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List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Acylated Anthocyanins from Red Cabbage and Purple Sweet Potato Can Bind Metal Ions and Produce Stable Blue Colors. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4551.	1.8	10
2	Discovery of a natural cyan blue: A unique food-sourced anthocyanin could replace synthetic brilliant blue. <i>Science Advances</i> , 2021, 7, .	4.7	34
3	The NCI-N87 Cell Line as a Gastric Epithelial Model to Study Cellular Uptake, Trans-Epithelial Transport, and Gastric Anti-Inflammatory Properties of Anthocyanins. <i>Nutrition and Cancer</i> , 2020, 72, 686-695.	0.9	8
4	Ex Vivo and In Vivo Assessment of the Penetration of Topically Applied Anthocyanins Utilizing ATR-FTIR/PLS Regression Models and HPLC-PDA-MS. <i>Antioxidants</i> , 2020, 9, 486.	2.2	13
5	Molar absorptivities (ϵ) and spectral and colorimetric characteristics of purple sweet potato anthocyanins. <i>Food Chemistry</i> , 2019, 271, 497-504.	4.2	29
6	Stereochemistry and glycosidic linkages of C3-glycosylations affected the reactivity of cyanidin derivatives. <i>Food Chemistry</i> , 2019, 278, 443-451.	4.2	11
7	Solid phase fractionation techniques for segregation of red cabbage anthocyanins with different colorimetric and stability properties. <i>Food Research International</i> , 2019, 120, 688-696.	2.9	12
8	Antioxidant, UV Protection, and Antiphotoreactive Properties of Anthocyanin-Pigmented Lipstick Formulations. <i>Journal of Cosmetic Science</i> , 2019, 70, 63-76.	0.1	7
9	Assessment of the color modulation and stability of naturally copigmented anthocyanin-grape colorants with different levels of purification. <i>Food Research International</i> , 2018, 106, 791-799.	2.9	31
10	Influence of cyanidin glycosylation patterns on carboxypyrananthocyanin formation. <i>Food Chemistry</i> , 2018, 259, 261-269.	4.2	22
11	Impact of location, type, and number of glycosidic substitutions on the color expression of o-dihydroxylated anthocyanidins. <i>Food Chemistry</i> , 2018, 268, 416-423.	4.2	21
12	Cis-Trans Configuration of Coumaric Acid Acylation Affects the Spectral and Colorimetric Properties of Anthocyanins. <i>Molecules</i> , 2018, 23, 598.	1.7	27
13	Natural Colorants: Food Colorants from Natural Sources. <i>Annual Review of Food Science and Technology</i> , 2017, 8, 261-280.	5.1	361
14	Health Benefits of Purple Corn (<i>Zea mays</i> L.) Phenolic Compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 234-246.	5.9	98
15	Deodorization of garlic odor by spearmint, peppermint, and chocolate mint leaves and rosmarinic acid. <i>LWT - Food Science and Technology</i> , 2017, 84, 160-167.	2.5	18
16	Time, Concentration, and pH-Dependent Transport and Uptake of Anthocyanins in a Human Gastric Epithelial (NCI-N87) Cell Line. <i>International Journal of Molecular Sciences</i> , 2017, 18, 446.	1.8	20
17	Bathochromic and Hyperchromic Effects of Aluminum Salt Complexation by Anthocyanins from Edible Sources for Blue Color Development. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6955-6965.	2.4	58