Nora M O'brien

List of Publications by Year
in descending order

132	7,094	53789 45	62593 80
papers	citations	h-index	g-index

132	132	132	10881
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Dietary flavonols: chemistry, food content, and metabolism. Nutrition, 2002, 18, 75-81.	2.4	612
2	Fatty acid profile, tocopherol, squalene and phytosterol content of walnuts, almonds, peanuts, hazelnuts and the macadamia nut. International Journal of Food Sciences and Nutrition, 2004, 55, 171-178.	2.8	467
3	Phytosterol, Squalene, Tocopherol Content and Fatty Acid Profile of Selected Seeds, Grains, and Legumes. Plant Foods for Human Nutrition, 2007, 62, 85-91.	3.2	427
4	Casein-derived bioactive peptides: Biological effects, industrial uses, safety aspects and regulatory status. International Dairy Journal, 2009, 19, 643-654.	3.0	280
5	Metabolism of quercetin-7- and quercetin-3-glucuronides by an in vitro hepatic model: the role of human Î²-glucuronidase, sulfotransferase, catechol-O-methyltransferase and multi-resistant protein 2 (MRP2) in flavonoid metabolism. Biochemical Pharmacology, 2003, 65, 479-491.	4.4	260
6	Fatty acid profile, tocopherol, squalene and phytosterol content of brazil, pecan, pine, pistachio and cashew nuts. International Journal of Food Sciences and Nutrition, 2006, 57, 219-228.	2.8	202
7	In vitro and cellular antioxidant activities of seaweed extracts prepared from five brown seaweeds harvested in spring from the west coast of Ireland. Food Chemistry, 2011, 126, 1064-1070.	8.2	170
8	Involvement of oxysterols in age-related diseases and ageing processes. Ageing Research Reviews, 2014, 18, 148-162.	10.9	164
9	Mechanism of protection by the flavonoids, quercetin and rutin, against tert-butylhydroperoxide- and menadione-induced DNA single strand breaks in Caco-2 cells. Free Radical Biology and Medicine, 2000, 29, 507-514.	2.9	156
10	Flavonoid glucuronides are substrates for human liver Î²-glucuronidase. FEBS Letters, 2001, 503, 103-106.	2.8	145
11	Oxysterols and mechanisms of apoptotic signaling: implications in the pathology of degenerative diseasesâ˜†. Journal of Nutritional Biochemistry, 2009, 20, 321-336.	4.2	125
12	Xanthophyll carotenoids are more bioaccessible from fruits than dark green vegetables. Nutrition Research, 2007, 27, 258-264.	2.9	124
13	Modulatory effects of an algal extract containing astaxanthin on UVA-irradiated cells in culture. Journal of Dermatological Science, 2002, 30, 73-84.	1.9	113
14	Qualitative and quantitative comparison of the cytotoxic and apoptotic potential of phytosterol oxidation products with their corresponding cholesterol oxidation products. British Journal of Nutrition, 2005, 94, 443-451.	2.3	111
15	Brewers' spent grain; bioactivity of phenolic component, its role in animal nutrition and potential for incorporation in functional foods: a review. Proceedings of the Nutrition Society, 2013, 72, 117-125.	1.0	111
16	Susceptibility of LDL to oxidative modification in healthy volunteers supplemented with low doses ofn-3 polyunsaturated fatty acids. British Journal of Nutrition, 2001, 85, 23-31.	2.3	105
17	Modulation of UVA light-induced oxidative stress by Î²-carotene, lutein and astaxanthin in cultured fibroblasts. Journal of Dermatological Science, 1998, 16, 226-230.	1.9	103
18	Effects of plant extracts on antioxidant status and oxidant-induced stress in Caco-2 cells. British Journal of Nutrition, 2007, 97, 321-328.	2.3	92

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19	Comparison of the cytotoxic effects of Î²-sitosterol oxides and a cholesterol oxide, 7Î²-hydroxycholesterol, in cultured mammalian cells. British Journal of Nutrition, 2003, 90, 767-775.	2.3	91
20	The hydroxycinnamic acid content of barley and brewersâ€™ spent grain (BSG) and the potential to incorporate phenolic extracts of BSG as antioxidants into fruit beverages. Food Chemistry, 2013, 141, 2567-2574.	8.2	91
21	Protein carbonylation and heat shock response in Ruditapes decussatus following p,pâ€²-dichlorodiphenyldichloroethylene (DDE) exposure: A proteomic approach reveals that DDE causes oxidative stress. Aquatic Toxicology, 2006, 77, 11-18.	4.0	77
22	Protein Hydrolysates from Agricultural Cropsâ€”Bioactivity and Potential for Functional Food Development. Agriculture (Switzerland), 2013, 3, 112-130.	3.1	73
23	Use of Tween 40 and Tween 80 to deliver a mixture of phytochemicals to human colonic adenocarcinoma cell (CaCo-2) monolayers. British Journal of Nutrition, 2004, 91, 757-764.	2.3	71
24	Potential bioactive effects of casein hydrolysates on human cultured cells. International Dairy Journal, 2009, 19, 279-285.	3.0	67
25	Detecting genotoxicity using the Comet assay following chronic exposure of Manila clam Tapes semidecussatus to polluted estuarine sediments. Marine Pollution Bulletin, 2002, 44, 1359-1365.	5.0	65
26	Recent advances in Phytosterol Oxidation Products. Biochemical and Biophysical Research Communications, 2014, 446, 786-791.	2.1	65
27	Phenolic extracts of brewersâ€™ spent grain (BSG) as functional ingredients â€“ Assessment of their DNA protective effect against oxidant-induced DNA single strand breaks in U937 cells. Food Chemistry, 2012, 134, 641-646.	8.2	63
28	In vitro antioxidant and anti-inflammatory effects of brewers' spent grain protein rich isolate and its associated hydrolysates. Food Research International, 2013, 50, 205-212.	6.2	61
29	Anti-inflammatory properties of potato glycoalkaloids in stimulated Jurkat and Raw 264.7 mouse macrophages. Life Sciences, 2013, 92, 775-782.	4.3	61
30	Effect of Denaturation of Î±-Lactalbumin on the Formation of BAMLET (Bovine Î±-Lactalbumin Made Lethal) Tj ETQq0 0 0 rgBT /Overlock	5.2	59
31	Characterisation of the in vitro bioactive properties of alkaline and enzyme extracted brewers' spent grain protein hydrolysates. Food Research International, 2019, 121, 524-532.	6.2	59
32	Phytosterol Oxidation Products: Their Formation, Occurrence, and Biological Effects. Food Reviews International, 2009, 25, 157-174.	8.4	55
33	Genotoxicity of field-collected inter-tidal sediments from Cork Harbor, Ireland, to juvenile turbot (Scophthalmus maximus L.) as measured by the Comet assay. Environmental and Molecular Mutagenesis, 2004, 44, 56-64.	2.2	54
34	The role of the mitochondria in apoptosis induced by 7Î²-hydroxycholesterol and cholesterol-5Î²,6Î²-epoxide. British Journal of Nutrition, 2005, 94, 519-525.	2.3	53
35	Carotenoid Content of Commonly Consumed Herbs and Assessment of Their Bioaccessibility Using an In Vitro Digestion Model. Plant Foods for Human Nutrition, 2010, 65, 164-169.	3.2	52
36	Antioxidant, immunomodulatory and antiproliferative effects of gelatin hydrolysates from seabass (<scp>L</scp>ates calcarifer) skins. International Journal of Food Science and Technology, 2016, 51, 1545-1551.	2.7	52

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37	An examination of the potential of seaweed extracts as functional ingredients in milk. International Journal of Dairy Technology, 2014, 67, 182-193.	2.8	51
38	Synthesis, isolation and characterisation of Î²-sitosterol and Î²-sitosterol oxide derivatives. Organic and Biomolecular Chemistry, 2005, 3, 3059.	2.8	50
39	Cytotoxic complexes of sodium oleate with Î²â€lactoglobulin. European Journal of Lipid Science and Technology, 2011, 113, 1207-1218.	1.5	50
40	Bioaccessibility, Uptake, and Transport of Carotenoids from Peppers (Capsicum Spp.) Using the Coupled in Vitro Digestion and Human Intestinal Caco-2 Cell Model. Journal of Agricultural and Food Chemistry, 2010, 58, 5374-5379.	5.2	49
41	Influence of drying and cooking process on the phytochemical content, antioxidant and hypoglycaemic properties of two bell Capsicum annum L. cultivars. Food and Chemical Toxicology, 2013, 53, 392-401.	3.6	48
42	Purification and identification of antioxidant peptides from gelatin hydrolysate of seabass skin. Journal of Food Biochemistry, 2017, 41, e12350.	2.9	48
43	Antioxidant activities and selected characteristics of gelatin hydrolysates from seabass (Lates) Tj ETQq1 1 0.784314 rgBT /Overlock 1 197-208.	2.8	46
44	The effect of domestic processing on the content and bioaccessibility of carotenoids from chili peppers (Capsicum species). Food Chemistry, 2013, 141, 2606-2613.	8.2	45
45	Antioxidant, immunomodulatory and antiproliferative effects of gelatin hydrolysate from unicorn leatherjacket skin. Journal of the Science of Food and Agriculture, 2016, 96, 3220-3226.	3.5	45
46	Hepatic biomarkers of sediment-associated pollution in juvenile turbot, Scophthalmus maximus L.. Marine Environmental Research, 2007, 64, 191-208.	2.5	42
47	Changes in Total and Individual Crocetin Esters upon in Vitro Gastrointestinal Digestion of Saffron Aqueous Extracts. Journal of Agricultural and Food Chemistry, 2013, 61, 5318-5327.	5.2	42
48	Variability of heat shock proteins and glutathione S-transferase in gill and digestive gland of blue mussel, Mytilus edulis. Marine Environmental Research, 2003, 56, 585-597.	2.5	41
49	Geographical Location has Greater Impact on Carotenoid Content and Bioaccessibility from Tomatoes than Variety. Plant Foods for Human Nutrition, 2009, 64, 250-256.	3.2	40
50	The effect of dietary supplementation with the citrus limonoids, limonin and nomilin on xenobiotic-metabolizing enzymes in the liver and small intestine of the rat. Nutrition Research, 2003, 23, 681-690.	2.9	39
51	Generation of an oxidative stress precedes caspase activation during 7Î²â€hydroxycholesterolâ€induced apoptosis in U937 cells. Journal of Biochemical and Molecular Toxicology, 2004, 18, 50-59.	3.0	37
52	Modulation of cytokine production by plant sterols in stimulated human Jurkat T cells. Molecular Nutrition and Food Research, 2008, 52, 664-673.	3.3	37
53	Seasonal variation in nutritional status and anemia among lactating mothers in two agro-ecological zones of rural Ethiopia: A longitudinal study. Nutrition, 2015, 31, 1213-1218.	2.4	37
54	Effect of Genotype and Environment on the Glycoalkaloid Content of Rare, Heritage, and Commercial Potato Varieties. Journal of Food Science, 2014, 79, T1039-48.	3.1	36

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55	Cytotoxic and Apoptotic Effects of the Oxidized Derivatives of Stigmasterol in the U937 Human Monocytic Cell Line. Journal of Agricultural and Food Chemistry, 2010, 58, 10793-10798.	5.2	35
56	The effect of solvents on the antioxidant activity in Caco-2 cells of Irish brown seaweed extracts prepared using accelerated solvent extraction (ASEÂ®). Journal of Functional Foods, 2013, 5, 940-948.	3.4	35
57	Comparison of the uptake and secretion of carotene and xanthophyll carotenoids by Caco-2 intestinal cells. British Journal of Nutrition, 2007, 98, 38-44.	2.3	34
58	Effect of Pretreatments and Drying Methods on the Properties and Fishy Odor/Flavor of Gelatin from Seabass (Lates calcarifer) skin. Drying Technology, 2016, 34, 53-65.	3.1	34
59	Assessment of the biological activity of fish muscle protein hydrolysates using in vitro model systems. Food Chemistry, 2021, 359, 129852.	8.2	34
60	Characteristics of 7Î²-hydroxycholesterol-induced cell death in a human monocytic blood cell line, U937, and a human hepatoma cell line, HepG2. Toxicology in Vitro, 2002, 16, 245-251.	2.4	33
61	Modulatory Effects of Resveratrol, Citroflavan-3-ol, and Plant-Derived Extracts on Oxidative Stress in U937 Cells. Journal of Medicinal Food, 2006, 9, 187-195.	1.5	33
62	Cellular Transport and Bioactivity of a Major Saffron Apocarotenoid, Picrocrocin (4-(Î²-<scp>d</scp>-Glucopyranosyloxy)-2,6,6-trimethyl-1-cyclohexene-1-carboxaldehyde). Journal of Agricultural and Food Chemistry, 2015, 63, 8662-8668.	5.2	33
63	Synthesis and Characterization of Stigmasterol Oxidation Products. Journal of Agricultural and Food Chemistry, 2010, 58, 1165-1173.	5.2	32
64	Modulation of oxidative stress by Î²-carotene in chicken embryo fibroblasts. British Journal of Nutrition, 1995, 73, 841-850.	2.3	31
65	Effects of apigenin, lycopene and astaxanthin on 7Î²-hydroxycholesterol-induced apoptosis and Akt phosphorylation in U937 cells. British Journal of Nutrition, 2008, 100, 287-296.	2.3	31
66	In vitro investigation of the bioaccessibility of carotenoids from raw, frozen and boiled red chili peppers (Capsicum annuum). European Journal of Nutrition, 2014, 53, 501-510.	3.9	31
67	Optimisation of the antifungal potency of the amidated peptide H-Orn-Orn-Trp-Trp-NH2 against food contaminants. International Journal of Food Microbiology, 2018, 265, 40-48.	4.7	31
68	Implications of seasonal priming and reproductive activity on the interpretation of Comet assay data derived from the clam, Tapes semidecussatus Reeves 1864, exposed to contaminated sediments. Marine Environmental Research, 2004, 57, 295-310.	2.5	30
69	Bioactivity of bovine lung hydrolysates prepared using papain, pepsin, and Alcalase. Journal of Food Biochemistry, 2017, 41, e12406.	2.9	30
70	Toxicity of cholesterol oxidation products to Caco-2 and HepG2 cells: modulatory effects of?- and?-tocopherol. Journal of Applied Toxicology, 2003, 23, 191-197.	2.8	29
71	Cellular transport of lutein is greater from uncooked rather than cooked spinach irrespective of whether it is fresh, frozen, or canned. Nutrition Research, 2008, 28, 532-538.	2.9	29
72	Biotin attenuation of oxidative stress, mitochondrial dysfunction, lipid metabolism alteration and 7Î²-hydroxycholesterol-induced cell death in 158N murine oligodendrocytes. Free Radical Research, 2019, 53, 535-561.	3.3	29

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73	In vivo exposure to microcystins induces DNA damage in the haemocytes of the zebra mussel,Dreissena polymorpha, as measured with the comet assay. Environmental and Molecular Mutagenesis, 2007, 48, 22-29.	2.2	28
74	Immunomodulatory potential of a brewersâ€™ spent grain protein hydrolysate incorporated into low-fat milk followingin vitrogastrointestinal digestion. International Journal of Food Sciences and Nutrition, 2015, 66, 672-676.	2.8	28
75	Anemia and undernutrition among children aged 6–23 months in two agroecological zones of rural Ethiopia. Pediatric Health, Medicine and Therapeutics, 2016, Volume 7, 131-140.	1.6	28
76	Extent of hydrolysis effects on casein hydrolysate bioactivity: Evaluation using the human Jurkat T cell line. International Dairy Journal, 2011, 21, 777-782.	3.0	27
77	The Effect of High Pressure Processing on Polyphenol Oxidase Activity, Phytochemicals and Proximate Composition of Irish Potato Cultivars. Foods, 2019, 8, 517.	4.3	24
78	Cellular responses in primary epidermal cultures from rainbow trout exposed to zinc chloride. Ecotoxicology and Environmental Safety, 2006, 65, 332-341.	6.0	23
79	Does the marine biotoxin okadaic acid cause DNA fragmentation in the blue mussel and the pacific oyster?. Marine Environmental Research, 2014, 101, 153-160.	2.5	23
80	In vitro cellular bioactivities of Maillard reaction products from sugar-gelatin hydrolysate of unicorn leatherjacket skin system. Journal of Functional Foods, 2016, 23, 87-94.	3.4	23
81	Comparison of the nutritional composition of experimental fermented milk:wheat bulgur blends and commercially available kishk and tarhana products. Food Chemistry, 2019, 278, 110-118.	8.2	23
82	The role of calcium in apoptosis induced by 7Î²â€hydroxycholesterol and cholesterolâ€5Î²,6Î²â€epoxide. Journal of Biochemical and Molecular Toxicology, 2009, 23, 324-332.	3.0	21
83	Anti-Inflammatory Effects of Wild Irish Mushroom Extracts in RAW264.7 Mouse Macrophage Cells. Journal of Medicinal Food, 2015, 18, 202-207.	1.5	21
84	Characteristics and functional properties of gelatin from seabassÂskin as influenced by defatting. International Journal of Food Science and Technology, 2016, 51, 1204-1211.	2.7	21
85	Synthesis and assessment of the relative toxicity of the oxidised derivatives of campesterol and dihydrobrassicasterol in U937 and HepG2 cells. Biochimie, 2013, 95, 496-503.	2.6	20
86	Assessment of the ability of seaweed extracts to protect against hydrogen peroxide and tert-butyl hydroperoxide induced cellular damage in Caco-2 cells. Food Chemistry, 2012, 134, 1137-1140.	8.2	19
87	Effect of Pretreatments and Defatting of Seabass Skins on Properties and Fishy Odor of Gelatin. Journal of Food Biochemistry, 2016, 40, 741-753.	2.9	19
88	InÂvitro antioxidant and immunomodulatory activity of transglutaminase-treated sodium caseinate hydrolysates. International Dairy Journal, 2016, 63, 107-114.	3.0	19
89	Differential Effects of Mixtures of Cholesterol Oxidation Products on Bovine Aortic Endothelial Cells and Human Monocytic U937 Cells. International Journal of Toxicology, 2005, 24, 173-179.	1.2	18
90	Bioactivity of Herb-Enriched Beef Patties. Journal of Medicinal Food, 2009, 12, 893-901.	1.5	18

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91	In vitro Assessment of the Bioaccessibility of Carotenoids from Sun-Dried Chilli Peppers. Plant Foods for Human Nutrition, 2014, 69, 8-17.	3.2	18
92	Identification of a multixenobiotic resistance mechanism in primary cultured epidermal cells from Oncorhynchus mykiss and the effects of environmental complex mixtures on its activity. Aquatic Toxicology, 2005, 73, 115-127.	4.0	17
93	The impact of thermal processing on the simulated infant gastrointestinal digestion, bactericidal and anti-inflammatory activity of bovine lactoferrin â€“ An in vitro study. Food Chemistry, 2021, 362, 130142.	8.2	17
94	Bioactive Properties of Wood Knot Extracts on Cultured Human Cells. Journal of Medicinal Food, 2009, 12, 1245-1251.	1.5	16
95	Oxidized Derivatives of Dihydrobrassicasterol: Cytotoxic and Apoptotic Potential in U937 and HepG2 Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 5952-5961.	5.2	16
96	Phenolic-enriched fractions from brewers' spent grain possess cellular antioxidant and immunomodulatory effects in cell culture model systems. Journal of the Science of Food and Agriculture, 2014, 94, 1373-1379.	3.5	16
97	Limitations of the single-cell gel electrophoresis assay to monitor apoptosis in U937 and HepG2 cells exposed to 7Î²-hydroxycholesterol11Abbreviations: TUNEL, terminal deoxynucleotidyl transferase (TdT)-mediated dUTP nick end-labelling of fragmented nuclear DNA in situ; 7Î²OHC, 7Î²-hydroxycholesterol; EtBr, Ethidium bromide.. Biochemical Pharmacology, 2001, 61, 1217-1226.	4.4	15
98	Brewers' spent grain (BSG) protein hydrolysates decrease hydrogen peroxide (H2O2)-induced oxidative stress and concanavalin-A (con-A) stimulated IFN-Î³ production in cell culture. Food and Function, 2013, 4, 1709.	4.6	15
99	Levels of potential bioactive compounds including carotenoids, vitamin C and phenolic compounds, and expression of their cognate biosynthetic genes vary significantly in different varieties of potato (Solanum tuberosum L.) grown under uniform cultural conditions. Journal of the Science of Food and Agriculture, 2016, 96, 1018-1026.	3.5	15
100	Antifungal activity of a de novo synthetic peptide and derivatives against fungal food contaminants. Journal of Peptide Science, 2019, 25, e3137.	1.4	15
101	Growth inhibitory effects of casein hydrolysates on human cancer cell lines. Journal of Dairy Research, 2010, 77, 176-182.	1.4	14
102	Angiotensin converting enzyme and dipeptidyl peptidase-IV inhibitory activities of transglutaminase treated sodium caseinate hydrolysates. International Dairy Journal, 2018, 78, 85-91.	3.0	14
103	Modulation of paraquat toxicity by Î²-carotene at low oxygen partial pressure in chicken embryo fibroblasts. British Journal of Nutrition, 1997, 77, 133-140.	2.3	13
104	Modulation of cholestan-3Î²,5Î±,6Î²-triol toxicity by butylated hydroxytoluene, Î±-tocopherol and Î²-carotene in newborn rat kidney cells in vitro. British Journal of Nutrition, 1997, 78, 479-492.	2.3	13
105	Involvement of Fas Signalling in 7Î²-Hydroxycholesterol-and Cholesterol-5Î²,6Î²-Epoxide-Induced Apoptosis. International Journal of Toxicology, 2008, 27, 279-285.	1.2	13
106	A study of the ability of bioactive extracts from brewers' spent grain to enhance the antioxidant and immunomodulatory potential of food formulations following in vitro digestion. International Journal of Food Sciences and Nutrition, 2015, 66, 230-235.	2.8	13
107	Antiâ€proliferative activity of bovine blood hydrolysates towards cancer cells in culture. International Journal of Food Science and Technology, 2017, 52, 1049-1056.	2.7	13
108	Influence of thermal processing on the physicochemical properties of bovine lactoferrin. International Dairy Journal, 2021, 119, 105001.	3.0	13

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109	Aqueous and enzyme-extracted phenolic compounds from brewers' spent grain (BSG): Assessment of their antioxidant potential. Journal of Food Biochemistry, 2017, 41, e12370.	2.9	12
110	Genotoxicity of Fecal Water in a Free-Living Irish Population. Nutrition and Cancer, 2002, 42, 62-69.	2.0	11
111	Deathâ€signaling pathways in human myeloid cells by oxLDL and its cytotoxic components 7Î²â€hydroxycholesterol and cholesterolâ€5Î²,6Î²â€epoxide. Journal of Biochemical and Molecular Toxicology, 2007, 21, 362-372.	3.0	10
112	Concurrent iron and zinc deficiencies in lactating mothers and their children 6â€“23Âmonths of age in two agro-ecological zones of rural Ethiopia. European Journal of Nutrition, 2018, 57, 655-667.	3.9	10
113	Functional protein rich extracts from bovine and porcine hearts using acid or alkali solubilisation and isoelectric precipitation. International Journal of Food Science and Technology, 2019, 54, 1292-1298.	2.7	10
114	Coâ€products of beef processing enhance nonâ€haem iron absorption in an inÂvitro digestion/cacoâ€2 cell model. International Journal of Food Science and Technology, 2019, 54, 1256-1264.	2.7	10
115	Lack of genoprotective effect of phytosterols and conjugated linoleic acids on Caco-2 cells. Food and Chemical Toxicology, 2009, 47, 1791-1796.	3.6	9
116	Synthesis of novel 24-amino-25,26,27-trinorlanost-8-enes: Cytotoxic and apoptotic potential in U937 cells. Bioorganic and Medicinal Chemistry, 2015, 23, 2270-2280.	3.0	8
117	High-Pressure Processing on Whole and Peeled Potatoes: Influence on Polyphenol Oxidase, Antioxidants, and Glycaemic Indices. Foods, 2021, 10, 2425.	4.3	8
118	The Proportion of Fermented Milk in Dehydrated Fermented Milkâ€“Parboiled Wheat Composites Significantly Affects Their Composition, Pasting Behaviour, and Flow Properties on Reconstitution. Foods, 2018, 7, 113.	4.3	7
119	Bioaccessibility and Bioavailability of a Marine-Derived Multimineral, Aquamin-Magnesium. Nutrients, 2018, 10, 912.	4.1	6
120	Cereal type significantly affects the composition and reconstitution characteristics of dried fermented milkâ€cereal composites. Journal of the Science of Food and Agriculture, 2019, 99, 3097-3105.	3.5	5
121	Milk, cheese and dental caries. International Journal of Dairy Technology, 1993, 46, 46-49.	2.8	4
122	Measurement of free cholesterol, cholesteryl esters and cholesteryl linoleate hydroperoxide in copper-oxidised low density lipoprotein in healthy volunteers supplemented with a low dose of n-3 polyunsaturated fatty acids. Nutrition Research, 2000, 20, 1091-1102.	2.9	4
123	Antioxidant and Pro-Apoptotic Effects of Marine-Derived, Multi-Mineral Aquamin Supplemented with a Pine Bark Extract, Enzogenol, and a Green Tea Extract, Sunphenon. Journal of Medicinal Food, 2013, 16, 920-926.	1.5	4
124	Immunomodulatory activity of 5ÂkDa permeate fractions of casein hydrolysates generated using a range of enzymes in Jurkat T cells and RAW264.7 macrophages. International Dairy Journal, 2019, 91, 9-17.	3.0	4
125	Blue Whiting (Micromesistius poutassou) Protein Hydrolysates Increase GLP-1 Secretion and Proglucagon Production in STC-1 Cells Whilst Maintaining Caco-2/HT29-MTX Co-Culture Integrity. Marine Drugs, 2022, 20, 112.	4.6	3
126	Formation of cytotoxic Î±-lactalbumin / sodium oleate complexes: Concentration and temperature effects. International Dairy Journal, 2014, 38, 65-73.	3.0	2

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127	Investigation of the genotoxic potential of the marine biotoxins azaspiracid 1â€“3. Toxicon, 2016, 121, 61-69.	1.6	2
128	The effect of carotenoids and tocopherols in the protection of human fibroblast cells against UVA-induced DNA damage. Journal of Dermatological Science, 2004, 34, 231-233.	1.9	1
129	Fortified Blended Food Base: Effect of Co-Fermentation Time on Composition, Phytic Acid Content and Reconstitution Properties. Foods, 2019, 8, 388.	4.3	1
130	Development of a dehydrated fortified food base from fermented milk and parboiled wheat, and comparison of its composition and reconstitution behavior with those of commercial dried dairyâ€cereal blends. Food Science and Nutrition, 2019, 7, 3681-3691.	3.4	1
131	Natural toxicants in the food supply:In vitroinvestigation of the potential mechanism of action of the dietary flavonoid quercetin. International Journal of Food Sciences and Nutrition, 1993, 44, 85-90.	2.8	0
132	A Marine-Derived, Multi-Mineral Supplement Influences Bacterial Fermentation and Short Chain Fatty Acid Profile In Vitro. Journal of Medicinal Food, 2021, 24, 558-562.	1.5	0