Kenneth M Riedl

List of Publications by Year
in descending order

113 papers	5,833 citations	66315 42 h-index	76872 74 g-index
115 all docs	115 docs citations	115 times ranked	7873 citing authors

#	Article	IF	Citations
1	High Molecular Weight Plant Polyphenolics (Tannins) as Biological Antioxidants. Journal of Agricultural and Food Chemistry, 1998, 46, 1887-1892.	2.4	1,125
2	Tanninâ"Protein Complexes as Radical Scavengers and Radical Sinks. Journal of Agricultural and Food Chemistry, 2001, 49, 4917-4923.	2.4	224
3	Enhanced bioavailability of lycopene when consumed as cisâ€isomers from tangerine compared to red tomato juice, a randomized, crossâ€over clinical trial. Molecular Nutrition and Food Research, 2015, 59, 658-669.	1.5	163
4	Bioavailability and inter-conversion of sulforaphane and erucin in human subjects consuming broccoli sprouts or broccoli supplement in a cross-over study design. Pharmacological Research, 2011, 64, 456-463.	3.1	159
5	Modulation of Genetic and Epigenetic Biomarkers of Colorectal Cancer in Humans by Black Raspberries: A Phase I Pilot Study. Clinical Cancer Research, 2011, 17, 598-610.	3.2	156
6	Identification and Quantification of Apo-lycopenals in Fruits, Vegetables, and Human Plasma. Journal of Agricultural and Food Chemistry, 2010, 58, 3290-3296.	2.4	155
7	The Formation of Anthocyanic Vacuolar Inclusions in Arabidopsis thaliana and Implications for the Sequestration of Anthocyanin Pigments. Molecular Plant, 2010, 3, 78-90.	3.9	134
8	Not all anthocyanins are born equal: distinct patterns induced by stress in Arabidopsis. Planta, 2014, 240, 931-940.	1.6	129
9	Naturally Occurring Eccentric Cleavage Products of Provitamin A Î²-Carotene Function as Antagonists of Retinoic Acid Receptors. Journal of Biological Chemistry, 2012, 287, 15886-15895.	1.6	118
10	Chemical composition, anthocyanins, non-anthocyanin phenolics and antioxidant activity of wild bilberry (Vaccinium meridionale Swartz) from Colombia. Food Chemistry, 2010, 122, 980-986.	4.2	113
11	Comparative Phloem Chemistry of Manchurian (Fraxinus mandshurica) and Two North American Ash Species (Fraxinus americana and Fraxinus pennsylvanica). Journal of Chemical Ecology, 2007, 33, 1430-1448.	0.9	110
12	Cruciferous Vegetables, Isothiocyanates, and Bladder Cancer Prevention. Molecular Nutrition and Food Research, 2018, 62, e1800079.	1.5	105
13	Influence of membrane structure on fouling layer morphology during apple juice clarification. Journal of Membrane Science, 1998, 139, 155-166.	4.1	96
14	Carotene and Novel Apocarotenoid Concentrations in Orange-Fleshed Cucumis melo Melons: Determinations of Î²-Carotene Bioaccessibility and Bioavailability. Journal of Agricultural and Food Chemistry, 2011, 59, 4448-4454.	2.4	96
15	Substrate Specificity of Purified Recombinant Human Î²-Carotene 15,15â€²-Oxygenase (BCO1). Journal of Biological Chemistry, 2013, 288, 37094-37103.	1.6	94
16	Black Raspberry Components Inhibit Proliferation, Induce Apoptosis, and Modulate Gene Expression in Rat Esophageal Epithelial Cells. Nutrition and Cancer, 2009, 61, 816-826.	0.9	82
17	Inhibition of bladder cancer by broccoli isothiocyanates sulforaphane and erucin: Characterization, metabolism, and interconversion. Molecular Nutrition and Food Research, 2012, 56, 1675-1687.	1.5	81
18	Drinking Water with Red Beetroot Food Color Antagonizes Esophageal Carcinogenesis in N-Nitrosomethylbenzylamine-Treated Rats. Journal of Medicinal Food, 2010, 13, 733-739.	0.8	79

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19	Flavone deglycosylation increases their antiâ€inflammatory activity and absorption. Molecular Nutrition and Food Research, 2012, 56, 558-569.	1.5	76
20	Susceptibility of anthocyanins to ex vivo degradation in human saliva. Food Chemistry, 2012, 135, 738-747.	4.2	72
21	Determination of Anthocyanins, Total Phenolic Content, and Antioxidant Activity in Andes Berry (Rubus glaucus Benth). Journal of Food Science, 2009, 74, C227-32.	1.5	70
22	The Human Enzyme That Converts Dietary Provitamin A Carotenoids to Vitamin A Is a Dioxygenase. Journal of Biological Chemistry, 2014, 289, 13661-13666.	1.6	70
23	Isothiocyanate metabolism, distribution, and interconversion in mice following consumption of thermally processed broccoli sprouts or purified sulforaphane. Molecular Nutrition and Food Research, 2014, 58, 1991-2000.	1.5	69
24	Consumption of Soy Isoflavone Enriched Bread in Men with Prostate Cancer Is Associated with Reduced Proinflammatory Cytokines and Immunosuppressive Cells. Cancer Prevention Research, 2015, 8, 1036-1044.	0.7	68
25	Isoflavone profiles, phenol content, and antioxidant activity of soybean seeds as influenced by cultivar and growing location in Ohio. Journal of the Science of Food and Agriculture, 2007, 87, 1197-1206.	1.7	67
26	Comparison of Isothiocyanate Metabolite Levels and Histone Deacetylase Activity in Human Subjects Consuming Broccoli Sprouts or Broccoli Supplement. Journal of Agricultural and Food Chemistry, 2011, 59, 10955-10963.	2.4	66
27	Strawberry Phytochemicals Inhibit Azoxymethane/Dextran Sodium Sulfate-Induced Colorectal Carcinogenesis in Crj: CD-1 Mice. Nutrients, 2015, 7, 1696-1715.	1.7	64
28	Substrate Specificity of Purified Recombinant Chicken Î²-Carotene 9â€²,10â€²-Oxygenase (BCO2). Journal of Biological Chemistry, 2016, 291, 14609-14619.	1.6	64
29	Fresh produce and their soils accumulate cyanotoxins from irrigation water: Implications for public health and food security. Food Research International, 2017, 102, 234-245.	2.9	64
30	Hepatic stellate cells are an important cellular site for Î²-carotene conversion to retinoid. Archives of Biochemistry and Biophysics, 2010, 504, 3-10.	1.4	63
31	Xanthones in Mangosteen Juice Are Absorbed and Partially Conjugated by Healthy Adults. Journal of Nutrition, 2012, 142, 675-680.	1.3	61
32	Antiâ€tumorigenicity of dietary Î±â€mangostin in an <scp>HT</scp>â€29 colon cell xenograft model and the tissue distribution of xanthones and their phase II metabolites. Molecular Nutrition and Food Research, 2013, 57, 203-211.	1.5	60
33	Determination of Carotenoids, Total Phenolic Content, and Antioxidant Activity of ArazÃ¡ (Eugenia) Tj ETQq1 1 0.784314 rgBT /Ov 4709-4717.	2.4	57
34	Urinary excretion ofCitrusflavanones and their major catabolites after consumption of fresh oranges and pasteurized orange juice: A randomized cross-over study. Molecular Nutrition and Food Research, 2016, 60, 2602-2610.	1.5	57
35	Tomatoes protect against development of UV-induced keratinocyte carcinoma via metabolomic alterations. Scientific Reports, 2017, 7, 5106.	1.6	57
36	Dietary Black Raspberries Impact the Colonic Microbiome and Phytochemical Metabolites in Mice. Molecular Nutrition and Food Research, 2019, 63, e1800636.	1.5	56

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37	High-Pressure Processing of Broccoli Sprouts: Influence on Bioactivation of Glucosinolates to Isothiocyanates. Journal of Agricultural and Food Chemistry, 2017, 65, 8578-8585.	2.4	51
38	Suppression of Proinflammatory and Prosurvival Biomarkers in Oral Cancer Patients Consuming a Black Raspberry Phytochemical-Rich Troche. Cancer Prevention Research, 2016, 9, 159-171.	0.7	50
39	Comparison of highâ€performance liquid chromatography/tandem mass spectrometry and highâ€performance liquid chromatography/photoâ€diode array detection for the quantitation of carotenoids, retinyl esters, Î±â€tocopherol and phylloquinone in chylomicronâ€rich fractions of human plasma. Rapid Communications in Mass Spectrometry, 2013, 27, 1393-1402.	0.7	48
40	Effects of food formulation and thermal processing on flavones in celery and chamomile. Food Chemistry, 2013, 141, 1406-1411.	4.2	47
41	Compartmental and noncompartmental modeling of 13C-lycopene absorption, isomerization, and distribution kinetics in healthy adults. American Journal of Clinical Nutrition, 2015, 102, 1436-1449.	2.2	47
42	Nonanthocyanin Secondary Metabolites of Black Raspberry (Rubus occidentalis L.) Fruits: Identification by HPLC-DAD, NMR, HPLC-ESI-MS, and ESI-MS/MS Analyses. Journal of Agricultural and Food Chemistry, 2013, 61, 12032-12043.	2.4	45
43	Complementary shifts in photoreceptor spectral tuning unlock the full adaptive potential of ultraviolet vision in birds. ELife, 2016, 5, .	2.8	45
44	Bioactive compounds or metabolites from black raspberries modulate T lymphocyte proliferation, myeloid cell differentiation and Jak/STAT signaling. Cancer Immunology, Immunotherapy, 2014, 63, 889-900.	2.0	42
45	Identification of Phenolic Compounds in Petals of Nasturtium Flowers (Tropaeolum majus) by High-Performance Liquid Chromatography Coupled to Mass Spectrometry and Determination of Oxygen Radical Absorbance Capacity (ORAC). Journal of Agricultural and Food Chemistry, 2015, 63, 1803-1811.	2.4	39
46	Too hot to handle? Synchrotron X-ray damage of lipid membranes and mesophases. Journal of Synchrotron Radiation, 2002, 9, 333-341.	1.0	37
47	Characterization of Black Raspberry Functional Food Products for Cancer Prevention Human Clinical Trials. Journal of Agricultural and Food Chemistry, 2014, 62, 3997-4006.	2.4	36
48	Saponins from Soy and Chickpea: Stability during Beadmaking and in Vitro Bioaccessibility. Journal of Agricultural and Food Chemistry, 2013, 61, 6703-6710.	2.4	35
49	Single Nucleotide Polymorphisms in Î²-Carotene Oxygenase 1 are Associated with Plasma Lycopene Responses to a Tomato-Soy Juice Intervention in Men with Prostate Cancer. Journal of Nutrition, 2019, 149, 381-397.	1.3	35
50	Identification and Quantification of Metalloâ€“Chlorophyll Complexes in Bright Green Table Olives by High-Performance Liquid Chromatographyâ€“Mass Spectrometry Quadrupole/Time-of-Flight. Journal of Agricultural and Food Chemistry, 2011, 59, 11100-11108.	2.4	34
51	Î²-Carotene-9â€²,10â€²-Oxygenase Status Modulates the Impact of Dietary Tomato and Lycopene on Hepatic Nuclear Receptorâ€“, Stress-, and Metabolism-Related Gene Expression in Mice. Journal of Nutrition, 2014, 144, 431-439.	1.3	34
52	Altered Lipidome Composition Is Related to Markers of Monocyte and Immune Activation in Antiretroviral Therapy Treated Human Immunodeficiency Virus (HIV) Infection and in Uninfected Persons. Frontiers in Immunology, 2019, 10, 785.	2.2	34
53	Interactions Responsible for Fouling Layer Formation during Apple Juice Microfiltration. Journal of Agricultural and Food Chemistry, 1998, 46, 2458-2464.	2.4	32
54	Endogenous Enzymes, Heat, and pH Affect Flavone Profiles in Parsley (Petroselinum crispum var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 and Food Chemistry, 2012, 60, 202-208.	2.4	30

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55	Isoflavone Pharmacokinetics and Metabolism after Consumption of a Standardized Soy and Soyâ€“Almond Bread in Men with Asymptomatic Prostate Cancer. Cancer Prevention Research, 2015, 8, 1045-1054.	0.7	30
56	Impact of Thermal and Pressure-Based Technologies on Carotenoid Retention and Quality Attributes in Tomato Juice. Food and Bioprocess Technology, 2017, 10, 808-818.	2.6	30
57	Optimization of extraction methods for quantification of microcystin-LR and microcystin-RR in fish, vegetable, and soil matrices using UPLCâ€“MS/MS. Harmful Algae, 2018, 76, 47-57.	2.2	28
58	Impact of food matrix on isoflavone metabolism and cardiovascular biomarkers in adults with hypercholesterolemia. Food and Function, 2012, 3, 1051.	2.1	27
59	Green Tea Extract Treatment in Obese Mice with Nonalcoholic Steatohepatitis Restores the Hepatic Metabolome in Association with Limiting Endotoxemiaâ€TLR4â€NFÎºBâ€Mediated Inflammation. Molecular Nutrition and Food Research, 2019, 63, e1900811.	1.5	27
60	Novel methoxy-carotenoids from the burgundy-colored plumage of the Pompadour Cotinga Xipholena punicea. Archives of Biochemistry and Biophysics, 2010, 504, 142-153.	1.4	26
61	Differential effects of nutrient availability on the secondary metabolism of Austrian pine (<i>Pinus) Tj ETQq1 1 0.784314 rgBT /Overlo	0.5	26
62	Effect of fractal flocculation behavior on fouling layer resistance during apple juice microfiltration. Food Research International, 1999, 32, 279-288.	2.9	25
63	A liquid chromatographyâ€“tandem mass spectrometric method for quantitative determination of native 5-methyltetrahydrofolate and its polyglutamyl derivatives in raw vegetables. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2010, 878, 2949-2958.	1.2	25
64	A comparison of plasma and prostate lycopene in response to typical servings of tomato soup, sauce or juice in men before prostatectomy. British Journal of Nutrition, 2015, 114, 596-607.	1.2	25
65	A metabolomic evaluation of the phytochemical composition of tomato juices being used in human clinical trials. Food Chemistry, 2017, 228, 270-278.	4.2	25
66	Phenolic profile, in vitro antimicrobial activity and antioxidant capacity of Vaccinium meridionale Swartz pomace. Heliyon, 2020, 6, e03845.	1.4	25
67	Influence of High-Pressure Processing on the Profile of Polyglutamyl 5-Methyltetrahydrofolate in Selected Vegetables. Journal of Agricultural and Food Chemistry, 2011, 59, 8709-8717.	2.4	24
68	Tannins as Biological Antioxidants. , 1999, 66, 495-505.		24
69	A Novel Tomato-Soy Juice Induces a Dose-Response Increase in Urinary and Plasma Phytochemical Biomarkers in Men with Prostate Cancer. Journal of Nutrition, 2019, 149, 26-35.	1.3	23
70	An LC/MS method for d8-Î²-carotene and d4-retinyl esters: Î²-carotene absorption and its conversion to vitamin A in humans. Journal of Lipid Research, 2012, 53, 820-827.	2.0	22
71	Absorption and Distribution Kinetics of the 13C-Labeled Tomato Carotenoid Phytoene in Healthy Adults. Journal of Nutrition, 2016, 146, 368-376.	1.3	22
72	Design and Selection of Soy Breads Used for Evaluating Isoflavone Bioavailability in Clinical Trials. Journal of Agricultural and Food Chemistry, 2013, 61, 3111-3120.	2.4	21

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73	Analysis of Tomato Carotenoids: Comparing Extraction and Chromatographic Methods. Journal of AOAC INTERNATIONAL, 2019, 102, 1069-1079.	0.7	21
74	Macrophage maturation from blood monocytes is altered in people with HIV, and is linked to serum lipid profiles and activation indices: A model for studying atherogenic mechanisms. PLoS Pathogens, 2020, 16, e1008869.	2.1	21
75	Optimizing Dough Proofing Conditions To Enhance Isoflavone Aglycones in Soy Bread. Journal of Agricultural and Food Chemistry, 2005, 53, 8253-8258.	2.4	20
76	Chromatographic separation of PTAD-derivatized 25-hydroxyvitamin D3 and its C-3 epimer from human serum and murine skin. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 991, 118-121.	1.2	17
77	Relative contribution of Î±-carotene to postprandial vitamin A concentrations in healthy humans after carrot consumption. American Journal of Clinical Nutrition, 2017, 106, 59-66.	2.2	17
78	Plasma Metabolomics Reveals Steroidal Alkaloids as Novel Biomarkers of Tomato Intake in Mice. Molecular Nutrition and Food Research, 2017, 61, 1700241.	1.5	17
79	Fate of folates during vegetable juice processing â€" Deglutamylation and interconversion. Food Research International, 2013, 53, 440-448.	2.9	16
80	Sex differences in skin carotenoid deposition and acute UVB-induced skin damage in SKH-1 hairless mice after consumption oftangerinetomatoes. Molecular Nutrition and Food Research, 2015, 59, 2491-2501.	1.5	16
81	Limited appearance of apocarotenoids is observed in plasma after consumption of tomato juices: a randomized human clinical trial. American Journal of Clinical Nutrition, 2018, 108, 784-792.	2.2	15
82	Efficacy comparison of lyophilised black raspberries and combination of celecoxib and PBIT in prevention of carcinogen-induced oesophageal cancer in rats. Journal of Functional Foods, 2016, 27, 84-94.	1.6	13
83	Uptake and metabolism of Î²-apo-8â€²-carotenal, Î²-apo-10â€²-carotenal, and Î²-apo-13-carotenone in Caco-2 cells. Journal of Lipid Research, 2019, 60, 1121-1135.	2.0	12
84	Antioxidant Activity of Tannins and Tannin-Protein Complexes: Assessment In Vitro and In Vivo. ACS Symposium Series, 2002, , 188-200.	0.5	11
85	Doseâ€Dependent Increases in Ellagitannin Metabolites as Biomarkers of Intake in Humans Consuming Standardized Black Raspberry Food Products Designed for Clinical Trials. Molecular Nutrition and Food Research, 2020, 64, e1900800.	1.5	11
86	Variation in Lycopene and Lycopenoates, Antioxidant Capacity, and Fruit Quality of Buffaloberry (Shepherdia argentea [Pursh]Nutt.). Journal of Food Science, 2013, 78, C1673-9.	1.5	9
87	Modulation of the oral glucocorticoid system during black raspberry mediated oral cancer chemoprevention. Carcinogenesis, 2022, 43, 28-39.	1.3	9
88	Identification of an Epoxide Metabolite of Lycopene in Human Plasma Using 13C-Labeling and QTOF-MS. Metabolites, 2018, 8, 24.	1.3	8
89	Egg Yolks Inhibit Activation of NF-Î²B and Expression of Its Target Genes in Adipocytes after Partial Delipidation. Journal of Agricultural and Food Chemistry, 2015, 63, 2013-2025.	2.4	7
90	Application of a low polyphenol or low ellagitannin dietary intervention and its impact on ellagitannin metabolism in men. Molecular Nutrition and Food Research, 2017, 61, 1600224.	1.5	7

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91	Lipidome association with vascular disease and inflammation in HIV+ Ugandan children. Aids, 2021, 35, 1615-1623.	1.0	6
92	Application of infrared microspectroscopy and chemometric analysis for screening the acrylamide content in potato chips. Analytical Methods, 2013, 5, 2020.	1.3	5
93	A pilot randomized trial of atorvastatin as adjunct therapy in patients with acute venous thromboembolism. Blood Coagulation and Fibrinolysis, 2021, 32, 16-22.	0.5	5
94	An HPLCâ€“MS/MS method for the separation of Î±-retinyl esters from retinyl esters. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1029-1030, 68-71.	1.2	4
95	Considerations for Use of the Phenol-Explorer Database to Estimate Dietary (Poly)phenol Intake. Journal of the Academy of Nutrition and Dietetics, 2021, 121, 833-834.	0.4	2
96	Increased carotenoid bioavailability from a unique, cislycopene containing tangerineâ€type tomato. FASEB Journal, 2013, 27, 38.1.	0.2	2
97	Re: Aire-Dependent Thymic Development of Tumor-Associated Regulatory T Cells. Journal of Urology, 2013, 190, 1954-1955.	0.2	1
98	Dietary Tomato Varieties Similarly Inhibit Prostate Carcinogenesis in the TRAMP Model in Association with Distinct Transcriptomic and Metabolomic Profiles. Current Developments in Nutrition, 2020, 4, nzaa044_025.	0.1	1
99	P40.03 Report on a Phytochemical-rich Dietary Intervention Trial to Prevent Lung Cancer: Implementation in a High-Risk Lung Screening Clinic. Journal of Thoracic Oncology, 2021, 16, S470-S471.	0.5	1
100	Accumulation of dietary naringenin and metabolites in mice. FASEB Journal, 2013, 27, 636.2.	0.2	1
101	Pharmacokinetics of 13Câ€Łycopene in Healthy Adults. FASEB Journal, 2013, 27, 38.6.	0.2	1
102	Efficiency of intestinal absorption of betaâ€carotene (BC) is not correlated with cholesterol (CHL) absorption in humans. FASEB Journal, 2010, 24, 539.4.	0.2	0
103	Bioavailability and bioaccessibility of carotenoids from papaya, tomato, and carrot are modulated by chromoplast morphology. FASEB Journal, 2012, 26, 31.7.	0.2	0
104	Absorption and biotransformation of Î±â€mangostin by nude mice without and with HTâ€29 colon cancer xenograft. FASEB Journal, 2012, 26, 646.18.	0.2	0
105	Provitamin A Absorption and Conversion from a Unique High Betaâ€Carotene Tomato is Higher when Consumed with Avocado. FASEB Journal, 2012, 26, 31.5.	0.2	0
106	Abstract LB-188: Isoflavone pharmacokinetics and metabolism after consumption of soy and soy-almond bread in men with asymptomatic prostate cancer.. , 2013, , .		0
107	Abstract LB-246: Dietary strawberry phytochemical metabolism in saliva, urine, and genetic biomarkers in smokers and non-smokers. , 2014, , .		0
108	Abstract 2585: Bioactive compounds or metabolites from black raspberries modulate T lymphocyte function, myeloid cell differentiation and Jak/STATsignaling. , 2014, , .		0

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109	25â€Hydroxyvitamin D and its Câ€3 Epimer in a Mouse Model of Nonâ€Melanoma Skin Cancer. FASEB Journal, 2015, 29, 758.2.	0.2	0
110	Abstract 1902: Experimental investigations on the effects of specific berry phytochemicals and metabolites in esophageal cancer prevention in vitro. , 2015, , .		0
111	Abstract 4278: Soy isoflavones and their metabolites modulate IL-12-induced NK cell IFN-Î³ production. , 2015, , .		0
112	Abstract LB-295: Food-based approach to cancer prevention: A phase I assessment of amorphous confections in modulating exposure and metabolism of black raspberry compounds in the oral cavity. , 2016, , .		0
113	Abstract 4317: Black raspberries show potent activity in prevention of experimental squamous cell esophageal cancer compared to a combination of selective COX-2 and iNOS inhibitors. , 2016, , .		0