

Veronika Somoza

List of Publications by Year in Descending Order

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

163
papers

5,619
citations

36
h-index

69
g-index

177
ext. papers

6,331
ext. citations

5.3
avg, IF

5.83
L-index

| # | Paper | IF | Citations |
|-----|--|-----|-----------|
| 163 | The Future of Moringa Foods: A Food Chemistry Perspective. <i>Frontiers in Nutrition</i> , 2021 , 8, 751076 | 6.2 | 3 |
| 162 | The Role of Bitter Taste Receptors in Cancer: A Systematic Review. <i>Cancers</i> , 2021 , 13, | 6.6 | 4 |
| 161 | Microbial contribution to the caloric restriction-triggered regulation of the intestinal levels of glutathione transferases, taurine, and bile acid. <i>Gut Microbes</i> , 2021 , 13, 1992236 | 8.8 | 1 |
| 160 | Metallic Sensation-Just an Off-Flavor or a Biologically Relevant Sensing Pathway?. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1775-1780 | 5.7 | 3 |
| 159 | The bittersweet truth of sweet and bitter taste receptors. <i>Lebensmittelchemie</i> , 2021 , 75, S1-017 | 0 | |
| 158 | Sweetness Perception is not Involved in the Regulation of Blood Glucose after Oral Application of Sucrose and Glucose Solutions in Healthy Male Subjects. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2000472 | 5.9 | 2 |
| 157 | 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 |
| 156 | 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 |
| 155 | Caloric restriction increases levels of taurine in the intestine and stimulates taurine uptake by conjugation to glutathione. <i>Journal of Nutritional Biochemistry</i> , 2021 , 96, 108781 | 6.3 | 2 |
| 154 | In Vitro Digestion of Grape Seed Oil Inhibits Phospholipid-Regulating Effects of Oxidized Lipids. <i>Biomolecules</i> , 2020 , 10, | 5.9 | 2 |
| 153 | Gastrointestinal taste receptors: could tastants become drugs?. <i>Current Opinion in Endocrinology, Diabetes and Obesity</i> , 2020 , 27, 110-114 | 4 | 5 |
| 152 | Identification of Interleukin-8-Reducing Lead Compounds Based on SAR Studies on Dihydrochalcone-Related Compounds in Human Gingival Fibroblasts (HGF-1 cells) In Vitro. <i>Molecules</i> , 2020 , 25, | 4.8 | 3 |
| 151 | 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 |
| 150 | The True Value of Spirulina. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 4109-4115 | 5.7 | 40 |
| 149 | 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 |
| 148 | TRPA1 Agonist Cinnamaldehyde Decreases Adipogenesis in 3T3-L1 Cells More Potently than the Non-agonist Structural Analog Cinnamyl Isobutyrate. <i>ACS Omega</i> , 2020 , 5, 33305-33313 | 3.9 | 2 |
| 147 | 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 |

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| 146 | Sweet Taste Antagonist Lactisole Administered in Combination with Sucrose, But Not Glucose, Increases Energy Intake and Decreases Peripheral Serotonin in Male Subjects. <i>Nutrients</i> , 2020 , 12, | 6.7 | 2 |
| 145 | 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 |
| 144 | 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 |
| 143 | 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 |
| 142 | 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 |
| 141 | Only β Gal 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 |
| 140 | Daily consumption of a dark-roast coffee for eight weeks improved plasma oxidized LDL and alpha-tocopherol status: A randomized, controlled human intervention study. <i>Journal of Functional Foods</i> , 2019 , 56, 40-48 | 5.1 | 4 |
| 139 | Stability of Vitamin E in Foods 2019 , 215-232 | | |
| 138 | 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 |
| 137 | Dark coffee consumption protects human blood cells from spontaneous DNA damage. <i>Journal of Functional Foods</i> , 2019 , 55, 285-295 | 5.1 | 7 |
| 136 | Exploring the microbial biotransformation of extraterrestrial material on nanometer scale. <i>Scientific Reports</i> , 2019 , 9, 18028 | 4.9 | 9 |
| 135 | Exposure of Human Gastric Cells to Oxidized Lipids Stimulates Pathways of Amino Acid Biosynthesis on a Genomic and Metabolomic Level. <i>Molecules</i> , 2019 , 24, | 4.8 | 2 |
| 134 | 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 |
| 133 | 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 |
| 132 | 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 |
| 131 | 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 |
| 130 | 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 |
| 129 | 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 |

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| 128 | Impact of free N-carboxymethyllysine, its precursor glyoxal and AGE-modified BSA on serotonin release from human parietal cells in culture. <i>Food and Function</i> , 2018 , 9, 3906-3915 | 6.1 | 4 |
| 127 | Contribution of the Ratio of Tocopherol Homologs to the Oxidative Stability of Commercial Vegetable Oils. <i>Molecules</i> , 2018 , 23, | 4.8 | 28 |
| 126 | Cinnamyl Isobutyrate Decreases Plasma Glucose Levels and Total Energy Intake from a Standardized Breakfast: A Randomized, Crossover Intervention. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1701038 | 5.9 | 4 |
| 125 | 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 |
| 124 | Noncaloric Sweeteners Induce Peripheral Serotonin Secretion via the T1R3-Dependent Pathway in Human Gastric Parietal Tumor Cells (HGT-1). <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7044-7053 | 5.7 | 4 |
| 123 | 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 |
| 122 | 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 |
| 121 | High-Efficiency Reverse (5S β S) Synthesis of Complex DNA Microarrays. <i>Scientific Reports</i> , 2018 , 8, 15099 | 4.9 | 12 |
| 120 | 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 |
| 119 | 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 |
| 118 | Anti-Inflammatory Effects of Odor Compounds 2017 , 87-88 | | |
| 117 | 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 |
| 116 | Appetite-Inducing Effects of Homoeriodictyol: Two Randomized, Cross-Over Interventions. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700459 | 5.9 | 9 |
| 115 | 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 |
| 114 | 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 |
| 113 | The Alkamide -Pellitorine Targets PPAR α via TRPV1 and TRPA1 to Reduce Lipid Accumulation in Developing 3T3-L1 Adipocytes. <i>Frontiers in Pharmacology</i> , 2017 , 8, 316 | 5.6 | 13 |
| 112 | Biscuits with No Added Sugar Containing Stevia, Coffee Fibre and Fructooligosaccharides Modifies α -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 |
| 111 | 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 |

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| 110 | 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 |
| 109 | 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 |
| 108 | The Stability of Vitamins A and E in Edible Oils 2017 , 295-305 | | 1 |
| 107 | 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 |
| 106 | Identification of an anti-inflammatory potential of Eriodictyon angustifolium compounds in human gingival fibroblasts. <i>Food and Function</i> , 2016 , 7, 3046-55 | 6.1 | 22 |
| 105 | Express photolithographic DNA microarray synthesis with optimized chemistry and high-efficiency photolabile groups. <i>Journal of Nanobiotechnology</i> , 2016 , 14, 14 | 9.4 | 28 |
| 104 | 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 |
| 103 | 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 |
| 102 | Evaluation of Palm Oil as a Suitable Vegetable Oil for Vitamin A Fortification Programs. <i>Nutrients</i> , 2016 , 8, | 6.7 | 9 |
| 101 | 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 |
| 100 | The Maillard Reaction Product Nε-Carboxymethyl-L-Lysine Induces Heat Shock Proteins 72 and 90α via RAGE Interaction in HEK-293 Cells. <i>ACS Symposium Series</i> , 2016 , 81-101 | 0.4 | |
| 99 | Nonivamide enhances miRNA let-7d expression and decreases adipogenesis PPARα expression in 3T3-L1 cells. <i>Journal of Cellular Biochemistry</i> , 2015 , 116, 1153-63 | 4.7 | 32 |
| 98 | 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 |
| 97 | 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 |
| 96 | 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 |
| 95 | 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 |
| 94 | Effect of Copper on Fatty Acid Profiles in Non- and Semifermented Teas Analyzed by LC-MS-Based Nontargeted Screening. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8519-26 | 5.7 | 4 |
| 93 | 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 |

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| 92 | 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 |
| 91 | o-Nitrobenzyl-photolabile Gruppen der n chsten Generation in der lichtgesteuerten Chemie und der Synthese von Mikroarrays. <i>Angewandte Chemie</i> , 2015 , 127, 8675-8679 | 3.6 | 6 |
| 90 | 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 |
| 89 | 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 |
| 88 | Identification and Quantification of Oxidoselina-1,3,7(11)-Trien-8-One and Cyanidin-3-Glucoside as One of the Major Volatile and Non-Volatile Low-Molecular-Weight Constituents in Pitanga Pulp. <i>PLoS ONE</i> , 2015 , 10, e0138809 | 3.7 | 2 |
| 87 | Resveratrol enhances TNF-  production in human monocytes upon bacterial stimulation. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2014 , 1840, 95-105 | 4 | 38 |
| 86 | 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 |
| 85 | 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 |
| 84 | 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 |
| 83 | 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 |
| 82 | 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 |
| 81 | 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 |
| 80 | 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 |
| 79 | Modulation of inflammatory gene transcription after long-term coffee consumption. <i>Food Research International</i> , 2014 , 63, 428-438 | 7 | 6 |
| 78 | 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 |
| 77 | 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 |
| 76 | 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 |
| 75 | 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 |

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| 74 | 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 |
| 73 | The antioxidative effect of bread crust in a mouse macrophage reporter cell line. <i>Free Radical Biology and Medicine</i> , 2014 , 75 Suppl 1, S19 | 7.8 | 2 |
| 72 | 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 |
| 71 | Cell culture condition-dependent impact of AGE-rich food extracts on kinase activation and cell survival on human fibroblasts. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 219-25 | 3.7 | 1 |
| 70 | 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 |
| 69 | 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 |
| 68 | 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 |
| 67 | 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 |
| 66 | 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 |
| 65 | 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 |
| 64 | 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 |
| 63 | 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 |
| 62 | 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 |
| 61 | 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 |
| 60 | 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 |
| 59 | Physiological relevance of dietary melanoidins. <i>Amino Acids</i> , 2012 , 42, 1097-109 | 3.5 | 156 |
| 58 | Impact of Coffee on Gastric Acid Secretion 2012 , 275-291 | | 1 |
| 57 | 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 |

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| 56 | 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 |
| 55 | 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 |
| 54 | 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 |
| 53 | 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 |
| 52 | 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 |
| 51 | 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 |
| 50 | 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 |
| 49 | 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 |
| 48 | 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 |
| 47 | Metabolic Effects of Bread Fortified with Wheat Sprouts and Bioavailability of Ferulic Acid from Wheat Bran 2011 , 507-517 | | 6 |
| 46 | 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 |
| 45 | 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 |
| 44 | 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 |
| 43 | 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 |
| 42 | 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 |
| 41 | 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 |
| 40 | 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 |
| 39 | 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 |

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| 38 | 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 |
| 37 | 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 |
| 36 | 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 |
| 35 | Quantitation of (beta)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 |
| 34 | 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 |
| 33 | 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 |
| 32 | A review on the beneficial aspects of food processing. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1215-47 | 5.9 | 285 |
| 31 | 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 |
| 30 | 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 |
| 29 | Plasma advanced glycation end products are decreased in obese children compared with lean controls. <i>Pediatric Obesity</i> , 2009 , 4, 112-8 | | 56 |
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