

Joe A Vinson

List of Publications by Year in descending order

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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	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
2	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
3	Pure Polyphenols and Cranberry Juice High in Anthocyanins Increase Antioxidant Capacity in Animal Organs. Foods, 2019, 8, 340.	4.3	13
4	Determination of Total Chlorogenic Acids in Commercial Green Coffee Extracts. Journal of Medicinal Food, 2019, 22, 314-320.	1.5	24
5	Intracellular Polyphenols: How Little We Know. Journal of Agricultural and Food Chemistry, 2019, 67, 3865-3870.	5.2	19
6	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
7	Analysis of Popcorn (<i>Zea mays</i> L. var. <i>everta</i>) for Antioxidant Capacity and Total Phenolic Content. Antioxidants, 2019, 8, 22.	5.1	13
8	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
9	Polyphenol antioxidants in commercial chocolate bars: Is the label accurate?. Journal of Functional Foods, 2015, 12, 526-529.	3.4	7
10	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
11	Absorption and excretion of cranberry-derived phenolics in humans. Food Chemistry, 2012, 132, 1420-1428.	8.2	39
12	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
13	<i>In Vitro</i> Antioxidant Activity of Three <i>Piper</i> Species. Journal of Herbal Pharmacotherapy: Innovations in Clinical and Applied Evidence-based Herbal Medicinals, 2008, 7, 49-64.	0.1	19
14	So many choices, so what's a consumer to do?: A commentary on "Effect of chromium niacinate and chromium picolinate supplementation on lipid peroxidation, TNF- α , IL-6, CRP, glycated hemoglobin, triglycerides, and cholesterol levels in blood of streptozotocin-treated diabetic rats". Free Radical Biology and Medicine, 2007, 43, 1121-1123.	2.9	16
15	Comparative Bioavailability of Mineral-enriched Gluconates and Yeast in Rat Liver After Depletion "Repletion Feeding. Biological Trace Element Research, 2007, 118, 104-110.	3.5	15
16	Binding of polyphenols and metabolites at physiological concentrations with lipoproteins: A protective mechanism against atherosclerosis. FASEB Journal, 2007, 21, A158.	0.5	0
17	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
18	Oxidative stress in cataracts. Pathophysiology, 2006, 13, 151-162.	2.2	219

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19	Comparison of different forms of selenium as <i>in vitro</i> and <i>in vivo</i> lipid antioxidants in an animal model of atherosclerosis. <i>FASEB Journal</i> , 2006, 20, A1070.	0.5	0
20	Comparison of three forms of selenium as <i>in vitro</i> and <i>in vivo</i> antioxidants and comparison of human absorption and excretion. <i>FASEB Journal</i> , 2006, 20, A1070.	0.5	0
21	Black and Green Teas Equally Inhibit Diabetic Cataracts in a Streptozotocin-Induced Rat Model of Diabetes. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3710-3713.	5.2	84
22	Dried Fruits: Excellent <i>In Vitro</i> and <i>In Vivo</i> Antioxidants. <i>Journal of the American College of Nutrition</i> , 2005, 24, 44-50.	1.8	337
23	Green and Black Teas Inhibit Atherosclerosis by Lipid, Antioxidant, and Fibrinolytic Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3661-3665.	5.2	101
24	Phenol Antioxidant Quantity and Quality in Foods: Beers and the Effect of Two Types of Beer on an Animal Model of Atherosclerosis. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5528-5533.	5.2	98
25	Polyphenol Antioxidants in Citrus Juices: <i>in vitro</i> and <i>in vivo</i> Studies Relevant to Heart Disease. <i>Advances in Experimental Medicine and Biology</i> , 2002, 505, 113-122.	1.6	90
26	Phenol Antioxidant Quantity and Quality in Foods: Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5315-5321.	5.2	917
27	Determination of quantity and quality of polyphenol antioxidants in foods and beverages. <i>Methods in Enzymology</i> , 2001, 335, 103-114.	1.0	115
28	Effects of cocoa powder and dark chocolate on LDL oxidative susceptibility and prostaglandin concentrations in humans. <i>American Journal of Clinical Nutrition</i> , 2001, 74, 596-602.	4.7	299
29	MegaNatural® Gold Grapeseed Extract: <i>In Vitro</i> Antioxidant and <i>In Vivo</i> Human Supplementation Studies. <i>Journal of Medicinal Food</i> , 2001, 4, 17-26.	1.5	34
30	<i>In Vitro</i> and <i>In Vivo</i> Lipoprotein Antioxidant Effect of a Citrus Extract and Ascorbic Acid on Normal and Hypercholesterolemic Human Subjects. <i>Journal of Medicinal Food</i> , 2001, 4, 187-192.	1.5	19
31	Grape Juice, but Not Orange Juice, Has <i>In Vitro</i> , <i>Ex Vivo</i> , and <i>In Vivo</i> Antioxidant Properties. <i>Journal of Medicinal Food</i> , 2000, 3, 167-171.	1.5	30
32	Phenol Antioxidant Quantity and Quality in Foods: Cocoa, Dark Chocolate, and Milk Chocolate. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4821-4824.	5.2	143
33	Vitamins and Especially Flavonoids in Common Beverages Are Powerful <i>In Vitro</i> Antioxidants Which Enrich Lower Density Lipoproteins and Increase Their Oxidative Resistance after <i>ex Vivo</i> Spiking in Human Plasma. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2502-2504.	5.2	90
34	Phenol Antioxidant Quantity and Quality in Foods: Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3630-3634.	5.2	735
35	Effect of green and black tea supplementation on lipids, lipid oxidation and fibrinogen in the hamster: mechanisms for the epidemiological benefits of tea drinking. <i>FEBS Letters</i> , 1998, 433, 44-46.	2.8	106
36	A Citrus Extract plus Ascorbic Acid Decreases Lipids, Lipid Peroxides, Lipoprotein Oxidative Susceptibility, and Atherosclerosis in Hypercholesterolemic Hamsters. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 1453-1459.	5.2	24

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37	Plant Flavonoids, Especially Tea Flavonols, Are Powerful Antioxidants Using an in Vitro Oxidation Model for Heart Disease. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2800-2802.	5.2	657
38	Plant Polyphenols Exhibit Lipoprotein-Bound Antioxidant Activity Using an in Vitro Oxidation Model for Heart Disease. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 2798-2799.	5.2	185