Tuba Esatbeyoglu

List of Publications by Year
in descending order

64 papers	2,771 citations	257101 24 h-index	182168 51 g-index
66 all docs	66 docs citations	66 times ranked	4771 citing authors

#	Article	IF	Citations
1	Curcuminâ€"From Molecule to Biological Function. Angewandte Chemie - International Edition, 2012, 51, 5308-5332.	7.2	684
2	Betaninâ€"A food colorant with biological activity. Molecular Nutrition and Food Research, 2015, 59, 36-47.	1.5	268
3	Free radical scavenging and antioxidant activity of betanin: Electron spin resonance spectroscopy studies and studies in cultured cells. Food and Chemical Toxicology, 2014, 73, 119-126.	1.8	126
4	Free Radical Scavenging and Cellular Antioxidant Properties of Astaxanthin. International Journal of Molecular Sciences, 2016, 17, 103.	1.8	126
5	Comparative biokinetics and metabolism of pure monomeric, dimeric, and polymeric flavanâ€3â€ols: A randomized crossâ€over study in humans. Molecular Nutrition and Food Research, 2015, 59, 610-621.	1.5	113
6	Thermal stability, antioxidant, and anti-inflammatory activity of curcumin and its degradation product 4-vinyl guaiacol. Food and Function, 2015, 6, 887-893.	2.1	101
7	Comprehensive Analysis of Polyphenols in 55 Extra Virgin Olive Oils by HPLC-ECD and Their Correlation with Antioxidant Activities. Plant Foods for Human Nutrition, 2012, 67, 326-336.	1.4	86
8	Lactic Acid Bacteria as Antimicrobial Agents: Food Safety and Microbial Food Spoilage Prevention. Foods, 2021, 10, 3131.	1.9	79
9	Canthaxanthin: From molecule to function. Molecular Nutrition and Food Research, 2017, 61, 1600469.	1.5	70
10	Effects of Lipid-Based Encapsulation on the Bioaccessibility and Bioavailability of Phenolic Compounds. Molecules, 2020, 25, 5545.	1.7	58
11	Rapid Method for Glutathione Quantitation Using High-Performance Liquid Chromatography with Coulometric Electrochemical Detection. Journal of Agricultural and Food Chemistry, 2014, 62, 402-408.	2.4	52
12	Fractionation, enzyme inhibitory and cellular antioxidant activity of bioactives from purple sweet potato (Ipomoea batatas). Food Chemistry, 2017, 221, 447-456.	4.2	50
13	Isolation of dimeric, trimeric, tetrameric and pentameric procyanidins from unroasted cocoa beans (Theobroma cacao L.) using countercurrent chromatography. Food Chemistry, 2015, 179, 278-289.	4.2	49
14	Preparation of Dimeric Procyanidins B1, B2, B5, and B7 from a Polymeric Procyanidin Fraction of Black Chokeberry (Aronia melanocarpa). Journal of Agricultural and Food Chemistry, 2010, 58, 5147-5153.	2.4	48
15	Structure Elucidation of Procyanidin Oligomers by Low-Temperature ¹H NMR Spectroscopy. Journal of Agricultural and Food Chemistry, 2011, 59, 62-69.	2.4	43
16	Dimeric Procyanidins: Screening for B1 to B8 and Semisynthetic Preparation of B3, B4, B6, and B8 from a Polymeric Procyanidin Fraction of White Willow Bark (Salix alba). Journal of Agricultural and Food Chemistry, 2010, 58, 7820-7830.	2.4	41
17	Biochanin A and prunetin improve epithelial barrier function in intestinal CaCo-2 cells via downregulation of ERK, NF-Î¹B, and tyrosine phosphorylation. Free Radical Biology and Medicine, 2014, 70, 255-264.	1.3	41
18	Vitamin E (Î±- and Î³-Tocopherol) Levels in the Community: Distribution, Clinical and Biochemical Correlates, and Association with Dietary Patterns. Nutrients, 2018, 10, 3.	1.7	41

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19	Valorization and Application of Fruit and Vegetable Wastes and By-Products for Food Packaging Materials. Molecules, 2021, 26, 4031.	1.7	41
20	Chemical Characterization, Free Radical Scavenging, and Cellular Antioxidant and Anti-Inflammatory Properties of a Stilbenoid-Rich Root Extract ofVitis vinifera. Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-11.	1.9	33
21	Association of Vitamin E Levels with Metabolic Syndrome, and MRI-Derived Body Fat Volumes and Liver Fat Content. Nutrients, 2017, 9, 1143.	1.7	33
22	Phenolic Composition, Radical Scavenging Activity and an Approach for Authentication of Aronia melanocarpa Berries, Juice, and Pomace. Journal of Food Science, 2019, 84, 1791-1798.	1.5	32
23	Methylation of Catechins and Procyanidins by Rat and Human Catechol-O-Methyltransferase: Metabolite Profiling and Molecular Modeling Studies. Drug Metabolism and Disposition, 2012, 40, 353-359.	1.7	30
24	Semisynthetic Preparation and Isolation of Dimeric Procyanidins B1â€“B8 from Roasted Hazelnut Skins (Corylus avellana L.) on a Large Scale Using Countercurrent Chromatography. Journal of Agricultural and Food Chemistry, 2014, 62, 7101-7110.	2.4	28
25	Dietary Tocotrienol/Î³-Cyclodextrin Complex Increases Mitochondrial Membrane Potential and ATP Concentrations in the Brains of Aged Mice. Oxidative Medicine and Cellular Longevity, 2015, 2015, 1-8.	1.9	26
26	Synthesis and Nrf2-inducing activity of the isothiocyanates iberverin, iberin and cheirolin. Pharmacological Research, 2013, 70, 155-162.	3.1	25
27	Toxicity, Antioxidant Activity, and Phytochemicals of Basil (Ocimum basilicum L.) Leaves Cultivated in Southern Punjab, Pakistan. Foods, 2022, 11, 1239.	1.9	25
28	Comparative Metabolite Fingerprinting of Four Different Cinnamon Species Analyzed via UPLCâ€“MS and GCâ€“MS and Chemometric Tools. Molecules, 2022, 27, 2935.	1.7	25
29	Fractionation of Plant Bioactives from Black Carrots (Daucus carota subspecies sativus) Tj ETQq1 1 0.784314 rgBT /Ove Potential Anti-Diabetic Activity. Journal of Agricultural and Food Chemistry, 2016, 64, 5901-5908.	2.4	24
30	Identification of Two Novel Prodelphinidin A-Type Dimers from Roasted Hazelnut Skins (Corylus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	2.4	23
31	Sesquiterpene Lactone Composition and Cellular Nrf2 Induction of Taraxacum officinale Leaves and Roots and Taraxinic Acid Î²-d-Glucopyranosyl Ester. Journal of Medicinal Food, 2017, 20, 71-78.	0.8	22
32	Retention of polyphenols and vitamin C in cranberrybush purÃ©e (Viburnum opulus) by means of non-thermal treatments. Food Chemistry, 2021, 360, 129918.	4.2	21
33	Myrosinase-treated glucoerucin is a potent inducer of the Nrf2 target gene heme oxygenase 1 â€” studies in cultured HT-29 cells and mice. Journal of Nutritional Biochemistry, 2015, 26, 661-666.	1.9	20
34	A Fast and Validated Method for the Determination of Malondialdehyde in Fish Liver Using Highâ€Performance Liquid Chromatography with a Photodiode Array Detector. Journal of Food Science, 2014, 79, C484-8.	1.5	18
35	Quantitative Determination of Spermidine in 50 German Cheese Samples on a Coreâ€“Shell Column by High-Performance Liquid Chromatography with a Photodiode Array Detector Using a Fully Validated Method. Journal of Agricultural and Food Chemistry, 2016, 64, 2105-2111.	2.4	18
36	Pomegranate (Punica granatum L.) Extract and Its Anthocyanin and Copigment Fractionsâ€”Free Radical Scavenging Activity and Influence on Cellular Oxidative Stress. Foods, 2020, 9, 1617.	1.9	17

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37	Nitrogen-Bisphosphonate Therapy Is Linked to Compromised Coenzyme Q10 and Vitamin E Status in Postmenopausal Women. Journal of Clinical Endocrinology and Metabolism, 2014, 99, 1307-1313.	1.8	15
38	Phytochemical Profile, Biological Properties, and Food Applications of the Medicinal Plant Syzygium cumini. Foods, 2022, 11, 378.	1.9	15
39	Dietary Alpha-Tocopherol Affects Tissue Vitamin E and Malondialdehyde Levels but Does not Change Antioxidant Enzymes and Fatty Acid Composition in Farmed Atlantic Salmon (Salmo salar L.). International Journal for Vitamin and Nutrition Research, 2013, 83, 238-245.	0.6	14
40	Antidiabetic Properties of an Apple/Kale Extract In Vitro, In Situ, and in Mice Fed a Western-Type Diet. Journal of Medicinal Food, 2017, 20, 846-854.	0.8	13
41	Bioactive Phenolic Compounds from Lingonberry (Vaccinium vitis-idaea L.): Extraction, Chemical Characterization, Fractionation and Cellular Antioxidant Activity. Antioxidants, 2022, 11, 467.	2.2	13
42	Bioactive Compounds, Antioxidant, Anti-Inflammatory, Anti-Cancer, and Toxicity Assessment of Tribulus terrestrisâ€"In Vitro and In Vivo Studies. Antioxidants, 2022, 11, 1160.	2.2	13
43	Association of Circulating Vitamin E (Î±- and Î³-Tocopherol) Levels with Gallstone Disease. Nutrients, 2018, 10, 133.	1.7	12
44	Influence of Organic and Chemical Fertilisation on Antioxidant Compounds Profiles and Activities in Fruits of Fragaria ananassa var. Camarosa. Journal of Soil Science and Plant Nutrition, 2020, 20, 715-724.	1.7	12
45	Bioaccessibility and transepithelial transportation of cranberrybush (Viburnum opulus) phenolics: Effects of non-thermal processing and food matrix. Food Chemistry, 2022, 380, 132036.	4.2	11
46	Atlantic Salmon (Salmo salar L.) as a Marine Functional Source of Gamma-Tocopherol. Marine Drugs, 2014, 12, 5944-5959.	2.2	10
47	The Chemical Composition and Health-Promoting Effects of the Grewia Speciesâ€"A Systematic Review and Meta-Analysis. Nutrients, 2021, 13, 4565.	1.7	10
48	Plasma Malondialdehyde and Risk of New-Onset Diabetes after Transplantation in Renal Transplant Recipients: A Prospective Cohort Study. Journal of Clinical Medicine, 2019, 8, 453.	1.0	9
49	Accumulation of Phenolic Compounds and Antioxidant Capacity during Berry Development in Black â€˜Isabelâ€™ Grape (Vitis vinifera L. x Vitis labrusca L.). Molecules, 2020, 25, 3845.	1.7	9
50	Circulating Haptoglobin and Metabolic Syndrome in Renal Transplant Recipients. Scientific Reports, 2017, 7, 14264.	1.6	8
51	Electrochemical Determination of Antioxidant Capacity of Traditional Homemade Fruit Vinegars Produced with Double Spontaneous Fermentation. Microorganisms, 2021, 9, 1946.	1.6	8
52	The Phenolics and Antioxidant Properties of Black and Purple versus White Eggplant Cultivars. Molecules, 2022, 27, 2410.	1.7	8
53	Effects of a six-week intraduodenal supplementation with quercetin on liver lipid metabolism and oxidative stress in peripartal dairy cows1. Journal of Animal Science, 2016, 94, 1913-1923.	0.2	7
54	Investigating the effects of supercritical antisolvent process and food models on antioxidant capacity, bioaccessibility and transepithelial transport of quercetin and rutin. Food and Function, 2022, 13, 4469-4477.	2.1	7

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55	Fractionation and isolation of polyphenols from Aronia melanocarpa by countercurrent and membrane chromatography. European Food Research and Technology, 2017, 243, 1261-1275.	1.6	6
56	A comparative study on physicochemical properties and in vitro bioaccessibility of bioactive compounds in rosehip (Rosa caninaL.) infusions treated by nonâ€thermal and thermal treatments. Journal of Food Processing and Preservation, 2022, 46, e16096.	0.9	6
57	Î²-Sitosterol Glucoside-Loaded Nanosystem Ameliorates Insulin Resistance and Oxidative Stress in Streptozotocin-Induced Diabetic Rats. Antioxidants, 2022, 11, 1023.	2.2	6
58	Influence of Autochthonous and Commercial Yeast Strains on Fermentation and Quality of Wines Produced from Vranec and Cabernet Sauvignon Grape Varieties from TikveÅ¡ Wine-Growing Region, Republic of North Macedonia. Applied Sciences (Switzerland), 2021, 11, 6135.	1.3	5
59	Bioavailability of Rosehip (Rosa canina L.) Infusion Phenolics Prepared by Thermal, Pulsed Electric Field and High Pressure Processing. Foods, 2022, 11, 1955.	1.9	4
60	Horticultural Characteristics of Summer Apple Cultivars from Turkey. Plants, 2022, 11, 771.	1.6	3
61	Preparative Isolation of Bioactive Constituents from Berries. ACS Symposium Series, 2010, , 267-279.	0.5	2
62	Urinary Carnosinase-1 Excretion is Associated with Urinary Carnosine Depletion and Risk of Graft Failure in Kidney Transplant Recipients: Results of the TransplantLines Cohort Study. Antioxidants, 2021, 10, 1102.	2.2	2
63	Screening of Naturally Grown European Cranberrybush (Viburnum opulus L.) Genotypes Based on Physico-Chemical Characteristics. Foods, 2022, 11, 1614.	1.9	2
64	Impact of chocolate liquor on vascular lesions in apoE-knockout mice. Clinical Science, 2017, 131, 2549-2560.	1.8	0