

# Michael E Netzel

## List of Publications by Year in descending order

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Version: 2024-02-01

130  
papers

3,966  
citations

94433

37  
h-index

133252

59  
g-index

132  
all docs

132  
docs citations

132  
times ranked

4550  
citing authors

#	ARTICLE	IF	CITATIONS
1	Challenges and opportunities of the fourth revolution: a brief insight into the future of food. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2845-2853.	10.3	30
2	Curcumin-Based Photosensitization, a Green Treatment in Inactivating <i>Aspergillus flavus</i> Spores in Peanuts. <i>Foods</i> , 2022, 11, 354.	4.3	3
3	Bioactive Anthocyanins in Selected Fruits – A Foodomics Approach. , 2021, , 77-104.		2
4	The use of vibrational spectroscopy to predict vitamin C in Kakadu plum powders ( <i>Terminalia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 3208-3213.	3.5	13
5	An Infrared Analysis of <i>Terminalia ferdinandiana</i> Exell [Combretaceae] Fruit and Leaves – Towards the Development of Biospectroscopy Tools to Characterise Uniquely Australian Foods. <i>Food Analytical Methods</i> , 2021, 14, 423-429.	2.6	3
6	Impact of Curcumin-Mediated Photosensitization on Fungal Growth, Physicochemical Properties and Nutritional Composition in Australian Grown Strawberry. <i>Food Analytical Methods</i> , 2021, 14, 465-472.	2.6	9
7	Assessing the interaction between drying and addition of maltodextrin to Kakadu plum powder samples by two dimensional and near infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 247, 119121.	3.9	8
8	Monitoring two different drying methods of Kakadu plum puree by combining infrared and chemometrics analysis. <i>CYTA - Journal of Food</i> , 2021, 19, 183-189.	1.9	5
9	Ethnic Foodomics: Metabolomics Studies of Ethnic Foods. , 2021, , 184-196.		1
10	<i>Tecticornia</i> sp. (Samphire) – A Promising Underutilized Australian Indigenous Edible Halophyte. <i>Frontiers in Nutrition</i> , 2021, 8, 607799.	3.7	10
11	Plant-Based Phenolic Molecules as Natural Preservatives in Comminuted Meats: A Review. <i>Antioxidants</i> , 2021, 10, 263.	5.1	71
12	Nutritional, anti-nutritional, antioxidant, physicochemical and functional characterization of Australian acacia seed: effect of species and regions. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4681-4690.	3.5	19
13	Unlocking the Secrets of <i>Terminalia</i> Kernels Using Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , 2021, 75, 000370282199213.	2.2	1
14	Effect of Storage on the Nutritional Quality of Queen Garnet Plum. <i>Foods</i> , 2021, 10, 352.	4.3	9
15	The Use of a Micro Near Infrared Portable Instrument to Predict Bioactive Compounds in a Wild Harvested Fruit – Kakadu Plum ( <i>Terminalia ferdinandiana</i> ). <i>Sensors</i> , 2021, 21, 1413.	3.8	10
16	Effects of drying methods and maltodextrin on vitamin C and quality of <i>Terminalia ferdinandiana</i> fruit powder, an emerging Australian functional food ingredient. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5132-5141.	3.5	13
17	Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and Antioxidant Capacity of Wild Harvested Kakadu Plum ( <i>Terminalia ferdinandiana</i> ). <i>Proceedings (mdpi)</i> , 2021, 68, 19.	0.2	0
18	Measurement of total soluble solids and moisture in puree and dry powder of Kakadu plum ( <i>Terminalia ferdinandiana</i> ) samples using hand-held near infrared spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2021, 29, 201-206.	1.5	4

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19	Post-harvest fungal occurrence on commercial strawberry cultivars grown in Australia: impact of phytochemical composition. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3811-3822.	3.2	2
20	The Measurement of Antioxidant Capacity and Colour Attributes in Wild Harvest Samphire ( <i>Tecticornia</i> sp.) Samples Using Mid-infrared Spectroscopy. <i>Food Analytical Methods</i> , 2021, 14, 2328-2334.	2.6	2
21	Effect of Photosensitization Mediated by Curcumin on Carotenoid and Aflatoxin Content in Different Maize Varieties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5902.	2.5	9
22	Determination of Ellagic Acid, Punicalagin, and Castalagin from <i>Terminalia ferdinandiana</i> (Kakadu) Tj ETQq0 0 0 rgBTJ/Overlock 10 Tf 50	2.6	5
23	Impact of polyphenol-rich extracts of <i>Terminalia ferdinandiana</i> fruits and seeds on viability of human intestinal and liver cells in vitro. <i>Food Chemistry Molecular Sciences</i> , 2021, 2, 100024.	2.1	4
24	The effect of maturity and season on health-related bioactive compounds in wild harvested fruit of <i>Terminalia ferdinandiana</i> (Exell). <i>International Journal of Food Science and Technology</i> , 2021, 56, 6431-6442.	2.7	8
25	Hydrolysable tannins in <i>Terminalia ferdinandiana</i> Exell fruit powder and comparison of their functional properties from different solvent extracts. <i>Food Chemistry</i> , 2021, 358, 129833.	8.2	19
26	The effect of maturity and tissue on the ability of mid infrared spectroscopy to predict the geographical origin of banana ( <i>Musa Cavendish</i> ). <i>International Journal of Food Science and Technology</i> , 2021, 56, 2621-2627.	2.7	3
27	Anti-Yeast Synergistic Effects and Mode of Action of Australian Native Plant Essential Oils. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 10670.	2.5	4
28	Folate in Red Rhapsody Strawberry Content and Storage Stability. <i>Proceedings (mdpi)</i> , 2021, 70, 47.	0.2	2
29	Effects of Fruit Maturity on Physicochemical Properties, Sugar Accumulation and Antioxidant Capacity of Wild Harvested Kakadu Plum ( <i>Terminalia ferdinandiana</i> ). <i>Proceedings (mdpi)</i> , 2021, 70, 48.	0.2	1
30	Editorial: Food and Nutrition Security: Underutilized Plant and Animal-Based Foods. <i>Frontiers in Nutrition</i> , 2021, 8, 821388.	3.7	1
31	In vitro Bioaccessibility and Intestinal Absorption of Selected Bioactive Compounds in <i>Terminalia ferdinandiana</i> . <i>Frontiers in Nutrition</i> , 2021, 8, 818195.	3.7	8
32	Impact of Photosensitization on Physicochemical Properties in Strawberries. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
33	Antimicrobial Activity and Ellagitannins from <i>Terminalia Ferdinandiana</i> . <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	1
34	Exploring the Nutritional Profile and Bioactive Potential of Australian Grown Saltbush ( <i>Atriplex</i> sp.). <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	2
35	The Effect of Post-Harvest Storage on the Physicochemical Properties and Phytochemical Content of Queen Garnet Plum. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
36	Optimizing the Antimicrobial Activity of Tasmanian Pepper Leaf Oil Emulsion as a Natural Preservative for <i>Capsicum</i> . <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0

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37	Exploring the Nutritional and Functional Properties of Two Understudied Australian Endemic Plants: <i>Diploglottis bracteata</i> and <i>Syzigium aequum</i> . <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
38	Differences in the Anthocyanin Profile of Different Tissues of the Strawberry Fruit. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	0
39	Understanding the Metabolic Fate and Bioactivity of Dietary Anthocyanins. <i>Proceedings (mdpi)</i> , 2020, 36, .	0.2	1
40	Acacia seed proteins: Low or high quality? A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 21-43.	11.7	18
41	Low anthocyanin plum nectar does not impact cognition, blood pressure and gut microbiota in healthy older adults: A randomized crossover trial. <i>Nutrition Research</i> , 2020, 82, 74-87.	2.9	11
42	Cold and dark treatments induce omega-3 fatty acid and carotenoid production in <i>Nannochloropsis oceanica</i> . <i>Algal Research</i> , 2020, 51, 102059.	4.6	22
43	Nutritional Value and Antimicrobial Activity of <i>Pittosporum angustifolium</i> (Gumby Gumby), an Australian Indigenous Plant. <i>Foods</i> , 2020, 9, 887.	4.3	12
44	Effect of sample presentation on the near infrared spectra of wild harvest Kakadu plum fruits ( <i>Terminalia ferdinandiana</i> ). <i>Infrared Physics and Technology</i> , 2020, 111, 103560.	2.9	7
45	Interactions Between Phytochemicals and Minerals in <i>Terminalia ferdinandiana</i> and Implications for Mineral Bioavailability. <i>Frontiers in Nutrition</i> , 2020, 7, 598219.	3.7	13
46	Garlic: Much More Than a Common Spice. <i>Foods</i> , 2020, 9, 1544.	4.3	8
47	An insight into curcumin-based photosensitization as a promising and green food preservation technology. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1727-1759.	11.7	51
48	Optimisation of extraction procedure and development of LC-DAD-MS methodology for anthocyanin analysis in anthocyanin-pigmented corn kernels. <i>Food Chemistry</i> , 2020, 319, 126515.	8.2	40
49	Anthocyanin composition and changes during kernel development in purple-pericarp supersweet sweetcorn. <i>Food Chemistry</i> , 2020, 315, 126284.	8.2	29
50	A dataset for anthocyanin analysis in purple-pericarp sweetcorn kernels by LC-DAD-MS. <i>Data in Brief</i> , 2020, 30, 105495.	1.0	5
51	Purple sweetcorn – something tasty and healthy?. <i>Acta Horticulturae</i> , 2020, , 393-398.	0.2	1
52	Metabolism of Black Carrot Polyphenols during In Vitro Fermentation Is Not Affected by Cellulose or Cell Wall Association. <i>Foods</i> , 2020, 9, 1911.	4.3	1
53	Edible Halophytes – A Novel Source of Functional Food Ingredients?. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	2
54	A systematic literature review of the effect of anthocyanins on gut microbiota populations. <i>Journal of Human Nutrition and Dietetics</i> , 2019, 32, 53-62.	2.5	55

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55	Antioxidant Rich Extracts of Terminalia ferdinandiana Inhibit the Growth of Foodborne Bacteria. Foods, 2019, 8, 281.	4.3	38
56	Antioxidant-Rich Extracts of Terminalia ferdinandiana Interfere with Estimation of Cell Viability. Antioxidants, 2019, 8, 191.	5.1	21
57	Promising Tropical Fruits High in Folates. Foods, 2019, 8, 363.	4.3	18
58	Introduction to the Special Issue: Foods of Plant Origin. Foods, 2019, 8, 555.	4.3	3
59	Phytochemical Characteristics and Antimicrobial Activity of Australian Grown Garlic ( <i>Allium Sativum</i> ) Tj ETQq1 1 0.784314 rgBT /Over	4.3	52
60	Nutritional Characteristics and Antimicrobial Activity of Australian Grown Feijoa ( <i>Acca sellowiana</i> ). Foods, 2019, 8, 376.	4.3	29
61	Copigmentation with Sinapic Acid Improves the Stability of Anthocyanins in High-Pressure-Processed Strawberry Purees. Journal of Chemistry, 2019, 2019, 1-8.	1.9	14
62	Kakadu Plum ( <i>Terminalia Ferdinandiana</i> )â€™A Native Australian Fruit with Functional Properties. Proceedings (mdpi), 2019, 36, 114.	0.2	0
63	Nutritional Characteristics of Australian Grown Feijoa ( <i>Acca sellowiana</i> ) and Its Antimicrobial Activity. Proceedings (mdpi), 2019, 36, 100.	0.2	2
64	The Inside and out of Folate in Strawberries and Avocados. Proceedings (mdpi), 2019, 36, 86.	0.2	0
65	Transcriptome-wide analysis of <i>Chlorella</i> reveals auxin-induced carotenogenesis pathway in green microalgae. Algal Research, 2019, 37, 320-335.	4.6	25
66	Curcumin-based photosensitization: a novel and green technology to decontaminate food systems. , 2019, , .		2
67	LED power efficiency of biomass, fatty acid, and carotenoid production in <i>Nannochloropsis</i> microalgae. Bioresource Technology, 2018, 252, 118-126.	9.6	65
68	Indospicine cytotoxicity and transport in human cell lines. Food Chemistry, 2018, 267, 119-123.	8.2	6
69	Bioactive phytochemicals and their bioaccessibility in four unexploited tropical fruits grown in Queensland, Australia. Acta Horticulturae, 2018, , 259-266.	0.2	2
70	Blue light enhances astaxanthin biosynthesis metabolism and extraction efficiency in <i>Haematococcus pluvialis</i> by inducing haematocyst germination. Algal Research, 2018, 35, 215-222.	4.6	40
71	Release of Indospicine from Contaminated Camel Meat following Cooking and Simulated Gastrointestinal Digestion: Implications for Human Consumption. Toxins, 2018, 10, 356.	3.4	5
72	<i>Buchanania obovata</i> : An Australian Indigenous food for diet diversification. Nutrition and Dietetics, 2018, 75, 527-532.	1.8	12

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73	Chemical and Nutritional Composition of Terminalia ferdinandiana (Kakadu Plum) Kernels: A Novel Nutrition Source. <i>Foods</i> , 2018, 7, 60.	4.3	25
74	Buchanania obovata: Functionality and Phytochemical Profiling of the Australian Native Green Plum. <i>Foods</i> , 2018, 7, 71.	4.3	5
75	Improved Stable Isotope Dilution Assay for Dietary Folates Using LC-MS/MS and Its Application to Strawberries. <i>Frontiers in Chemistry</i> , 2018, 6, 11.	3.6	33
76	Gene expression profiling of astaxanthin and fatty acid pathways in Haematococcus pluvialis in response to different LED lighting conditions. <i>Bioresource Technology</i> , 2018, 250, 591-602.	9.6	74
77	Anthocyanin-rich plum juice reduces ambulatory blood pressure but not acute cognitive function in younger and older adults: a pilot crossover dose-timing study. <i>Nutrition Research</i> , 2017, 47, 28-43.	2.9	38
78	Food-based anthocyanin intake and cognitive outcomes in human intervention trials: a systematic review. <i>Journal of Human Nutrition and Dietetics</i> , 2017, 30, 260-274.	2.5	48
79	Pilot Study on Folate Bioavailability from a Camembert Cheese Reveals Contradictory Findings to Recent Results from a Human Short-term Study. <i>Frontiers in Nutrition</i> , 2016, 3, 9.	3.7	6
80	3 or 3-O-Galloyl substitution plays an important role in association of catechins and theaflavins with porcine pancreatic $\alpha$ -amylase: The kinetics of inhibition of $\alpha$ -amylase by tea polyphenols. <i>Journal of Functional Foods</i> , 2016, 26, 144-156.	3.4	113
81	Bioactive anthocyanins in "Queen Garnet" plum maturity and bioavailability. <i>Acta Horticulturae</i> , 2015, , 219-222.	0.2	0
82	Phytochemicals in the tissues of Australian-grown papaya cultivars. <i>Acta Horticulturae</i> , 2015, , 175-178.	0.2	0
83	Folate bioavailability from foods rich in folates assessed in a short term human study using stable isotope dilution assays. <i>Food and Function</i> , 2015, 6, 241-247.	4.6	22
84	Induced carotenoid accumulation in Dunaliella salina and Tetraselmis suecica by plant hormones and UV-C radiation. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 9407-9416.	3.6	35
85	Effect of drying, storage temperature and air exposure on astaxanthin stability from Haematococcus pluvialis. <i>Food Research International</i> , 2015, 74, 231-236.	6.2	67
86	Phytochemicals of papaya and its traditional health and culinary uses " A review. <i>Journal of Food Composition and Analysis</i> , 2015, 41, 201-211.	3.9	48
87	Cyanidin 3-glucoside improves diet-induced metabolic syndrome in rats. <i>Pharmacological Research</i> , 2015, 102, 208-217.	7.1	59
88	Consumption of anthocyanin-rich Queen Garnet plum juice reduces platelet activation related thrombogenesis in healthy volunteers. <i>Journal of Functional Foods</i> , 2015, 12, 11-22.	3.4	54
89	Binding of dietary polyphenols to cellulose: Structural and nutritional aspects. <i>Food Chemistry</i> , 2015, 171, 388-396.	8.2	126
90	Verfärgbarkeit phenolischer Komponenten aus Rotwein (Lemberger) und Rotem Traubensaft für den Menschen. , 2015, , .		0

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91	Japanese plums ( <i>Prunus salicina</i> Lindl.) and phytochemicals - breeding, horticultural practice, postharvest storage, processing and bioactivity. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2137-2147.	3.5	60
92	Phytochemicals in Japanese plums: impact of maturity and bioaccessibility. <i>Food Research International</i> , 2014, 65, 20-26.	6.2	31
93	Profiling of carotenoids and antioxidant capacity of microalgae from subtropical coastal and brackish waters. <i>Food Chemistry</i> , 2014, 165, 300-306.	8.2	143
94	Biofortified produce “Queen garnet, a new high anthocyan plum. <i>Journal of Nutrition &amp; Intermediary Metabolism</i> , 2014, 1, 20.	1.7	0
95	Comparative effects of thermal and high pressure processing on phenolic phytochemicals in different strawberry cultivars. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 57-65.	5.6	77
96	Lack of release of bound anthocyanins and phenolic acids from carrot plant cell walls and model composites during simulated gastric and small intestinal digestion. <i>Food and Function</i> , 2013, 4, 906.	4.6	88
97	High anthocyanin strawberries through cultivar selection. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 846-852.	3.5	53
98	INCREASING ANTHOCYANIN CONTENT IN QUEEN GARNET PLUM AND CORRELATIONS WITH IN-FIELD MEASURES. <i>Acta Horticulturae</i> , 2013, , 97-104.	0.2	16
99	Binding of polyphenols to plant cell wall analogues “ Part 2: Phenolic acids. <i>Food Chemistry</i> , 2012, 135, 2287-2292.	8.2	132
100	Urinary Pharmacokinetics of Queen Garnet Plum Anthocyanins in Healthy Human Subjects. <i>ACS Symposium Series</i> , 2012, , 375-392.	0.5	3
101	Consumption of <i>Hibiscus sabdariffa</i> L. aqueous extract and its impact on systemic antioxidant potential in healthy subjects. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2207-2218.	3.5	47
102	URINARY EXCRETION OF ANTIOXIDANTS IN HEALTHY HUMANS FOLLOWING QUEEN GARNET PLUM JUICE INGESTION: A NEW PLUM VARIETY RICH IN ANTIOXIDANT COMPOUNDS. <i>Journal of Food Biochemistry</i> , 2012, 36, 159-170.	2.9	31
103	Binding of polyphenols to plant cell wall analogues “ Part 1: Anthocyanins. <i>Food Chemistry</i> , 2012, 134, 155-161.	8.2	161
104	Release and absorption of carotenes from processed carrots ( <i>Daucus carota</i> ) using in vitro digestion coupled with a Caco-2 cell trans-well culture model. <i>Food Research International</i> , 2011, 44, 868-874.	6.2	52
105	Quantitation of folates and their catabolites in blood plasma, erythrocytes, and urine by stable isotope dilution assays. <i>Analytical Biochemistry</i> , 2010, 398, 150-160.	2.4	36
106	Absorption of Black Currant Anthocyanins by Monolayers of Human Intestinal Epithelial Caco-2 Cells Mounted in Ussing Type Chambers. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4995-5001.	5.2	53
107	Native Australian fruits “ a novel source of antioxidants for food. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 339-346.	5.6	146
108	Cancer cell antiproliferation activity and metabolism of black carrot anthocyanins. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 365-372.	5.6	89

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109	Absorption and excretion of elderberry ( <i>Sambucus nigra</i> L.) anthocyanins in healthy humans. <i>Methods and Findings in Experimental and Clinical Pharmacology</i> , 2007, 29, 525.	0.8	23
110	Sources of Antioxidant Activity in Australian Native Fruits. Identification and Quantification of Anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9820-9826.	5.2	75
111	<i>ErnÄhrungswissenschaften.</i> , 2006, , 1001-1022.		0
112	Pharmacokinetics of Anthocyanidin-3-Glycosides Following Consumption of <i>Hibiscus sabdariffa</i> L. Extract. <i>Journal of Clinical Pharmacology</i> , 2005, 45, 203-210.	2.0	56
113	Urinary pharmacokinetics of betalains following consumption of red beet juice in healthy humans. <i>Pharmacological Research</i> , 2005, 52, 290-297.	7.1	119
114	The excretion and biological antioxidant activity of elderberry antioxidants in healthy humans. <i>Food Research International</i> , 2005, 38, 905-910.	6.2	53
115	Renal excretion of antioxidative constituents from red beet in humans. <i>Food Research International</i> , 2005, 38, 1051-1058.	6.2	51
116	Urinary Excretion of Cyanidin Glucosides and Glucuronides in Healthy Humans After Elderberry Juice Ingestion. <i>Journal of Biomedicine and Biotechnology</i> , 2004, 2004, 343-345.	3.0	28
117	Bioavailability and Biokinetics of Anthocyanins From Red Grape Juice and Red Wine. <i>Journal of Biomedicine and Biotechnology</i> , 2004, 2004, 293-298.	3.0	105
118	Bioavailability of anthocyanidin-3-glycosides following consumption of elderberry extract and blackcurrant juice. <i>International Journal of Clinical Pharmacology and Therapeutics</i> , 2004, 42, 293-300.	0.6	55
119	Effect of grape processing on selected antioxidant phenolics in red wine. <i>Journal of Food Engineering</i> , 2003, 56, 223-228.	5.2	79
120	Application of stable isotope dilution assays based on liquid chromatography-tandem mass spectrometry for the assessment of folate bioavailability. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2003, 792, 167-176.	2.3	37
121	Bioavailability of anthocyanidin-3-glucosides following consumption of red wine and red grape juice. <i>Canadian Journal of Physiology and Pharmacology</i> , 2003, 81, 423-435.	1.4	128
122	In vivo antioxidative capacity of a composite berry juice. <i>Food Research International</i> , 2002, 35, 213-216.	6.2	70
123	Efficacy of benfotiamine versus thiamine on function and glycation products of peripheral nerves in diabetic rats. <i>Experimental and Clinical Endocrinology and Diabetes</i> , 2001, 109, 330-336.	1.2	98
124	Bioactive Anthocyanins Detected in Human Urine after Ingestion of Blackcurrant Juice. <i>Journal of Environmental Pathology, Toxicology and Oncology</i> , 2001, 20, 7.	1.2	73
125	Gallic Acid in Black Tea and Its Bioavailability for Man. , 2000, , 80-83.		2
126	Biokinetic parameters and metabolism of S-5-benzoylthiamine-monophosphate. <i>BioFactors</i> , 2000, 11, 109-110.	5.4	8



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127	Effect of high-dosed thiamine hydrochloride and S-benzoyl-thiamine-O-monophosphate on thiamine-status after chronic ethanol administration. BioFactors, 2000, 11, 111-113.	5.4	7
128	Bioavailability of Water- and Lipid-Soluble Thiamin Compounds in Broiler Chickens. International Journal for Vitamin and Nutrition Research, 2000, 70, 311-316.	1.5	9
129	Bioavailability of Blackcurrant Anthocyanins in Humans. , 2000, , 76-79.		0
130	Bioavailability of antioxidative compounds from Brettacher apple juice in humans. Innovative Food Science and Emerging Technologies, 2000, 1, 245-249.	5.6	26