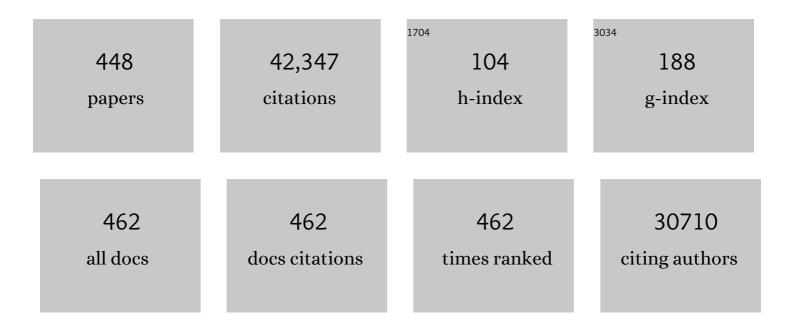
Gary Williamson

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Citrus polyphenols and risk of type 2 diabetes: Evidence from mechanistic studies. Critical Reviews in Food Science and Nutrition, 2023, 63, 2178-2202.	10.3	9
2	Ultraviolet radiationâ€induced degradation of dermal extracellular matrix and protection by green tea catechins: a randomized controlled trial. Clinical and Experimental Dermatology, 2022, 47, 1314-1323.	1.3	8
3	Reduced Growth, Altered Gut Microbiome and Metabolite Profile, and Increased Chronic Kidney Disease Risk in Young Pigs Consuming a Diet Containing Highly Resistant Protein. Frontiers in Nutrition, 2022, 9, 816749.	3.7	7
4	Effects of Polyphenols on Glucoseâ€Induced Metabolic Changes in Healthy Human Subjects and on Glucose Transporters. Molecular Nutrition and Food Research, 2022, 66, e2101113.	3.3	12
5	A single, high-fat meal adversely affects postprandial endothelial function: a systematic review and meta-analysis. American Journal of Clinical Nutrition, 2022, 116, 699-729.	4.7	11
6	Effects of quercetin and metabolites on uric acid biosynthesis and consequences for gene expression in the endothelium. Free Radical Biology and Medicine, 2021, 162, 191-201.	2.9	13
7	Maltoheptaoside hydrolysis with chromatographic detection and starch hydrolysis with reducing sugar analysis: Comparison of assays allows assessment of the roles of direct α-amylase inhibition and starch complexation. Food Chemistry, 2021, 343, 128423.	8.2	15
8	Flavonoids as Human Intestinal α-Glucosidase Inhibitors. Foods, 2021, 10, 1939.	4.3	40
9	Effect of citrus fruit and juice consumption on risk of developing type 2 diabetes: Evidence on polyphenols from epidemiological and intervention studies. Trends in Food Science and Technology, 2021, 115, 133-146.	15.1	15
10	Does timing of phytonutrient intake influence the suppression of postprandial oxidative stress? A systematic literature review. Redox Biology, 2021, 46, 102123.	9.0	7
11	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
12	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
13	Effects of Polyphenols on Insulin Resistance. Nutrients, 2020, 12, 3135.	4.1	48
14	The gut microbiome drives inter- and intra-individual differences in metabolism of bioactive small molecules. Scientific Reports, 2020, 10, 19590.	3.3	32
15	Dietary flavonoids. , 2020, , 561-572.		1
16	Recommendations for standardizing nomenclature for dietary (poly)phenol catabolites. American Journal of Clinical Nutrition, 2020, 112, 1051-1068.	4.7	65
17	The effect of quercetin on endothelial cells is modified by heterocellular interactions. Food and Function, 2020, 11, 3916-3925.	4.6	2
18	Protection against developing type 2 diabetes by coffee consumption: assessment of the role of chlorogenic acid and metabolites on glycaemic responses. Food and Function, 2020, 11, 4826-4833.	4.6	27

#	Article	IF	CITATIONS
19	Testing of natural products in clinical trials targeting the SARS-CoV-2 (Covid-19) viral spike protein-angiotensin converting enzyme-2 (ACE2) interaction. Biochemical Pharmacology, 2020, 178, 114123.	4.4	61
20	The Ability of Quercetin and Ferulic Acid to Lower Stored Fat is Dependent on the Metabolic Background of Human Adipocytes. Molecular Nutrition and Food Research, 2020, 64, e2000034.	3.3	8
21	Indirect Chronic Effects of an Oleuropein-Rich Olive Leaf Extract on Sucrase-Isomaltase In Vitro and In Vivo. Nutrients, 2019, 11, 1505.	4.1	7
22	Reporting of plasma antioxidant activities in human intervention studies in the British Journal of Nutrition, 2019, 122, 721-722.	2.3	1
23	Effect of the flavonoid hesperidin on glucose and fructose transport, sucrase activity and glycaemic response to orange juice in a crossover trial on healthy volunteers. British Journal of Nutrition, 2019, 121, 782-792.	2.3	39
24	Inhibition of intestinal glucose transport by polyphenols: a mechanism for indirect attenuation of cholesterol absorption?. Food and Function, 2019, 10, 3127-3134.	4.6	4
25	Long term treatment with quercetin in contrast to the sulfate and glucuronide conjugates affects HIF11± stability and Nrf2 signaling in endothelial cells and leads to changes in glucose metabolism. Free Radical Biology and Medicine, 2019, 137, 158-168.	2.9	17
26	Gut microbiome catabolites as novel modulators of muscle cell glucose metabolism. FASEB Journal, 2019, 33, 1887-1898.	0.5	51
27	Nutritional implications of olives and sugar: attenuation of post-prandial glucose spikes in healthy volunteers by inhibition of sucrose hydrolysis and glucose transport by oleuropein. European Journal of Nutrition, 2019, 58, 1315-1330.	3.9	26
28	Seasonal variation in Hibiscus sabdariffa (Roselle) calyx phytochemical profile, soluble solids and α-glucosidase inhibition. Food Chemistry, 2018, 261, 164-168.	8.2	32
29	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
30	Acute metabolic actions of the major polyphenols in chamomile: an in vitro mechanistic study on their potential to attenuate postprandial hyperglycaemia. Scientific Reports, 2018, 8, 5471.	3.3	61
31	Oral green tea catechins do not provide photoprotection from direct DNA damage induced by higher dose solar simulated radiation: A randomized controlled trial. Journal of the American Academy of Dermatology, 2018, 78, 414-416.	1.2	12
32	Comprehensive quantitative analysis of fatty-acyl-Coenzyme A species in biological samples by ultra-high performance liquid chromatography–tandem mass spectrometry harmonizing hydrophilic interaction and reversed phase chromatography. Journal of Chromatography A, 2018, 1534, 111-122.	3.7	20
33	Differential patterns of inhibition of the sugar transporters GLUT2, GLUT5 and GLUT7 by flavonoids. Biochemical Pharmacology, 2018, 152, 11-20.	4.4	33
34	The effect of ageing temperature on the physicochemical properties, phytochemical profile and α-glucosidase inhibition of Hibiscus sabdariffa (roselle) wine. Food Chemistry, 2018, 267, 263-270.	8.2	16
35	Differential Impact of Flavonoids on Redox Modulation, Bioenergetics, and Cell Signaling in Normal and Tumor Cells: A Comprehensive Review. Antioxidants and Redox Signaling, 2018, 29, 1633-1659.	5.4	39
36	Quercetin preserves redox status and stimulates mitochondrial function in metabolically-stressed HepG2 cells. Free Radical Biology and Medicine, 2018, 129, 296-309.	2.9	40

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37	Chlorogenic and phenolic acids are only very weak inhibitors of human salivary α-amylase and rat intestinal maltase activities. Food Research International, 2018, 113, 452-455.	6.2	46
38	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
39	Benefits: Tradition of Use, Experimental Models and Human Studies to Support Health Claims of Botanicals. , 2018, , 117-139.		Ο
40	Ferulic acid-4- O -sulfate rather than ferulic acid relaxes arteries and lowers blood pressure in mice. Journal of Nutritional Biochemistry, 2017, 44, 44-51.	4.2	37
41	Role of the small intestine, colon and microbiota in determining the metabolic fate of polyphenols. Biochemical Pharmacology, 2017, 139, 24-39.	4.4	247
42	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
43	Inhibition of Human and Rat Sucrase and Maltase Activities To Assess Antiglycemic Potential: Optimization of the Assay Using Acarbose and Polyphenols. Journal of Agricultural and Food Chemistry, 2017, 65, 8643-8651.	5.2	46
44	The role of polyphenols in modern nutrition. Nutrition Bulletin, 2017, 42, 226-235.	1.8	341
45	Green and Chamomile Teas, but not Acarbose, Attenuate Glucose and Fructose Transport via Inhibition of GLUT2 and GLUT5. Molecular Nutrition and Food Research, 2017, 61, 1700566.	3.3	41
46	I5 Bioavailability and anti-diabetic action of naturally-occurring flavonoids and phenolic acids. Biochemical Pharmacology, 2017, 139, 106.	4.4	1
47	Vasorelaxant activity of twenty-one physiologically relevant (poly)phenolic metabolites on isolated mouse arteries. Food and Function, 2017, 8, 4331-4335.	4.6	20
48	Chronic exposure to short-chain fatty acids modulates transport and metabolism of microbiome-derived phenolics in human intestinal cells. Journal of Nutritional Biochemistry, 2017, 39, 156-168.	4.2	47
49	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
50	<i>Hibiscus sabdariffa</i> (Roselle) Extracts and Wine: Phytochemical Profile, Physicochemical Properties, and Carbohydrase Inhibition. Journal of Agricultural and Food Chemistry, 2016, 64, 4921-4931.	5.2	34
51	288 Dietary green tea catechins protect dermal elasic fibers from UV-induced remodeling. Journal of Investigative Dermatology, 2016, 136, S51.	0.7	0
52	At the interface of antioxidant signalling and cellular function: Key polyphenol effects. Molecular Nutrition and Food Research, 2016, 60, 1770-1788.	3.3	57
53	Transendothelial glucose transport is not restricted by extracellular hyperglycaemia. Vascular Pharmacology, 2016, 87, 219-229.	2.1	22
54	Butyric acid increases transepithelial transport of ferulic acid through upregulation of the monocarboxylate transporters SLC16A1 (MCT1) and SLC16A3 (MCT4). Archives of Biochemistry and Biophysics, 2016, 599, 3-12.	3.0	41

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55	Polyphenol- and fibre-rich dried fruits with green tea attenuate starch-derived postprandial blood glucose and insulin: a randomised, controlled, single-blind, cross-over intervention. British Journal of Nutrition, 2016, 116, 443-450.	2.3	59
56	Impact of resistant starch in three plantain (Musa AAB) products on glycaemic response of healthy volunteers. European Journal of Nutrition, 2016, 55, 75-81.	3.9	12
57	Green tea catechins and their metabolites in human skin before and after exposure to ultraviolet radiation. Journal of Nutritional Biochemistry, 2016, 27, 203-210.	4.2	33
58	Dietary intake of 20 polyphenol subclasses in a cohort of UK women. European Journal of Nutrition, 2016, 55, 1839-1847.	3.9	15
59	Fruit and vegetable intakes and the association with blood pressure within adults in the United Kingdom's National Diet & Nutrition Survey Rolling Programme (2008/09–2011/12). Proceedings of the Nutrition Society, 2015, 74, .	1.0	0
60	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
61	In vitro enzymic hydrolysis of chlorogenic acids in coffee. Molecular Nutrition and Food Research, 2015, 59, 231-239.	3.3	23
62	Gastrointestinal absorption and metabolism of hesperetinâ€7â€∢i>Oâ€rutinoside and hesperetinâ€7â€∢i>Oâ€glucoside in healthy humans. Molecular Nutrition and Food Research, 2015, 59, 1651-1662.	3.3	59
63	Cellular Asymmetric Catalysis by UDP-glucuronosyltransferase 1A8 Shows Functional Localization to the Basolateral Plasma Membrane. Journal of Biological Chemistry, 2015, 290, 7622-7633.	3.4	8
64	The cardiovascular benefits of dark chocolate. Vascular Pharmacology, 2015, 71, 11-15.	2.1	62
65	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
66	Comparison of the urinary excretion of quercetin glycosides from red onion and aglycone from dietary supplements in healthy subjects: a randomized, single-blinded, cross-over study. Food and Function, 2015, 6, 1443-1448.	4.6	27
67	MK571 inhibits phase-2 conjugation of flavonols by Caco-2/TC7 cells, but does not specifically inhibit their apical efflux. Biochemical Pharmacology, 2015, 95, 193-200.	4.4	15
68	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
69	Modulation of cellular glucose metabolism in human HepC2 cells by combinations of structurally related flavonoids. Molecular Nutrition and Food Research, 2015, 59, 894-906.	3.3	20
70	Inhibition of human Î \pm -amylase by dietary polyphenols. Journal of Functional Foods, 2015, 19, 723-732.	3.4	115
71	Fruit intake and cardiovascular disease mortality in the UK Women's Cohort Study. European Journal of Epidemiology, 2015, 30, 1035-1048.	5.7	53
72	A randomized controlled trial of green tea catechins in protection against ultraviolet radiation–induced cutaneous inflammation. American Journal of Clinical Nutrition, 2015, 102, 608-615.	4.7	45

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73	OP12â€Total Fruit Intake and Cardiovascular Disease Mortality in The UK Women's Cohort Study (UKWCS). Journal of Epidemiology and Community Health, 2014, 68, A9.2-A9.	3.7	0
74	Dose–response plasma appearance of coffee chlorogenic and phenolic acids in adults. Molecular Nutrition and Food Research, 2014, 58, 301-309.	3.3	58
75	Urinary excretion of ginkgolide terpene lactones following acute consumption of <i>Ginkgo biloba</i> extract. BioFactors, 2014, 40, 268-274.	5.4	6
76	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
77	The effect of acute dark chocolate consumption on carbohydrate metabolism and performance during rest and exercise. Applied Physiology, Nutrition and Metabolism, 2014, 39, 173-182.	1.9	20
78	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
79	Absorption and isomerization of caffeoylquinic acids from different foods using ileostomist volunteers. European Journal of Nutrition, 2014, 53, 159-166.	3.9	23
80	Consumption of both low and high (â^')-epicatechin apple puree attenuates platelet reactivity and increases plasma concentrations of nitric oxide metabolites: A randomized controlled trial. Archives of Biochemistry and Biophysics, 2014, 559, 29-37.	3.0	28
81	Effect of edible oils on quercetin, kaempferol and galangin transport and conjugation in the intestinal Caco-2/HT29-MTX co-culture model. Food and Function, 2014, 5, 653.	4.6	16
82	High performance liquid chromatography tandem mass spectrometry dual extraction method for identification of green tea catechin metabolites excreted in human urine. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 972, 29-37.	2.3	20
83	Impact of dose on the bioavailability of coffee chlorogenic acids in humans. Food and Function, 2014, 5, 1727-1737.	4.6	91
84	Structure– and dose–absorption relationships of coffee polyphenols. BioFactors, 2014, 40, 103-112.	5.4	36
85	Vitamin E and Vitamin E Acetate Absorption from Self-assembly Systems under Pancreas Insufficiency Conditions. Chimia, 2014, 68, 129.	0.6	9
86	Cocoa and Human Health. Annual Review of Nutrition, 2013, 33, 105-128.	10.1	86
87	Attenuation of glucose transport across Cacoâ€2 cell monolayers by a polyphenolâ€rich herbal extract: Interactions with SGLT1 and GLUT2 transporters. BioFactors, 2013, 39, 448-456.	5.4	53
88	Inhibition of hydroxycinnamic acid sulfation by flavonoids and their conjugated metabolites. BioFactors, 2013, 39, 644-651.	5.4	18
89	News from the Food & Function Editors. Food and Function, 2013, 4, 9-9.	4.6	1
90	Possible effects of dietary polyphenols on sugar absorption and digestion. Molecular Nutrition and Food Research, 2013, 57, 48-57.	3.3	293

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91	Analysis of Phenolic Compounds in Portuguese Wild and Commercial Berries after Multienzyme Hydrolysis. Journal of Agricultural and Food Chemistry, 2013, 61, 4053-4062.	5.2	54
92	Dose-response plasma appearance of green tea catechins in adults. Molecular Nutrition and Food Research, 2013, 57, 833-839.	3.3	31
93	Double-balloon jejunal perfusion to compare absorption of vitamin E and vitamin E acetate in healthy volunteers under maldigestion conditions. European Journal of Clinical Nutrition, 2013, 67, 202-206.	2.9	20
94	Oral green tea catechin metabolites are incorporated into human skin and protect against UV radiation-induced cutaneous inflammation in association with reduced production of pro-inflammatory eicosanoid 12-hydroxyeicosatetraenoic acid. British Journal of Nutrition, 2013, 110, 891-900.	2.3	62
95	Flavanol and Procyanidin Content (by Degree of Polymerization 1–10) of Chocolate, Cocoa Liquors, Cocoa Powders, and Cocoa Extracts: First Action 2012.24. Journal of AOAC INTERNATIONAL, 2013, 96, 705-711.	1.5	16
96	Controlled flax interventions for the improvement of menopausal symptoms and postmenopausal bone health. Menopause, 2013, 20, 1207-1215.	2.0	25
97	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
98	FLAVONOIDS CONTENT OF CYNARA CARDUNCULUS L. WILD AND CULTIVATED GERMPLASM ACCESSIONS. Acta Horticulturae, 2013, , 81-86.	0.2	10
99	Predicting Phenolic Acid Absorption in Caco-2 Cells: A Theoretical Permeability Model and Mechanistic Study. Drug Metabolism and Disposition, 2012, 40, 397-406.	3.3	36
100	Protection by Flavanol-Rich Foods Against Vascular Dysfunction and Oxidative Damage: 27th Hohenheim Consensus Conference. Advances in Nutrition, 2012, 3, 217-221.	6.4	18
101	CHARACTERIZATION OF PHENOLIC ACIDS AND FLAVONOIDS IN LEAVES, STEMS, BRACTS AND EDIBLE PARTS OF GLOBE ARTICHOKES. Acta Horticulturae, 2012, , 413-417.	0.2	26
102	New Editors in food structure and functionality. Food and Function, 2012, 3, 689.	4.6	0
103	Elucidation of (â^')-epicatechin metabolites after ingestion of chocolate by healthy humans. Free Radical Biology and Medicine, 2012, 53, 787-795.	2.9	116
104	Doseâ€dependent absorption of chlorogenic acids in the small intestine assessed by coffee consumption in ileostomists. Molecular Nutrition and Food Research, 2012, 56, 1488-1500.	3.3	61
105	Epicatechin B-Ring Conjugates: First Enantioselective Synthesis and Evidence for Their Occurrence in Human Biological Fluids. Organic Letters, 2012, 14, 3902-3905.	4.6	27
106	Polyphenol profile and content in wild and cultivated Cynara cardunculus L Italian Journal of Agronomy, 2012, 7, 35.	1.0	38
107	Absorption of dimethoxycinnamic acid derivatives in vitro and pharmacokinetic profile in human plasma following coffee consumption. Molecular Nutrition and Food Research, 2012, 56, 1413-1423.	3.3	51
108	Non-covalent binding of proteins to polyphenols correlates with their amino acid sequence. Food Chemistry, 2012, 132, 1333-1339.	8.2	73

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109	Carrier-mediated transport of quercetin conjugates: Involvement of organic anion transporters and organic anion transporting polypeptides. Biochemical Pharmacology, 2012, 84, 564-570.	4.4	43
110	UPLC–MS/MS quantification of total hesperetin and hesperetin enantiomers in biological matrices. Journal of Pharmaceutical and Biomedical Analysis, 2012, 57, 1-6.	2.8	43
111	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
112	Plant food supplement (PFS) market structure in EC Member States, methods and techniques for the assessment of individual PFS intake. Food and Function, 2011, 2, 731.	4.6	32
113	Looking to the year ahead for Food & Function. Food and Function, 2011, 2, 9-10.	4.6	1
114	First Chemical Synthesis and in Vitro Characterization of the Potential Human Metabolites 5- <i>O</i> -Feruloylquinic Acid 4â€2-Sulfate and 4â€2- <i>O</i> -Glucuronide. Journal of Agricultural and Food Chemistry, 2011, 59, 5671-5676.	5.2	13
115	Epigallocatechin-3-gallate Inhibits Lactase but Is Alleviated by Salivary Proline-Rich Proteins. Journal of Agricultural and Food Chemistry, 2011, 59, 2734-2738.	5.2	39
116	Review of the efficacy of green tea, isoflavones and aloe vera supplements based on randomised controlled trials. Food and Function, 2011, 2, 753.	4.6	20
117	Regular Dark Chocolate Consumption's Reduction of Oxidative Stress and Increase of Free-Fatty-Acid Mobilization in Response to Prolonged Cycling. International Journal of Sport Nutrition and Exercise Metabolism, 2011, 21, 113-123.	2.1	67
118	Total synthesis of 3,5-O-dicaffeoylquinic acid and its derivatives. Tetrahedron Letters, 2011, 52, 7175-7177.	1.4	13
119	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
120	Plasma pharmacokinetics of catechin metabolite 4′-O-Me-EGC in healthy humans. European Journal of Nutrition, 2011, 50, 575-580.	3.9	24
121	Cysteine fluxes across the portal-drained viscera of enterally fed minipigs: effect of an acute intestinal inflammation. Amino Acids, 2011, 40, 543-552.	2.7	18
122	Identification of novel circulating coffee metabolites in human plasma by liquid chromatography–mass spectrometry. Journal of Chromatography A, 2011, 1218, 4678-4688.	3.7	64
123	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
124	Interaction of hydroxycinnamic acids and their conjugates with organic anion transporters and ATPâ€binding cassette transporters. Molecular Nutrition and Food Research, 2011, 55, 979-988.	3.3	28
125	Interaction of hesperetin glucuronide conjugates with human BCRP, MRP2 and MRP3 as detected in membrane vesicles of overexpressing baculovirusâ€infected Sf9 cells. Biopharmaceutics and Drug Disposition, 2011, 32, 530-535.	1.9	32
126	First identification of dimethoxycinnamic acids in human plasma after coffee intake by liquid chromatography–mass spectrometry. Journal of Chromatography A, 2011, 1218, 491-497.	3.7	37

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127	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
128	Characterization of hydroxycinnamic acid glucuronide and sulfate conjugates by HPLC–DAD–MS2: Enhancing chromatographic quantification and application in Caco-2 cell metabolism. Journal of Pharmaceutical and Biomedical Analysis, 2011, 55, 1245-1254.	2.8	45
129	Profile of polyphenols and phenolic acids in bracts and receptacles of globe artichoke (Cynara) Tj ETQq1 1 0.784	314 rgBT	/Overlock 10 120
130	Lycopene bioavailability and metabolism in humans: an accelerator mass spectrometry study. American Journal of Clinical Nutrition, 2011, 93, 1263-1273.	4.7	71
131	Absorption and Metabolism of Chlorogenic Acids in Cultured Gastric Epithelial Monolayers. Drug Metabolism and Disposition, 2011, 39, 2338-2346.	3.3	62
132	Lycopene isomerisation takes place within enterocytes during absorption in human subjects. British Journal of Nutrition, 2010, 103, 1800-1807.	2.3	63
133	First synthesis, characterization, and evidence for the presence of hydroxycinnamic acid sulfate and glucuronide conjugates in human biological fluids as a result of coffee consumption. Organic and Biomolecular Chemistry, 2010, 8, 5199.	2.8	53
134	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
135	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
136	The effect of coâ€administered flavonoids on the metabolism of hesperetin and the disposition of its metabolites in Cacoâ€⊋ cell monolayers. Molecular Nutrition and Food Research, 2010, 54, 851-860.	3.3	52
137	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
138	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
139	In vitro and in vivo conjugation of dietary hydroxycinnamic acids by UDP-glucuronosyltransferases and sulfotransferases in humans. Journal of Nutritional Biochemistry, 2010, 21, 1060-1068.	4.2	61
140	Plasma appearance and correlation between coffee and green tea metabolites in human subjects. British Journal of Nutrition, 2010, 104, 1635-1640.	2.3	49
141	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
142	Nondairy Creamer, but Not Milk, Delays the Appearance of Coffee Phenolic Acid Equivalents in Human Plasma. Journal of Nutrition, 2010, 140, 259-263.	2.9	60
143	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
144	Phase II Metabolism of Hesperetin by Individual UDP-Glucuronosyltransferases and Sulfotransferases and Rat and Human Tissue Samples. Drug Metabolism and Disposition, 2010, 38, 617-625.	3.3	86

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145	Stereoselective Conjugation, Transport and Bioactivity of <i>S</i> - and <i>R</i> -Hesperetin Enantiomers in Vitro. Journal of Agricultural and Food Chemistry, 2010, 58, 6119-6125.	5.2	48
146	Catechin Glucosides: Occurrence, Synthesis, and Stability. Journal of Agricultural and Food Chemistry, 2010, 58, 2138-2149.	5.2	73
147	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
148	Polyphenol content and health benefits of raisins. Nutrition Research, 2010, 30, 511-519.	2.9	154
149	Procyanidin B2 catabolism by human fecal microflora: Partial characterization of â€ [~] dimeric' intermediates. Archives of Biochemistry and Biophysics, 2010, 501, 73-78.	3.0	64
150	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
151	Colonic metabolites of berry polyphenols: the missing link to biological activity?. British Journal of Nutrition, 2010, 104, S48-S66.	2.3	372
152	Urinary metabolites as biomarkers of polyphenol intake in humans: a systematic review. American Journal of Clinical Nutrition, 2010, 92, 801-809.	4.7	134
153	Intestinal Inflammation Increases Gastrointestinal Threonine Uptake and Mucin Synthesis in Enterally Fed Minipigs. Journal of Nutrition, 2009, 139, 720-726.	2.9	52
154	Monocomponent hexa- and dodecaethylene glycol succinyl-tocopherol esters: Self-assembly structures, cellular uptake and sensitivity to enzyme hydrolysis. Biochemical Pharmacology, 2009, 78, 1464-1474.	4.4	19
155	The <i>C</i> â€glycosyl flavonoid, aspalathin, is absorbed, methylated and glucuronidated intact in humans. Molecular Nutrition and Food Research, 2009, 53, 1104-1111.	3.3	47
156	Bioavailability and health effects of cocoa polyphenols. Inflammopharmacology, 2009, 17, 111-111.	3.9	10
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