

Nora M O brien

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131
papers

5,837
citations

38
h-index

72
g-index

132
ext. papers

6,401
ext. citations

4.3
avg, IF

5.74
L-index

#	Paper	IF	Citations
131	Dietary flavonols: chemistry, food content, and metabolism. <i>Nutrition</i> , 2002 , 18, 75-81	4.8	517
130	Fatty acid profile, tocopherol, squalene and phytosterol content of walnuts, almonds, peanuts, hazelnuts and the macadamia nut. <i>International Journal of Food Sciences and Nutrition</i> , 2004 , 55, 171-8	3.7	387
129	Phytosterol, squalene, tocopherol content and fatty acid profile of selected seeds, grains, and legumes. <i>Plant Foods for Human Nutrition</i> , 2007 , 62, 85-91	3.9	321
128	Metabolism of quercetin-7- and quercetin-3-glucuronides by an in vitro hepatic model: the role of human beta-glucuronidase, sulfotransferase, catechol-O-methyltransferase and multi-resistant protein 2 (MRP2) in flavonoid metabolism. <i>Biochemical Pharmacology</i> , 2003 , 65, 479-91	6	237
127	Casein-derived bioactive peptides: Biological effects, industrial uses, safety aspects and regulatory status. <i>International Dairy Journal</i> , 2009 , 19, 643-654	3.5	228
126	Fatty acid profile, tocopherol, squalene and phytosterol content of brazil, pecan, pine, pistachio and cashew nuts. <i>International Journal of Food Sciences and Nutrition</i> , 2006 , 57, 219-28	3.7	164
125	In vitro and cellular antioxidant activities of seaweed extracts prepared from five brown seaweeds harvested in spring from the west coast of Ireland. <i>Food Chemistry</i> , 2011 , 126, 1064-1070	8.5	141
124	Mechanism of protection by the flavonoids, quercetin and rutin, against tert-butylhydroperoxide- and menadione-induced DNA single strand breaks in Caco-2 cells. <i>Free Radical Biology and Medicine</i> , 2000 , 29, 507-14	7.8	132
123	Flavonoid glucuronides are substrates for human liver beta-glucuronidase. <i>FEBS Letters</i> , 2001 , 503, 103-6	8.8	131
122	Oxysterols and mechanisms of apoptotic signaling: implications in the pathology of degenerative diseases. <i>Journal of Nutritional Biochemistry</i> , 2009 , 20, 321-36	6.3	115
121	Xanthophyll carotenoids are more bioaccessible from fruits than dark green vegetables. <i>Nutrition Research</i> , 2007 , 27, 258-264	4	112
120	Involvement of oxysterols in age-related diseases and ageing processes. <i>Ageing Research Reviews</i> , 2014 , 18, 148-62	12	111
119	Qualitative and quantitative comparison of the cytotoxic and apoptotic potential of phytosterol oxidation products with their corresponding cholesterol oxidation products. <i>British Journal of Nutrition</i> , 2005 , 94, 443-51	3.6	103
118	Modulatory effects of an algal extract containing astaxanthin on UVA-irradiated cells in culture. <i>Journal of Dermatological Science</i> , 2002 , 30, 73-84	4.3	101
117	Susceptibility of LDL to oxidative modification in healthy volunteers supplemented with low doses of n-3 polyunsaturated fatty acids. <i>British Journal of Nutrition</i> , 2001 , 85, 23-31	3.6	96
116	Modulation of UVA light-induced oxidative stress by beta-carotene, lutein and astaxanthin in cultured fibroblasts. <i>Journal of Dermatological Science</i> , 1998 , 16, 226-30	4.3	91
115	BrewersSpent grain; bioactivity of phenolic component, its role in animal nutrition and potential for incorporation in functional foods: a review. <i>Proceedings of the Nutrition Society</i> , 2013 , 72, 117-25	2.9	84

114	Comparison of the cytotoxic effects of beta-sitosterol oxides and a cholesterol oxide, 7beta-hydroxycholesterol, in cultured mammalian cells. <i>British Journal of Nutrition</i> , 2003 , 90, 767-75	3.6	82
113	Protein carbonylation and heat shock response in <i>Ruditapes decussatus</i> following p,pDichlorodiphenyldichloroethylene (DDE) exposure: a proteomic approach reveals that DDE causes oxidative stress. <i>Aquatic Toxicology</i> , 2006 , 77, 11-8	5.1	76
112	Effects of plant extracts on antioxidant status and oxidant-induced stress in Caco-2 cells. <i>British Journal of Nutrition</i> , 2007 , 97, 321-8	3.6	73
111	The hydroxycinnamic acid content of barley and brewersSpent grain (BSG) and the potential to incorporate phenolic extracts of BSG as antioxidants into fruit beverages. <i>Food Chemistry</i> , 2013 , 141, 2567-74	8.5	71
110	Use of Tween 40 and Tween 80 to deliver a mixture of phytochemicals to human colonic adenocarcinoma cell (CaCo-2) monolayers. <i>British Journal of Nutrition</i> , 2004 , 91, 757-64	3.6	63
109	Detecting genotoxicity using the Comet assay following chronic exposure of Manila clam <i>Tapes semidecussatus</i> to polluted estuarine sediments. <i>Marine Pollution Bulletin</i> , 2002 , 44, 1359-65	6.7	61
108	Potential bioactive effects of casein hydrolysates on human cultured cells. <i>International Dairy Journal</i> , 2009 , 19, 279-285	3.5	58
107	Phenolic extracts of brewersSpent grain (BSG) as functional ingredients - assessment of their DNA protective effect against oxidant-induced DNA single strand breaks in U937 cells. <i>Food Chemistry</i> , 2012 , 134, 641-6	8.5	55
106	Protein Hydrolysates from Agricultural CropsBioactivity and Potential for Functional Food Development. <i>Agriculture (Switzerland)</i> , 2013 , 3, 112-130	3	53
105	Genotoxicity of field-collected inter-tidal sediments from Cork Harbor, Ireland, to juvenile turbot (<i>Scophthalmus maximus</i> L.) as measured by the Comet assay. <i>Environmental and Molecular Mutagenesis</i> , 2004 , 44, 56-64	3.2	52
104	Recent advances in Phytosterol Oxidation Products. <i>Biochemical and Biophysical Research Communications</i> , 2014 , 446, 786-91	3.4	51
103	In vitro antioxidant and anti-inflammatory effects of brewersSpent grain protein rich isolate and its associated hydrolysates. <i>Food Research International</i> , 2013 , 50, 205-212	7	51
102	Effect of denaturation of alpha-lactalbumin on the formation of BAMLET (bovine alpha-lactalbumin made lethal to tumor cells). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4421-7	5.7	50
101	Cytotoxic complexes of sodium oleate with Hactoglobulin. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 1207-1218	3	47
100	Phytosterol Oxidation Products: Their Formation, Occurrence, and Biological Effects. <i>Food Reviews International</i> , 2009 , 25, 157-174	5.5	47
99	The role of the mitochondria in apoptosis induced by 7beta-hydroxycholesterol and cholesterol-5beta,6beta-epoxide. <i>British Journal of Nutrition</i> , 2005 , 94, 519-25	3.6	47
98	Bioaccessibility, uptake, and transport of carotenoids from peppers (<i>Capsicum</i> spp.) using the coupled in vitro digestion and human intestinal Caco-2 cell model. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5374-9	5.7	46
97	Anti-inflammatory properties of potato glycoalkaloids in stimulated Jurkat and Raw 264.7 mouse macrophages. <i>Life Sciences</i> , 2013 , 92, 775-82	6.8	45

96	Antioxidant, immunomodulatory and antiproliferative effects of gelatin hydrolysates from seabass (<i>Lates calcarifer</i>) skins. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1545-1551	3.8	43
95	Synthesis, isolation and characterisation of beta-sitosterol and beta-sitosterol oxide derivatives. <i>Organic and Biomolecular Chemistry</i> , 2005 , 3, 3059-65	3.9	40
94	Carotenoid content of commonly consumed herbs and assessment of their bioaccessibility using an in vitro digestion model. <i>Plant Foods for Human Nutrition</i> , 2010 , 65, 164-9	3.9	39
93	Influence of drying and cooking process on the phytochemical content, antioxidant and hypoglycaemic properties of two bell <i>Capsicum annum</i> L. cultivars. <i>Food and Chemical Toxicology</i> , 2013 , 53, 392-401	4.7	38
92	Purification and identification of antioxidant peptides from gelatin hydrolysate of seabass skin. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12350	3.3	37
91	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. <i>Nutrition Research</i> , 2003 , 23, 681-690	4	37
90	Variability of heat shock proteins and glutathione S-transferase in gill and digestive gland of blue mussel, <i>Mytilus edulis</i> . <i>Marine Environmental Research</i> , 2003 , 56, 585-97	3.3	37
89	An examination of the potential of seaweed extracts as functional ingredients in milk. <i>International Journal of Dairy Technology</i> , 2014 , 67, 182-193	3.7	35
88	Antioxidant activities and selected characteristics of gelatin hydrolysates from seabass (<i>Lates calcarifer</i>) skin as affected by production processes. <i>Journal of Food Science and Technology</i> , 2016 , 53, 197-208	3.3	34
87	The effect of domestic processing on the content and bioaccessibility of carotenoids from chili peppers (<i>Capsicum</i> species). <i>Food Chemistry</i> , 2013 , 141, 2606-13	8.5	34
86	Geographical location has greater impact on carotenoid content and bioaccessibility from tomatoes than variety. <i>Plant Foods for Human Nutrition</i> , 2009 , 64, 250-6	3.9	34
85	Modulation of cytokine production by plant sterols in stimulated human Jurkat T cells. <i>Molecular Nutrition and Food Research</i> , 2008 , 52, 664-73	5.9	33
84	Hepatic biomarkers of sediment-associated pollution in juvenile turbot, <i>Scophthalmus maximus</i> L. <i>Marine Environmental Research</i> , 2007 , 64, 191-208	3.3	33
83	Cytotoxic and apoptotic effects of the oxidized derivatives of stigmasterol in the U937 human monocytic cell line. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10793-8	5.7	32
82	Characteristics of 7 beta-hydroxycholesterol-induced cell death in a human monocytic blood cell line, U937, and a human hepatoma cell line, HepG2. <i>Toxicology in Vitro</i> , 2002 , 16, 245-51	3.6	32
81	Antioxidant, immunomodulatory and antiproliferative effects of gelatin hydrolysate from unicorn leatherjacket skin. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3220-6	4.3	31
80	Seasonal variation in nutritional status and anemia among lactating mothers in two agro-ecological zones of rural Ethiopia: A longitudinal study. <i>Nutrition</i> , 2015 , 31, 1213-8	4.8	30
79	Modulation of oxidative stress by beta-carotene in chicken embryo fibroblasts. <i>British Journal of Nutrition</i> , 1995 , 73, 841-50	3.6	30

78	Characterisation of the in vitro bioactive properties of alkaline and enzyme extracted brewersSpent grain protein hydrolysates. <i>Food Research International</i> , 2019 , 121, 524-532	7	30
77	The effect of solvents on the antioxidant activity in Caco-2 cells of Irish brown seaweed extracts prepared using accelerated solvent extraction (ASE \square). <i>Journal of Functional Foods</i> , 2013 , 5, 940-948	5.1	29
76	Synthesis and characterization of stigmasterol oxidation products. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1165-73	5.7	29
75	Generation of an oxidative stress precedes caspase activation during 7beta-hydroxycholesterol-induced apoptosis in U937 cells. <i>Journal of Biochemical and Molecular Toxicology</i> , 2004 , 18, 50-9	3.4	29
74	Effects of apigenin, lycopene and astaxanthin on 7 beta-hydroxycholesterol-induced apoptosis and Akt phosphorylation in U937 cells. <i>British Journal of Nutrition</i> , 2008 , 100, 287-96	3.6	28
73	Modulatory effects of resveratrol, citroflavan-3-ol, and plant-derived extracts on oxidative stress in U937 cells. <i>Journal of Medicinal Food</i> , 2006 , 9, 187-95	2.8	28
72	Implications of seasonal priming and reproductive activity on the interpretation of Comet assay data derived from the clam, <i>Tapes semidecussatus</i> Reeves 1864, exposed to contaminated sediments. <i>Marine Environmental Research</i> , 2004 , 57, 295-310	3.3	28
71	Effect of genotype and environment on the glycoalkaloid content of rare, heritage, and commercial potato varieties. <i>Journal of Food Science</i> , 2014 , 79, T1039-48	3.4	27
70	In vitro investigation of the bioaccessibility of carotenoids from raw, frozen and boiled red chili peppers (<i>Capsicum annuum</i>). <i>European Journal of Nutrition</i> , 2014 , 53, 501-10	5.2	27
69	Extent of hydrolysis effects on casein hydrolysate bioactivity: Evaluation using the human Jurkat T cell line. <i>International Dairy Journal</i> , 2011 , 21, 777-782	3.5	27
68	Cellular transport of lutein is greater from uncooked rather than cooked spinach irrespective of whether it is fresh, frozen, or canned. <i>Nutrition Research</i> , 2008 , 28, 532-8	4	27
67	Comparison of the uptake and secretion of carotene and xanthophyll carotenoids by Caco-2 intestinal cells. <i>British Journal of Nutrition</i> , 2007 , 98, 38-44	3.6	27
66	Effect of Pretreatments and Drying Methods on the Properties and Fishy Odor/Flavor of Gelatin from Seabass (<i>Lates calcarifer</i>) skin. <i>Drying Technology</i> , 2016 , 34, 53-65	2.6	26
65	In vivo exposure to microcystins induces DNA damage in the haemocytes of the zebra mussel, <i>Dreissena polymorpha</i> , as measured with the comet assay. <i>Environmental and Molecular Mutagenesis</i> , 2007 , 48, 22-9	3.2	26
64	Toxicity of cholesterol oxidation products to Caco-2 and HepG2 cells: modulatory effects of alpha- and gamma-tocopherol. <i>Journal of Applied Toxicology</i> , 2003 , 23, 191-7	4.1	26
63	Changes in total and individual crocetin esters upon in vitro gastrointestinal digestion of saffron aqueous extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5318-27	5.7	25
62	Cellular Transport and Bioactivity of a Major Saffron Apocarotenoid, Picrocrocin (4-(β -D-Glucopyranosyloxy)-2,6,6-trimethyl-1-cyclohexene-1-carboxaldehyde). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8662-8	5.7	24
61	Immunomodulatory potential of a brewersSpent grain protein hydrolysate incorporated into low-fat milk following in vitro gastrointestinal digestion. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 672-6	3.7	22

60	Biotin attenuation of oxidative stress, mitochondrial dysfunction, lipid metabolism alteration and 7β-hydroxycholesterol-induced cell death in 158N murine oligodendrocytes. <i>Free Radical Research</i> , 2019 , 53, 535-561	4	21
59	Cellular responses in primary epidermal cultures from rainbow trout exposed to zinc chloride. <i>Ecotoxicology and Environmental Safety</i> , 2006 , 65, 332-41	7	21
58	Bioactivity of bovine lung hydrolysates prepared using papain, pepsin, and Alcalase. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12406	3.3	20
57	In vitro cellular bioactivities of Maillard reaction products from sugar-gelatin hydrolysate of unicorn leatherjacket skin system. <i>Journal of Functional Foods</i> , 2016 , 23, 87-94	5.1	19
56	Synthesis and assessment of the relative toxicity of the oxidised derivatives of campesterol and dihydrobrassicasterol in U937 and HepG2 cells. <i>Biochimie</i> , 2013 , 95, 496-503	4.6	19
55	The role of calcium in apoptosis induced by 7β-hydroxycholesterol and cholesterol-5β,6β-epoxide. <i>Journal of Biochemical and Molecular Toxicology</i> , 2009 , 23, 324-32	3.4	19
54	Differential effects of mixtures of cholesterol oxidation products on bovine aortic endothelial cells and human monocytic U937 cells. <i>International Journal of Toxicology</i> , 2005 , 24, 173-9	2.4	18
53	Optimisation of the antifungal potency of the amidated peptide H-Orn-Orn-Trp-Trp-NH ₂ against food contaminants. <i>International Journal of Food Microbiology</i> , 2018 , 265, 40-48	5.8	18
52	In vitro antioxidant and immunomodulatory activity of transglutaminase-treated sodium caseinate hydrolysates. <i>International Dairy Journal</i> , 2016 , 63, 107-114	3.5	17
51	In vitro assessment of the bioaccessibility of carotenoids from sun-dried chilli peppers. <i>Plant Foods for Human Nutrition</i> , 2014 , 69, 8-17	3.9	17
50	Does the marine biotoxin okadaic acid cause DNA fragmentation in the blue mussel and the pacific oyster?. <i>Marine Environmental Research</i> , 2014 , 101, 153-160	3.3	17
49	Oxidized derivatives of dihydrobrassicasterol: cytotoxic and apoptotic potential in U937 and HepG2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5952-61	5.7	16
48	Assessment of the ability of seaweed extracts to protect against hydrogen peroxide and tert-butyl hydroperoxide induced cellular damage in Caco-2 cells. <i>Food Chemistry</i> , 2012 , 134, 1137-40	8.5	16
47	Comparison of the nutritional composition of experimental fermented milk:wheat bulgur blends and commercially available kishk and tarhana products. <i>Food Chemistry</i> , 2019 , 278, 110-118	8.5	16
46	Bioactivity of herb-enriched beef patties. <i>Journal of Medicinal Food</i> , 2009 , 12, 893-901	2.8	15
45	Identification of a multixenobiotic resistance mechanism in primary cultured epidermal cells from <i>Oncorhynchus mykiss</i> and the effects of environmental complex mixtures on its activity. <i>Aquatic Toxicology</i> , 2005 , 73, 115-27	5.1	15
44	Anemia and undernutrition among children aged 6-23 months in two agroecological zones of rural Ethiopia. <i>Pediatric Health, Medicine and Therapeutics</i> , 2016 , 7, 131-140	2.5	15
43	The Effect of High Pressure Processing on Polyphenol Oxidase Activity, Phytochemicals and Proximate Composition of Irish Potato Cultivars. <i>Foods</i> , 2019 , 8,	4.9	14

42	Growth inhibitory effects of casein hydrolysates on human cancer cell lines. <i>Journal of Dairy Research</i> , 2010 , 77, 176-82	1.6	14
41	Bioactive properties of wood knot extracts on cultured human cells. <i>Journal of Medicinal Food</i> , 2009 , 12, 1245-51	2.8	14
40	Limitations of the single-cell gel electrophoresis assay to monitor apoptosis in U937 and HepG2 cells exposed to 7beta-hydroxycholesterol. <i>Biochemical Pharmacology</i> , 2001 , 61, 1217-26	6	14
39	Characteristics and functional properties of gelatin from seabass skin as influenced by defatting. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1204-1211	3.8	14
38	Anti-proliferative activity of bovine blood hydrolysates towards cancer cells in culture. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1049-1056	3.8	13
37	Anti-inflammatory effects of wild Irish mushroom extracts in RAW264.7 mouse macrophage cells. <i>Journal of Medicinal Food</i> , 2015 , 18, 202-7	2.8	13
36	Phenolic-enriched fractions from brewers spent grain possess cellular antioxidant and immunomodulatory effects in cell culture model systems. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1373-9	4.3	13
35	Modulation of paraquat toxicity by beta-carotene at low oxygen partial pressure in chicken embryo fibroblasts. <i>British Journal of Nutrition</i> , 1997 , 77, 133-40	3.6	13
34	Modulation of cholestane-3 beta,5 alpha,6 beta-triol toxicity by butylated hydroxytoluene, alpha-tocopherol and beta-carotene in newborn rat kidney cells in vitro. <i>British Journal of Nutrition</i> , 1997 , 78, 479-92	3.6	13
33	Brewers spent grain (BSG) protein hydrolysates decrease hydrogen peroxide (H ₂ O ₂)-induced oxidative stress and concanavalin-A (con-A) stimulated IFN- γ production in cell culture. <i>Food and Function</i> , 2013 , 4, 1709-16	6.1	12
32	Involvement of Fas signalling in 7beta-hydroxycholesterol-and cholesterol-5beta,6beta-epoxide-induced apoptosis. <i>International Journal of Toxicology</i> , 2008 , 27, 279-85	2.4	12
31	Effect of Pretreatments and Defatting of Seabass Skins on Properties and Fishy Odor of Gelatin. <i>Journal of Food Biochemistry</i> , 2016 , 40, 741-753	3.3	12
30	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. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 230-5	3.7	11
29	Genotoxicity of fecal water in a free-living Irish population. <i>Nutrition and Cancer</i> , 2002 , 42, 62-9	2.8	11
28	Aqueous and enzyme-extracted phenolic compounds from brewers spent grain (BSG): Assessment of their antioxidant potential. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12370	3.3	10
27	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 (<i>Solanum tuberosum</i> L.) grown under uniform cultural conditions. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1018-26	4.3	10
26	Antifungal activity of a de novo synthetic peptide and derivatives against fungal food contaminants. <i>Journal of Peptide Science</i> , 2019 , 25, e3137	2.1	10
25	Assessment of the biological activity of fish muscle protein hydrolysates using in vitro model systems. <i>Food Chemistry</i> , 2021 , 359, 129852	8.5	10

24	Lack of genoprotective effect of phytosterols and conjugated linoleic acids on Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2009 , 47, 1791-6	4.7	9
23	Synthesis of novel 24-amino-25,26,27-trinorlanost-8-enes: cytotoxic and apoptotic potential in U937 cells. <i>Bioorganic and Medicinal Chemistry</i> , 2015 , 23, 2270-80	3.4	8
22	Angiotensin converting enzyme and dipeptidyl peptidase-IV inhibitory activities of transglutaminase treated sodium caseinate hydrolysates. <i>International Dairy Journal</i> , 2018 , 78, 85-91	3.5	8
21	Concurrent iron and zinc deficiencies in lactating mothers and their children 6-23 months of age in two agro-ecological zones of rural Ethiopia. <i>European Journal of Nutrition</i> , 2018 , 57, 655-667	5.2	7
20	Death-signaling pathways in human myeloid cells by oxLDL and its cytotoxic components 7beta-hydroxycholesterol and cholesterol-5beta,6beta-epoxide. <i>Journal of Biochemical and Molecular Toxicology</i> , 2007 , 21, 362-72	3.4	6
19	The Proportion of Fermented Milk in Dehydrated Fermented Milk?Parboiled Wheat Composites Significantly Affects Their Composition, Pasting Behaviour, and Flow Properties on Reconstitution. <i>Foods</i> , 2018 , 7,	4.9	6
18	Functional protein rich extracts from bovine and porcine hearts using acid or alkali solubilisation and isoelectric precipitation. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1292-1298	3.8	5
17	Cereal type significantly affects the composition and reconstitution characteristics of dried fermented milk-cereal composites. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3097-3105	4.3	5
16	Co-products of beef processing enhance non-haem iron absorption in an in vitro digestion/caco-2 cell model. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1256-1264	3.8	5
15	The impact of thermal processing on the simulated infant gastrointestinal digestion, bactericidal and anti-inflammatory activity of bovine lactoferrin - An in vitro study. <i>Food Chemistry</i> , 2021 , 362, 130142	8.5	5
14	Bioaccessibility and Bioavailability of a Marine-Derived Multimineral, Aquamin-Magnesium. <i>Nutrients</i> , 2018 , 10,	6.7	4
13	Milk, cheese and dental caries. <i>International Journal of Dairy Technology</i> , 1993 , 46, 46-49	3.7	4
12	High-Pressure Processing on Whole and Peeled Potatoes: Influence on Polyphenol Oxidase, Antioxidants, and Glycaemic Indices. <i>Foods</i> , 2021 , 10,	4.9	4
11	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. <i>Nutrition Research</i> , 2000 , 20, 1091-1102	4	3
10	Influence of thermal processing on the physicochemical properties of bovine lactoferrin. <i>International Dairy Journal</i> , 2021 , 119, 105001	3.5	3
9	Investigation of the genotoxic potential of the marine biotoxins azaspiracid 1-3. <i>Toxicon</i> , 2016 , 121, 61-69	8	2
8	Formation of cytotoxic lactalbumin / sodium oleate complexes: Concentration and temperature effects. <i>International Dairy Journal</i> , 2014 , 38, 65-73	3.5	2
7	Antioxidant and pro-apoptotic effects of marine-derived, multi-mineral aquamin supplemented with a pine bark extract, Enzogenol, and a green tea extract, Sunphenon. <i>Journal of Medicinal Food</i> , 2013 , 16, 920-6	2.8	2

6	Immunomodulatory activity of 5kDa permeate fractions of casein hydrolysates generated using a range of enzymes in Jurkat T cells and RAW264.7 macrophages. <i>International Dairy Journal</i> , 2019 , 91, 9-17	3.5	2
5	Fortified Blended Food Base: Effect of Co-Fermentation Time on Composition, Phytic Acid Content and Reconstitution Properties. <i>Foods</i> , 2019 , 8,	4.9	1
4	The effect of carotenoids and tocopherols in the protection of human fibroblast cells against UVA-induced DNA damage. <i>Journal of Dermatological Science</i> , 2004 , 34, 231-3	4.3	1
3	Natural toxicants in the food supply: In vitro investigation of the potential mechanism of action of the dietary flavonoid quercetin. <i>International Journal of Food Sciences and Nutrition</i> , 1993 , 44, 85-90	3.7	
2	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 dairy-cereal blends. <i>Food Science and Nutrition</i> , 2019 , 7, 3681-3691	3.2	
1	A Marine-Derived, Multi-mineral Supplement Influences Bacterial Fermentation and Short Chain Fatty Acid Profile. <i>Journal of Medicinal Food</i> , 2021 , 24, 558-562	2.8	