

Mario G Ferruzzi

List of Publications by Citations

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234
papers

8,576
citations

50
h-index

85
g-index

247
ext. papers

9,757
ext. citations

5
avg, IF

6.35
L-index

#	Paper	IF	Citations
234	AMP-activated protein kinase signaling activation by resveratrol modulates amyloid-beta peptide metabolism. <i>Journal of Biological Chemistry</i> , 2010 , 285, 9100-13	5.4	464
233	Digestion, absorption, and cancer preventative activity of dietary chlorophyll derivatives. <i>Nutrition Research</i> , 2007 , 27, 1-12	4	289
232	Carotenoid bioavailability is higher from salads ingested with full-fat than with fat-reduced salad dressings as measured with electrochemical detection. <i>American Journal of Clinical Nutrition</i> , 2004 , 80, 396-403	7	275
231	Trolox equivalent antioxidant capacity of different geometrical isomers of alpha-carotene, beta-carotene, lycopene, and zeaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 221-6	5.7	269
230	Nature and consequences of non-covalent interactions between flavonoids and macronutrients in foods. <i>Food and Function</i> , 2014 , 5, 18-34	6.1	246
229	Bioavailability of gallic acid and catechins from grape seed polyphenol extract is improved by repeated dosing in rats: implications for treatment in Alzheimer's disease. <i>Journal of Alzheimer's Disease</i> , 2009 , 18, 113-24	4.3	198
228	Common tea formulations modulate in vitro digestive recovery of green tea catechins. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 1152-62	5.9	195
227	Impact of fatty acyl composition and quantity of triglycerides on bioaccessibility of dietary carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8950-7	5.7	186
226	Brain-targeted proanthocyanidin metabolites for Alzheimer's disease treatment. <i>Journal of Neuroscience</i> , 2012 , 32, 5144-50	6.6	161
225	Role of intestinal microbiota in the generation of polyphenol-derived phenolic acid mediated attenuation of Alzheimer's disease amyloid oligomerization. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 1025-40	5.9	155
224	Kinetic study of catechin stability: effects of pH, concentration, and temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 12531-9	5.7	144
223	Identification of brain-targeted bioactive dietary quercetin-3-O-glucuronide as a novel intervention for Alzheimer's disease. <i>FASEB Journal</i> , 2013 , 27, 769-81	0.9	142
222	Antioxidant and Antimutagenic Activity of Dietary Chlorophyll Derivatives Determined by Radical Scavenging and Bacterial Reverse Mutagenesis Assays. <i>Journal of Food Science</i> , 2002 , 67, 2589-2595	3.4	137
221	The influence of beverage composition on delivery of phenolic compounds from coffee and tea. <i>Physiology and Behavior</i> , 2010 , 100, 33-41	3.5	136
220	Assessment of degradation and intestinal cell uptake of carotenoids and chlorophyll derivatives from spinach puree using an in vitro digestion and Caco-2 human cell model. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2082-9	5.7	134
219	Formulation with ascorbic acid and sucrose modulates catechin bioavailability from green tea. <i>Food Research International</i> , 2010 , 43, 95-102	7	130
218	Catechin degradation with concurrent formation of homo- and heterocatechin dimers during in vitro digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8941-9	5.7	128

217	Neuroprotective effects of anthocyanin- and proanthocyanidin-rich extracts in cellular models of Parkinson's disease. <i>Brain Research</i> , 2014 , 1555, 60-77	3.7	125
216	Unsaturated fatty acids promote bioaccessibility and basolateral secretion of carotenoids and Tocopherol by Caco-2 cells. <i>Food and Function</i> , 2014 , 5, 1101-12	6.1	106
215	Meal triacylglycerol profile modulates postprandial absorption of carotenoids in humans. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 866-77	5.9	100
214	Heterogeneity in red wine polyphenolic contents differentially influences Alzheimer's disease-type neuropathology and cognitive deterioration. <i>Journal of Alzheimer's Disease</i> , 2009 , 16, 59-72	4.3	100
213	Carotenoid bioaccessibility from whole grain and degermed maize meal products. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9918-26	5.7	99
212	Digestive Stability, micellarization, and uptake of beta-carotene isomers by Caco-2 human intestinal cells. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2780-5	5.7	98
211	Overexpression of yeast spermidine synthase impacts ripening, senescence and decay symptoms in tomato. <i>Plant Journal</i> , 2010 , 63, 836-47	6.9	94
210	Effect of a thermogenic beverage on 24-hour energy metabolism in humans. <i>Obesity</i> , 2007 , 15, 349-55	8	89
209	Bioaccessibility of carotenoids from transgenic provitamin A biofortified sorghum. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5764-71	5.7	88
208	Developing a standard definition of whole-grain foods for dietary recommendations: summary report of a multidisciplinary expert roundtable discussion. <i>Advances in Nutrition</i> , 2014 , 5, 164-76	10	85
207	Polyamines attenuate ethylene-mediated defense responses to abrogate resistance to <i>Botrytis cinerea</i> in tomato. <i>Plant Physiology</i> , 2012 , 158, 1034-45	6.6	84
206	Carotenoid determination in biological microsamples using liquid chromatography with a coulometric electrochemical array detector. <i>Analytical Biochemistry</i> , 1998 , 256, 74-81	3.1	82
205	Complexation with phenolic acids affect rheological properties and digestibility of potato starch and maize amylopectin. <i>Food Hydrocolloids</i> , 2018 , 77, 843-852	10.6	82
204	Cytosolic monoterpene biosynthesis is supported by plastid-generated geranyl diphosphate substrate in transgenic tomato fruits. <i>Plant Journal</i> , 2013 , 75, 351-63	6.9	81
203	Targeting multiple pathogenic mechanisms with polyphenols for the treatment of Alzheimer's disease-experimental approach and therapeutic implications. <i>Frontiers in Aging Neuroscience</i> , 2014 , 6, 42	5.3	80
202	Influence of formulation and processing on absorption and metabolism of flavan-3-ols from tea and cocoa. <i>Annual Review of Food Science and Technology</i> , 2011 , 2, 125-51	14.7	79
201	Influence of chocolate matrix composition on cocoa flavan-3-ol bioaccessibility in vitro and bioavailability in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9418-26	5.7	79
200	Epigallocatechin-3-gallate (EGCG) inhibits PC-3 prostate cancer cell proliferation via MEK-independent ERK1/2 activation. <i>Chemico-Biological Interactions</i> , 2008 , 171, 89-95	5	74

199	Assessment of probiotic strains ability to reduce the bioaccessibility of aflatoxin M1 in artificially contaminated milk using an in vitro digestive model. <i>Food Control</i> , 2013 , 31, 202-207	6.2	73
198	Dietary fat increases quercetin bioavailability in overweight adults. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 896-905	5.9	68
197	High-throughput analysis of catechins and theaflavins by high performance liquid chromatography with diode array detection. <i>Journal of Chromatography A</i> , 2006 , 1132, 132-40	4.5	67
196	Impact of phytochemical-rich foods on bioaccessibility of mercury from fish. <i>Food Chemistry</i> , 2009 , 112, 46-50	8.5	66
195	Analysis of catechins from milk tea beverages by enzyme assisted extraction followed by high performance liquid chromatography. <i>Food Chemistry</i> , 2006 , 99, 484-491	8.5	65
194	Neuroprotective and metabolic effects of resveratrol: therapeutic implications for Huntington's disease and other neurodegenerative disorders. <i>Experimental Neurology</i> , 2011 , 232, 1-6	5.7	63
193	Assessment of phytochemical content in human milk during different stages of lactation. <i>Nutrition</i> , 2013 , 29, 195-202	4.8	62
192	Survey of polyphenol constituents in grapes and grape-derived products. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10586-93	5.7	58
191	Development and optimization of an LC-MS/MS-based method for simultaneous quantification of vitamin D2, vitamin D3, 25-hydroxyvitamin D2 and 25-hydroxyvitamin D3. <i>Journal of Separation Science</i> , 2011 , 34, 11-20	3.4	58
190	Analysis of lycopene geometrical isomers in biological microsamples by liquid chromatography with coulometric array detection. <i>Biomedical Applications</i> , 2001 , 760, 289-99		58
189	Two Classes of Pigments, Carotenoids and C-Phycocyanin, in Spirulina Powder and Their Antioxidant Activities. <i>Molecules</i> , 2018 , 23,	4.8	56
188	Fate of lutein-containing zein nanoparticles following simulated gastric and intestinal digestion. <i>Food Hydrocolloids</i> , 2019 , 87, 229-236	10.6	54
187	Beverage vs. solid fruits and vegetables: effects on energy intake and body weight. <i>Obesity</i> , 2012 , 20, 1844-50	8	54
186	Characterization of carotenoid pigments in mature and developing kernels of selected yellow-endosperm sorghum varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 2619-26	5.7	53
185	Recommendations on reporting requirements for flavonoids in research. <i>American Journal of Clinical Nutrition</i> , 2015 , 101, 1113-25	7	51
184	Sodium copper chlorophyllin: in vitro digestive stability and accumulation by Caco-2 human intestinal cells. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2173-9	5.7	50
183	Dietary phenolic compounds selectively inhibit the individual subunits of maltase-glucoamylase and sucrase-isomaltase with the potential of modulating glucose release. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3873-9	5.7	49
182	Color and chemical stability of tea polyphenol (Epigallocatechin-3-gallate) in solution and solid states. <i>Food Research International</i> , 2013 , 53, 909-921	7	49

181	Variations in plasma lycopene and specific isomers over time in a cohort of U.S. men. <i>Journal of Nutrition</i> , 2003 , 133, 1930-6	4.1	47
180	Impact of potato processing on nutrients, phytochemicals, and human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 146-168	11.5	46
179	Simultaneous detection of tocopherols, carotenoids, and chlorophylls in vegetable oils by direct injection C30 RP-HPLC with coulometric electrochemical array detection. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 633-640	1.8	43
178	Influence of Temperature and Humidity on the Stability of Carotenoids in Biofortified Maize (<i>Zea mays</i> L.) Genotypes during Controlled Postharvest Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2727-36	5.7	42
177	Tea catechin auto-oxidation dimers are accumulated and retained by Caco-2 human intestinal cells. <i>Nutrition Research</i> , 2010 , 30, 327-40	4	42
176	Dietary supplementation with decaffeinated green coffee improves diet-induced insulin resistance and brain energy metabolism in mice. <i>Nutritional Neuroscience</i> , 2012 , 15, 37-45	3.6	42
175	Impact of deliquescence on the chemical stability of vitamins B1, B6, and C in powder blends. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6471-9	5.7	42
174	Longitudinal Survey of Carotenoids in Human Milk from Urban Cohorts in China, Mexico, and the USA. <i>PLoS ONE</i> , 2015 , 10, e0127729	3.7	41
173	Verbascosides from olive mill waste water: assessment of their bioaccessibility and intestinal uptake using an in vitro digestion/Caco-2 model system. <i>Journal of Food Science</i> , 2011 , 76, H48-54	3.4	41
172	Interaction of environmental moisture with powdered green tea formulations: effect on catechin chemical stability. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4068-77	5.7	41
171	Changes in phenolic content of commercial potato varieties through industrial processing and fresh preparation. <i>Food Chemistry</i> , 2017 , 218, 47-55	8.5	40
170	The effect of milk proteins on the bioaccessibility of green tea flavan-3-ols. <i>Food Research International</i> , 2014 , 66, 297-305	7	38
169	Plasma bioavailability and regional brain distribution of polyphenols from apple/grape seed and bilberry extracts in a young swine model. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 2432-47	5.9	38
168	Blackberry Feeding Increases Fat Oxidation and Improves Insulin Sensitivity in Overweight and Obese Males. <i>Nutrients</i> , 2018 , 10,	6.7	37
167	Does flavor impact function? Potential consequences of polyphenol-protein interactions in delivery and bioactivity of flavan-3-ols from foods. <i>Physiology and Behavior</i> , 2012 , 107, 591-7	3.5	37
166	Photo- and thermodegradation of anthocyanins from grape and purple sweet potato in model beverage systems. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1364-72	5.7	36
165	Altered Transport and Metabolism of Phenolic Compounds in Obesity and Diabetes: Implications for Functional Food Development and Assessment. <i>Advances in Nutrition</i> , 2016 , 7, 1090-1104	10	35
164	Carotenoid bioaccessibility from whole grain and decorticated yellow endosperm sorghum porridge. <i>Journal of Cereal Science</i> , 2011 , 54, 450-459	3.8	35

163	Squeezing fact from fiction about 100% fruit juice. <i>Advances in Nutrition</i> , 2015 , 6, 236S-243S	10	34
162	Carvedilol as a potential novel agent for the treatment of Alzheimer® disease. <i>Neurobiology of Aging</i> , 2011 , 32, 2321.e1-12	5.6	34
161	Chocolate matrix factors modulate the pharmacokinetic behavior of cocoa flavan-3-ol phase II metabolites following oral consumption by Sprague-Dawley rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6685-91	5.7	34
160	Manufacturing the ultimate green banana flour: Impact of drying and extrusion on phenolic profile and starch bioaccessibility. <i>Food Chemistry</i> , 2019 , 297, 124990	8.5	33
159	Quantification of vitamin D and 25-hydroxyvitamin D in soft tissues by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013 , 932, 6-11	3.2	32
158	Novel application of brain-targeting polyphenol compounds in sleep deprivation-induced cognitive dysfunction. <i>Neurochemistry International</i> , 2015 , 89, 191-7	4.4	31
157	Modification of curcumin with polyethylene glycol enhances the delivery of curcumin in preadipocytes and its antiadipogenic property. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1012-9	5.7	31
156	Chemical investigation of commercial grape seed derived products to assess quality and detect adulteration. <i>Food Chemistry</i> , 2015 , 170, 271-80	8.5	30
155	Role of standardized grape polyphenol preparation as a novel treatment to improve synaptic plasticity through attenuation of features of metabolic syndrome in a mouse model. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 2091-102	5.9	30
154	Effects of egg consumption on carotenoid absorption from co-consumed, raw vegetables. <i>American Journal of Clinical Nutrition</i> , 2015 , 102, 75-83	7	30
153	Satisfying America® Fruit Gap: Summary of an Expert Roundtable on the Role of 100% Fruit Juice. <i>Journal of Food Science</i> , 2017 , 82, 1523-1534	3.4	29
152	Influence of diabetes on plasma pharmacokinetics and brain bioavailability of grape polyphenols and their phase II metabolites in the Zucker diabetic fatty rat. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700111	5.9	29
151	Oats-From Farm to Fork. <i>Advances in Food and Nutrition Research</i> , 2016 , 77, 1-55	6	29
150	The effect of obesity and repeated exposure on pharmacokinetic response to grape polyphenols in humans. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700043	5.9	28
149	Phytochemical profiling and phase II enzyme-inducing properties of <i>Thunbergia laurifolia</i> Lindl. (RC) extracts. <i>Journal of Ethnopharmacology</i> , 2007 , 114, 300-6	5	28
148	Phenolic recovery and bioaccessibility from milled and finished whole grain oat products. <i>Food and Function</i> , 2016 , 7, 3370-81	6.1	27
147	Microbial metabolites, but not other phenolics derived from grape seed phenolic extract, are transported through differentiated Caco-2 cell monolayers. <i>Food Chemistry</i> , 2013 , 138, 1564-73	8.5	27
146	Impact of the hard-to-cook phenomenon on phenolic antioxidants in dry beans (<i>Phaseolus vulgaris</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3102-10	5.7	27

145	Dietary PUFA and flavonoids as deterrents for environmental pollutants. <i>Journal of Nutritional Biochemistry</i> , 2007 , 18, 196-205	6.3	27
144	Starch digested product analysis by HPAEC reveals structural specificity of flavonoids in the inhibition of mammalian α -amylase and β -glucosidases. <i>Food Chemistry</i> , 2019 , 288, 413-421	8.5	26
143	Dose-Response Relation between Tea Consumption and Risk of Cardiovascular Disease and All-Cause Mortality: A Systematic Review and Meta-Analysis of Population-Based Studies. <i>Advances in Nutrition</i> , 2020 , 11, 790-814	10	26
142	Quantification of anthocyanidins in the grapes and grape juice products with acid assisted hydrolysis using LC/MS. <i>Journal of Functional Foods</i> , 2012 , 4, 710-717	5.1	26
141	Interaction of β -casein with (E)epigallocatechin-3-gallate assayed by fluorescence quenching: effect of thermal processing temperature. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 342-348	3.8	26
140	Thermal degradation of green tea flavan-3-ols and formation of hetero- and homocatechin dimers in model dairy beverages. <i>Food Chemistry</i> , 2015 , 173, 305-12	8.5	25
139	Processing influences on food polyphenol profiles and biological activity. <i>Current Opinion in Food Science</i> , 2020 , 32, 90-102	9.8	25
138	Stability-activity of verbascoside, a known antioxidant compound, at different pH conditions. <i>Food Research International</i> , 2014 , 66, 373-378	7	25
137	Phenolics from Whole Grain Oat Products as Modifiers of Starch Digestion and Intestinal Glucose Transport. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6831-6839	5.7	25
136	Concord and Niagara Grape Juice and Their Phenolics Modify Intestinal Glucose Transport in a Coupled in Vitro Digestion/Caco-2 Human Intestinal Model. <i>Nutrients</i> , 2016 , 8,	6.7	25
135	Cervical tissue and plasma concentrations of alpha-carotene and beta-carotene in women are correlated. <i>Journal of Nutrition</i> , 1998 , 128, 1933-6	4.1	24
134	Stability of Trans-Resveratrol Encapsulated in a Protein Matrix Produced Using Spray Drying to UV Light Stress and Simulated Gastro-Intestinal Digestion. <i>Journal of Food Science</i> , 2016 , 81, C292-300	3.4	24
133	Potential health benefits of (poly)phenols derived from fruit and 100% fruit juice. <i>Nutrition Reviews</i> , 2020 , 78, 145-174	6.4	24
132	Preclinical study of dimebon on β -amyloid-mediated neuropathology in Alzheimer's disease. <i>Molecular Neurodegeneration</i> , 2011 , 6, 7	19	23
131	Improving natural product research translation: From source to clinical trial. <i>FASEB Journal</i> , 2020 , 34, 41-65	0.9	23
130	Establishing Standards on Colors from Natural Sources. <i>Journal of Food Science</i> , 2017 , 82, 2539-2553	3.4	22
129	Potato phenolics impact starch digestion and glucose transport in model systems but translation to phenolic rich potato chips results in only modest modification of glycemic response in humans. <i>Nutrition Research</i> , 2018 , 52, 57-70	4	22
128	Synthesis and quantitative analysis of plasma-targeted metabolites of catechin and epicatechin. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2233-40	5.7	21

127	Enzymatic synthesis of substituted epicatechins for bioactivity studies in neurological disorders. <i>Biochemical and Biophysical Research Communications</i> , 2012 , 417, 457-61	3.4	21
126	Carotenoid bioavailability from raw vegetables and a moderate amount of oil in human subjects is greatest when the majority of daily vegetables are consumed at one meal. <i>Nutrition Research</i> , 2013 , 33, 358-66	4	21
125	Green and black tea inhibit cytokine-induced IL-8 production and secretion in AGS gastric cancer cells via inhibition of NF- κ B activity. <i>Planta Medica</i> , 2010 , 76, 1659-65	3.1	21
124	Thermal degradation of commercial grade sodium copper chlorophyllin. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7098-102	5.7	21
123	Plum and soy aglycon extracts superior at increasing bone calcium retention in ovariectomized Sprague Dawley rats. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6108-17	5.7	20
122	Effect of a flash vacuum expansion process on grape juice yield and quality. <i>LWT - Food Science and Technology</i> , 2012 , 48, 147-155	5.4	20
121	Starch-phenolic complexes are built on physical CH- π interactions and can persist after hydrothermal treatments altering hydrodynamic radius and digestibility of model starch-based foods. <i>Food Chemistry</i> , 2020 , 308, 125577	8.5	20
120	Improving iron and zinc bioaccessibility through food-to-food fortification of pearl millet with tropical plant foodstuffs (moringa leaf powder, roselle calyces and baobab fruit pulp). <i>Journal of Food Science and Technology</i> , 2019 , 56, 2244-2256	3.3	19
119	Carotenoid Stability during Dry Milling, Storage, and Extrusion Processing of Biofortified Maize Genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4683-4691	5.7	19
118	Influence of molecular weight on intracellular antioxidant activity of invasive silver carp (<i>Hypophthalmichthys molitrix</i>) protein hydrolysates. <i>Journal of Functional Foods</i> , 2015 , 18, 1158-1166	5.1	18
117	Vitamin A. <i>Advances in Nutrition</i> , 2017 , 8, 992-994	10	18
116	Caco-2 accumulation of lutein is greater from human milk than from infant formula despite similar bioaccessibility. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 2014-22	5.9	18
115	Manipulating Sensory and Phytochemical Profiles of Greenhouse Tomatoes Using Environmentally Relevant Doses of Ultraviolet Radiation. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 6801-8	5.7	18
114	Egg Consumption Increases Vitamin E Absorption from Co-Consumed Raw Mixed Vegetables in Healthy Young Men. <i>Journal of Nutrition</i> , 2016 , 146, 2199-2205	4.1	18
113	Dietary dried plum increases bone mass, suppresses proinflammatory cytokines and promotes attainment of peak bone mass in male mice. <i>Journal of Nutritional Biochemistry</i> , 2016 , 34, 73-82	6.3	17
112	Assessment of verbascoside absorption in human colonic tissues using the Ussing chamber model. <i>Food Research International</i> , 2013 , 54, 132-138	7	16
111	Deliquescence Behavior and Chemical Stability of Vitamin C Forms (Ascorbic Acid, Sodium Ascorbate, and Calcium Ascorbate) and Blends. <i>International Journal of Food Properties</i> , 2011 , 14, 1330-1348	3.48	15
110	Effects of para-aminobenzoic acid (PABA) form and administration mode on PABA recovery in 24-hour urine collections. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2014 , 114, 457-463	3.9	14

109	Phenolic compounds are less degraded in presence of starch than in presence of proteins through processing in model porridges. <i>Food Chemistry</i> , 2020 , 309, 125769	8.5	14
108	In Vitro Bioaccessibility of Carotenoids and Chlorophylls in a Diverse Collection of Spinach Accessions and Commercial Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3495-3505	5.7	13
107	What is food-to-food fortification? A working definition and framework for evaluation of efficiency and implementation of best practices. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3618-3658	16.4	13
106	An Anthocyanin-Rich Mixed-Berry Intervention May Improve Insulin Sensitivity in a Randomized Trial of Overweight and Obese Adults. <i>Nutrients</i> , 2019 , 11,	6.7	13
105	Banana flour phenolics inhibit trans-epithelial glucose transport from wheat cakes in a coupled in vitro digestion/Caco-2 cell intestinal model. <i>Food and Function</i> , 2019 , 10, 6300-6311	6.1	12
104	The Roles of Food Processing in Translation of Dietary Guidance for Whole Grains, Fruits, and Vegetables. <i>Annual Review of Food Science and Technology</i> , 2019 , 10, 569-596	14.7	12
103	Consumer Acceptance and Willingness to Pay for Instant Cereal Products With Food-to-Food Fortification in Eldoret, Kenya. <i>Food and Nutrition Bulletin</i> , 2020 , 41, 224-243	1.8	12
102	A 90 day oral toxicity study of blueberry polyphenols in ovariectomized sprague-dawley rats. <i>Food and Chemical Toxicology</i> , 2020 , 139, 111254	4.7	12
101	Update on the bioavailability and chemopreventative mechanisms of dietary chlorophyll derivatives. <i>Nutrition Research</i> , 2020 , 81, 19-37	4	12
100	Measuring consumers' Interest in instant fortified pearl millet products: a field experiment in Touba, Senegal. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2320-2331	4.3	11
99	Low bioaccessibility of vitamin D from yeast-fortified bread compared to crystalline D bread and D from fluid milks. <i>Food and Function</i> , 2016 , 7, 4589-4596	6.1	11
98	Innovations in food chemistry and processing to enhance the nutrient profile of the white potato in all forms. <i>Advances in Nutrition</i> , 2013 , 4, 345S-50S	10	11
97	Synthesis and bioaccessibility of Fe-pheophytin derivatives from crude spinach extract. <i>Journal of Food Science</i> , 2008 , 73, H86-91	3.4	11
96	Botanicals for age-related diseases: from field to practice. <i>American Journal of Clinical Nutrition</i> , 2008 , 87, 493S-7S	7	11
95	Perspective: The Role of Beverages as a Source of Nutrients and Phytonutrients. <i>Advances in Nutrition</i> , 2020 , 11, 507-523	10	11
94	Effect of adding milk to black tea on vascular function in healthy men and women: a randomised controlled crossover trial. <i>Food and Function</i> , 2018 , 9, 6307-6314	6.1	11
93	Adaptation in Caco-2 Human Intestinal Cell Differentiation and Phenolic Transport with Chronic Exposure to Blackberry (<i>Rubus</i> sp.) Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2694-2701	5.7	10
92	Pro-vitamin A carotenoids stability and bioaccessibility from elite selection of biofortified cassava roots (<i>Manihot esculenta</i> , Crantz) processed to traditional flours and porridges. <i>Food and Function</i> , 2018 , 9, 4822-4835	6.1	10

91	Different concentrations of grape seed extract affect in vitro starch fermentation by porcine small and large intestinal inocula. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 276-83	4.3	10
90	African fruit pulp (baobab) modifies provitamin A carotenoid bioaccessibility from composite pearl millet porridges. <i>Journal of Food Science and Technology</i> , 2020 , 57, 1382-1392	3.3	10
89	Increasing Doses of Blueberry Polyphenols Alters Colonic Metabolism and Calcium Absorption in Ovariectomized Rats. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000031	5.9	9
88	Diversity in Metabolites and Fruit Quality Traits in Blueberry Enables Ploidy and Species Differentiation and Establishes a Strategy for Future Genetic Studies. <i>Frontiers in Plant Science</i> , 2020 , 11, 370	6.2	9
87	Carotenoid Bioavailability: Influence of Dietary Lipid and Fiber 2013 , 111-128		9
86	Assessment of oxygen sequestration on effectiveness of Purdue Improved Crop Storage (PICS) bags in reducing carotenoid degradation during post-harvest storage of two biofortified orange maize genotypes. <i>Journal of Cereal Science</i> , 2019 , 87, 68-77	3.8	8
85	Carbohydrate and Phytochemical Digestibility in Pasta. <i>Food Engineering Reviews</i> , 2016 , 8, 76-89	6.5	8
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