Carol E Levin

List of Publications by Year
in descending order

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45 papers	3,342 citations	147801 31 h-index	265206 42 g-index
45 all docs	45 docs citations	45 times ranked	3926 citing authors

#	Article	IF	Citations
1	Antibacterial Activities of Plant Essential Oils and Their Components againstEscherichia coliO157:H7 andSalmonella entericain Apple Juice. Journal of Agricultural and Food Chemistry, 2004, 52, 6042-6048.	5.2	303
2	Review of Methods for the Reduction of Dietary Content and Toxicity of Acrylamide. Journal of Agricultural and Food Chemistry, 2008, 56, 6113-6140.	5.2	243
3	Distribution of Free Amino Acids, Flavonoids, Total Phenolics, and Antioxidative Activities of Jujube (Ziziphus jujuba) Fruits and Seeds Harvested from Plants Grown in Korea. Journal of Agricultural and Food Chemistry, 2011, 59, 6594-6604.	5.2	209
4	Antimicrobial Activities of Tea Catechins and Theaflavins and Tea Extracts against Bacillus cereus. Journal of Food Protection, 2006, 69, 354-361.	1.7	154
5	Analysis of Eight Capsaicinoids in Peppers and Pepper-Containing Foods by High-Performance Liquid Chromatography and Liquid Chromatographyâ^'Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2005, 53, 9172-9181.	5.2	152
6	Nutritional and medicinal aspects of d-amino acids. Amino Acids, 2012, 42, 1553-1582.	2.7	141
7	Changes in Free Amino Acid, Protein, and Flavonoid Content in Jujube (Ziziphus jujube) Fruit during Eight Stages of Growth and Antioxidative and Cancer Cell Inhibitory Effects by Extracts. Journal of Agricultural and Food Chemistry, 2012, 60, 10245-10255.	5.2	139
8	Analysis of Phenolic Compounds by High-Performance Liquid Chromatography and Liquid Chromatography/Mass Spectrometry in Potato Plant Flowers, Leaves, Stems, and Tubers and in Home-Processed Potatoes. Journal of Agricultural and Food Chemistry, 2008, 56, 3341-3349.	5.2	121
9	Distribution of phenolic compounds and antioxidative activities in parts of sweet potato (Ipomoea) Tj ETQq1 1 0.784314 rgBT /Overlo 29-37.	3.9	119
10	Storage Stability and Antibacterial Activity against Escherichia coli O157:H7 of Carvacrol in Edible Apple Films Made by Two Different Casting Methods. Journal of Agricultural and Food Chemistry, 2008, 56, 3082-3088.	5.2	112
11	HPLC Analysis of Catechins, Theaflavins, and Alkaloids in Commercial Teas and Green Tea Dietary Supplements: Comparison of Water and 80% Ethanol/Water Extracts. Journal of Food Science, 2006, 71, C328-C337.	3.1	108
12	Flavonoid Content in Fresh, Home-Processed, and Light-Exposed Onions and in Dehydrated Commercial Onion Products. Journal of Agricultural and Food Chemistry, 2008, 56, 8541-8548.	5.2	108
13	Tomatine-Containing Green Tomato Extracts Inhibit Growth of Human Breast, Colon, Liver, and Stomach Cancer Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 5727-5733.	5.2	105
14	Composition of jimson weed (Datura stramonium) seeds. Journal of Agricultural and Food Chemistry, 1989, 37, 998-1005.	5.2	90
15	Factors Governing Lysinoalanine Formation in Soy Proteins. Journal of Food Science, 1984, 49, 1282-1288.	3.1	82
16	.alpha.-Tomatine Content in Tomato and Tomato Products Determined by HPLC with Pulsed Amperometric Detection. Journal of Agricultural and Food Chemistry, 1995, 43, 1507-1511.	5.2	82
17	Protein, free amino acid, phenolic, Î²-carotene, and lycopene content, and antioxidative and cancer cell inhibitory effects of 12 greenhouse-grown commercial cherry tomato varieties. Journal of Food Composition and Analysis, 2014, 34, 115-127.	3.9	76
18	Changes in Free Amino Acid, Phenolic, Chlorophyll, Carotenoid, and Glycoalkaloid Contents in Tomatoes during 11 Stages of Growth and Inhibition of Cervical and Lung Human Cancer Cells by Green Tomato Extracts. Journal of Agricultural and Food Chemistry, 2010, 58, 7547-7556.	5.2	73

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19	Distribution of Glycoalkaloids in Potato Tubers of 59 Accessions of Two Wild and Five Cultivated Solanum Species. Journal of Agricultural and Food Chemistry, 2008, 56, 11920-11928.	5.2	68
20	Sensory Evaluation of Baked Chicken Wrapped with Antimicrobial Apple and Tomato Edible Films Formulated with Cinnamaldehyde and Carvacrol. Journal of Agricultural and Food Chemistry, 2012, 60, 7799-7804.	5.2	64
21	Analysis of the Contents of Pungent Compounds in Fresh Korean Red Peppers and in Pepper-Containing Foods. Journal of Agricultural and Food Chemistry, 2006, 54, 9024-9031.	5.2	62
22	.alpha.-Tomatine Determination in Tomatoes by HPLC using Pulsed Amperometric Detection. Journal of Agricultural and Food Chemistry, 1994, 42, 1959-1964.	5.2	61
23	Dehydrotomatine Content in Tomatoesâ€. Journal of Agricultural and Food Chemistry, 1998, 46, 4571-4576.	5.2	59
24	Analysis by HPLC and LC/MS of Pungent Piperamides in Commercial Black, White, Green, and Red Whole and Ground Peppercorns. Journal of Agricultural and Food Chemistry, 2008, 56, 3028-3036.	5.2	56
25	Reversed-phase high-performance liquid chromatographic separation of potato glycoalkaloids and hydrolysis products on acidic columns. Journal of Agricultural and Food Chemistry, 1992, 40, 2157-2163.	5.2	49
26	Structureâ€“Activity Relationships of Î±-, Î²₁-, Î³-, and Î´-Tomatine and Tomatidine against Human Breast (MDA-MB-231), Gastric (KATO-III), and Prostate (PC3) Cancer Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 3891-3899.	5.2	47
27	Bactericidal Activities of Healthâ€Promoting, Foodâ€Derived Powders Against the Foodborne Pathogens Escherichia coli, Listeria monocytogenes, Salmonella enterica, and Staphylococcus aureus. Journal of Food Science, 2013, 78, M270-5.	3.1	46
28	Analysis and Biological Activities of Potato Glycoalkaloids, Calystegine Alkaloids, Phenolic Compounds, and Anthocyanins. , 2009, , 127-161.		45
29	Potato Peels and Their Bioactive Glycoalkaloids and Phenolic Compounds Inhibit the Growth of Pathogenic Trichomonads. Journal of Agricultural and Food Chemistry, 2018, 66, 7942-7947.	5.2	45
30	Changes in the Composition of Raw Tea Leaves from the Korean Yabukida Plant during Highâ€Temperature Processing to Panâ€Fried Kamairiâ€Cha Green Tea. Journal of Food Science, 2009, 74, C406-12.	3.1	42
31	Kinetics of Light-Induced Cisâ€“Trans Isomerization of Four Piperines and Their Levels in Ground Black Peppers as Determined by HPLC and LC/MS. Journal of Agricultural and Food Chemistry, 2007, 55, 7131-7139.	5.2	40
32	Free Amino Acid and Phenolic Contents and Antioxidative and Cancer Cell-Inhibiting Activities of Extracts of 11 Greenhouse-Grown Tomato Varieties and 13 Tomato-Based Foods. Journal of Agricultural and Food Chemistry, 2011, 59, 12801-12814.	5.2	39
33	Antimicrobial Wine Formulations Active Against the Foodborne Pathogens Escherichia coli O157: H7 and Salmonella enterica. Journal of Food Science, 2006, 71, M245-M251.	3.1	30
34	Anti-adipogenic and anti-obesity activities of purpurin in 3T3-L1 preadipocyte cells and in mice fed a high-fat diet. BMC Complementary and Alternative Medicine, 2019, 19, 364.	3.7	23
35	Low-temperature storage of cucumbers induces changes in the organic acid content and in citrate synthase activity. Postharvest Biology and Technology, 2010, 58, 129-134.	6.0	22
36	Inhibition of Shiga Toxin 2 (Stx2) in Apple Juices and its Resistance to Pasteurization. Journal of Food Science, 2010, 75, M296-301.	3.1	21

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37	Addition of phytochemical-rich plant extracts mitigate the antimicrobial activity of essential oil/wine mixtures against Escherichia coli O157:H7 but not against Salmonella enterica. Food Control, 2017, 73, 562-565.	5.5	21
38	Glycoalkaloids and Calystegine Alkaloids in Potatoes. , 2016, , 167-194.		20
39	Edible films containing carvacrol and cinnamaldehyde inactivate <scp>Escherichia coli</scp> O157:H7 on organic leafy greens in sealed plastic bags. Journal of Food Safety, 2020, 40, e12758.	2.3	14
40	Levels of Fecal Procyanidins and Changes in Microbiota and Metabolism in Mice Fed a High-Fat Diet Supplemented with Apple Peel. Journal of Agricultural and Food Chemistry, 2019, 67, 10352-10360.	5.2	13
41	Antimicrobial activities of red wine-based formulations containing plant extracts against Escherichia coli O157:H7 and Salmonella enterica serovar Hadar. Food Control, 2015, 50, 652-658.	5.5	11
42	Phytochemical-rich foods inhibit the growth of pathogenic trichomonads. BMC Complementary and Alternative Medicine, 2017, 17, 461.	3.7	10
43	Detection and Quantification of Glycoalkaloids. ACS Symposium Series, 1996, , 243-255.	0.5	8
44	Nutritional Value of d-Amino Acids, d-Peptides, and Amino Acid Derivatives in Mice. Methods in Molecular Biology, 2012, 794, 337-353.	0.9	6
45	Comparison of Tryptophan Assays for Food Proteins. , 1984, , 119-124.		3