

Mario G Ferruzzi

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/7843446/mario-g-ferruzzi-publications-by-year.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Foaming and sensory characteristics of protein-polyphenol particles in a food matrix. <i>Food Hydrocolloids</i> , 2022 , 123, 107148	10.6	3
233	Structural requirements of flavonoids for the selective inhibition of α -amylase versus α -glucosidase. <i>Food Chemistry</i> , 2022 , 370, 130981	8.5	6
232	Bioaccessibility and intestinal cell uptake of carotenoids and chlorophylls differ in powdered spinach by the ingredient form as measured using gastrointestinal digestion and anaerobic fecal fermentation models.. <i>Food and Function</i> , 2022 , 13, 3825-3839	6.1	0
231	Spray-dried and freeze-dried protein-spinach particles; effect of drying technique and protein type on the bioaccessibility of carotenoids, chlorophylls, and phenolics.. <i>Food Chemistry</i> , 2022 , 388, 133017	8.5	0
230	Rational and study design of Randomized Controlled Trial of Dietary Supplementation with prune (dried plums) on bone density, geometry, and estimated bone strength in postmenopausal women: The Prune study. <i>Contemporary Clinical Trials Communications</i> , 2022 , 100941	1.8	0
229	Dissolution Study on Grape Polyphenol Hard Gelatin Capsule Dietary Supplements.. <i>Frontiers in Nutrition</i> , 2021 , 8, 780260	6.2	2
228	Effects of Concord grape juice flavor intensity and phenolic compound content on glycemia, appetite and cognitive function in adults with excess body weight: a randomized double-blind crossover trial. <i>Food and Function</i> , 2021 , 12, 11469-11481	6.1	0
227	Measuring consumer acceptance of instant fortified millet products using affective tests and auctions in Dakar, Senegal. <i>International Food and Agribusiness Management Review</i> , 2021 , 24, 499-522	1.2	0
226	Potential of moringa leaf and baobab fruit food-to-food fortification of wholegrain maize porridge to improve iron and zinc bioaccessibility. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 1-13	3.7	3
225	Design and Nutrient Analysis of a Carotenoid-Rich Food Product to Address Vitamin A and Protein Deficiency. <i>Foods</i> , 2021 , 10,	4.9	1
224	Storage of biofortified maize in Purdue Improved Crop Storage (PICS) bags reduces disulfide linkage-driven decrease in porridge viscosity. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110262	5.4	0
223	Skeletal Protection and Promotion of Microbiome Diversity by Dietary Boosting of the Endogenous Antioxidant Response. <i>Journal of Bone and Mineral Research</i> , 2021 , 36, 768-778	6.3	5
222	Influence of simulated food and oral processing on carotenoid and chlorophyll bioaccessibility among six spinach genotypes. <i>Food and Function</i> , 2021 , 12, 7001-7016	6.1	2
221	Blueberry polyphenols alter gut microbiota & phenolic metabolism in rats. <i>Food and Function</i> , 2021 , 12, 2442-2456	6.1	6
220	High-density linkage map construction and identification of loci regulating fruit quality traits in blueberry. <i>Horticulture Research</i> , 2021 , 8, 169	7.7	3
219	Caryocar brasiliense Camb. fruits from the Brazilian Cerrado as a rich source of carotenoids with pro-vitamin A activity. <i>Journal of Food Composition and Analysis</i> , 2021 , 101, 103943	4.1	0
218	Targeted Phenolic Characterization and Antioxidant Bioactivity of Extracts from Edible. <i>Foods</i> , 2021 , 10,	4.9	4

217	Co-extruded wheat/okra composite blends result in soft, cohesive and resilient crumbs rich in health-promoting compounds. <i>Food Chemistry</i> , 2021 , 364, 130395	8.5	2
216	Dietary starch is weight reducing when distally digested in the small intestine. <i>Carbohydrate Polymers</i> , 2021 , 273, 118599	10.3	2
215	Chemical, Manufacturing, and Standardization Controls of Grape Polyphenol Dietary Supplements in Support of a Clinical Study: Mass Uniformity, Polyphenol Dosage, and Profiles.. <i>Frontiers in Nutrition</i> , 2021 , 8, 780226	6.2	0
214	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
213	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
212	Processing influences on food polyphenol profiles and biological activity. <i>Current Opinion in Food Science</i> , 2020 , 32, 90-102	9.8	25
211	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
210	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
209	Feasibility of Mass-Spectrometry to Lower Cost and Blood Volume Requirements for Assessment of B Vitamins in Patients Undergoing Bariatric Surgery. <i>Metabolites</i> , 2020 , 10,	5.6	5
208	Comparative assessment of phenolic bioaccessibility from 100% grape juice and whole grapes. <i>Food and Function</i> , 2020 , 11, 6433-6445	6.1	6
207	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
206	Effect of edible plant materials on provitamin A stability and bioaccessibility from extruded whole pearl millet (<i>P. typhoides</i>) composite blends. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109109	5.4	5
205	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
204	Short-Term Tea Consumption Is Not Associated with a Reduction in Blood Lipids or Pressure: A Systematic Review and Meta-Analysis of Randomized Controlled Trials. <i>Journal of Nutrition</i> , 2020 , 150, 3269-3279	4.1	6
203	Starch-phenolic complexes are built on physical CH-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
202	Improving natural product research translation: From source to clinical trial. <i>FASEB Journal</i> , 2020 , 34, 41-65	0.9	23
201	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
200	Perspective: The Role of Beverages as a Source of Nutrients and Phytonutrients. <i>Advances in Nutrition</i> , 2020 , 11, 507-523	10	11

199	(Poly)Phenol Metabolism. <i>Nutrition Today</i> , 2020 , 55, 234-243	1.6	2
198	Update on the bioavailability and chemopreventative mechanisms of dietary chlorophyll derivatives. <i>Nutrition Research</i> , 2020 , 81, 19-37	4	12
197	Insights from in vitro exploration of factors influencing iron, zinc and provitamin A carotenoid bioaccessibility and intestinal absorption from cereals. <i>Journal of Cereal Science</i> , 2020 , 96, 103126	3.8	6
196	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
195	Modulating Phenolic Bioaccessibility and Glycemic Response of Starch-Based Foods in Wistar Rats by Physical Complexation between Starch and Phenolic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13257-13266	5.7	3
194	Formulation of Orange Juice with Dietary Fibers Enhances Bioaccessibility of Orange Flavonoids in Juice but Limits Their Ability to Inhibit Glucose Transport. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 9387-9397	5.7	5
193	Development of a genetic framework to improve the efficiency of bioactive delivery from blueberry. <i>Scientific Reports</i> , 2020 , 10, 17311	4.9	4
192	Potential health benefits of (poly)phenols derived from fruit and 100% fruit juice. <i>Nutrition Reviews</i> , 2020 , 78, 145-174	6.4	24
191	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
190	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
189	Identification and Quantification of Carotenoids and Tocochromanols in Sorghum Grain by High-Performance Liquid Chromatography. <i>Methods in Molecular Biology</i> , 2019 , 1931, 141-151	1.4	2
188	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
187	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
186	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
185	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
184	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
183	Potato product form impacts in vitro starch digestibility and glucose transport but only modestly impacts 24 h blood glucose response in humans. <i>Food and Function</i> , 2019 , 10, 1846-1855	6.1	7
182	Fate of lutein-containing zein nanoparticles following simulated gastric and intestinal digestion. <i>Food Hydrocolloids</i> , 2019 , 87, 229-236	10.6	54

181	Steeping of Biofortified Orange Maize Genotypes for Ogi Production Modifies Pasting Properties and Carotenoid Stability. <i>Agronomy</i> , 2019 , 9, 771	3.6	2
180	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
179	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
178	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
177	High-density linkage mapping of vitamin E content in maize grain. <i>Molecular Breeding</i> , 2018 , 38, 1	3.4	4
176	Interactions Between Flavonoid-Rich Extracts and Sodium Caseinate Modulate Protein Functionality and Flavonoid Bioaccessibility in Model Food Systems. <i>Journal of Food Science</i> , 2018 , 83, 1229-1236	3.4	6
175	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
174	A Comprehensive Database and Analysis Framework To Incorporate Multiscale Data Types and Enable Integrated Analysis of Bioactive Polyphenols. <i>Molecular Pharmaceutics</i> , 2018 , 15, 840-850	5.6	2
173	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
172	Overview of Functional Foods 2018 , 1-14		0
171	The In vivo Foundations for In vitro Testing of Functional Foods 2018 , 15-51		1
170	In vivo Foundations of Sensory In vitro Testing Systems 2018 , 53-85		
169	In vitro Models of Host-Microbial Interactions Within the Gastrointestinal Tract 2018 , 87-136		
168	Macronutrient Nutritional Functionality of Carbohydrates, Proteins and Lipids 2018 , 137-170		
167	In vitro Approaches for Investigating the Bioaccessibility and Bioavailability of Dietary Nutrients and Bioactive Metabolites 2018 , 171-199		0
166	In vitro Models for Testing Toxicity in the Gastrointestinal Tract 2018 , 201-218		
165	In vitro Methods for Assessing Food Protein Allergenicity 2018 , 219-261		
164	Challenges of Linking In vitro Analysis to Flavor Perception 2018 , 263-303		

163	Blackberry Feeding Increases Fat Oxidation and Improves Insulin Sensitivity in Overweight and Obese Males. <i>Nutrients</i> , 2018 , 10,	6.7	37
162	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
161	Two Classes of Pigments, Carotenoids and C-Phycocyanin, in Spirulina Powder and Their Antioxidant Activities. <i>Molecules</i> , 2018 , 23,	4.8	56
160	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
159	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
158	Production and Polyphenolic Composition of Tea. <i>Nutrition Today</i> , 2018 , 53, 268-278	1.6	6
157	Potential Health Effects of Tea. <i>Nutrition Today</i> , 2018 , 53, 213-228	1.6	4
156	Satisfying America's 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
155	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
154	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
153	Establishing Standards on Colors from Natural Sources. <i>Journal of Food Science</i> , 2017 , 82, 2539-2553	3.4	22
152	Genetic analysis of provitamin A carotenoid β -cryptoxanthin concentration and relationship with other carotenoids in maize grain (<i>Zea mays</i> L.). <i>Molecular Breeding</i> , 2017 , 37, 1	3.4	6
151	Vitamin A. <i>Advances in Nutrition</i> , 2017 , 8, 992-994	10	18
150	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
149	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
148	Differentiated Caco-2 cell monolayers exhibit adaptation in the transport and metabolism of flavan-3-ols with chronic exposure to both isolated flavan-3-ols and enriched extracts. <i>Food and Function</i> , 2017 , 8, 111-121	6.1	7
147	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
146	Chemical and Sensory Properties of Greenhouse Tomatoes Remain Unchanged in Response to Red, Blue, and Far Red Supplemental Light from Light-emitting Diodes. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017 , 52, 1734-1741	2.4	5

145	Bioavailability and Metabolism of Bioactive Compounds From Foods 2017 , 301-319		6
144	Seven Day Blackberry Feeding Lowers the Respiratory Quotient in Males And Improves Insulin Sensitivity. <i>FASEB Journal</i> , 2017 , 31, 46.2	0.9	
143	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
142	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
141	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
140	Phenolic recovery and bioaccessibility from milled and finished whole grain oat products. <i>Food and Function</i> , 2016 , 7, 3370-81	6.1	27
139	Carbohydrate and Phytochemical Digestibility in Pasta. <i>Food Engineering Reviews</i> , 2016 , 8, 76-89	6.5	8
138	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
137	Impacts on Sirtuin Function and Bioavailability of the Dietary Bioactive Compound Dihydrocoumarin. <i>PLoS ONE</i> , 2016 , 11, e0149207	3.7	5
136	Influence of temperature and humidity on the stability of carotenoids in biofortified maize genotypes. <i>FASEB Journal</i> , 2016 , 30, 914.3	0.9	
135	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
134	Modified Dietary Fiber from Cassava Pulp and Assessment of Mercury Bioaccessibility and Intestinal Uptake Using an In Vitro Digestion/Caco-2 Model System. <i>Journal of Food Science</i> , 2016 , 81, T1854-63	3.4	5
133	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
132	Interaction of Casein with 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
131	Oats-From Farm to Fork. <i>Advances in Food and Nutrition Research</i> , 2016 , 77, 1-55	6	29
130	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
129	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
128	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

127	Squeezing fact from fiction about 100% fruit juice. <i>Advances in Nutrition</i> , 2015 , 6, 236S-243S	10	34
126	Recommendations on reporting requirements for flavonoids in research. <i>American Journal of Clinical Nutrition</i> , 2015 , 101, 1113-25	7	51
125	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
124	Novel application of brain-targeting polyphenol compounds in sleep deprivation-induced cognitive dysfunction. <i>Neurochemistry International</i> , 2015 , 89, 191-7	4.4	31
123	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
122	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
121	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
120	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
119	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
118	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
117	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
116	Potato Phenolics Modulate Rate of Glucose Transport in a Caco-2 Human Intestinal Cell Model. <i>FASEB Journal</i> , 2015 , 29, 606.6	0.9	2
115	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
114	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
113	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
112	Stability/activity of verbascoside, a known antioxidant compound, at different pH conditions. <i>Food Research International</i> , 2014 , 66, 373-378	7	25
111	Antioxidant Capacity of Green Tea (<i>Camellia sinensis</i>) 2014 , 33-39		8
110	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

109	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
108	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
107	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
106	Targeting multiple pathogenic mechanisms with polyphenols for the treatment of Alzheimer® disease-experimental approach and therapeutic implications. <i>Frontiers in Aging Neuroscience</i> , 2014 , 6, 42	5.3	80
105	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
104	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
103	Assessment of verbascoside absorption in human colonic tissues using the Ussing chamber model. <i>Food Research International</i> , 2013 , 54, 132-138	7	16
102	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
101	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
100	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
99	Identification of brain-targeted bioactive dietary quercetin-3-O-glucuronide as a novel intervention for Alzheimer® disease. <i>FASEB Journal</i> , 2013 , 27, 769-81	0.9	142
98	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
97	Teaching & Learning Program Approved for the IFT Annual Meeting!. <i>Journal of Food Science Education</i> , 2013 , 12, 4-4	0.8	
96	Dietary fat increases quercetin bioavailability in overweight adults. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 896-905	5.9	68
95	Bioavailability and Metabolism of Bioactive Compounds from Foods 2013 , 407-423		3
94	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
93	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
92	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

91	Bioaccessibility of carotenoids from transgenic provitamin A biofortified sorghum. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5764-71	5.7	88
90	Assessment of phytochemical content in human milk during different stages of lactation. <i>Nutrition</i> , 2013 , 29, 195-202	4.8	62
89	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
88	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
87	Carotenoid Bioavailability: Influence of Dietary Lipid and Fiber 2013 , 111-128		9
86	Bioaccessibility of carotenoids from transgenic provitamin A biofortified sorghum. <i>FASEB Journal</i> , 2013 , 27, 638.20	0.9	
85	Comparison of the bioaccessibility and Caco-2 accumulation of lutein from human milk and infant formula. <i>FASEB Journal</i> , 2013 , 27, 38.3	0.9	
84	Bioprocessing of Aleurone Improves In Vitro Bioaccessibility and Caco-2 Accumulation of Ferulic Acid. <i>FASEB Journal</i> , 2013 , 27, 636.25	0.9	
83	Nutritional translation blended with food science: 21st century applications. <i>Advances in Nutrition</i> , 2012 , 3, 813-9	10	6
82	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
81	Brain-targeted proanthocyanidin metabolites for Alzheimer® disease treatment. <i>Journal of Neuroscience</i> , 2012 , 32, 5144-50	6.6	161
80	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
79	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
78	Beverage vs. solid fruits and vegetables: effects on energy intake and body weight. <i>Obesity</i> , 2012 , 20, 1844-50	8	54
77	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
76	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
75	Meal triacylglycerol profile modulates postprandial absorption of carotenoids in humans. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 866-77	5.9	100
74	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

73	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
72	Effect of lactation stage on the content and bioaccessibility of carotenoids in human milk. <i>FASEB Journal</i> , 2012 , 26, 31.2	0.9	
71	Impact of meal patterning on carotenoid absorption from vegetables. <i>FASEB Journal</i> , 2012 , 26, 31.6	0.9	
70	Nasal Spray of Bioactive Polyphenol Metabolites as a Novel Therapy for Alzheimer® Disease and Other Forms of Dementia. <i>FASEB Journal</i> , 2012 , 26, 846.3	0.9	
69	Bioavailability and Brain Deposition of Proanthocyanidin (PAC), Anthocyanin and Flavonoid in Combi-Phenol Treated Rats on High Fat (HF) or Low Fat (LF) Diet. <i>FASEB Journal</i> , 2012 , 26, 646.8	0.9	
68	Systems Biology Evaluation of Combi-Phenol on Metabolic Syndrome-Induced Brain Dysfunction. <i>FASEB Journal</i> , 2012 , 26, 626.30	0.9	
67	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
66	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
65	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
64	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
63	Carotenoid bioaccessibility from whole grain and decorticated yellow endosperm sorghum porridge. <i>Journal of Cereal Science</i> , 2011 , 54, 450-459	3.8	35
62	Neuroprotective and metabolic effects of resveratrol: therapeutic implications for Huntington® disease and other neurodegenerative disorders. <i>Experimental Neurology</i> , 2011 , 232, 1-6	5.7	63
61	Preclinical study of dimebon on β -amyloid-mediated neuropathology in Alzheimer® disease. <i>Molecular Neurodegeneration</i> , 2011 , 6, 7	19	23
60	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
59	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
58	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
57	Overexpression of yeast spermidine synthase impacts ripening, senescence and decay symptoms in tomato. <i>Plant Journal</i> , 2010 , 63, 836-47	6.9	94
56	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

55	Technological progress as a driver of innovation in infant foods. <i>Nestle Nutrition Workshop Series Paediatric Programme</i> , 2010 , 66, 81-95		5
54	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
53	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
52	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
51	Formulation with ascorbic acid and sucrose modulates catechin bioavailability from green tea. <i>Food Research International</i> , 2010 , 43, 95-102	7	130
50	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
49	Dietary fats with increased ratio of unsaturated to saturated fatty acids enhance absorption of carotenoid and vitamin E by increasing both efficiency of micellarization and lipoprotein secretion.. <i>FASEB Journal</i> , 2010 , 24, 539.3	0.9	1
48	Research Highlights from the Purdue-UAB Botanicals Research Center for Age Related Diseases. <i>Pharmaceutical Biology</i> , 2009 , 47, 768-773	3.8	1
47	Impact of phytochemical-rich foods on bioaccessibility of mercury from fish. <i>Food Chemistry</i> , 2009 , 112, 46-50	8.5	66
46	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
45	Bioavailability of gallic acid and catechins from grape seed polyphenol extract is improved by repeated dosing in rats: implications for treatment in Alzheimer [®] disease. <i>Journal of Alzheimer[®] Disease</i> , 2009 , 18, 113-24	4.3	198
44	Heterogeneity in red wine polyphenolic contents differentially influences Alzheimer [®] disease-type neuropathology and cognitive deterioration. <i>Journal of Alzheimer[®] Disease</i> , 2009 , 16, 59-72	4.3	100
43	Plasma and interstitial fluid (ISF) bioavailability of green tea catechins. <i>FASEB Journal</i> , 2009 , 23, 716.4	0.9	
42	Development and validation of a new LC-MS/MS method for simultaneous detection and quantification of Vitamin D related metabolites. <i>FASEB Journal</i> , 2009 , 23, 731.1	0.9	
41	Synthesis and bioaccessibility of Fe-pheophytin derivatives from crude spinach extract. <i>Journal of Food Science</i> , 2008 , 73, H86-91	3.4	11
40	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
39	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
38	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

37	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
36	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
35	Botanicals for age-related diseases: from field to practice. <i>American Journal of Clinical Nutrition</i> , 2008 , 87, 493S-7S	7	11
34	Effect of digestion on the anticancer activity of tea catechins in gastrointestinal cells. <i>FASEB Journal</i> , 2008 , 22, 885.14	0.9	
33	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
32	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
31	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
30	Dietary PUFA and flavonoids as deterrents for environmental pollutants. <i>Journal of Nutritional Biochemistry</i> , 2007 , 18, 196-205	6.3	27
29	Effect of a thermogenic beverage on 24-hour energy metabolism in humans. <i>Obesity</i> , 2007 , 15, 349-55	8	89
28	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
27	Digestion, absorption, and cancer preventative activity of dietary chlorophyll derivatives. <i>Nutrition Research</i> , 2007 , 27, 1-12	4	289
26	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
25	PUFA and flavonoid actions on PGE2 production in human epidermal keratinocytes. <i>FASEB Journal</i> , 2007 , 21, A735	0.9	
24	Catechin degradation and concurrent formation of homo- and hetero- catechin dimers during simulated digestion. <i>FASEB Journal</i> , 2007 , 21, A110	0.9	
23	Uptake and retention of catechins by Caco-2 human intestinal cells is modulated by tea formulation following simulated digestion. <i>FASEB Journal</i> , 2007 , 21, A730	0.9	2
22	Impact of Amount and Triglyceride (TG) Structure on Micellarization of Dietary Carotenoids during Simulated Digestion. <i>FASEB Journal</i> , 2007 , 21, A730	0.9	4
21	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
20	Analysis of catechins from milktea beverages by enzyme assisted extraction followed by high performance liquid chromatography. <i>Food Chemistry</i> , 2006 , 99, 484-491	8.5	65

19	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
18	Tea formulation modulates recovery of catechins following simulated digestion. <i>FASEB Journal</i> , 2006 , 20, A153	0.9	
17	Phytochemical Learning Resource (PLR). <i>FASEB Journal</i> , 2006 , 20, A1010	0.9	
16	Accumulation of catechins in bone and liver of mice fed green tea while under physical stress. <i>FASEB Journal</i> , 2006 , 20, A570	0.9	4
15	Thermal degradation of commercial grade sodium copper chlorophyllin. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7098-102	5.7	21
14	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
13	Methodology for Assessment of Carotenoid Levels in Blood Plasma and Plasma Fractions. <i>Oxidative Stress and Disease</i> , 2004 , 85-104		
12	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
11	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
10	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
9	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
8	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
7	Analysis of lycopene geometrical isomers in biological microsamples by liquid chromatography with coulometric array detection. <i>Biomedical Applications</i> , 2001 , 760, 289-99		58
6	Overview of Chlorophylls in Foods. <i>Current Protocols in Food Analytical Chemistry</i> , 2001 , 1, F4.1.1-F4.1.9		5
5	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
4	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
3	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
2	Estimation of nutritional postharvest losses along food value chains: A case study of three key food security commodities in sub-Saharan Africa. <i>Food Security</i> , 1	6.7	2

- 1 Of Sound Mind and Body: Dietary Lifestyles, Promotion of Healthy Brain Aging, and Prevention of Dementia in Healthy Individuals 179-189