

Carol E Levin

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/728487/publications.pdf>

Version: 2024-02-01

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 | Edible films containing carvacrol and cinnamaldehyde inactivate <i>Escherichia coli</i> O157:H7 on organic leafy greens in sealed plastic bags. <i>Journal of Food Safety</i> , 2020, 40, e12758. | 2.3 | 14 |
| 2 | Levels of Fecal Procyanidins and Changes in Microbiota and Metabolism in Mice Fed a High-Fat Diet Supplemented with Apple Peel. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10352-10360. | 5.2 | 13 |
| 3 | Anti-adipogenic and anti-obesity activities of purpurin in 3T3-L1 preadipocyte cells and in mice fed a high-fat diet. <i>BMC Complementary and Alternative Medicine</i> , 2019, 19, 364. | 3.7 | 23 |
| 4 | Potato Peels and Their Bioactive Glycoalkaloids and Phenolic Compounds Inhibit the Growth of Pathogenic Trichomonads. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7942-7947. | 5.2 | 45 |
| 5 | Addition of phytochemical-rich plant extracts mitigate the antimicrobial activity of essential oil/wine mixtures against <i>Escherichia coli</i> O157:H7 but not against <i>Salmonella enterica</i> . <i>Food Control</i> , 2017, 73, 562-565. | 5.5 | 21 |
| 6 | Phytochemical-rich foods inhibit the growth of pathogenic trichomonads. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 461. | 3.7 | 10 |
| 7 | Glycoalkaloids and Calystegine Alkaloids in Potatoes. , 2016, , 167-194. | | 20 |
| 8 | Antimicrobial activities of red wine-based formulations containing plant extracts against <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> serovar Hadar. <i>Food Control</i> , 2015, 50, 652-658. | 5.5 | 11 |
| 9 | Protein, free amino acid, phenolic, β -carotene, and lycopene content, and antioxidative and cancer cell inhibitory effects of 12 greenhouse-grown commercial cherry tomato varieties. <i>Journal of Food Composition and Analysis</i> , 2014, 34, 115-127. | 3.9 | 76 |
| 10 | Bactericidal Activities of Health-Promoting, Food-Derived Powders Against the Foodborne Pathogens <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , <i>Salmonella enterica</i> , and <i>Staphylococcus aureus</i> . <i>Journal of Food Science</i> , 2013, 78, M270-5. | 3.1 | 46 |
| 11 | Sensory Evaluation of Baked Chicken Wrapped with Antimicrobial Apple and Tomato Edible Films Formulated with Cinnamaldehyde and Carvacrol. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7799-7804. | 5.2 | 64 |
| 12 | Structure-Activity Relationships of α -, β -, γ -, and δ -Tomatine and Tomatidine against Human Breast (MDA-MB-231), Gastric (KATO-III), and Prostate (PC3) Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3891-3899. | 5.2 | 47 |
| 13 | Changes in Free Amino Acid, Protein, and Flavonoid Content in Jujube (<i>Ziziphus jujube</i>) Fruit during Eight Stages of Growth and Antioxidative and Cancer Cell Inhibitory Effects by Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10245-10255. | 5.2 | 139 |
| 14 | Nutritional and medicinal aspects of d-amino acids. <i>Amino Acids</i> , 2012, 42, 1553-1582. | 2.7 | 141 |
| 15 | Nutritional Value of d-Amino Acids, d-Peptides, and Amino Acid Derivatives in Mice. <i>Methods in Molecular Biology</i> , 2012, 794, 337-353. | 0.9 | 6 |
| 16 | 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. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12801-12814. | 5.2 | 39 |
| 17 | Distribution of Free Amino Acids, Flavonoids, Total Phenolics, and Antioxidative Activities of Jujube (<i>Ziziphus jujuba</i>) Fruits and Seeds Harvested from Plants Grown in Korea. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6594-6604. | 5.2 | 209 |
| 18 | Distribution of phenolic compounds and antioxidative activities in parts of sweet potato (<i>Ipomoea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 29-37. | 3.9 | 119 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Low-temperature storage of cucumbers induces changes in the organic acid content and in citrate synthase activity. <i>Postharvest Biology and Technology</i> , 2010, 58, 129-134. | 6.0 | 22 |
| 20 | Inhibition of Shiga Toxin 2 (Stx2) in Apple Juices and its Resistance to Pasteurization. <i>Journal of Food Science</i> , 2010, 75, M296-301. | 3.1 | 21 |
| 21 | 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. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7547-7556. | 5.2 | 73 |
| 22 | Analysis and Biological Activities of Potato Glycoalkaloids, Calystegine Alkaloids, Phenolic Compounds, and Anthocyanins. , 2009, , 127-161. | | 45 |
| 23 | Changes in the Composition of Raw Tea Leaves from the Korean Yabukida Plant during High-Temperature Processing to Pan-Fried Kamairi-Cha Green Tea. <i>Journal of Food Science</i> , 2009, 74, C406-12. | 3.1 | 42 |
| 24 | Tomatine-Containing Green Tomato Extracts Inhibit Growth of Human Breast, Colon, Liver, and Stomach Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5727-5733. | 5.2 | 105 |
| 25 | Flavonoid Content in Fresh, Home-Processed, and Light-Exposed Onions and in Dehydrated Commercial Onion Products. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8541-8548. | 5.2 | 108 |
| 26 | Analysis by HPLC and LC/MS of Pungent Piperamides in Commercial Black, White, Green, and Red Whole and Ground Peppercorns. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3028-3036. | 5.2 | 56 |
| 27 | 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. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3341-3349. | 5.2 | 121 |
| 28 | Storage Stability and Antibacterial Activity against <i>Escherichia coli</i> O157:H7 of Carvacrol in Edible Apple Films Made by Two Different Casting Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3082-3088. | 5.2 | 112 |
| 29 | Review of Methods for the Reduction of Dietary Content and Toxicity of Acrylamide. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6113-6140. | 5.2 | 243 |
| 30 | Distribution of Glycoalkaloids in Potato Tubers of 59 Accessions of Two Wild and Five Cultivated <i>Solanum</i> Species. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11920-11928. | 5.2 | 68 |
| 31 | Kinetics of Light-Induced <i>Cis</i> - <i>Trans</i> Isomerization of Four Piperines and Their Levels in Ground Black Peppers as Determined by HPLC and LC/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7131-7139. | 5.2 | 40 |
| 32 | Analysis of the Contents of Pungent Compounds in Fresh Korean Red Peppers and in Pepper-Containing Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9024-9031. | 5.2 | 62 |
| 33 | Antimicrobial Activities of Tea Catechins and Theaflavins and Tea Extracts against <i>Bacillus cereus</i> . <i>Journal of Food Protection</i> , 2006, 69, 354-361. | 1.7 | 154 |
| 34 | HPLC Analysis of Catechins, Theaflavins, and Alkaloids in Commercial Teas and Green Tea Dietary Supplements: Comparison of Water and 80% Ethanol/Water Extracts. <i>Journal of Food Science</i> , 2006, 71, C328-C337. | 3.1 | 108 |
| 35 | Antimicrobial Wine Formulations Active Against the Foodborne Pathogens <i>Escherichia coli</i> O157: H7 and <i>Salmonella enterica</i> . <i>Journal of Food Science</i> , 2006, 71, M245-M251. | 3.1 | 30 |
| 36 | Analysis of Eight Capsaicinoids in Peppers and Pepper-Containing Foods by High-Performance Liquid Chromatography and Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9172-9181. | 5.2 | 152 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 37 | Antibacterial Activities of Plant Essential Oils and Their Components against <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> in Apple Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6042-6048. | 5.2 | 303 |
| 38 | Dehydrotomatine Content in Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4571-4576. | 5.2 | 59 |
| 39 | Detection and Quantification of Glycoalkaloids. <i>ACS Symposium Series</i> , 1996, , 243-255. | 0.5 | 8 |
| 40 | .alpha.-Tomatine Content in Tomato and Tomato Products Determined by HPLC with Pulsed Amperometric Detection. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1507-1511. | 5.2 | 82 |
| 41 | .alpha.-Tomatine Determination in Tomatoes by HPLC using Pulsed Amperometric Detection. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1959-1964. | 5.2 | 61 |
| 42 | Reversed-phase high-performance liquid chromatographic separation of potato glycoalkaloids and hydrolysis products on acidic columns. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 2157-2163. | 5.2 | 49 |
| 43 | Composition of jimson weed (<i>Datura stramonium</i>) seeds. <i>Journal of Agricultural and Food Chemistry</i> , 1989, 37, 998-1005. | 5.2 | 90 |
| 44 | Comparison of Tryptophan Assays for Food Proteins. , 1984, , 119-124. | | 3 |
| 45 | Factors Governing Lysinoalanine Formation in Soy Proteins. <i>Journal of Food Science</i> , 1984, 49, 1282-1288. | 3.1 | 82 |