

Veronika Somoza

List of Publications by Citations

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163
papers

5,619
citations

36
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69
g-index

177
ext. papers

6,331
ext. citations

5.3
avg, IF

5.83
L-index

#	Paper	IF	Citations
163	Metabolism and bioavailability of trans-resveratrol. <i>Molecular Nutrition and Food Research</i> , 2005 , 49, 472-81	5.9	488
162	A review on the beneficial aspects of food processing. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1215-47	5.9	285
161	Bioactivity and metabolism of trans-resveratrol orally administered to Wistar rats. <i>Molecular Nutrition and Food Research</i> , 2005 , 49, 482-94	5.9	188
160	Forty years of furosine - forty years of using Maillard reaction products as indicators of the nutritional quality of foods. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 423-30	5.9	179
159	A diet based on high-heat-treated foods promotes risk factors for diabetes mellitus and cardiovascular diseases. <i>American Journal of Clinical Nutrition</i> , 2010 , 91, 1220-6	7	177
158	Five years of research on health risks and benefits of Maillard reaction products: an update. <i>Molecular Nutrition and Food Research</i> , 2005 , 49, 663-72	5.9	177
157	Coffee constituents as modulators of Nrf2 nuclear translocation and ARE (EpRE)-dependent gene expression. <i>Journal of Nutritional Biochemistry</i> , 2011 , 22, 426-40	6.3	163
156	Physiological relevance of dietary melanoidins. <i>Amino Acids</i> , 2012 , 42, 1097-109	3.5	156
155	Metabolic transit and in vivo effects of melanoidins and precursor compounds deriving from the Maillard reaction. <i>Annals of Nutrition and Metabolism</i> , 2001 , 45, 1-12	4.5	147
154	Structural and functional characterization of pronyl-lysine, a novel protein modification in bread crust melanoidins showing in vitro antioxidative and phase I/II enzyme modulating activity. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6997-7006	5.7	147
153	Quantification of free and protein-bound trans-resveratrol metabolites and identification of trans-resveratrol-C/O-conjugated diglucuronides - two novel resveratrol metabolites in human plasma. <i>Molecular Nutrition and Food Research</i> , 2008 , 52, 549-57	5.9	144
152	Dietary advanced glycation endproducts (AGEs) and their health effects--PRO. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 1079-84	5.9	122
151	Intestinal breast cancer resistance protein (BCRP)/Bcrp1 and multidrug resistance protein 3 (MRP3)/Mrp3 are involved in the pharmacokinetics of resveratrol. <i>Molecular Pharmacology</i> , 2009 , 75, 876-85	4.3	110
150	Activity-guided identification of a chemopreventive compound in coffee beverage using in vitro and in vivo techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6861-9	5.7	110
149	Dietary alpha-linolenic acid, EPA, and DHA have differential effects on LDL fatty acid composition but similar effects on serum lipid profiles in normolipidemic humans. <i>Journal of Nutrition</i> , 2009 , 139, 861-8	4.1	105
148	Quantitation of alpha-linolenic acid elongation to eicosapentaenoic and docosahexaenoic acid as affected by the ratio of n6/n3 fatty acids. <i>Nutrition and Metabolism</i> , 2009 , 6, 8	4.6	101
147	Dose-dependent utilisation of casein-linked lysinoalanine, N(epsilon)-fructoselysine and N(epsilon)-carboxymethyllysine in rats. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 833-41	5.9	95

146	Identification of 1,8-cineole, borneol, camphor, and thujone as anti-inflammatory compounds in a <i>Salvia officinalis</i> L. infusion using human gingival fibroblasts. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3451-9	5.7	85
145	Inadequacy of Nutrients, Contaminants, and Label Claims Found in Porridge-type Complementary Foods in Rwanda (P10-042-19). <i>Current Developments in Nutrition</i> , 2019 , 3,	0.4	78
144	Characterization of alpha-terpineol as an anti-inflammatory component of orange juice by in vitro studies using oral buccal cells. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8040-6	5.7	75
143	Plasma concentration and urinary excretion of N epsilon-(carboxymethyl)lysine in breast milk- and formula-fed infants. <i>Annals of the New York Academy of Sciences</i> , 2008 , 1126, 177-80	6.5	62
142	Coffees rich in chlorogenic acid or N-methylpyridinium induce chemopreventive phase II-enzymes via the Nrf2/ARE pathway in vitro and in vivo. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 798-802	5.9	61
141	Plasma levels of advanced glycation end products in healthy, long-term vegetarians and subjects on a western mixed diet. <i>European Journal of Nutrition</i> , 2001 , 40, 275-81	5.2	61
140	Plasma advanced glycation end products are decreased in obese children compared with lean controls. <i>Pediatric Obesity</i> , 2009 , 4, 112-8		56
139	Caffeine induces gastric acid secretion via bitter taste signaling in gastric parietal cells. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2017 , 114, E6260-E6269	11.5	54
138	Influence of feeding malt, bread crust, and a pronylated protein on the activity of chemopreventive enzymes and antioxidative defense parameters in vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8176-82	5.7	52
137	Resveratrol and its metabolites inhibit pro-inflammatory effects of lipopolysaccharides in U-937 macrophages in plasma-representative concentrations. <i>Food and Function</i> , 2014 , 5, 74-84	6.1	48
136	Effect of coffee combining green coffee bean constituents with typical roasting products on the Nrf2/ARE pathway in vitro and in vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9631-41	5.7	46
135	Next-Generation o-Nitrobenzyl Photolabile Groups for Light-Directed Chemistry and Microarray Synthesis. <i>Angewandte Chemie - International Edition</i> , 2015 , 54, 8555-9	16.4	44
134	Interactions of the advanced glycation end product inhibitor pyridoxamine and the antioxidant alpha-lipoic acid on insulin resistance in the obese Zucker rat. <i>Metabolism: Clinical and Experimental</i> , 2008 , 57, 1465-72	12.7	41
133	The True Value of Spirulina. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 4109-4115	5.7	40
132	Dark roast coffee is more effective than light roast coffee in reducing body weight, and in restoring red blood cell vitamin E and glutathione concentrations in healthy volunteers. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1582-6	5.9	39
131	Resveratrol enhances TNF- α production in human monocytes upon bacterial stimulation. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2014 , 1840, 95-105	4	38
130	LC-MS/MS quantification of sulforaphane and indole-3-carbinol metabolites in human plasma and urine after dietary intake of selenium-fortified broccoli. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8047-57	5.7	38
129	Monounsaturated fatty acids prevent the aversive effects of obesity on locomotion, brain activity, and sleep behavior. <i>Diabetes</i> , 2012 , 61, 1669-79	0.9	37

128	Renal effects of oral maillard reaction product load in the form of bread crusts in healthy and subtotally nephrectomized rats. <i>Annals of the New York Academy of Sciences</i> , 2005 , 1043, 482-91	6.5	37
127	Cold fluorescent light as major inducer of lipid oxidation in soybean oil stored at household conditions for eight weeks. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2297-305	5.7	36
126	Dietary bread crust advanced glycation end products bind to the receptor for AGEs in HEK-293 kidney cells but are rapidly excreted after oral administration to healthy and subtotally nephrectomized rats. <i>Annals of the New York Academy of Sciences</i> , 2005 , 1043, 492-500	6.5	35
125	Resveratrol metabolites do not elicit early pro-apoptotic mechanisms in neuroblastoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4979-86	5.7	34
124	Resveratrol and its major sulfated conjugates are substrates of organic anion transporting polypeptides (OATPs): impact on growth of ZR-75-1 breast cancer cells. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1830-42	5.9	33
123	Nonivamide enhances miRNA let-7d expression and decreases adipogenesis PPAR α expression in 3T3-L1 cells. <i>Journal of Cellular Biochemistry</i> , 2015 , 116, 1153-63	4.7	32
122	Total antioxidant capacity is significantly lower in cocaine-dependent and methamphetamine-dependent patients relative to normal controls: results from a preliminary study. <i>Human Psychopharmacology</i> , 2014 , 29, 537-43	2.3	32
121	Effects of dietary alpha-linolenic acid, eicosapentaenoic acid or docosahexaenoic acid on parameters of glucose metabolism in healthy volunteers. <i>Annals of Nutrition and Metabolism</i> , 2008 , 53, 182-7	4.5	32
120	Identification of beer bitter acids regulating mechanisms of gastric acid secretion. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1405-12	5.7	31
119	Margarines fortified with linolenic acid, eicosapentaenoic acid, or docosahexaenoic acid alter the fatty acid composition of erythrocytes but do not affect the antioxidant status of healthy adults. <i>Journal of Nutrition</i> , 2012 , 142, 1638-44	4.1	31
118	Dietary eicosapentaenoic acid and docosahexaenoic acid are more effective than alpha-linolenic acid in improving insulin sensitivity in rats. <i>Annals of Nutrition and Metabolism</i> , 2008 , 52, 250-6	4.5	31
117	Only IgA bound to lipids, but not to proteins, is transported across enterocytes as an IgE-reactive molecule that can induce effector cell activation. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2019 , 74, 1956-1968	9.3	30
116	Four-week coffee consumption affects energy intake, satiety regulation, body fat, and protects DNA integrity. <i>Food Research International</i> , 2014 , 63, 420-427	7	30
115	Capsaicin, nonivamide and trans-pellitorine decrease free fatty acid uptake without TRPV1 activation and increase acetyl-coenzyme A synthetase activity in Caco-2 cells. <i>Food and Function</i> , 2015 , 6, 173-85	6.1	30
114	Measurement of the intracellular pH in human stomach cells: a novel approach to evaluate the gastric acid secretory potential of coffee beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1976-85	5.7	30
113	Express photolithographic DNA microarray synthesis with optimized chemistry and high-efficiency photolabile groups. <i>Journal of Nanobiotechnology</i> , 2016 , 14, 14	9.4	28
112	Contribution of the Ratio of Tocopherol Homologs to the Oxidative Stability of Commercial Vegetable Oils. <i>Molecules</i> , 2018 , 23,	4.8	28
111	Simultaneous light-directed synthesis of mirror-image microarrays in a photochemical reaction cell with flare suppression. <i>Analytical Chemistry</i> , 2013 , 85, 8513-7	7.8	27

110	Advanced glycation end products in infant formulas do not contribute to insulin resistance associated with their consumption. <i>PLoS ONE</i> , 2013 , 8, e53056	3.7	27
109	Nonivamide, a capsaicin analog, increases dopamine and serotonin release in SH-SY5Y cells via a TRPV1-independent pathway. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 2008-18	5.9	26
108	Nonivamide, a capsaicin analogue, exhibits anti-inflammatory properties in peripheral blood mononuclear cells and U-937 macrophages. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600474	5.9	26
107	Identification of <i>Magnolia officinalis</i> L. bark extract as the most potent anti-inflammatory of four plant extracts. <i>The American Journal of Chinese Medicine</i> , 2013 , 41, 531-44	6	26
106	Genotoxicity and mutagenicity of melanoidins isolated from a roasted glucose-glycine model in human lymphocyte cultures, intestinal Caco-2 cells and in the <i>Salmonella typhimurium</i> strains TA98 and TA102 applying the AMES test. <i>Food and Chemical Toxicology</i> , 2004 , 42, 1487-95	4.7	26
105	Pitanga (<i>Eugenia uniflora</i> L.) fruit juice and two major constituents thereof exhibit anti-inflammatory properties in human gingival and oral gum epithelial cells. <i>Food and Function</i> , 2014 , 5, 2981-8	6.1	25
104	Activity-guided fractionation to characterize a coffee beverage that effectively down-regulates mechanisms of gastric acid secretion as compared to regular coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4153-61	5.7	25
103	A 12-week intervention with nonivamide, a TRPV1 agonist, prevents a dietary-induced body fat gain and increases peripheral serotonin in moderately overweight subjects. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600731	5.9	24
102	Multi-parametric approach to identify coffee components that regulate mechanisms of gastric acid secretion. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 325-35	5.9	24
101	Prognostic potential and tumor growth-inhibiting effect of plasma advanced glycation end products in non-small cell lung carcinoma. <i>Molecular Medicine</i> , 2011 , 17, 980-9	6.2	24
100	Behaviour and hormonal status in healthy rats on a diet rich in Maillard reaction products with or without solvent extractable aroma compounds. <i>Physiology and Behavior</i> , 2012 , 105, 693-701	3.5	23
99	Impact of trans-resveratrol-sulfates and -glucuronides on endothelial nitric oxide synthase activity, nitric oxide release and intracellular reactive oxygen species. <i>Molecules</i> , 2014 , 19, 16724-36	4.8	23
98	Identification of an anti-inflammatory potential of <i>Eriodictyon angustifolium</i> compounds in human gingival fibroblasts. <i>Food and Function</i> , 2016 , 7, 3046-55	6.1	22
97	Vitamin A is rapidly degraded in retinyl palmitate-fortified soybean oil stored under household conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7559-66	5.7	22
96	Effect of sulforaphane on glutathione-adduct formation and on glutathione_S-transferase-dependent detoxification of acrylamide in Caco-2 cells. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 1540-50	5.9	22
95	Identification of Catechin, Syringic Acid, and Procyanidin B2 in Wine as Stimulants of Gastric Acid Secretion. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7775-83	5.7	21
94	Caffeine dose-dependently induces thermogenesis but restores ATP in HepG2 cells in culture. <i>Food and Function</i> , 2012 , 3, 955-64	6.1	21
93	Oxidants produced by methylglyoxal-modified collagen trigger ER stress and apoptosis in skin fibroblasts. <i>Free Radical Biology and Medicine</i> , 2018 , 120, 102-113	7.8	20

92	Sulfated and Glucuronated trans-Resveratrol Metabolites Regulate Chemokines and Sirtuin-1 Expression in U-937 Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6535-45	5.7	19
91	N-(β -Carboxymethyl)lysine (CML), a Maillard reaction product, stimulates serotonin release and activates the receptor for advanced glycation end products (RAGE) in SH-SY5Y cells. <i>Food and Function</i> , 2013 , 4, 1111-20	6.1	19
90	A dark brown roast coffee blend is less effective at stimulating gastric acid secretion in healthy volunteers compared to a medium roast market blend. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1370-3	5.9	19
89	Fermented and extruded wheat bran in piglet diets: impact on performance, intestinal morphology, microbial metabolites in chyme and blood lipid radicals. <i>Archives of Animal Nutrition</i> , 2015 , 69, 378-98	2.7	18
88	Biscuits with No Added Sugar Containing Stevia, Coffee Fibre and Fructooligosaccharides Modifies β -Glucosidase Activity and the Release of GLP-1 from HuTu-80 Cells and Serotonin from Caco-2 Cells after In Vitro Digestion. <i>Nutrients</i> , 2017 , 9,	6.7	18
87	Quantitation of (β)N-Alkanoyl-5-hydroxytryptamides in coffee by means of LC-MS/MS-SIDA and assessment of their gastric acid secretion potential using the HGT-1 cell assay. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1593-602	5.7	18
86	The capsaicin analog nonivamide decreases total energy intake from a standardized breakfast and enhances plasma serotonin levels in moderately overweight men after administered in an oral glucose tolerance test: a randomized, crossover trial. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1282-90	5.9	17
85	Identification of organic acids in wine that stimulate mechanisms of gastric acid secretion. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7022-30	5.7	17
84	Maillard reaction products enriched food extract reduce the expression of myofibroblast phenotype markers. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 488-95	5.9	17
83	N-methylpyridinium, a degradation product of trigonelline upon coffee roasting, stimulates respiratory activity and promotes glucose utilization in HepG2 cells. <i>Food and Function</i> , 2014 , 5, 454-62	6.1	16
82	Preconditioning with Maillard reaction products improves antioxidant defence leading to increased stress tolerance in cardiac cells. <i>Experimental Gerontology</i> , 2010 , 45, 752-62	4.5	16
81	Identification of Bitter-Taste Intensity and Molecular Weight as Amino Acid Determinants for the Stimulating Mechanisms of Gastric Acid Secretion in Human Parietal Cells in Culture. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6762-6771	5.7	15
80	Identification of coffee components that stimulate dopamine release from pheochromocytoma cells (PC-12). <i>Food and Chemical Toxicology</i> , 2012 , 50, 390-8	4.7	15
79	Lung level of HMBG1 is elevated in response to advanced glycation end product-enriched food in vivo. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 479-87	5.9	15
78	Members of the Oral Microbiota Are Associated with IL-8 Release by Gingival Epithelial Cells in Healthy Individuals. <i>Frontiers in Microbiology</i> , 2017 , 8, 416	5.7	14
77	High dose of dietary resveratrol enhances insulin sensitivity in healthy rats but does not lead to metabolite concentrations effective for SIRT1 expression. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1197-206	5.9	14
76	Iron PCP Pincer Complexes in Three Oxidation States: Reversible Ligand Protonation To Afford an Fe(0) Complex with an Agostic C-H Arene Bond. <i>Inorganic Chemistry</i> , 2018 , 57, 7925-7931	5.1	14
75	Structure-dependent effects of pyridine derivatives on mechanisms of intestinal fatty acid uptake: regulation of nicotinic acid receptor and fatty acid transporter expression. <i>Journal of Nutritional Biochemistry</i> , 2014 , 25, 750-7	6.3	13

74	The Alkamide -Pellitorine Targets PPAR γ via TRPV1 and TRPA1 to Reduce Lipid Accumulation in Developing 3T3-L1 Adipocytes. <i>Frontiers in Pharmacology</i> , 2017 , 8, 316	5.6	13
73	Induction of heat shock proteins and the proteasome system by casein-N epsilon-(carboxymethyl)lysine and N epsilon-(carboxymethyl)lysine in Caco-2 cells. <i>Annals of the New York Academy of Sciences</i> , 2008 , 1126, 257-61	6.5	13
72	A 4-week consumption of medium roast and dark roast coffees affects parameters of energy status in healthy subjects. <i>Food Research International</i> , 2014 , 63, 409-419	7	12
71	RAGE-dependent activation of gene expression of superoxide dismutase and vanins by AGE-rich extracts in mice cardiac tissue and murine cardiac fibroblasts. <i>Food and Function</i> , 2012 , 3, 1091-8	6.1	12
70	A novel method to measure both the reductive and the radical scavenging activity in a linoleic acid model system. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 1441-6	5.9	12
69	The flavanone homoeriodictyol increases SGLT-1-mediated glucose uptake but decreases serotonin release in differentiated Caco-2 cells. <i>PLoS ONE</i> , 2017 , 12, e0171580	3.7	12
68	N(?) -Carboxymethyllysine Increases the Expression of miR-103/143 and Enhances Lipid Accumulation in 3T3-L1 Cells. <i>Journal of Cellular Biochemistry</i> , 2016 , 117, 2413-22	4.7	12
67	High-Efficiency Reverse (5S β S) Synthesis of Complex DNA Microarrays. <i>Scientific Reports</i> , 2018 , 8, 15099	4.9	12
66	Capsaicin and nonivamide similarly modulate outcome measures of mitochondrial energy metabolism in HepG2 and 3T3-L1 cells. <i>Food and Function</i> , 2018 , 9, 1123-1132	6.1	11
65	Characterization of Bitter Compounds via Modulation of Proton Secretion in Human Gastric Parietal Cells in Culture. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2295-2300	5.7	11
64	Concentration-dependent effects of resveratrol and metabolites on the redox status of human erythrocytes in single-dose studies. <i>Journal of Nutritional Biochemistry</i> , 2016 , 27, 164-70	6.3	11
63	100 years of the Maillard reaction: why our food turns brown. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10197	5.7	11
62	Exploring Fingerprints of the Extreme Thermoacidophile Grown on Synthetic Martian Regolith Materials as the Sole Energy Sources. <i>Frontiers in Microbiology</i> , 2017 , 8, 1918	5.7	11
61	Olive oil aroma extract modulates cerebral blood flow in gustatory brain areas in humans. <i>American Journal of Clinical Nutrition</i> , 2013 , 98, 1360-6	7	11
60	The effects of a maternal advanced glycation end product-rich diet on somatic features, reflex ontogeny and metabolic parameters of offspring mice. <i>Food and Function</i> , 2018 , 9, 3432-3446	6.1	11
59	Preliminary evaluation of a model of stimulant use, oxidative damage and executive dysfunction. <i>American Journal of Drug and Alcohol Abuse</i> , 2013 , 39, 227-34	3.7	10
58	Absorption of 3(2H)-furanones by human intestinal epithelial Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3949-54	5.7	10
57	Bitter Sensing Mediates the -Resveratrol-Induced Anti-inflammatory Effect on Interleukin 6 Release in HGF-1 Cells in Culture. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13339-13349	5.7	10

56	Extracellular Vesicles as Vehicles for the Delivery of Food Bioactives. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2113-2119	5-7	9
55	Guidelines for Research on Bioactive Constituents--A Journal of Agricultural and Food Chemistry Perspective. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8103-5	5-7	9
54	Appetite-Inducing Effects of Homoeriodictyol: Two Randomized, Cross-Over Interventions. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700459	5-9	9
53	Inhibition of topoisomerase II by phase II metabolites of resveratrol in human colon cancer cells. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 2448-59	5-9	9
52	Evaluation of Palm Oil as a Suitable Vegetable Oil for Vitamin A Fortification Programs. <i>Nutrients</i> , 2016 , 8,	6-7	9
51	Exploring the microbial biotransformation of extraterrestrial material on nanometer scale. <i>Scientific Reports</i> , 2019 , 9, 18028	4-9	9
50	Prenatal dietary load of Maillard reaction products combined with postnatal Coca-Cola drinking affects metabolic status of female Wistar rats. <i>Croatian Medical Journal</i> , 2015 , 56, 94-103	1-6	8
49	The effect of an AGE-rich dietary extract on the activation of NF- κ B depends on the cell model used. <i>Food and Function</i> , 2013 , 4, 1023-31	6-1	8
48	Maillard reaction product-rich food impair cell proliferation and induce cell death in vitro. <i>Signal Transduction</i> , 2005 , 5, 303-313		8
47	Bitter-Tasting Amino Acids L-Arginine and L-Isoleucine Differentially Regulate Proton Secretion via T2R1 Signaling in Human Parietal Cells in Culture. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3434-3444	5-7	8
46	Melanoidins from coffee and bread differently influence energy intake: A randomized controlled trial of food intake and gut-brain axis response. <i>Journal of Functional Foods</i> , 2020 , 72, 104063	5-1	7
45	Regioisomeric distribution of 9- and 13-hydroperoxy linoleic acid in vegetable oils during storage and heating. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1240-1247	4-3	7
44	Dark coffee consumption protects human blood cells from spontaneous DNA damage. <i>Journal of Functional Foods</i> , 2019 , 55, 285-295	5-1	7
43	Sensory active piperine analogues from <i>Macropiper excelsum</i> and their effects on intestinal nutrient uptake in Caco-2 cells. <i>Phytochemistry</i> , 2017 , 135, 181-190	4	6
42	Structure-Dependent Effects of Cinnamaldehyde Derivatives on TRPA1-Induced Serotonin Release in Human Intestinal Cell Models. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3924-3932	5-7	6
41	Human Sweet Receptor T1R3 is Functional in Human Gastric Parietal Tumor Cells (HGT-1) and Modulates Cyclamate and Acesulfame K-Induced Mechanisms of Gastric Acid Secretion. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4842-4852	5-7	6
40	The advanced glycation end product N -carboxymethyllysine and its precursor glyoxal increase serotonin release from Caco-2 cells. <i>Journal of Cellular Biochemistry</i> , 2018 , 119, 2731-2741	4-7	6
39	Chewing unflavored gum does not reduce cortisol levels during a cognitive task but increases the response of the sympathetic nervous system. <i>Physiology and Behavior</i> , 2016 , 154, 8-14	3-5	6

38	Effect of 1- and 2-Month High-Dose Alpha-Linolenic Acid Treatment on C-Labeled Alpha-Linolenic Acid Incorporation and Conversion in Healthy Subjects. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800271	5.9	6
37	Modulation of inflammatory gene transcription after long-term coffee consumption. <i>Food Research International</i> , 2014 , 63, 428-438	7	6
36	o-Nitrobenzyl-photolabile Gruppen der nahsten Generation in der lichtgesteuerten Chemie und der Synthese von Mikroarrays. <i>Angewandte Chemie</i> , 2015 , 127, 8675-8679	3.6	6
35	Food bioactives research and the Journal of Agricultural and Food Chemistry. Symposium introduction. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6641-3	5.7	6
34	Metabolic Effects of Bread Fortified with Wheat Sprouts and Bioavailability of Ferulic Acid from Wheat Bran 2011 , 507-517		6
33	Heat treatment of Brussels sprouts retains their ability to induce detoxification enzyme expression in vitro and in vivo. <i>Journal of Food Science</i> , 2011 , 76, C454-61	3.4	6
32	Induction of detoxification enzymes by feeding unblanched Brussels sprouts containing active myrosinase to mice for 2 wk. <i>Journal of Food Science</i> , 2010 , 75, H190-9	3.4	6
31	Gastrointestinal taste receptors: could tastants become drugs?. <i>Current Opinion in Endocrinology, Diabetes and Obesity</i> , 2020 , 27, 110-114	4	5
30	Magnolia officinalis L. Fortified Gum Improves Resistance of Oral Epithelial Cells Against Inflammation. <i>The American Journal of Chinese Medicine</i> , 2016 , 44, 1167-1185	6	5
29	Wheat Protein Hydrolysate Fortified With L-Arginine Enhances Satiation Induced by the Capsaicinoid Nonivamide in Moderately Overweight Male Subjects. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1900133	5.9	5
28	Inadequacy of nutrients and contaminants found in porridge-type complementary foods in Rwanda. <i>Maternal and Child Nutrition</i> , 2020 , 16, e12856	3.4	5
27	Astringent Gallic Acid in Red Wine Regulates Mechanisms of Gastric Acid Secretion via Activation of Bitter Taste Sensing Receptor TAS2R4. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10550-10561	5.7	5
26	Identification of Cinnamaldehyde as Most Effective Fatty Acid Uptake Reducing Cinnamon-Derived Compound in Differentiated Caco-2 Cells Compared to Its Structural Analogues Cinnamyl Alcohol, Cinnamic Acid, and Cinnamyl Isobutyrate. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11638-11649	5.7	4
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