

Alan Crozier

List of Publications by Year in descending order

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305
papers

30,137
citations

3334

91
h-index

5679

162
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359
all docs

359
docs citations

359
times ranked

25391
citing authors

#	ARTICLE	IF	CITATIONS
1	In Vitro Faecal Fermentation of Monomeric and Oligomeric Flavan-3-ols: Catabolic Pathways and Stoichiometry. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2101090.	3.3	13
2	Absorption, distribution, metabolism and excretion of apigenin and its glycosides in healthy male adults. <i>Free Radical Biology and Medicine</i> , 2022, 185, 90-96.	2.9	13
3	In vitro catabolism of 3,4-dihydroxycinnamic acid by human colonic microbiota. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 511-517.	2.8	4
4	Characterization and antioxidant activity of avenanthramides from selected oat lines developed by mutagenesis technique. <i>Food Chemistry</i> , 2021, 343, 128408.	8.2	21
5	Validation of a high-throughput method for the quantification of flavanol and procyanidin biomarkers and methylxanthines in plasma by UPLC-MS. <i>Food and Function</i> , 2021, 12, 7762-7772.	4.6	6
6	Ex vivo fecal fermentation of human ileal fluid collected after raspberry consumption modifies (poly)phenolics and modulates genoprotective effects in colonic epithelial cells. <i>Redox Biology</i> , 2021, 40, 101862.	9.0	16
7	Development and validation of HPLC-MS2 methodology for the accurate determination of C4-C8 B-type flavanols and procyanidins. <i>Scientific Reports</i> , 2021, 11, 14761.	3.3	3
8	Acute effect of oat Î²-glucan on the bioavailability of orange juice flavanones. <i>International Journal of Food Sciences and Nutrition</i> , 2021, , 1-7.	2.8	2
9	Terms and nomenclature used for plant-derived components in nutrition and related research: efforts toward harmonization. <i>Nutrition Reviews</i> , 2020, 78, 451-458.	5.8	44
10	Plasma pharmacokinetics of (poly)phenol metabolites and catabolites after ingestion of orange juice by endurance trained men. <i>Free Radical Biology and Medicine</i> , 2020, 160, 784-795.	2.9	21
11	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. <i>American Journal of Clinical Nutrition</i> , 2020, 112, 1051-1068.	4.7	65
12	Reliable, accessible and transferable method for the quantification of flavanols and procyanidins in foodstuffs and dietary supplements. <i>Food and Function</i> , 2020, 11, 131-138.	4.6	15
13	Bioavailability of red wine and grape seed proanthocyanidins in rats. <i>Food and Function</i> , 2020, 11, 3986-4001.	4.6	27
14	The ellagitannin metabolite urolithin C is a glucose-dependent regulator of insulin secretion through activation of L-type calcium channels. <i>British Journal of Pharmacology</i> , 2019, 176, 4065-4078.	5.4	21
15	Phenyl-Î³-valerolactones and phenylvaleric acids, the main colonic metabolites of flavan-3-ols: synthesis, analysis, bioavailability, and bioactivity. <i>Natural Product Reports</i> , 2019, 36, 714-752.	10.3	170
16	Chapter 6. Pharmacokinetics. <i>Food Chemistry, Function and Analysis</i> , 2019, , 159-185.	0.2	0
17	Development and validation of an UHPLC-HRMS protocol for the analysis of flavan-3-ol metabolites and catabolites in urine, plasma and feces of rats fed a red wine proanthocyanidin extract. <i>Food Chemistry</i> , 2018, 252, 49-60.	8.2	27
18	Purine salvage in plants. <i>Phytochemistry</i> , 2018, 147, 89-124.	2.9	65

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19	Catabolism of citrus flavanones by the probiotics <i>Bifidobacterium longum</i> and <i>Lactobacillus rhamnosus</i> . <i>European Journal of Nutrition</i> , 2018, 57, 231-242.	3.9	49
20	Absorption, metabolism, distribution and excretion of (âˆ™)-epicatechin: A review of recent findings. <i>Molecular Aspects of Medicine</i> , 2018, 61, 18-30.	6.4	113
21	Assessing the respective contributions of dietary flavanol monomers and procyanidins in mediating cardiovascular effects in humans: randomized, controlled, double-masked intervention trial. <i>American Journal of Clinical Nutrition</i> , 2018, 108, 1229-1237.	4.7	46
22	ProDiet: A Phase II Randomized Placebo-controlled Trial of Green Tea Catechins and Lycopene in Men at Increased Risk of Prostate Cancer. <i>Cancer Prevention Research</i> , 2018, 11, 687-696.	1.5	32
23	A critical evaluation of the use of gas chromatography- and high performance liquid chromatography-mass spectrometry techniques for the analysis of microbial metabolites in human urine after consumption of orange juice. <i>Journal of Chromatography A</i> , 2018, 1575, 100-112.	3.7	23
24	Grape Pomace: Antioxidant Activity, Potential Effect Against Hypertension and Metabolites Characterization after Intake. <i>Diseases (Basel, Switzerland)</i> , 2018, 6, 60.	2.5	22
25	Trimethylamine-N-Oxide (TMAO)-Induced Impairment of Cardiomyocyte Function and the Protective Role of Urolithin B-Glucuronide. <i>Molecules</i> , 2018, 23, 549.	3.8	71
26	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.	11.7	362
27	Use of LC-MS for the quantitative analysis of (poly)phenol metabolites does not necessarily yield accurate results: Implications for assessing existing data and conducting future research. <i>Free Radical Biology and Medicine</i> , 2018, 124, 97-103.	2.9	33
28	Chemical composition of coffee beans: an overview. <i>Burleigh Dodds Series in Agricultural Science</i> , 2018, , 195-214.	0.2	3
29	Anthocyanins and Flavanones Are More Bioavailable than Previously Perceived: A Review of Recent Evidence. <i>Annual Review of Food Science and Technology</i> , 2017, 8, 155-180.	9.9	204
30	Xanthine Alkaloids: Occurrence, Biosynthesis, and Function in Plants. <i>Progress in the Chemistry of Organic Natural Products</i> , 2017, 105, 1-88.	1.1	50
31	Bioavailability of Black Tea Theaflavins: Absorption, Metabolism, and Colonic Catabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5365-5374.	5.2	94
32	Methylxanthines enhance the effects of cocoa flavanols on cardiovascular function: randomized, double-masked controlled studies. <i>American Journal of Clinical Nutrition</i> , 2017, 105, 352-360.	4.7	86
33	The composition of potentially bioactive triterpenoid glycosides in red raspberry is influenced by tissue, extraction procedure and genotype. <i>Food and Function</i> , 2017, 8, 3469-3479.	4.6	10
34	Dietary (Poly)phenols, Brown Adipose Tissue Activation, and Energy Expenditure: A Narrative Review. <i>Advances in Nutrition</i> , 2017, 8, 694-704.	6.4	70
35	Bioavailability of orange juice (poly)phenols: the impact of short-term cessation of training by male endurance athletes. <i>American Journal of Clinical Nutrition</i> , 2017, 106, 791-800.	4.7	51
36	Chlorogenic acids and the acyl-quinic acids: discovery, biosynthesis, bioavailability and bioactivity. <i>Natural Product Reports</i> , 2017, 34, 1391-1421.	10.3	257

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37	Novel colon-available triterpenoids identified in raspberry fruits exhibit antigenotoxic activities in vitro. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600327.	3.3	19
38	In vivo administration of urolithin A and B prevents the occurrence of cardiac dysfunction in streptozotocin-induced diabetic rats. <i>Cardiovascular Diabetology</i> , 2017, 16, 80.	6.8	99
39	Identification of Plasma and Urinary Metabolites and Catabolites Derived from Orange Juice (Poly)phenols: Analysis by High-Performance Liquid Chromatography-High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5724-5735.	5.2	83
40	Identification of (poly)phenol treatments that modulate the release of pro-inflammatory cytokines by human lymphocytes. <i>British Journal of Nutrition</i> , 2016, 115, 1699-1710.	2.3	19
41	A comprehensive evaluation of the [2-14 C](α)-epicatechin metabolome in rats. <i>Free Radical Biology and Medicine</i> , 2016, 99, 128-138.	2.9	40
42	Nontargeted LC-MS ² 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.	3.0	6
43	The metabolome of [2-14C](α)-epicatechin in humans: implications for the assessment of efficacy, safety and mechanisms of action of polyphenolic bioactives. <i>Scientific Reports</i> , 2016, 6, 29034.	3.3	197
44	Gastrointestinal absorption and metabolism of hesperetin-7-O-glucoside and hesperetin-7-O-glucoside in healthy humans. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1651-1662.	3.3	59
45	New insights into the bioavailability of red raspberry anthocyanins and ellagitannins. <i>Free Radical Biology and Medicine</i> , 2015, 89, 758-769.	2.9	150
46	In vitro colonic catabolism of orange juice (poly)phenols. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 465-475.	3.3	71
47	Trigonelline and related nicotinic acid metabolites: occurrence, biosynthesis, taxonomic considerations, and their roles in planta and in human health. <i>Phytochemistry Reviews</i> , 2015, 14, 765-798.	6.5	66
48	In vitro studies on the stability in the proximal gastrointestinal tract and bioaccessibility in Caco-2 cells of chlorogenic acids from spent coffee grounds. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 657-664.	2.8	34
49	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.	2.9	80
50	Urolithins at physiological concentrations affect the levels of pro-inflammatory cytokines and growth factor in cultured cardiac cells in hyperglucidic conditions. <i>Journal of Functional Foods</i> , 2015, 15, 97-105.	3.4	49
51	Comparison of in vivo and in vitro digestion on polyphenol composition in lingonberries: Potential impact on colonic health. <i>BioFactors</i> , 2014, 40, 611-623.	5.4	58
52	Orange juice (poly)phenols are highly bioavailable in humans. <i>American Journal of Clinical Nutrition</i> , 2014, 100, 1378-1384.	4.7	133
53	Berry (Poly)phenols and Cardiovascular Health. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3842-3851.	5.2	146
54	Bioavailability and metabolism of hydroxycinnamates in rats fed with durum wheat aleurone fractions. <i>Food and Function</i> , 2014, 5, 1738-1746.	4.6	17

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55	Tracking (Poly)phenol Components from Raspberries in Ileal Fluid. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7631-7641.	5.2	39
56	Absorption, metabolism, and excretion of fermented orange juice (poly)phenols in rats. <i>BioFactors</i> , 2014, 40, 327-335.	5.4	25
57	In Vitro and in Vivo Models of Colorectal Cancer: Antigenotoxic Activity of Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3852-3866.	5.2	26
58	Variations in caffeine and chlorogenic acid contents of coffees: what are we drinking?. <i>Food and Function</i> , 2014, 5, 1718-1726.	4.6	168
59	Bioavailability, bioactivity and impact on health of dietary flavonoids and related compounds: an update. <i>Archives of Toxicology</i> , 2014, 88, 1803-1853.	4.2	472
60	Glucuronidation does not suppress the estrogenic activity of quercetin in yeast and human breast cancer cell model systems. <i>Archives of Biochemistry and Biophysics</i> , 2014, 559, 62-67.	3.0	27
61	Coffee: biochemistry and potential impact on health. <i>Food and Function</i> , 2014, 5, 1695-1717.	4.6	376
62	Polyphenols composition of wine and grape sub-products and potential effects on chronic diseases. <i>Nutrition and Aging (Amsterdam, Netherlands)</i> , 2014, 2, 165-177.	0.3	19
63	Impact of dose on the bioavailability of coffee chlorogenic acids in humans. <i>Food and Function</i> , 2014, 5, 1727-1737.	4.6	91
64	Wine by-Products: Phenolic Characterization and Antioxidant Activity Evaluation of Grapes and Grape Pomaces from Six Different French Grape Varieties. <i>Molecules</i> , 2014, 19, 482-506.	3.8	134
65	Consumption of Mixed Fruit-juice Drink and Vitamin C Reduces Postprandial Stress Induced by a High Fat Meal in Healthy Overweight Subjects. <i>Current Pharmaceutical Design</i> , 2014, 20, 1020-1024.	1.9	44
66	Biosynthesis and Catabolism of Purine Alkaloids. <i>Advances in Botanical Research</i> , 2013, , 111-138.	1.1	26
67	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.	5.4	1,938
68	Colonic catabolism of dietary phenolic and polyphenolic compounds from Concord grape juice. <i>Food and Function</i> , 2013, 4, 52-62.	4.6	70
69	Phytochemical profile of a Japanese black “purple rice. <i>Food Chemistry</i> , 2013, 141, 2821-2827.	8.2	87
70	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.	4.6	91
71	Anti-estrogenic activity of a human resveratrol metabolite. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2013, 23, 1086-1092.	2.6	45
72	Profiles of Phenolic Compounds and Purine Alkaloids during the Development of Seeds of <i>Theobroma cacao</i> cv. Trinitario. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 427-434.	5.2	42

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73	Purine Alkaloids, Cytokinins, and Purine-Like Neurotoxin Alkaloids. , 2013, , 953-975.		7
74	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.	5.2	105
75	Human studies on the absorption, distribution, metabolism, and excretion of tea polyphenols. American Journal of Clinical Nutrition, 2013, 98, 1619S-1630S.	4.7	192
76	Absorption, metabolism, and excretion of (â€“)â€“epicatechin in humans: an evaluation of recent findings. American Journal of Clinical Nutrition, 2013, 98, 861-862.	4.7	16
77	Polyphenols and phenolic acids modulate inflammatory cytokine release by Jurkat human CD4+ Tâ€“cells. FASEB Journal, 2013, 27, 348.5.	0.5	0
78	Persistence of Anticancer Activity in Berry Extracts after Simulated Gastrointestinal Digestion and Colonic Fermentation. PLoS ONE, 2012, 7, e49740.	2.5	58
79	Rapid and Comprehensive Evaluation of (Poly)phenolic Compounds in Pomegranate (Punica granatum) Tj ETQq1 1 0.784314,rgBT /Over 3.8 247	3.8	247
80	Absorption, Disposition, Metabolism, and Excretion of [3- ¹⁴ C]Caffeic Acid in Rats. Journal of Agricultural and Food Chemistry, 2012, 60, 5205-5214.	5.2	40
81	Perturbation of the EphA2â€“EphrinA1 System in Human Prostate Cancer Cells by Colonic (Poly)phenol Catabolites. Journal of Agricultural and Food Chemistry, 2012, 60, 8877-8884.	5.2	25
82	Espresso coffees, caffeine and chlorogenic acid intake: potential health implications. Food and Function, 2012, 3, 30-33.	4.6	142
83	Coffee, caffeine and health: What's in your cup?. Maturitas, 2012, 72, 171-172.	2.4	15
84	HPLCâ€“PDAâ€“MS fingerprinting to assess the authenticity of pomegranate beverages. Food Chemistry, 2012, 135, 1863-1867.	8.2	48
85	Quercetin-3-O-glucuronide affects the gene expression profile of M1 and M2a human macrophages exhibiting anti-inflammatory effects. Food and Function, 2012, 3, 1144.	4.6	40
86	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.	3.3	106
87	Effect of phosphate deficiency on the content and biosynthesis of anthocyanins and the expression of related genes in suspension-cultured grape (Vitis sp.) cells. Plant Physiology and Biochemistry, 2012, 55, 77-84.	5.8	25
88	The effect of black tea on risk factors of cardiovascular disease in a normal population. Preventive Medicine, 2012, 54, S98-S102.	3.4	63
89	Colonic Catabolism of Ellagitannins, Ellagic Acid, and Raspberry Anthocyanins: In Vivo and In Vitro Studies. Drug Metabolism and Disposition, 2011, 39, 1680-1688.	3.3	165
90	Raspberry juice consumption, oxidative stress and reduction of atherosclerosis risk factors in hypercholesterolemic golden Syrian hamsters. Food and Function, 2011, 2, 400.	4.6	45

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91	Flavonoids in Tropical Citrus Species. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12217-12225.	5.2	89
92	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.	5.2	95
93	Distribution, Biosynthesis and Catabolism of Methylxanthines in Plants. <i>Handbook of Experimental Pharmacology</i> , 2011, , 11-31.	1.8	42
94	Identification of Proanthocyanidin Dimers and Trimers, Flavone C-Glycosides, and Antioxidants in <i>Ficus deltoidea</i> , a Malaysian Herbal Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1363-1369.	5.2	92
95	Dietary flavonols contribute to false-positive elevation of homovanillic acid, a marker of catecholamine-secreting tumors. <i>Clinica Chimica Acta</i> , 2011, 412, 165-169.	1.1	26
96	Quality changes in chilled Norway lobster (<i>Nephrops norvegicus</i>) tail meat and the effects of delayed icing. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1413-1421.	2.7	11
97	Metabolic conversion of dietary flavonoids alters their anti-inflammatory and antioxidant properties. <i>Free Radical Biology and Medicine</i> , 2011, 51, 454-463.	2.9	117
98	Tea prepared from <i>Anastatica hierochuntica</i> seeds contains a diversity of antioxidant flavonoids, chlorogenic acids and phenolic compounds. <i>Phytochemistry</i> , 2011, 72, 248-254.	2.9	47
99	Antiglycative and neuroprotective activity of colon-derived polyphenol catabolites. <i>Molecular Nutrition and Food Research</i> , 2011, 55, S35-43.	3.3	168
100	Reduction of monocyte chemoattractant protein 1 and macrophage migration inhibitory factor by a polyphenol-rich extract in subjects with clustered cardiometabolic risk factors. <i>British Journal of Nutrition</i> , 2011, 106, 1416-1422.	2.3	17
101	(Poly)phenolic Constituents and the Beneficial Effects of Moderate Red Wine Consumption. <i>Journal of Wine Research</i> , 2011, 22, 131-134.	1.5	2
102	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. <i>Organic and Biomolecular Chemistry</i> , 2010, 8, 5199.	2.8	53
103	Identification of Flavonoid and Phenolic Antioxidants in Black Currants, Blueberries, Raspberries, Red Currants, and Cranberries. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3901-3909.	5.2	337
104	Potassium deficiency induces the biosynthesis of oxylipins and glucosinolates in <i>Arabidopsis thaliana</i> . <i>BMC Plant Biology</i> , 2010, 10, 172.	3.6	87
105	Dietary phenolic acids and ascorbic acid: Influence on acid-catalyzed nitrosative chemistry in the presence and absence of lipids. <i>Free Radical Biology and Medicine</i> , 2010, 48, 763-771.	2.9	17
106	Absorption, metabolism, and excretion of green tea flavan-3-ols in humans with an ileostomy. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 323-334.	3.3	178
107	Bioavailability of multiple components following acute ingestion of a polyphenol-rich juice drink. <i>Molecular Nutrition and Food Research</i> , 2010, 54, S268-77.	3.3	78
108	Distribution and biosynthesis of flavan-3-ols in <i>Camellia sinensis</i> seedlings and expression of genes encoding biosynthetic enzymes. <i>Phytochemistry</i> , 2010, 71, 559-566.	2.9	105

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109	In vitro and in vivo conjugation of dietary hydroxycinnamic acids by UDP-glucuronosyltransferases and sulfotransferases in humans. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 1060-1068.	4.2	61
110	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.	8.2	40
111	Black tea reduces uric acid and C-reactive protein levels in humans susceptible to cardiovascular diseases. <i>Toxicology</i> , 2010, 278, 68-74.	4.2	51
112	Berry juices, teas, antioxidants and the prevention of atherosclerosis in hamsters. <i>Food Chemistry</i> , 2010, 118, 266-271.	8.2	52
113	A structural basis for the inhibition of collagen-stimulated platelet function by quercetin and structurally related flavonoids. <i>British Journal of Pharmacology</i> , 2010, 159, 1312-1325.	5.4	91
114	Bioavailability of Coffee Chlorogenic Acids and Green Tea Flavan-3-ols. <i>Nutrients</i> , 2010, 2, 820-833.	4.1	98
115	Berry flavonoids and phenolics: bioavailability and evidence of protective effects. <i>British Journal of Nutrition</i> , 2010, 104, S67-S90.	2.3	288
116	Severe, Acute Liver Injury and Khat Leaves. <i>New England Journal of Medicine</i> , 2010, 362, 1642-1644.	27.0	75
117	Comparison of the polyphenolic composition and antioxidant activity of European commercial fruit juices. <i>Food and Function</i> , 2010, 1, 73.	4.6	92
118	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.	5.2	45
119	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.	5.2	229
120	Bioavailability of Anthocyanins and Ellagitannins Following Consumption of Raspberries by Healthy Humans and Subjects with an Ileostomy. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3933-3939.	5.2	225
121	Use of Accurate Mass Full Scan Mass Spectrometry for the Analysis of Anthocyanins in Berries and Berry-Fed Tissues. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3910-3915.	5.2	58
122	Bioavailability of dietary flavonoids and phenolic compounds. <i>Molecular Aspects of Medicine</i> , 2010, 31, 446-467.	6.4	439
123	Polyphenols and health: What compounds are involved?. <i>Nutrition, Metabolism and Cardiovascular Diseases</i> , 2010, 20, 1-6.	2.6	285
124	Bioavailability of chlorogenic acids following acute ingestion of coffee by humans with an ileostomy. <i>Archives of Biochemistry and Biophysics</i> , 2010, 501, 98-105.	3.0	217
125	The glass that cheers: Phenolic and polyphenolic constituents and the beneficial effects of moderate red wine consumption. <i>Biochemist</i> , 2010, 32, 4-9.	0.5	9
126	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.	2.9	117

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127	Absorption, metabolism and excretion of Choladi green tea flavanols by humans. Molecular Nutrition and Food Research, 2009, 53, S44-53.	3.3	190
128	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.	3.3	85
129	Dietary phenolics, absorption, mammalian and microbial metabolism and colonic health. Molecular Nutrition and Food Research, 2009, 53, S5-6.	3.3	7
130	Dietary phenolics: chemistry, bioavailability and effects on health. Natural Product Reports, 2009, 26, 1001.	10.3	1,610
131	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.	3.3	343
132	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.	5.2	72
133	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.	4.7	114
134	Quercetin metabolites and protection against peroxynitrite-induced oxidative hepatic injury in rats. Free Radical Research, 2009, 43, 913-921.	3.3	30
135	Bioavailability of <i>C</i> -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.	5.2	86
136	Caffeine and related purine alkaloids: Biosynthesis, catabolism, function and genetic engineering. Phytochemistry, 2008, 69, 841-856.	2.9	328
137	Bioavailability of Pelargonidin-3- <i>O</i> -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.	5.2	167
138	Increasing antioxidant intake from fruits and vegetables: practical strategies for the Scottish population. Journal of Human Nutrition and Dietetics, 2008, 21, 539-546.	2.5	21
139	Bioavailability of [2- ¹⁴ C]Quercetin-4- ² -glucoside in Rats. Journal of Agricultural and Food Chemistry, 2008, 56, 12127-12137.	5.2	107
140	Effect of ellagitannins, ellagic acid and volatile compounds from oak wood on the (+)-catechin, procyanidin B1 and malvidin-3-glucoside content of model wines. Australian Journal of Grape and Wine Research, 2008, 14, 260-270.	2.1	25
141	The Effects of Dietary Phenolic Compounds on Cytokine and Antioxidant Production by A549 Cells. Journal of Medicinal Food, 2008, 11, 382-384.	1.5	33
142	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.	5.2	145
143	Overview of health-promoting compounds in fruit and vegetables. , 2008, , 3-37.		9
144	Bioavailability of Polyphenon E Flavan-3-ols in Humans with an Ileostomy4. Journal of Nutrition, 2008, 138, 1535S-1542S.	2.9	117

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145	Fat transforms ascorbic acid from inhibiting to promoting acid-catalysed N-nitrosation. <i>Gut</i> , 2007, 56, 1678-1684.	12.1	28
146	Evaluation of Phenolic Compounds in Commercial Fruit Juices and Fruit Drinks. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3148-3157.	5.2	216
147	Flavonoid and Hydroxycinnamate Profiles of English Apple Ciders. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8723-8730.	5.2	38
148	The bioavailability of raspberry anthocyanins and ellagitannins in rats. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 714-725.	3.3	103
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