Alan Crozier

List of Publications by Year
in descending order

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305	30,137	3325	5663
papers	citations	91 h-index	162 g-index

359	359	359	25391
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Dietary (Poly)phenolics in Human Health: Structures, Bioavailability, and Evidence of Protective Effects Against Chronic Diseases. Antioxidants and Redox Signaling, 2013, 18, 1818-1892.	2.5	1,938
2	Dietary phenolics: chemistry, bioavailability and effects on health. Natural Product Reports, 2009, 26, 1001.	5.2	1,610
3	Plant Foods and Herbal Sources of Resveratrol. Journal of Agricultural and Food Chemistry, 2002, 50, 3337-3340.	2.4	840
4	Quantitative Analysis of the Flavonoid Content of Commercial Tomatoes, Onions, Lettuce, and Celery. Journal of Agricultural and Food Chemistry, 1997, 45, 590-595.	2.4	596
5	Plasma antioxidants from chocolate. Nature, 2003, 424, 1013-1013.	13.7	484
6	Bioavailability, bioactivity and impact on health of dietary flavonoids and related compounds: an update. Archives of Toxicology, 2014, 88, 1803-1853.	1.9	472
7	How should we assess the effects of exposure to dietary polyphenols in vitro?. American Journal of Clinical Nutrition, 2004, 80, 15-21.	2.2	443
8	Bioavailability of dietary flavonoids and phenolic compounds. Molecular Aspects of Medicine, 2010, 31, 446-467.	2.7	439
9	Occurrence of Flavonols in Tomatoes and Tomato-Based Products. Journal of Agricultural and Food Chemistry, 2000, 48, 2663-2669.	2.4	404
10	HPLC-MSnAnalysis of Phenolic Compounds and Purine Alkaloids in Green and Black Tea. Journal of Agricultural and Food Chemistry, 2004, 52, 2807-2815.	2.4	387
11	Coffee: biochemistry and potential impact on health. Food and Function, 2014, 5, 1695-1717.	2.1	376
12	Relationship among Antioxidant Activity, Vasodilation Capacity, and Phenolic Content of Red Wines. Journal of Agricultural and Food Chemistry, 2000, 48, 220-230.	2.4	369
13	The Bioavailability, Transport, and Bioactivity of Dietary Flavonoids: A Review from a Historical Perspective. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1054-1112.	5.9	362
14	Absorption, excretion and metabolite profiling of methyl-, glucuronyl-, glucosyl- and sulpho-conjugates of quercetin in human plasma and urine after ingestion of onions. British Journal of Nutrition, 2006, 96, 107.	1.2	350
15	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
16	Identification of Flavonoid and Phenolic Antioxidants in Black Currants, Blueberries, Raspberries, Red Currants, and Cranberries. Journal of Agricultural and Food Chemistry, 2010, 58, 3901-3909.	2.4	337
17	Caffeine and related purine alkaloids: Biosynthesis, catabolism, function and genetic engineering. Phytochemistry, 2008, 69, 841-856.	1.4	328
18	Ellagitannins, Flavonoids, and Other Phenolics in Red Raspberries and Their Contribution to Antioxidant Capacity and Vasorelaxation Properties. Journal of Agricultural and Food Chemistry, 2002, 50, 5191-5196.	2.4	312

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19	Total phenol, flavonoid, proanthocyanidin and vitamin C levels and antioxidant activities of Mauritian vegetables. Journal of the Science of Food and Agriculture, 2004, 84, 1553-1561.	1.7	301
20	Red wine procyanidins and vascular health. Nature, 2006, 444, 566-566.	13.7	298
21	Berry flavonoids and phenolics: bioavailability and evidence of protective effects. British Journal of Nutrition, 2010, 104, S67-S90.	1.2	288
22	Polyphenols and health: What compounds are involved?. Nutrition, Metabolism and Cardiovascular Diseases, 2010, 20, 1-6.	1.1	285
23	The effects of cranberry juice consumption on antioxidant status and biomarkers relating to heart disease and cancer in healthy human volunteers. European Journal of Nutrition, 2006, 45, 113-122.	1.8	275
24	The absorption, metabolism and excretion of flavan-3-ols and procyanidins following the ingestion of a grape seed extract by rats. British Journal of Nutrition, 2005, 94, 170-181.	1.2	266
25	Chlorogenic acids and the acyl-quinic acids: discovery, biosynthesis, bioavailability and bioactivity. Natural Product Reports, 2017, 34, 1391-1421.	5.2	257
26	The effect of nitrogen and phosphorus deficiency on flavonol accumulation in plant tissues. Plant, Cell and Environment, 2001, 24, 1189-1197.	2.8	256
27	Effect of fruit juice intake on urinary quercetin excretion and biomarkers of antioxidative status. American Journal of Clinical Nutrition, 1999, 69, 87-94.	2.2	254
28	Rapid and Comprehensive Evaluation of (Poly)phenolic Compounds in Pomegranate (Punica granatum) Tj ETQq0 0 0 rgBT /Overlock 10	1.7	247
29	Caffeine: a well known but little mentioned compound in plant science. Trends in Plant Science, 2001, 6, 407-413.	4.3	243
30	Antioxidant actions and phenolic and vitamin C contents of common Mauritian exotic fruits. Journal of the Science of Food and Agriculture, 2003, 83, 496-502.	1.7	236
31	Analysis of ellagitannins and conjugates of ellagic acid and quercetin in raspberry fruits by LCâ€“MSn. Phytochemistry, 2003, 64, 617-624.	1.4	230
32	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
33	Bioavailability of Anthocyanins and Ellagitannins Following Consumption of Raspberries by Healthy Humans and Subjects with an Ileostomy. Journal of Agricultural and Food Chemistry, 2010, 58, 3933-3939.	2.4	225
34	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
35	Evaluation of Phenolic Compounds in Commercial Fruit Juices and Fruit Drinks. Journal of Agricultural and Food Chemistry, 2007, 55, 3148-3157.	2.4	216
36	Anthocyanins and Flavanones Are More Bioavailable than Previously Perceived: A Review of Recent Evidence. Annual Review of Food Science and Technology, 2017, 8, 155-180.	5.1	204

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37	Caffeine synthase gene from tea leaves. Nature, 2000, 406, 956-957.	13.7	199
38	The metabolome of [2-14C](â^')-epicatechin in humans: implications for the assessment of efficacy, safety and mechanisms of action of polyphenolic bioactives. Scientific Reports, 2016, 6, 29034.	1.6	197
39	Human studies on the absorption, distribution, metabolism, and excretion of tea polyphenols. American Journal of Clinical Nutrition, 2013, 98, 1619S-1630S.	2.2	192
40	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
41	Potential Health Benefits of Berries. Current Nutrition and Food Science, 2005, 1, 71-86.	0.3	188
42	Survey of the Free and Conjugated Myricetin and Quercetin Content of Red Wines of Different Geographical Origins. Journal of Agricultural and Food Chemistry, 1998, 46, 368-375.	2.4	181
43	Production of gibberellins and indole-3-acetic acid by Rhizobium phaseoli in relation to nodulation of Phaseolus vulgaris roots. Planta, 1988, 175, 532-538.	1.6	180
44	Plant-derived phenolic antioxidants. Current Opinion in Lipidology, 2000, 11, 43-47.	1.2	179
45	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
46	On-line high-performance liquid chromatography analysis of the antioxidant activity of phenolic compounds in green and black tea. Molecular Nutrition and Food Research, 2005, 49, 52-60.	1.5	177
47	The relative contribution of the small and large intestine to the absorption and metabolism of rutin in man. Free Radical Research, 2006, 40, 1035-1046.	1.5	176
48	Phenyl-Î³-valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. Natural Product Reports, 2019, 36, 714-752.	5.2	170
49	Antiglycative and neuroprotective activity of colonâ€derived polyphenol catabolites. Molecular Nutrition and Food Research, 2011, 55, S35-43.	1.5	168
50	Variations in caffeine and chlorogenic acid contents of coffees: what are we drinking?. Food and Function, 2014, 5, 1718-1726.	2.1	168
51	Absorption and excretion of conjugated flavonols, including quercetin-4â€²-O-Î²-glucoside and isorhamnetin-4â€²-O-Î²-glucoside by human volunteers after the consumption of onions. Free Radical Research, 1998, 29, 257-269.	1.5	167
52	Bioavailability of Pelargonidin-3-O-glucoside and Its Metabolites in Humans Following the Ingestion of Strawberries with and without Cream. Journal of Agricultural and Food Chemistry, 2008, 56, 713-719.	2.4	167
53	The biological activities of 26 gibberellins in nine plant bioassays. Canadian Journal of Botany, 1970, 48, 867-877.	1.2	166
54	Colonic Catabolism of Ellagitannins, Ellagic Acid, and Raspberry Anthocyanins: In Vivo and In Vitro Studies. Drug Metabolism and Disposition, 2011, 39, 1680-1688.	1.7	165

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55	Dietary flavonols protect diabetic human lymphocytes against oxidative damage to DNA. Diabetes, 1999, 48, 176-181.	0.3	162
56	New insights into the bioavailability of red raspberry anthocyanins and ellagitannins. Free Radical Biology and Medicine, 2015, 89, 758-769.	1.3	150
57	Effect of Freezing and Storage on the Phenolics, Ellagitannins, Flavonoids, and Antioxidant Capacity of Red Raspberries. Journal of Agricultural and Food Chemistry, 2002, 50, 5197-5201.	2.4	146
58	Berry (Poly)phenols and Cardiovascular Health. Journal of Agricultural and Food Chemistry, 2014, 62, 3842-3851.	2.4	146
59	Bioavailability and Metabolism of Orange Juice Flavanones in Humans: Impact of a Full-Fat Yogurt. Journal of Agricultural and Food Chemistry, 2008, 56, 11157-11164.	2.4	145
60	Espresso coffees, caffeine and chlorogenic acid intake: potential health implications. Food and Function, 2012, 3, 30-33.	2.1	142
61	Extraction of Phenolics and Changes in Antioxidant Activity of Red Wines during Vinification. Journal of Agricultural and Food Chemistry, 2001, 49, 5797-5808.	2.4	139
62	Quantitative analysis of flavonoids by reversed-phase high-performance liquid chromatography. Journal of Chromatography A, 1997, 761, 315-321.	1.8	137
63	Plant-derived phenolic antioxidants. Current Opinion in Clinical Nutrition and Metabolic Care, 2000, 3, 447-451.	1.3	135
64	Wine by-Products: Phenolic Characterization and Antioxidant Activity Evaluation of Grapes and Grape Pomaces from Six Different French Grape Varieties. Molecules, 2014, 19, 482-506.	1.7	134
65	Orange juice (poly)phenols are highly bioavailable in humans. American Journal of Clinical Nutrition, 2014, 100, 1378-1384.	2.2	133
66	Biosynthesis of Caffeine in Leaves of Coffee. Plant Physiology, 1996, 111, 747-753.	2.3	123
67	Flavonoid and chlorogenic acid profiles of English cider apples. Journal of the Science of Food and Agriculture, 2007, 87, 719-728.	1.7	123
68	Purification and Characterization of Caffeine Synthase from Tea Leaves1. Plant Physiology, 1999, 120, 579-586.	2.3	122
69	Antioxidant flavonols from fruits, vegetables and beverages: measurements and bioavailability. Biological Research, 2000, 33, 79-88.	1.5	118
70	Determination of Flavonol Metabolites in Plasma and Tissues of Rats by HPLCâ^'Radiocounting and Tandem Mass Spectrometry Following Oral Ingestion of [2-14C]Quercetin-4â€˜-glucoside. Journal of Agricultural and Food Chemistry, 2002, 50, 6902-6909.	2.4	117
71	Bioavailability of Polyphenon E Flavan-3-ols in Humans with an Ileostomy4. Journal of Nutrition, 2008, 138, 1535S-1542S.	1.3	117
72	In vitro catabolism of rutin by human fecal bacteria and the antioxidant capacity of its catabolites. Free Radical Biology and Medicine, 2009, 47, 1180-1189.	1.3	117

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73	Metabolic conversion of dietary flavonoids alters their anti-inflammatory and antioxidant properties. Free Radical Biology and Medicine, 2011, 51, 454-463.	1.3	117
74	Chromatography of 33 gibberellins on a gradient eluted silica gel partition column. Phytochemistry, 1972, 11, 3029-3033.	1.4	116
75	Milk decreases urinary excretion but not plasma pharmacokinetics of cocoa flavan-3-ol metabolites in humans. American Journal of Clinical Nutrition, 2009, 89, 1784-1791.	2.2	114
76	Absorption, metabolism, distribution and excretion of (â^')-epicatechin: A review of recent findings. Molecular Aspects of Medicine, 2018, 61, 18-30.	2.7	113
77	The influence of moderate red wine consumption on antioxidant status and indices of oxidative stress associated with CHD in healthy volunteers. British Journal of Nutrition, 2005, 93, 233-240.	1.2	110
78	Characterization of the antioxidant functions of flavonoids and proanthocyanidins in Mauritian black teas. Food Research International, 2005, 38, 357-367.	2.9	110
79	Bioavailability of [2-¹⁴C]Quercetin-4â€²-glucoside in Rats. Journal of Agricultural and Food Chemistry, 2008, 56, 12127-12137.	2.4	107
80	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
81	Distribution and biosynthesis of flavan-3-ols in Camellia sinensis seedlings and expression of genes encoding biosynthetic enzymes. Phytochemistry, 2010, 71, 559-566.	1.4	105
82	Phytochemical Profiles of Black, Red, Brown, and White Rice from the Camargue Region of France. Journal of Agricultural and Food Chemistry, 2013, 61, 7976-7986.	2.4	105
83	The bioavailability of raspberry anthocyanins and ellagitannins in rats. Molecular Nutrition and Food Research, 2007, 51, 714-725.	1.5	103
84	Biosynthesis and Metabolism of Caffeine and Related Purine Alkaloids in Plants. Advances in Botanical Research, 1999, 30, 117-205.	0.5	100
85	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. Cardiovascular Diabetology, 2017, 16, 80.	2.7	99
86	Bioavailability of Coffee Chlorogenic Acids and Green Tea Flavan-3-ols. Nutrients, 2010, 2, 820-833.	1.7	98
87	Analysis of Indole-3-Acetic Acid and Related Indoles in Culture Medium from Azospirillum lipoferum and Azospirillum brasilense. Applied and Environmental Microbiology, 1988, 54, 2833-2837.	1.4	98
88	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
89	Caffeine biosynthesis in young leaves of Camellia sinensis: In vitro studies on N-methyltransferase activity involved in the conversion of xanthosine to caffeine. Physiologia Plantarum, 1996, 98, 629-636.	2.6	94
90	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

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91	Bioavailability of Black Tea Theaflavins: Absorption, Metabolism, and Colonic Catabolism. Journal of Agricultural and Food Chemistry, 2017, 65, 5365-5374.	2.4	94
92	Rapid characterization of anthocyanins in red raspberry fruit by high-performance liquid chromatography coupled to single quadrupole mass spectrometry. Journal of Chromatography A, 2002, 966, 63-70.	1.8	93
93	Comparison of the polyphenolic composition and antioxidant activity of European commercial fruit juices. Food and Function, 2010, 1, 73.	2.1	92
94	Identification of Proanthocyanidin Dimers and Trimers, Flavone C-Glycosides, and Antioxidants in Ficus deltoidea, a Malaysian Herbal Tea. Journal of Agricultural and Food Chemistry, 2011, 59, 1363-1369.	2.4	92
95	A structural basis for the inhibition of collagenâ€stimulated platelet function by quercetin and structurally related flavonoids. British Journal of Pharmacology, 2010, 159, 1312-1325.	2.7	91
96	Bioavailability of dietary (poly)phenols: a study with ileostomists to discriminate between absorption in small and large intestine. Food and Function, 2013, 4, 754.	2.1	91
97	Impact of dose on the bioavailability of coffee chlorogenic acids in humans. Food and Function, 2014, 5, 1727-1737.	2.1	91
98	Indole-3-acetic acid homeostasis in transgenic tobacco plants expressing theAgrobacterium rhizogenes rolBgene. Plant Journal, 1993, 3, 681-689.	2.8	89
99	Flavonoids in Tropical Citrus Species. Journal of Agricultural and Food Chemistry, 2011, 59, 12217-12225.	2.4	89
100	Prediction of dietary flavonol consumption from fasting plasma concentration or urinary excretion. European Journal of Clinical Nutrition, 2000, 54, 143-149.	1.3	88
101	Potassium deficiency induces the biosynthesis of oxylipins and glucosinolates in Arabidopsis thaliana. BMC Plant Biology, 2010, 10, 172.	1.6	87
102	Phytochemical profile of a Japanese blackâ€“purple rice. Food Chemistry, 2013, 141, 2821-2827.	4.2	87
103	Bioavailability of C-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
104	Methylxanthines enhance the effects of cocoa flavanols on cardiovascular function: randomized, double-masked controlled studies. American Journal of Clinical Nutrition, 2017, 105, 352-360.	2.2	86
105	Variations in the Profile and Content of Anthocyanins in Wines Made from Cabernet Sauvignon and Hybrid Grapes. Journal of Agricultural and Food Chemistry, 2002, 50, 4096-4102.	2.4	85
106	Yoghurt impacts on the excretion of phenolic acids derived from colonic breakdown of orange juice flavanones in humans. Molecular Nutrition and Food Research, 2009, 53, S68-75.	1.5	85
107	Identification of Plasma and Urinary Metabolites and Catabolites Derived from Orange Juice (Poly)phenols: Analysis by High-Performance Liquid Chromatographyâ€“High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2016, 64, 5724-5735.	2.4	83
108	Effects of Waterlogging on the Gibberellin Content and Growth of Tomato Plants. Journal of Experimental Botany, 1971, 22, 39-48.	2.4	82

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109	Chronic administration of a microencapsulated probiotic enhances the bioavailability of orange juice flavanones in humans. Free Radical Biology and Medicine, 2015, 84, 206-214.	1.3	80
110	Bioavailability of multiple components following acute ingestion of a polyphenolâ€rich juice drink. Molecular Nutrition and Food Research, 2010, 54, S268-77.	1.5	78
111	A new caffeine biosynthetic pathway in tea leaves: utilisation of adenosine released from the S -adenosyl-L -methionine cycle. FEBS Letters, 2001, 499, 50-54.	1.3	77
112	Metabolism of Caffeine and Related Purine Alkaloids in Leaves of Tea (Camellia sinensis L.). Plant and Cell Physiology, 1997, 38, 413-419.	1.5	75
113	Theacrine (1,3,7,9-tetramethyluric acid) synthesis in leaves of a Chinese tea, kucha (Camellia assamica) Tj ETQq1 1 0.784314 rgBT /Ov	1.4	75
114	Severe, Acute Liver Injury and Khat Leaves. New England Journal of Medicine, 2010, 362, 1642-1644.	13.9	75
115	The effects of flooding on the export of gibberellins from the root to the shoot. Planta, 1969, 89, 376-379.	1.6	74
116	Secondary Metabolites in Fruits, Vegetables, Beverages and Other Plant-based Dietary Components. , 0, , 208-302.		73
117	Absorption, Metabolism, and Excretion of Cider Dihydrochalcones in Healthy Humans and Subjects with an Ileostomy. Journal of Agricultural and Food Chemistry, 2009, 57, 2009-2015.	2.4	72
118	In vitro colonic catabolism of orange juice (poly)phenols. Molecular Nutrition and Food Research, 2015, 59, 465-475.	1.5	71
119	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. Molecules, 2018, 23, 549.	1.7	71
120	Colonic catabolism of dietary phenolic and polyphenolic compounds from Concord grape juice. Food and Function, 2013, 4, 52-62.	2.1	70
121	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. Advances in Nutrition, 2017, 8, 694-704.	2.9	70
122	Endogenous indoles and the biosynthesis and metabolism of indole-3-acetic acid in cultures of Rhizobium phaseoli. Planta, 1987, 171, 422-428.	1.6	69
123	DISPOSITION AND METABOLISM OF [2-14C]QUERCETIN-4â€²-GLUCOSIDE IN RATS. Drug Metabolism and Disposition, 2005, 33, 1036-1043.	1.7	69
124	Radioactivity monitor for high-performance liquid chromatography. Journal of Chromatography A, 1977, 137, 271-282.	1.8	68
125	Trigonelline and related nicotinic acid metabolites: occurrence, biosynthesis, taxonomic considerations, and their roles in planta and in human health. Phytochemistry Reviews, 2015, 14, 765-798.	3.1	66
126	Purine salvage in plants. Phytochemistry, 2018, 147, 89-124.	1.4	65

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127	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. American Journal of Clinical Nutrition, 2020, 112, 1051-1068.	2.2	65
128	Catabolism of caffeine and related purine alkaloids in leaves ofCoffea arabica L.. Planta, 1996, 198, 334-339.	1.6	64
129	The effect of black tea on risk factors of cardiovascular disease in a normal population. Preventive Medicine, 2012, 54, S98-S102.	1.6	63
130	Analysis of picogram quantities of indole-3-acetic acid by high performance liquid chromatography-fluorescence procedures. Planta, 1980, 150, 366-370.	1.6	62
131	Do roots synthesize gibberellins?. Canadian Journal of Botany, 1971, 49, 967-975.	1.2	61
132	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
133	Flavonoid metabolites in human plasma and urine after the consumption of red onions: analysis by liquid chromatography with photodiode array and full scan tandem mass spectrometric detection. Journal of Chromatography A, 2004, 1058, 163-168.	1.8	61
134	Gastrointestinal absorption and metabolism of hesperetinâ€7â€Oâ€rutinoside and hesperetinâ€7â€Oâ€glucoside in healthy humans. Molecular Nutrition and Food Research, 2015, 59, 1651-1662.	1.5	59
135	Use of Accurate Mass Full Scan Mass Spectrometry for the Analysis of Anthocyanins in Berries and Berry-Fed Tissues. Journal of Agricultural and Food Chemistry, 2010, 58, 3910-3915.	2.4	58
136	Persistence of Anticancer Activity in Berry Extracts after Simulated Gastrointestinal Digestion and Colonic Fermentation. PLoS ONE, 2012, 7, e49740.	1.1	58
137	Comparison of in vivo and in vitro digestion on polyphenol composition in lingonberries: Potential impact on colonic health. BioFactors, 2014, 40, 611-623.	2.6	58
138	CCC-Induced increase of gibberellin levels in pea seedlings. Planta, 1970, 94, 95-106.	1.6	57
139	An Assessment of Gibberellin Structure-activity Relationships. Journal of Experimental Botany, 1974, 25, 431-445.	2.4	55
140	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
141	The biosynthesis of indole-3-acetic acid byFrankia. Plant and Soil, 1984, 78, 99-104.	1.8	52
142	Berry juices, teas, antioxidants and the prevention of atherosclerosis in hamsters. Food Chemistry, 2010, 118, 266-271.	4.2	52
143	The biosynthesis and conjugation of indole-3-acetic acid in germinating seed and seedlings ofDalbergia dolichopetala. Planta, 1988, 174, 561-568.	1.6	51
144	Black tea reduces uric acid and C-reactive protein levels in humans susceptible to cardiovascular diseases. Toxicology, 2010, 278, 68-74.	2.0	51

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145	Bioavailability of orange juice (poly)phenols: the impact of short-term cessation of training by male endurance athletes. American Journal of Clinical Nutrition, 2017, 106, 791-800.	2.2	51
146	Xanthine Alkaloids: Occurrence, Biosynthesis, and Function in Plants. Progress in the Chemistry of Organic Natural Products, 2017, 105, 1-88.	0.8	50
147	Biosynthesis and Catabolism of Caffeine in Low-Caffeine-Containing Species ofCoffea. Journal of Agricultural and Food Chemistry, 1999, 47, 3425-3431.	2.4	49
148	Absorption and Metabolism of Dietary Plant Secondary Metabolites. , 0, , 303-351.		49
149	Urolithins at physiological concentrations affect the levels of pro-inflammatory cytokines and growth factor in cultured cardiac cells in hyperglucidic conditions. Journal of Functional Foods, 2015, 15, 97-105.	1.6	49
150	Catabolism of citrus flavanones by the probiotics Bifidobacterium longum and Lactobacillus rhamnosus. European Journal of Nutrition, 2018, 57, 231-242.	1.8	49
151	Electron spin resonance (ESR) spectroscopic assessment of the contribution of quercetin and other flavonols to the antioxidant capacity of red wines. Journal of the Science of Food and Agriculture, 1999, 79, 1011-1014.	1.7	48
152	HPLCâ€“PDAâ€“MS fingerprinting to assess the authenticity of pomegranate beverages. Food Chemistry, 2012, 135, 1863-1867.	4.2	48
153	Metabolism of Indole-3-Acetic Acid by Pericarp Discs from Immature and Mature Tomato (Lycopersicon) Tj ETQq1 1 0.784314 rgBT /Ov	2.3	47
154	Tea prepared from Anastatica hirerochuntica seeds contains a diversity of antioxidant flavonoids, chlorogenic acids and phenolic compounds. Phytochemistry, 2011, 72, 248-254.	1.4	47
155	Analysis of 3-indole carboxylic acid in Pinus sylvestris needles. Phytochemistry, 1984, 23, 99-102.	1.4	46
156	Separation of the N-7 methyltransferase, the key enzyme in caffeine biosynthesis. Phytochemistry, 1997, 45, 1407-1414.	1.4	46
157	The relative importance of tryptophan-dependent and tryptophan-independent biosynthesis of indole-3-acetic acid in tobacco during vegetative growth. Planta, 2000, 211, 715-721.	1.6	46
158	Assessing the respective contributions of dietary flavanol monomers and procyanidins in mediating cardiovascular effects in humans: randomized, controlled, double-masked intervention trial. American Journal of Clinical Nutrition, 2018, 108, 1229-1237.	2.2	46
159	Identification of Metabolites in Human Plasma and Urine after Consumption of a Polyphenol-Rich Juice Drink. Journal of Agricultural and Food Chemistry, 2010, 58, 2586-2595.	2.4	45
160	Raspberry juice consumption, oxidative stress and reduction of atherosclerosis risk factors in hypercholesterolemic golden Syrian hamsters. Food and Function, 2011, 2, 400.	2.1	45
161	Anti-estrogenic activity of a human resveratrol metabolite. Nutrition, Metabolism and Cardiovascular Diseases, 2013, 23, 1086-1092.	1.1	45
162	Terms and nomenclature used for plant-derived components in nutrition and related research: efforts toward harmonization. Nutrition Reviews, 2020, 78, 451-458.	2.6	44

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163	Consumption of Mixed Fruit-juice Drink and Vitamin C Reduces Postprandial Stress Induced by a High Fat Meal in Healthy Overweight Subjects. Current Pharmaceutical Design, 2014, 20, 1020-1024.	0.9	44
164	Caffeine metabolism in Coffea arabica and other species of coffee. Phytochemistry, 1991, 30, 3913-3916.	1.4	43
165	Distribution, Biosynthesis and Catabolism of Methylxanthines in Plants. Handbook of Experimental Pharmacology, 2011, , 11-31.	0.9	42
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167	Unfermented and fermented rooibos teas (Aspalathus linearis) increase plasma total antioxidant capacity in healthy humans. Food Chemistry, 2010, 123, 679-683.	4.2	40
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