

Alyson E Mitchell

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90
papers

4,548
citations

32
h-index

67
g-index

97
ext. papers

5,027
ext. citations

4.6
avg, IF

5.5
L-index

#	Paper	IF	Citations
90	Comparison of the total phenolic and ascorbic acid content of freeze-dried and air-dried marionberry, strawberry, and corn grown using conventional, organic, and sustainable agricultural practices. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1237-41	5.7	651
89	Identification of procyanidins in cocoa (<i>Theobroma cacao</i>) and chocolate using high-performance liquid chromatography/mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 490-6	5.7	389
88	HPLC method for the quantification of procyanidins in cocoa and chocolate samples and correlation to total antioxidant capacity. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4184-8	5.7	329
87	Copper, lysyl oxidase, and extracellular matrix protein cross-linking. <i>American Journal of Clinical Nutrition</i> , 1998 , 67, 996S-1002S	7	233
86	Ten-year comparison of the influence of organic and conventional crop management practices on the content of flavonoids in tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6154-9	5.7	210
85	The flavonoid glycosides and procyanidin composition of Deglet Noor dates (<i>Phoenix dactylifera</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2405-11	5.7	171
84	Three-year comparison of the content of antioxidant microconstituents and several quality characteristics in organic and conventionally managed tomatoes and bell peppers. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8244-52	5.7	144
83	Factors influencing phenolic compounds in table olives (<i>Olea europaea</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7081-95	5.7	141
82	Influence of cooking on anthocyanins in black rice (<i>Oryza sativa</i> L. japonica var. SBR). <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1908-14	5.7	123
81	HS-SPME GC/MS characterization of volatiles in raw and dry-roasted almonds (<i>Prunus dulcis</i>). <i>Food Chemistry</i> , 2014 , 151, 31-9	8.5	113
80	Content of ascorbic acid, quercetin, kaempferol and total phenolics in commercial broccoli. <i>Journal of Food Composition and Analysis</i> , 2009 , 22, 637-643	4.1	106
79	Physiological importance of quinoenzymes and the O-quinone family of cofactors. <i>Journal of Nutrition</i> , 2000 , 130, 719-27	4.1	106
78	Effect of organic and conventional cropping systems on ascorbic acid, vitamin C, flavonoids, nitrate, and oxalate in 27 varieties of spinach (<i>Spinacia oleracea</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3144-50	5.7	94
77	Pharmacokinetics of quercetin absorption from apples and onions in healthy humans. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3874-81	5.7	92
76	Determination of advanced glycation endproducts by LC-MS/MS in raw and roasted almonds (<i>Prunus dulcis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12037-46	5.7	87
75	Determination of antioxidant properties of aroma extracts from various beans. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4817-20	5.7	83
74	Effect of dietary constituents with chemopreventive potential on adduct formation of a low dose of the heterocyclic amines PhIP and IQ and phase II hepatic enzymes. <i>Nutrition and Cancer</i> , 2003 , 46, 212-218	2.8	79

73	Quercetin and isorhamnetin glycosides in onion (<i>Allium cepa</i> L.): varietal comparison, physical distribution, coproduct evaluation, and long-term storage stability. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 857-63	5.7	76
72	Antioxidative activities of heterocyclic compounds formed in brewed coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 5600-3	5.7	75
71	Processing-induced changes in total phenolics and procyanidins in clingstone peaches. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 56-63	4.3	70
70	Quantitative profiling of tissue- and gender-related expression of glutathione S-transferase isoenzymes in the mouse. <i>Biochemical Journal</i> , 1997 , 325 (Pt 1), 207-16	3.8	69
69	Liquid chromatography/mass spectrometry investigation of the impact of thermal processing and storage on peach procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2366-71	5.7	55
68	Metabolic profiling of flavonol metabolites in human urine by liquid chromatography and tandem mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6794-801	5.7	53
67	Identification/quantification of free and bound phenolic acids in peel and pulp of apples (<i>Malus domestica</i>) using high resolution mass spectrometry (HRMS). <i>Food Chemistry</i> , 2017 , 215, 301-10	8.5	49
66	Understanding the native Californian diet: Identification of condensed and hydrolyzable tannins in tanoak acorns (<i>Lithocarpus densiflorus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7686-91	5.7	49
65	Influence of dietary quercetin on glutathione redox status in mice. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 830-6	5.7	45
64	Quantification of amygdalin in nonbitter, semibitter, and bitter almonds (<i>Prunus dulcis</i>) by UHPLC-(ESI)QqQ MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7754-9	5.7	42
63	Effects of industrial tomato paste processing on ascorbic acid, flavonoids and carotenoids and their stability over one-year storage. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 23-8	4.3	35
62	Non-galloylated and galloylated proanthocyanidin oligomers in grape seeds from <i>Vitis vinifera</i> L. cv. Graciano, Tempranillo and Cabernet Sauvignon. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 915-921	4.3	35
61	Influence of storage on volatile profiles in roasted almonds (<i>Prunus dulcis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11236-45	5.7	34
60	Purification, mass spectrometric characterization, and covalent modification of murine glutathione S-transferases. <i>Chemical Research in Toxicology</i> , 1995 , 8, 1054-62	4	34
59	A Comparison of Polyvinylpolypyrrolidone (PVPP), Silica Xerogel and a Polyvinylpyrrolidone (PVP)Silica Co-Product for Their Ability to Remove Polyphenols from Beer. <i>Journal of the Institute of Brewing</i> , 2005 , 111, 20-25	2	32
58	Use of Near-Infrared Spectroscopy and Chemometrics for the Nondestructive Identification of Concealed Damage in Raw Almonds (<i>Prunus dulcis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5958-62	5.7	31
57	UHPLC-(ESI)QTOF MS/MS profiling of quercetin metabolites in human plasma postconsumption of applesauce enriched with apple peel and onion. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8510-20	5.7	30
56	Influence of California-style black ripe olive processing on the formation of acrylamide. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8716-21	5.7	29

55	A long-term comparison of the influence of organic and conventional crop management practices on the content of the glycoalkaloid tomatine in tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1537-42	4.3	29
54	Accumulation of advanced glycation endproducts in aging male Fischer 344 rats during long-term feeding of various dietary carbohydrates. <i>Journal of Nutrition</i> , 2000 , 130, 1247-55	4.1	29
53	Ultrahigh-pressure liquid chromatography triple-quadrupole tandem mass spectrometry quantitation of polyphenols and secoiridoids in california-style black ripe olives and dry salt-cured olives. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2400-5	5.7	28
52	Chemical and Sensory Characterization of Oxidative Changes in Roasted Almonds Undergoing Accelerated Shelf Life. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2549-2563	5.7	27
51	Review of the Sensory and Chemical Characteristics of Almond (<i>Prunus dulcis</i>) Flavor. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2743-2753	5.7	27
50	Profiling the trace metal composition of wine as a function of storage temperature and packaging type. <i>Journal of Analytical Atomic Spectrometry</i> , 2013 , 28, 1288	3.7	24
49	Identification of glutathione-related quercetin metabolites in humans. <i>Chemical Research in Toxicology</i> , 2006 , 19, 1525-32	4	24
48	Structural and functional consequences of haloenol lactone inactivation of murine and human glutathione S-transferase. <i>Biochemistry</i> , 1998 , 37, 6752-9	3.2	24
47	Regulation of phase II enzymes by genistein and daidzein in male and female Swiss Webster mice. <i>Journal of Medicinal Food</i> , 2009 , 12, 1227-37	2.8	23
46	Antioxidative activities of aroma extracts isolated from natural plants. <i>BioFactors</i> , 2000 , 13, 173-8	6.1	21
45	Quantitation of Oleuropein and Related Phenolics in Cured Spanish-Style Green, California-Style Black Ripe, and Greek-Style Natural Fermentation Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2121-2128	5.7	20
44	Acrylamide formation in almonds (<i>Prunus dulcis</i>): influences of roasting time and temperature, precursors, varietal selection, and storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8225-32	5.7	20
43	High-Throughput, Sub ng/L Analysis of Haloanisoles in Wines Using HS-SPME with GC-Triple Quadrupole MS. <i>American Journal of Enology and Viticulture</i> , 2012 , 63, 494-499	2.2	18
42	Flavor and Acceptance of Roasted California Almonds During Accelerated Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1222-1232	5.7	17
41	Haloenol lactone is a new isozyme-selective and active site-directed inactivator of glutathione S-transferase. <i>Journal of Biological Chemistry</i> , 1996 , 271, 20421-5	5.4	17
40	A comparison of the chemical composition and antioxidant activity of several new early- to mid-season apple cultivars for a warmer climate with traditional cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4712-4724	4.3	13
39	Characterization of glutathione S-transferases in juvenile white sturgeon. <i>Aquatic Toxicology</i> , 2005 , 71, 203-14	5.1	13
38	Activation of chick tendon lysyl oxidase in response to dietary copper. <i>Journal of Nutrition</i> , 1999 , 129, 2143-6	4.1	13

37	Effect of Temperature and Moisture on the Development of Concealed Damage in Raw Almonds (<i>Prunus dulcis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8234-40	5.7	12
36	Advanced Analytical Methods for Phenolics in Fruits. <i>Journal of Food Quality</i> , 2018 , 2018, 1-6	2.7	12
35	Monitoring selected monomeric polyphenol composition in pre- and post-fermentation products of <i>Vitis vinifera</i> L. cv. Airb and cv. Grenache noir. <i>LWT - Food Science and Technology</i> , 2015 , 60, 552-562	5.4	11
34	CHARACTERIZATION OF URINARY ISOFLAVONE METABOLITES EXCRETED AFTER THE CONSUMPTION OF SOY FLOUR OR SOYBEAN PASTE USING LC-(ESI)MS/MS. <i>Journal of Food Biochemistry</i> , 2011 , 35, 1474-1485	3.3	10
33	Isozyme- and gender-specific induction of glutathione S-transferases by flavonoids. <i>Archives of Toxicology</i> , 2007 , 81, 777-84	5.8	10
32	A comparison of flavonoids, carotenoids and vitamin C in commercial organic and conventional marinara pasta sauce. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 344-354	4.3	10
31	Amygdalin: Toxicity, Anticancer Activity and Analytical Procedures for Its Determination in Plant Seeds. <i>Molecules</i> , 2021 , 26,	4.8	10
30	Reducing Phenolics Related to Bitterness in Table Olives. <i>Journal of Food Quality</i> , 2018 , 2018, 1-12	2.7	9
29	Defining the Sensory Profiles of Raw Almond (<i>Prunus dulcis</i>) Varieties and the Contribution of Key Chemical Compounds and Physical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3229-3241	5.7	8
28	Effect of Drying Moisture Exposed Almonds on the Development of the Quality Defect Concealed Damage. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8948-8956	5.7	7
27	Assessing the Fate and Bioavailability of Glucosinolates in Kale () Using Simulated Human Digestion and Caco-2 Cell Uptake Models. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9492-9500	5.7	7
26	Urinary isoflavone excretion in Korean adults: comparisons of fermented soybean paste and unfermented soy flour. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 2112-2120	4.3	7
25	Direct liquid chromatography-mass spectrometry method for the detection of glutathione S-transferase isozymes and investigation of their expression in response to dietary flavone. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004 , 809, 331-337	3.2	7
24	Quantification of individual glutathione S-transferase isozymes in hepatic and pulmonary tissues of naphthalene-tolerant mice. <i>Archives of Toxicology</i> , 2000 , 74, 215-21	5.8	7
23	Direct liquid chromatography-mass spectrometry method for the detection of glutathione S-transferase isozymes and investigation of their expression in response to dietary flavone. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004 , 809, 331-7	3.2	6
22	The influence of diet composition on phase I and II biotransformation enzyme induction. <i>Archives of Toxicology</i> , 2008 , 82, 893-901	5.8	5
21	Certified food dyes in over the counter medicines and supplements marketed for children and pregnant women. <i>Food and Chemical Toxicology</i> , 2020 , 143, 111499	4.7	5
20	Rebuttal on Comparison of the Total Phenolic and Ascorbic Acid Content of Freeze-Dried and Air-Dried Marionberry, Strawberry, and Corn Grown Using Conventional, Organic, and Sustainable Agricultural Practices. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 150-152	5.7	4

19	Optimizing the Extraction of Procyanidins Oligomers through Decamer. <i>Nutrition & Food Science International Journal</i> , 2017 , 4,	1.5	4
18	An exploratory study of the nutritional composition of Tanoak (<i>Lithocarpus densiflorus</i>) acorns after potassium phosphonate treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6186-90	5.7	3
17	Dataset of certified food dye levels in over the counter medicines and vitamins intended for consumption by children and pregnant women. <i>Data in Brief</i> , 2020 , 32, 106073	1.2	3
16	Determination of d-myo-inositol phosphates in TactivatedTraw almonds using anion-exchange chromatography coupled with tandem mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 117-123	4.3	2
15	The Influence of pH and Sodium Hydroxide Exposure Time on Glucosamine and Acrylamide Levels in California-Style Black Ripe Olives. <i>Journal of Food Science</i> , 2017 , 82, 1574-1581	3.4	2
14	Nontargeted Unknown LC(ESI)-Q/TOF MS Approaches for Food Verification. <i>ACS Symposium Series</i> , 2013 , 17-29	0.4	1
13	Use of Amberlite Macroporous Resins To Reduce Bitterness in Whole Olives for Improved Processing Sustainability. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1546-1553	5.7	1
12	Measurement of Saccharin and -Resveratrol Metabolites in Urine as Adherence Markers for Small Quantity Lipid-Based Nutrient Supplement Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1107-1114	5.7	1
11	Exposures to FD&C synthetic color additives from over-the-counter medications and vitamins in United States children and pregnant women.. <i>Journal of Exposure Science and Environmental Epidemiology</i> , 2022 ,	6.7	1
10	Evaluation of Saccharin and Resveratrol as Extrinsic Markers of Small-Quantity Lipid-Based Nutrient Supplement Consumption in Healthy Women. <i>Current Developments in Nutrition</i> , 2021 , 5, nzab089	0.4	0
9	Influence of post-harvest moisture on roasted almond shelf life and consumer acceptance. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 139-150	4.3	0
8	Improving the Quality of Processed Olives: Acrylamide in Californian Table Olives 2017 , 353-366		
7	Literature Review on the Ergogenic Effects of Quercetin 2012 , 165-180		
6	Moving Chemistry from Bench to Market: An Introduction to the Agricultural and Food Chemistry Technical Program at the 260th American Chemical Society Fall 2020 Virtual Meeting & Expo. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13255-13259	5.7	
5	Genistein and daidzein modulate the activities of kidney and small intestinal quinone reductase and UDP-glucuronosyltransferase biotransformation enzymes in Swiss Webster mice. <i>FASEB Journal</i> , 2006 , 20, A597	0.9	
4	Profiling urinary isoflavone metabolites after the consumption of either fermented or unfermented soy products in humans. <i>FASEB Journal</i> , 2006 , 20, A598	0.9	
3	Gender- and isozyme-specific manner of glutathione S-transferase induction. <i>FASEB Journal</i> , 2006 , 20, A569	0.9	
2	Relative hydrolysis rates of glycosidic forms of genistein and daidzein by beta-glycosidase. <i>FASEB Journal</i> , 2007 , 21, A729	0.9	

- 1 Trends In The Analysis Of Phytochemicals Flavonoids And Carotenoids **2008**, 39-76