Frank Will

List of Publications by Year
in descending order

44 papers	1,711 citations	218381 26 h-index	276539 41 g-index
45 all docs	45 docs citations	45 times ranked	2269 citing authors

#	Article	IF	Citations
1	An anthocyanin/polyphenolic-rich fruit juice reduces oxidative DNA damage and increases glutathione level in healthy probands. Biotechnology Journal, 2006, 1, 388-397.	1.8	144
2	Apple flavonoids inhibit growth of HT29 human colon cancer cells and modulate expression of genes involved in the biotransformation of xenobiotics. Molecular Carcinogenesis, 2006, 45, 164-174.	1.3	123
3	Analytical characterization and the impact of ageing on anthocyanin composition and degradation in juices from five sour cherry cultivars. European Food Research and Technology, 2006, 224, 355-364.	1.6	90
4	Polyphenolic apple juice extracts and their major constituents reduce oxidative damage in human colon cell lines. Molecular Nutrition and Food Research, 2006, 50, 24-33.	1.5	88
5	Anthocyanin/Polyphenolicâ€“Rich Fruit Juice Reduces Oxidative Cell Damage in an Intervention Study with Patients on Hemodialysis. Cancer Epidemiology Biomarkers and Prevention, 2008, 17, 3372-3380.	1.1	77
6	Physiological Effects of Extraction Juices from Apple, Grape, and Red Beet Pomaces in Rats. Journal of Agricultural and Food Chemistry, 2006, 54, 10269-10280.	2.4	70
7	Moderate effects of apple juice consumption on obesity-related markers in obese men: impact of dietâ€“gene interaction on body fat content. European Journal of Nutrition, 2012, 51, 841-850.	1.8	63
8	Inhibitors of the epidermal growth factor receptor in apple juice extract. Molecular Nutrition and Food Research, 2005, 49, 317-328.	1.5	62
9	Cloudy Apple Juice Is More Effective than Apple Polyphenols and an Apple Juice Derived Cloud Fraction in a Rat Model of Colon Carcinogenesis. Journal of Agricultural and Food Chemistry, 2007, 55, 1181-1187.	2.4	58
10	Effects of dietary fibre-rich juice colloids from apple pomace extraction juices on intestinal fermentation products and microbiota in rats. British Journal of Nutrition, 2003, 90, 607-615.	1.2	54
11	Formation of hydrogen peroxide in cell culture media by apple polyphenols and its effect on antioxidant biomarkers in the colon cell line HTâ€29. Molecular Nutrition and Food Research, 2009, 53, 1226-1236.	1.5	52
12	Solar UVB Response of Bioactives in Strawberry(FragariaÃ—ananassaDuch. L.): A Comparison of Protected and Open-Field Cultivation. Journal of Agricultural and Food Chemistry, 2010, 58, 12692-12702.	2.4	52
13	Colonic availability of polyphenols and <scp>D</scp>â€(âˆ')â€quinic acid after apple smoothie consumption. Molecular Nutrition and Food Research, 2011, 55, 368-377.	1.5	51
14	Apple Polyphenols and Products Formed in the Gut Differently Inhibit Survival of Human Cell Lines Derived from Colon Adenoma (LT97) and Carcinoma (HT29). Journal of Agricultural and Food Chemistry, 2007, 55, 2892-2900.	2.4	48
15	Polyphenolic Apple Extracts: Effects of Raw Material and Production Method on Antioxidant Effectiveness and Reduction of DNA Damage in Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 6636-6642.	2.4	47
16	Cytochrome P450 1A1 Expression and Activity in Caco-2 Cells:Â Modulation by Apple Juice Extract and Certain Apple Polyphenols. Journal of Agricultural and Food Chemistry, 2006, 54, 10262-10268.	2.4	45
17	Histone-deacetylase inhibition and butyrate formation: Fecal slurry incubations with apple pectin and apple juice extracts. Nutrition, 2008, 24, 366-374.	1.1	45
18	Processing and analytical characterisation of pulp-enriched cloudy apple juices. LWT - Food Science and Technology, 2008, 41, 2057-2063.	2.5	43

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19	Dietary fiberâ€“rich colloids from apple pomace extraction juices do not affect food intake and blood serum lipid levels, but enhance fecal excretion of steroids in rats. Journal of Nutritional Biochemistry, 2004, 15, 296-302.	1.9	41
20	Apple juice intervention modulates expression of ARE-dependent genes in rat colon and liver. European Journal of Nutrition, 2011, 50, 135-143.	1.8	41
21	Structural Characterization of Oligosaccharides and Polysaccharides from Apple Juices Produced by Enzymatic Pomace Liquefaction. Journal of Agricultural and Food Chemistry, 2002, 50, 1230-1236.	2.4	37
22	Antioxidant Effectiveness of Phenolic Apple Juice Extracts and Their Gut Fermentation Products in the Human Colon Carcinoma Cell Line Caco-2. Journal of Agricultural and Food Chemistry, 2008, 56, 6310-6317.	2.4	36
23	Influence of polysaccharides on wine protein aggregation. Food Chemistry, 2016, 200, 38-45.	4.2	36
24	The influence of enzymatic treatment of mash on the analytical composition of apple juice. International Journal of Food Science and Technology, 2002, 37, 653-660.	1.3	31
25	Isolation, purification and characterization of neutral polysaccharides from extracted apple juices. Carbohydrate Polymers, 1992, 18, 109-117.	5.1	28
26	Influence of bentonite fining on protein composition in wine. LWT - Food Science and Technology, 2017, 75, 335-343.	2.5	26
27	Structural characterization of an apple juice arabinogalactan-protein which aggregates following enzymic dearabinosylation. Carbohydrate Polymers, 1996, 29, 271-275.	5.1	25
28	Optimised processing technique for colour- and cloud-stable plum juices and stability of bioactive substances. European Food Research and Technology, 2006, 223, 419-425.	1.6	23
29	Apple polyphenols diminish the phosphorylation of the epidermal growth factor receptor in HT29 colon carcinoma cells. Molecular Nutrition and Food Research, 2007, 51, 594-601.	1.5	23
30	Fractionation of polyphenol-enriched apple juice extracts to identify constituents with cancer chemopreventive potential. Molecular Nutrition and Food Research, 2008, 52 Suppl 1, S28-44.	1.5	23
31	Content and mean polymerization degree of procyanidins in extracts obtained from clear and cloudy apple juices. Biotechnology Journal, 2008, 3, 234-243.	1.8	21
32	Semi-preparative isolation and physico-chemical characterization of 4-coumaroylquinic acid and phloretin-2â€²-xyloglucoside from laccase-oxidized apple juice. LWT - Food Science and Technology, 2007, 40, 1344-1351.	2.5	19
33	Exploring Genotype-by-Environment Interactions of Chemical Composition of Raspberry by Using a Metabolomics Approach. Metabolites, 2021, 11, 490.	1.3	13
34	Processing and chemical composition of rhubarb (Rheum rhabarbarum) juice. LWT - Food Science and Technology, 2013, 50, 673-678.	2.5	12
35	Impact of drought stress on concentration and composition of wine proteins in Riesling. European Food Research and Technology, 2016, 242, 1883-1891.	1.6	12
36	Apple procyanidins affect several members of the ErbB receptor tyrosine kinase family in vitro. Food and Function, 2013, 4, 689.	2.1	9

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37	Influence of Post-Flowering Climate Conditions on Anthocyanin Profile of Strawberry Cultivars Grown from North to South Europe. Applied Sciences (Switzerland), 2021, 11, 1326.	1.3	9
38	Application of Crystallization with Additives to Cloudy and Clear Apple Juice. Food Analytical Methods, 2017, 10, 247-255.	1.3	7
39	Haze Formation and the Challenges for Peptidases in Wine Protein Fining. Journal of Agricultural and Food Chemistry, 2021, 69, 14402-14414.	2.4	7
40	Identification of gum Arabic in white wine based on colloid content, colloid composition and multi-element stable isotope analysis. European Food Research and Technology, 2015, 240, 909-921.	1.6	6
41	Metatartaric acid: physicochemical characterization and analytical detection in wines and grape juices. European Food Research and Technology, 2015, 241, 785-791.	1.6	6
42	Influence of Plasma-Isolated Anthocyanins and Their Metabolites on Cancer Cell Migration (HT-29 and) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.2	3
43	Influence of cell wall polysaccharides on fruit juice technology. Macromolecular Symposia, 1995, 99, 103-111.	0.4	0
44	The impact of sustainable management regimes on amino acid profiles in grape juice, grape skin flavonoids and hydroxycinnamic acids. Oeno One, 2022, 56, 319-333.	0.7	0