Elizabeth H Jeffery

List of Publications by Year
in descending order

131 papers	6,500 citations	71061 41 h-index	66879 78 g-index
131 all docs	131 docs citations	131 times ranked	5768 citing authors

#	Article	IF	Citations
1	Is Bitterness Only a Taste? The Expanding Area of Health Benefits of Brassica Vegetables and Potential for Bitter Taste Receptors to Support Health Benefits. Nutrients, 2022, 14, 1434.	1.7	3
2	Editorial: Glucosinolate Metabolites: Bioavailability, Bioactivity and Clinical Variability. Frontiers in Nutrition, 2021, 8, 823203.	1.6	2
3	Consumption of baby kale increased cytochrome P450 1A2 (CYP1A2) activity and influenced bilirubin metabolism in a randomized clinical trial. Journal of Functional Foods, 2020, 64, 103624.	1.6	10
4	A comparison of the absorption and metabolism of the major quercetin in brassica, quercetin-3-O-sophoroside, to that of quercetin aglycone, in rats. Food Chemistry, 2020, 311, 125880.	4.2	23
5	BMI Is Associated With Increased Plasma and Urine Appearance of Glucosinolate Metabolites After Consumption of Cooked Broccoli. Frontiers in Nutrition, 2020, 7, 575092.	1.6	9
6	Biomarkers of Broccoli Consumption: Implications for Glutathione Metabolism and Liver Health. Nutrients, 2020, 12, 2514.	1.7	11
7	Broccoli consumption affects the human gastrointestinal microbiota. Journal of Nutritional Biochemistry, 2019, 63, 27-34.	1.9	98
8	Absorption and metabolism of isothiocyanates formed from broccoli glucosinolates: effects of BMI and daily consumption in a randomised clinical trial. British Journal of Nutrition, 2018, 120, 1370-1379.	1.2	39
9	Lightly Cooked Broccoli Is as Effective as Raw Broccoli in Mitigating Dextran Sulfate Sodium-Induced Colitis in Mice. Nutrients, 2018, 10, 748.	1.7	15
10	Proposed Method for Estimating Health-Promoting Glucosinolates and Hydrolysis Products in Broccoli (Brassica oleracea var. italica) Using Relative Transcript Abundance. Journal of Agricultural and Food Chemistry, 2017, 65, 301-308.	2.4	6
11	Dietary Broccoli Alters Rat Cecal Microbiota to Improve Glucoraphanin Hydrolysis to Bioactive Isothiocyanates. Nutrients, 2017, 9, 262.	1.7	58
12	Broccoli Consumption Impacts the Human Gastrointestinal Microbiota. FASEB Journal, 2017, 31, 965.18.	0.2	1
13	Nasal Tumorigenesis in B6C3F1 Mice Following Intraperitoneal Diethylnitrosamine. Toxicologic Pathology, 2016, 44, 913-916.	0.9	0
14	Dietary broccoli protects against fatty liver development but not against progression of liver cancer in mice pretreated with diethylnitrosamine. Journal of Functional Foods, 2016, 24, 57-62.	1.6	15
15	Profiles of Glucosinolates, Their Hydrolysis Products, and Quinone Reductase Inducing Activity from 39 Arugula (Eruca sativa Mill.) Accessions. Journal of Agricultural and Food Chemistry, 2016, 64, 6524-6532.	2.4	37
16	Dietary Broccoli Lessens Development of Fatty Liver and Liver Cancer in Mice Given Diethylnitrosamine and Fed a Western or Control Diet. Journal of Nutrition, 2016, 146, 542-550.	1.3	52
17	Myrosinase-dependent and â€“independent formation and control of isothiocyanate products of glucosinolate hydrolysis. Frontiers in Plant Science, 2015, 6, 831.	1.7	90
18	Genetic analysis of glucosinolate variability in broccoli florets using genome-anchored single nucleotide polymorphisms. Theoretical and Applied Genetics, 2015, 128, 1431-1447.	1.8	14

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19	Correlation of Quinone Reductase Activity and Allyl Isothiocyanate Formation Among Different Genotypes and Grades of Horseradish Roots. Journal of Agricultural and Food Chemistry, 2015, 63, 2947-2955.	2.4	33
20	Impact of Dietary Broccoli on Liver Cancer in B6C3F1 Male Mice Fed a Western Diet. FASEB Journal, 2015, 29, 753.4.	0.2	0
21	Enhancement of Broccoli Indole Glucosinolates by Methyl Jasmonate Treatment and Effects on Prostate Carcinogenesis. Journal of Medicinal Food, 2014, 17, 1177-1182.	0.8	25
22	Dietary broccoli mildly improves neuroinflammation in aged mice but does not reduce lipopolysaccharide-induced sickness behavior. Nutrition Research, 2014, 34, 990-999.	1.3	19
23	Exogenous Methyl Jasmonate Treatment Increases Glucosinolate Biosynthesis and Quinone Reductase Activity in Kale Leaf Tissue. PLoS ONE, 2014, 9, e103407.	1.1	32
24	Can Food Processing Enhance Cancer Protection?. Nutrition Today, 2014, 49, 230-234.	0.6	2
25	Optimization of methyl jasmonate application to broccoli florets to enhance health-promoting phytochemical content. Journal of the Science of Food and Agriculture, 2014, 94, 2090-2096.	1.7	39
26	Camelina sativa Defatted Seed Meal Contains Both Alkyl Sulfinyl Glucosinolates and Quercetin That Synergize Bioactivity. Journal of Agricultural and Food Chemistry, 2014, 62, 8385-8391.	2.4	29
27	Total Myrosinase Activity Estimates in Brassica Vegetable Produce. Journal of Agricultural and Food Chemistry, 2014, 62, 8094-8100.	2.4	23
28	Glucosinolate hydrolysis and bioavailability of resulting isothiocyanates: Focus on glucoraphanin. Journal of Functional Foods, 2014, 7, 67-76.	1.6	119
29	Broccoli bioactives inhibit human prostate cancer cell invasions in vitro (1045.5). FASEB Journal, 2014, 28, 1045.5.	0.2	0
30	Pre-harvest Methyl Jasmonate Treatment Enhances Cauliflower Chemoprotective Attributes Without a Loss in Postharvest Quality. Plant Foods for Human Nutrition, 2013, 68, 113-117.	1.4	30
31	Modifying the Processing and Handling of Frozen Broccoli for Increased Sulforaphane Formation. Journal of Food Science, 2013, 78, H1459-63.	1.5	26
32	Influence of Seasonal Variation and Methyl Jasmonate Mediated Induction of Glucosinolate Biosynthesis on Quinone Reductase Activity in Broccoli Florets. Journal of Agricultural and Food Chemistry, 2013, 61, 130930141624005.	2.4	27
33	Caecal absorption of vitexin-2-O-xyloside and its aglycone apigenin, in the rat. Food and Function, 2013, 4, 1339.	2.1	26
34	A polyacetylene-rich extract from Gymnaster koraiensis strongly inhibits colitis-associated colon cancer in mice. Food and Chemical Toxicology, 2013, 53, 235-239.	1.8	13
35	Commercially produced frozen broccoli lacks the ability to form sulforaphane. Journal of Functional Foods, 2013, 5, 987-990.	1.6	47
36	Flavonoids. Advances in Nutrition, 2013, 4, 576-577.	2.9	47

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37	Methyl Jasmonate and 1-Methylcyclopropene Treatment Effects on Quinone Reductase Inducing Activity and Post-Harvest Quality of Broccoli. PLoS ONE, 2013, 8, e77127.	1.1	56
38	Impact of broccoli on nonâ€alcoholic liver disease and cancer in mice fed a Western diet. FASEB Journal, 2013, 27, 861.18.	0.2	0
39	Enhancing sulforaphane absorption and excretion in healthy men through the combined consumption of fresh broccoli sprouts and a glucoraphanin-rich powder. British Journal of Nutrition, 2012, 107, 1333-1338.	1.2	40
40	Impact of Thermal Processing on Sulforaphane Yield from Broccoli (Brassica oleracea L. ssp.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	2.4	67
41	Sulforaphane Absorption and Excretion Following Ingestion of a Semi-Purified Broccoli Powder Rich in Glucoraphanin and Broccoli Sprouts in Healthy Men. Nutrition and Cancer, 2011, 63, 196-201.	0.9	60
42	Antioxidants in Foods: State of the Science Important to the Food Industry. Journal of Agricultural and Food Chemistry, 2011, 59, 6837-6846.	2.4	286
43	Sulforaphane modulates DNA methylation of gene promoters. FASEB Journal, 2011, 25, 598.1.	0.2	0
44	Methyl jasmonateâ€treated broccoli and prostate carcinogenesis in TRAMP mice. FASEB Journal, 2011, 25, 977.8.	0.2	2
45	The Impact of Loss of Myrosinase on the Bioactivity of Broccoli Products in F344 Rats. Journal of Agricultural and Food Chemistry, 2010, 58, 1558-1563.	2.4	18
46	Glucoraphanin hydrolysis by microbiota in the rat cecum results in sulforaphane absorption. Food and Function, 2010, 1, 161.	2.1	69
47	Broccoli inhibits colon inflammation and carcinogenesis in azoxymethane and dextran sulfate sodium treated mice. FASEB Journal, 2010, 24, 928.15.	0.2	0
48	Sulforaphane absorption and excretion from fresh broccoli sprouts and a semiâ€purified broccoli powder rich in glucoraphanin in healthy men. FASEB Journal, 2010, 24, 929.3.	0.2	0
49	Isothiocyanates. , 2010, , 450-458.		0
50	Physiological effects of broccoli consumption. Phytochemistry Reviews, 2009, 8, 283-298.	3.1	185
51	Feeding Tomato and Broccoli Powders Enriched with Bioactives Improves Bioactivity Markers in Rats. Journal of Agricultural and Food Chemistry, 2009, 57, 7304-7310.	2.4	23
52	Glucoraphanin is hydrolyzed by lactobacilli in vitro and rat cecal microbiota in vitro and in situ.. FASEB Journal, 2009, 23, 561.4.	0.2	6
53	Bioaccumulation of carotenoids and sulforaphane conjugates from tomato and broccoli powders with differing bioactive profiles. FASEB Journal, 2009, 23, .	0.2	0
54	A comparison of the bioavailability of sulforaphane from broccoli sprouts and a semiâ€purified broccoli powder rich in glucoraphanin in healthy human males. FASEB Journal, 2009, 23, 561.3.	0.2	1

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55	Translating knowledge generated by epidemiological andin vitrostudies into dietary cancer prevention. Molecular Nutrition and Food Research, 2008, 52 Suppl 1, S7-17.	1.5	23
56	Sulforaphane and erucin increase MRP1 and MRP2 in human carcinoma cell lines. Journal of Nutritional Biochemistry, 2008, 19, 246-254.	1.9	52
57	Combinations of Tomato and Broccoli Enhance Antitumor Activity in Dunning R3327-H Prostate Adenocarcinomas. Cancer Research, 2007, 67, 836-843.	0.4	143
58	Role of CYP3A and CYP2E1 in Alcohol-Mediated Increases in Acetaminophen Hepatotoxicity: Comparison of Wild-Type and Cyp2e1(â€“/â€“) Mice. Drug Metabolism and Disposition, 2007, 35, 1223-1231.	1.7	53
59	The Metabolic Fate of Purified Glucoraphanin in F344 Rats. Journal of Agricultural and Food Chemistry, 2007, 55, 2861-2866.	2.4	85
60	A Polymerase Chain Reaction-based Linkage Map of Broccoli and Identification of Quantitative Trait Loci Associated with Harvest Date and Head Weight. Journal of the American Society for Horticultural Science, 2007, 132, 507-513.	0.5	12
61	Similarity of bioactivity between purified and semipurified glucoraphanin. FASEB Journal, 2007, 21, A733.	0.2	0
62	Amelioration of Acute Pancreatitis with Dietary Crambene from Crucifers. FASEB Journal, 2007, 21, A728.	0.2	0
63	Epithiospecifier Protein from Broccoli (Brassica oleraceaL. ssp.italica) Inhibits Formation of the Anticancer Agent Sulforaphane. Journal of Agricultural and Food Chemistry, 2006, 54, 2069-2076.	2.4	201
64	Applications of Metabolomics in Agriculture. Journal of Agricultural and Food Chemistry, 2006, 54, 8984-8994.	2.4	223
65	Sulforaphane prevents mouse skin tumorigenesis during the stage of promotion. Cancer Letters, 2006, 236, 72-79.	3.2	104
66	Glucosinolates. , 2006, , 583-596.		2
67	NTP-CERHR Expert Panel Report on the reproductive and developmental toxicity of soy formula. Birth Defects Research Part B: Developmental and Reproductive Toxicology, 2006, 77, 280-397.	1.4	35
68	NTP-CERHR expert panel report on the reproductive and developmental toxicity of genistein. Birth Defects Research Part B: Developmental and Reproductive Toxicology, 2006, 77, 485-638.	1.4	67
69	When dietary antioxidants perturb the thiol redox. Journal of the Science of Food and Agriculture, 2006, 86, 1996-1998.	1.7	19
70	The isothiocyanate erucin induces reactive oxygen species and a transient decrease in glutathione in human liver cancer cells. FASEB Journal, 2006, 20, A155.	0.2	1
71	Extracts of Penstemon gentianoides inhibit lipopolysaccharideâ€induced expression of inducible nitric oxid synthase and cyclooxygenaseâ€2 in murine macrophage RAW 264.7 cells. FASEB Journal, 2006, 20, A605.	0.2	0
72	The Tomato As a Functional Food. Journal of Nutrition, 2005, 135, 1226-1230.	1.3	306

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73	Dietary soy protein and isoflavones have no significant effect on bone and a potentially negative effect on the uterus of sexually mature intact Sprague-Dawley female rats. Menopause, 2005, 12, 291-298.	0.8	29
74	Dietary soy protein and isoflavones: minimal beneficial effects on bone and no effect on the reproductive tract of sexually mature ovariectomized Sprague-Dawley rats. Menopause, 2005, 12, 165-173.	0.8	36
75	Component Interactions for Efficacy of Functional Foods. Journal of Nutrition, 2005, 135, 1223-1225.	1.3	17
76	Role of the nuclear receptor PXR in acetaminophen hepatotoxicity. Drug Metabolism and Disposition, 2005, 33, 1827-36.	1.7	34
77	Induction of Quinone Reductase by Sulforaphane and Sulforaphane N-Acetylcysteine Conjugate in Murine Hepatoma Cells. Journal of Medicinal Food, 2005, 8, 198-203.	0.8	35
78	Dietary soy protein and isoflavones: no effect on the reproductive tract and minimal positive effect on bone resorption in the intact female Fischer 344 rat. Food and Chemical Toxicology, 2005, 43, 945-949.	1.8	18
79	Antioxidant Activities of Extracts fromBarkleyanthus salicifolius(Asteraceae) andPenstemon gentianoides(Scrophulariaceae)â€. Journal of Agricultural and Food Chemistry, 2005, 53, 5889-5895.	2.4	66
80	Correlation Analyses of Phytochemical Composition, Chemical, and Cellular Measures of Antioxidant Activity of Broccoli (Brassica oleracea L. Var. italica). Journal of Agricultural and Food Chemistry, 2005, 53, 7421-7431.	2.4	91
81	Diet and Cancer Prevention. Chemical and Functional Properties of Food Components Series, 2005, , .	0.1	0
82	ROLE OF MOUSE CYP2E1 IN THE O-HYDROXYLATION OF P-NITROPHENOL: COMPARISON OF ACTIVITIES IN HEPATIC MICROSOMES FROM CYP2E1(-/-) AND WILD-TYPE MICE. Drug Metabolism and Disposition, 2004, 32, 681-684.	1.7	15
83	Effects of Different Processing Methods on Induction of Quinone Reductase by Dietary Broccoli in Rats. Journal of Medicinal Food, 2004, 7, 95-99.	0.8	17
84	Crambene, a bioactive nitrile derived from glucosinolate hydrolysis, acts via the antioxidant response element to upregulate quinone reductase alone or synergistically with indole-3-carbinol. Toxicology and Applied Pharmacology, 2004, 198, 40-48.	1.3	37
85	Heating decreases epithiospecifier protein activity and increases sulforaphane formation in broccoli. Phytochemistry, 2004, 65, 1273-1281.	1.4	263
86	Heating decreases epithiospecifier protein activity and increases sulforaphane formation in broccoli. Phytochemistry, 2004, 65, 1273-1273.	1.4	10
87	Upregulation of Quinone Reductase by Glucosinolate Hydrolysis Products From Dietary Broccoli. Methods in Enzymology, 2004, 382, 457-469.	0.4	13
88	Variation in content of bioactive components in broccoli. Journal of Food Composition and Analysis, 2003, 16, 323-330.	1.9	232
89	Induction of hepatic thioredoxin reductase activity by sulforaphane, both in Hepa1c1c7 cells and in male Fisher 344 rats. Journal of Nutritional Biochemistry, 2003, 14, 173-179.	1.9	63
90	Relating Glucosinolate Content and Flavor of Broccoli Cultivars. Journal of Food Science, 2003, 68, 1043-1050.	1.5	75

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91	Food Matrix Effects on Bioactivity of Broccoli-Derived Sulforaphane in Liver and Colon of F344 Rats. Journal of Agricultural and Food Chemistry, 2003, 51, 3320-3327.	2.4	68
92	Broccoli Extracts Protect Against Reactive Oxygen Species in HepG2 Cells. Journal of Nutraceuticals, Functional and Medical Foods, 2003, 4, 5-16.	0.5	4
93	Thioredoxin Reductase in Human Hepatoma Cells Is Transcriptionally Regulated by Sulforaphane and Other Electrophiles via an Antioxidant Response Element. Journal of Nutrition, 2003, 133, 2721-2727.	1.3	108
94	Gene Regulation by Glucosinolate Hydrolysis Products from Broccoli. , 2003, , .		1
95	The Cruciferous Nitrile Crambene Has Bioactivity Similar to Sulforaphane When Administered to Fischer 344 Rats but Is Far Less Potent in Cell Culture. Nutrition and Cancer, 2002, 42, 233-240.	0.9	37
96	Training down-regulates fatty acid synthase and body fat in obese Zucker rats. Medicine and Science in Sports and Exercise, 2002, 34, 1106-1114.	0.2	27
97	Antioxidant Capacity of Different Broccoli (Brassica oleracea) Genotypes Using the Oxygen Radical Absorbance Capacity (ORAC) Assay. Journal of Agricultural and Food Chemistry, 2002, 50, 5053-5057.	2.4	99
98	Effect of Caffeine on Acetaminophen Hepatotoxicity in Cultured Hepatocytes Treated with Ethanol and Isopentanol. Toxicology and Applied Pharmacology, 2002, 185, 91-97.	1.3	26
99	Soy Protein Isolate Prevents Chemically-Induced Rat Mammary Tumors. Pharmaceutical Biology, 2002, 40, 24-34.	1.3	7
100	Content Variation in Bioactive Food Components. Nutrition Today, 2002, 37, 208-210.	0.6	2
101	Glucosinolate Profiles in Broccoli: Variation in Levels and Implications in Breeding for Cancer Chemoprotection. Journal of the American Society for Horticultural Science, 2002, 127, 807-813.	0.5	128
102	Preparative HPLC Method for the Purification of Sulforaphane and Sulforaphane Nitrile fromBrassica oleracea. Journal of Agricultural and Food Chemistry, 2001, 49, 1867-1872.	2.4	91
103	Comparison of the Bioactivity of Two Glucoraphanin Hydrolysis Products Found in Broccoli, Sulforaphane and Sulforaphane Nitrile. Journal of Agricultural and Food Chemistry, 2001, 49, 5743-5749.	2.4	221
104	The Synergistic Upregulation of Phase II Detoxification Enzymes by Glucosinolate Breakdown Products in Cruciferous Vegetables. Toxicology and Applied Pharmacology, 2001, 174, 146-152.	1.3	101
105	Acetaminophen hepatotoxicity precipitated by short-term treatment of rats with ethanol and isopentanol. Biochemical Pharmacology, 2000, 59, 445-454.	2.0	35
106	Short-term Treatment with Alcohols Causes Hepatic Steatosis and Enhances Acetaminophen Hepatotoxicity in Cyp2e1(-/-) Mice. Toxicology and Applied Pharmacology, 2000, 168, 114-122.	1.3	23
107	Cruciferous Vegetables and Cancer Prevention. Modern Nutrition, 2000, , .	0.1	6
108	Variation of Glucosinolates in Vegetable Crops ofBrassicaoleracea. Journal of Agricultural and Food Chemistry, 1999, 47, 1541-1548.	2.4	509

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109	Carotene, Tocopherol, and Ascorbate Contents in Subspecies ofBrassica oleracea. Journal of Agricultural and Food Chemistry, 1999, 47, 1576-1581.	2.4	254
110	The Cruciferous Nitrile, Crambene, Induces Rat Hepatic and Pancreatic GlutathioneS-Transferases. Toxicological Sciences, 1998, 42, 82-90.	1.4	7
111	The Cruciferous Nitrile, Crambene, Induces Rat Hepatic and Pancreatic Glutathione S-Transferases. Toxicological Sciences, 1998, 42, 82-90.	1.4	14
112	Characterization of Rat Pancreatic Glutathione S-Transferases by Chromatofocusing, Reverse-Phase High-Performance Liquid Chromatography, and Immunohistochemistry. Pancreas, 1998, 17, 217-228.	0.5	7
113	Retention of Phytochemicals in Fresh and Processed Broccoli. Journal of Food Science, 1997, 62, 1098-1104.	1.5	90
114	Role of CYP3A in Ethanol-Mediated Increases in Acetaminophen Hepatotoxicity. Toxicology and Applied Pharmacology, 1997, 143, 315-323.	1.3	57
115	Interactive effects of fluoride and aluminum uptake and accumulation in bones of rabbits administered both agents in their drinking water. Journal of Toxicology and Environmental Health - Part A: Current Issues, 1995, 44, 337-350.	1.1	25
116	Acute hepatotoxicity of acetaminophen in rats treated with ethanol plus isopentanol. Biochemical Pharmacology, 1995, 50, 1743-1748.	2.0	33
117	Effect of Aluminum on fluoride uptake bysalmonella typhimuriumTA98; implications for the ames mutagenicity assay. Journal of Toxicology and Environmental Health - Part A: Current Issues, 1994, 41, 357-368.	1.1	10
118	Heme oxygenase induction. Biological Trace Element Research, 1994, 40, 9-19.	1.9	15
119	Interaction of caffeine with acetaminophen. Biochemical Pharmacology, 1993, 46, 493-501.	2.0	29
120	Separation of the Toxic and Glutathione-Enhancing Effects of the Naturally Occuring Nitrile, Cyanohydroxybutene. Toxicological Sciences, 1992, 19, 598-606.	1.4	1
121	The relationship between nickel chloride-induced peroxidation and DNA strand breakage in rat liver. Toxicology and Applied Pharmacology, 1992, 117, 98-103.	1.3	57
122	Enhancement of Pancreatic and Hepatic Glutathione Levels in Rats during Cyanohydroxybutene Intoxication. Toxicological Sciences, 1990, 14, 144-159.	1.4	1
123	Absorption and Retention of Aluminum from Drinking Water: 1. Effect of Citric and Ascorbic Acids on Aluminum Tissue Levels in Rabbits. Toxicological Sciences, 1990, 14, 788-796.	1.4	0
124	Bioavailability of Aluminum from Drinking Water. Toxicological Sciences, 1989, 12, 144-150.	1.4	2
125	Role of metallothionein in biliary metal excretion. Journal of Toxicology and Environmental Health - Part A: Current Issues, 1989, 28, 39-51.	1.1	7
126	Age dependent changes in metallothionein and accumulation of cadmium in horses. Comparative Biochemistry and Physiology Part C: Comparative Pharmacology, 1989, 93, 327-332.	0.2	15

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127	Protection by dimethylsulfoxide against acetaminophen-induced hepatic, but not respiratory toxicity in the mouse. Toxicology and Applied Pharmacology, 1988, 93, 452-461.	1.3	65
128	The Effect of Dietary Zinc Status on Biliary Metal Excretion of Rats. Journal of Nutrition, 1988, 118, 1385-1390.	1.3	5
129	Role of glutathione in the regulation of hepatic cholesterol 7Î±-hydroxylase, the rate-limiting enzyme of bile acid biosynthesis. Steroids, 1984, 44, 373-380.	0.8	20
130	The nature of the acid-volatile selenium in the liver of the male rat. Biochemical Journal, 1973, 134, 283-293.	3.2	57
131	Studies on selenium incorporation into, and electron-transfer function of, liver microsomal fractions from normal and vitamin E-deficient rats given phenobarbitone. Biochemical Journal, 1973, 136, 851-858.	3.2	26