Gary Williamson

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Bioavailability and bioefficacy of polyphenols in humans. I. Review of 97 bioavailability studies. American Journal of Clinical Nutrition, 2005, 81, 230S-242S.	4.7	3,389
2	Dietary Intake and Bioavailability of Polyphenols. Journal of Nutrition, 2000, 130, 2073S-2085S.	2.9	2,797
3	Bioavailability and bioefficacy of polyphenols in humans. II. Review of 93 intervention studies. American Journal of Clinical Nutrition, 2005, 81, 243S-255S.	4.7	1,122
4	Dietary flavonoid and isoflavone glycosides are hydrolysed by the lactase site of lactase phlorizin hydrolase. FEBS Letters, 2000, 468, 166-170.	2.8	663
5	Deglycosylation of flavonoid and isoflavonoid glycosides by human small intestine and liver β-glucosidase activity. FEBS Letters, 1998, 436, 71-75.	2.8	617
6	Deglycosylation by small intestinal epithelial cell ?-glucosidases is a critical step in the absorption and metabolism of dietary flavonoid glycosides in humans. European Journal of Nutrition, 2003, 42, 29-42.	3.9	579
7	A Review of the Health Effects of Green Tea Catechins in In Vivo Animal Models. Journal of Nutrition, 2004, 134, 3431S-3440S.	2.9	493
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	Nutrients and phytochemicals: from bioavailability to bioefficacy beyond antioxidants. Current Opinion in Biotechnology, 2008, 19, 73-82.	6.6	432
10	Human metabolism of dietary flavonoids: Identification of plasma metabolites of quercetin. Free Radical Research, 2001, 35, 941-952.	3.3	415
11	In vitro metabolism of anthocyanins by human gut microflora. European Journal of Nutrition, 2005, 44, 133-142.	3.9	390
12	A critical review of the bioavailability of glucosinolates and related compounds. Natural Product Reports, 2004, 21, 425.	10.3	380
13	Flavonoids for Controlling Starch Digestion: Structural Requirements for Inhibiting Human α-Amylase. Journal of Medicinal Chemistry, 2008, 51, 3555-3561.	6.4	376
14	Colonic metabolites of berry polyphenols: the missing link to biological activity?. British Journal of Nutrition, 2010, 104, S48-S66.	2.3	372
15	The Bioavailability, Transport, and Bioactivity of Dietary Flavonoids: A Review from a Historical Perspective. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1054-1112.	11.7	362
16	Use of metabolically competent human hepatoma cells for the detection of mutagens and antimutagens. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 1998, 402, 185-202.	1.0	346
17	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
18	The role of polyphenols in modern nutrition. Nutrition Bulletin, 2017, 42, 226-235.	1.8	341

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19	Bioavailability of phyto-oestrogens. British Journal of Nutrition, 2003, 89, S45-S58.	2.3	329
20	Conjugation position of quercetin glucuronides and effect on biological activity. Free Radical Biology and Medicine, 2000, 29, 1234-1243.	2.9	317
21	Flavonoids and Heart Health: Proceedings of the ILSI North America Flavonoids Workshop, May 31–June 1, 2005, Washington, DC1, , ,. Journal of Nutrition, 2007, 137, 718S-737S.	2.9	316
22	Chocolate intake increases urinary excretion of polyphenol-derived phenolic acids in healthy human subjects. American Journal of Clinical Nutrition, 2003, 77, 912-918.	4.7	307
23	Cocoa procyanidins are stable during gastric transit in humans,,. American Journal of Clinical Nutrition, 2002, 76, 1106-1110.	4.7	306
24	Nutrigenomics and nutrigenetics: the emerging faces of nutrition. FASEB Journal, 2005, 19, 1602-1616.	0.5	294
25	Possible effects of dietary polyphenols on sugar absorption and digestion. Molecular Nutrition and Food Research, 2013, 57, 48-57.	3.3	293
26	Absorption of quercetin-3-glucoside and quercetin-4′-glucoside in the rat small intestine: the role of lactase phlorizin hydrolase and the sodium-dependent glucose transporter. Biochemical Pharmacology, 2003, 65, 1199-1206.	4.4	284
27	Cocoa and health: a decade of research. British Journal of Nutrition, 2008, 99, 1-11.	2.3	276
28	Quercetin Derivatives Are Deconjugated and Converted to Hydroxyphenylacetic Acids but Not Methylated by Human Fecal Flora in Vitro. Journal of Agricultural and Food Chemistry, 2002, 50, 1725-1730.	5.2	274
29	Bioavailability Is Improved by Enzymatic Modification of the Citrus Flavonoid Hesperidin in Humans: A Randomized, Double-Blind, Crossover Trial. Journal of Nutrition, 2006, 136, 404-408.	2.9	270
30	Esterase Activity Able To Hydrolyze Dietary Antioxidant Hydroxycinnamates Is Distributed along the Intestine of Mammals. Journal of Agricultural and Food Chemistry, 2001, 49, 5679-5684.	5.2	269
31	Antioxidant properties of catechins and proanthocyanidins: Effect of polymerisation, galloylation and glycosylation. Free Radical Research, 1998, 29, 351-358.	3.3	264
32	Effect of flavonoids and Vitamin E on cyclooxygenase-2 (COX-2) transcription. Mutation Research - Fundamental and Molecular Mechanisms of Mutagenesis, 2004, 551, 245-254.	1.0	264
33	Metabolism of quercetin-7- and quercetin-3-glucuronides by an in vitro hepatic model: the role of human β-glucuronidase, sulfotransferase, catechol-O-methyltransferase and multi-resistant protein 2 (MRP2) in flavonoid metabolism. Biochemical Pharmacology, 2003, 65, 479-491.	4.4	260
34	Intestinal Transport of Quercetin Glycosides in Rats Involves Both Deglycosylation and Interaction with the Hexose Transport Pathway. Journal of Nutrition, 2000, 130, 2765-2771.	2.9	257
35	Isolation and characterization of human colonic bacteria able to hydrolyse chlorogenic acid. Journal of Applied Microbiology, 2001, 90, 873-881.	3.1	256
36	Effect of Variety, Processing, and Storage on the Flavonoid Glycoside Content and Composition of Lettuce and Endive. Journal of Agricultural and Food Chemistry, 2000, 48, 3957-3964.	5.2	250

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37	Role of the small intestine, colon and microbiota in determining the metabolic fate of polyphenols. Biochemical Pharmacology, 2017, 139, 24-39.	4.4	247
38	Intestinal release and uptake of phenolic antioxidant diferulic acids. Free Radical Biology and Medicine, 2001, 31, 304-314.	2.9	241
39	Bioavailability and metabolism. Molecular Aspects of Medicine, 2002, 23, 39-100.	6.4	237
40	Hydroxycinnamates in plants and food: current and future perspectives. Journal of the Science of Food and Agriculture, 1999, 79, 355-361.	3.5	235
41	Release of Covalently Bound Ferulic Acid from Fiber in the Human Colon. Journal of Agricultural and Food Chemistry, 1997, 45, 661-667.	5.2	229
42	Polyphenols and phenolic acids from strawberry and apple decrease glucose uptake and transport by human intestinal Cacoâ€⊋ cells. Molecular Nutrition and Food Research, 2010, 54, 1773-1780.	3.3	226
43	Critical review of health effects of soyabean phyto-oestrogens in post-menopausal women. Proceedings of the Nutrition Society, 2006, 65, 76-92.	1.0	225
44	Bioavailability of chlorogenic acids following acute ingestion of coffee by humans with an ileostomy. Archives of Biochemistry and Biophysics, 2010, 501, 98-105.	3.0	217
45	Development of isothiocyanate-enriched broccoli, and its enhanced ability to induce phase 2 detoxification enzymes in mammalian cells. Theoretical and Applied Genetics, 2003, 106, 727-734.	3.6	209
46	ABSORPTION/METABOLISM OF SULFORAPHANE AND QUERCETIN, AND REGULATION OF PHASE II ENZYMES, IN HUMAN JEJUNUM IN VIVO. Drug Metabolism and Disposition, 2003, 31, 805-813.	3.3	199
47	Review of the Factors Affecting Bioavailability of Soy Isoflavones in Humans. Nutrition and Cancer, 2007, 57, 1-10.	2.0	198
48	Structure identification of feruloylated oligosaccharides from sugar-beet pulp by NMR spectroscopy. Carbohydrate Research, 1994, 263, 243-256.	2.3	196
49	Mechanism of action of dietary chemoprotective agents in rat liver: induction of phase I and II drug metabolizing enzymes and aflatoxin B1 metabolism. Carcinogenesis, 1997, 18, 1729-1738.	2.8	196
50	<i>In vitro</i> biological properties of flavonoid conjugates found <i>in vivo</i> . Free Radical Research, 2005, 39, 457-469.	3.3	196
51	Hydroxycinnamic Acids and Ferulic Acid Dehydrodimers in Barley and Processed Barley. Journal of Agricultural and Food Chemistry, 2001, 49, 4884-4888.	5.2	190
52	The faeA genes from Aspergillus niger and Aspergillus tubingensis encode ferulic acid esterases involved in degradation of complex cell wall polysaccharides. Applied and Environmental Microbiology, 1997, 63, 4638-4644.	3.1	190
53	Hairy plant polysaccharides: a close shave with microbial esterases. Microbiology (United Kingdom), 1998, 144, 2011-2023.	1.8	188
54	Purification and characterization of a ferulic acid esterase (FAE-III) from Aspergillus niger: specificity for the phenolic moiety and binding to microcrystalline cellulose. Microbiology (United Kingdom), 1994, 140, 779-787.	1.8	187

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55	Solution structure of the granular starch binding domain of Aspergillus niger glucoamylase bound to β-cyclodextrin. Structure, 1997, 5, 647-661.	3.3	182
56	Release of ferulic acid from wheat bran by a ferulic acid esterase (FAE-III) from Aspergillus niger. Applied Microbiology and Biotechnology, 1995, 43, 1082-1087.	3.6	181
57	Absorption, metabolism, and excretion of green tea flavanâ€3â€ols in humans with an ileostomy. Molecular Nutrition and Food Research, 2010, 54, 323-334.	3.3	178
58	Isolation and structural determination of two 5,5′-diferuloyl oligosaccharides indicate that maize heteroxylans are covalently cross-linked by oxidatively coupled ferulates. Carbohydrate Research, 1999, 320, 82-92.	2.3	168
59	Anticarcinogenic Factors in Plant Foods: A New Class of Nutrients?. Nutrition Research Reviews, 1994, 7, 175-204.	4.1	167
60	Degradation of feruloylated oligosaccharides from sugar-beet pulp and wheat bran by ferulic acid esterases from Aspergillus niger. Carbohydrate Research, 1994, 263, 257-269.	2.3	165
61	A novel class of protein from wheat which inhibits xylanases1. Biochemical Journal, 1999, 338, 441-446.	3.7	164
62	Metabolism of chlorogenic acid by human plasma, liver, intestine and gut microflora. Journal of the Science of Food and Agriculture, 1999, 79, 390-392.	3.5	160
63	Bioavailability of Quercetin in Humans with a Focus on Interindividual Variation. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 714-731.	11.7	160
64	Polyphenol content and health benefits of raisins. Nutrition Research, 2010, 30, 511-519.	2.9	154
65	Selective increase of the potential anticarcinogen 4- methylsulphinylbutyl glucosinolate in broccoli. Carcinogenesis, 1998, 19, 605-609.	2.8	153
66	A modular esterase from <i>Pseudomonas fluorescens</i> subsp. <i>cellulosa</i> contains a non-catalytic cellulose-binding domain. Biochemical Journal, 1993, 294, 349-355.	3.7	152
67	Dietary reference intake (DRI) value for dietary polyphenols: are we heading in the right direction?. British Journal of Nutrition, 2008, 99, S55-S58.	2.3	147
68	A comparison of the <i>in vitro</i> biotransformation of (–)â€epicatechin and procyanidin B2 by human faecal microbiota. Molecular Nutrition and Food Research, 2010, 54, 747-759.	3.3	147
69	Human metabolic pathways of dietary flavonoids and cinnamates. Biochemical Society Transactions, 2000, 28, 16-22.	3.4	146
70	Novel approaches to the biosynthesis of vanillin. Current Opinion in Biotechnology, 2000, 11, 490-496.	6.6	146
71	Interactions Affecting the Bioavailability of Dietary Polyphenols in Vivo. International Journal for Vitamin and Nutrition Research, 2007, 77, 224-235.	1.5	146
72	Phospholipid hydroperoxide glutathione peroxidase activity of human glutathione transferases. Biochemical Journal, 1998, 332, 97-100.	3.7	145

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73	Flavonoid glucuronides are substrates for human liver β-glucuronidase. FEBS Letters, 2001, 503, 103-106.	2.8	145
74	The role of hydroxycinnamates in the plant cell wall. Journal of the Science of Food and Agriculture, 1999, 79, 393-395.	3.5	143
75	Flavonoid-mediated inhibition ofÂintestinal ABC transporters may affect theÂoral bioavailability ofÂdrugs, food-borne toxic compounds andÂbioactive ingredients. Biomedicine and Pharmacotherapy, 2006, 60, 508-519.	5.6	143
76	Isolation and purification of feruloylated oligosaccharides from cell walls of sugar-beet pulp. Carbohydrate Research, 1994, 263, 227-241.	2.3	142
77	Esters of 3-chloro-1,2-propanediol (3-MCPD) in vegetable oils: Significance in the formation of 3-MCPD. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2008, 25, 391-400.	2.3	142
78	The starch-binding domain from glucoamylase disrupts the structure of starch. FEBS Letters, 1999, 447, 58-60.	2.8	140
79	Rapid Reversed Phase Ultra-Performance Liquid Chromatography Analysis of the Major Cocoa Polyphenols and Inter-relationships of Their Concentrations in Chocolate. Journal of Agricultural and Food Chemistry, 2007, 55, 2841-2847.	5.2	139
80	Transport and Metabolism of Ferulic Acid through the Colonic Epithelium. Drug Metabolism and Disposition, 2008, 36, 190-197.	3.3	137
81	Sulforaphane and its glutathione conjugate but not sulforaphane nitrile induce UDP-glucuronosyl transferase (UCT1A1) and glutathione transferase (CSTA1) in cultured cells. Carcinogenesis, 2002, 23, 1399-1404.	2.8	135
82	Urinary metabolites as biomarkers of polyphenol intake in humans: a systematic review. American Journal of Clinical Nutrition, 2010, 92, 801-809.	4.7	134
83	Effects of resveratrol alone or in combination with piperine on cerebral blood flow parameters and cognitive performance in human subjects: a randomised, double-blind, placebo-controlled, cross-over investigation. British Journal of Nutrition, 2014, 112, 203-213.	2.3	134
84	7-Methylsulfinylheptyl and 8-methylsulfinyloctyl isothiocyanates from watercress are potent inducers of phase II enzymes. Carcinogenesis, 2000, 21, 1983-1988.	2.8	132
85	Metabolism and Transport of the Citrus Flavonoid Hesperetin in Caco-2 Cell Monolayers. Drug Metabolism and Disposition, 2008, 36, 1794-1802.	3.3	132
86	Dietary quercetin glycosides: antioxidant activity and induction of the anticarcinogenic phase II marker enzyme quinone reductase in Hepalclc7 cells. Carcinogenesis, 1996, 17, 2385-2387.	2.8	131
87	The purification and characterization of 4-hydroxy-3-methoxycinnamic (ferulic) acid esterase from Streptomyces olivochromogenes. Journal of General Microbiology, 1991, 137, 2339-2345.	2.3	129
88	(+)-Catechin is more bioavailable than (â^)-catechin: Relevance to the bioavailability of catechin from cocoa. Free Radical Research, 2006, 40, 1029-1034.	3.3	126
89	Solution Structure of the Granular Starch Binding Domain of Glucoamylase fromAspergillus nigerby Nuclear Magnetic Resonance Spectroscopy. Journal of Molecular Biology, 1996, 259, 970-987.	4.2	124
90	In Vivo Bioavailability, Absorption, Excretion, and Pharmacokinetics of [¹⁴ C]Procyanidin B2 in Male Rats. Drug Metabolism and Disposition, 2010, 38, 287-291.	3.3	123

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91	Flavanols from green tea and phenolic acids from coffee: Critical quantitative evaluation of the pharmacokinetic data in humans after consumption of single doses of beverages. Molecular Nutrition and Food Research, 2011, 55, 864-873.	3.3	122

 $_{92}$ Profile of polyphenols and phenolic acids in bracts and receptacles of globe artichoke (Cynara) Tj ETQq0 0 0 rgBT / $_{3.9}^{0}$ rlock 10 Tf 50 702

93	Elucidation of (â^)-epicatechin metabolites after ingestion of chocolate by healthy humans. Free Radical Biology and Medicine, 2012, 53, 787-795.	2.9	116
94	Properties of Quercetin Conjugates: Modulation of LDL Oxidation and Binding to Human Serum Albumin. Free Radical Research, 2004, 38, 877-884.	3.3	115
95	Inhibition of human α-amylase by dietary polyphenols. Journal of Functional Foods, 2015, 19, 723-732.	3.4	115
96	Identification of the major glucosinolate (4-mercaptobutyl glucosinolate) in leaves of Eruca sativa L. (salad rocket). Phytochemistry, 2002, 61, 25-30.	2.9	113
97	Antioxidant Properties of the Major Polyphenolic Compounds in Broccoli. Free Radical Research, 1997, 27, 429-435.	3.3	112
98	Intact Glucosinolate Analysis in Plant Extracts by Programmed Cone Voltage Electrospray LC/MS: Performance and Comparison with LC/MS/MS Methods. Analytical Biochemistry, 2002, 306, 83-91.	2.4	112
99	Absorption, conjugation and excretion of the flavanones, naringenin and hesperetin from α-rhamnosidase-treated orange juice in human subjects. British Journal of Nutrition, 2010, 103, 1602-1609.	2.3	112
100	Induction of the anticarcinogenic marker enzyme, quinone reductase, in murine hepatoma cells in vitro by flavonoids. Cancer Letters, 1997, 120, 213-216.	7.2	111
101	A modular esterase from Penicillium funiculosum which releases ferulic acid from plant cell walls and binds crystalline cellulose contains a carbohydrate binding module. FEBS Journal, 2000, 267, 6740-6752.	0.2	111
102	The Dual Nature of the Wheat Xylanase Protein Inhibitor XIP-I. Journal of Biological Chemistry, 2004, 279, 36029-36037.	3.4	111
103	Quercetin lowers plasma uric acid in pre-hyperuricaemic males: a randomised, double-blinded, placebo-controlled, cross-over trial. British Journal of Nutrition, 2016, 115, 800-806.	2.3	109
104	Biomarkers for exposure to dietary flavonoids: a review of the current evidence for identification of quercetin glycosides in plasma. British Journal of Nutrition, 2001, 86, S105-S110.	2.3	107
105	Polyphenols from Alcoholic Apple Cider Are Absorbed, Metabolized and Excreted by Humans. Journal of Nutrition, 2002, 132, 172-175.	2.9	107
106	Measurement of caffeic and ferulic acid equivalents in plasma after coffee consumption: Small intestine and colon are key sites for coffee metabolism. Molecular Nutrition and Food Research, 2010, 54, 760-766.	3.3	107
107	Phenolic acids and flavonoids in leaf and floral stem of cultivated and wild Cynara cardunculus L. genotypes. Food Chemistry, 2011, 126, 417-422.	8.2	107
108	Release of ferulic acid dehydrodimers from plant cell walls by feruloyl esterases. Journal of the Science of Food and Agriculture, 1999, 79, 428-434.	3.5	105

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109	Interactions defining the specificity between fungal xylanases and the xylanase-inhibiting protein XIP-I from wheat. Biochemical Journal, 2002, 365, 773-781.	3.7	105
110	Phenolic sulfates as new and highly abundant metabolites in human plasma after ingestion of a mixed berry fruit purée. British Journal of Nutrition, 2015, 113, 454-463.	2.3	105
111	Caffeoylquinic Acids and Flavonoids in the Immature Inflorescence of Globe Artichoke, Wild Cardoon, and Cultivated Cardoon. Journal of Agricultural and Food Chemistry, 2010, 58, 1026-1031.	5.2	103
112	Sulforaphane and quercetin modulate PhIP-DNA adduct formation in human HepG2 cells and hepatocytes. Carcinogenesis, 2003, 24, 1903-1911.	2.8	101
113	An Aspergillus niger esterase (ferulic acid esterase III) and a recombinant Pseudomonas fluorescens subsp. cellulosa esterase (Xy1D) release a 5-5' ferulic dehydrodimer (diferulic acid) from barley and wheat cell walls. Applied and Environmental Microbiology, 1997, 63, 208-212.	3.1	100
114	<i>O</i> -glycosylation in <i>Aspergillus glucoamylase</i> . Conformation and role in binding. Biochemical Journal, 1992, 282, 423-428.	3.7	98
115	Skin bioavailability of dietary vitamin E, carotenoids, polyphenols, vitamin C, zinc and selenium. British Journal of Nutrition, 2006, 96, 227-238.	2.3	93
116	Dietary glucosinolates as blocking agents against carcinogenesis: glucosinolate breakdown products assessed by induction of quinone reductase activity in murine hepa1c1c7 cells. Carcinogenesis, 1995, 16, 1191-1194.	2.8	92
117	XIP-I, a xylanase inhibitor protein from wheat: a novel protein function. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 203-211.	2.3	91
118	Flavonoid conjugates interact with organic anion transporters (OATs) and attenuate cytotoxicity of adefovir mediated by organic anion transporter 1 (OAT1/SLC22A6). Biochemical Pharmacology, 2011, 81, 942-949.	4.4	91
119	Impact of dose on the bioavailability of coffee chlorogenic acids in humans. Food and Function, 2014, 5, 1727-1737.	4.6	91
120	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
121	Effect of cruciferous vegetable consumption on heterocyclic aromatic amine metabolism in man. Carcinogenesis, 2001, 22, 1413-1420.	2.8	89
122	Are Whole Extracts and Purified Glucosinolates from Cruciferous Vegetables Antioxidants?. Free Radical Research, 1996, 25, 75-86.	3.3	88
123	Synergy between sulforaphane and selenium in the induction of thioredoxin reductase 1 requires both transcriptional and translational modulation. Carcinogenesis, 2003, 24, 497-503.	2.8	88
124	Phase II Metabolism of Hesperetin by Individual UDP-Glucuronosyltransferases and Sulfotransferases and Sulfotransferases and Rat and Human Tissue Samples. Drug Metabolism and Disposition, 2010, 38, 617-625.	3.3	86
125	Cocoa and Human Health. Annual Review of Nutrition, 2013, 33, 105-128.	10.1	86
126	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

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127	Intestinal absorption, metabolism, and excretion of (–)-epicatechin in healthy humans assessed by using an intestinal perfusion technique. American Journal of Clinical Nutrition, 2013, 98, 924-933.	4.7	84
128	Antioxidant properties of gallocatechin and prodelphinidins from pomegranate peel. Redox Report, 2002, 7, 41-46.	4.5	83
129	Ferulic acid dehydrodimers from wheat bran: isolation, purification and antioxidant properties of 8-0-4-diferulic acid. Redox Report, 1997, 3, 319-323.	4.5	81
130	Antioxidant properties of flavonol glycosides from green beans. Redox Report, 1999, 4, 123-127.	4.5	81
131	A novel class of protein from wheat which inhibits xylanases1. Biochemical Journal, 1999, 338, 441.	3.7	81
132	Title is missing!. Biotechnology Letters, 2001, 23, 325-330.	2.2	80
133	Polyphenols: dietary components with established benefits to health?. Journal of the Science of Food and Agriculture, 2005, 85, 1239-1240.	3.5	80
134	The effects of chronic <i>trans</i> -resveratrol supplementation on aspects of cognitive function, mood, sleep, health and cerebral blood flow in healthy, young humans. British Journal of Nutrition, 2015, 114, 1427-1437.	2.3	80
135	Both binding sites of the starch-binding domain of Aspergillus niger glucoamylase are essential for inducing a conformational change in amylose 1 1Edited by R. Huber. Journal of Molecular Biology, 2001, 313, 1149-1159.	4.2	79
136	Interaction of Positional Isomers of Quercetin Glucuronides with the Transporter ABCC2 (cMOAT,) Tj ETQq0 0 0	rgBT_/Ove 3.3	rlo <u>ck</u> 10 Tf 50
137	Quercetin metabolism in the lens: role in inhibition of hydrogen peroxide induced cataract. Free Radical Biology and Medicine, 2002, 33, 63-70.	2.9	77
138	Pomegranate juice, but not an extract, confers a lower glycemic response on a high–glycemic index food: randomized, crossover, controlled trials in healthy subjects. American Journal of Clinical Nutrition, 2017, 106, 1384-1393.	4.7	77
139	Interactions between sulforaphane and apigenin in the induction of UGT1A1 and GSTA1 in CaCo-2 cells. Carcinogenesis, 2004, 25, 1629-1637.	2.8	76
140	High-Level Production of Recombinant Fungal Endo-β-1,4-xylanase in the Methylotrophic Yeast Pichia pastoris. Protein Expression and Purification, 2000, 19, 179-187.	1.3	75
141	A critical assessment of some biomarker approaches linked with dietary intake. British Journal of Nutrition, 2001, 86, S5-S35.	2.3	75
142	The feruloyl esterase system of Talaromyces stipitatus: production of three discrete feruloyl esterases, including a novel enzyme, TsFaeC, with a broad substrate specificity. Journal of Biotechnology, 2004, 108, 227-241.	3.8	74
143	Characterization of Flavonoids as Monofunctional or Bifunctional Inducers of Quinone Reductase in Murine Hepatoma Cell Lines. Food and Chemical Toxicology, 1998, 36, 623-630.	3.6	73
144	Quercetin inhibits hydrogen peroxide-induced oxidation of the rat lens. Free Radical Biology and Medicine, 1999, 26, 639-645.	2.9	73

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145	A modular cinnamoyl ester hydrolase from the anaerobic fungus Piromyces equi acts synergistically with xylanase and is part of a multiprotein cellulose-binding cellulase–hemicellulase complex. Biochemical Journal, 1999, 343, 215-224.	3.7	73
146	Catechin Glucosides: Occurrence, Synthesis, and Stability. Journal of Agricultural and Food Chemistry, 2010, 58, 2138-2149.	5.2	73
147	Non-covalent binding of proteins to polyphenols correlates with their amino acid sequence. Food Chemistry, 2012, 132, 1333-1339.	8.2	73
148	Enzymic Release of Ferulic Acid from Barley Spent Grain. Journal of Cereal Science, 1997, 25, 285-288.	3.7	72
149	Urinary metabolite profiling identifies novel colonic metabolites and conjugates of phenolics in healthy volunteers. Molecular Nutrition and Food Research, 2014, 58, 1414-1425.	3.3	72
150	The Occurrence, Fate and Biological Activities of <i>C</i> -glycosyl Flavonoids in the Human Diet. Critical Reviews in Food Science and Nutrition, 2015, 55, 1352-1367.	10.3	72
151	Hydrolysis of A- and B-type crystalline polymorphs of starch by α-amylase, β-amylase and glucoamylase 1. Carbohydrate Polymers, 1992, 18, 179-187.	10.2	71
152	A modular cinnamoyl ester hydrolase from the anaerobic fungus Piromyces equi acts synergistically with xylanase and is part of a multiprotein cellulose-binding cellulase‒hemicellulase complex. Biochemical Journal, 1999, 343, 215.	3.7	71
153	High-level production of recombinantAspergillus nigercinnamoyl esterase (FAEA) in the methylotrophic yeastPichia pastoris. FEMS Yeast Research, 2001, 1, 127-132.	2.3	71
154	Identification and quantification of polyphenol phytoestrogens in foods and human biological fluids. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2002, 777, 93-109.	2.3	71
155	Divergent effects of quercetin conjugates on angiogenesis. British Journal of Nutrition, 2006, 95, 1016-1023.	2.3	71
156	Lycopene bioavailability and metabolism in humans: an accelerator mass spectrometry study. American Journal of Clinical Nutrition, 2011, 93, 1263-1273.	4.7	71
157	Hydrolysis of diethyl diferulates by a tannase from Aspergillus oryzae. Carbohydrate Polymers, 2001, 44, 319-324.	10.2	70
158	Functional expression of human liver cytosolic β-glucosidase in Pichia pastoris. FEBS Journal, 2002, 269, 249-258.	0.2	70
159	Substrate (aglycone) specificity of human cytosolic beta-glucosidase. Biochemical Journal, 2003, 373, 41-48.	3.7	70
160	Absorption, conjugation and efflux of the flavonoids, kaempferol and galangin, using the intestinal CaCo-2/TC7 cell model. Journal of Functional Foods, 2009, 1, 74-87.	3.4	70
161	The effect of acute pre-exercise dark chocolate consumption on plasma antioxidant status, oxidative stress and immunoendocrine responses to prolonged exercise. European Journal of Nutrition, 2012, 51, 69-79.	3.9	70
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