

Volker BÄřhm

List of Publications by Year in descending order

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67
papers

5,470
citations

126708

33
h-index

106150

65
g-index

74
all docs

74
docs citations

74
times ranked

6925
citing authors

#	ARTICLE	IF	CITATIONS
1	Carotenoids: Actual knowledge on food sources, intakes, stability and bioavailability and their protective role in humans. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S194-218.	1.5	575
2	Methods of measurement and evaluation of natural antioxidant capacity/activity (IUPAC Technical) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	0.9	419
3	Comparative antioxidant activities of carotenoids measured by ferric reducing antioxidant power (FRAP), ABTS bleaching assay ($I\pm$ TEAC), DPPH assay and peroxy radical scavenging assay. <i>Food Chemistry</i> , 2011, 129, 139-148.	4.2	417
4	Trolox Equivalent Antioxidant Capacity of Different Geometrical Isomers of β -Carotene, β -Carotene, Lycopene, and Zeaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 221-226.	2.4	303
5	Alterations of Vitamin C, Total Phenolics, and Antioxidant Capacity as Affected by Processing Tomatoes to Different Products. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7962-7968.	2.4	243
6	Processing Strawberries to Different Products Alters Contents of Vitamin C, Total Phenolics, Total Anthocyanins, and Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5640-5646.	2.4	236
7	Nutritional value of duckweeds (Lemnaceae) as human food. <i>Food Chemistry</i> , 2017, 217, 266-273.	4.2	192
8	Changes in Contents of Carotenoids and Vitamin E during Tomato Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7005-7010.	2.4	178
9	Lycopene and Its Antioxidant Role in the Prevention of Cardiovascular Diseases—A Critical Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1868-1879.	5.4	177
10	Spectrophotometric Determination of Yellow Pigment Content and Evaluation of Carotenoids by High-Performance Liquid Chromatography in Durum Wheat Grain. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6663-6668.	2.4	172
11	<i>In vitro</i> antioxidant activity of tocopherols and tocotrienols and comparison of vitamin E concentration and lipophilic antioxidant capacity in human plasma. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 731-742.	1.5	164
12	Polyphenolic Compounds Analysis of Old and New Apple Cultivars and Contribution of Polyphenolic Profile to the In Vitro Antioxidant Capacity. <i>Antioxidants</i> , 2018, 7, 20.	2.2	140
13	Intestinal absorption of lycopene from different matrices and interactions to other carotenoids, the lipid status, and the antioxidant capacity of human plasma. <i>European Journal of Nutrition</i> , 1999, 38, 118-125.	1.8	138
14	A comprehensive review on carotenoids in foods and feeds: <i>status quo</i> , applications, patents, and research needs. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1999-2049.	5.4	132
15	Antioxidant capacity and related parameters of different fruit formulations. <i>LWT - Food Science and Technology</i> , 2010, 43, 992-999.	2.5	117
16	Antioxidant capacity and total phenolics of <i>Cyphostemma digitatum</i> before and after processing: use of different assays. <i>European Food Research and Technology</i> , 2009, 228, 813-821.	1.6	111
17	Nutritional Value of the Duckweed Species of the Genus <i>Wolffia</i> (Lemnaceae) as Human Food. <i>Frontiers in Chemistry</i> , 2018, 6, 483.	1.8	102
18	Enzyme-aided extraction of lycopene from high-pigment tomato cultivars by supercritical carbon dioxide. <i>Food Chemistry</i> , 2015, 170, 193-202.	4.2	101

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19	Cleavage Products of Lycopene Produced by in Vitro Oxidations:Â Characterization and Mechanisms of Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7318-7325.	2.4	99
20	Lycopene prevents 7-ketocholesterol-induced oxidative stress, cell cycle arrest and apoptosis in human macrophagesâ†. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 34-46.	1.9	96
21	Comparative Study on Antioxidant Activity of Lycopene (<i>Z</i>)-Isomers in Different Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4504-4511.	2.4	96
22	Analysis of carotenoids and vitamin E in selected oilseeds, press cakes and oils. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1122-1129.	1.0	80
23	Lycopene and heart health. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 296-303.	1.5	75
24	Carotenoids: Considerations for Their Use in Functional Foods, Nutraceuticals, Nutricosmetics, Supplements, Botanicals, and Novel Foods in the Context of Sustainability, Circular Economy, and Climate Change. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 433-460.	5.1	72
25	Isolation and Structural Elucidation of Different Geometrical Isomers of Lycopene. <i>International Journal for Vitamin and Nutrition Research</i> , 2007, 77, 369-375.	0.6	68
26	Rosehip â€“â€“ a â€œnewâ€•source of lycopene?. <i>Molecular Aspects of Medicine</i> , 2003, 24, 385-389.	2.7	60
27	Bioaccessibility of Carotenoids and Vitamin E from Pasta: Evaluation of an in Vitro Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1163-1170.	2.4	56
28	Effects of ingestion of tomatoes, tomato juice and tomato purÃ©e on contents of lycopene isomers, tocopherols and ascorbic acid in human plasma as well as on lycopene isomer pattern. <i>British Journal of Nutrition</i> , 2006, 95, 734-741.	1.2	54
29	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.	2.4	51
30	Antioxidant activities of tocopherols/tocotrienols and lipophilic antioxidant capacity of wheat, vegetable oils, milk and milk cream by using photochemiluminescence. <i>Food Chemistry</i> , 2015, 175, 593-600.	4.2	46
31	Development of a New Method for the Complete Extraction of Carotenoids from Cereals with Special Reference to Durum Wheat (<i>Triticum durum</i> Desf.). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8295-8301.	2.4	45
32	Macular Xanthophylls and Î‰-3 Long-Chain Polyunsaturated Fatty Acids in Age-Related Macular Degeneration. <i>JAMA Ophthalmology</i> , 2013, 131, 564.	1.4	43
33	Contents of Vitamin C, Carotenoids, Tocopherols, and Tocotrienols in the Subtropical Plant Species <i>Cyphostemma digitatum</i> as Affected by Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5420-5427.	2.4	42
34	Lack of effects of tomato products on endothelial function in human subjects: results of a randomised, placebo-controlled cross-over study. <i>British Journal of Nutrition</i> , 2011, 105, 263-267.	1.2	34
35	Characterization of carotenoids and vitamin E in <i>R. rugosa</i> and <i>R. canina</i> : Comparative analysis. <i>Food Chemistry</i> , 2018, 242, 435-442.	4.2	34
36	In Vitro Lipophilic Antioxidant Capacity, Antidiabetic and Antibacterial Activity of Citrus Fruits Extracts from Aceh, Indonesia. <i>Antioxidants</i> , 2017, 6, 11.	2.2	29

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37	Carotenoids and chlorophylls in processed xanthophyll-rich food. <i>LWT - Food Science and Technology</i> , 2014, 57, 442-445.	2.5	27
38	Lycopene supplementation restores vitamin A deficiency in mice and possesses thereby partial pro-vitamin A activity transmitted via RAR signaling. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2413-2420.	1.5	27
39	Influence of polyphenolic content on the in vitro allergenicity of old and new apple cultivars: A pilot study. <i>Nutrition</i> , 2019, 58, 30-35.	1.1	27
40	(all-E)- and (5Z)-Lycopene Display Similar Biological Effects on Adipocytes. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800788.	1.5	26
41	Lycopene and heart health. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 296-303.	1.5	26
42	Use of Photochemiluminescence for the Determination of Antioxidant Activities of Carotenoids and Antioxidant Capacities of Selected Tomato Products. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7452-7459.	2.4	25
43	In Vitro Bioaccessibility of Carotenoids and Vitamin E in Rosehip Products and Tomato Paste As Affected by Pectin Contents and Food Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3801-3809.	2.4	25
44	Effects of high pressure processing on bioactive compounds in spinach and rosehip puree. <i>European Food Research and Technology</i> , 2018, 244, 395-407.	1.6	24
45	Antioxidant and cytotoxic activity of fatty oil isolated by supercritical fluid extraction from microwave pretreated seeds of wild growing <i>Punica granatum</i> L.. <i>Journal of Supercritical Fluids</i> , 2018, 133, 225-232.	1.6	23
46	Age-related macular degeneration: Effects of a short-term intervention with an oleaginous kale extract—a pilot study. <i>Nutrition</i> , 2013, 29, 1412-1417.	1.1	20
47	Antioxidant Capacity of Tomato Seed Oil in Solution and Its Redox Properties in Cultured Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 346-354.	2.4	19
48	Carotenoids of indigenous citrus species from Aceh and its in vitro antioxidant, antidiabetic and antibacterial activities. <i>European Food Research and Technology</i> , 2016, 242, 1869-1881.	1.6	19
49	Determination of the antioxidant capacity: influence of the sample concentration on the measured values. <i>European Food Research and Technology</i> , 2009, 230, 249-254.	1.6	18
50	Allergenicity of apple allergen Mal d 1 as effected by polyphenols and polyphenol oxidase due to enzymatic browning. <i>LWT - Food Science and Technology</i> , 2019, 113, 108289.	2.5	17
51	Bioactive Compounds and Antioxidant Capacity of <i>Rosa rugosa</i> Depending on Degree of Ripeness. <i>Antioxidants</i> , 2018, 7, 134.	2.2	16
52	Vitamin E. <i>Antioxidants</i> , 2018, 7, 44.	2.2	16
53	Analytical characterisation of the seeds of two tomato varieties as a basis for recycling of waste materials in the food industry. <i>European Food Research and Technology</i> , 2014, 239, 613-620.	1.6	15
54	Comparison of Chemical Profile and Antioxidant Capacity of Seeds and Oils from <i>Salvia sclarea</i> and <i>Salvia officinalis</i> . <i>Chemistry and Biodiversity</i> , 2017, 14, e1700344.	1.0	15

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55	Vitamin E Content and Estimated Need in German Infant and Follow-On Formulas With and Without Long-Chain Polyunsaturated Fatty Acids (LC-PUFA) Enrichment. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10153-10161.	2.4	14
56	Influence of variety and growing location on carotenoid and vitamin E contents of 184 different durum wheat varieties (<i>Triticum turgidum</i> ssp. <i>durum</i>) in Germany. <i>European Food Research and Technology</i> , 2020, 246, 2079-2092.	1.6	10
57	Interactions between lipophilic antioxidants measured by photochemiluminescence assay and β -tocopherol equivalent antioxidant capacity assay as well as the influence of matrix compounds on the lipophilic antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2015, 64, 817-823.	2.5	8
58	Food-based modification of LC-PUFA concentration in complementary food did not affect plasma vitamin E concentration in infants. <i>NFS Journal</i> , 2016, 3, 25-32.	1.9	8
59	Polyphenols, Vitamin C, <i>in Vitro</i> Antioxidant Capacity, α -Amylase and COX-2 Inhibitory Activities of Citrus Samples from Aceh, Indonesia. <i>International Journal for Vitamin and Nutrition Research</i> , 2019, 89, 337-347.	0.6	8
60	Egg yolk colour in organic production as affected by feeding “Consequences for farmers and consumers. <i>Food Chemistry</i> , 2022, 382, 131854.	4.2	8
61	Carotenoids. <i>Antioxidants</i> , 2019, 8, 516.	2.2	7
62	High-Pressure Processing of Kale: Effects on the Extractability, <i>In Vitro</i> Bioaccessibility of Carotenoids & Vitamin E and the Lipophilic Antioxidant Capacity. <i>Antioxidants</i> , 2021, 10, 1688.	2.2	7
63	Phytochemical analysis, antioxidant, antibacterial, and cytotoxic activities of leaves and roots of <i>Rubus hyrcanus</i> Juz.. <i>European Food Research and Technology</i> , 2022, 248, 141-152.	1.6	6
64	Do Apocarotenoids Have Antioxidant Activities <i>In Vitro</i> ?. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2012, 89, 849-858.	0.8	4
65	Phytochemical analysis, antioxidant, cytotoxic, and antimicrobial activities of golden chamomile (<i>Matricaria aurea</i> (Loefl.) Schultz Bip). <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2022, .	0.6	4
66	High pressure processing and heat sterilization of kale: Impact on extractability, antioxidant capacity and storability of carotenoids and vitamin E. , 0, , .		2
67	Regarding Macular Xanthophylls and ω -3 Long-Chain Polyunsaturated Fatty Acids in Age-Related Macular Degeneration—Reply. <i>JAMA Ophthalmology</i> , 2014, 132, 231.	1.4	0