Wilhelmina Kalt

List of Publications by Year
in descending order

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28 papers	3,385 citations	304602 22 h-index	526166 27 g-index
30 all docs	30 docs citations	30 times ranked	3766 citing authors

#	Article	IF	Citations
1	Recent Research on the Health Benefits of Blueberries and Their Anthocyanins. Advances in Nutrition, 2020, 11, 224-236.	2.9	289
2	Cognitive performance in relation to urinary anthocyanins and their flavonoid-based products following blueberry supplementation in older adults at risk for dementia. Journal of Functional Foods, 2020, 64, 103667.	1.6	25
3	Anthocyanins and Their C6-C3-C6 Metabolites in Humans and Animals. Molecules, 2019, 24, 4024.	1.7	40
4	Cognitive response to fish oil, blueberry, and combined supplementation in older adults with subjective cognitive impairment. Neurobiology of Aging, 2018, 64, 147-156.	1.5	92
5	Enhanced neural activation with blueberry supplementation in mild cognitive impairment. Nutritional Neuroscience, 2018, 21, 297-305.	1.5	104
6	Flavonoid Metabolites in Human Urine during Blueberry Anthocyanin Intake. Journal of Agricultural and Food Chemistry, 2017, 65, 1582-1591.	2.4	37
7	Phenolic compounds isolated from fermented blueberry juice decrease hepatocellular glucose output and enhance muscle glucose uptake in cultured murine and human cells. BMC Complementary and Alternative Medicine, 2017, 17, 138.	3.7	23
8	Human anthocyanin bioavailability: effect of intake duration and dosing. Food and Function, 2017, 8, 4563-4569.	2.1	28
9	Unraveling Anthocyanin Bioavailability for Human Health. Annual Review of Food Science and Technology, 2016, 7, 375-393.	5.1	199
10	Gastroretentive systems â€“ a proposed strategy to modulate anthocyanin release and absorption for the management of diabetes. Drug Delivery, 2016, 23, 1892-1901.	2.5	10
11	Quantitative changes in proteins responsible for flavonoid and anthocyanin biosynthesis in strawberry fruit at different ripening stages: A targeted quantitative proteomic investigation employing multiple reaction monitoring. Journal of Proteomics, 2015, 122, 1-10.	1.2	41
12	Blueberry Effects on Dark Vision and Recovery after Photobleaching: Placebo-Controlled Crossover Studies. Journal of Agricultural and Food Chemistry, 2014, 62, 11180-11189.	2.4	19
13	Anthocyanin Metabolites Are Abundant and Persistent in Human Urine. Journal of Agricultural and Food Chemistry, 2014, 62, 3926-3934.	2.4	63
14	Prophylactic neuroprotection by blueberry-enriched diet in a rat model of light-induced retinopathy. Journal of Nutritional Biochemistry, 2013, 24, 647-655.	1.9	38
15	Blueberry and cranberry fruit composition during development. Journal of Berry Research, 2012, 2, 169-177.	0.7	47
16	Xenobiotic Metabolism and Berry Flavonoid Transport across the Bloodâ^'Brain Barrier. Journal of Agricultural and Food Chemistry, 2010, 58, 3950-3956.	2.4	155
17	Blueberry Supplementation Improves Memory in Older Adults. Journal of Agricultural and Food Chemistry, 2010, 58, 3996-4000.	2.4	456
18	Recent Research on Polyphenolics in Vision and Eye Health. Journal of Agricultural and Food Chemistry, 2010, 58, 4001-4007.	2.4	125

#	Article	IF	Citations
19	Anthocyanins in brain regions after longâ€term blueberry feeding. FASEB Journal, 2010, 24, 230.4.	0.2	0
20	Plum juice, but not dried plum powder, is effective in mitigating cognitive deficits in aged rats. Nutrition, 2009, 25, 567-573.	1.1	48
21	Phenolics of Vaccinium berries and other fruit crops. Journal of the Science of Food and Agriculture, 2008, 88, 68-76.	1.7	42
22	Identification of Anthocyanins in the Liver, Eye, and Brain of Blueberry-Fed Pigs. Journal of Agricultural and Food Chemistry, 2008, 56, 705-712.	2.4	286
23	Selected bioactivities ofVaccinium berries and other fruit crops in relation to their phenolic contents. Journal of the Science of Food and Agriculture, 2007, 87, 2279-2285.	1.7	19
24	Methods to Minimize the Effect of Ethylene Sprout Inhibitor on Potato Fry Colour. Potato Research, 2007, 49, 303-326.	1.2	14
25	Oxygen Radical Absorbing Capacity, Anthocyanin and Phenolic Content of Highbush Blueberries (Vaccinium corymbosum L.) during Ripening and Storage. Journal of the American Society for Horticultural Science, 2003, 128, 917-923.	0.5	104
26	Interspecific Variation in Anthocyanins, Phenolics, and Antioxidant Capacity among Genotypes of Highbush and Lowbush Blueberries (VacciniumSectioncyanococcusspp.). Journal of Agricultural and Food Chemistry, 2001, 49, 4761-4767.	2.4	231
27	Comparison between HPLC and MALDI-TOF MS Analysis of Anthocyanins in Highbush Blueberries. Journal of Agricultural and Food Chemistry, 2000, 48, 3330-3335.	2.4	67
28	Antioxidant Capacity, Vitamin C, Phenolics, and Anthocyanins after Fresh Storage of Small Fruits. Journal of Agricultural and Food Chemistry, 1999, 47, 4638-4644.	2.4	768