Elucidation of (â^')-epicatechin metabolites after ingesti

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Citation Report

#	Article	IF	Citations
1	Identification of O-methyl-(â˜)-epicatechin-O-sulphate metabolites by mass-spectrometry after O-methylation with trimethylsilyldiazomethane. Journal of Chromatography A, 2012, 1245, 150-157.	1.8	7
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5	Human studies on the absorption, distribution, metabolism, and excretion of tea polyphenols. American Journal of Clinical Nutrition, 2013, 98, 1619S-1630S.	2.2	192
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7	Intestinal absorption, metabolism, and excretion of (â€“)-epicatechin in healthy humans assessed by using an intestinal perfusion technique. American Journal of Clinical Nutrition, 2013, 98, 924-933.	2.2	84
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13	Uptake and metabolism of (â˜)-epicatechin in endothelial cells. Archives of Biochemistry and Biophysics, 2014, 559, 17-23.	1.4	31
14	Flavanol metabolites reduce monocyte adhesion to endothelial cells through modulation of expression of genes via p38â€MAPK and p65â€Nfâ€kB pathways. Molecular Nutrition and Food Research, 2014, 58, 1016-1027.	1.5	59
15	Bioavailability, bioactivity and impact on health of dietary flavonoids and related compounds: an update. Archives of Toxicology, 2014, 88, 1803-1853.	1.9	472
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18	Outcome of a public consultation on the discussion paper for the revision of the guidance on the scientific requirements for health claims related to gut and immune function. EFSA Supporting Publications, 2015, 12, 758E.	0.3	1

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19	Cellular Asymmetric Catalysis by UDP-glucuronosyltransferase 1A8 Shows Functional Localization to the Basolateral Plasma Membrane. Journal of Biological Chemistry, 2015, 290, 7622-7633.	1.6	8
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