Mendel Friedman

List of Publications by Year in Descending Order

410 papers	23,551 citations	77 h-index	135 g-index
423 ext. papers	25,638 ext. citations	4.5 avg, IF	7.56 L-index

#	Paper	IF	Citations
410	Plant-based antimicrobials inactivate Listeria monocytogenes and Salmonella enterica on melons grown in different regions of the United States. *Food Microbiology*, **2022**, 101, 103876	6	
409	Antimicrobial Efficacy of Edible Mushroom Extracts: Assessment of Fungal Resistance. *Applied Sciences (Switzerland)*, **2022**, 12, 4591	2.6	0
408	Anti-Parasitic Activity of Cherry Tomato Peel Powders. *Foods*, **2021**, 10,	4.9	6
407	Plant Extracts and Essential Oils at Concentrations Acceptable to a Sensory Panel Inactivate Salmonella Typhimurium DT104 in Ground Pork. *Food and Nutrition Sciences (Print)*, **2021**, 12, 162-175	0.4	
406	A Bioprocessed Black Rice Bran Glutathione-Enriched Yeast Extract Protects Rats and Mice against Alcohol-Induced Hangovers. *Food and Nutrition Sciences (Print)*, **2021**, 12, 223-238	0.4	0
405	Antimicrobial properties of tomato leaves, stems, and fruit and their relationship to chemical composition. *BMC Complementary Medicine and Therapies*, **2021**, 21, 229	2.9	3
404	Essential oil microemulsions inactivate antibiotic-resistant Salmonella Newport and spoilage bacterium Lactobacillus casei on Iceberg lettuce during 28-day storage at 4°C. *Food Control*, **2021**, 130, 108209	6.2	2
403	The Inhibitory Activity of Anthraquinones against Pathogenic Protozoa, Bacteria, and Fungi and the Relationship to Structure. *Molecules*, **2020**, 25,	4.8	9
402	Edible films containing carvacrol and cinnamaldehyde inactivate Escherichia coli O157:H7 on organic leafy greens in sealed plastic bags. *Journal of Food Safety*, **2020**, 40, e12758	2	7
401	Antifungal Drug Repurposing. *Antibiotics*, **2020**, 9,	4.9	13
400	Anti-trichomonad activities of different compounds from foods, marine products, and medicinal plants: a review. *BMC Complementary Medicine and Therapies*, **2020**, 20, 271	2.9	11
399	Levels of Fecal Procyanidins and Changes in Microbiota and Metabolism in Mice Fed a High-Fat Diet Supplemented with Apple Peel. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10352-10360	5.7	4
398	Phenolic Content and Antioxidant Activity of Extracts of 12 Melon (Cucumis melo) Peel Powders Prepared from Commercial Melons. *Journal of Food Science*, **2019**, 84, 1943-1948	3.4	13
397	Acrylamide Content of Experimental and Commercial Flatbreads. *Journal of Food Science*, **2019**, 84, 659-666	3.4	12
396	Acrylamide Content of Experimental Flatbreads Prepared from Potato, Quinoa, and Wheat Flours with Added Fruit and Vegetable Peels and Mushroom Powders. *Foods*, **2019**, 8,	4.9	9
395	Anti-adipogenic and anti-obesity activities of purpurin in 3T3-L1 preadipocyte cells and in mice fed a high-fat diet. *BMC Complementary and Alternative Medicine*, **2019**, 19, 364	4.7	14
394	Mechanism of Antibacterial Activities of a Rice Hull Smoke Extract (RHSE) Against Multidrug-Resistant Salmonella Typhimurium In Vitro and in Mice. *Journal of Food Science*, **2018**, 83, 440-445	3.4	8

393	Potato Peels and Their Bioactive Glycoalkaloids and Phenolic Compounds Inhibit the Growth of Pathogenic Trichomonads. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 7942-7947	5.7	30
392	Dietary Supplementation of Potato Peel Powders Prepared from Conventional and Organic Russet and Non-organic Gold and Red Potatoes Reduces Weight Gain in Mice on a High-Fat Diet. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6064-6072	5.7	19
391	Control of Bacillus cereus spore germination and outgrowth in cooked rice during chilling by nonorganic and organic apple, orange, and potato peel powders. *Journal of Food Processing and Preservation*, **2018**, 42, e13558	2.1	8
390	The composition of a bioprocessed shiitake (Lentinus edodes) mushroom mycelia and rice bran formulation and its antimicrobial effects against Salmonella enterica subsp. enterica serovar Typhimurium strain SL1344 in macrophage cells and in mice. *BMC Complementary and Alternative Medicine*, **2018**, 18, 322	4.7	4
389	Analysis, Nutrition, and Health Benefits of Tryptophan. *International Journal of Tryptophan Research* , **2018**, 11, 1178646918802282	5.6	65
388	Glycoalkaloid, phenolic, and flavonoid content and antioxidative activities of conventional nonorganic and organic potato peel powders from commercial gold, red, and Russet potatoes. *Journal of Food Composition and Analysis*, **2017**, 62, 69-75	4.1	42
387	Mechanisms of Antimicrobial Action of Cinnamon and Oregano Oils, Cinnamaldehyde, Carvacrol, 2,5-Dihydroxybenzaldehyde, and 2-Hydroxy-5-Methoxybenzaldehyde against Mycobacterium avium subsp. paratuberculosis (Map). *Foods*, **2017**, 6,	4.9	36
386	Phytochemical-rich foods inhibit the growth of pathogenic trichomonads. *BMC Complementary and Alternative Medicine*, **2017**, 17, 461	4.7	9
385	Chemistry, Antimicrobial Mechanisms, and Antibiotic Activities of Cinnamaldehyde against Pathogenic Bacteria in Animal Feeds and Human Foods. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 10406-10423	5.7	86
384	Addition of phytochemical-rich plant extracts mitigate the antimicrobial activity of essential oil/wine mixtures against Escherichia coli O157:H7 but not against Salmonella enterica. *Food Control*, **2017**, 73, 562-565	6.2	18
383	Structure-Antioxidative and Anti-Inflammatory Activity Relationships of Purpurin and Related Anthraquinones in Chemical and Cell Assays. *Molecules*, **2017**, 22,	4.8	29
382	Antimicrobial activities of plant essential oils and their components against antibiotic-susceptible and antibiotic-resistant foodborne pathogens **2017**, 14-38		4
381	Turmeric Bioprocessed with Mycelia from the Shiitake Culinary-Medicinal Mushroom Lentinus edodes (Agaricomycetes) Protects Mice Against Salmonellosis. *International Journal of Medicinal Mushrooms*, **2017**, 19, 363-376	1.3	8
380	Evaluation of thermal processing variables for reducing acrylamide in canned black ripe olives. *Journal of Food Engineering*, **2016**, 191, 124-130	6	19
379	A Mathematical Analysis of the Relationship between the Composition and Bioactivities of Jujube Fruit Harvested at Different Stages of Ripeness. *Functional Foods & Nutraceuticals Series*, **2016**, 115-129		
378	Bioactive Compounds from Ziziphus jujuba and Allied Species. *Functional Foods & Nutraceuticals Series*, **2016**, 35-52		1
377	Composition and Antioxidative and Cancer Cell Inhibiting Activities of Jujube Fruits and Seeds (Ziziphus jujuba) Cultivated in Korea. *Functional Foods & Nutraceuticals Series*, **2016**, 99-114		
376	Antiprotozoal Effects of the Tomato Tetrasaccharide Glycoalkaloid Tomatine and the Aglycone Tomatidine on Mucosal Trichomonads. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 8806-8810	5.7	19

375	Elm Tree (Ulmus parvifolia) Bark Bioprocessed with Mycelia of Shiitake (Lentinus edodes) Mushrooms in Liquid Culture: Composition and Mechanism of Protection against Allergic Asthma in Mice. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 773-84	5.7	12
374	Composition and Antioxidative and Cancer Cell Inhibiting Activities of Jujube Fruits and Seeds (Ziziphus jujuba) Cultivated in Korea **2016**, 99-114		
373	Glycoalkaloids and Calystegine Alkaloids in Potatoes **2016**, 167-194		8
372	Mushroom Polysaccharides: Chemistry and Antiobesity, Antidiabetes, Anticancer, and Antibiotic Properties in Cells, Rodents, and Humans. *Foods*, **2016**, 5,	4.9	159
371	Analysis of protein amino acids, non-protein amino acids and metabolites, dietary protein, glucose, fructose, sucrose, phenolic, and flavonoid content and antioxidative properties of potato tubers, peels, and cortexes (pulps). *Journal of Food Composition and Analysis*, **2016**, 50, 77-87	4.1	47
370	Effect of pomegranate powder on the heat inactivation of Escherichia coli O104:H4 in ground chicken. *Food Control*, **2016**, 70, 26-34	6.2	11
369	Chemistry, Nutrition, and Health-Promoting Properties of Hericium erinaceus (Lion's Mane) Mushroom Fruiting Bodies and Mycelia and Their Bioactive Compounds. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 7108-23	5.7	121
368	Plant compounds enhance the assay sensitivity for detection of active Bacillus cereus toxin. *Toxins*, **2015**, 7, 835-45	4.9	5
367	Acrylamide: inhibition of formation in processed food and mitigation of toxicity in cells, animals, and humans. *Food and Function*, **2015**, 6, 1752-72	6.1	79
366	Mechanism of the antiadipogenic-antiobesity effects of a rice hull smoke extract in 3T3-L1 preadipocyte cells and in mice on a high-fat diet. *Food and Function*, **2015**, 6, 2939-48	6.1	11
365	Application of a functional mathematical index (FMI) for predicting effects of the composition of jujube fruit on nutritional quality and health. *Journal of Food Composition and Analysis*, **2015**, 42, 164-170	4.1	4
364	Chemistry and anticarcinogenic mechanisms of glycoalkaloids produced by eggplants, potatoes, and tomatoes. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3323-37	5.7	103
363	Antibiotic-resistant bacteria: prevalence in food and inactivation by food-compatible compounds and plant extracts. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3805-22	5.7	95
362	Antimicrobial activities of red wine-based formulations containing plant extracts against Escherichia coli O157:H7 and Salmonella enterica serovar Hadar. *Food Control*, **2015**, 50, 652-658	6.2	9
361	Efficacy of Plant-Derived Compounds Against Escherichia coli O157:H7 During Flume-Washing and Storage of Organic Leafy Greens. *Journal of Food Processing and Preservation*, **2015**, 39, 2728-2737	2.1	9
360	Effect of apple, baobab, red-chicory, and pear extracts on cellular energy expenditure and morphology of a Caco-2 cells using transepithelial electrical resistance (TEER) and scanning electron microscopy (SEM). *RSC Advances*, **2015**, 5, 22490-22498	3.7	5
359	Effect of allyl isothiocyanate on developmental toxicity in exposed embryos. *Toxicology Reports*, **2015**, 2, 222-227	4.8	9
358	The Tomato Glycoalkaloid Tomatine Induces Caspase-Independent Cell Death in Mouse Colon Cancer CT-26 Cells and Transplanted Tumors in Mice. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1142-1150	5.7	24

357	Microwave Heating Inactivates Shiga Toxin (Stx2) in Reconstituted Fat-Free Milk and Adversely Affects the Nutritional Value of Cell Culture Medium. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3301-3305	5.7	6
356	Chemistry and multibeneficial bioactivities of carvacrol (4-isopropyl-2-methylphenol), a component of essential oils produced by aromatic plants and spices. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7652-70	5.7	103
355	A Polysaccharide isolated from the liquid culture of Lentinus edodes (Shiitake) mushroom mycelia containing black rice bran protects mice against salmonellosis through upregulation of the Th1 immune reaction. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 2384-91	5.7	33
354	Protein, free amino acid, phenolic, β-carotene, and lycopene content, and antioxidative and cancer cell inhibitory effects of 12 greenhouse-grown commercial cherry tomato varieties. *Journal of Food Composition and Analysis*, **2014**, 34, 115-127	4.1	61
353	Antibacterial, antiviral, and antifungal properties of wines and winery byproducts in relation to their flavonoid content. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6025-42	5.7	103
352	Potential protective effect of L-cysteine against the toxicity of acrylamide and furan in exposed Xenopus laevis embryos: an interaction study. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7927-38	5.7	14
351	Rice hull smoke extract protects mice against a Salmonella lipopolysaccharide-induced endotoxemia. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7753-9	5.7	9
350	Effect of structure on the interactions between five natural antimicrobial compounds and phospholipids of bacterial cell membrane on model monolayers. *Molecules*, **2014**, 19, 7497-515	4.8	52
349	Apple, carrot, and hibiscus edible films containing the plant antimicrobials carvacrol and cinnamaldehyde inactivate Salmonella Newport on organic leafy greens in sealed plastic bags. *Journal of Food Science*, **2014**, 79, M61-6	3.4	33
348	The antimicrobial effects of cinnamon leaf oil against multi-drug resistant Salmonella Newport on organic leafy greens. *International Journal of Food Microbiology*, **2013**, 166, 193-9	5.8	45
347	Predictive thermal inactivation model for the combined effect of temperature, cinnamaldehyde and carvacrol on starvation-stressed multiple Salmonella serotypes in ground chicken. *International Journal of Food Microbiology*, **2013**, 165, 184-99	5.8	33
346	Anticarcinogenic, cardioprotective, and other health benefits of tomato compounds lycopene, α-tomatine, and tomatidine in pure form and in fresh and processed tomatoes. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9534-50	5.7	148
345	A polysaccharide isolated from the liquid culture of Lentinus edodes (Shiitake) mushroom mycelia containing black rice bran protects mice against a Salmonella lipopolysaccharide-induced endotoxemia. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10987-94	5.7	33
344	Rice brans, rice bran oils, and rice hulls: composition, food and industrial uses, and bioactivities in humans, animals, and cells. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 10626-41	5.7	152
343	Concentration-dependent inhibition of Escherichia coli O157:H7 and heterocyclic amines in heated ground beef patties by apple and olive extracts, onion powder and clove bud oil. *Meat Science*, **2013**, 94, 461-7	6.4	30
342	Antimicrobial activity of oregano oil against antibiotic-resistant Salmonella enterica on organic leafy greens at varying exposure times and storage temperatures. *Food Microbiology*, **2013**, 34, 123-9	6	43
341	Predictive model for the reduction of heat resistance of Listeria monocytogenes in ground beef by the combined effect of sodium chloride and apple polyphenols. *International Journal of Food Microbiology*, **2013**, 164, 54-9	5.8	27
340	Hericium erinaceus (Lion's Mane) mushroom extracts inhibit metastasis of cancer cells to the lung in CT-26 colon cancer-tansplanted mice. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4898-904	5.7	53

339	Review of the inhibition of biological activities of food-related selected toxins by natural compounds. *Toxins*, **2013**, 5, 743-75	4.9	55
338	Non-linear relationships between aflatoxin B levels and the biological response of monkey kidney vero cells. *Toxins*, **2013**, 5, 1447-61	4.9	8
337	Antimicrobial activity of plant compounds against Salmonella Typhimurium DT104 in ground pork and the influence of heat and storage on the antimicrobial activity. *Journal of Food Protection*, **2013**, 76, 1264-9	2.5	17
336	Antitumor effects of dietary black and brown rice brans in tumor-bearing mice: relationship to composition. *Molecular Nutrition and Food Research*, **2013**, 57, 390-400	5.9	29
335	Bactericidal activities of health-promoting, food-derived powders against the foodborne pathogens Escherichia coli, Listeria monocytogenes, Salmonella enterica, and Staphylococcus aureus. *Journal of Food Science*, **2013**, 78, M270-5	3.4	39
334	Low levels of aflatoxin B1, ricin, and milk enhance recombinant protein production in mammalian cells. *PLoS ONE*, **2013**, 8, e71682	3.7	11
333	Inactivation of Listeria monocytogenes on ham and bologna using pectin-based apple, carrot, and hibiscus edible films containing carvacrol and cinnamaldehyde. *Journal of Food Science*, **2012**, 77, M377-82	2.4	66
332	Composition of Herba Pogostemonis water extract and protection of infected mice against Salmonella Typhimurium-induced liver damage and mortality by stimulation of innate immune cells. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 12122-30	5.7	8
331	Antidiabetic effects of rice hull smoke extract on glucose-regulating mechanism in type 2 diabetic mice. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7442-9	5.7	19
330	Growth-inhibitory effects of pigmented rice bran extracts and three red bran fractions against human cancer cells: relationships with composition and antioxidative activities. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 9151-61	5.7	63
329	Sensory evaluation of baked chicken wrapped with antimicrobial apple and tomato edible films formulated with cinnamaldehyde and carvacrol. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7799-804	5.7	52
328	Structure-activity relationships of -1)-, and omatine and tomatidine against human breast (MDA-MB-231), gastric (KATO-III), and prostate (PC3) cancer cells. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3891-9	5.7	35
327	Hericium erinaceus mushroom extracts protect infected mice against Salmonella Typhimurium-Induced liver damage and mortality by stimulation of innate immune cells. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 5590-6	5.7	42
326	Changes in free amino acid, protein, and flavonoid content in jujube (Ziziphus jujube) fruit during eight stages of growth and antioxidative and cancer cell inhibitory effects by extracts. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10245-55	5.7	96
325	A functional mathematical index for predicting effects of food processing on eight sweet potato (Ipomoea batatas) cultivars. *Journal of Food Composition and Analysis*, **2012**, 27, 81-86	4.1	5
324	Plant extracts, spices, and essential oils inactivate Escherichia coli O157:H7 and reduce formation of potentially carcinogenic heterocyclic amines in cooked beef patties. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3792-9	5.7	55
323	Antidiabetic effects of rice hull smoke extract in alloxan-induced diabetic mice. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 87-94	5.7	26
322	Dietary rice bran component bryzanol inhibits tumor growth in tumor-bearing mice. *Molecular Nutrition and Food Research*, **2012**, 56, 935-44	5.9	70

321	Nutritional and medicinal aspects of D-amino acids. *Amino Acids*, **2012**, 42, 1553-82	3.5	114
320	Rice hull smoke extract inactivates Salmonella Typhimurium in laboratory media and protects infected mice against mortality. *Journal of Food Science*, **2012**, 77, M80-5	3.4	34
319	Kinetics of thermal destruction of Salmonella in ground chicken containing trans-cinnamaldehyde and carvacrol. *Journal of Food Protection*, **2012**, 75, 289-96	2.5	26
318	Milk inhibits the biological activity of ricin. *Journal of Biological Chemistry*, **2012**, 287, 27924-9	5.4	25
317	Nutritional value of D-amino acids, D-peptides, and amino acid derivatives in mice. *Methods in Molecular Biology*, **2012**, 794, 337-53	1.4	6
316	Free amino acid and phenolic contents and antioxidative and cancer cell-inhibiting activities of extracts of 11 greenhouse-grown tomato varieties and 13 tomato-based foods. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12801-14	5.7	33
315	Application of a functional mathematical index for antibacterial and anticarcinogenic effects of tea catechins. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 864-9	5.7	11
314	Mechanism of Hericium erinaceus (Yamabushitake) mushroom-induced apoptosis of U937 human monocytic leukemia cells. *Food and Function*, **2011**, 2, 348-56	6.1	33
313	Molecular binding of black tea theaflavins to biological membranes: relationship to bioactivities. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3780-7	5.7	60
312	Distribution of free amino acids, flavonoids, total phenolics, and antioxidative activities of Jujube (Ziziphus jujuba) fruits and seeds harvested from plants grown in Korea. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6594-604	5.7	162
311	APPLICATION OF A FUNCTIONAL MATHEMATICAL QUALITY INDEX TO ASPARAGINE, FREE SUGAR AND PHENOLIC ACID CONTENT OF 20 COMMERCIAL POTATO VARIETIES. *Journal of Food Quality*, **2011**, 34, 74-79	2.7	7
310	Antimicrobial edible apple films inactivate antibiotic resistant and susceptible Campylobacter jejuni strains on chicken breast. *Journal of Food Science*, **2011**, 76, M163-8	3.4	53
309	The olive compound 4-hydroxytyrosol inactivates Staphylococcus aureus bacteria and Staphylococcal Enterotoxin A (SEA). *Journal of Food Science*, **2011**, 76, M558-63	3.4	36
308	Composition of liquid rice hull smoke and anti-inflammatory effects in mice. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4570-81	5.7	48
307	Composition and mechanism of antitumor effects of Hericium erinaceus mushroom extracts in tumor-bearing mice. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9861-9	5.7	71
306	Distribution of phenolic compounds and antioxidative activities in parts of sweet potato (Ipomoea batata L.) plants and in home processed roots. *Journal of Food Composition and Analysis*, **2011**, 24, 29-37	4.1	95
305	Antimicrobial activity of apple, hibiscus, olive, and hydrogen peroxide formulations against Salmonella enterica on organic leafy greens. *Journal of Food Protection*, **2011**, 74, 1676-83	2.5	55
304	Thermal inactivation and postthermal treatment growth during storage of multiple Salmonella serotypes in ground beef as affected by sodium lactate and oregano oil. *Journal of Food Science*, **2010**, 75, M1-6	3.4	28

303	Inhibition of Shiga toxin 2 (Stx2) in apple juices and its resistance to pasteurization. *Journal of Food Science*, **2010**, 75, M296-301	3.4	16
302	Review of antimicrobial and antioxidative activities of chitosans in food. *Journal of Food Protection*, **2010**, 73, 1737-61	2.5	171
301	Carvacrol and cinnamaldehyde inactivate antibiotic-resistant Salmonella enterica in buffer and on celery and oysters. *Journal of Food Protection*, **2010**, 73, 234-40	2.5	70
300	Changes in free amino acid, phenolic, chlorophyll, carotenoid, and glycoalkaloid contents in tomatoes during 11 stages of growth and inhibition of cervical and lung human cancer cells by green tomato extracts. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 7547-56	5.7	60
299	Ingested Shiga toxin 2 (Stx2) causes histopathological changes in kidney, spleen, and thymus tissues and mortality in mice. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9281-6	5.7	21
298	Protective effects of black rice bran against chemically-induced inflammation of mouse skin. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10007-15	5.7	62
297	Inhibition of biological activity of staphylococcal enterotoxin A (SEA) by apple juice and apple polyphenols. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5421-6	5.7	39
296	L-cysteine, N-acetyl-L-cysteine, and glutathione protect Xenopus laevis embryos against acrylamide-induced malformations and mortality in the frog embryo teratogenesis assay. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11172-8	5.7	28
295	Low-temperature storage of cucumbers induces changes in the organic acid content and in citrate synthase activity. *Postharvest Biology and Technology*, **2010**, 58, 129-134	6.2	16
294	Origin, microbiology, nutrition, and pharmacology of D-amino acids. *Chemistry and Biodiversity*, **2010**, 7, 1491-530	2.5	140
293	Thermal destruction of Escherichia coli O157:H7 in sous-vide cooked ground beef as affected by tea leaf and apple skin powders. *Journal of Food Protection*, **2009**, 72, 860-5	2.5	31
292	Novel cell-based method to detect Shiga toxin 2 from Escherichia coli O157:H7 and inhibitors of toxin activity. *Applied and Environmental Microbiology*, **2009**, 75, 1410-6	4.8	56
291	Analysis and Biological Activities of Potato Glycoalkaloids, Calystegine Alkaloids, Phenolic Compounds, and Anthocyanins **2009**, 127-161		28
290	Stability of green tea catechins in commercial tea leaves during storage for 6 months. *Journal of Food Science*, **2009**, 74, H47-51	3.4	87
289	Changes in the composition of raw tea leaves from the Korean Yabukida plant during high-temperature processing to pan-fried Kamairi-cha green tea. *Journal of Food Science*, **2009**, 74, C406-12	3.4	37
288	Effects of allspice, cinnamon, and clove bud essential oils in edible apple films on physical properties and antimicrobial activities. *Journal of Food Science*, **2009**, 74, M372-8	3.4	118
287	Antibacterial effects of allspice, garlic, and oregano essential oils in tomato films determined by overlay and vapor-phase methods. *Journal of Food Science*, **2009**, 74, M390-7	3.4	86
286	Edible apple film wraps containing plant antimicrobials inactivate foodborne pathogens on meat and poultry products. *Journal of Food Science*, **2009**, 74, M440-5	3.4	106

285	Molecular binding of catechins to biomembranes: relationship to biological activity. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6720-8	5.7	116
284	Carvacrol facilitates heat-induced inactivation of Escherichia coli O157:H7 and inhibits formation of heterocyclic amines in grilled ground beef patties. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1848-53	5.7	35
283	Tomatine-containing green tomato extracts inhibit growth of human breast, colon, liver, and stomach cancer cells. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5727-33	5.7	85
282	Antibacterial activity against E. coli O157:H7, physical properties, and storage stability of novel carvacrol-containing edible tomato films. *Journal of Food Science*, **2008**, 73, M378-83	3.4	68
281	Molecular dynamics study on the biophysical interactions of seven green tea catechins with lipid bilayers of cell membranes. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 7750-8	5.7	123
280	Flavonoid content in fresh, home-processed, and light-exposed onions and in dehydrated commercial onion products. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 8541-8	5.7	96
279	Analysis by HPLC and LC/MS of pungent piperamides in commercial black, white, green, and red whole and ground peppercorns. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3028-36	5.7	43
278	Analysis of phenolic compounds by high-performance liquid chromatography and liquid chromatography/mass spectrometry in potato plant flowers, leaves, stems, and tubers and in home-processed potatoes. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3341-9	5.7	110
277	Storage stability and antibacterial activity against Escherichia coli O157:H7 of carvacrol in edible apple films made by two different casting methods. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 3082-8	5.7	100
276	Review of methods for the reduction of dietary content and toxicity of acrylamide. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 6113-40	5.7	205
275	Symposium on the chemistry and toxicology of acrylamide. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 5983	5.7	7
274	Distribution of glycoalkaloids in potato tubers of 59 accessions of two wild and five cultivated Solanum species. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 11920-8	5.7	49
273	Antibacterial activities of naturally occurring compounds against Mycobacterium avium subsp. paratuberculosis. *Applied and Environmental Microbiology*, **2008**, 74, 5986-90	4.8	61
272	Carvacrol and cinnamaldehyde facilitate thermal destruction of Escherichia coli O157:H7 in raw ground beef. *Journal of Food Protection*, **2008**, 71, 1604-11	2.5	31
271	Plant-derived compounds inactivate antibiotic-resistant Campylobacter jejuni strains. *Journal of Food Protection*, **2008**, 71, 1145-9	2.5	48
270	Structure-activity relationships of tea compounds against human cancer cells. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 243-53	5.7	115
269	Control of Clostridium perfringens spores by green tea leaf extracts during cooling of cooked ground beef, chicken, and pork. *Journal of Food Protection*, **2007**, 70, 1429-33	2.5	39
268	Carvacrol, cinnamaldehyde, oregano oil, and thymol inhibit Clostridium perfringens spore germination and outgrowth in ground turkey during chilling. *Journal of Food Protection*, **2007**, 70, 218-22	2.5	44

267	Overview of antibacterial, antitoxin, antiviral, and antifungal activities of tea flavonoids and teas. *Molecular Nutrition and Food Research*, **2007**, 51, 116-34	5.9	435
266	Protective effect of dietary tomatine against dibenzo[a,l]pyrene (DBP)-induced liver and stomach tumors in rainbow trout. *Molecular Nutrition and Food Research*, **2007**, 51, 1485-91	5.9	35
265	Recipes for antimicrobial wine marinades against Bacillus cereus, Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella enterica. *Journal of Food Science*, **2007**, 72, M207-13	3.4	29
264	Antiallergic activities of pigmented rice bran extracts in cell assays. *Journal of Food Science*, **2007**, 72, S719-26	3.4	42
263	Kinetics of light-induced cis-trans isomerization of four piperines and their levels in ground black peppers as determined by HPLC and LC/MS. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7131-9	5.7	28
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