 1989, 28, 2697-2699.	2.9	10
141	Polyacetylenes from the fruits of Hedera helix. Phytochemistry, 1991, 30, 4151-4152.	2.9	10
142	Aplotaxene derivatives from Cirsium helenioides. Phytochemistry, 1992, 31, 2039-2041.	2.9	10
143	Nutritionally Important Chemical Constituents and Yield of Carrot ( Daucus carota L.) Roots Grown Organically Using Ten Levels of Green Manure. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2001, 51, 125-136.	0.6	10
144	Comparison of methods used for pre-concentrating small volumes of organic volatile solutions. Journal of Chromatography A, 2003, 1003, 1-10.	3.7	10

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145	The effect of poly (lactic-co-glycolic) acid composition on the mechanical properties of electrospun fibrous mats. International Journal of Pharmaceutics, 2017, 529, 371-380.	5.2	10
146	New acylated flavone and cyanogenic glycosides fromLinum grandiflorum. Natural Product Research, 2009, 23, 489-497.	1.8	9
147	Investigation of the homogeneity of methacrylate allergens in commercially available patch test preparations. Contact Dermatitis, 2013, 69, 239-244.	1.4	9
148	Contact sensitization to calocephalin, a sesquiterpene lactone of the guaianolide type from cushion bush (Leucophyta brownii, Compositae). Contact Dermatitis, 2013, 69, n/a-n/a.	1.4	9
149	Isolation and anti-HIV-1 activity of a new sesquiterpene lactone from <i>Calocephalus brownii</i> F. Muell Natural Product Research, 2014, 28, 221-229.	1.8	9
150	Undisclosed presence of methylisothiazolinone in â€~100% natural' Konjac® sponge. Contact Dermatitis, 2016, 75, 308-309.	1.4	9
151	Strong and Bitter Vegetables from Traditional Cultivars and Cropping Methods Improve the Health Status of Type 2 Diabetics: A Randomized Control Trial. Nutrients, 2021, 13, 1813.	4.1	9
152	Galactolipids as Potential Health Promoting Compounds in Vegetable Foods. Recent Patents on Food, Nutrition & Agriculture, 2010, 1, 50-58.	0.9	9
153	Plant Extracts of Winter Savory, Purple Coneflower, Buckwheat and Black Elder Activate PPAR-Î <sup>3</sup> in COS-1 Cells but do not Lower Blood Glucose in Db/db Mice In vivo. Plant Foods for Human Nutrition, 2012, 67, 377-383.	3.2	8
154	Process-induced phase transformations in a pharmaceutically relevant salt-free form system. Chemical Engineering Science, 2012, 77, 65-70.	3.8	8
155	Contact allergy caused by methylisothiazolinone in shoe glue. Contact Dermatitis, 2017, 77, 175-176.	1.4	8
156	Polyphenols and Polyphenol-Derived Compounds From Plants and Contact Dermatitis. , 2018, , 349-384.		8
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