Angelique Stalmach

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Metabolite Profiling of Hydroxycinnamate Derivatives in Plasma and Urine after the Ingestion of Coffee by Humans: Identification of Biomarkers of Coffee Consumption. Drug Metabolism and Disposition, 2009, 37, 1749-1758.	1.7	343
2	Green Tea Flavan-3-ols: Colonic Degradation and Urinary Excretion of Catabolites by Humans. Journal of Agricultural and Food Chemistry, 2010, 58, 1296-1304.	2.4	229
3	Bioavailability of chlorogenic acids following acute ingestion of coffee by humans with an ileostomy. Archives of Biochemistry and Biophysics, 2010, 501, 98-105.	1.4	217
4	Absorption, metabolism and excretion of Choladi green tea flavanâ€3â€ols by humans. Molecular Nutrition and Food Research, 2009, 53, S44-53.	1.5	190
5	Absorption, metabolism, and excretion of green tea flavanâ€3â€ols in humans with an ileostomy. Molecular Nutrition and Food Research, 2010, 54, 323-334.	1.5	178
6	Espresso coffees, caffeine and chlorogenic acid intake: potential health implications. Food and Function, 2012, 3, 30-33.	2.1	142
7	Gastrointestinal stability and bioavailability of (poly)phenolic compounds following ingestion of Concord grape juice by humans. Molecular Nutrition and Food Research, 2012, 56, 497-509.	1.5	106
8	Recent advances in capillary electrophoresis coupled to mass spectrometry for clinical proteomic applications. Electrophoresis, 2013, 34, 1452-1464.	1.3	103
9	Bioavailability of Coffee Chlorogenic Acids and Green Tea Flavan-3-ols. Nutrients, 2010, 2, 820-833.	1.7	98
10	Identification of (Poly)phenolic Compounds in Concord Grape Juice and Their Metabolites in Human Plasma and Urine after Juice Consumption. Journal of Agricultural and Food Chemistry, 2011, 59, 9512-9522.	2.4	95
11	On-line HPLC analysis of the antioxidant activity of phenolic compounds in brewed, paper-filtered coffee. Brazilian Journal of Plant Physiology, 2006, 18, 253-262.	0.5	94
12	Impact of dose on the bioavailability of coffee chlorogenic acids in humans. Food and Function, 2014, 5, 1727-1737.	2.1	91
13	The Antioxidant and Chlorogenic Acid Profiles of Whole Coffee Fruits Are Influenced by the Extraction Procedures. Journal of Agricultural and Food Chemistry, 2011, 59, 3754-3762.	2.4	87
14	Bioavailability of <i>C</i> -Linked Dihydrochalcone and Flavanone Glucosides in Humans Following Ingestion of Unfermented and Fermented Rooibos Teas. Journal of Agricultural and Food Chemistry, 2009, 57, 7104-7111.	2.4	86
15	Fetal Urinary Peptides to Predict Postnatal Outcome of Renal Disease in Fetuses with Posterior Urethral Valves (PUV). Science Translational Medicine, 2013, 5, 198ra106.	5.8	86
16	Colonic catabolism of dietary phenolic and polyphenolic compounds from Concord grape juice. Food and Function, 2013, 4, 52-62.	2.1	70
17	Urinary proteomics predict onset of microalbuminuria in normoalbuminuric type 2 diabetic patients, a sub-study of the DIRECT-Protect 2 study. Nephrology Dialysis Transplantation, 2017, 32, gfw292.	0.4	66
18	Polyphenolic and Hydroxycinnamate Contents of Whole Coffee Fruits from China, India, and Mexico. Journal of Agricultural and Food Chemistry, 2013, 61, 5298-5309.	2.4	64

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19	In vitro and in vivo conjugation of dietary hydroxycinnamic acids by UDP-glucuronosyltransferases and sulfotransferases in humans. Journal of Nutritional Biochemistry, 2010, 21, 1060-1068.	1.9	61
20	First synthesis, characterization, and evidence for the presence of hydroxycinnamic acid sulfate and glucuronide conjugates in human biological fluids as a result of coffee consumption. Organic and Biomolecular Chemistry, 2010, 8, 5199.	1.5	53
21	Dark chocolate consumption improves leukocyte adhesion factors and vascular function in overweight men. FASEB Journal, 2014, 28, 1464-1473.	0.2	53
22	Unfermented and fermented rooibos teas (Aspalathus linearis) increase plasma total antioxidant capacity in healthy humans. Food Chemistry, 2010, 123, 679-683.	4.2	40
23	Absorption, Disposition, Metabolism, and Excretion of [3- ¹⁴ C]Caffeic Acid in Rats. Journal of Agricultural and Food Chemistry, 2012, 60, 5205-5214.	2.4	40
24	<i>In vitro</i> studies on the stability in the proximal gastrointestinal tract and bioaccessibility in Caco-2 cells of chlorogenic acids from spent coffee grounds. International Journal of Food Sciences and Nutrition, 2015, 66, 657-664.	1.3	34
25	Urinary proteomic biomarkers to predict cardiovascular events. Proteomics - Clinical Applications, 2015, 9, 610-617.	0.8	33
26	Identification of Urinary Peptide Biomarkers Associated with Rheumatoid Arthritis. PLoS ONE, 2014, 9, e104625.	1.1	32
27	Acute kidney injury prediction in cardiac surgery patients by a urinary peptide pattern: a case-control validation study. Critical Care, 2016, 20, 157.	2.5	24
28	Improving peptide relative quantification in MALDI-TOF MS for biomarker assessment. Proteomics, 2013, 13, 2967-2975.	1.3	21
29	Classical MALDI-MS versus CE-based ESI-MS proteomic profiling in urine for clinical applications. Bioanalysis, 2014, 6, 247-266.	0.6	20
30	Methods in Capillary Electrophoresis Coupled to Mass Spectrometry for the Identification of Clinical Proteomic/Peptidomic Biomarkers in Biofluids. Methods in Molecular Biology, 2015, 1243, 187-205.	0.4	20
31	Reduction of monocyte chemoattractant protein 1 and macrophage migration inhibitory factor by a polyphenol-rich extract in subjects with clustered cardiometabolic risk factors. British Journal of Nutrition, 2011, 106, 1416-1422.	1.2	17
32	Bioavailability of Dietary Anthocyanins and Hydroxycinnamic Acids. , 2014, , 561-576.		7

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