

Dietary phenolics: chemistry, bioavailability and effects

Natural Product Reports

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Polyphenols from Cocoa and Vascular Healthâ€”A Critical Review. <i>International Journal of Molecular Sciences</i> , 2009, 10, 4290-4309.	1.8	89
2	In vitro catabolism of rutin by human fecal bacteria and the antioxidant capacity of its catabolites. <i>Free Radical Biology and Medicine</i> , 2009, 47, 1180-1189.	1.3	117
4	Postprandial metabolic events and fruit-derived phenolics: a review of the science. <i>British Journal of Nutrition</i> , 2010, 104, S1-S14.	1.2	150
5	Potential of the bioflavonoids in the prevention/treatment of ocular disorders. <i>Journal of Pharmacy and Pharmacology</i> , 2010, 62, 951-965.	1.2	71
6	How Do Phenolic Compounds React toward Superoxide Ion? A Simple Electrochemical Method for Evaluating Antioxidant Capacity. <i>Analytical Chemistry</i> , 2010, 82, 8703-8710.	3.2	83
7	Dietary acrylamide intake and the risk of cancer among Finnish male smokers. <i>Cancer Causes and Control</i> , 2010, 21, 2223-2229.	0.8	35
8	Modulation of flavonoid biosynthetic pathway genes and anthocyanins due to virus infection in grapevine (<i>Vitis vinifera</i> L.) leaves. <i>BMC Plant Biology</i> , 2010, 10, 187.	1.6	175
9	Spectrophotometric analysis of flavonoid-DNA interactions and DNA damaging/protecting and cytotoxic potential of flavonoids in human peripheral blood lymphocytes. <i>Chemico-Biological Interactions</i> , 2010, 188, 181-189.	1.7	55
10	Flavonols attenuate the immediate and late-phase asthmatic responses to aerosolized-ovalbumin exposure in the conscious guinea pig. <i>FÅ-toterapÃ-Ãc</i> , 2010, 81, 803-812.	1.1	11
11	After cellular internalization, quercetin causes Nrf2 nuclear translocation, increases glutathione levels, and prevents neuronal death against an oxidative insult. <i>Free Radical Biology and Medicine</i> , 2010, 49, 738-747.	1.3	172
12	Carrots of Many Colors Provide Basic Nutrition and Bioavailable Phytochemicals Acting as a Functional Food. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 223-239.	5.9	207
13	Hypolipidemic effects of proanthocyanidins and their underlying biochemical and molecular mechanisms. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 37-59.	1.5	222
14	Nonextractable polyphenols, usually ignored, are the major part of dietary polyphenols: A study on the Spanish diet. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1646-1658.	1.5	143
15	Bioavailability of multiple components following acute ingestion of a polyphenolâ€™rich juice drink. <i>Molecular Nutrition and Food Research</i> , 2010, 54, S268-77.	1.5	78
16	Antioxidant capacity of underutilized Malaysian <i>Canarium odontophyllum</i> (dabai) Miq. fruit. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 777-781.	1.9	56
17	Nutritional evaluation and bioactive microconstituents (phytosterols, tocopherols, polyphenols,) Tj ETQq1 1 0.784314 rgBT /Overlock <i>Chemistry</i> , 2010, 121, 682-690.	4.2	226
18	Unfermented and fermented rooibos teas (<i>Aspalathus linearis</i>) increase plasma total antioxidant capacity in healthy humans. <i>Food Chemistry</i> , 2010, 123, 679-683.	4.2	40
19	Improved sample treatment and chromatographic method for the determination of isoflavones in supplemented foods. <i>Food Chemistry</i> , 2010, 123, 872-877.	4.2	19

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20	Natural Flavone Kaempferol Suppresses Chemokines Expression in Human Monocyte THP-1 Cells through MAPK Pathways. <i>Journal of Food Science</i> , 2010, 75, H254-9.	1.5	38
21	Bioavailability of Coffee Chlorogenic Acids and Green Tea Flavan-3-ols. <i>Nutrients</i> , 2010, 2, 820-833.	1.7	98
22	Myeloperoxidase-derived oxidation: mechanisms of biological damage and its prevention. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2010, 48, 8-19.	0.6	324
23	Inhibition of Ca ²⁺ -activated Cl ⁻ channels by gallotannins as a possible molecular basis for health benefits of red wine and green tea. <i>FASEB Journal</i> , 2010, 24, 4178-4186.	0.2	176
24	Targeted Analysis of Conjugated and Microbial-Derived Phenolic Metabolites in Human Urine After Consumption of an Almond Skin Phenolic Extract. <i>Journal of Nutrition</i> , 2010, 140, 1799-1807.	1.3	29
25	Transcriptional Regulation of Human and Rat Hepatic Lipid Metabolism by the Grapefruit Flavonoid Naringenin: Role of PPAR α , PPAR β and LXRI. <i>PLoS ONE</i> , 2010, 5, e12399.	1.1	188
26	Carcinoma cells activate AMP-activated protein kinase-dependent autophagy as survival response to kaempferol-mediated energetic impairment. <i>Autophagy</i> , 2010, 6, 202-216.	4.3	64
27	Berry flavonoids and phenolics: bioavailability and evidence of protective effects. <i>British Journal of Nutrition</i> , 2010, 104, S67-S90.	1.2	288
28	Phenolic Compounds as Selective Antineoplastic Agents against Multidrug-resistant Human Cancer Cells. <i>Planta Medica</i> , 2010, 76, 975-980.	0.7	26
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30	Bioavailability Challenges Associated with Development of Anti-Cancer Phenolics. <i>Mini-Reviews in Medicinal Chemistry</i> , 2010, 10, 550-567.	1.1	179
31	The Role of Quercetin, Flavonols and Flavones in Modulating Inflammatory Cell Function. <i>Inflammation and Allergy: Drug Targets</i> , 2010, 9, 263-285.	1.8	250
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35	Cytotoxic Flavonoids as Agonists of Peroxisome Proliferator-Activated Receptor γ on Human Cervical and Prostate Cancer Cells. <i>Journal of Natural Products</i> , 2010, 73, 1261-1265.	1.5	16
36	Impact of Dietary Polyphenols on Carbohydrate Metabolism. <i>International Journal of Molecular Sciences</i> , 2010, 11, 1365-1402.	1.8	873
38	Comparison of the polyphenolic composition and antioxidant activity of European commercial fruit juices. <i>Food and Function</i> , 2010, 1, 73.	2.1	92

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39	Identification of Metabolites in Human Plasma and Urine after Consumption of a Polyphenol-Rich Juice Drink. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2586-2595.	2.4	45
40	Coffee Induces Expression of Glucuronosyltransferases by the Aryl Hydrocarbon Receptor and Nrf2 in Liver and Stomach. <i>Gastroenterology</i> , 2010, 139, 1699-1710.e2.	0.6	103
41	Application of Phase-Trafficking Methods to Natural Products Research. <i>Journal of Natural Products</i> , 2010, 73, 1568-1572.	1.5	16
42	Green Tea Flavan-3-ols: Colonic Degradation and Urinary Excretion of Catabolites by Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1296-1304.	2.4	229
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45	Antioxidant Activity of Wines Determined by a Polarographic Assay Based on Hydrogen Peroxide Scavenge. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4626-4631.	2.4	32
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48	Structure-Activity Relationships of Polyphenols To Prevent Lipid Oxidation in Pelagic Fish Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11067-11074.	2.4	26
49	Inhibition by Flavonoids of Amyloid-like Fibril Formation by <i>Plasmodium falciparum</i> Merozoite Surface Protein 2. <i>Biochemistry</i> , 2010, 49, 5899-5908.	1.2	34
50	Complex metabolism of aromatic glucosinolates in <i>Pieris rapae</i> caterpillars involving nitrile formation, hydroxylation, demethylation, sulfation, and host plant dependent carboxylic acid formation. <i>Insect Biochemistry and Molecular Biology</i> , 2010, 40, 126-137.	1.2	35
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58	Polyphenols and health: Update and perspectives. Archives of Biochemistry and Biophysics, 2010, 501, 2-5.	1.4	190
59	Luteolin enhances the bioavailability of benzo(a)pyrene in human colon carcinoma cells. Archives of Biochemistry and Biophysics, 2010, 498, 111-118.	1.4	16
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72	Dietary acrylamide exposure among Finnish adults and children: the potential effect of reduction measures. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2011, 28, 1483-1491.	1.1	19
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76	Genistein Inhibits Advanced Glycation End Product Formation by Trapping Methylglyoxal. <i>Chemical Research in Toxicology</i> , 2011, 24, 579-586.	1.7	135
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80	Synthesis of 3-Benzopyranone by TfOH-Promoted Regioselective Cyclization of <i>o</i> -Alkynoylphenols. <i>Organic Letters</i> , 2011, 13, 4526-4529.	2.4	74
81	Isoflavone Composition and Antioxidant Capacity of Modified-Lipoxygenase Soybeans Grown in Maryland. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12902-12909.	2.4	5
82	Effect of Genotype and Environmental Conditions on Health-Promoting Compounds in <i>Brassica rapa</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2421-2431.	2.4	38
83	The Biflavonoid Amentoflavone Induces Apoptosis via Suppressing E7 Expression, Cell Cycle Arrest at Sub-G ₁ Phase, and Mitochondria-Emanated Intrinsic Pathways in Human Cervical Cancer Cells. <i>Journal of Medicinal Food</i> , 2011, 14, 808-816.	0.8	53
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98	Comparative Evaluation of Two Structurally Related Flavonoids, Isoliquiritigenin and Liquiritigenin, for Their Oral Infection Therapeutic Potential. <i>Journal of Natural Products</i> , 2011, 74, 1862-1867.	1.5	36
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114	Analysis of Flavonoids in Foods and Biological Samples. <i>Mini-Reviews in Medicinal Chemistry</i> , 2011, 11, 1239-1255.	1.1	1
115	Health Benefits of Tea. <i>Oxidative Stress and Disease</i> , 2011, , 239-261.	0.3	25

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117	Diverse inhibition of plasminogen activator inhibitor type 1 by theaflavins of black tea. <i>International Journal of Molecular Medicine</i> , 2011, 27, 525-9.	1.8	16
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125	Metabolic conversion of dietary flavonoids alters their anti-inflammatory and antioxidant properties. <i>Free Radical Biology and Medicine</i> , 2011, 51, 454-463.	1.3	117
126	Dietary flavonoids: Role of (âˆ™)-epicatechin and related procyanidins in cell signaling. <i>Free Radical Biology and Medicine</i> , 2011, 51, 813-823.	1.3	212
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135	Total polyphenolic compounds contents (TPC), total antioxidant activities (TAA) and HPLC determination of individual polyphenolic compounds in selected Moravian and Austrian wines. <i>Open Chemistry</i> , 2011, 9, 677-687.	1.0	11
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143	Antiglycative and neuroprotective activity of colon-derived polyphenol catabolites. <i>Molecular Nutrition and Food Research</i> , 2011, 55, S35-43.	1.5	168
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