Michael Newton Clifford

List of Publications by Year
in descending order

166	17,662	18482 62	13379 130
papers	citations	h-index	g-index

180	180	180	16100
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Dietary phenolics: chemistry, bioavailability and effects on health. Natural Product Reports, 2009, 26, 1001.	10.3	1,610
2	Hierarchical Scheme for LC-MSnIdentification of Chlorogenic Acids. Journal of Agricultural and Food Chemistry, 2003, 51, 2900-2911.	5.2	1,085
3	Chlorogenic acids and other cinnamates - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 1999, 79, 362-372.	3.5	1,060
4	Chlorogenic acids and other cinnamates - nature, occurrence, dietary burden, absorption and metabolism. Journal of the Science of Food and Agriculture, 2000, 80, 1033-1043.	3.5	789
5	Anthocyanins - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1063-1072.	3.5	687
6	Discriminating between the Six Isomers of Dicaffeoylquinic Acid by LC-MSn. Journal of Agricultural and Food Chemistry, 2005, 53, 3821-3832.	5.2	599
7	Coffee acutely modifies gastrointestinal hormone secretion and glucose tolerance in humans: glycemic effects of chlorogenic acid and caffeine. American Journal of Clinical Nutrition, 2003, 78, 728-733.	4.7	505
8	How should we assess the effects of exposure to dietary polyphenols in vitro?. American Journal of Clinical Nutrition, 2004, 80, 15-21.	4.7	443
9	Bioavailability of dietary flavonoids and phenolic compounds. Molecular Aspects of Medicine, 2010, 31, 446-467.	6.4	439
10	Ellagitannins - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1118-1125.	3.5	415
11	Coffee: biochemistry and potential impact on health. Food and Function, 2014, 5, 1695-1717.	4.6	376
12	Colonic metabolites of berry polyphenols: the missing link to biological activity?. British Journal of Nutrition, 2010, 104, S48-S66.	2.3	372
13	Diet-Derived Phenols in Plasma and Tissues and their Implications for Health. Planta Medica, 2004, 70, 1103-1114.	1.3	364
14	Flavanones, chalcones and dihydrochalcones - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1073-1080.	3.5	321
15	Dietary polyphenols decrease glucose uptake by human intestinal Caco-2 cells. FEBS Letters, 2005, 579, 1653-1657.	2.8	280
16	Chlorogenic acids and the acyl-quinic acids: discovery, biosynthesis, bioavailability and bioactivity. Natural Product Reports, 2017, 34, 1391-1421.	10.3	257
17	Role of the small intestine, colon and microbiota in determining the metabolic fate of polyphenols. Biochemical Pharmacology, 2017, 139, 24-39.	4.4	247
18	Dietary hydroxybenzoic acid derivatives - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1024-1032.	3.5	231

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19	LCâ€“MSn analysis of the cis isomers of chlorogenic acids. Food Chemistry, 2008, 106, 379-385.	8.2	221
20	Profiling the Chlorogenic Acids and Other Caffeic Acid Derivatives of Herbal Chrysanthemum by LCâˆ’MSn. Journal of Agricultural and Food Chemistry, 2007, 55, 929-936.	5.2	207
21	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.	9.9	204
22	Human studies on the absorption, distribution, metabolism, and excretion of tea polyphenols. American Journal of Clinical Nutrition, 2013, 98, 1619S-1630S.	4.7	192
23	Characterization by LC-MSnof Four New Classes of Chlorogenic Acids in Green Coffee Beans:Â Dimethoxycinnamoylquinic Acids, Diferuloylquinic Acids, Caffeoyl-dimethoxycinnamoylquinic Acids, and Feruloyl-dimethoxycinnamoylquinic Acids. Journal of Agricultural and Food Chemistry, 2006, 54, 1957-1969.	5.2	191
24	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.	10.3	170
25	The chemistry of low molecular weight black tea polyphenols. Natural Product Reports, 2010, 27, 417.	10.3	151
26	Characterization by LC-MSnof Four New Classes ofp-Coumaric Acid-ContainingÂDiacylÂChlorogenicÂAcidsÂinÂGreenÂCoffee Beans. Journal of Agricultural and Food Chemistry, 2006, 54, 4095-4101.	5.2	150
27	A comparison of the in vitro biotransformation of (â€“)â€epicatechin and procyanidin B2 by human faecal microbiota. Molecular Nutrition and Food Research, 2010, 54, 747-759.	3.3	147
28	Transport and Metabolism of Ferulic Acid through the Colonic Epithelium. Drug Metabolism and Disposition, 2008, 36, 190-197.	3.3	137
29	Orange juice (poly)phenols are highly bioavailable in humans. American Journal of Clinical Nutrition, 2014, 100, 1378-1384.	4.7	133
30	Hippuric acid as a major excretion product associated with black tea consumption. Xenobiotica, 2000, 30, 317-326.	1.1	130
31	Tea flavonoids and cardiovascular health. QJM - Monthly Journal of the Association of Physicians, 2001, 94, 277-282.	0.5	129
32	In Vivo Bioavailability, Absorption, Excretion, and Pharmacokinetics of [¹⁴C]Procyanidin B2 in Male Rats. Drug Metabolism and Disposition, 2010, 38, 287-291.	3.3	123
33	Mass spectrometric characterization of black tea thearubigins leading to an oxidative cascade hypothesis for thearubigin formation. Rapid Communications in Mass Spectrometry, 2010, 24, 3387-3404.	1.5	120
34	Profiling the chlorogenic acids of aster by HPLCâ€“MSn. Phytochemical Analysis, 2006, 17, 384-393.	2.4	109
35	Chlorogenic acids and purine alkaloids contents of MatÃ© (Ilex paraguariensis) leaf and beverage. Food Chemistry, 1990, 35, 13-21.	8.2	108
36	Correlations between saliva protein composition and some Tâ€“I parameters of astringency. Food Quality and Preference, 2001, 12, 145-152.	4.6	106

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37	EVALUATION OF BITTERNESS AND ASTRINGENCY OF (+)-CATECHIN AND (-)-EPICATECHIN IN RED WINE AND IN MODEL SOLUTION. Journal of Sensory Studies, 1997, 12, 25-37.	1.6	103
38	Profiling and Characterization by LC-MSnof the Galloylquinic Acids of Green Tea, Tara Tannin, and Tannic Acid. Journal of Agricultural and Food Chemistry, 2007, 55, 2797-2807.	5.2	102
39	Apparent molar volumes and tastes of molecules with more than one sapophore. Chemical Senses, 1987, 12, 397-409.	2.0	98
40	The measurement of feruloylquinic acids and caffeoylquinic acids in coffee beans. Development of the technique and its preliminary application to green coffee beans. Journal of the Science of Food and Agriculture, 1976, 27, 73-84.	3.5	96
41	Possible role for apple juice phenolic compounds in the acute modification of glucose tolerance and gastrointestinal hormone secretion in humans. Journal of the Science of Food and Agriculture, 2002, 82, 1800-1805.	3.5	91
42	Bioavailability and metabolism of chlorogenic acids (acylâ€quinic acids) in humans. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1299-1352.	11.7	91
43	EVIDENCE THAT SALIVARY PROTEINS ARE INVOLVED IN ASTRINGENCY. Journal of Sensory Studies, 1998, 13, 29-43.	1.6	90
44	The Antioxidant and Chlorogenic Acid Profiles of Whole Coffee Fruits Are Influenced by the Extraction Procedures. Journal of Agricultural and Food Chemistry, 2011, 59, 3754-3762.	5.2	87
45	Quantitative structure activity relationship for the effect of benzoic acids, cinnamic acids and benzaldehydes on Listeria monocytogenes. Journal of Applied Bacteriology, 1996, 80, 303-310.	1.1	84
46	Quercetin Metabolites Downregulate Cyclooxygenase-2 Transcription in Human Lymphocytes Ex Vivo but Not In Vivo. Journal of Nutrition, 2004, 134, 552-557.	2.9	84
47	Oxidative cascade reactions yielding polyhydroxy-theaflavins and theacitrins in the formation of black tea thearubigins: Evidence by tandem LC-MS. Food and Function, 2010, 1, 180.	4.6	78
48	The chlorogenic acids of Hemerocallis. Food Chemistry, 2006, 95, 574-578.	8.2	77
49	Marked antimutagenic potential of aqueous green tea extracts: mechanism of action. Mutagenesis, 1994, 9, 325-331.	2.6	74
50	The cinnamoyl?amino acid conjugates of green robusta coffee beans. Food Chemistry, 2004, 87, 457-463.	8.2	74
51	Chlorogenic acids and caffeine as possible taxonomic criteria in Coffea and Psilanthus. Phytochemistry, 1989, 28, 829-838.	2.9	73
52	Secondary Metabolites in Fruits, Vegetables, Beverages and Other Plant-based Dietary Components. , 0, , 208-302.		73
53	Effect of pH on Astringency in Model Solutions and Wines. Journal of Agricultural and Food Chemistry, 1997, 45, 2211-2216.	5.2	72
54	Selective induction of rat hepatic CYP1 and CYP4 proteins and of peroxisomal proliferation by green tea. Carcinogenesis, 1994, 15, 2575-2579.	2.8	71

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55	In vitro colonic catabolism of orange juice (poly)phenols. Molecular Nutrition and Food Research, 2015, 59, 465-475.	3.3	71
56	Effect of complex polyphenols and tannins from red wine on DNA oxidative damage of rat colon mucosa in vivo. European Journal of Nutrition, 2000, 39, 207-212.	3.9	69
57	Profiling the chlorogenic acids of sweet potato (Ipomoea batatas) from China. Food Chemistry, 2008, 106, 147-152.	8.2	69
58	The analysis by HPLC of green, black and Pu'er teas produced in Yunnan. Journal of the Science of Food and Agriculture, 1995, 69, 535-540.	3.5	68
59	Miscellaneous phenols in foods and beverages - nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1126-1137.	3.5	68
60	The influence of coffee bean maturity on the content of chlorogenic acids, caffeine and trigonelline. Food Chemistry, 1987, 26, 59-69.	8.2	67
61	A polyphenolic pigment from black tea. Phytochemistry, 1997, 46, 1397-1402.	2.9	67
62	Stimulation of rat hepatic UDP-glucuronosyl transferase activity following treatment with green tea. Food and Chemical Toxicology, 1995, 33, 27-30.	3.6	66
63	Phenols and caffeine in wet-processed coffee beans and coffee pulp. Food Chemistry, 1991, 40, 35-42.	8.2	65
64	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. American Journal of Clinical Nutrition, 2020, 112, 1051-1068.	4.7	65
65	Procyanidin B2 catabolism by human fecal microflora: Partial characterization of â€˜dimericâ€™ intermediates. Archives of Biochemistry and Biophysics, 2010, 501, 73-78.	3.0	64
66	Analysis of chlorogenic acids in beverages prepared from Chinese health foods and investigation, in vitro, of effects on glucose absorption in cultured Caco-2 cells. Food Chemistry, 2008, 108, 369-373.	8.2	63
67	Contribution of Caffeine and Flavanols in the Induction of Hepatic Phase II Activities by Green Tea. Food and Chemical Toxicology, 1998, 36, 617-621.	3.6	62
68	Characterisation of chlorogenic acids by simultaneous isomerisation and transesterification with tetramethylammonium hydroxide. Food Chemistry, 1989, 33, 115-123.	8.2	60
69	Evaluation of the antigenotoxic potential of monomeric and dimeric flavanols, and black tea polyphenols against heterocyclic amine-induced DNA damage in human lymphocytes using the Comet assay. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2002, 515, 39-56.	1.7	59
70	Studies with volunteers on the role of histamine in suspected scombrotoxicosis. Journal of the Science of Food and Agriculture, 1989, 47, 365-375.	3.5	57
71	Specificity of acidic phloroglucinol reagents. Journal of Chromatography A, 1974, 94, 321-324.	3.7	56
72	Black tea thearubiginsâ€”their HPLC separation and preparation during in-vitro oxidation. Journal of the Science of Food and Agriculture, 1990, 50, 547-561.	3.5	55

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73	Bioavailability of dietary doses of³H-labelled tea antioxidants (+)-catechin and (-)-epicatechin in rat. Xenobiotica, 2003, 33, 743-753.	1.1	55
74	Tea cream formation: The contribution of black tea phenolic pigments determined by HPLC. Journal of the Science of Food and Agriculture, 1993, 63, 77-86.	3.5	54
75	Coffee bean dicaffeoylquinic acids. Phytochemistry, 1986, 25, 1767-1769.	2.9	51
76	The effect of instant green tea on the foaming and rheological properties of egg albumen proteins. Journal of the Science of Food and Agriculture, 2007, 87, 1810-1819.	3.5	50
77	The chlorogenic acids content of green robusta coffee beans as a possible index of geographic origin. Food Chemistry, 1988, 29, 291-298.	8.2	49
78	Sensory astringency of 5-O-caffeoylquinic acid, tannic acid and grape-seed tannin by a time-intensity procedure. Journal of the Science of Food and Agriculture, 1993, 61, 57-64.	3.5	49
79	Absorption and Metabolism of Dietary Plant Secondary Metabolites. , 0, , 303-351.		49
80	An Unambiguous Nomenclature for the Acyl-quinic Acids Commonly Known as Chlorogenic Acids. Journal of Agricultural and Food Chemistry, 2017, 65, 3602-3608.	5.2	49
81	The importance of endogenous histamine relative to dietary histamine in the aetiology of scombrotoxicosis. Food Additives and Contaminants, 1991, 8, 531-542.	2.0	47
82	Red Wine and Model Wine Astringency as Affected by Malic and Lactic Acid. Journal of Food Science, 1997, 62, 416-420.	3.1	47
83	Isolation, characterisation and determination of biological activity of coffee proanthocyanidins. Journal of the Science of Food and Agriculture, 1998, 77, 368-372.	3.5	46
84	Investigation of the metabolic fate of dihydrocaffeic acid. Biochemical Pharmacology, 2008, 75, 1218-1229.	4.4	45
85	Inhibition of 1,2-dimethylhydrazine-induced oxidative DNA damage in rat colon mucosa by black tea complex polyphenols. Food and Chemical Toxicology, 2000, 38, 1085-1088.	3.6	44
86	Profiling and characterisation by liquid chromatography/multi-stage mass spectrometry of the chlorogenic acids in Gardeniae Fructus. Rapid Communications in Mass Spectrometry, 2010, 24, 3109-3120.	1.5	44
87	Terms and nomenclature used for plant-derived components in nutrition and related research: efforts toward harmonization. Nutrition Reviews, 2020, 78, 451-458.	5.8	44
88	The role of (â˜)-epicatechin and polyphenol oxidase in the coupled oxidative breakdown of theaflavins. Journal of the Science of Food and Agriculture, 1993, 63, 435-438.	3.5	43
89	Induction of hepatic CYP1A2 by the oral administration of caffeine to rats: lack of association with the Ah locus. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 1995, 1272, 89-94.	3.8	42
90	A comparison of the antimutagenic potential of green, black and decaffeinated teas: contribution of flavanols to the antimutagenic effect. Mutagenesis, 1996, 11, 597-603.	2.6	41

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91	Contribution of theafulvins to the antimutagenicity of black tea: their mechanism of action. Mutagenesis, 1998, 13, 631-636.	2.6	41
92	Glucose-dependent insulinotropic polypeptide and insulin-like immunoreactivity in saliva following sham-fed and swallowed meals. Journal of Endocrinology, 2003, 177, 407-412.	2.6	41
93	Characterisation of caffeoylferuloylquinic acids by simultaneous isomerisation and transesterification with tetramethylammonium hydroxide. Food Chemistry, 1989, 34, 81-88.	8.2	40
94	Chlorogenic acidsâ€"Their complex nature and routine determination in coffee beans. Food Chemistry, 1979, 4, 63-71.	8.2	38
95	Is there a role for amines other than histamines in the aetiology of scombrotoxicosis?. Food Additives and Contaminants, 1991, 8, 641-651.	2.0	38
96	Caffeoyltyrosine from green robusta coffee beans. Phytochemistry, 1989, 28, 1989-1990.	2.9	35
97	Effect of dihydrocaffeic acid on UV irradiation of human keratinocyte HaCaT cells. Archives of Biochemistry and Biophysics, 2008, 476, 196-204.	3.0	35
98	The effect of drying on black tea quality. Journal of the Science of Food and Agriculture, 2001, 81, 764-772.	3.5	34
99	QSARs for the effect of benzaldehydes on foodborne bacteria and the role of sulfhydryl groups as targets of their antibacterial activity. Journal of Applied Microbiology, 1998, 84, 207-212.	3.1	31
100	Interaction of (+)-catechin, (?)-epicatechin, procyanidin B2 and procyanidin C1 with pooled human salivain vitro. Journal of the Science of Food and Agriculture, 2001, 81, 261-268.	3.5	31
101	Tannins in wet-processed coffee beans and coffee pulp. Food Chemistry, 1991, 40, 191-200.	8.2	30
102	Surrogate Standards: A Cost-Effective Strategy for Identification of Phytochemicals. Journal of Agricultural and Food Chemistry, 2017, 65, 3589-3590.	5.2	28
103	Consumption of tea modulates the urinary excretion of mutagens in rats treated with IQ. Role of caffeine. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 1999, 441, 191-203.	1.7	27
104	Caffeoyl-tyrosine and Angola II as characteristic markers for Angolan robusta coffees. Food Chemistry, 1995, 53, 309-313.	8.2	26
105	A comparison of quantitative structure-activity relationships for the effect of benzoic and cinnamic acids on Listeria monocytogenes using multiple linear regression, artificial neural network and fuzzy systems. Journal of Applied Microbiology, 1997, 82, 168-176.	3.1	26
106	The formation of thearubigin-like substances by in-vitro polyphenol oxidase-mediated fermentation of individual flavan-3-ols. Journal of the Science of Food and Agriculture, 1995, 67, 501-505.	3.5	25
107	Modulation of hepatic cytochrome P450 activity and carcinogen bioactivation by black and decaffeinated black tea. Environmental Toxicology and Pharmacology, 1999, 7, 41-47.	4.0	23
108	Differential modulation of the genotoxicity of food carcinogens by naturally occurring monomeric and dimeric polyphenolics. Environmental and Molecular Mutagenesis, 2000, 35, 86-98.	2.2	23

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109	The use of poly-n-vinylpyrrolidone as the adsorbent for the chromatographic separation of chlorogenic acids and other phenolic compounds. Journal of Chromatography A, 1974, 94, 261-266.	3.7	22
110	A single serving of caffeinated coffee impairs postprandial glucose metabolism in overweight men. British Journal of Nutrition, 2015, 114, 1218-1225.	2.3	22
111	Postprandial glycaemic and lipaemic responses to chronic coffee consumption may be modulated byCYP1A2polymorphisms. British Journal of Nutrition, 2018, 119, 792-800.	2.3	22
112	The chlorogenic acids content of coffee substitutes. Food Chemistry, 1987, 24, 99-107.	8.2	21
113	Chlorogenic acidsâ€"Confounders of coffee-serum cholesterol relationships. Food Chemistry, 1987, 24, 77-80.	8.2	21
114	Plasma pharmacokinetics of (poly)phenol metabolites and catabolites after ingestion of orange juice by endurance trained men. Free Radical Biology and Medicine, 2020, 160, 784-795.	2.9	21
115	Fractionation of green tea extracts: correlation of antimutagenic effect with flavanol content. Journal of the Science of Food and Agriculture, 1997, 75, 453-462.	3.5	20
116	MALDI-TOF Mass Spectrometry: Avoidance of Artifacts and Analysis of Caffeine-Precipitated SII Thearubigins from 15 Commercial Black Teas. Journal of Agricultural and Food Chemistry, 2012, 60, 4514-4525.	5.2	20
117	Analysis of proanthocyanidins in coffee pulp. Journal of the Science of Food and Agriculture, 1994, 65, 157-162.	3.5	19
118	Boron trifluorideâ€"etherate mediated synthesis of 3-desoxyanthocyanidins including a total synthesis of tricetanidin from black tea. Tetrahedron Letters, 2001, 42, 9261-9263.	1.4	19
119	Hepatic and intestinal cytochrome P450 and conjugase activities in rats treated with black tea theafulvins and theaflavins. Food and Chemical Toxicology, 2003, 41, 1141-1147.	3.6	19
120	Advances in Polyphenol Research: A Journal of Agricultural and Food Chemistry Virtual Issue. Journal of Agricultural and Food Chemistry, 2017, 65, 8093-8095.	5.2	19
121	Caffeine from green beans of Mascarocoffea. Phytochemistry, 1991, 30, 4039-4040.	2.9	18
122	Caffeine and theobromine in green beans from Mascarocoffea. Phytochemistry, 1992, 31, 1271-1272.	2.9	18
123	In vivo study of the bioavailability and metabolic profile of (poly)phenols after sous-vide artichoke consumption. Food Chemistry, 2022, 367, 130620.	8.2	18
124	Contribution of phenols, quinones and reactive oxygen species to the mutagenicity of white grape juice in the ames test. Food and Chemical Toxicology, 1996, 34, 869-872.	3.6	17
125	Inhibition of Staphylococcus aureus by Oleuropein Is Mediated by Hydrogen Peroxide. Journal of Food Protection, 2005, 68, 1492-1496.	1.7	16
126	Tetrahydroâ€ÃŸâ€carboline carboxylic acids in smoked foods. Food Additives and Contaminants, 1992, 9, 83-95.	2.0	15

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127	Mutagenicity of white grape juice in the ames test. Food and Chemical Toxicology, 1996, 34, 559-562.	3.6	15
128	Alkaloids. , 0, , 102-136.		15
129	A systematic study of carboxylic acids in negative ion mode electrospray ionisation mass spectrometry providing a structural model for ion suppression. Rapid Communications in Mass Spectrometry, 2007, 21, 2014-2018.	1.5	15
130	Modulation of the mutagenicity of food carcinogens by oligomeric and polymeric procyanidins isolated from grape seeds: synergistic genotoxicity withN-nitrosopyrrolidine. Journal of the Science of Food and Agriculture, 2000, 80, 91-101.	3.5	14
131	Terpenes. , 0, , 47-101.		14
132	Scombroid-Fish Poisoning. New England Journal of Medicine, 1991, 325, 515-517.	27.0	13
133	Effects of black tea theafulvins on aflatoxin B1 mutagenesis in the Ames test. Mutagenesis, 2003, 18, 145-150.	2.6	13
134	In Vitro Faecal Fermentation of Monomeric and Oligomeric Flavanâ€3â€ols: Catabolic Pathways and Stoichiometry. Molecular Nutrition and Food Research, 2022, 66, e2101090.	3.3	13
135	Metaperiodateâ€”a new structure-specific locating reagent for phenolic compounds. Journal of Chromatography A, 1973, 86, 222-224.	3.7	12
136	Use of Porter's reagents for the characterisation of thearubigins and other non-proanthocyanidins. Journal of the Science of Food and Agriculture, 1995, 68, 33-38.	3.5	12
137	Unexpected hyperchromic interactions during the chromatography of theafulvins and simple flavonoids. Food Chemistry, 1999, 67, 143-146.	8.2	12
138	Chlorogenic acids and other cinnamates â€“ nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 1999, 79, 362-372.	3.5	12
139	Chlorogenic acids and other cinnamates â€“ nature, occurrence, dietary burden, absorption and metabolism. Journal of the Science of Food and Agriculture, 2000, 80, 1033-1043.	3.5	12
140	Do saxitoxinâ€like substances have a role in scombrotoxicosis?. Food Additives and Contaminants, 1992, 9, 657-667.	2.0	11
141	The Stability of Theaflavins During HPLC Analysis of a Decaffeinated Aqueous Tea Extract. Journal of the Science of Food and Agriculture, 1997, 74, 536-540.	3.5	11
142	Sulphur-Containing Compounds. , 0, , 25-46.		10
143	Proliferation of hepatic peroxisomes in rats following the intake of green or black tea. Toxicology Letters, 1999, 109, 69-76.	0.8	9
144	Comparison of radioimmunoassay and spectrophotometric analysis for the quantitation of hypoxanthine in fish muscle. Food Chemistry, 1991, 42, 1-17.	8.2	8

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145	Monocarboxylate transporter expression is associated with the absorption of benzoic acid in human intestinal epithelial cells. Journal of the Science of Food and Agriculture, 2007, 87, 239-244.	3.5	7
146	LCâ€“MS Characterization and Quantification of Known and Unknown (Poly)phenol Metabolitesâ€”Possible Pitfalls and Their Avoidance. Molecular Nutrition and Food Research, 2022, 66, e2101013.	3.3	7
147	Effect of Gelatin (a Model for Salivary PRP) on the Sensory Astringency of 5-O-caffeoylquinic Acid and Tannic Acid. Annals of the New York Academy of Sciences, 1998, 855, 823-827.	3.8	6
148	The aetiology of scombrotoxicosis. International Journal of Food Science and Technology, 1992, 27, 721-724.	2.7	6
149	A Practitioner's Dilemma Mass Spectrometryâ€Based Annotation and Identification of Human Plasma and Urinary Polyphenol Metabolites. Molecular Nutrition and Food Research, 2022, 66, e2100985.	3.3	6
150	Dietary Flavonoids and Health â€” Broadening the Perspective. , 2005, , 319-370.		5
151	Variation in the Methylation of Caffeoylquinic Acids and Urinary Excretion of 3â€²â€methoxycinnamic acidâ€4â€²â€sulfate After Apple Consumption by Volunteers. Molecular Nutrition and Food Research, 2021, 65, e2100471.	3.3	5
152	Anthocyanins â€“ nature, occurrence and dietary burden. , 0, .		4
153	Ellagitannins â€“ nature, occurrence and dietary burden. Journal of the Science of Food and Agriculture, 2000, 80, 1118-1125.	3.5	4
154	The influence of environmental variations on the phenolic compound profiles and antioxidant activity of two medicinal Patagonian valerians (Valeriana carnosa Sm. and V. clarionifolia Phil.). AIMS Agriculture and Food, 2021, 6, 106-124.	1.6	3
155	Chemical composition of coffee beans: an overview. Burleigh Dodds Series in Agricultural Science, 2018, , 195-214.	0.2	3
156	Reduced aflatoxin production by Aspergillus parasiticus after growth on a caffeine-containing medium. Letters in Applied Microbiology, 1990, 10, 205-207.	2.2	2
157	The evaluation in the Ames test of the mutagenicity of tetrahydroâ€Î²â€carbolineâ€3â€carboxylic acids from smoked foods. Food Additives and Contaminants, 1992, 9, 183-187.	2.0	2
158	Functions of the Human Intestinal Flora: The Use of Probiotics and Prebiotics. , 0, , 174-207.		1
159	Ellagitannins â€“ nature, occurrence and dietary burden. , 2000, 80, 1118.		1
160	Interaction of (+)â€catechin, (â^')â€epicatechin, procyanidin B2 and procyanidin C1 with pooled human saliva in vitro. Journal of the Science of Food and Agriculture, 2001, 81, 261-268.	3.5	1
161	Points: Coffee, cholesterol, and colon cancer. BMJ: British Medical Journal, 1987, 294, 312-312.	2.3	0
162	Phenols, tannins and their transformation products in beverages: implications for health. Journal of Chemical Technology and Biotechnology, 1999, 74, 376-377.	3.2	0

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163	Gastrointestinal Effects of Complex Polyphenols from Red Wine and Tea in Experimental Animal Models. , 2001, , 49-66.		0
164	The acute effects of coffee on glucose metabolism. Proceedings of the Nutrition Society, 2015, 74, .	1.0	0
165	Longer-term effects of coffee on glucose and lipid metabolism. Proceedings of the Nutrition Society, 2016, 75, .	1.0	0
166	Coffee intake, glucose metabolism and gene polymorphisms: response to Kawada. British Journal of Nutrition, 2018, 120, 1319-1320.	2.3	0