

# Bioavailability of multiple components following acute juice drink

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Anti-inflammatory Effect of the 5,7,4â€²-Trihydroxy-6-geranylflavanone Isolated from the Fruit of <i>Artocarpus communis</i> in S100B-Induced Human Monocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 105-111.	2.4	27
2	A Pilot Study on the Effect of Short-Term Consumption of a Polyphenol Rich Drink on Biomarkers of Coronary Artery Disease Defined by Urinary Proteomics. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12850-12857.	2.4	32
3	Identification of (Poly)phenolic Compounds in Concord Grape Juice and Their Metabolites in Human Plasma and Urine after Juice Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9512-9522.	2.4	95
4	Polyphenol Supplementation as a Complementary Medicinal Approach to Treating Inflammatory Bowel Disease. <i>Current Medicinal Chemistry</i> , 2011, 18, 4851-4865.	1.2	121
5	The Ups and Downs of Tannins as Inhibitors of Poly(ADP-Ribose)glycohydrolase. <i>Molecules</i> , 2011, 16, 1854-1877.	1.7	28
6	Dietary polyphenols in the prevention and treatment of allergic diseases. <i>Clinical and Experimental Allergy</i> , 2011, 41, 1346-1359.	1.4	181
7	Polyphenol Compounds as Antioxidants for Disease Prevention: Reactive Oxygen Species Scavenging, Enzyme Regulation, and Metal Chelation Mechanisms in <i>E. coli</i> and Human Cells. <i>ACS Symposium Series</i> , 2011, , 99-175.	0.5	11
8	Strawberry anthocyanin and its association with postprandial inflammation and insulin. <i>British Journal of Nutrition</i> , 2011, 106, 913-922.	1.2	187
9	Grape Consumption Increases Anti-Inflammatory Markers and Upregulates Peripheral Nitric Oxide Synthase in the Absence of Dyslipidemias in Men with Metabolic Syndrome. <i>Nutrients</i> , 2012, 4, 1945-1957.	1.7	39
10	Bioavailability of Dihydrochalcones. , 2012, , 177-186.		1
11	Bioavailability of Flavanones. <i>Oxidative Stress and Disease</i> , 2012, , .	0.3	5
12	Bioavailability of Dietary Monomeric and Polymeric Flavan-3-ols. <i>Oxidative Stress and Disease</i> , 2012, , .	0.3	1
13	Bioavailability of Dietary Monomeric and Polymeric Flavan-3-ols. , 2012, , 65-98.		1
14	Structural Elucidation and Quantification of Phenolic Conjugates Present in Human Urine after Tea Intake. <i>Analytical Chemistry</i> , 2012, 84, 7263-7271.	3.2	117
15	Impact of olive oil phenolic concentration on human plasmatic phenolic metabolites. <i>Food Chemistry</i> , 2012, 135, 2922-2929.	4.2	69
16	Gastrointestinal stability and bioavailability of (poly)phenolic compounds following ingestion of Concord grape juice by humans. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 497-509.	1.5	106
17	Phenolic compounds in fruits â€“ an overview. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2023-2044.	1.3	377
19	Dietary (Poly)phenolics in Human Health: Structures, Bioavailability, and Evidence of Protective Effects Against Chronic Diseases. <i>Antioxidants and Redox Signaling</i> , 2013, 18, 1818-1892.	2.5	1,938

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20	Bioavailability of dietary (poly)phenols: a study with ileostomists to discriminate between absorption in small and large intestine. <i>Food and Function</i> , 2013, 4, 754.	2.1	91
21	Human studies on the absorption, distribution, metabolism, and excretion of tea polyphenols. <i>American Journal of Clinical Nutrition</i> , 2013, 98, 1619S-1630S.	2.2	192
22	Intestinal absorption, metabolism, and excretion of (â€“)â€“-epicatechin in healthy humans assessed by using an intestinal perfusion technique. <i>American Journal of Clinical Nutrition</i> , 2013, 98, 924-933.	2.2	84
23	Urinary metabolite profiling identifies novel colonic metabolites and conjugates of phenolics in healthy volunteers. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 1414-1425.	1.5	72
24	Orange juice (poly)phenols are highly bioavailable in humans. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 1378-1384.	2.2	133
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26	Phenolic metabolites and substantial microbiome changes in pig feces by ingesting grape seed proanthocyanidins. <i>Food and Function</i> , 2014, 5, 2298-2308.	2.1	109
27	Tracking (Poly)phenol Components from Raspberries in Ileal Fluid. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7631-7641.	2.4	39
28	Volunteer Stratification Is More Relevant than Technological Treatment in Orange Juice Flavanone Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 24-27.	2.4	60
29	High performance liquid chromatography tandem mass spectrometry dual extraction method for identification of green tea catechin metabolites excreted in human urine. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 972, 29-37.	1.2	20
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31	Gastrointestinal absorption and metabolism of hesperetinâ€“rutinoside and hesperetinâ€“glucoside in healthy humans. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1651-1662.	1.5	59
32	Concord Grape Juice Polyphenols and Cardiovascular Risk Factors: Dose-Response Relationships. <i>Nutrients</i> , 2015, 7, 10032-10052.	1.7	45
33	Metabolomic Analysis Reveals Cyanidins in Black Raspberry as Candidates for Suppression of Lipopolysaccharide-Induced Inflammation in Murine Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5449-5458.	2.4	29
34	Development and validation of a food frequency questionnaire for consumption of polyphenolâ€“rich foods in pregnant women. <i>Maternal and Child Nutrition</i> , 2015, 11, 511-524.	1.4	22
35	Effect of Natural Polyphenols on CYP Metabolism: Implications for Diseases. <i>Chemical Research in Toxicology</i> , 2015, 28, 1359-1390.	1.7	62
36	In vitro colonic catabolism of orange juice (poly)phenols. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 465-475.	1.5	71
37	Squeezing Fact from Fiction about 100% Fruit Juice. <i>Advances in Nutrition</i> , 2015, 6, 236S-243S.	2.9	58

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39	Chronic administration of a microencapsulated probiotic enhances the bioavailability of orange juice flavanones in humans. <i>Free Radical Biology and Medicine</i> , 2015, 84, 206-214.	1.3	80
40	Uptake and bioavailability of anthocyanins and phenolic acids from grape/blueberry juice and smoothie <i>in vitro</i> and <i>in vivo</i>. <i>British Journal of Nutrition</i> , 2015, 113, 1044-1055.	1.2	88
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44	A comprehensive evaluation of the [2- 14 C](â€“)-epicatechin metabolome in rats. <i>Free Radical Biology and Medicine</i> , 2016, 99, 128-138.	1.3	40
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46	Nontargeted LC-MS<sup><i>n</i></sup> Profiling of Compounds in Ileal Fluids That Decrease after Raspberry Intake Identifies Consistent Alterations in Bile Acid Composition. <i>Journal of Natural Products</i> , 2016, 79, 2606-2615.	1.5	6
47	Human bioavailability and metabolism of phenolic compounds from red wine enriched with free or nano-encapsulated phenolic extract. <i>Journal of Functional Foods</i> , 2016, 25, 80-93.	1.6	56
48	Urinary metabolites from mango (<i>Mangifera indica</i> L. cv. Keitt) galloyl derivatives and in vitro hydrolysis of gallotannins in physiological conditions. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 542-550.	1.5	33
49	Effects of a beverage rich in (poly)phenols on established and novel risk markers for vascular disease in medically uncomplicated overweight or obese subjects: A four week randomized placebo-controlled trial. <i>Atherosclerosis</i> , 2016, 246, 169-176.	0.4	17
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55	Dose-Dependent Increase in Unconjugated Cinnamic Acid Concentration in Plasma Following Acute Consumption of Polyphenol Rich Curry in the Polyspice Study. <i>Nutrients</i> , 2018, 10, 934.	1.7	9

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57	The Bioavailability, Transport, and Bioactivity of Dietary Flavonoids: A Review from a Historical Perspective. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1054-1112.	5.9	362
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