

Torsten Bohn

List of Publications by Year in Descending Order

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Version: 2024-04-25

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

132
papers

9,111
citations

39
h-index

94
g-index

144
ext. papers

11,481
ext. citations

5.7
avg, IF

6.6
L-index

#	Paper	IF	Citations
132	Is vitamin A an antioxidant?. <i>International Journal for Vitamin and Nutrition Research</i> , 2022 ,	1.7	0
131	Dietary patterns and type 2 diabetes-Relationship to metabolic syndrome and inflammation 2022 , 261-366		0
130	Diet, inflammation, and cardiovascular disease 2022 , 367-472		0
129	Influence of Proteins on the Absorption of Lipophilic Vitamins, Carotenoids and Curcumin - A Review.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2200076	5.9	2
128	Safety of water lentil powder from Lemnaceae as a Novel Food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021 , 19, e06845	2.3	1
127	Extension of use of nicotinamide riboside chloride as a novel food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021 , 19, e06843	2.3	1
126	Isomaltulose and normal energy-yielding metabolism: evaluation of a health claim pursuant to Article 13(5) of Regulation (EC) No 1924/2006. <i>EFSA Journal</i> , 2021 , 19, e06849	2.3	0
125	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. <i>EFSA Journal</i> , 2021 , 19, e06847	2.3	0
124	Safety of the extension of use of galacto-oligosaccharides as a Novel food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021 , 19, e06844	2.3	4
123	Safety of mung bean protein as a novel food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021 , 19, e06846	2.3	0
122	Whey- and Soy Protein Isolates Added to a Carrot-Tomato Juice Alter Carotenoid Bioavailability in Healthy Adults. <i>Antioxidants</i> , 2021 , 10,	7.1	3
121	Fate of β Carotene within Loaded Delivery Systems in Food: State of Knowledge. <i>Antioxidants</i> , 2021 , 10,	7.1	4
120	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,	7.1	19
119	Adapted sickness behavior - Why it is not enough to limit the COVID-19 spread?. <i>Brain, Behavior, and Immunity</i> , 2021 , 93, 4-5	16.6	4
118	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,	7.1	5
117	The link between microglia and the severity of COVID-19: The "two-hit" hypothesis. <i>Journal of Medical Virology</i> , 2021 , 93, 4111-4113	19.7	6
116	Mechanistic aspects of carotenoid health benefits - where are we now?. <i>Nutrition Research Reviews</i> , 2021 , 34, 276-302	7	14

115	Reply to Mrakic-Spota 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? 2021, , 414". <i>Antioxidants</i> , 2021 , 10,	7.1	1
114	Impact of Protein-Enriched Plant Food Items on the Bioaccessibility and Cellular Uptake of Carotenoids. <i>Antioxidants</i> , 2021 , 10,	7.1	8
113	A Single Dose of Marine Increases Plasma Concentrations of Lutein, β Carotene and Zeaxanthin in Healthy Male Volunteers. <i>Antioxidants</i> , 2021 , 10,	7.1	2
112	From carotenoid intake to carotenoid blood and tissue concentrations - implications for dietary intake recommendations. <i>Nutrition Reviews</i> , 2021 , 79, 544-573	6.4	40
111	Behavioral manipulation-key to the successful global spread of the new coronavirus SARS-CoV-2?. <i>Journal of Medical Virology</i> , 2021 , 93, 1748-1751	19.7	5
110	Gastric lipase can significantly increase lipolysis and carotenoid bioaccessibility from plant food matrices in the harmonized INFOGEST static digestion model. <i>Food and Function</i> , 2021 , 12, 9043-9053	6.1	8
109	Recent Progress in Discovering the Role of Carotenoids and Metabolites in Prostatic Physiology and Pathology-A Review-Part II: Carotenoids in the Human Studies. <i>Antioxidants</i> , 2021 , 10,	7.1	10
108	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	16.6	4
107	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	4.9	0
106	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	2.3	12
105	Safety of frozen and dried formulations from whole yellow mealworm (larva) as a novel food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021 , 19, e06778	2.3	8
104	Safety of pasteurised as a novel food pursuant to Regulation (EU) 2015/2283. <i>EFSA Journal</i> , 2021 , 19, e06780	2.3	7
103	Obesity considerations during the COVID-19 outbreak. <i>International Journal for Vitamin and Nutrition Research</i> , 2021 , 1-13	1.7	1
102	Relationship of oxidative stress to visceral adiposity in youth and role played by vitamin D. <i>Pediatric Diabetes</i> , 2020 , 21, 758-765	3.6	4
101	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,	6.7	251
100	Turning Apparent Waste into New Value: Up-Cycling Strategies Exemplified by Brewer's Spent Grains (BSG). <i>Current Nutraceuticals</i> , 2020 , 1, 6-13	0.7	2
99	Apples: an apple a day, still keeping the doctor away?' 2020 , 595-612		1
98	Micronutrients and Markers of Oxidative Stress and Inflammation Related to Cardiometabolic Health: Results from the EHES-LUX Study. <i>Nutrients</i> , 2020 , 13,	6.7	2

97	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	1.7	4
96	Influence of soy and whey protein, gelatin and sodium caseinate on carotenoid bioaccessibility. <i>Food and Function</i> , 2020 , 11, 5446-5459	6.1	12
95	Phytochemicals as modifiers of gut microbial communities. <i>Food and Function</i> , 2020 , 11, 8444-8471	6.1	36
94	Carotenoids and Markers of Oxidative Stress in Human Observational Studies and Intervention Trials: Implications for Chronic Diseases. <i>Antioxidants</i> , 2019 , 8,	7.1	62
93	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , 2019 , 14, 991-1018	10.8	706
92	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	4.7	6
91	Whey protein isolate modulates beta-carotene bioaccessibility depending on gastro-intestinal digestion conditions. <i>Food Chemistry</i> , 2019 , 291, 157-166	8.5	16
90	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,	6.7	3
89	Determinants and Determination of Carotenoid Bioavailability from Infant Food Formulas and Adult Nutritionals Including Liquid Dairy Products. <i>Journal of AOAC INTERNATIONAL</i> , 2019 , 102, 1044-1058	1.7	7
88	Sea Buckthorn Oil as a Valuable Source of Bioaccessible Xanthophylls. <i>Nutrients</i> , 2019 , 12,	6.7	23
87	β -Carotene in the human body: metabolic bioactivation pathways - from digestion to tissue distribution and excretion. <i>Proceedings of the Nutrition Society</i> , 2019 , 78, 68-87	2.9	36
86	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	11.5	117
85	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	8.5	27
84	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2239-2261	11.5	138
83	Magnesium affects spinach carotenoid bioaccessibility in vitro depending on intestinal bile and pancreatic enzyme concentrations. <i>Food Chemistry</i> , 2018 , 239, 751-759	8.5	26
82	Proteomic responses of carotenoid and retinol administration to Mongolian gerbils. <i>Food and Function</i> , 2018 , 9, 3835-3844	6.1	5
81	Host-related factors explaining interindividual variability of carotenoid bioavailability and tissue concentrations in humans. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600685	5.9	129
80	Bioaccessibility of phytoene and phytofluene is superior to other carotenoids from selected fruit and vegetable juices. <i>Food Chemistry</i> , 2017 , 229, 304-311	8.5	43

79	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	6.1	29
78	Metabolic Effects of Inflammation on Vitamin A and Carotenoids in Humans and Animal Models. <i>Advances in Nutrition</i> , 2017 , 8, 197-212	10	68
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	3.6	13
76	Bioactivity of Carotenoids - Chasms of Knowledge. <i>International Journal for Vitamin and Nutrition Research</i> , 2017 , 87, 5-9	1.7	10
75	Carotenoids, Chronic Disease Prevention and Dietary Recommendations. <i>International Journal for Vitamin and Nutrition Research</i> , 2017 , 87, 121-130	1.7	15
74	Proteomic response of inflammatory stimulated intestinal epithelial cells to in vitro digested plums and cabbages rich in carotenoids and polyphenols. <i>Food and Function</i> , 2016 , 7, 4388-4399	6.1	5
73	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	4.4	5
72	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	10.6	40
71	Study of intragastric structuring ability of sodium alginate based o/w emulsions under in vitro physiological pre-absorptive digestion conditions. <i>Carbohydrate Polymers</i> , 2016 , 140, 26-34	10.3	9
70	Effect of divalent minerals on the bioaccessibility of pure carotenoids and on physical properties of gastro-intestinal fluids. <i>Food Chemistry</i> , 2016 , 197, 546-53	8.5	37
69	Carotenoid and polyphenol bioaccessibility and cellular uptake from plum and cabbage varieties. <i>Food Chemistry</i> , 2016 , 197, 325-32	8.5	64
68	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, 27-35	1.7	3
67	Bioactivity of Polyphenols: Preventive and Adjuvant Strategies toward Reducing Inflammatory Bowel Diseases-Promises, Perspectives, and Pitfalls. <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 9346470	6.7	71
66	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	5.9	30
65	Peanut protein structure, polyphenol content and immune response to peanut proteins in vivo are modulated by laccase. <i>Food and Function</i> , 2016 , 7, 2357-66	6.1	11
64	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	4.8	21
63	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, 254-62	8.5	63
62	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	5.3	29

61	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	2.6	13
60	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, 1307-23	5.9	171
59	Vitamin D Status and Mortality: Meta-Analysis of Individual Participant Data Confirms Strong Association. <i>International Journal for Vitamin and Nutrition Research</i> , 2015 , 85, 221-224	1.7	1
58	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, 240-50	8.5	78
57	Dietary factors affecting polyphenol bioavailability. <i>Nutrition Reviews</i> , 2014 , 72, 429-52	6.4	293
56	A standardised static in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , 2014 , 5, 1113-24	6.1	2421
55	A new class of ZnII and CrIII porphyrins incorporated into porous polymer matrices via an atmospheric pressure plasma enhanced CVD to form gas sensing layers. <i>Journal of Materials Chemistry A</i> , 2014 , 2, 1560-1570	13	10
54	Carotenoids, inflammation, and oxidative stress--implications of cellular signaling pathways and relation to chronic disease prevention. <i>Nutrition Research</i> , 2014 , 34, 907-29	4	370
53	In Vitro Models for Studying Secondary Plant Metabolite Digestion and Bioaccessibility. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 413-436	16.4	204
52	Sensitizing potential of enzymatically cross-linked peanut proteins in a mouse model of peanut allergy. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 635-46	5.9	26
51	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, 1101-10	4	23
50	Optical sensing responses of CrIII(Cl)(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	8.5	15
49	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. <i>Nutrition Research</i> , 2014 , 34, 1075-84	4	9
48	Ice Cream as a Vehicle for Incorporating Health-Promoting Ingredients: Conceptualization and Overview of Quality and Storage Stability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 627-655	16.4	44
47	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, 1870-87	3.2	3
46	2D difference gel electrophoresis reference map of a <i>Fusarium graminearum</i> nivalenol producing strain. <i>Electrophoresis</i> , 2013 , 34, 505-9	3.6	14
45	Determination of oral uptake and biodistribution of platinum and chromium by the garden snail (<i>Helix aspersa</i>) employing nano-secondary ion mass-spectrometry. <i>Chemosphere</i> , 2013 , 90, 1829-38	8.4	14
44	The first millimetre bearing juvenile freshwater pearl mussels (<i>Margaritifera margaritifera</i> L.) in plastic boxes. <i>Aquatic Conservation: Marine and Freshwater Ecosystems</i> , 2013 , 23, 964-975	2.6	24

43	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, 919-29	2.8	35
42	Benzo[<i>a</i>]pyrene-induced anti-depressive-like behaviour in adult female mice: role of monoaminergic systems. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2012 , 110, 544-50	3.1	12
41	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	4.1	65
40	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, 833-41	4	17
39	Chapter 10: Provitamin A Carotenoids: Occurrence, Intake and Bioavailability. <i>Food and Nutritional Components in Focus</i> , 2012 , 142-161		2
38	Bioaccessible and dialysable polyphenols in selected apple varieties following in vitro digestion vs. their native patterns. <i>Food Chemistry</i> , 2012 , 131, 1466-1472	8.5	160
37	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, 963-73	3.6	15
36	Antioxidative mechanisms of whole-apple antioxidants employing different varieties from Luxembourg. <i>Journal of Medicinal Food</i> , 2011 , 14, 1631-7	2.8	16
35	Comparative Analysis of Genetic Chemotyping Methods for Fusarium: Tri13 Polymorphism Does not Discriminate between 3- and 15-acetylated Deoxynivalenol Chemotypes in Fusarium graminearum. <i>Journal of Phytopathology</i> , 2011 , 159, 700-704	1.8	20
34	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, 229-36	3.9	40
33	Dietary and host-related factors influencing carotenoid bioaccessibility from spinach (<i>Spinacia oleracea</i>). <i>Food Chemistry</i> , 2011 , 125, 1328-1334	8.5	59
32	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	8.5	397
31	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
30	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, 1041-54	3.2	35
29	Divalent minerals decrease micellarization and uptake of carotenoids and digestion products into Caco-2 cells. <i>Journal of Nutrition</i> , 2011 , 141, 1769-76	4.1	58
28	Comparison of 3 spectrophotometric methods for carotenoid determination in frequently consumed fruits and vegetables. <i>Journal of Food Science</i> , 2010 , 75, C55-61	3.4	114
27	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, 228-37	6.7	610
26	Methods for Assessing Aspects of Carotenoid Bioavailability. <i>Current Nutrition and Food Science</i> , 2010 , 6, 44-69	0.7	47

25	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, 825-35	3.2	37
24	Toxin induction and protein extraction from Fusarium spp. cultures for proteomic studies. <i>Journal of Visualized Experiments</i> , 2010 ,	1.6	3
23	Genetic Fusarium chemotyping as a useful tool for predicting nivalenol contamination in winter wheat. <i>International Journal of Food Microbiology</i> , 2010 , 137, 246-53	5.8	67
22	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, 6394-404	4.5	118
21	Gastrointestinal absorption and metabolism of soy isoflavonoids in ileal-cannulated swine. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 277-86	5.9	6
20	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, 5485-96	5.6	75
19	Uptake visualization of deltamethrin by NanoSIMS and acute toxicity to the water flea Daphnia magna. <i>Chemosphere</i> , 2009 , 76, 134-40	8.4	19
18	First Report of the Nivalenol Chemotype of Fusarium graminearum Causing Head Blight of Wheat in the Grand Duchy of Luxembourg. <i>Plant Disease</i> , 2009 , 93, 1217	1.5	5
17	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, 1502-10	4.7	31
16	Dietary Factors Influencing Magnesium Absorption in Humans. <i>Current Nutrition and Food Science</i> , 2008 , 4, 53-72	0.7	22
15	Bioavailability of Non-Provitamin A Carotenoids. <i>Current Nutrition and Food Science</i> , 2008 , 4, 240-258	0.7	92
14	First Report of Fusarium Head Blight on Winter Wheat in the Grand Duchy of Luxembourg. <i>Plant Disease</i> , 2008 , 92, 1587	1.5	1
13	Carotenoid absorption in humans consuming tomato sauces obtained from tangerine or high-beta-carotene varieties of tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1597-603	5.7	75
12	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, 267-72	5.7	30
11	Isoflavonoid glucosides are deconjugated and absorbed in the small intestine of human subjects with ileostomies. <i>American Journal of Clinical Nutrition</i> , 2007 , 85, 1050-6	7	48
10	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, 3355-66	0.7	65
9	Lycopene from heat-induced cis-isomer-rich tomato sauce is more bioavailable than from all-trans-rich tomato sauce in human subjects. <i>British Journal of Nutrition</i> , 2007 , 98, 140-6	3.6	175
8	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, 3056-60	2.2	19

7	Chlorophyll-bound Magnesium in Commonly Consumed Vegetables and Fruits: Relevance to Magnesium Nutrition. <i>Journal of Food Science</i> , 2006 , 69, S347-S350	3.4	30
6	Carotenoid absorption from salad and salsa by humans is enhanced by the addition of avocado or avocado oil. <i>Journal of Nutrition</i> , 2005 , 135, 431-6	4.1	199
5	Determination of chlorophyll in plant samples by liquid chromatography using zinc-phthalocyanine as an internal standard. <i>Journal of Chromatography A</i> , 2004 , 1024, 123-8	4.5	34
4	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, 601-6	3.6	37
3	Phytic acid added to white-wheat bread inhibits fractional apparent magnesium absorption in humans. <i>American Journal of Clinical Nutrition</i> , 2004 , 79, 418-23	7	83
2	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, 113-20	3.6	26
1	CHAPTER 9:Metabolic Fate of Bioaccessible and Non-bioaccessible Carotenoids. <i>Food Chemistry, Function and Analysis</i> ,165-200	0.6	3