Jan Frank

List of Publications by Year
in descending order

128 papers	5,292 citations	81743 39 h-index	91712 69 g-index
134 all docs	134 docs citations	134 times ranked	7844 citing authors

#	Article	IF	Citations
1	The distribution of phosphorus, carotenoids and tocochromanols in grains of four Chinese maize (Zea mays L.) varieties. Food Chemistry, 2022, 367, 130725.	4.2	15
2	Iridoids and polyphenols from chilean Gaultheria spp. berries decrease the glucose uptake in Caco-2 cells after simulated gastrointestinal digestion. Food Chemistry, 2022, 369, 130940.	4.2	12
3	Food insecurity, low dietary diversity and poor mental health among Syrian refugee mothers living in vulnerable areas of Greater Beirut, Lebanon. British Journal of Nutrition, 2022, 128, 1832-1847.	1.2	7
4	Optimization of nutritional and functional qualities of local complementary foods of southern Ethiopia using a customized mixture design. Food Science and Nutrition, 2022, 10, 239-252.	1.5	6
5	11'-Î±-Tocomonoenol is the major Î±-tocomonoenol isomer in cyanobacteria and microalgae from Costa Rica. Journal of Food Composition and Analysis, 2022, 107, 104325.	1.9	7
6	Oxidative stability of tocochromanols, carotenoids, and fatty acids in maize (Zea mays L.) porridges with varying phytate concentrations during cooking and in vitro digestion. Food Chemistry, 2022, 378, 132053.	4.2	7
7	Bioavailability and Cardiometabolic Effects of Xanthohumol: Evidence from Animal and Human Studies. Molecular Nutrition and Food Research, 2022, 66, e2100831.	1.5	14
8	Tocochromanol Profiles in Chlorella sorokiniana, Nannochloropsis limnetica and Tetraselmis suecica Confirm the Presence of 11â€²-Î±-Tocomonoenol in Cultured Microalgae Independently of Species and Origin. Foods, 2022, 11, 396.	1.9	5
9	Uptake and timeâ€dependent subcellular localization of native and micellar curcumin in intestinal cells. BioFactors, 2022, , .	2.6	4
10	Synthesis of Human Phase I and Phase II Metabolites of Hop (Humulus lupulus) Prenylated Flavonoids. Metabolites, 2022, 12, 345.	1.3	4
11	Walnut Oil Reduces AÎ² Levels and Increases Neurite Length in a Cellular Model of Early Alzheimer Disease. Nutrients, 2022, 14, 1694.	1.7	11
12	Vitamin E and carotenoid profiles in leaves, stems, petioles and flowers of stinging nettle (Urtica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	5
13	Antioxidants Attenuate Heat Shock Induced Premature Senescence of Bovine Mesenchymal Stem Cells. International Journal of Molecular Sciences, 2022, 23, 5750.	1.8	7
14	Associations of 24Âh urinary excretions of Î±- and Î³-carboxyethyl hydroxychroman with plasma Î±- and Î³-tocopherol and dietary vitamin E intake in older adults: the Lifelines-MINUTHE Study. European Journal of Nutrition, 2022, 61, 3755-3765.	1.8	1
15	Anthropometrics, Hemoglobin Status and Dietary Micronutrient Intake among Tanzanian and Mozambican Pigeon Pea Farmers. Nutrients, 2022, 14, 2914.	1.7	1
16	Curcumin Administered as Micellar Solution Suppresses Intestinal Inflammation and Colorectal Carcinogenesis. Nutrition and Cancer, 2021, 73, 686-693.	0.9	11
17	Effects of High Intakes of Fructose and Galactose, with or without Added Fructooligosaccharides, on Metabolic Factors, Inflammation, and Gut Integrity in a Rat Model. Molecular Nutrition and Food Research, 2021, 65, e2001133.	1.5	10
18	Location and Variety but Not Phosphate Starter Fertilization Influence the Profiles of Fatty Acids, Carotenoids, and Tocochromanols in Kernels of Modern Corn (Zea mays L.) Hybrids Cultivated in Germany. Journal of Agricultural and Food Chemistry, 2021, 69, 2845-2854.	2.4	5

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19	Intra-Individual Variation and Reliability of Biomarkers of the Antioxidant Defense System by Considering Dietary and Lifestyle Factors in Premenopausal Women. Antioxidants, 2021, 10, 448.	2.2	3
20	The role of biofactors in the prevention and treatment of ageâ€related diseases. BioFactors, 2021, 47, 522-550.	2.6	15
21	Non-thermal processing of pineapple (Ananas comosus [L.] Merr.) juice using continuous pressure change technology (PCT): HS-SPME-GCâ€“MS profiling, descriptive sensory analysis, and consumer acceptance. Food Chemistry, 2021, 345, 128786.	4.2	13
22	Impact of vitamin E on redox biomarkers in non-alcoholic fatty liver disease. Redox Biology, 2021, 42, 101937.	3.9	19
23	Anemia and Nutritional Status of Syrian Refugee Mothers and Their Children under Five Years in Greater Beirut, Lebanon. International Journal of Environmental Research and Public Health, 2021, 18, 6894.	1.2	14
24	Vitamin E profiles in Acrocomia aculeata from three regions in Costa Rica. Journal of Food Composition and Analysis, 2021, 100, 103936.	1.9	6
25	High Prevalence of Overweight and Its Association with Mid-Upper Arm Circumference among Female and Male Farmers in Tanzania and Mozambique. International Journal of Environmental Research and Public Health, 2021, 18, 9128.	1.2	4
26	Comparative Analysis of the Antitumor Activity of Cis- and Trans-Resveratrol in Human Cancer Cells with Different p53 Status. Molecules, 2021, 26, 5586.	1.7	4
27	Cytotoxicity, cellular uptake, and metabolism to short-chain metabolites of 11â€²-Î±-tocomonoenol is similar to RRR-Î±-tocopherol in HepG2 cells. Free Radical Biology and Medicine, 2021, 177, 24-30.	1.3	8
28	Increasing Postâ€Digestive Solubility of Curcumin Is the Most Successful Strategy to Improve its Oral Bioavailability: A Randomized Crossâ€Over Trial in Healthy Adults and In Vitro Bioaccessibility Experiments. Molecular Nutrition and Food Research, 2021, 65, e2100613.	1.5	23
29	The Inhibitory Activity of Curcumin on P-Glycoprotein and Its Uptake by and Efflux from LS180 Cells Is Not Affected by Its Galenic Formulation. Antioxidants, 2021, 10, 1826.	2.2	7
30	Oral Bioavailability of Omega-3 Fatty Acids and Carotenoids from the Microalgae Phaeodactylum tricornutum in Healthy Young Adults. Marine Drugs, 2021, 19, 700.	2.2	19
31	(Poly)phenols, Carotenoids, and Tocochromanols in Corn (Zea mays L.) Kernels As Affected by Phosphate Fertilization and Sowing Time. Journal of Agricultural and Food Chemistry, 2020, 68, 612-622.	2.4	22
32	Terms and nomenclature used for plant-derived components in nutrition and related research: efforts toward harmonization. Nutrition Reviews, 2020, 78, 451-458.	2.6	44
33	Î±-Tocomonoenol Is Bioavailable in Mice and May Partly Be Regulated by the Function of the Hepatic Î±-Tocopherol Transfer Protein. Molecules, 2020, 25, 4803.	1.7	3
34	Non-thermal Processing of Pineapple (Ananas comosus [L.] Merr.) Juice Using Continuous Pressure Change Technology (PCT): Effects on Physical Traits, Microbial Loads, Enzyme Activities, and Phytochemical Composition. Food and Bioprocess Technology, 2020, 13, 1833-1847.	2.6	5
35	Effect of Pulsed Light Treatment on Natural Microbiota, Enzyme Activity, and Phytochemical Composition of Pineapple (Ananas comosus [L.] Merr.) juice. Food and Bioprocess Technology, 2020, 13, 1095-1109.	2.6	48
36	The Coconut Water Antimicrobial Peptide CnAMP1 Is Taken up into Intestinal Cells but Does Not Alter P-Glycoprotein Expression and Activity. Plant Foods for Human Nutrition, 2020, 75, 396-403.	1.4	14

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37	Acrocomia aculeata fruits from three regions in Costa Rica: an assessment of biometric parameters, oil content and oil fatty acid composition to evaluate industrial potential. Agroforestry Systems, 2020, 94, 1913-1927.	0.9	12
38	Anemia, nutritional status, and breastfeeding practices among mother-child pairs in vulnerable areas of Greater Beirut, Lebanon. Proceedings of the Nutrition Society, 2020, 79, .	0.4	0
39	Duality of Tocopherol Isoforms and Novel Associations with Vitamins Involved in One-Carbon Metabolism: Results from an Elderly Sample of the LifeLines Cohort Study. Nutrients, 2020, 12, 580.	1.7	0
40	Ascorbic acid, sucrose and olive oil lipids mitigate the inhibitory effects of pectin on the bioaccessibility and Caco-2 cellular uptake of ferulic acid and naringenin. Food and Function, 2020, 11, 4138-4145.	2.1	14
41	Micellar solubilization enhances the anti-inflammatory effect of xanthohumol. Phytomedicine, 2020, 71, 153233.	2.3	15
42	Pharmacokinetics of vitamin E, Î³-oryzanol, and ferulic acid in healthy humans after the ingestion of a rice bran-enriched porridge prepared with water or with milk. European Journal of Nutrition, 2019, 58, 2099-2110.	1.8	7
43	Provitamin A Carotenoids, Tocopherols, Ascorbic Acid and Minerals in Indigenous Leafy Vegetables from Tanzania. Foods, 2019, 8, 35.	1.9	21
44	Iron, Catechin, and Ferulic Acid Inhibit Cellular Uptake of Î²-Carotene by Reducing Micellization. Journal of Agricultural and Food Chemistry, 2019, 67, 5792-5800.	2.4	8
45	Therapeutic Application of Micellar Solubilized Xanthohumol in a Western-Type Diet-Induced Mouse Model of Obesity, Diabetes and Non-Alcoholic Fatty Liver Disease. Cells, 2019, 8, 359.	1.8	35
46	Vitamin E-Drug Interactions. , 2019, , 247-260.		1
47	History of Vitamin E Research. , 2019, , 7-18.		4
48	Bioavailability and Metabolism of Vitamin E. , 2019, , 31-41.		2
49	Occurrence and Bioactivities of Minor Vitamin E Derivatives. , 2019, , 43-60.		0
50	Development and validation of a rapid reversed-phase liquid chromatography method for CnAMP1 peptide quantification in human intestinal cell lines. Amino Acids, 2019, 51, 407-418.	1.2	2
51	Micellar solubilisation enhances the antiinflammatory activities of curcumin and boswellic acids in rats with adjuvant-induced arthritis. Nutrition, 2018, 54, 189-196.	1.1	36
52	Bovine embryo elongation is altered due to maternal fatty acid supplementation. Biology of Reproduction, 2018, 99, 600-610.	1.2	13
53	The Oral Bioavailability of 8â€Prenylnaringenin from Hops (Humulus Lupulus L.) in Healthy Women and Men is Significantly Higher than that of its Positional Isomer 6â€Prenylnaringenin in a Randomized Crossover Trial. Molecular Nutrition and Food Research, 2018, 62, e1700838.	1.5	24
54	Natural 6-hydroxy-chromanols and -chromenols: structural diversity, biosynthetic pathways and health implications. RSC Advances, 2018, 8, 4803-4841.	1.7	53

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55	The Oral Bioavailability of Transâ€Resveratrol from a Grapevineâ€Shoot Extract in Healthy Humans is Significantly Increased by Micellar Solubilization. Molecular Nutrition and Food Research, 2018, 62, e1701057.	1.5	48
56	Validation of a rapid and sensitive reversed-phase liquid chromatographic method for the quantification of prenylated chalcones and flavanones in plasma and urine. NFS Journal, 2018, 10, 1-9.	1.9	14
57	6- and 8-Prenylnaringenin, Novel Natural Histone Deacetylase Inhibitors Found in Hops, Exert Antitumor Activity on Melanoma Cells. Cellular Physiology and Biochemistry, 2018, 51, 543-556.	1.1	25
58	Î±-Tocopherol transfer protein does not regulate the cellular uptake and intracellular distribution of Î±- and Î³-tocopherols and -tocotrienols in cultured liver cells. Redox Biology, 2018, 19, 28-36.	3.9	28
59	Dietary flavonoids and modulation of natural killer cells: implications in malignant and viral diseases. Journal of Nutritional Biochemistry, 2017, 46, 1-12.	1.9	57
60	Transepithelial Transport of Curcumin in Caco-2 Cells Is significantly Enhanced by Micellar Solubilisation. Plant Foods for Human Nutrition, 2017, 72, 48-53.	1.4	28
61	Tocopherols, Tocomonoenols, and Tocotrienols in Oils of Costa Rican Palm Fruits: A Comparison between Six Varieties and Chemical versus Mechanical Extraction. Journal of Agricultural and Food Chemistry, 2017, 65, 7476-7482.	2.4	31
62	Vitamin E: Emerging aspects and new directions. Free Radical Biology and Medicine, 2017, 102, 16-36.	1.3	320
63	The long chain Î±â€“tocopherol metabolite Î±â€13â€™â€COOH and Î³â€tocotrienol induce Pâ€glycoprotein expression and activity by activation of the pregnane X receptor in the intestinal cell line LS 180. Molecular Nutrition and Food Research, 2017, 61, 1600605.	1.5	29
64	Highly bioavailable micellar curcuminoids accumulate in blood, are safe and do not reduce blood lipids and inflammation markers in moderately hyperlipidemic individuals. Molecular Nutrition and Food Research, 2016, 60, 1555-1563.	1.5	62
65	Prenylated chalcones and flavonoids for the prevention and treatment of cancer. Nutrition, 2016, 32, 1171-1178.	1.1	149
66	Intratumoral Concentrations and Effects of Orally Administered Micellar Curcuminoids in Glioblastoma Patients. Nutrition and Cancer, 2016, 68, 943-948.	0.9	44
67	Effects of Long-Term Rice Bran Extract Supplementation on Survival, Cognition and Brain Mitochondrial Function in Aged NMRI Mice. NeuroMolecular Medicine, 2016, 18, 347-363.	1.8	19
68	Rice bran extract improves mitochondrial dysfunction in brains of aged NMRI mice. Nutritional Neuroscience, 2016, 19, 1-10.	1.5	44
69	Beneficial Effects of Ethanolic and Hexanic Rice Bran Extract on Mitochondrial Function in PC12 Cells and the Search for Bioactive Components. Molecules, 2015, 20, 16524-16539.	1.7	11
70	Effects of curcumin in pediatric epithelial liver tumors: inhibition of tumor growth and alpha-fetoproteinin vitroandin vivoinvolving the NFkappaB- and the beta-catenin pathways. Oncotarget, 2015, 6, 40680-40691.	0.8	29
71	Concentrations of total curcuminoids in plasma, but not liver and kidney, are higher in 18- than in 3-months old mice. NFS Journal, 2015, 1, 3-8.	1.9	4
72	The oral bioavailability of curcuminoids in healthy humans is markedly enhanced by micellar solubilisation but not further improved by simultaneous ingestion of sesamin, ferulic acid, naringenin and xanthohumol. Journal of Functional Foods, 2015, 14, 183-191.	1.6	63

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73	Non-targeted¹H-NMR-metabolomics suggest the induction of master regulators of energy metabolism in the liver of vitamin E-deficient rats. Food and Function, 2015, 6, 1090-1097.	2.1	19
74	Epigenetic activities of flavonoids in the prevention and treatment of cancer. Clinical Epigenetics, 2015, 7, 64.	1.8	144
75	Tocopherols and tocotrienols in serum and liver of dairy cows receiving conjugated linoleic acids or a control fat supplement during early lactation. Journal of Dairy Science, 2015, 98, 7034-7043.	1.4	7
76	Curcumin micelles improve mitochondrial function in neuronal PC12 cells and brains of NMRI mice â€“ Impact on bioavailability. Neurochemistry International, 2015, 89, 234-242.	1.9	77
77	Investigations on the oral bioavailability of trans-resveratrol and trans-Îµ-viniferin from native and micellar VineatrolÂ®30 grapevine-shoot extract in healthy volunteers. Free Radical Biology and Medicine, 2015, 86, S9.	1.3	0
78	Vitamin Eâ€“drug interactions: molecular basis and clinical relevance. Nutrition Research Reviews, 2014, 27, 215-231.	2.1	30
79	Î±â€Tocopherol transfer protein is not required for the discrimination against Î³â€tocopherol in vivo but protects it from sideâ€chain degradation in vitro. Molecular Nutrition and Food Research, 2014, 58, 1052-1060.	1.5	36
80	Dietary exposure to continuous small doses of Î±-cypermethrin in the presence or absence of dietary curcumin does not induce oxidative stress in male Wistar rats. Toxicology Reports, 2014, 1, 1106-1114.	1.6	11
81	The use of total antioxidant capacity as surrogate marker for food quality and its effect on health is to be discouraged. Nutrition, 2014, 30, 791-793.	1.1	64
82	Dietary Î±-tocopherol and atorvastatin reduce high-fat-induced lipid accumulation and down-regulate CD36 protein in the liver of guinea pigs. Journal of Nutritional Biochemistry, 2014, 25, 573-579.	1.9	45
83	Rapid Method for Glutathione Quantitation Using High-Performance Liquid Chromatography with Coulometric Electrochemical Detection. Journal of Agricultural and Food Chemistry, 2014, 62, 402-408.	2.4	52
84	The oral bioavailability of curcumin from micronized powder and liquid micelles is significantly increased in healthy humans and differs between sexes. Molecular Nutrition and Food Research, 2014, 58, 516-527.	1.5	240
85	Adenosine triphosphate concentrations are higher in the brain of APOE3- compared to APOE4-targeted replacement mice and can be modulated by curcumin. Genes and Nutrition, 2014, 9, 397.	1.2	33
86	Curcumin may impair iron status when fed to mice for six months. Redox Biology, 2014, 2, 563-569.	3.9	65
87	Biomarkers of oxidative stress, antioxidant defence and inflammation are altered in the senescence-accelerated mouse prone 8. Age, 2013, 35, 1205-1217.	3.0	25
88	Simultaneous ingestion of dietary proteins reduces the bioavailability of galloylated catechins from green tea in humans. European Journal of Nutrition, 2013, 52, 281-288.	1.8	30
89	Effect of quercetin on traits of the metabolic syndrome, endothelial function and inflammation in men with different APOE isoforms. Nutrition, Metabolism and Cardiovascular Diseases, 2013, 23, 403-409.	1.1	136
90	A validated method for the determination of selected phenolics in olive oil using high-performance liquid chromatography with coulometric electrochemical detection and a fused-core column. Food Chemistry, 2013, 138, 1663-1669.	4.2	48

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91	Rice bran extract protects from mitochondrial dysfunction in guinea pig brains. Pharmacological Research, 2013, 76, 17-27.	3.1	58
92	The senescence-accelerated mouse-prone 8 is not a suitable model for the investigation of cardiac inflammation and oxidative stress and their modulation by dietary phytochemicals. Pharmacological Research, 2013, 74, 113-120.	3.1	8
93	Curcumin prevents mitochondrial dysfunction in the brain of the senescence-accelerated mouse-prone 8. Neurochemistry International, 2013, 62, 595-602.	1.9	76
94	High-dose supplementation with natural Î±-tocopherol does neither alter the pharmacodynamics of atorvastatin nor its phase I metabolism in guinea pigs. Toxicology and Applied Pharmacology, 2013, 266, 452-458.	1.3	11
95	Isocitrate dehydrogenase 1 mutant R132H sensitizes glioma cells to BCNU-induced oxidative stress and cell death. Apoptosis: an International Journal on Programmed Cell Death, 2013, 18, 1416-1425.	2.2	62
96	A Diet Rich in Olive Oil Phenolics Reduces Oxidative Stress in the Heart of SAMP8 Mice by Induction of Nrf2-Dependent Gene Expression. Rejuvenation Research, 2012, 15, 71-81.	0.9	111
97	Comprehensive Analysis of Polyphenols in 55 Extra Virgin Olive Oils by HPLC-ECD and Their Correlation with Antioxidant Activities. Plant Foods for Human Nutrition, 2012, 67, 326-336.	1.4	86
98	Do tocotrienols have potential as neuroprotective dietary factors?. Ageing Research Reviews, 2012, 11, 163-180.	5.0	74
99	Rapid baseline-separation of all eight tocopherols and tocotrienols by reversed-phase liquid-chromatography with a solid-core pentafluorophenyl column and their sensitive quantification in plasma and liver. Journal of Chromatography A, 2012, 1243, 39-46.	1.8	110
100	Comparison of tetrahydrofuran, fetal calf serum, and Tween 40 for the delivery of astaxanthin and canthaxanthin to HepG2 cells. Cytotechnology, 2011, 63, 89-97.	0.7	8
101	Curcumin induces paraoxonase 1 in cultured hepatocytes in vitro but not in mouse liver in vivo. British Journal of Nutrition, 2011, 105, 167-170.	1.2	25
102	Dietary flavonoids do not affect vitamin E status in growing rats. Journal of Animal Physiology and Animal Nutrition, 2010, 94, 307-318.	1.0	7
103	Cardiac Oxidative Stress and Inflammation are Similar in SAMP8 and SAMR1 Mice and Unaltered by Curcumin and Ginkgo biloba Extract Intake. Current Pharmaceutical Biotechnology, 2010, 11, 861-867.	0.9	11
104	Dietary vitamin E deficiency does not affect global and specific DNA methylation patterns in rat liver. British Journal of Nutrition, 2010, 104, 935-940.	1.2	12
105	A validated method for the quantification of curcumin in plasma and brain tissue by fast narrow-bore high-performance liquid chromatography with fluorescence detection. Analytical and Bioanalytical Chemistry, 2010, 397, 1917-1925.	1.9	85
106	Quercetin reduces systolic blood pressure and plasma oxidised low-density lipoprotein concentrations in overweight subjects with a high-cardiovascular disease risk phenotype: a double-blinded, placebo-controlled cross-over study. British Journal of Nutrition, 2009, 102, 1065-1074.	1.2	464
107	Daily Consumption of an Aqueous Green Tea Extract Supplement Does Not Impair Liver Function or Alter Cardiovascular Disease Risk Biomarkers in Healthy Men. Journal of Nutrition, 2009, 139, 58-62.	1.3	109
108	Dietary vitamin E, brain redox status and expression of Alzheimer's disease-relevant genes in rats. British Journal of Nutrition, 2009, 102, 398-406.	1.2	24

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109	Dietary green tea polyphenols do not affect vitamin E status, antioxidant capacity and meat quality of growing pigs. Journal of Animal Physiology and Animal Nutrition, 2008, 92, 705-711.	1.0	40
110	Vitamin E dependent microRNA regulation in rat liver. FEBS Letters, 2008, 582, 3542-3546.	1.3	105
111	Dietary isoflavones in the prevention of cardiovascular disease â€“ A molecular perspective. Food and Chemical Toxicology, 2008, 46, 1308-1319.	1.8	161
112	Influence of apolipoprotein E genotype and dietary Î±-tocopherol on redox status and C-reactive protein levels in apolipoprotein E3 and E4 targeted replacement mice. British Journal of Nutrition, 2008, 100, 44-53.	1.2	13
113	Daily Quercetin Supplementation Dose-Dependently Increases Plasma Quercetin Concentrations in Healthy Humans. Journal of Nutrition, 2008, 138, 1615-1621.	1.3	273
114	Sex differences in the inhibition of Î³-tocopherol metabolism by a single dose of dietary sesame oil in healthy subjects. American Journal of Clinical Nutrition, 2008, 87, 1723-1729.	2.2	42
115	Sesame oil increases plasma Î³â€tocopherol and inhibits its degradation to Î³â€CEHC. FASEB Journal, 2007, 21, A1112.	0.2	2
116	Dietary flavonoids with a catechol structure increase Î±-tocopherol in rats and protect the vitamin from oxidation in vitro. Journal of Lipid Research, 2006, 47, 2718-2725.	2.0	59
117	Nutrigenomics ? new frontiers in antioxidant research. Food Science and Technology Bulletin, 2006, 3, 1-12.	0.5	2
118	Effect of Vitamin E on Cytochrome P450 mRNA Levels in Cultured Hepatocytes (HepG2) and in Rat Liver. Cancer Genomics and Proteomics, 2006, 3, 183-190.	1.0	4
119	Comparative quantification of pharmacodynamic parameters of chiral compounds (RRR- vs. all-rac-Î±) Tj ETQq1 1 0.784314 rgBT /Ove	1.6	17
120	Beyond vitamin E supplementation: An alternative strategy to improve vitamin E status. Journal of Plant Physiology, 2005, 162, 834-843.	1.6	58
121	Yeast-Leavened Oat Breads with High or Low Molecular Weight Î²-Glucan Do Not Differ in Their Effects on Blood Concentrations of Lipids, Insulin, or Glucose in Humans. Journal of Nutrition, 2004, 134, 1384-1388.	1.3	74
122	Consumption of Sesame Oil Muffins Decreases the Urinary Excretion of Î³-Tocopherol Metabolites in Humans. Annals of the New York Academy of Sciences, 2004, 1031, 365-367.	1.8	18
123	Cereal Alkylresorcinols Elevate Î³-Tocopherol Levels in Rats and Inhibit Î³-Tocopherol Metabolism In Vitro. Journal of Nutrition, 2004, 134, 506-510.	1.3	85
124	Dietary secoisolariciresinol diglucoside and its oligomers with 3-hydroxy-3-methyl glutaric acid decrease vitamin E levels in rats. British Journal of Nutrition, 2004, 92, 169-176.	1.2	33
125	The Dietary Hydroxycinnamate Caffeic Acid and Its Conjugate Chlorogenic Acid Increase Vitamin E and Cholesterol Concentrations in Sprague˜Dawley Rats. Journal of Agricultural and Food Chemistry, 2003, 51, 2526-2531.	2.4	32
126	Dietary (+)-Catechin and BHT Markedly Increase Î±-Tocopherol Concentrations in Rats by a Tocopherol-ï‰-Hydroxylaseâ€“Independent Mechanism. Journal of Nutrition, 2003, 133, 3195-3199.	1.3	28

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127	Effects of Dietary Anthocyanins on Tocopherols and Lipids in Rats. Journal of Agricultural and Food Chemistry, 2002, 50, 7226-7230.	2.4	48
128	Effects of dietary phenolic compounds on tocopherol, cholesterol, and fatty acids in rats. Lipids, 2000, 35, 427-435.	0.7	134