

Kenneth M Riedl

List of Publications by Year in Descending Order

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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.

103
papers

4,734
citations

37
h-index

66
g-index

115
ext. papers

5,331
ext. citations

4.7
avg, IF

5.33
L-index

#	Paper	IF	Citations
103	Lipidome association with vascular disease and inflammation in HIV+ Ugandan children. <i>Aids</i> , 2021 , 35, 1615-1623	3.5	2
102	Considerations for Use of the Phenol-Explorer Database to Estimate Dietary (Poly)phenol Intake. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2021 , 121, 833-834	3.9	2
101	A pilot randomized trial of atorvastatin as adjunct therapy in patients with acute venous thromboembolism. <i>Blood Coagulation and Fibrinolysis</i> , 2021 , 32, 16-22	1	0
100	Phenolic profile, in vitro antimicrobial activity and antioxidant capacity of swartz pomace. <i>Heliyon</i> , 2020 , 6, e03845	3.6	9
99	Dose-Dependent Increases in Ellagitannin Metabolites as Biomarkers of Intake in Humans Consuming Standardized Black Raspberry Food Products Designed for Clinical Trials. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1900800	5.9	6
98	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. <i>PLoS Pathogens</i> , 2020 , 16, e1008869	7.6	10
97	Dietary Tomato Varieties Similarly Inhibit Prostate Carcinogenesis in the TRAMP Model in Association with Distinct Transcriptomic and Metabolomic Profiles. <i>Current Developments in Nutrition</i> , 2020 , 4, 326-326	0.4	78
96	Uptake and metabolism of β -apo-8 β -carotenal, β -apo-10 β -carotenal, and β -apo-13-carotenone in Caco-2 cells. <i>Journal of Lipid Research</i> , 2019 , 60, 1121-1135	6.3	6
95	Single Nucleotide Polymorphisms in β -Carotene Oxygenase 1 are Associated with Plasma Lycopene Responses to a Tomato-Soy Juice Intervention in Men with Prostate Cancer. <i>Journal of Nutrition</i> , 2019 , 149, 381-397	4.1	20
94	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. <i>Frontiers in Immunology</i> , 2019 , 10, 785	8.4	18
93	Analysis of Tomato Carotenoids: Comparing Extraction and Chromatographic Methods. <i>Journal of AOAC INTERNATIONAL</i> , 2019 , 102, 1069-1079	1.7	15
92	Green Tea Extract Treatment in Obese Mice with Nonalcoholic Steatohepatitis Restores the Hepatic Metabolome in Association with Limiting Endotoxemia-TLR4-NFB-Mediated Inflammation. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1900811	5.9	17
91	Dietary Black Raspberries Impact the Colonic Microbiome and Phytochemical Metabolites in Mice. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1800636	5.9	32
90	A Novel Tomato-Soy Juice Induces a Dose-Response Increase in Urinary and Plasma Phytochemical Biomarkers in Men with Prostate Cancer. <i>Journal of Nutrition</i> , 2019 , 149, 26-35	4.1	16
89	Cruciferous Vegetables, Isothiocyanates, and Bladder Cancer Prevention. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800079	5.9	66
88	Identification of an Epoxide Metabolite of Lycopene in Human Plasma Using C-Labeling and QTOF-MS. <i>Metabolites</i> , 2018 , 8,	5.6	7
87	Limited appearance of apocarotenoids is observed in plasma after consumption of tomato juices: a randomized human clinical trial. <i>American Journal of Clinical Nutrition</i> , 2018 , 108, 784-792	7	8

86	Optimization of extraction methods for quantification of microcystin-LR and microcystin-RR in fish, vegetable, and soil matrices using UPLC-MS/MS. <i>Harmful Algae</i> , 2018 , 76, 47-57	5.3	17
85	A metabolomic evaluation of the phytochemical composition of tomato juices being used in human clinical trials. <i>Food Chemistry</i> , 2017 , 228, 270-278	8.5	21
84	Impact of Thermal and Pressure-Based Technologies on Carotenoid Retention and Quality Attributes in Tomato Juice. <i>Food and Bioprocess Technology</i> , 2017 , 10, 808-818	5.1	22
83	Relative contribution of β -carotene to postprandial vitamin A concentrations in healthy humans after carrot consumption. <i>American Journal of Clinical Nutrition</i> , 2017 , 106, 59-66	7	14
82	Fresh produce and their soils accumulate cyanotoxins from irrigation water: Implications for public health and food security. <i>Food Research International</i> , 2017 , 102, 234-245	7	40
81	High-Pressure Processing of Broccoli Sprouts: Influence on Bioactivation of Glucosinolates to Isothiocyanates. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8578-8585	5.7	41
80	Plasma Metabolomics Reveals Steroidal Alkaloids as Novel Biomarkers of Tomato Intake in Mice. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700241	5.9	11
79	Tomatoes protect against development of UV-induced keratinocyte carcinoma via metabolomic alterations. <i>Scientific Reports</i> , 2017 , 7, 5106	4.9	38
78	Application of a low polyphenol or low ellagitannin dietary intervention and its impact on ellagitannin metabolism in men. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600224	5.9	6
77	Substrate Specificity of Purified Recombinant Chicken β -Carotene 9R10ROxygenase (BCO2). <i>Journal of Biological Chemistry</i> , 2016 , 291, 14609-19	5.4	47
76	An HPLC-MS/MS method for the separation of β -retinyl esters from retinyl esters. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016 , 1029-1030, 68-71	3.2	3
75	Absorption and Distribution Kinetics of the ^{13}C -Labeled Tomato Carotenoid Phytoene in Healthy Adults. <i>Journal of Nutrition</i> , 2016 , 146, 368-76	4.1	20
74	Suppression of Proinflammatory and Prosurvival Biomarkers in Oral Cancer Patients Consuming a Black Raspberry Phytochemical-Rich Troche. <i>Cancer Prevention Research</i> , 2016 , 9, 159-71	3.2	36
73	Complementary shifts in photoreceptor spectral tuning unlock the full adaptive potential of ultraviolet vision in birds. <i>ELife</i> , 2016 , 5,	8.9	35
72	Efficacy comparison of lyophilised black raspberries and combination of celecoxib and PBIT in prevention of carcinogen-induced oesophageal cancer in rats. <i>Journal of Functional Foods</i> , 2016 , 27, 84-94	5.1	8
71	Urinary excretion of Citrus flavanones and their major catabolites after consumption of fresh oranges and pasteurized orange juice: A randomized cross-over study. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2602-2610	5.9	34
70	Chromatographic separation of PTAD-derivatized 25-hydroxyvitamin D3 and its C-3 epimer from human serum and murine skin. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015 , 991, 118-21	3.2	12
69	Consumption of soy isoflavone enriched bread in men with prostate cancer is associated with reduced proinflammatory cytokines and immunosuppressive cells. <i>Cancer Prevention Research</i> , 2015 , 8, 1036-44	3.2	54

68	Compartmental and noncompartmental modeling of ^{14}C -lycopene absorption, isomerization, and distribution kinetics in healthy adults. <i>American Journal of Clinical Nutrition</i> , 2015 , 102, 1436-49	7	38
67	A comparison of plasma and prostate lycopene in response to typical servings of tomato soup, sauce or juice in men before prostatectomy. <i>British Journal of Nutrition</i> , 2015 , 114, 596-607	3.6	18
66	Sex differences in skin carotenoid deposition and acute UVB-induced skin damage in SKH-1 hairless mice after consumption of tangerine tomatoes. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 2491-501	5.9	14
65	Strawberry phytochemicals inhibit azoxymethane/dextran sodium sulfate-induced colorectal carcinogenesis in Crj: CD-1 mice. <i>Nutrients</i> , 2015 , 7, 1696-715	6.7	54
64	Enhanced bioavailability of lycopene when consumed as cis-isomers from tangerine compared to red tomato juice, a randomized, cross-over clinical trial. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 658-69	5.9	135
63	Isoflavone pharmacokinetics and metabolism after consumption of a standardized soy and soy-almond bread in men with asymptomatic prostate cancer. <i>Cancer Prevention Research</i> , 2015 , 8, 1045-54	3.2	22
62	Identification of phenolic compounds in petals of nasturtium flowers (<i>Tropaeolum majus</i>) by high-performance liquid chromatography coupled to mass spectrometry and determination of oxygen radical absorbance capacity (ORAC). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1803-11	5.7	22
61	Egg yolks inhibit activation of NF- κ B and expression of its target genes in adipocytes after partial delipidation. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2013-25	5.7	6
60	25-Hydroxyvitamin D and its C-3 Epimer in a Mouse Model of Non-Melanoma Skin Cancer. <i>FASEB Journal</i> , 2015 , 29, 758.2	0.9	
59	Not all anthocyanins are born equal: distinct patterns induced by stress in <i>Arabidopsis</i> . <i>Planta</i> , 2014 , 240, 931-40	4.7	95
58	Characterization of black raspberry functional food products for cancer prevention human clinical trials. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 3997-4006	5.7	28
57	Bioactive compounds or metabolites from black raspberries modulate T lymphocyte proliferation, myeloid cell differentiation and Jak/STAT signaling. <i>Cancer Immunology, Immunotherapy</i> , 2014 , 63, 889-900	7.0	34
56	Isothiocyanate metabolism, distribution, and interconversion in mice following consumption of thermally processed broccoli sprouts or purified sulforaphane. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1991-2000	5.9	49
55	The human enzyme that converts dietary provitamin A carotenoids to vitamin A is a dioxygenase. <i>Journal of Biological Chemistry</i> , 2014 , 289, 13661-6	5.4	56
54	β -Carotene-9,10-Oxygenase status modulates the impact of dietary tomato and lycopene on hepatic nuclear receptor-, stress-, and metabolism-related gene expression in mice. <i>Journal of Nutrition</i> , 2014 , 144, 431-9	4.1	27
53	Saponins from soy and chickpea: stability during beadmaking and in vitro bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6703-10	5.7	27
52	Fate of folates during vegetable juice processing: Deglutamylation and interconversion. <i>Food Research International</i> , 2013 , 53, 440-448	7	11
51	Effects of food formulation and thermal processing on flavones in celery and chamomile. <i>Food Chemistry</i> , 2013 , 141, 1406-11	8.5	31

50	Nonanthocyanin secondary metabolites of black raspberry (<i>Rubus occidentalis</i> L.) fruits: identification by HPLC-DAD, NMR, HPLC-ESI-MS, and ESI-MS/MS analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12032-43	5.7	37
49	Application of infrared microspectroscopy and chemometric analysis for screening the acrylamide content in potato chips. <i>Analytical Methods</i> , 2013 , 5, 2020	3.2	4
48	Anti-tumorigenicity of dietary Ò-mangostin in an HT-29 colon cell xenograft model and the tissue distribution of xanthones and their phase II metabolites. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 203-11	5.9	46
47	Comparison of high-performance liquid chromatography/tandem mass spectrometry and high-performance liquid chromatography/photo-diode array detection for the quantitation of carotenoids, retinyl esters, Ò-copherol and phyloquinone in chylomicron-rich fractions of human plasma. <i>Rapid Communications in Mass Spectrometry</i> , 2013 , 27, 1393-402	2.2	37
46	Design and selection of soy breads used for evaluating isoflavone bioavailability in clinical trials. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3111-20	5.7	16
45	Variation in lycopene and lycopenoates, antioxidant capacity, and fruit quality of buffaloberry (<i>Shepherdia argentea</i> [Pursh] Nutt.). <i>Journal of Food Science</i> , 2013 , 78, C1673-9	3.4	7
44	Substrate specificity of purified recombinant human Ò-carotene 15,15-lyxygenase (BCO1). <i>Journal of Biological Chemistry</i> , 2013 , 288, 37094-103	5.4	77
43	Accumulation of dietary naringenin and metabolites in mice. <i>FASEB Journal</i> , 2013 , 27, 636.2	0.9	1
42	Increased carotenoid bioavailability from a unique, cislycopene containing tangerine-type tomato. <i>FASEB Journal</i> , 2013 , 27, 38.1	0.9	1
41	Pharmacokinetics of ¹³ C-Lycopene in Healthy Adults. <i>FASEB Journal</i> , 2013 , 27, 38.6	0.9	1
40	Inhibition of bladder cancer by broccoli isothiocyanates sulforaphane and erucin: characterization, metabolism, and interconversion. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 1675-87	5.9	65
39	Impact of food matrix on isoflavone metabolism and cardiovascular biomarkers in adults with hypercholesterolemia. <i>Food and Function</i> , 2012 , 3, 1051-8	6.1	23
38	Xanthones in mangosteen juice are absorbed and partially conjugated by healthy adults. <i>Journal of Nutrition</i> , 2012 , 142, 675-80	4.1	47
37	Susceptibility of anthocyanins to ex vivo degradation in human saliva. <i>Food Chemistry</i> , 2012 , 135, 738-478.5		44
36	Naturally occurring eccentric cleavage products of provitamin A Ò-carotene function as antagonists of retinoic acid receptors. <i>Journal of Biological Chemistry</i> , 2012 , 287, 15886-95	5.4	103
35	Determination of carotenoids, total phenolic content, and antioxidant activity of Arazil (Eugenia stipitata McVaugh), an Amazonian fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4709-17	5.7	40
34	Endogenous enzymes, heat, and pH affect flavone profiles in parsley (<i>Petroselinum crispum</i> var. neapolitanum) and celery (<i>Apium graveolens</i>) during juice processing. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 202-8	5.7	22
33	Flavone deglycosylation increases their anti-inflammatory activity and absorption. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 558-69	5.9	64

32	An LC/MS method for d8-β-carotene and d4-retinyl esters: β-carotene absorption and its conversion to vitamin A in humans. <i>Journal of Lipid Research</i> , 2012 , 53, 820-7	6.3	19
31	Bioavailability and bioaccessibility of carotenoids from papaya, tomato, and carrot are modulated by chromoplast morphology. <i>FASEB Journal</i> , 2012 , 26, 31.7	0.9	
30	Absorption and biotransformation of Emangostin by nude mice without and with HT-29 colon cancer xenograft. <i>FASEB Journal</i> , 2012 , 26, 646.18	0.9	
29	Provitamin A Absorption and Conversion from a Unique High Beta-Carotene Tomato is Higher when Consumed with Avocado. <i>FASEB Journal</i> , 2012 , 26, 31.5	0.9	
28	Bioavailability and inter-conversion of sulforaphane and erucin in human subjects consuming broccoli sprouts or broccoli supplement in a cross-over study design. <i>Pharmacological Research</i> , 2011 , 64, 456-63	10.2	137
27	Comparison of isothiocyanate metabolite levels and histone deacetylase activity in human subjects consuming broccoli sprouts or broccoli supplement. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10955-63	5.7	57
26	Identification and quantification of metallo-chlorophyll complexes in bright green table olives by high-performance liquid chromatography-mass spectrometry quadrupole/time-of-flight. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11100-8	5.7	31
25	Differential effects of nutrient availability on the secondary metabolism of Austrian pine (<i>Pinus nigra</i>) phloem and resistance to <i>Diplodia pinea</i> . <i>Forest Pathology</i> , 2011 , 41, 52-58	1.2	19
24	Carotene and novel apocarotenoid concentrations in orange-fleshed Cucumis melo melons: determinations of β-carotene bioaccessibility and bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4448-54	5.7	81
23	Influence of high-pressure processing on the profile of polyglutamyl 5-methyltetrahydrofolate in selected vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8709-17	5.7	20
22	Modulation of genetic and epigenetic biomarkers of colorectal cancer in humans by black raspberries: a phase I pilot study. <i>Clinical Cancer Research</i> , 2011 , 17, 598-610	12.9	132
21	The Formation of Anthocyanic Vacuolar Inclusions in <i>Arabidopsis thaliana</i> and implications for the sequestration of anthocyanin pigments. <i>Molecular Plant</i> , 2010 , 3, 78-90	14.4	108
20	Identification and quantification of apo-lycopenals in fruits, vegetables, and human plasma. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3290-6	5.7	136
19	Hepatic stellate cells are an important cellular site for β-carotene conversion to retinoid. <i>Archives of Biochemistry and Biophysics</i> , 2010 , 504, 3-10	4.1	52
18	Novel methoxy-carotenoids from the burgundy-colored plumage of the Pompadour Cotinga <i>Xipholena punicea</i> . <i>Archives of Biochemistry and Biophysics</i> , 2010 , 504, 142-53	4.1	21
17	Drinking water with red beetroot food color antagonizes esophageal carcinogenesis in N-nitrosomethylbenzylamine-treated rats. <i>Journal of Medicinal Food</i> , 2010 , 13, 733-9	2.8	62
16	A liquid chromatography-tandem mass spectrometric method for quantitative determination of native 5-methyltetrahydrofolate and its polyglutamyl derivatives in raw vegetables. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010 , 878, 2949-58	3.2	22
15	Chemical composition, anthocyanins, non-anthocyanin phenolics and antioxidant activity of wild bilberry (<i>Vaccinium meridionale</i> Swartz) from Colombia. <i>Food Chemistry</i> , 2010 , 122, 980-986	8.5	89

14	Efficiency of intestinal absorption of beta-carotene (BC) is not correlated with cholesterol (CHL) absorption in humans. <i>FASEB Journal</i> , 2010 , 24, 539.4	0.9	
13	Black raspberry components inhibit proliferation, induce apoptosis, and modulate gene expression in rat esophageal epithelial cells. <i>Nutrition and Cancer</i> , 2009 , 61, 816-26	2.8	74
12	Determination of anthocyanins, total phenolic content, and antioxidant activity in Andes Berry (<i>Rubus glaucus</i> Benth). <i>Journal of Food Science</i> , 2009 , 74, C227-32	3.4	52
11	Isoflavone profiles, phenol content, and antioxidant activity of soybean seeds as influenced by cultivar and growing location in Ohio. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1197-1206 ^{4.3}	4.3	59
10	Comparative phloem chemistry of Manchurian (<i>Fraxinus mandshurica</i>) and two North American ash species (<i>Fraxinus americana</i> and <i>Fraxinus pennsylvanica</i>). <i>Journal of Chemical Ecology</i> , 2007 , 33, 1430-48 ^{2.7}	2.7	97
9	Optimizing dough proofing conditions to enhance isoflavone aglycones in soy bread. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8253-8	5.7	20
8	Too hot to handle? Synchrotron X-ray damage of lipid membranes and mesophases. <i>Journal of Synchrotron Radiation</i> , 2002 , 9, 333-41	2.4	33
7	Antioxidant Activity of Tannins and Tannin-Protein Complexes: Assessment In Vitro and In Vivo. <i>ACS Symposium Series</i> , 2002 , 188-200	0.4	8
6	Tannin-protein complexes as radical scavengers and radical sinks. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4917-23	5.7	205
5	Effect of fractal flocculation behavior on fouling layer resistance during apple juice microfiltration. <i>Food Research International</i> , 1999 , 32, 279-288	7	22
4	Tannins as biological antioxidants. <i>Basic Life Sciences</i> , 1999 , 66, 495-505		17
3	Influence of membrane structure on fouling layer morphology during apple juice clarification. <i>Journal of Membrane Science</i> , 1998 , 139, 155-166	9.6	84
2	Interactions Responsible for Fouling Layer Formation during Apple Juice Microfiltration. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2458-2464	5.7	31
1	High Molecular Weight Plant Polyphenolics (Tannins) as Biological Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1887-1892	5.7	972