

Nora M O brien

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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 | High-Pressure Processing on Whole and Peeled Potatoes: Influence on Polyphenol Oxidase, Antioxidants, and Glycaemic Indices. <i>Foods</i> , 2021 , 10, | 4.9 | 4 |
| 130 | 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 | |
| 129 | Influence of thermal processing on the physicochemical properties of bovine lactoferrin. <i>International Dairy Journal</i> , 2021 , 119, 105001 | 3.5 | 3 |
| 128 | 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 |
| 127 | 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 |
| 126 | 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 |
| 125 | Biotin attenuation of oxidative stress, mitochondrial dysfunction, lipid metabolism alteration and 7-hydroxycholesterol-induced cell death in 158N murine oligodendrocytes. <i>Free Radical Research</i> , 2019 , 53, 535-561 | 4 | 21 |
| 124 | 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 |
| 123 | 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 | |
| 122 | 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 |
| 121 | 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 |
| 120 | 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 |
| 119 | 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 |
| 118 | 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 |
| 117 | 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 |
| 116 | Characterisation of the in vitro bioactive properties of alkaline and enzyme extracted brewers spent grain protein hydrolysates. <i>Food Research International</i> , 2019 , 121, 524-532 | 7 | 30 |
| 115 | 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 |

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| 114 | Bioaccessibility and Bioavailability of a Marine-Derived Multimineral, Aquamin-Magnesium. <i>Nutrients</i> , 2018 , 10, | 6.7 | 4 |
| 113 | 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 |
| 112 | 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 |
| 111 | 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 |
| 110 | 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 |
| 109 | Aqueous and enzyme-extracted phenolic compounds from brewersSpent grain (BSG): Assessment of their antioxidant potential. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12370 | 3.3 | 10 |
| 108 | Purification and identification of antioxidant peptides from gelatin hydrolysate of seabass skin. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12350 | 3.3 | 37 |
| 107 | Bioactivity of bovine lung hydrolysates prepared using papain, pepsin, and Alcalase. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12406 | 3.3 | 20 |
| 106 | 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 |
| 105 | InVitro antioxidant and immunomodulatory activity of transglutaminase-treated sodium caseinate hydrolysates. <i>International Dairy Journal</i> , 2016 , 63, 107-114 | 3.5 | 17 |
| 104 | Investigation of the genotoxic potential of the marine biotoxins azaspiracid 1-3. <i>Toxicon</i> , 2016 , 121, 61-69 | 2.8 | 2 |
| 103 | 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 |
| 102 | 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 |
| 101 | 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 |
| 100 | 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 |
| 99 | 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 |
| 98 | 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 |
| 97 | 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 |

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| 96 | 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 |
| 95 | 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 |
| 94 | 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 |
| 93 | 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 |
| 92 | Cellular Transport and Bioactivity of a Major Saffron Apocarotenoid, Picrocrocin (4-(E)-Glucopyranosyloxy)-2,6,6-trimethyl-1-cyclohexene-1-carboxaldehyde). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8662-8 | 5.7 | 24 |
| 91 | 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 |
| 90 | A study of the ability of bioactive extracts from brewersSpent 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 |
| 89 | Recent advances in Phytosterol Oxidation Products. <i>Biochemical and Biophysical Research Communications</i> , 2014 , 446, 786-91 | 3.4 | 51 |
| 88 | 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 |
| 87 | Formation of cytotoxic Elactalbumin / sodium oleate complexes: Concentration and temperature effects. <i>International Dairy Journal</i> , 2014 , 38, 65-73 | 3.5 | 2 |
| 86 | 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 |
| 85 | Involvement of oxysterols in age-related diseases and ageing processes. <i>Ageing Research Reviews</i> , 2014 , 18, 148-62 | 12 | 111 |
| 84 | Phenolic-enriched fractions from brewersSpent 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 |
| 83 | 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 |
| 82 | 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 |
| 81 | 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 |
| 80 | 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 |
| 79 | 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 |

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| 78 | 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 |
| 77 | The effect of solvents on the antioxidant activity in Caco-2 cells of Irish brown seaweed extracts prepared using accelerated solvent extraction (ASE). <i>Journal of Functional Foods</i> , 2013 , 5, 940-948 | 5.1 | 29 |
| 76 | 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 |
| 75 | BrewersSpent 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 |
| 74 | Influence of drying and cooking process on the phytochemical content, antioxidant and hypoglycaemic properties of two bell <i>Capsicum annuum</i> L. cultivars. <i>Food and Chemical Toxicology</i> , 2013 , 53, 392-401 | 4.7 | 38 |
| 73 | 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 |
| 72 | 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 |
| 71 | Protein Hydrolysates from Agricultural CropsBioactivity and Potential for Functional Food Development. <i>Agriculture (Switzerland)</i> , 2013 , 3, 112-130 | 3 | 53 |
| 70 | 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 |
| 69 | 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 |
| 68 | 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 |
| 67 | 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 |
| 66 | 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 |
| 65 | 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 |
| 64 | Cytotoxic complexes of sodium oleate with β lactoglobulin. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 1207-1218 | 3 | 47 |
| 63 | 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 |
| 62 | Growth inhibitory effects of casein hydrolysates on human cancer cell lines. <i>Journal of Dairy Research</i> , 2010 , 77, 176-82 | 1.6 | 14 |
| 61 | 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 |

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| 60 | 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 |
| 59 | Synthesis and characterization of stigmasterol oxidation products. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1165-73 | 5.7 | 29 |
| 58 | 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 |
| 57 | 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 |
| 56 | Bioactivity of herb-enriched beef patties. <i>Journal of Medicinal Food</i> , 2009 , 12, 893-901 | 2.8 | 15 |
| 55 | Phytosterol Oxidation Products: Their Formation, Occurrence, and Biological Effects. <i>Food Reviews International</i> , 2009 , 25, 157-174 | 5.5 | 47 |
| 54 | The role of calcium in apoptosis induced by 7beta-hydroxycholesterol and cholesterol-5beta,6beta-epoxide. <i>Journal of Biochemical and Molecular Toxicology</i> , 2009 , 23, 324-32 | 3.4 | 19 |
| 53 | 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 |
| 52 | 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 |
| 51 | 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 |
| 50 | Potential bioactive effects of casein hydrolysates on human cultured cells. <i>International Dairy Journal</i> , 2009 , 19, 279-285 | 3.5 | 58 |
| 49 | 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 |
| 48 | Bioactive properties of wood knot extracts on cultured human cells. <i>Journal of Medicinal Food</i> , 2009 , 12, 1245-51 | 2.8 | 14 |
| 47 | 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 |
| 46 | 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} | 2.4 | 12 |
| 45 | 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 |
| 44 | 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 |
| 43 | 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 |

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| 42 | 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 |
| 41 | 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 |
| 40 | 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 |
| 39 | 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 |
| 38 | Xanthophyll carotenoids are more bioaccessible from fruits than dark green vegetables. <i>Nutrition Research</i> , 2007 , 27, 258-264 | 4 | 112 |
| 37 | 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 |
| 36 | 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 |
| 35 | 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 |
| 34 | Protein carbonylation and heat shock response in <i>Ruditapes decussatus</i> following p,pSdichlorodiphenyldichloroethylene (DDE) exposure: a proteomic approach reveals that DDE causes oxidative stress. <i>Aquatic Toxicology</i> , 2006 , 77, 11-8 | 5.1 | 76 |
| 33 | 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 |
| 32 | 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 |
| 31 | 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 |
| 30 | 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 |
| 29 | 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 |
| 28 | 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 |
| 27 | 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 |
| 26 | 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 |
| 25 | 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 |

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|----|---|-----|-----|
| 24 | 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 |
| 23 | 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 |
| 22 | 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 |
| 21 | 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 |
| 20 | 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 |
| 19 | 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 |
| 18 | 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 |
| 17 | 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 |
| 16 | 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 |
| 15 | Dietary flavonols: chemistry, food content, and metabolism. <i>Nutrition</i> , 2002 , 18, 75-81 | 4.8 | 517 |
| 14 | Genotoxicity of fecal water in a free-living Irish population. <i>Nutrition and Cancer</i> , 2002 , 42, 62-9 | 2.8 | 11 |
| 13 | 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 |
| 12 | 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 |
| 11 | 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 |
| 10 | Flavonoid glucuronides are substrates for human liver beta-glucuronidase. <i>FEBS Letters</i> , 2001 , 503, 103-6.8 | 6.8 | 131 |
| 9 | 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 |
| 8 | 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 |
| 7 | 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 |

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| 6 | 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 |
| 5 | 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 |
| 4 | 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 |
| 3 | Modulation of oxidative stress by beta-carotene in chicken embryo fibroblasts. <i>British Journal of Nutrition</i> , 1995 , 73, 841-50 | 3.6 | 30 |
| 2 | 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 | |
| 1 | Milk, cheese and dental caries. <i>International Journal of Dairy Technology</i> , 1993 , 46, 46-49 | 3.7 | 4 |