# Luke R Howard

List of Publications by Year
in descending order



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|---|---|---|---|
| 73 papers | 5,879 citations | 109321 35 h-index | 88630 70 g-index |
| 91 all docs | 91 docs citations | 91 times ranked | 6800 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | The Effects of Blueberry Phytochemicals on Cell Models of Inflammation and Oxidative Stress. Advances in Nutrition, 2022, 13, 1279-1309. | 6.4 | 10 |
| 2 | Glutathione S-transferase: a candidate gene for berry color in muscadine grapes (<i>Vitis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 Td ( | 1.8 | 5 |
| 3 | Recent Research on the Health Benefits of Blueberries and Their Anthocyanins. Advances in Nutrition, 2020, 11, 224-236. | 6.4 | 289 |
| 4 | Childrenâ€™s liking and wanting of foods vary over multiple bites/sips of consumption: A case study of foods containing wild blueberry powder in the amounts targeted to deliver bioactive phytonutrients for children. Food Research International, 2020, 131, 108981. | 6.2 | 8 |
| 5 | Berry polyphenols metabolism and impact on human gut microbiota and health. Food and Function, 2020, 11, 45-65. | 4.6 | 149 |
| 6 | Berry Phenolic and Volatile Extracts Inhibit Pro-Inflammatory Cytokine Secretion in LPS-Stimulated RAW264.7 Cells through Suppression of NF-Î¹B Signaling Pathway. Antioxidants, 2020, 9, 871. | 5.1 | 20 |
| 7 | Phenolic profile, in vitro antimicrobial activity and antioxidant capacity of Vaccinium meridionale Swartz pomace. Heliyon, 2020, 6, e03845. | 3.2 | 25 |
| 8 | Changes in Polyphenolics during Storage of Products Prepared with Freeze-Dried Wild Blueberry Powder. Foods, 2020, 9, 466. | 4.3 | 5 |
| 9 | Combined Osmotic and Membrane Distillation for Concentration of Anthocyanin from Muscadine Pomace. Journal of Food Science, 2019, 84, 2199-2208. | 3.1 | 14 |
| 10 | Formation, Tentative Mass Spectrometric Identification, and Color Stability of Acetaldehyde-Catalyzed Condensation of Red Radish (Raphanus sativus) Anthocyanins and (+) Catechin. Beverages, 2019, 5, 64. | 2.8 | 1 |
| 11 | Inhibitory effects of cranberry polyphenol and volatile extracts on nitric oxide production in LPS activated RAW 264.7 macrophages. Food and Function, 2019, 10, 7091-7102. | 4.6 | 22 |
| 12 | Impact of tart cherries polyphenols on the human gut microbiota and phenolic metabolites in vitro and in vivo. Journal of Nutritional Biochemistry, 2018, 59, 160-172. | 4.2 | 80 |
| 13 | Changes in fresh-market and sensory attributes of blackberry genotypes after postharvest storage. Journal of Berry Research, 2017, 7, 129-145. | 1.4 | 20 |
| 14 | Changes in polyphenolics during maturation of Java plum (Syzygium cumini Lam.). Food Research International, 2017, 100, 385-391. | 6.2 | 34 |
| 15 | Stabilization of anthocyanins in blackberry juice by glutathione fortification. Food and Function, 2017, 8, 3459-3468. | 4.6 | 17 |
| 16 | Concentrations of polyphenols from blueberry pomace extract using nanofiltration. Food and Bioproducts Processing, 2017, 106, 91-101. | 3.6 | 53 |
| 17 | Improved stability of blueberry juice anthocyanins by acidification and refrigeration. Journal of Berry Research, 2016, 6, 189-201. | 1.4 | 23 |
| 18 | Ascorbic acid-catalyzed degradation of cyanidin-3-O-Î²-glucoside: Proposed mechanism and identification of a novel hydroxylated product. Journal of Berry Research, 2016, 6, 175-187. | 1.4 | 16 |

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|---|---|---|---|
| 19 | Effect of Aronia melanocarpa (Black Chokeberry) supplementation on the development of obesity in mice fed a high-fat diet. Journal of Berry Research, 2016, 6, 203-212. | 1.4 | 20 |
| 20 | Bioâ€based extraction and stabilization of anthocyanins. Biotechnology Progress, 2016, 32, 601-605. | 2.6 | 1 |
| 21 | Effects of diets on the growth performance and shell pigmentation of Pacific abalone. Aquaculture Research, 2016, 47, 4004-4014. | 1.8 | 7 |
| 22 | Tocotrienol-Rich Fraction from Rice Bran Demonstrates Potent Radiation Protection Activity. Evidence-based Complementary and Alternative Medicine, 2015, 2015, 1-9. | 1.2 | 8 |
| 23 | Isolation of Gamma and Delta Tocotrienols from Rice Bran Oil Deodorizer Distillate Using Flash Chromatography. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1243-1252. | 1.9 | 9 |
| 24 | Improved color and anthocyanin retention in strawberry puree by oxygen exclusion. Journal of Berry Research, 2014, 4, 107-116. | 1.4 | 42 |
| 25 | Urinary Excretion of Phenolic Acids in Rats Fed Cranberry, Blueberry, or Black Raspberry Powder. Journal of Agricultural and Food Chemistry, 2014, 62, 3987-3996. | 5.2 | 18 |
| 26 | Extraction of anthocyanins and flavan-3-ols from red grape pomace continuously by coupling hot water extraction with a modified expeller. Food Research International, 2014, 65, 77-87. | 6.2 | 36 |
| 27 | Changes in Chokeberry (Aronia melanocarpa L.) Polyphenols during Juice Processing and Storage. Journal of Agricultural and Food Chemistry, 2014, 62, 4018-4025. | 5.2 | 77 |
| 28 | Antioxidant-rich berries exert modest bone protective effects in postmenopausal smokers without improving biomarkers of bone metabolism. Journal of Functional Foods, 2014, 9, 202-210. | 3.4 | 12 |
| 29 | Applying a Mixture Design for Consumer Optimization of Black Cherry, <scp>C</scp>oncord Grape and Pomegranate Juice Blends. Journal of Sensory Studies, 2013, 28, 102-112. | 1.6 | 30 |
| 30 | Improved Stability of Chokeberry Juice Anthocyanins by Î²-Cyclodextrin Addition and Refrigeration. Journal of Agricultural and Food Chemistry, 2013, 61, 693-699. | 5.2 | 61 |
| 31 | The effect of black chokeberry (Aronia melanocarpa) on the prevention of obesity in C57BL/6J mice. FASEB Journal, 2013, 27, 861.4. | 0.5 | 0 |
| 32 | Sensory, Compositional, and Color Properties of Nutraceutical-Rich Juice Blends. American Journal of Enology and Viticulture, 2012, 63, 529-537. | 1.7 | 15 |
| 33 | Willingnessâ€toâ€Pay for a Nutraceuticalâ€Rich Juice Blend. Journal of Sensory Studies, 2012, 27, 375-383. | 1.6 | 18 |
| 34 | Design and Optimization of a Semicontinuous Hotâ€“Cold Extraction of Polyphenols from Grape Pomace. Journal of Agricultural and Food Chemistry, 2012, 60, 5571-5582. | 5.2 | 52 |
| 35 | Consumerâ€Based Optimization of Blackberry, Blueberry and Concord Juice Blends. Journal of Sensory Studies, 2012, 27, 439-450. | 1.6 | 14 |
| 36 | Cyanidin 3-O-Î²-d-glucoside-rich blackberries modulate hepatic gene expression, and anti-obesity effects in ovariectomized rats. Journal of Functional Foods, 2012, 4, 480-488. | 3.4 | 50 |

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|---|---|---|---|
| 37 | Effect of Dietary Blueberry Pomace on Selected Metabolic Factors Associated with High Fructose Feeding in Growing Sprague–Dawley Rats. Journal of Medicinal Food, 2012, 15, 802-810. | 1.5 | 29 |
| 38 | Processing and Storage Effect on Berry Polyphenols: Challenges and Implications for Bioactive Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 6678-6693. | 5.2 | 91 |
| 39 | The Blackberry Fruit: A Review on Its Composition and Chemistry, Metabolism and Bioavailability, and Health Benefits. Journal of Agricultural and Food Chemistry, 2012, 60, 5716-5727. | 5.2 | 252 |
| 40 | The effects of storage–induced polymerization on the absorption and metabolism of fresh versus aged chokeberry juices in a rodent model. FASEB Journal, 2012, 26, 646.14. | 0.5 | 0 |
| 41 | Impact of Different Stages of Juice Processing on the Anthocyanin, Flavonol, and Procyanidin Contents of Cranberries. Journal of Agricultural and Food Chemistry, 2011, 59, 4692-4698. | 5.2 | 93 |
| 42 | Cranberry pomace partially ameliorates metabolic factors associated with high fructose feeding in growing Sprague–Dawley rats. Journal of Functional Foods, 2010, 2, 284-291. | 3.4 | 15 |
| 43 | Subcritical Solvent Extraction of Procyanidins from Dried Red Grape Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 4014-4021. | 5.2 | 64 |
| 44 | Polyphenolic Composition and Antioxidant Capacity of Extruded Cranberry Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 4037-4042. | 5.2 | 103 |
| 45 | Subcritical Solvent Extraction of Anthocyanins from Dried Red Grape Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 2862-2868. | 5.2 | 140 |
| 46 | Effect of heating on the stability of grape and blueberry pomace procyanidins and total anthocyanins. Food Research International, 2010, 43, 1464-1469. | 6.2 | 142 |
| 47 | Processing and Storage Effects on the Ellagitannin Composition of Processed Blackberry Products. Journal of Agricultural and Food Chemistry, 2010, 58, 11749-11754. | 5.2 | 68 |
| 48 | Jam Processing and Storage Effects on Blueberry Polyphenolics and Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2010, 58, 4022-4029. | 5.2 | 73 |
| 49 | Proximate and Polyphenolic Characterization of Cranberry Pomace. Journal of Agricultural and Food Chemistry, 2010, 58, 4030-4036. | 5.2 | 70 |
| 50 | Purified Blueberry Anthocyanins and Blueberry Juice Alter Development of Obesity in Mice Fed an Obesogenic High-Fat Diet. Journal of Agricultural and Food Chemistry, 2010, 58, 3970-3976. | 5.2 | 186 |
| 51 | Effects of dietary consumption of cranberry powder on metabolic parameters in growing rats fed high fructose diets. Food and Function, 2010, 1, 116. | 4.6 | 26 |
| 52 | Phenolic Composition and Antioxidant Activities of Different Solvent Extracts from Pine Needles in Pinus Species. Preventive Nutrition and Food Science, 2010, 15, 36-43. | 1.6 | 4 |
| 53 | Phenolic acids in black raspberry and in the gastrointestinal tract of pigs following ingestion of black raspberry. Molecular Nutrition and Food Research, 2009, 53, S76-84. | 3.3 | 35 |
| 54 | Procyanidin Composition of Selected Fruits and Fruit Byproducts Is Affected by Extraction Method and Variety. Journal of Agricultural and Food Chemistry, 2009, 57, 8839-8843. | 5.2 | 37 |

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| 55 | Processing and Storage Effects on Procyanidin Composition and Concentration of Processed Blueberry Products. Journal of Agricultural and Food Chemistry, 2009, 57, 1896-1902. | 5.2 | 61 |
| 56 | Flavonoid content and antioxidant capacity of spinach genotypes determined by highâ€performance liquid chromatography/mass spectrometry. Journal of the Science of Food and Agriculture, 2008, 88, 1099-1106. | 3.5 | 49 |
| 57 | Pressurized Liquid Extraction of Flavonoids from Spinach. Journal of Food Science, 2008, 73, C151-7. | 3.1 | 69 |
| 58 | Blueberry fruit response to postharvest application of ultraviolet radiation. Postharvest Biology and Technology, 2008, 47, 280-285. | 6.0 | 181 |
| 59 | Processing and Storage Effects on Monomeric Anthocyanins, Percent Polymeric Color, and Antioxidant Capacity of Processed Blackberry Products. Journal of Agricultural and Food Chemistry, 2008, 56, 689-695. | 5.2 | 134 |
| 60 | Ellagitannin Composition of Blackberry As Determined by HPLC-ESI-MS and MALDI-TOF-MS. Journal of Agricultural and Food Chemistry, 2008, 56, 661-669. | 5.2 | 169 |
| 61 | Identification and quantification of glycoside flavonoids in the energy crop Albizia julibrissin. Bioresource Technology, 2007, 98, 429-435. | 9.6 | 35 |
| 62 | Rapid Fruit Extracts Antioxidant Capacity Determination by Fourier Transform Infrared Spectroscopy. Journal of Food Science, 2006, 70, C545-C549. | 3.1 | 46 |
| 63 | A Glycoside Flavonoid in Kudzu (<I>Pueraria lobata</I>): Identification, Quantification, and Determination of Antioxidant Activity. Applied Biochemistry and Biotechnology, 2005, 123, 0783-0794. | 2.9 | 16 |
| 64 | Flavonol glycosides and antioxidant capacity of various blackberry and blueberry genotypes determined by high-performance liquid chromatography/mass spectrometry. Journal of the Science of Food and Agriculture, 2005, 85, 2149-2158. | 3.5 | 96 |
| 65 | LYCOPENE AND TOTAL PHENOL CONTENT OF AUTUMN OLIVE (Elaegnus umbellata) SELECTIONS. Hortscience: A Publication of the American Society for Hortcultural Science, 2005, 40, 883f-884. | 1.0 | 7 |
| 66 | A Glycoside Flavonoid in Kudzu (Pueraria lobata). , 2005, , 783-794. | | 0 |
| 67 | Flavonoid glycosides and antioxidant capacity of various blackberry, blueberry and red grape genotypes determined by high-performance liquid chromatography/mass spectrometry. Journal of the Science of Food and Agriculture, 2004, 84, 1771-1782. | 3.5 | 316 |
| 68 | Assays for Hydrophilic and Lipophilic Antioxidant Capacity (oxygen radical absorbance capacity) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 Food Chemistry, 2003, 51, 3273-3279. | 5.2 | 1,220 |
| 69 | Aqueous extraction, composition, and functional properties of rice bran emulsion. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 361-365. | 1.9 | 7 |
| 70 | Antioxidant capacity and phenolic content in blueberries as affected by genotype and growing season. Journal of the Science of Food and Agriculture, 2003, 83, 1238-1247. | 3.5 | 229 |
| 71 | Effects of Solvent and Temperature on Pressurized Liquid Extraction of Anthocyanins and Total Phenolics from Dried Red Grape Skin. Journal of Agricultural and Food Chemistry, 2003, 51, 5207-5213. | 5.2 | 315 |
| 72 | Antioxidant Capacity and Phenolic Content of Spinach As Affected by Genetics and Growing Season. Journal of Agricultural and Food Chemistry, 2002, 50, 5891-5896. | 5.2 | 142 |

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|---|---|---|---|
| 73 | Impact of Inactivated Yeast Foliar Spray on Chambourcin (Vitis Hybrid) Wine Grapes. ACS Food Science & Technology, 0, , . | 2.7 | 0 |