

# Volker BÄřhm

## List of Publications by Year in descending order

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Version: 2024-02-01

67  
papers

5,470  
citations

126907

33  
h-index

106344

65  
g-index

74  
all docs

74  
docs citations

74  
times ranked

6925  
citing authors

#	ARTICLE	IF	CITATIONS
1	A comprehensive review on carotenoids in foods and feeds: <i>status quo</i> , applications, patents, and research needs. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1999-2049.	10.3	132
2	Phytochemical analysis, antioxidant, antibacterial, and cytotoxic activities of leaves and roots of <i>Rubus hyrcanus</i> Juz.. <i>European Food Research and Technology</i> , 2022, 248, 141-152.	3.3	6
3	Egg yolk colour in organic production as affected by feeding – Consequences for farmers and consumers. <i>Food Chemistry</i> , 2022, 382, 131854.	8.2	8
4	Phytochemical analysis, antioxidant, cytotoxic, and antimicrobial activities of golden chamomile ( <i>Matricaria aurea</i> (Loefl.) Schultz Bip). <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2022, .	1.4	4
5	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. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 433-460.	9.9	72
6	High-Pressure Processing of Kale: Effects on the Extractability, In Vitro Bioaccessibility of Carotenoids & Vitamin E and the Lipophilic Antioxidant Capacity. <i>Antioxidants</i> , 2021, 10, 1688.	5.1	7
7	Influence of variety and growing location on carotenoid and vitamin E contents of 184 different durum wheat varieties ( <i>Triticum turgidum</i> ssp. durum) in Germany. <i>European Food Research and Technology</i> , 2020, 246, 2079-2092.	3.3	10
8	Allergenicity of apple allergen Mal d 1 as effected by polyphenols and polyphenol oxidase due to enzymatic browning. <i>LWT - Food Science and Technology</i> , 2019, 113, 108289.	5.2	17
9	Carotenoids. <i>Antioxidants</i> , 2019, 8, 516.	5.1	7
10	(all- <i>E</i> )- and (5 <i>Z</i> )-Lycopene Display Similar Biological Effects on Adipocytes. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800788.	3.3	26
11	Influence of polyphenolic content on the in vitro allergenicity of old and new apple cultivars: A pilot study. <i>Nutrition</i> , 2019, 58, 30-35.	2.4	27
12	Polyphenols, Vitamin C, <i>in Vitro</i> Antioxidant Capacity, $\alpha$ -Amylase and COX-2 Inhibitory Activities of Citrus Samples from Aceh, Indonesia. <i>International Journal for Vitamin and Nutrition Research</i> , 2019, 89, 337-347.	1.5	8
13	In Vitro Bioaccessibility of Carotenoids and Vitamin E in Rosehip Products and Tomato Paste As Affected by Pectin Contents and Food Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3801-3809.	5.2	25
14	Characterization of carotenoids and vitamin E in <i>R. rugosa</i> and <i>R. canina</i> : Comparative analysis. <i>Food Chemistry</i> , 2018, 242, 435-442.	8.2	34
15	Antioxidant and cytotoxic activity of fatty oil isolated by supercritical fluid extraction from microwave pretreated seeds of wild growing <i>Punica granatum</i> L.. <i>Journal of Supercritical Fluids</i> , 2018, 133, 225-232.	3.2	23
16	Effects of high pressure processing on bioactive compounds in spinach and rosehip puree. <i>European Food Research and Technology</i> , 2018, 244, 395-407.	3.3	24
17	Nutritional Value of the Duckweed Species of the Genus <i>Wolffia</i> (Lemnaceae) as Human Food. <i>Frontiers in Chemistry</i> , 2018, 6, 483.	3.6	102
18	Bioactive Compounds and Antioxidant Capacity of <i>Rosa rugosa</i> Depending on Degree of Ripeness. <i>Antioxidants</i> , 2018, 7, 134.	5.1	16

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19	Polyphenolic Compounds Analysis of Old and New Apple Cultivars and Contribution of Polyphenolic Profile to the In Vitro Antioxidant Capacity. <i>Antioxidants</i> , 2018, 7, 20.	5.1	140
20	Vitamin E. <i>Antioxidants</i> , 2018, 7, 44.	5.1	16
21	High-Pressure Processing of Broccoli Sprouts: Influence on Bioactivation of Glucosinolates to Isothiocyanates. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8578-8585.	5.2	51
22	Nutritional value of duckweeds (Lemnaceae) as human food. <i>Food Chemistry</i> , 2017, 217, 266-273.	8.2	192
23	In Vitro Lipophilic Antioxidant Capacity, Antidiabetic and Antibacterial Activity of Citrus Fruits Extracts from Aceh, Indonesia. <i>Antioxidants</i> , 2017, 6, 11.	5.1	29
24	Comparison of Chemical Profile and Antioxidant Capacity of Seeds and Oils from <i>Salvia sclarea</i> and <i>Salvia officinalis</i> . <i>Chemistry and Biodiversity</i> , 2017, 14, e1700344.	2.1	15
25	Lycopene supplementation restores vitamin A deficiency in mice and possesses thereby partial pro-vitamin A activity transmitted via RAR signaling. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 2413-2420.	3.3	27
26	Food-based modification of LC-PUFA concentration in complementary food did not affect plasma vitamin E concentration in infants. <i>NFS Journal</i> , 2016, 3, 25-32.	4.3	8
27	Carotenoids of indigenous citrus species from Aceh and its in vitro antioxidant, antidiabetic and antibacterial activities. <i>European Food Research and Technology</i> , 2016, 242, 1869-1881.	3.3	19
28	Lycopene and Its Antioxidant Role in the Prevention of Cardiovascular Diseases – A Critical Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1868-1879.	10.3	177
29	Interactions between lipophilic antioxidants measured by photochemiluminescence assay and $\alpha$ -tocopherol equivalent antioxidant capacity assay as well as the influence of matrix compounds on the lipophilic antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2015, 64, 817-823.	5.2	8
30	Antioxidant activities of tocopherols/tocotrienols and lipophilic antioxidant capacity of wheat, vegetable oils, milk and milk cream by using photochemiluminescence. <i>Food Chemistry</i> , 2015, 175, 593-600.	8.2	46
31	Enzyme-aided extraction of lycopene from high-pigment tomato cultivars by supercritical carbon dioxide. <i>Food Chemistry</i> , 2015, 170, 193-202.	8.2	101
32	Regarding Macular Xanthophylls and $\omega$ -3 Long-Chain Polyunsaturated Fatty Acids in Age-Related Macular Degeneration – Reply. <i>JAMA Ophthalmology</i> , 2014, 132, 231.	2.5	0
33	Carotenoids and chlorophylls in processed xanthophyll-rich food. <i>LWT - Food Science and Technology</i> , 2014, 57, 442-445.	5.2	27
34	Use of Photochemiluminescence for the Determination of Antioxidant Activities of Carotenoids and Antioxidant Capacities of Selected Tomato Products. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7452-7459.	5.2	25
35	Vitamin E Content and Estimated Need in German Infant and Follow-On Formulas With and Without Long-Chain Polyunsaturated Fatty Acids (LC-PUFA) Enrichment. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10153-10161.	5.2	14
36	Analytical characterisation of the seeds of two tomato varieties as a basis for recycling of waste materials in the food industry. <i>European Food Research and Technology</i> , 2014, 239, 613-620.	3.3	15

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37	Age-related macular degeneration: Effects of a short-term intervention with an oleaginous kale extract—a pilot study. <i>Nutrition</i> , 2013, 29, 1412-1417.	2.4	20
38	Methods of measurement and evaluation of natural antioxidant capacity/activity (IUPAC Technical) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.9	419
39	Macular Xanthophylls and $\omega$ -3 Long-Chain Polyunsaturated Fatty Acids in Age-Related Macular Degeneration. <i>JAMA Ophthalmology</i> , 2013, 131, 564.	2.5	43
40	Antioxidant Capacity of Tomato Seed Oil in Solution and Its Redox Properties in Cultured Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 346-354.	5.2	19
41	Lycopene and heart health. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 296-303.	3.3	75
42	Do Apoptotic Lycopeneoids Have Antioxidant Activities In Vitro?. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 849-858.	1.9	4
43	Lycopene and heart health. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 296-303.	3.3	26
44	Bioaccessibility of Carotenoids and Vitamin E from Pasta: Evaluation of an in Vitro Digestion Model. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1163-1170.	5.2	56
45	Comparative Study on Antioxidant Activity of Lycopene ( <i>Z</i> -Isomers in Different Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4504-4511.	5.2	96
46	Comparative antioxidant activities of carotenoids measured by ferric reducing antioxidant power (FRAP), ABTS bleaching assay ( $\pm$ TEAC), DPPH assay and peroxy radical scavenging assay. <i>Food Chemistry</i> , 2011, 129, 139-148.	8.2	417
47	Lack of effects of tomato products on endothelial function in human subjects: results of a randomised, placebo-controlled cross-over study. <i>British Journal of Nutrition</i> , 2011, 105, 263-267.	2.3	34
48	Analysis of carotenoids and vitamin E in selected oilseeds, press cakes and oils. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1122-1129.	1.5	80
49	<i>In vitro</i> antioxidant activity of tocopherols and tocotrienols and comparison of vitamin E concentration and lipophilic antioxidant capacity in human plasma. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 731-742.	3.3	164
50	Lycopene prevents 7-ketocholesterol-induced oxidative stress, cell cycle arrest and apoptosis in human macrophages. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 34-46.	4.2	96
51	Antioxidant capacity and related parameters of different fruit formulations. <i>LWT - Food Science and Technology</i> , 2010, 43, 992-999.	5.2	117
52	Carotenoids: Actual knowledge on food sources, intakes, stability and bioavailability and their protective role in humans. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S194-218.	3.3	575
53	Antioxidant capacity and total phenolics of <i>Cyphostemma digitatum</i> before and after processing: use of different assays. <i>European Food Research and Technology</i> , 2009, 228, 813-821.	3.3	111
54	Determination of the antioxidant capacity: influence of the sample concentration on the measured values. <i>European Food Research and Technology</i> , 2009, 230, 249-254.	3.3	18

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55	Contents of Vitamin C, Carotenoids, Tocopherols, and Tocotrienols in the Subtropical Plant Species <i>Cyphostemma digitatum</i> as Affected by Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5420-5427.	5.2	42
56	Development of a New Method for the Complete Extraction of Carotenoids from Cereals with Special Reference to Durum Wheat ( <i>Triticum durum</i> Desf.). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8295-8301.	5.2	45
57	Isolation and Structural Elucidation of Different Geometrical Isomers of Lycopene. <i>International Journal for Vitamin and Nutrition Research</i> , 2007, 77, 369-375.	1.5	68
58	Effects of ingestion of tomatoes, tomato juice and tomato puree on contents of lycopene isomers, tocopherols and ascorbic acid in human plasma as well as on lycopene isomer pattern. <i>British Journal of Nutrition</i> , 2006, 95, 734-741.	2.3	54
59	Processing Strawberries to Different Products Alters Contents of Vitamin C, Total Phenolics, Total Anthocyanins, and Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5640-5646.	5.2	236
60	Changes in Contents of Carotenoids and Vitamin E during Tomato Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7005-7010.	5.2	178
61	Cleavage Products of Lycopene Produced by in Vitro Oxidations: Characterization and Mechanisms of Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7318-7325.	5.2	99
62	Rosehip – a new source of lycopene?. <i>Molecular Aspects of Medicine</i> , 2003, 24, 385-389.	6.4	60
63	Alterations of Vitamin C, Total Phenolics, and Antioxidant Capacity as Affected by Processing Tomatoes to Different Products. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7962-7968.	5.2	243
64	Spectrophotometric Determination of Yellow Pigment Content and Evaluation of Carotenoids by High-Performance Liquid Chromatography in Durum Wheat Grain. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6663-6668.	5.2	172
65	Trolox Equivalent Antioxidant Capacity of Different Geometrical Isomers of $\beta$ -Carotene, $\beta$ -Carotene, Lycopene, and Zeaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 221-226.	5.2	303
66	Intestinal absorption of lycopene from different matrices and interactions to other carotenoids, the lipid status, and the antioxidant capacity of human plasma. <i>European Journal of Nutrition</i> , 1999, 38, 118-125.	3.9	138
67	High pressure processing and heat sterilization of kale: Impact on extractability, antioxidant capacity and storability of carotenoids and vitamin E. , 0, , .		2