

Veronika Somoza

List of Publications by Year in descending order

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171
papers

6,898
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81900
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all docs

177
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times ranked

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#	ARTICLE	IF	CITATIONS
1	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.	4.1	3
2	Reducing the Bitter Taste of Pharmaceuticals Using Cell-Based Identification of Bitter-Masking Compounds. <i>Pharmaceuticals</i> , 2022, 15, 317.	3.8	7
3	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.	3.3	4
4	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.	5.2	20
5	The bittersweet truth of sweet and bitter taste receptors. <i>Lebensmittelchemie</i> , 2021, 75, S1-017.	0.0	0
6	Gastric Serotonin Biosynthesis and Its Functional Role in L-Arginine-Induced Gastric Proton Secretion. <i>International Journal of Molecular Sciences</i> , 2021, 22, 5881.	4.1	4
7	Astringent Gallic Acid in Red Wine Regulates Mechanisms of Gastric Acid Secretion via Activation of Bitter Taste Sensing Receptor <i>TAS2R4</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10550-10561.	5.2	17
8	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.	4.2	11
9	Metallic Sensation—Just an Off-Flavor or a Biologically Relevant Sensing Pathway?. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1775-1780.	5.2	7
10	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.	9.8	7
11	The Future of Moringa Foods: A Food Chemistry Perspective. <i>Frontiers in Nutrition</i> , 2021, 8, 751076.	3.7	12
12	The Role of Bitter Taste Receptors in Cancer: A Systematic Review. <i>Cancers</i> , 2021, 13, 5891.	3.7	17
13	Inadequacy of nutrients and contaminants found in porridge-type complementary foods in Rwanda. <i>Maternal and Child Nutrition</i> , 2020, 16, e12856.	3.0	8
14	Bitter-Tasting Amino Acids <i>L</i> -Arginine and <i>L</i> -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.	5.2	11
15	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.	4.1	6
16	In Vitro Digestion of Grape Seed Oil Inhibits Phospholipid-Regulating Effects of Oxidized Lipids. <i>Biomolecules</i> , 2020, 10, 708.	4.0	8
17	Gastrointestinal taste receptors. <i>Current Opinion in Endocrinology, Diabetes and Obesity</i> , 2020, 27, 110-114.	2.3	8
18	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.	3.8	4

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19	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.	5.2	13
20	The True Value of Spirulina. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4109-4115.	5.2	89
21	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.	3.4	17
22	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.	3.5	7
23	Wheat Protein Hydrolysate Fortified With Arginine Enhances Satiety Induced by the Capsaicinoid Nonivamide in Moderately Overweight Male Subjects. <i>Molecular Nutrition and Food Research</i> , 2019, 63, 1900133.	3.3	7
24	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.	5.2	7
25	Extracellular Vesicles as Vehicles for the Delivery of Food Bioactives. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2113-2119.	5.2	24
26	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, nzz034.P10-042-19.	0.3	0
27	Only 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.	5.7	49
28	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.	3.4	8
29	Stability of Vitamin E in Foods. , 2019, , 215-232.		2
30	Dark coffee consumption protects human blood cells from spontaneous DNA damage. <i>Journal of Functional Foods</i> , 2019, 55, 285-295.	3.4	10
31	Exploring the microbial biotransformation of extraterrestrial material on nanometer scale. <i>Scientific Reports</i> , 2019, 9, 18028.	3.3	21
32	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.	3.8	7
33	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.	5.2	11
34	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.	4.6	14
35	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.	2.9	26
36	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.	5.2	15

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37	The advanced glycation end product N ^ε -carboxymethyllysine and its precursor glyoxal increase serotonin release from Caco-2 cells. <i>Journal of Cellular Biochemistry</i> , 2018, 119, 2731-2741.	2.6	9
38	Regioisomeric distribution of 9 ^h and 13 ^h hydroperoxy linoleic acid in vegetable oils during storage and heating. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1240-1247.	3.5	9
39	High-Efficiency Reverse (5 ^h + 3 ^h) Synthesis of Complex DNA Microarrays. <i>Scientific Reports</i> , 2018, 8, 15099.	3.3	17
40	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.	4.6	17
41	Impact of free N ^ε -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.	4.6	4
42	Contribution of the Ratio of Tocopherol Homologs to the Oxidative Stability of Commercial Vegetable Oils. <i>Molecules</i> , 2018, 23, 206.	3.8	36
43	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.	3.3	5
44	Effect of 1 ^h and 2 ^h Month High-Dose Alpha ^h -Linolenic Acid Treatment on ¹³ C-Labeled Alpha ^h -Linolenic Acid Incorporation and Conversion in Healthy Subjects. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800271.	3.3	9
45	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.	5.2	7
46	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.	5.2	18
47	Iron PCP Pincer Complexes in Three Oxidation States: Reversible Ligand Protonation To Afford an Fe(0) Complex with an Agostic C ^h -H Arene Bond. <i>Inorganic Chemistry</i> , 2018, 57, 7925-7931.	4.0	18
48	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.	2.9	11
49	Anti-Inflammatory Effects of Odor Compounds. , 2017, , 87-88.		0
50	A 12 ^h -week intervention with nonivamide, a TRPV1 agonist, prevents a dietary ^h -induced body fat gain and increases peripheral serotonin in moderately overweight subjects. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600731.	3.3	31
51	Appetite ^h -Inducing Effects of Homoeriodictyol: Two Randomized, Cross ^h -Over Interventions. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700459.	3.3	11
52	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.	7.1	74
53	Nonivamide, a capsaicin analogue, exhibits anti ^h -inflammatory properties in peripheral blood mononuclear cells and U ^h 937 macrophages. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600474.	3.3	33
54	The Alkamide trans-Pellitorine Targets PPAR ^h via TRPV1 and TRPA1 to Reduce Lipid Accumulation in Developing 3T3-L1 Adipocytes. <i>Frontiers in Pharmacology</i> , 2017, 8, 316.	3.5	25

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55	Biscuits with No Added Sugar Containing Stevia, Coffee Fibre and Fructooligosaccharides Modifies Î±-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.	4.1	23
56	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.	3.5	17
57	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.	3.5	42
58	The Stability of Vitamins A and E in Edible Oils. , 2017, , 295-305.		1
59	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.	2.5	15
60	Evaluation of Palm Oil as a Suitable Vegetable Oil for Vitamin A Fortification Programs. <i>Nutrients</i> , 2016, 8, 378.	4.1	13
61	N Îµ-Carboxymethyllysine Increases the Expression of miRâ€103/143 and Enhances Lipid Accumulation in 3T3â€L1 Cells. <i>Journal of Cellular Biochemistry</i> , 2016, 117, 2413-2422.	2.6	15
62	The Maillard Reaction Product NÎµ-Carboxymethyl-L-Lysine Induces Heat Shock Proteins 72 and 90Î± via RAGE Interaction in HEK-293 Cells. <i>ACS Symposium Series</i> , 2016, , 81-101.	0.5	0
63	<i>Magnolia officinalis</i> L. Fortified Gum Improves Resistance of Oral Epithelial Cells Against Inflammation. <i>The American Journal of Chinese Medicine</i> , 2016, 44, 1167-1185.	3.8	5
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.	4.6	28
65	Express photolithographic DNA microarray synthesis with optimized chemistry and high-efficiency photolabile groups. <i>Journal of Nanobiotechnology</i> , 2016, 14, 14.	9.1	34
66	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.	2.1	12
67	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.	4.2	13
68	Nextâ€Generation <i>in situ</i>â€Nitrobenzyl Photolabile Groups for Lightâ€Directed Chemistry and Microarray Synthesis. <i>Angewandte Chemie - International Edition</i> , 2015, 54, 8555-8559.	13.8	63
69	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.	3.3	14
70	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.	4.6	36
71	Nonivamide Enhances miRNA letâ€7d Expression and Decreases Adipogenesis PPARÎ³ Expression in 3T3â€L1 Cells. <i>Journal of Cellular Biochemistry</i> , 2015, 116, 1153-1163.	2.6	39
72	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.	0.7	9

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73	Sulfated and Glucuronated <i>trans</i> -Resveratrol Metabolites Regulate Chemokines and Sirtuin-1 Expression in U-937 Macrophages. Journal of Agricultural and Food Chemistry, 2015, 63, 6535-6545.	5.2	25
74	Identification of Catechin, Syringic Acid, and Procyanidin B2 in Wine as Stimulants of Gastric Acid Secretion. Journal of Agricultural and Food Chemistry, 2015, 63, 7775-7783.	5.2	25
75	Guidelines for Research on Bioactive Constituents – A <i>Journal of Agricultural and Food Chemistry</i> Perspective. Journal of Agricultural and Food Chemistry, 2015, 63, 8103-8105.	5.2	9
76	Effect of Copper on Fatty Acid Profiles in Non- and Semifermented Teas Analyzed by LC-MS-Based Nontargeted Screening. Journal of Agricultural and Food Chemistry, 2015, 63, 8519-8526.	5.2	7
77	Fermented and extruded wheat bran in piglet diets: impact on performance, intestinal morphology, microbial metabolites in chyme and blood lipid radicals. Archives of Animal Nutrition, 2015, 69, 378-398.	1.8	23
78	Identification and Quantification of Oxidoselin-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. PLoS ONE, 2015, 10, e0138809.	2.5	3
79	Impact of Trans-Resveratrol-Sulfates and -Glucuronides on Endothelial Nitric Oxide Synthase Activity, Nitric Oxide Release and Intracellular Reactive Oxygen Species. Molecules, 2014, 19, 16724-16736.	3.8	27
80	Total antioxidant capacity is significantly lower in cocaine-dependent and methamphetamine-dependent patients relative to normal controls: results from a preliminary study. Human Psychopharmacology, 2014, 29, 537-543.	1.5	37
81	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. Food and Function, 2014, 5, 2981-2988.	4.6	32
82	Resveratrol and its major sulfated conjugates are substrates of organic anion transporting polypeptides (OATPs): Impact on growth of ZR75.1 breast cancer cells. Molecular Nutrition and Food Research, 2014, 58, 1830-1842.	3.3	38
83	A dark brown roast coffee blend is less effective at stimulating gastric acid secretion in healthy volunteers compared to a medium roast market blend. Molecular Nutrition and Food Research, 2014, 58, 1370-1373.	3.3	24
84	The antioxidative effect of bread crust in a mouse macrophage reporter cell line. Free Radical Biology and Medicine, 2014, 75, S19.	2.9	2
85	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. Molecular Nutrition and Food Research, 2014, 58, 1282-1290.	3.3	19
86	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.	2.8	1
87	Resveratrol enhances TNF- α production in human monocytes upon bacterial stimulation. Biochimica Et Biophysica Acta - General Subjects, 2014, 1840, 95-105.	2.4	43
88	Resveratrol and its metabolites inhibit pro-inflammatory effects of lipopolysaccharides in U-937 macrophages in plasma-representative concentrations. Food and Function, 2014, 5, 74-84.	4.6	56
89	N-Methylpyridinium, a degradation product of trigonelline upon coffee roasting, stimulates respiratory activity and promotes glucose utilization in HepG2 cells. Food and Function, 2014, 5, 454.	4.6	25
90	Vitamin A Is Rapidly Degraded in Retinyl Palmitate-Fortified Soybean Oil Stored under Household Conditions. Journal of Agricultural and Food Chemistry, 2014, 62, 7559-7566.	5.2	32

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91	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.	4.2	16
92	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.	6.2	12
93	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.	5.2	48
94	Four-week coffee consumption affects energy intake, satiety regulation, body fat, and protects DNA integrity. <i>Food Research International</i> , 2014, 63, 420-427.	6.2	41
95	Modulation of inflammatory gene transcription after long-term coffee consumption. <i>Food Research International</i> , 2014, 63, 428-438.	6.2	6
96	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.	3.3	37
97	100 Years of the Maillard Reaction: Why Our Food Turns Brown. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10197-10197.	5.2	13
98	NÎµ-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.	4.6	21
99	The effect of an AGE-rich dietary extract on the activation of NF-Î²B depends on the cell model used. <i>Food and Function</i> , 2013, 4, 1023.	4.6	10
100	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.	2.1	13
101	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, 3451-3459.	5.2	110
102	Simultaneous Light-Directed Synthesis of Mirror-Image Microarrays in a Photochemical Reaction Cell with Flare Suppression. <i>Analytical Chemistry</i> , 2013, 85, 8513-8517.	6.5	31
103	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.	4.7	13
104	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.	3.8	28
105	Advanced Glycation End Products in Infant Formulas Do Not Contribute to Insulin Resistance Associated with Their Consumption. <i>PLoS ONE</i> , 2013, 8, e53056.	2.5	28
106	Margarines Fortified with Î±-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.	2.9	34
107	Monounsaturated Fatty Acids Prevent the Aversive Effects of Obesity on Locomotion, Brain Activity, and Sleep Behavior. <i>Diabetes</i> , 2012, 61, 1669-1679.	0.6	48
108	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.	4.6	13

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109	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.	5.2	8
110	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.	5.2	22
111	Caffeine dose-dependently induces thermogenesis but restores ATP in HepG2 cells in culture. <i>Food and Function</i> , 2012, 3, 955.	4.6	24
112	Identification of coffee components that stimulate dopamine release from pheochromocytoma cells (PC-12). <i>Food and Chemical Toxicology</i> , 2012, 50, 390-398.	3.6	20
113	Identification of Beer Bitter Acids Regulating Mechanisms of Gastric Acid Secretion. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1405-1412.	5.2	35
114	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.	5.2	51
115	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.	3.3	27
116	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.	2.1	26
117	Physiological relevance of dietary melanoidins. <i>Amino Acids</i> , 2012, 42, 1097-1109.	2.7	193
118	Resveratrol Metabolites Do Not Elicit Early Pro-apoptotic Mechanisms in Neuroblastoma Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4979-4986.	5.2	37
119	Metabolic Effects of Bread Fortified with Wheat Sprouts and Bioavailability of Ferulic Acid from Wheat Bran. , 2011, , 507-517.		6
120	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.	5.2	48
121	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.	4.4	30
122	Heat Treatment of Brussels Sprouts Retains Their Ability to Induce Detoxification Enzyme Expressionâ€“, <i>In Vitro</i> andâ€“, <i>In Vivo</i> . <i>Journal of Food Science</i> , 2011, 76, C454-61.	3.1	7
123	Coffees rich in chlorogenic acid or <i>N</i> -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.	3.3	66
124	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.	3.3	49
125	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.	3.3	14
126	Coffee constituents as modulators of Nrf2 nuclear translocation and ARE (EpRE)-dependent gene expression. <i>Journal of Nutritional Biochemistry</i> , 2011, 22, 426-440.	4.2	189

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127	Preconditioning with Maillard reaction products improves antioxidant defence leading to increased stress tolerance in cardiac cells. <i>Experimental Gerontology</i> , 2010, 45, 752-762.	2.8	21
128	A review on the beneficial aspects of food processing. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1215-1247.	3.3	393
129	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.	3.1	8
130	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.	4.7	208
131	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.	5.2	28
132	Quantitation of 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.	5.2	22
133	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.	5.2	34
134	Dietary ω -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.	2.9	129
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