

# Veronika Somoza

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8357345/publications.pdf>

Version: 2024-02-01

171  
papers

6,898  
citations

81743

39  
h-index

71532

76  
g-index

177  
all docs

177  
docs citations

177  
times ranked

8450  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Metabolism and bioavailability of trans-resveratrol. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 472-481.  | 1.5 | 583       |
| 2  | A review on the beneficial aspects of food processing. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1215-1247.  | 1.5 | 393       |
| 3  | Bioactivity and metabolism of trans-resveratrol orally administered to Wistar rats. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 482-494.   | 1.5 | 216       |
| 4  | 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, 1220-1226.   | 2.2 | 208       |
| 5  | Five years of research on health risks and benefits of Maillard reaction products: An update. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 663-672.   | 1.5 | 205       |
| 6  | 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, 423-430.  | 1.5 | 202       |
| 7  | Physiological relevance of dietary melanoidins. <i>Amino Acids</i> , 2012, 42, 1097-1109.   | 1.2 | 193       |
| 8  | Coffee constituents as modulators of Nrf2 nuclear translocation and ARE (EpRE)-dependent gene expression. <i>Journal of Nutritional Biochemistry</i> , 2011, 22, 426-440.   | 1.9 | 189       |
| 9  | 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.   | 1.0 | 177       |
| 10 | 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. | 2.4 | 167       |
| 11 | Quantification of free and protein-bound trans-resveratrol metabolites and identification of trans-resveratrol-O-conjugated diglucuronides – Two novel resveratrol metabolites in human plasma. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 549-557.       | 1.5 | 165       |
| 12 | Dietary advanced glycation endproducts (AGEs) and their health effects – PRO. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 1079-1084.   | 1.5 | 136       |
| 13 | 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, 6861-6869.   | 2.4 | 130       |
| 14 | Dietary $\omega$ -3-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, 861-868.  | 1.3 | 129       |
| 15 | 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, 876-885.   | 1.0 | 115       |
| 16 | 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, 833-841.  | 1.5 | 113       |
| 17 | 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.   | 1.3 | 113       |
| 18 | Identification of 1,8-Cineole, Borneol, Camphor, and Thujone as Anti-inflammatory Compounds in a Salvia officinalis L. Infusion Using Human Gingival Fibroblasts. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3451-3459.                              | 2.4 | 110       |

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 19 | Characterization of $\pm$ -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, 8040-8046.  | 2.4 | 94        |
| 20 | The True Value of Spirulina. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4109-4115.   | 2.4 | 89        |
| 21 | 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, 275-281.  | 1.8 | 77        |
| 22 | 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.  | 3.3 | 74        |
| 23 | Plasma Concentration and Urinary Excretion of N <sup>ε</sup> -(Carboxymethyl)lysine in Breast Milk and Formula-fed Infants. <i>Annals of the New York Academy of Sciences</i> , 2008, 1126, 177-180.  | 1.8 | 73        |
| 24 | Plasma advanced glycation end products are decreased in obese children compared with lean controls. <i>Pediatric Obesity</i> , 2009, 4, 112-118.  | 3.2 | 67        |
| 25 | 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.   | 1.5 | 66        |
| 26 | Next-Generation Nitrobenzyl Photolabile Groups for Light-Directed Chemistry and Microarray Synthesis. <i>Angewandte Chemie - International Edition</i> , 2015, 54, 8555-8559.   | 7.2 | 63        |
| 27 | 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, 8176-8182.                          | 2.4 | 59        |
| 28 | 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.  | 2.1 | 56        |
| 29 | 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, 9631-9641.   | 2.4 | 51        |
| 30 | 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, 1465-1472.                      | 1.5 | 50        |
| 31 | 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, 1582-1586.    | 1.5 | 49        |
| 32 | Only $\alpha$ -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. | 2.7 | 49        |
| 33 | 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, 8047-8057.                           | 2.4 | 48        |
| 34 | Monounsaturated Fatty Acids Prevent the Aversive Effects of Obesity on Locomotion, Brain Activity, and Sleep Behavior. <i>Diabetes</i> , 2012, 61, 1669-1679.   | 0.3 | 48        |
| 35 | 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, 2297-2305.  | 2.4 | 48        |
| 36 | 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, 482-491.  | 1.8 | 43        |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 37 | Resveratrol enhances TNF- $\alpha$ production in human monocytes upon bacterial stimulation. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2014, 1840, 95-105.   | 1.1 | 43        |
| 38 | Exploring Fingerprints of the Extreme Thermoacidophile <i>Metallosphaera sedula</i> Grown on Synthetic Martian Regolith Materials as the Sole Energy Sources. <i>Frontiers in Microbiology</i> , 2017, 8, 1918.  | 1.5 | 42        |
| 39 | Four-week coffee consumption affects energy intake, satiety regulation, body fat, and protects DNA integrity. <i>Food Research International</i> , 2014, 63, 420-427.  | 2.9 | 41        |
| 40 | Nonivamide Enhances miRNA let-7d Expression and Decreases Adipogenesis PPAR $\beta$ Expression in 3T3L1 Cells. <i>Journal of Cellular Biochemistry</i> , 2015, 116, 1153-1163.   | 1.2 | 39        |
| 41 | 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, 250-256.   | 1.0 | 38        |
| 42 | Resveratrol and its major sulfated conjugates are substrates of organic anion transporting polypeptides (OATPs): Impact on growth of ZR75 breast cancer cells. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 1830-1842.   | 1.5 | 38        |
| 43 | Resveratrol Metabolites Do Not Elicit Early Pro-apoptotic Mechanisms in Neuroblastoma Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4979-4986.  | 2.4 | 37        |
| 44 | 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, 2008-2018.   | 1.5 | 37        |
| 45 | 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, 537-543.  | 0.7 | 37        |
| 46 | 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. | 1.8 | 36        |
| 47 | 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, 172-184.  | 2.1 | 36        |
| 48 | Contribution of the Ratio of Tocopherol Homologs to the Oxidative Stability of Commercial Vegetable Oils. <i>Molecules</i> , 2018, 23, 206.  | 1.7 | 36        |
| 49 | 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, 182-187.   | 1.0 | 35        |
| 50 | Identification of Beer Bitter Acids Regulating Mechanisms of Gastric Acid Secretion. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1405-1412.  | 2.4 | 35        |
| 51 | 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, 1976-1985.  | 2.4 | 34        |
| 52 | Margarines Fortified with $\alpha$ -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, 1638-1644.                  | 1.3 | 34        |
| 53 | Express photolithographic DNA microarray synthesis with optimized chemistry and high-efficiency photolabile groups. <i>Journal of Nanobiotechnology</i> , 2016, 14, 14.  | 4.2 | 34        |
| 54 | Nonivamide, a capsaicin analogue, exhibits anti-inflammatory properties in peripheral blood mononuclear cells and $\beta$ 2-macrophages. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600474.   | 1.5 | 33        |

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 55 | 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, 1487-1495. | 1.8 | 32        |
| 56 | 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, 2981-2988.   | 2.1 | 32        |
| 57 | 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, 7559-7566.  | 2.4 | 32        |
| 58 | Simultaneous Light-Directed Synthesis of Mirror-Image Microarrays in a Photochemical Reaction Cell with Flare Suppression. <i>Analytical Chemistry</i> , 2013, 85, 8513-8517.   | 3.2 | 31        |
| 59 | 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.   | 1.5 | 31        |
| 60 | 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, 980-989.  | 1.9 | 30        |
| 61 | 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, 4153-4161.  | 2.4 | 28        |
| 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, 531-544.   | 1.5 | 28        |
| 63 | Advanced Glycation End Products in Infant Formulas Do Not Contribute to Insulin Resistance Associated with Their Consumption. <i>PLoS ONE</i> , 2013, 8, e53056.  | 1.1 | 28        |
| 64 | Identification of an anti-inflammatory potential of <i>Eriodictyon angustifolium</i> compounds in human gingival fibroblasts. <i>Food and Function</i> , 2016, 7, 3046-3055.  | 2.1 | 28        |
| 65 | Multi-parametric approach to identify coffee components that regulate mechanisms of gastric acid secretion. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 325-335.   | 1.5 | 27        |
| 66 | 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, 16724-16736.   | 1.7 | 27        |
| 67 | 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.  | 1.0 | 26        |
| 68 | 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.  | 1.3 | 26        |
| 69 | Effect of sulforaphane on glutathione adduct formation and on glutathione <i>S</i> -transferase-dependent detoxification of acrylamide in Caco-2 cells. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 1540-1550.   | 1.5 | 25        |
| 70 | 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.   | 2.1 | 25        |
| 71 | Sulfated and Glucuronated <i>trans</i> -Resveratrol Metabolites Regulate Chemokines and Sirtuin-1 Expression in U-937 Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6535-6545.   | 2.4 | 25        |
| 72 | 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, 7775-7783.   | 2.4 | 25        |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 73 | The Alkamide trans-Pellitorine Targets PPAR <sup>α</sup> via TRPV1 and TRPA1 to Reduce Lipid Accumulation in Developing 3T3-L1 Adipocytes. <i>Frontiers in Pharmacology</i> , 2017, 8, 316.  | 1.6 | 25        |
| 74 | Caffeine dose-dependently induces thermogenesis but restores ATP in HepG2 cells in culture. <i>Food and Function</i> , 2012, 3, 955.   | 2.1 | 24        |
| 75 | 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, 1370-1373.   | 1.5 | 24        |
| 76 | Extracellular Vesicles as Vehicles for the Delivery of Food Bioactives. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2113-2119.   | 2.4 | 24        |
| 77 | 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, 378-398.   | 0.9 | 23        |
| 78 | Biscuits with No Added Sugar Containing Stevia, Coffee Fibre and Fructooligosaccharides Modifies $\alpha$ -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, 694.   | 1.7 | 23        |
| 79 | Quantitation of <sup>12</sup> C-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, 1593-1602.  | 2.4 | 22        |
| 80 | Identification of Organic Acids in Wine That Stimulate Mechanisms of Gastric Acid Secretion. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7022-7030.  | 2.4 | 22        |
| 81 | Preconditioning with Maillard reaction products improves antioxidant defence leading to increased stress tolerance in cardiac cells. <i>Experimental Gerontology</i> , 2010, 45, 752-762.  | 1.2 | 21        |
| 82 | N <sup>ε</sup> -Carboxymethyllysine (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.   | 2.1 | 21        |
| 83 | Exploring the microbial biotransformation of extraterrestrial material on nanometer scale. <i>Scientific Reports</i> , 2019, 9, 18028.   | 1.6 | 21        |
| 84 | Maillard reaction products enriched food extract reduce the expression of myofibroblast phenotype markers. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 488-495.   | 1.5 | 20        |
| 85 | Identification of coffee components that stimulate dopamine release from pheochromocytoma cells (PC-12). <i>Food and Chemical Toxicology</i> , 2012, 50, 390-398.  | 1.8 | 20        |
| 86 | Bitter Sensing <i>TAS2R50</i> Mediates the <i>trans</i> -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.   | 2.4 | 20        |
| 87 | 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, 1282-1290. | 1.5 | 19        |
| 88 | 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.   | 2.4 | 18        |
| 89 | Iron PCP Pincer Complexes in Three Oxidation States: Reversible Ligand Protonation To Afford an Fe(0) Complex with an Agostic C $\sigma$ -H Arene Bond. <i>Inorganic Chemistry</i> , 2018, 57, 7925-7931.  | 1.9 | 18        |
| 90 | Members of the Oral Microbiota Are Associated with IL-8 Release by Gingival Epithelial Cells in Healthy Individuals. <i>Frontiers in Microbiology</i> , 2017, 08, 416.   | 1.5 | 17        |

| #   | ARTICLE   | IF  | CITATIONS |
|-----|---|-----|-----------|
| 91  | High-Efficiency Reverse (5'â†'3') Synthesis of Complex DNA Microarrays. <i>Scientific Reports</i> , 2018, 8, 15099.   | 1.6 | 17        |
| 92  | 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.  | 2.1 | 17        |
| 93  | 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.   | 1.6 | 17        |
| 94  | 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.                            | 2.4 | 17        |
| 95  | The Role of Bitter Taste Receptors in Cancer: A Systematic Review. <i>Cancers</i> , 2021, 13, 5891.   | 1.7 | 17        |
| 96  | Lung level of HMGB1 is elevated in response to advanced glycation end product-enriched food in vivo. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 479-487.  | 1.5 | 16        |
| 97  | 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, 750-757. | 1.9 | 16        |
| 98  | N <sup>ε</sup> -Carboxymethyllysine Increases the Expression of miR-103/143 and Enhances Lipid Accumulation in 3T3-L1 Cells. <i>Journal of Cellular Biochemistry</i> , 2016, 117, 2413-2422.  | 1.2 | 15        |
| 99  | 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.  | 2.4 | 15        |
| 100 | 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.  | 1.1 | 15        |
| 101 | Induction of Heat Shock Proteins and the Proteasome System by N <sup>ε</sup> -(Carboxymethyl)lysine and N <sup>ε</sup> -(Carboxymethyl)lysine in Caco-2 Cells. <i>Annals of the New York Academy of Sciences</i> , 2008, 1126, 257-261.         | 1.8 | 14        |
| 102 | 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, 1197-1206.                | 1.5 | 14        |
| 103 | Inhibition of topoisomerase II by phase II metabolites of resveratrol in human colon cancer cells. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2448-2459.  | 1.5 | 14        |
| 104 | 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.   | 2.1 | 14        |
| 105 | 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, 1441-1446.   | 1.5 | 13        |
| 106 | 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.   | 2.1 | 13        |
| 107 | 100 Years of the Maillard Reaction: Why Our Food Turns Brown. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10197-10197.  | 2.4 | 13        |
| 108 | Preliminary evaluation of a model of stimulant use, oxidative damage and executive dysfunction. <i>American Journal of Drug and Alcohol Abuse</i> , 2013, 39, 227-234.  | 1.1 | 13        |

| #   | ARTICLE   | IF  | CITATIONS |
|-----|---|-----|-----------|
| 109 | Olive oil aroma extract modulates cerebral blood flow in gustatory brain areas in humans. <i>American Journal of Clinical Nutrition</i> , 2013, 98, 1360-1366.  | 2.2 | 13        |
| 110 | Evaluation of Palm Oil as a Suitable Vegetable Oil for Vitamin A Fortification Programs. <i>Nutrients</i> , 2016, 8, 378.   | 1.7 | 13        |
| 111 | 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, 164-170.  | 1.9 | 13        |
| 112 | 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.  | 2.4 | 13        |
| 113 | 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.  | 2.9 | 12        |
| 114 | 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.  | 1.0 | 12        |
| 115 | The Future of Moringa Foods: A Food Chemistry Perspective. <i>Frontiers in Nutrition</i> , 2021, 8, 751076.   | 1.6 | 12        |
| 116 | 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.  | 1.4 | 11        |
| 117 | Appetite-Inducing Effects of Homoeriodictyol: Two Randomized, Cross-Over Interventions. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700459.   | 1.5 | 11        |
| 118 | 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. | 2.4 | 11        |
| 119 | Bitter-Tasting Amino Acids -Arginine and -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.                         | 2.4 | 11        |
| 120 | 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.  | 1.9 | 11        |
| 121 | Absorption of 3-(2-Hydroxy-5-methylfuran-2-ylidene)-4-methyl-5-(2-methylbut-3-en-2-yl)-2,5-dihydrofuran-2-one by Human Intestinal Epithelial Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3949-3954.                   | 2.4 | 10        |
| 122 | The effect of an AGE-rich dietary extract on the activation of NF- $\kappa$ B depends on the cell model used. <i>Food and Function</i> , 2013, 4, 1023.   | 2.1 | 10        |
| 123 | Dark coffee consumption protects human blood cells from spontaneous DNA damage. <i>Journal of Functional Foods</i> , 2019, 55, 285-295.   | 1.6 | 10        |
| 124 | The Maillard Reaction in Food and Medicine. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 381-382.   | 1.5 | 9         |
| 125 | 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.  | 0.2 | 9         |
| 126 | Guidelines for Research on Bioactive Constituents – A Journal of Agricultural and Food Chemistry Perspective. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8103-8105.  | 2.4 | 9         |



| #   | ARTICLE   | IF  | CITATIONS |
|-----|---|-----|-----------|
| 127 | The advanced glycation end product N <sup>ε</sup> -carboxymethyllysine and its precursor glyoxal increase serotonin release from Caco-2 cells. <i>Journal of Cellular Biochemistry</i> , 2018, 119, 2731-2741.  | 1.2 | 9         |
| 128 | Regioisomeric distribution of 9 <sup>h</sup> and 13 <sup>h</sup> hydroperoxy linoleic acid in vegetable oils during storage and heating. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1240-1247.   | 1.7 | 9         |
| 129 | Effect of 1 <sup>st</sup> and 2 <sup>nd</sup> Month High-Dose Alpha-Linolenic Acid Treatment on <sup>13</sup> C-Labeled Alpha-Linolenic Acid Incorporation and Conversion in Healthy Subjects. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800271.   | 1.5 | 9         |
| 130 | Maillard reaction product-rich food impair cell proliferation and induce cell death in vitro. <i>Signal Transduction</i> , 2005, 5, 303-313.  | 0.7 | 8         |
| 131 | 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.  | 1.5 | 8         |
| 132 | Food Bioactives Research and the <i>Journal of Agricultural and Food Chemistry</i> . Symposium Introduction. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6641-6643.   | 2.4 | 8         |
| 133 | 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.   | 1.6 | 8         |
| 134 | Inadequacy of nutrients and contaminants found in porridge-type complementary foods in Rwanda. <i>Maternal and Child Nutrition</i> , 2020, 16, e12856.  | 1.4 | 8         |
| 135 | In Vitro Digestion of Grape Seed Oil Inhibits Phospholipid-Regulating Effects of Oxidized Lipids. <i>Biomolecules</i> , 2020, 10, 708.  | 1.8 | 8         |
| 136 | Gastrointestinal taste receptors. <i>Current Opinion in Endocrinology, Diabetes and Obesity</i> , 2020, 27, 110-114.  | 1.2 | 8         |
| 137 | Heat Treatment of Brussels Sprouts Retains Their Ability to Induce Detoxification Enzyme Expression <sup>in Vitro</sup> , and <sup>in Vivo</sup> . <i>Journal of Food Science</i> , 2011, 76, C454-61.  | 1.5 | 7         |
| 138 | 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, 8519-8526.  | 2.4 | 7         |
| 139 | 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.  | 2.4 | 7         |
| 140 | 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, 1900133.   | 1.5 | 7         |
| 141 | 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. | 2.4 | 7         |
| 142 | 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, 4111.  | 1.7 | 7         |
| 143 | Metallic Sensation—Just an Off-Flavor or a Biologically Relevant Sensing Pathway?. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1775-1780.   | 2.4 | 7         |
| 144 | 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.   | 4.3 | 7         |

| #   | ARTICLE   | IF  | CITATIONS |
|-----|---|-----|-----------|
| 145 | 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.   | 1.6 | 7         |
| 146 | Reducing the Bitter Taste of Pharmaceuticals Using Cell-Based Identification of Bitter-Masking Compounds. <i>Pharmaceuticals</i> , 2022, 15, 317.   | 1.7 | 7         |
| 147 | Metabolic Effects of Bread Fortified with Wheat Sprouts and Bioavailability of Ferulic Acid from Wheat Bran. , 2011, , 507-517.   |     | 6         |
| 148 | Modulation of inflammatory gene transcription after long-term coffee consumption. <i>Food Research International</i> , 2014, 63, 428-438.   | 2.9 | 6         |
| 149 | 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, 3133.   | 1.7 | 6         |
| 150 | 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.   | 1.5 | 5         |
| 151 | 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.                                    | 1.5 | 5         |
| 152 | Impact of free N <sup>ε</sup> -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.  | 2.1 | 4         |
| 153 | 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, 1382.  | 1.7 | 4         |
| 154 | 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.                            | 1.5 | 4         |
| 155 | Gastric Serotonin Biosynthesis and Its Functional Role in L-Arginine-Induced Gastric Proton Secretion. <i>International Journal of Molecular Sciences</i> , 2021, 22, 5881.   | 1.8 | 4         |
| 156 | MAGIC-OL Resveratrol. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 373-373.   | 1.5 | 3         |
| 157 | Physiological Effects of Thermally Treated Foods. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 305-306.   | 1.5 | 3         |
| 158 | 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.                  | 1.1 | 3         |
| 159 | Long-Term Consumption of a Sugar-Sweetened Soft Drink in Combination with a Western-Type Diet Is Associated with Morphological and Molecular Changes of Taste Markers Independent of Body Weight Development in Mice. <i>Nutrients</i> , 2022, 14, 594. | 1.7 | 3         |
| 160 | Health Implications of Thermally Processed Foods – COST Action 927. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 787-788.   | 1.5 | 2         |
| 161 | The antioxidative effect of bread crust in a mouse macrophage reporter cell line. <i>Free Radical Biology and Medicine</i> , 2014, 75, S19.   | 1.3 | 2         |
| 162 | Stability of Vitamin E in Foods. , 2019, , 215-232.   |     | 2         |

| #   | ARTICLE  | IF  | CITATIONS |
|-----|--|-----|-----------|
| 163 | Preface. Annals of the New York Academy of Sciences, 2008, 1126, xii-xii.  | 1.8 | 1         |
| 164 | Cell culture condition-dependent impact of AGE-rich food extracts on kinase activation and cell survival on human fibroblasts. International Journal of Food Sciences and Nutrition, 2014, 65, 219-225.  | 1.3 | 1         |
| 165 | The Stability of Vitamins A and E in Edible Oils. , 2017, , 295-305.   |     | 1         |
| 166 | Possible Health Implications of Thermally Processed Foods - COST Action 927. Molecular Nutrition and Food Research, 2009, 49, 633-633.   | 1.5 | 0         |
| 167 | The Maillard reaction in food and medicine: Current status and future aspects. Molecular Nutrition and Food Research, 2009, 53, 1485-1486.   | 1.5 | 0         |
| 168 | The Maillard Reaction Product N <sup>ε</sup> -Carboxymethyl-L-Lysine Induces Heat Shock Proteins 72 and 90 $\alpha$ 1 $\pm$ via RAGE Interaction in HEK-293 Cells. ACS Symposium Series, 2016, , 81-101. | 0.5 | 0         |
| 169 | Anti-Inflammatory Effects of Odor Compounds. , 2017, , 87-88.  |     | 0         |
| 170 | Inadequacy of Nutrients, Contaminants, and Label Claims Found in Porridge-type Complementary Foods in Rwanda (P10-042-19). Current Developments in Nutrition, 2019, 3, nzz034.P10-042-19.                | 0.1 | 0         |
| 171 | The bittersweet truth of sweet and bitter taste receptors. Lebensmittelchemie, 2021, 75, S1-017.   | 0.0 | 0         |