Volker BÃ¶hm

List of Publications by Year
in descending order

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67	5,470	126907	106344
papers	citations	33 h-index	65 g-index

74	74	74	6925
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Carotenoids: Actual knowledge on food sources, intakes, stability and bioavailability and their protective role in humans. Molecular Nutrition and Food Research, 2009, 53, S194-218.	3.3	575
2	Methods of measurement and evaluation of natural antioxidant capacity/activity (IUPAC Technical) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.9	419
3	Comparative antioxidant activities of carotenoids measured by ferric reducing antioxidant power (FRAP), ABTS bleaching assay (Î±TEAC), DPPH assay and peroxyl radical scavenging assay. Food Chemistry, 2011, 129, 139-148.	8.2	417
4	Trolox Equivalent Antioxidant Capacity of Different Geometrical Isomers of Î±-Carotene, Î²-Carotene, Lycopene, and Zeaxanthin. Journal of Agricultural and Food Chemistry, 2002, 50, 221-226.	5.2	303
5	Alterations of Vitamin C, Total Phenolics, and Antioxidant Capacity as Affected by Processing Tomatoes to Different Products. Journal of Agricultural and Food Chemistry, 2003, 51, 7962-7968.	5.2	243
6	Processing Strawberries to Different Products Alters Contents of Vitamin C, Total Phenolics, Total Anthocyanins, and Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2005, 53, 5640-5646.	5.2	236
7	Nutritional value of duckweeds (Lemnaceae) as human food. Food Chemistry, 2017, 217, 266-273.	8.2	192
8	Changes in Contents of Carotenoids and Vitamin E during Tomato Processing. Journal of Agricultural and Food Chemistry, 2004, 52, 7005-7010.	5.2	178
9	Lycopene and Its Antioxidant Role in the Prevention of Cardiovascular Diseasesâ€"A Critical Review. Critical Reviews in Food Science and Nutrition, 2016, 56, 1868-1879.	10.3	177
10	Spectrophotometric Determination of Yellow Pigment Content and Evaluation of Carotenoids by High-Performance Liquid Chromatography in Durum Wheat Grain. Journal of Agricultural and Food Chemistry, 2002, 50, 6663-6668.	5.2	172
11	In vitro antioxidant activity of tocopherols and tocotrienols and comparison of vitamin E concentration and lipophilic antioxidant capacity in human plasma. Molecular Nutrition and Food Research, 2010, 54, 731-742.	3.3	164
12	Polyphenolic Compounds Analysis of Old and New Apple Cultivars and Contribution of Polyphenolic Profile to the In Vitro Antioxidant Capacity. Antioxidants, 2018, 7, 20.	5.1	140
13	Intestinal absorption of lycopene from different matrices and interactions to other carotenoids, the lipid status, and the antioxidant capacity of human plasma. European Journal of Nutrition, 1999, 38, 118-125.	3.9	138
14	A comprehensive review on carotenoids in foods and feeds: status quo, applications, patents, and research needs. Critical Reviews in Food Science and Nutrition, 2022, 62, 1999-2049.	10.3	132
15	Antioxidant capacity and related parameters of different fruit formulations. LWT - Food Science and Technology, 2010, 43, 992-999.	5.2	117
16	Antioxidant capacity and total phenolics of Cyphostemma digitatum before and after processing: use of different assays. European Food Research and Technology, 2009, 228, 813-821.	3.3	111
17	Nutritional Value of the Duckweed Species of the Genus Wolffia (Lemnaceae) as Human Food. Frontiers in Chemistry, 2018, 6, 483.	3.6	102
18	Enzyme-aided extraction of lycopene from high-pigment tomato cultivars by supercritical carbon dioxide. Food Chemistry, 2015, 170, 193-202.	8.2	101

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19	Cleavage Products of Lycopene Produced by in Vitro Oxidations:â€‰ Characterization and Mechanisms of Formation. Journal of Agricultural and Food Chemistry, 2003, 51, 7318-7325.	5.2	99
20	Lycopene prevents 7-ketocholesterol-induced oxidative stress, cell cycle arrest and apoptosis in human macrophagesâ˜†. Journal of Nutritional Biochemistry, 2010, 21, 34-46.	4.2	96
21	Comparative Study on Antioxidant Activity of Lycopene (Z)-Isomers in Different Assays. Journal of Agricultural and Food Chemistry, 2011, 59, 4504-4511.	5.2	96
22	Analysis of carotenoids and vitamin E in selected oilseeds, press cakes and oils. European Journal of Lipid Science and Technology, 2010, 112, 1122-1129.	1.5	80
23	Lycopene and heart health. Molecular Nutrition and Food Research, 2012, 56, 296-303.	3.3	75
24	Carotenoids: Considerations for Their Use in Functional Foods, Nutraceuticals, Nutricosmetics, Supplements, Botanicals, and Novel Foods in the Context of Sustainability, Circular Economy, and Climate Change. Annual Review of Food Science and Technology, 2021, 12, 433-460.	9.9	72
25	Isolation and Structural Elucidation of Different Geometrical Isomers of Lycopene. International Journal for Vitamin and Nutrition Research, 2007, 77, 369-375.	1.5	68
26	Rosehip â€“â€“ a â€œnewâ€•source of lycopene?. Molecular Aspects of Medicine, 2003, 24, 385-389.	6.4	60
27	Bioaccessibility of Carotenoids and Vitamin E from Pasta: Evaluation of an in Vitro Digestion Model. Journal of Agricultural and Food Chemistry, 2011, 59, 1163-1170.	5.2	56
28	Effects of ingestion of tomatoes, tomato juice and tomato purÃ©e on contents of lycopene isomers, tocopherols and ascorbic acid in human plasma as well as on lycopene isomer pattern. British Journal of Nutrition, 2006, 95, 734-741.	2.3	54
29	High-Pressure Processing of Broccoli Sprouts: Influence on Bioactivation of Glucosinolates to Isothiocyanates. Journal of Agricultural and Food Chemistry, 2017, 65, 8578-8585.	5.2	51
30	Antioxidant activities of tocopherols/tocotrienols and lipophilic antioxidant capacity of wheat, vegetable oils, milk and milk cream by using photochemiluminescence. Food Chemistry, 2015, 175, 593-600.	8.2	46
31	Development of a New Method for the Complete Extraction of Carotenoids from Cereals with Special Reference to Durum Wheat (Triticum durum Desf.). Journal of Agricultural and Food Chemistry, 2007, 55, 8295-8301.	5.2	45
32	Macular Xanthophylls and Ï‰-3 Long-Chain Polyunsaturated Fatty Acids in Age-Related Macular Degeneration. JAMA Ophthalmology, 2013, 131, 564.	2.5	43
33	Contents of Vitamin C, Carotenoids, Tocopherols, and Tocotrienols in the Subtropical Plant Species Cyphostemma digitatum as Affected by Processing. Journal of Agricultural and Food Chemistry, 2009, 57, 5420-5427.	5.2	42
34	Lack of effects of tomato products on endothelial function in human subjects: results of a randomised, placebo-controlled cross-over study. British Journal of Nutrition, 2011, 105, 263-267.	2.3	34
35	Characterization of carotenoids and vitamin E in R. rugosa and R. canina: Comparative analysis. Food Chemistry, 2018, 242, 435-442.	8.2	34
36	In Vitro Lipophilic Antioxidant Capacity, Antidiabetic and Antibacterial Activity of Citrus Fruits Extracts from Aceh, Indonesia. Antioxidants, 2017, 6, 11.	5.1	29

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37	Carotenoids and chlorophylls in processed xanthophyll-rich food. LWT - Food Science and Technology, 2014, 57, 442-445.	5.2	27
38	Lycopene supplementation restores vitamin A deficiency in mice and possesses thereby partial proâ€vitamin A activity transmitted via RAR signaling. Molecular Nutrition and Food Research, 2016, 60, 2413-2420.	3.3	27
39	Influence of polyphenolic content on the in vitro allergenicity of old and new apple cultivars: A pilot study. Nutrition, 2019, 58, 30-35.	2.4	27
40	(allâ€Ł)â€•and (5Z)â€Łycopene Display Similar Biological Effects on Adipocytes. Molecular Nutrition and Food Research, 2019, 63, e1800788.	3.3	26
41	Lycopene and heart health. Molecular Nutrition and Food Research, 2012, 56, 296-303.	3.3	26
42	Use of Photochemiluminescence for the Determination of Antioxidant Activities of Carotenoids and Antioxidant Capacities of Selected Tomato Products. Journal of Agricultural and Food Chemistry, 2014, 62, 7452-7459.	5.2	25
43	In Vitro Bioaccessibility of Carotenoids and Vitamin E in Rosehip Products and Tomato Paste As Affected by Pectin Contents and Food Processing. Journal of Agricultural and Food Chemistry, 2018, 66, 3801-3809.	5.2	25
44	Effects of high pressure processing on bioactive compounds in spinach and rosehip puree. European Food Research and Technology, 2018, 244, 395-407.	3.3	24
45	Antioxidant and cytotoxic activity of fatty oil isolated by supercritical fluid extraction from microwave pretreated seeds of wild growing Punica granatum L.. Journal of Supercritical Fluids, 2018, 133, 225-232.	3.2	23
46	Age-related macular degeneration: Effects of a short-term intervention with an oleaginous kale extractâ€”a pilot study. Nutrition, 2013, 29, 1412-1417.	2.4	20
47	Antioxidant Capacity of Tomato Seed Oil in Solution and Its Redox Properties in Cultured Macrophages. Journal of Agricultural and Food Chemistry, 2013, 61, 346-354.	5.2	19
48	Carotenoids of indigenous citrus species from Aceh and its in vitro antioxidant, antidiabetic and antibacterial activities. European Food Research and Technology, 2016, 242, 1869-1881.	3.3	19
49	Determination of the antioxidant capacity: influence of the sample concentration on the measured values. European Food Research and Technology, 2009, 230, 249-254.	3.3	18
50	Allergenicity of apple allergen Mal d 1 as effected by polyphenols and polyphenol oxidase due to enzymatic browning. LWT - Food Science and Technology, 2019, 113, 108289.	5.2	17
51	Bioactive Compounds and Antioxidant Capacity of Rosa rugosa Depending on Degree of Ripeness. Antioxidants, 2018, 7, 134.	5.1	16
52	Vitamin E. Antioxidants, 2018, 7, 44.	5.1	16
53	Analytical characterisation of the seeds of two tomato varieties as a basis for recycling of waste materials in the food industry. European Food Research and Technology, 2014, 239, 613-620.	3.3	15
54	Comparison of Chemical Profile and Antioxidant Capacity of Seeds and Oils from Salvia sclarea and Salvia officinalis. Chemistry and Biodiversity, 2017, 14, e1700344.	2.1	15

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55	Vitamin E Content and Estimated Need in German Infant and Follow-On Formulas With and Without Long-Chain Polyunsaturated Fatty Acids (LC-PUFA) Enrichment. Journal of Agricultural and Food Chemistry, 2014, 62, 10153-10161.	5.2	14
56	Influence of variety and growing location on carotenoid and vitamin E contents of 184 different durum wheat varieties (Triticum turgidum ssp. durum) in Germany. European Food Research and Technology, 2020, 246, 2079-2092.	3.3	10
57	Interactions between lipophilic antioxidants measured by photochemiluminescence assay and Î±-tocopherol equivalent antioxidant capacity assay as well as the influence of matrix compounds on the lipophilic antioxidant capacity. LWT - Food Science and Technology, 2015, 64, 817-823.	5.2	8
58	Food-based modification of LC-PUFA concentration in complementary food did not affect plasma vitamin E concentration in infants. NFS Journal, 2016, 3, 25-32.	4.3	8
59	Polyphenols, Vitamin C, in Vitro Antioxidant Capacity, Î±-Amylase and COX-2 Inhibitory Activities of Citrus Samples from Aceh, Indonesia. International Journal for Vitamin and Nutrition Research, 2019, 89, 337-347.	1.5	8
60	Egg yolk colour in organic production as affected by feeding â€“ Consequences for farmers and consumers. Food Chemistry, 2022, 382, 131854.	8.2	8
61	Carotenoids. Antioxidants, 2019, 8, 516.	5.1	7
62	High-Pressure Processing of Kale: Effects on the Extractability, In Vitro Bioaccessibility of Carotenoids & Vitamin E and the Lipophilic Antioxidant Capacity. Antioxidants, 2021, 10, 1688.	5.1	7
63	Phytochemical analysis, antioxidant, antibacterial, and cytotoxic activities of leaves and roots of Rubus hyrcanus Juz.. European Food Research and Technology, 2022, 248, 141-152.	3.3	6
64	Do Apoâ€Ł ycopenoids Have Antioxidant Activities In Vitro?. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 849-858.	1.9	4
65	Phytochemical analysis, antioxidant, cytotoxic, and antimicrobial activities of golden chamomile (Matricaria aurea (Loefl.) Schultz Bip). Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2022, .	1.4	4
66	High pressure processing and heat sterilization of kale: Impact on extractability, antioxidant capacity and storability of carotenoids and vitamin E. , 0, , .		2
67	Regarding Macular Xanthophylls and Ï‰-3 Long-Chain Polyunsaturated Fatty Acids in Age-Related Macular Degenerationâ€”Reply. JAMA Ophthalmology, 2014, 132, 231.	2.5	0