

Torsten Bohn

List of Publications by Year in descending order

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Version: 2024-02-01

142
papers

14,000
citations

57631

44
h-index

20900

115
g-index

144
all docs

144
docs citations

144
times ranked

14934
citing authors

#	ARTICLE	IF	CITATIONS
1	A standardised static <i>in vitro</i> digestion method suitable for food – an international consensus. <i>Food and Function</i> , 2014, 5, 1113-1124.	2.1	3,730
2	INFOGEST static <i>in vitro</i> simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , 2019, 14, 991-1014.	5.5	1,873
3	Exogenous Antioxidants – Double-Edged Swords in Cellular Redox State: Health Beneficial Effects at Physiologic Doses versus Deleterious Effects at High Doses. <i>Oxidative Medicine and Cellular Longevity</i> , 2010, 3, 228-237.	1.9	804
4	Total phenolics, flavonoids, anthocyanins and antioxidant activity following simulated gastro-intestinal digestion and dialysis of apple varieties: Bioaccessibility and potential uptake. <i>Food Chemistry</i> , 2011, 128, 14-21.	4.2	499
5	Carotenoids, inflammation, and oxidative stress – implications of cellular signaling pathways and relation to chronic disease prevention. <i>Nutrition Research</i> , 2014, 34, 907-929.	1.3	490
6	Strengthening the Immune System and Reducing Inflammation and Oxidative Stress through Diet and Nutrition: Considerations during the COVID-19 Crisis. <i>Nutrients</i> , 2020, 12, 1562.	1.7	488
7	Dietary factors affecting polyphenol bioavailability. <i>Nutrition Reviews</i> , 2014, 72, 429-452.	2.6	393
8	<i>In Vitro</i> Models for Studying Secondary Plant Metabolite Digestion and Bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 413-436.	5.9	260
9	Carotenoid Absorption from Salad and Salsa by Humans Is Enhanced by entry Addition of Avocado or Avocado Oil. <i>Journal of Nutrition</i> , 2005, 135, 431-436.	1.3	246
10	Correlation between <i>in vitro</i> and <i>in vivo</i> data on food digestion. What can we predict with static <i>in vitro</i> digestion models?. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2239-2261.	5.4	225
11	Bioaccessible and dialysable polyphenols in selected apple varieties following <i>in vitro</i> digestion vs. their native patterns. <i>Food Chemistry</i> , 2012, 131, 1466-1472.	4.2	214
12	Mind the gap – deficits in our knowledge of aspects impacting the bioavailability of phytochemicals and their metabolites – a position paper focusing on carotenoids and polyphenols. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1307-1323.	1.5	204
13	Lycopene from heat-induced <i>cis</i> -isomer-rich tomato sauce is more bioavailable than from all- <i>trans</i> -rich tomato sauce in human subjects. <i>British Journal of Nutrition</i> , 2007, 98, 140-146.	1.2	196
14	Host-related factors explaining interindividual variability of carotenoid bioavailability and tissue concentrations in humans. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600685.	1.5	180
15	A comprehensive overview on the micro- and nano-technological encapsulation advances for enhancing the chemical stability and bioavailability of carotenoids. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1-36.	5.4	174
16	Comparison of 3 Spectrophotometric Methods for Carotenoid Determination in Frequently Consumed Fruits and Vegetables. <i>Journal of Food Science</i> , 2010, 75, C55-61.	1.5	167
17	Development of a multi-class method for the quantification of veterinary drug residues in feedingstuffs by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 6394-6404.	1.8	127
18	Bioavailability of Non-Provitamin A Carotenoids. <i>Current Nutrition and Food Science</i> , 2008, 4, 240-258.	0.3	113

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19	Bioactivity of Polyphenols: Preventive and Adjuvant Strategies toward Reducing Inflammatory Bowel Diseasesâ€”Promises, Perspectives, and Pitfalls. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-29.	1.9	113
20	From carotenoid intake to carotenoid blood and tissue concentrations â€” implications for dietary intake recommendations. <i>Nutrition Reviews</i> , 2021, 79, 544-573.	2.6	113
21	Carotenoids, polyphenols and micronutrient profiles of Brassica oleraceae and plum varieties and their contribution to measures of total antioxidant capacity. <i>Food Chemistry</i> , 2014, 155, 240-250.	4.2	110
22	Carotenoids and Markers of Oxidative Stress in Human Observational Studies and Intervention Trials: Implications for Chronic Diseases. <i>Antioxidants</i> , 2019, 8, 179.	2.2	108
23	Metabolic Effects of Inflammation on Vitamin A and Carotenoids in Humans and Animal Models. <i>Advances in Nutrition</i> , 2017, 8, 197-212.	2.9	105
24	Phytic acid added to white-wheat bread inhibits fractional apparent magnesium absorption in humans. <i>American Journal of Clinical Nutrition</i> , 2004, 79, 418-423.	2.2	94
25	Effects of the Endocrine Disruptors Atrazine and PCB 153 on the Protein Expression of MCF-7 Human Cells. <i>Journal of Proteome Research</i> , 2009, 8, 5485-5496.	1.8	94
26	Contribution of violaxanthin, neoxanthin, phytoene and phytofluene to total carotenoid intake: Assessment in Luxembourg. <i>Journal of Food Composition and Analysis</i> , 2012, 25, 56-65.	1.9	85
27	Phytochemicals as modifiers of gut microbial communities. <i>Food and Function</i> , 2020, 11, 8444-8471.	2.1	85
28	Carotenoid Absorption in Humans Consuming Tomato Sauces Obtained from Tangerine or High-Î²-Carotene Varieties of Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1597-1603.	2.4	84
29	Î²-Carotene in the human body: metabolic bioactivation pathways â€” from digestion to tissue distribution and excretion. <i>Proceedings of the Nutrition Society</i> , 2019, 78, 68-87.	0.4	83
30	Carotenoid and polyphenol bioaccessibility and cellular uptake from plum and cabbage varieties. <i>Food Chemistry</i> , 2016, 197, 325-332.	4.2	81
31	Effect of low vitamin A diets with high-moisture or dry corn on marbling and adipose tissue fatty acid composition of beef steers. <i>Journal of Animal Science</i> , 2007, 85, 3355-3366.	0.2	80
32	Genetic Fusarium chemotyping as a useful tool for predicting nivalenol contamination in winter wheat. <i>International Journal of Food Microbiology</i> , 2010, 137, 246-253.	2.1	77
33	Chlorophylls and carotenoids of kiwifruit puree are affected similarly or less by microwave than by conventional heat processing and storage. <i>Food Chemistry</i> , 2015, 187, 254-262.	4.2	75
34	Dietary and host-related factors influencing carotenoid bioaccessibility from spinach (<i>Spinacia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14	4.2	68
35	Divalent Minerals Decrease Micellarization and Uptake of Carotenoids and Digestion Products into Caco-2 Cells. <i>Journal of Nutrition</i> , 2011, 141, 1769-1776.	1.3	68
36	Ice Cream as a Vehicle for Incorporating Healthâ€”Promoting Ingredients: Conceptualization and Overview of Quality and Storage Stability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 627-655.	5.9	66

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37	Chemical stability and bioaccessibility of β -carotene encapsulated in sodium alginate o/w emulsions: Impact of Ca ²⁺ mediated gelation. <i>Food Hydrocolloids</i> , 2016, 57, 301-310.	5.6	63
38	Bioaccessibility of phytoene and phytofluene is superior to other carotenoids from selected fruit and vegetable juices. <i>Food Chemistry</i> , 2017, 229, 304-311.	4.2	63
39	Mechanistic aspects of carotenoid health benefits “ where are we now?. <i>Nutrition Research Reviews</i> , 2021, 34, 276-302.	2.1	61
40	Methods for Assessing Aspects of Carotenoid Bioavailability. <i>Current Nutrition and Food Science</i> , 2010, 6, 44-69.	0.3	54
41	Isoflavonoid glucosides are deconjugated and absorbed in the small intestine of human subjects with ileostomies. <i>American Journal of Clinical Nutrition</i> , 2007, 85, 1050-1056.	2.2	53
42	Proteomic analysis of plasma samples from patients with acute myocardial infarction identifies haptoglobin as a potential prognostic biomarker. <i>Journal of Proteomics</i> , 2011, 75, 229-236.	1.2	50
43	Determination of atrazine and degradation products in Luxembourgish drinking water: origin and fate of potential endocrine-disrupting pesticides. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2011, 28, 1041-1054.	1.1	48
44	Effect of divalent minerals on the bioaccessibility of pure carotenoids and on physical properties of gastro-intestinal fluids. <i>Food Chemistry</i> , 2016, 197, 546-553.	4.2	48
45	Safety of frozen and dried formulations from whole house crickets (<i>Acheta domesticus</i>) as a Novel food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021, 19, e06779.	0.9	45
46	Fractional magnesium absorption is significantly lower in human subjects from a meal served with an oxalate-rich vegetable, spinach, as compared with a meal served with kale, a vegetable with a low oxalate content. <i>British Journal of Nutrition</i> , 2004, 91, 601-606.	1.2	44
47	Chlorophyll-bound Magnesium in Commonly Consumed Vegetables and Fruits: Relevance to Magnesium Nutrition. <i>Journal of Food Science</i> , 2004, 69, S347.	1.5	44
48	Fusarium head blight and associated mycotoxin occurrence on winter wheat in Luxembourg in 2007/2008. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2010, 27, 825-835.	1.1	44
49	Common and Novel Markers for Measuring Inflammation and Oxidative Stress Ex Vivo in Research and Clinical Practice“Which to Use Regarding Disease Outcomes?. <i>Antioxidants</i> , 2021, 10, 414.	2.2	44
50	Bioavailability of Phytochemical Constituents From a Novel Soy Fortified Lycopene Rich Tomato Juice Developed for Targeted Cancer Prevention Trials. <i>Nutrition and Cancer</i> , 2013, 65, 919-929.	0.9	43
51	Negative effects of divalent mineral cations on the bioaccessibility of carotenoids from plant food matrices and related physical properties of gastro-intestinal fluids. <i>Food and Function</i> , 2017, 8, 1008-1019.	2.1	43
52	Interaction of divalent minerals with liposoluble nutrients and phytochemicals during digestion and influences on their bioavailability “ a review. <i>Food Chemistry</i> , 2018, 252, 285-293.	4.2	42
53	Determination of chlorophyll in plant samples by liquid chromatography using zinc“phthalocyanine as an internal standard. <i>Journal of Chromatography A</i> , 2004, 1024, 123-128.	1.8	41
54	Inflammation related responses of intestinal cells to plum and cabbage digesta with differential carotenoid and polyphenol profiles following simulated gastrointestinal digestion. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 992-1005.	1.5	40

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55	Sea Buckthorn Oil as a Valuable Source of Bioaccessible Xanthophylls. <i>Nutrients</i> , 2020, 12, 76.	1.7	39
56	Promising approaches of computer-supported dietary assessment and management – Current research status and available applications. <i>International Journal of Medical Informatics</i> , 2015, 84, 997-1008.	1.6	37
57	Magnesium affects spinach carotenoid bioaccessibility in vitro depending on intestinal bile and pancreatic enzyme concentrations. <i>Food Chemistry</i> , 2018, 239, 751-759.	4.2	35
58	Safety of frozen and dried formulations from whole yellow mealworm (<i>Tenebrio molitor</i> larva) as a novel food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021, 19, e06778.	0.9	34
59	The first millimetre “ rearing juvenile freshwater pearl mussels (<i>Margaritifera margaritifera</i> L.) in plastic boxes. <i>Aquatic Conservation: Marine and Freshwater Ecosystems</i> , 2013, 23, 964-975.	0.9	33
60	Supplementation of Test Meals with Fat-Free Phytosterol Products Can Reduce Cholesterol Micellarization during Simulated Digestion and Cholesterol Accumulation by Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 267-272.	2.4	32
61	NanoSIMS 50 elucidation of the natural element composition in structures of cyanobacteria and their exposure to halogen compounds. <i>Journal of Applied Microbiology</i> , 2008, 105, 1502-1510.	1.4	32
62	Sensitizing potential of enzymatically cross-linked peanut proteins in a mouse model of peanut allergy. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 635-646.	1.5	30
63	Detection of multiple mycotoxin occurrences in soy animal feed by traditional mycological identification combined with molecular species identification. <i>Toxicology Reports</i> , 2015, 2, 275-279.	1.6	29
64	Dietary Factors Influencing Magnesium Absorption in Humans. <i>Current Nutrition and Food Science</i> , 2008, 4, 53-72.	0.3	27
65	Safety of pasteurised <i>Akkermansia muciniphila</i> as a novel food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021, 19, e06780.	0.9	27
66	Comparison of urinary monitoring, faecal monitoring and erythrocyte analysis of stable isotope labels to determine magnesium absorption in human subjects. <i>British Journal of Nutrition</i> , 2004, 91, 113-120.	1.2	26
67	Selective factors governing in vitro β -carotene bioaccessibility: negative influence of low filtration cutoffs and alterations by emulsifiers and food matrices. <i>Nutrition Research</i> , 2014, 34, 1101-1110.	1.3	26
68	Whey protein isolate modulates beta-carotene bioaccessibility depending on gastro-intestinal digestion conditions. <i>Food Chemistry</i> , 2019, 291, 157-166.	4.2	26
69	Influence of soy and whey protein, gelatin and sodium caseinate on carotenoid bioaccessibility. <i>Food and Function</i> , 2020, 11, 5446-5459.	2.1	26
70	Antioxidative Mechanisms of Whole-Apple Antioxidants Employing Different Varieties from Luxembourg. <i>Journal of Medicinal Food</i> , 2011, 14, 1631-1637.	0.8	24
71	Comparative Analysis of Genetic Chemotyping Methods for <i>Fusarium</i> : Tri13 Polymorphism Does not Discriminate between 3- and 15-acetylated Deoxynivalenol Chemotypes in <i>Fusarium graminearum</i> . <i>Journal of Phytopathology</i> , 2011, 159, 700-704.	0.5	24
72	Uptake visualization of deltamethrin by NanoSIMS and acute toxicity to the water flea <i>Daphnia magna</i> . <i>Chemosphere</i> , 2009, 76, 134-140.	4.2	23

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73	Atrazine and PCB 153 and their effects on the proteome of subcellular fractions of human MCF-7 cells. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2012, 1824, 833-841.	1.1	23
74	High-performance liquid chromatography/atmospheric pressure chemical ionization tandem mass spectrometry determination of cholesterol uptake by Caco-2 cells. <i>Rapid Communications in Mass Spectrometry</i> , 2006, 20, 3056-3060.	0.7	21
75	Carotenoid exposure of Caco-2 intestinal epithelial cells did not affect selected inflammatory markers but altered their proteomic response. <i>British Journal of Nutrition</i> , 2012, 108, 963-973.	1.2	21
76	Fate of β -Carotene within Loaded Delivery Systems in Food: State of Knowledge. <i>Antioxidants</i> , 2021, 10, 426.	2.2	21
77	No influence of supplemental dietary calcium intake on the bioavailability of spinach carotenoids in humans. <i>British Journal of Nutrition</i> , 2017, 117, 1560-1569.	1.2	20
78	Challenges and benefits of integrating diverse sampling strategies in the observation of cardiovascular risk factors (ORISCAV-LUX 2) study. <i>BMC Medical Research Methodology</i> , 2019, 19, 27.	1.4	20
79	Carotenoids, Chronic Disease Prevention and Dietary Recommendations. <i>International Journal for Vitamin and Nutrition Research</i> , 2017, 87, 121-130.	0.6	19
80	Bioactivity of Carotenoids - Chasms of Knowledge. <i>International Journal for Vitamin and Nutrition Research</i> , 2017, 87, 5-9.	0.6	18
81	Rapid analysis of polychlorinated biphenyls in fish by pressurised liquid extraction with in-cell cleanup and GC-MS. <i>International Journal of Environmental Analytical Chemistry</i> , 2011, 91, 333-347.	1.8	17
82	Impact of Protein-Enriched Plant Food Items on the Bioaccessibility and Cellular Uptake of Carotenoids. <i>Antioxidants</i> , 2021, 10, 1005.	2.2	17
83	Optical sensing responses of Cr(III)(TPP)(H ₂ O)-based coatings obtained by an atmospheric pressure plasma method "Application to the detection of volatile amines. <i>Sensors and Actuators B: Chemical</i> , 2014, 191, 553-560.	4.0	16
84	Recent Progress in Discovering the Role of Carotenoids and Their Metabolites in Prostatic Physiology and Pathology with a Focus on Prostate Cancer "A Review" Part I: Molecular Mechanisms of Carotenoid Action. <i>Antioxidants</i> , 2021, 10, 585.	2.2	16
85	The link between microglia and the severity of COVID-19: The "two-hit" hypothesis. <i>Journal of Medical Virology</i> , 2021, 93, 4111-4113.	2.5	16
86	Difference gel electrophoresis reference map of a Fusarium graminearum nivalenol producing strain. <i>Electrophoresis</i> , 2013, 34, 505-509.	1.3	15
87	Influence of the excystment time on the breeding success of juvenile freshwater pearl mussels (<i>Margaritifera margaritifera</i>). <i>Aquatic Conservation: Marine and Freshwater Ecosystems</i> , 2015, 25, 21-30.	0.9	15
88	Peanut protein structure, polyphenol content and immune response to peanut proteins in vivo are modulated by laccase. <i>Food and Function</i> , 2016, 7, 2357-2366.	2.1	15
89	Benzo[a]pyrene-Induced Anti-Depressive-like Behaviour in Adult Female Mice: Role of Monoaminergic Systems. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2012, 110, 544-550.	1.2	14
90	Determination of oral uptake and biodistribution of platinum and chromium by the garden snail (<i>Helix</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	4.2	14

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91	Gastric lipase can significantly increase lipolysis and carotenoid bioaccessibility from plant food matrices in the harmonized INFOGEST static <i>in vitro</i> digestion model. Food and Function, 2021, 12, 9043-9053.	2.1	14
92	Recent Progress in Discovering the Role of Carotenoids and Metabolites in Prostatic Physiology and Pathology – A Review – Part II: Carotenoids in the Human Studies. Antioxidants, 2021, 10, 319.	2.2	14
93	A new class of Zn ^{II} and Cr ^{III} porphyrins incorporated into porous polymer matrices via an atmospheric pressure plasma enhanced CVD to form gas sensing layers. Journal of Materials Chemistry A, 2014, 2, 1560-1570.	5.2	11
94	Determinants and Determination of Carotenoid Bioavailability from Infant Food Formulas and Adult Nutritionals Including Liquid Dairy Products. Journal of AOAC INTERNATIONAL, 2019, 102, 1044-1058.	0.7	11
95	A Single Dose of Marine Chlorella vulgaris Increases Plasma Concentrations of Lutein, β -Carotene and Zeaxanthin in Healthy Male Volunteers. Antioxidants, 2021, 10, 1164.	2.2	11
96	Micronutrients and Markers of Oxidative Stress and Inflammation Related to Cardiometabolic Health: Results from the EHES-LUX Study. Nutrients, 2021, 13, 5.	1.7	11
97	Association between Dietary Factors and Constipation in Adults Living in Luxembourg and Taking Part in the ORISCAV-LUX 2 Survey. Nutrients, 2022, 14, 122.	1.7	11
98	Potential health effects of brewers' spent grain as a functional food ingredient assessed by markers of oxidative stress and inflammation following gastro-intestinal digestion and in a cell model of the small intestine. Food and Function, 2022, 13, 5327-5342.	2.1	11
99	Gastrointestinal absorption and metabolism of soy isoflavonoids in ileal-cannulated swine. Molecular Nutrition and Food Research, 2009, 53, 277-286.	1.5	10
100	Dietary early-life exposure to contaminated eels does not impair spatial cognitive performances in adult offspring mice as assessed in the Y-maze and the Morris water maze. Nutrition Research, 2014, 34, 1075-1084.	1.3	10
101	Study of intragastric structuring ability of sodium alginate based o/w emulsions under <i>in vitro</i> physiological pre-absorptive digestion conditions. Carbohydrate Polymers, 2016, 140, 26-34.	5.1	10
102	Relationship of oxidative stress to visceral adiposity in youth and role played by vitamin D. Pediatric Diabetes, 2020, 21, 758-765.	1.2	10
103	Adapted sickness behavior – Why it is not enough to limit the COVID-19 spread?. Brain, Behavior, and Immunity, 2021, 93, 4-5.	2.0	10
104	Whey- and Soy Protein Isolates Added to a Carrot-Tomato Juice Alter Carotenoid Bioavailability in Healthy Adults. Antioxidants, 2021, 10, 1748.	2.2	10
105	Proteomic response of inflammatory stimulated intestinal epithelial cells to <i>in vitro</i> digested plums and cabbages rich in carotenoids and polyphenols. Food and Function, 2016, 7, 4388-4399.	2.1	9
106	Behavioral manipulation – key to the successful global spread of the new coronavirus SARS-CoV-2?. Journal of Medical Virology, 2021, 93, 1748-1751.	2.5	9
107	Milk kefir enriched with inulin-grafted seed extract from white wine pomace: chemical characterisation, antioxidant profile and <i>in vitro</i> gastrointestinal digestion. International Journal of Food Science and Technology, 2022, 57, 4086-4095.	1.3	9
108	Influence of Proteins on the Absorption of Lipophilic Vitamins, Carotenoids and Curcumin – A Review. Molecular Nutrition and Food Research, 2022, 66, e2200076.	1.5	9

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109	Proteomic responses of carotenoid and retinol administration to Mongolian gerbils. <i>Food and Function</i> , 2018, 9, 3835-3844.	2.1	8
110	Towards precision cardiometabolic prevention: results from a machine learning, semi-supervised clustering approach in the nationwide population-based ORISCAV-LUX 2 study. <i>Scientific Reports</i> , 2021, 11, 16056.	1.6	8
111	Factors affecting the fate of β -carotene in the human gastrointestinal tract: A narrative review. <i>International Journal for Vitamin and Nutrition Research</i> , 2020, , 1-21.	0.6	8
112	Folate and Prevention of Neural Tube Defects: New Insights from a Bayesian Model. <i>International Journal for Vitamin and Nutrition Research</i> , 2015, 85, 109-111.	0.6	7
113	CHAPTER 9. Metabolic Fate of Bioaccessible and Non-bioaccessible Carotenoids. <i>Food Chemistry, Function and Analysis</i> , 0, , 165-200.	0.1	7
114	No evidence for oxidative stress in the cerebellar tissues or cells of juvenile male mice exposed via lactation to the 6 non-dioxin-like PCBs at levels below the regulatory safe limits for humans. <i>Toxicology Letters</i> , 2016, 245, 7-14.	0.4	6
115	First Report of the Nivalenol Chemotype of <i>Fusarium graminearum</i> Causing Head Blight of Wheat in the Grand Duchy of Luxembourg. <i>Plant Disease</i> , 2009, 93, 1217-1217.	0.7	6
116	Chapter 10. Provitamin A Carotenoids: Occurrence, Intake and Bioavailability. <i>Food and Nutritional Components in Focus</i> , 2012, , 142-161.	0.1	5
117	Anti-pandemic lessons and altruistic behavior from major world religions at the time of COVID-19. <i>Brain, Behavior, and Immunity</i> , 2021, 95, 4-6.	2.0	5
118	Safety of the extension of use of galactooligosaccharides as a Novel food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021, 19, e06844.	0.9	5
119	Dietary Intake of Adult Residents in Luxembourg Taking Part in Two Cross-Sectional Studies—ORISCAV-LUX (2007–2008) and ORISCAV-LUX 2 (2016–2017). <i>Nutrients</i> , 2021, 13, 4382.	1.7	5
120	Toxin Induction and Protein Extraction from <i>Fusarium</i> spp. Cultures for Proteomic Studies. <i>Journal of Visualized Experiments</i> , 2010, , .	0.2	4
121	Developing a microbiological growth inhibition screening assay for the detection of 27 veterinary drugs from 13 different classes in animal feedingstuffs. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 1870-1887.	1.1	4
122	No Interaction between Polymorphisms Related to Vitamin A Metabolism and Vitamin A Intake in Relation to Colorectal Cancer in a Prospective Danish Cohort. <i>Nutrients</i> , 2019, 11, 1428.	1.7	4
123	Obesity considerations during the COVID-19 outbreak. <i>International Journal for Vitamin and Nutrition Research</i> , 2021, , 1-13.	0.6	4
124	Chemically Contaminated Eel Fed to Pregnant and Lactating Mouse Dams Causes Hyperactivity in Their Offspring. <i>International Journal for Vitamin and Nutrition Research</i> , 2016, 86, 36-47.	0.6	4
125	Safety of water lentil powder from Lemnaceae as a Novel Food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021, 19, e06845.	0.9	4
126	Turning Apparent Waste into New Value: Up-Cycling Strategies Exemplified by Brewer's Spent Grains (BSG). <i>Current Nutraceuticals</i> , 2020, 1, 6-13.	0.1	3

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127	Reply to Mrakic-Sposta et al. Comment on "Menzel et al. Common and Novel Markers for Measuring Inflammation and Oxidative Stress Ex Vivo in Research and Clinical Practice" Which to Use Regarding Disease Outcomes? Antioxidants 2021, 10, 414-416; Antioxidants, 2021, 10, 865.	2.2	3
128	Synthetic Retinoids as Potential Therapeutics in Prostate Cancer" An Update of the Last Decade of Research: A Review. International Journal of Molecular Sciences, 2021, 22, 10537.	1.8	3
129	Safety of mung bean protein as a novel food pursuant to Regulation (EU) 2015/2283. EFSA Journal, 2021, 19, e06846.	0.9	2
130	Vitamin D Status and Mortality: Meta-Analysis of Individual Participant Data Confirms Strong Association. International Journal for Vitamin and Nutrition Research, 2015, 85, 221-224.	0.6	2
131	Is vitamin A an antioxidant?. International Journal for Vitamin and Nutrition Research, 2022, , .	0.6	2
132	Dietary patterns and type 2 diabetes" relationship to metabolic syndrome and inflammation. , 2022, , 261-366.		2
133	Diet, inflammation, and cardiovascular disease. , 2022, , 367-472.		2
134	Editorial [Hot Topic:Phytonutrients in Chronic Disease Prevention (Guest Editors: Torsten Bohn and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.8	1
135	First Report of Fusarium Head Blight on Winter Wheat in the Grand Duchy of Luxembourg. Plant Disease, 2008, 92, 1587-1587.	0.7	1
136	Organic foods and contribution to the protection of body cells and molecules (lipids and DNA) from oxidative damage: evaluation of a health claim pursuant to Article 14 of Regulation (EC) No 1924/2006. EFSA Journal, 2021, 19, e06847.	0.9	1
137	Apples: an apple a day, still keeping the doctor away?'. , 2020, , 595-612.		1
138	Extension of use of nicotinamide riboside chloride as a novel food pursuant to Regulation (EU) 2015/2283. EFSA Journal, 2021, 19, e06843.	0.9	1
139	An immune-shift induced by lycopene; from an eosinophil-dominant type towards an eosinophil/neutrophil-co-dominant type of airway inflammation. Food and Function, 0, , .	2.1	1
140	Isomaltulose and normal energy-yielding metabolism: evaluation of a health claim pursuant to Article 13(5) of Regulation (EC) No 1924/2006. EFSA Journal, 2021, 19, e06849.	0.9	0
141	COVID-19: relation to dietary habits, food items and nutrients. International Journal for Vitamin and Nutrition Research, 2022, 92, 1-2.	0.6	0
142	Nine "brain food" tips for researchers. Nature, 2022, , .	13.7	0