

Peter Ch Hollman

List of Publications by Year in descending order

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77
papers

10,345
citations

66250

44
h-index

90395

73
g-index

77
all docs

77
docs citations

77
times ranked

12106
citing authors

#	ARTICLE	IF	CITATIONS
1	Validity of Absolute Intake and Nutrient Density of Protein, Potassium, and Sodium Assessed by Various Dietary Assessment Methods: An Exploratory Study. <i>Nutrients</i> , 2020, 12, 109.	1.7	2
2	Comparative ecologic relationships of saturated fat, sucrose, food groups, and a Mediterranean food pattern score to 50-year coronary heart disease mortality rates among 16 cohorts of the Seven Countries Study. <i>European Journal of Clinical Nutrition</i> , 2018, 72, 1103-1110.	1.3	33
3	Validating fatty acid intake as estimated by an FFQ: how does the 24 h recall perform as reference method compared with the duplicate portion?. <i>Public Health Nutrition</i> , 2018, 21, 2568-2574.	1.1	4
4	BMI was found to be a consistent determinant related to misreporting of energy, protein and potassium intake using self-report and duplicate portion methods. <i>Public Health Nutrition</i> , 2017, 20, 598-607.	1.1	39
5	Baseline fatty acids, food groups, a diet score and 50-year all-cause mortality rates. An ecological analysis of the Seven Countries Study. <i>Annals of Medicine</i> , 2017, 49, 718-727.	1.5	24
6	Dietary epicatechin intake and 25-y risk of cardiovascular mortality: the Zutphen Elderly Study. <i>American Journal of Clinical Nutrition</i> , 2016, 104, 58-64.	2.2	39
7	A risk assessment-driven quantitative comparison of gene expression profiles in PBMCs and white adipose tissue of humans and rats after isoflavone supplementation. <i>Food and Chemical Toxicology</i> , 2016, 95, 203-210.	1.8	1
8	Use of Biobanks in Nutrition Research. , 2015, , 141-150.		1
9	Supplementation of the Pure Flavonoids Epicatechin and Quercetin Affects Some Biomarkers of Endothelial Dysfunction and Inflammation in (Pre)Hypertensive Adults: A Randomized Double-Blind, Placebo-Controlled, Crossover Trial. , <i>Journal of Nutrition</i> , 2015, 145, 1459-1463.	1.3	144
10	Effects of the pure flavonoids epicatechin and quercetin on vascular function and cardiometabolic health: a randomized, double-blind, placebo-controlled, crossover trial. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 914-921.	2.2	177
11	Quercetin tests negative for genotoxicity in transcriptome analyses of liver and small intestine of mice. <i>Food and Chemical Toxicology</i> , 2015, 81, 34-39.	1.8	16
12	Reply to H Schroeter et al.. <i>American Journal of Clinical Nutrition</i> , 2015, 102, 976-977.	2.2	0
13	Direct comparison of health effects by dietary polyphenols at equimolar doses in wildtype moderate high-fat fed C57BL/6J ^{OlaHsd} mice. <i>Food Research International</i> , 2014, 65, 95-102.	2.9	3
14	Isoflavone supplement composition and equol producer status affect gene expression in adipose tissue: a double-blind, randomized, placebo-controlled crossover trial in postmenopausal women. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 1269-1277.	2.2	38
15	Consumption of both low and high (âˆ™)-epicatechin apple puree attenuates platelet reactivity and increases plasma concentrations of nitric oxide metabolites: A randomized controlled trial. <i>Archives of Biochemistry and Biophysics</i> , 2014, 559, 29-37.	1.4	28
16	Unravelling of the health effects of polyphenols is a complex puzzle complicated by metabolism. <i>Archives of Biochemistry and Biophysics</i> , 2014, 559, 100-105.	1.4	72
17	Estrogen Receptorâ€™Mediated Effects of Isoflavone Supplementation Were Not Observed in Whole-Genome Gene Expression Profiles of Peripheral Blood Mononuclear Cells in Postmenopausal, Equol-Producing Women. <i>Journal of Nutrition</i> , 2013, 143, 774-780.	1.3	23
18	Protection by Flavanol-Rich Foods Against Vascular Dysfunction and Oxidative Damage: 27th Hohenheim Consensus Conference. <i>Advances in Nutrition</i> , 2012, 3, 217-221.	2.9	18

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19	Nutrient analysis explained for non-chemists by using interactive e-learning material. Journal of Food Composition and Analysis, 2012, 25, 88-95.	1.9	13
20	Reply to Covas and Gaddi. Journal of Nutrition, 2011, 141, 2257.	1.3	0
21	Deconjugation Kinetics of Glucuronidated Phase II Flavonoid Metabolites by β -glucuronidase from Neutrophils. Drug Metabolism and Pharmacokinetics, 2010, 25, 379-387.	1.1	57
22	Dietary Flavonol Intake May Lower Stroke Risk in Men and Women ,. Journal of Nutrition, 2010, 140, 600-604.	1.3	124
23	Salicylates in Foods. Nutrition Reviews, 2009, 54, 357-359.	2.6	18
24	Training and capacity building in central and eastern Europe through the EuroFIR and CEE networks. Food Chemistry, 2009, 113, 846-850.	4.2	8
25	Training aspects in the use and production of food composition databases. The EuroFIR experience. Food Chemistry, 2009, 113, 842-845.	4.2	9
26	Efficient isolation of major procyanidin A-type dimers from peanut skins and B-type dimers from grape seeds. Food Chemistry, 2009, 117, 713-720.	4.2	56
27	Some Phenolic Compounds Increase the Nitric Oxide Level in Endothelial Cells in Vitro. Journal of Agricultural and Food Chemistry, 2009, 57, 7693-7699.	2.4	85
28	Plasma enterolignans are not associated with nonfatal myocardial infarction risk. Atherosclerosis, 2009, 203, 145-152.	0.4	18
29	Flavonoids and cardiovascular health: which compounds, what mechanisms?. American Journal of Clinical Nutrition, 2008, 88, 12-13.	2.2	59
30	Plasma Enterolignan Concentrations and Colorectal Cancer Risk in a Nested Case-Control Study. American Journal of Epidemiology, 2007, 167, 734-742.	1.6	18
31	Flavonoids and Heart Health: Proceedings of the ILSI North America Flavonoids Workshop, May 31â€“June 1, 2005, Washington, DC1, , ,. Journal of Nutrition, 2007, 137, 718S-737S.	1.3	316
32	Relation between Plasma Enterodiol and Enterolactone and Dietary Intake of Lignans in a Dutch Endoscopy-Based Population. Journal of Nutrition, 2007, 137, 1266-1271.	1.3	58
33	Quick screening of maize kernels for provitamin A content. Journal of Food Composition and Analysis, 2007, 20, 655-661.	1.9	45
34	Intakes of 4 dietary lignans and cause-specific and all-cause mortality in the Zutphen Elderly Study. American Journal of Clinical Nutrition, 2006, 84, 400-405.	2.2	31
35	Intakes of 4 dietary lignans and cause-specific and all-cause mortality in the Zutphen Elderly Study 1â€“3. American Journal of Clinical Nutrition, 2006, 84, 400-405.	2.2	30
36	SIRT1 stimulation by polyphenols is affected by their stability and metabolism. Mechanisms of Ageing and Development, 2006, 127, 618-627.	2.2	148

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37	Tissue Distribution of Quercetin in Rats and Pigs. <i>Journal of Nutrition</i> , 2005, 135, 1718-1725.	1.3	403
38	Polyphenols and disease risk in epidemiologic studies. <i>American Journal of Clinical Nutrition</i> , 2005, 81, 317S-325S.	2.2	1,515
39	A validated method for the quantification of enterodiol and enterolactone in plasma using isotope dilution liquid chromatography with tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2005, 822, 178-184.	1.2	17
40	The Relative Bioavailability of Enterolignans in Humans Is Enhanced by Milling and Crushing of Flaxseed. <i>Journal of Nutrition</i> , 2005, 135, 2812-2816.	1.3	87
41	Intake of the Plant Lignans Secoisolariciresinol, Matairesinol, Lariciresinol, and Pinoresinol in Dutch Men and Women. <i>Journal of Nutrition</i> , 2005, 135, 1202-1207.	1.3	127
42	Pharmacokinetics of Enterolignans in Healthy Men and Women Consuming a Single Dose of Secoisolariciresinol Diglucoside. <i>Journal of Nutrition</i> , 2005, 135, 795-801.	1.3	119
43	Breast Cancer Resistance Protein (Bcrp1/Abcg2) Limits Net Intestinal Uptake of Quercetin in Rats by Facilitating Apical Efflux of Glucuronides. <i>Molecular Pharmacology</i> , 2005, 67, 1999-2006.	1.0	108
44	Lignan contents of Dutch plant foods: a database including lariciresinol, pinoresinol, secoisolariciresinol and matairesinol. <i>British Journal of Nutrition</i> , 2005, 93, 393-402.	1.2	402
45	Protection by quercetin and quercetin-rich fruit juice against induction of oxidative DNA damage and formation of BPDE-DNA adducts in human lymphocytes. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2005, 582, 155-162.	0.9	160
46	Uptake and metabolism of enterolactone and enterodiol by human colon epithelial cells. <i>Archives of Biochemistry and Biophysics</i> , 2005, 435, 74-82.	1.4	59
47	Human intestinal and lung cell lines exposed to β -carotene show a large variation in intracellular levels of β -carotene and its metabolites. <i>Archives of Biochemistry and Biophysics</i> , 2005, 439, 32-41.	1.4	11
48	The type of sugar moiety is a major determinant of the small intestinal uptake and subsequent biliary excretion of dietary quercetin glycosides. <i>British Journal of Nutrition</i> , 2004, 91, 841-847.	1.2	196
49	Absorption, Bioavailability, and Metabolism of Flavonoids. <i>Archives of Physiology and Biochemistry</i> , 2004, 42, 74-83.	1.0	35
50	Absorption, Bioavailability, and Metabolism of Flavonoids. <i>Pharmaceutical Biology</i> , 2004, 42, 74-83.	1.3	260
51	Optimization of a Liquid Chromatography-Tandem Mass Spectrometry Method for Quantification of the Plant Lignans Secoisolariciresinol, Matairesinol, Lariciresinol, and Pinoresinol in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4643-4651.	2.4	100
52	Intestinal Uptake of Quercetin-3-Glucoside in Rats Involves Hydrolysis by Lactase Phlorizin Hydrolase. <i>Journal of Nutrition</i> , 2003, 133, 773-776.	1.3	78
53	Plant Foods versus Compounds in Carcinogenesis; Observational versus Experimental Human Studies. <i>International Journal for Vitamin and Nutrition Research</i> , 2003, 73, 70-78.	0.6	4
54	Bioavailability and metabolism. <i>Molecular Aspects of Medicine</i> , 2002, 23, 39-100.	2.7	237

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55	Flavonol and Flavone Intakes in US Health Professionals. <i>Journal of the American Dietetic Association</i> , 2002, 102, 1414-1420.	1.3	272
56	Addition of milk does not affect the absorption of flavonols from tea in man. <i>Free Radical Research</i> , 2001, 34, 297-300.	1.5	125
57	Consumption of high doses of chlorogenic acid, present in coffee, or of black tea increases plasma total homocysteine concentrations in humans. <i>American Journal of Clinical Nutrition</i> , 2001, 73, 532-538.	2.2	183
58	Catechin intake might explain the inverse relation between tea consumption and ischemic heart disease: the Zutphen Elderly Study. <i>American Journal of Clinical Nutrition</i> , 2001, 74, 227-232.	2.2	315
59	Dietary catechins and epithelial cancer incidence: The Zutphen elderly study. <i>International Journal of Cancer</i> , 2001, 92, 298-302.	2.3	111
60	Catechin intake and associated dietary and lifestyle factors in a representative sample of Dutch men and women. <i>European Journal of Clinical Nutrition</i> , 2001, 55, 76-81.	1.3	113
61	Determination of flavonols in body fluids. <i>Methods in Enzymology</i> , 2001, 335, 97-103.	0.4	4
62	Flavonols, flavones and flavanols - nature, occurrence and dietary burden. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1081-1093.	1.7	441
63	Metabolism of Chlorogenic Acid, Quercetin-3-rutinoside and Black Tea Polyphenols in Healthy Volunteers. , 2000, , 73-75.		1
64	Catechin Contents of Foods Commonly Consumed in The Netherlands. 1. Fruits, Vegetables, Staple Foods, and Processed Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1746-1751.	2.4	391
65	Catechin Contents of Foods Commonly Consumed in The Netherlands. 2. Tea, Wine, Fruit Juices, and Chocolate Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1752-1757.	2.4	284
66	Chocolate as a source of tea flavonoids. <i>Lancet, The</i> , 1999, 354, 488.	6.3	152
67	The sugar moiety is a major determinant of the absorption of dietary flavonoid glycosides in man. <i>Free Radical Research</i> , 1999, 31, 569-573.	1.5	459
68	Health Effects and Bioavailability of Dietary Flavonols. <i>Free Radical Research</i> , 1999, 31, 75-80.	1.5	224
69	[18] Determination of tea catechins by reversed-phase high performance liquid chromatography. <i>Methods in Enzymology</i> , 1999, 299, 202-206.	0.4	7
70	Optimization of a Quantitative Method for the Determination of Catechins in Fruits and Legumes. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 5156-5162.	2.4	64
71	Relative bioavailability of the antioxidant flavonoid quercetin from various foods in man. <i>FEBS Letters</i> , 1997, 418, 152-156.	1.3	648
72	Bioavailability of the dietary antioxidant flavonol quercetin in man. <i>Cancer Letters</i> , 1997, 114, 139-140.	3.2	187

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73	Consumption of quercetin and kaempferol in free-living subjects eating a variety of diets. <i>Cancer Letters</i> , 1997, 114, 141-144.	3.2	125
74	Acetylsalicylate and salicylates in foods. <i>Cancer Letters</i> , 1997, 114, 163-164.	3.2	19
75	A RP-HPLC method for the determination of tea catechins. <i>Cancer Letters</i> , 1997, 114, 171-172.	3.2	89
76	Absorption and disposition kinetics of the dietary antioxidant quercetin in man. <i>Free Radical Biology and Medicine</i> , 1996, 21, 703-707.	1.3	339
77	Flavonols and fertilization in <i>Petunia hybrida</i> : localization and mode of action during pollen tube growth. <i>Plant Journal</i> , 1994, 6, 201-212.	2.8	119