Joe A Vinson

List of Publications by Year
in descending order

38 papers	4,974 citations	257450 24 h-index	361022 35 g-index
38 all docs	38 docs citations	38 times ranked	5437 citing authors

#	Article	IF	Citations
1	Phenol Antioxidant Quantity and Quality in Foods:Â Fruits. Journal of Agricultural and Food Chemistry, 2001, 49, 5315-5321.	5.2	917
2	Phenol Antioxidant Quantity and Quality in Foods:Â Vegetables. Journal of Agricultural and Food Chemistry, 1998, 46, 3630-3634.	5.2	735
3	Plant Flavonoids, Especially Tea Flavonols, Are Powerful Antioxidants Using an in Vitro Oxidation Model for Heart Disease. Journal of Agricultural and Food Chemistry, 1995, 43, 2800-2802.	5.2	657
4	Dried Fruits: Excellentin Vitroandin VivoAntioxidants. Journal of the American College of Nutrition, 2005, 24, 44-50.	1.8	337
5	Effects of cocoa powder and dark chocolate on LDL oxidative susceptibility and prostaglandin concentrations in humans. American Journal of Clinical Nutrition, 2001, 74, 596-602.	4.7	299
6	Oxidative stress in cataracts. Pathophysiology, 2006, 13, 151-162.	2.2	219
7	Plant Polyphenols Exhibit Lipoprotein-Bound Antioxidant Activity Using an in Vitro Oxidation Model for Heart Disease. Journal of Agricultural and Food Chemistry, 1995, 43, 2798-2799.	5.2	185
8	Nuts, especially walnuts, have both antioxidant quantity and efficacy and exhibit significant potential health benefits. Food and Function, 2012, 3, 134-140.	4.6	183
9	Chocolate Is a Powerful ex Vivo and in Vivo Antioxidant, an Antiatherosclerotic Agent in an Animal Model, and a Significant Contributor to Antioxidants in the European and American Diets. Journal of Agricultural and Food Chemistry, 2006, 54, 8071-8076.	5.2	167
10	Phenol Antioxidant Quantity and Quality in Foods:Â Cocoa, Dark Chocolate, and Milk Chocolate. Journal of Agricultural and Food Chemistry, 1999, 47, 4821-4824.	5.2	143
11	Determination of quantity and quality of polyphenol antioxidants in foods and beverages. Methods in Enzymology, 2001, 335, 103-114.	1.0	115
12	Effect of green and black tea supplementation on lipids, lipid oxidation and fibrinogen in the hamster: mechanisms for the epidemiological benefits of tea drinking. FEBS Letters, 1998, 433, 44-46.	2.8	106
13	Green and Black Teas Inhibit Atherosclerosis by Lipid, Antioxidant, and Fibrinolytic Mechanisms. Journal of Agricultural and Food Chemistry, 2004, 52, 3661-3665.	5.2	101
14	Phenol Antioxidant Quantity and Quality in Foods:Â Beers and the Effect of Two Types of Beer on an Animal Model of Atherosclerosis. Journal of Agricultural and Food Chemistry, 2003, 51, 5528-5533.	5.2	98
15	Cranberries and Cranberry Products: Powerful in Vitro, ex Vivo, and in Vivo Sources of Antioxidants. Journal of Agricultural and Food Chemistry, 2008, 56, 5884-5891.	5.2	94
16	Vitamins and Especially Flavonoids in Common Beverages Are Powerful in Vitro Antioxidants Which Enrich Lower Density Lipoproteins and Increase Their Oxidative Resistance after ex Vivo Spiking in Human Plasma. Journal of Agricultural and Food Chemistry, 1999, 47, 2502-2504.	5.2	90
17	Polyphenol Antioxidants in Citrus Juices: in vitro and in vivo Studies Relevant to Heart Disease. Advances in Experimental Medicine and Biology, 2002, 505, 113-122.	1.6	90
18	Black and Green Teas Equally Inhibit Diabetic Cataracts in a Streptozotocin-Induced Rat Model of Diabetes. Journal of Agricultural and Food Chemistry, 2005, 53, 3710-3713.	5.2	84

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19	Absorption and excretion of cranberry-derived phenolics in humans. Food Chemistry, 2012, 132, 1420-1428.	8.2	39
20	MegaNaturalÂ® Gold Grapeseed Extract: In Vitro Antioxidant and In Vivo Human Supplementation Studies. Journal of Medicinal Food, 2001, 4, 17-26.	1.5	34
21	Binding of Plant Polyphenols to Serum Albumin and LDL: Healthy Implications for Heart Disease. Journal of Agricultural and Food Chemistry, 2019, 67, 9139-9147.	5.2	31
22	Grape Juice, but Not Orange Juice, Has In Vitro, Ex Vivo, and In Vivo Antioxidant Properties. Journal of Medicinal Food, 2000, 3, 167-171.	1.5	30
23	A Citrus Extract plus Ascorbic Acid Decreases Lipids, Lipid Peroxides, Lipoprotein Oxidative Susceptibility, and Atherosclerosis in Hypercholesterolemic Hamsters. Journal of Agricultural and Food Chemistry, 1998, 46, 1453-1459.	5.2	24
24	Targeted Intracellular Delivery of Resveratrol to Glioblastoma Cells Using Apolipoprotein E-Containing Reconstituted HDL as a Nanovehicle. PLoS ONE, 2015, 10, e0135130.	2.5	24
25	Determination of Total Chlorogenic Acids in Commercial Green Coffee Extracts. Journal of Medicinal Food, 2019, 22, 314-320.	1.5	24
26	Polyphenols bind to low density lipoprotein at biologically relevant concentrations that are protective for heart disease. Archives of Biochemistry and Biophysics, 2020, 694, 108589.	3.0	20
27	In VitroandIn VivoLipoprotein Antioxidant Effect of a Citrus Extract and Ascorbic Acid on Normal and Hypercholesterolemic Human Subjects. Journal of Medicinal Food, 2001, 4, 187-192.	1.5	19
28	In VitroAntioxidant Activity of ThreePiperSpecies. Journal of Herbal Pharmacotherapy: Innovations in Clinical and Applied Evidence-based Herbal Medicinals, 2008, 7, 49-64.	0.1	19
29	Intracellular Polyphenols: How Little We Know. Journal of Agricultural and Food Chemistry, 2019, 67, 3865-3870.	5.2	19
30	So many choices, so what's a consumer to do?: A commentary on â€œEffect of chromium niacinate and chromium picolinate supplementation on lipid peroxidation, TNF-Î±, IL-6, CRP, glycated hemoglobin, triglycerides, and cholesterol levels in blood of streptozotocin-treated diabetic ratsâ€• Free Radical Biology and Medicine, 2007, 43, 1121-1123.	2.9	16
31	Comparative Bioavailability of Mineral-enriched Gluconates and Yeast in Rat Liver After Depletionâ€“Repletion Feeding. Biological Trace Element Research, 2007, 118, 104-110.	3.5	15
32	Pure Polyphenols and Cranberry Juice High in Anthocyanins Increase Antioxidant Capacity in Animal Organs. Foods, 2019, 8, 340.	4.3	13
33	Analysis of Popcorn (Zea mays L. var. everta) for Antioxidant Capacity and Total Phenolic Content. Antioxidants, 2019, 8, 22.	5.1	13
34	Polyphenol antioxidants in commercial chocolate bars: Is the label accurate?. Journal of Functional Foods, 2015, 12, 526-529.	3.4	7
35	Red Blood Cells and Lipoproteins: Important Reservoirs and Transporters of Polyphenols and Their Metabolites. Journal of Agricultural and Food Chemistry, 2020, 68, 7005-7013.	5.2	7
36	Comparison of different forms of selenium as in vitro and in vivo lipid antioxidants in an animal model of atherosclerosis. FASEB Journal, 2006, 20, A1070.	0.5	0

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37	Comparison of three forms of selenium as in vitro and in vivo antioxidants and comparison of human absorption and excretion. FASEB Journal, 2006, 20, A1070.	0.5	0
38	Binding of polyphenols and metabolites at physiological concentrations with lipoproteins: A protective mechanism against atherosclerosis. FASEB Journal, 2007, 21, A158.	0.5	0