Paul A Kroon

List of Publications by Year
in descending order

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193 papers	15,637 citations	15504 65 h-index	18647 119 g-index
201 all docs	201 docs citations	201 times ranked	15541 citing authors

#	Article	IF	Citations
1	Flavonoids, flavonoid-rich foods, and cardiovascular risk: a meta-analysis of randomized controlled trials. American Journal of Clinical Nutrition, 2008, 88, 38-50.	4.7	970
2	Dietary flavonoid and isoflavone glycosides are hydrolysed by the lactase site of lactase phlorizin hydrolase. FEBS Letters, 2000, 468, 166-170.	2.8	663
3	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
4	Effects of chocolate, cocoa, and flavan-3-ols on cardiovascular health: a systematic review and meta-analysis of randomized trials. American Journal of Clinical Nutrition, 2012, 95, 740-751.	4.7	513
5	Human metabolism and elimination of the anthocyanin, cyanidin-3-glucoside: a 13C-tracer study. American Journal of Clinical Nutrition, 2013, 97, 995-1003.	4.7	487
6	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
7	Globe artichoke: A functional food and source of nutraceutical ingredients. Journal of Functional Foods, 2009, 1, 131-144.	3.4	434
8	The pharmacokinetics of anthocyanins and their metabolites in humans. British Journal of Pharmacology, 2014, 171, 3268-3282.	5.4	390
9	Profiling Glucosinolates and Phenolics in Vegetative and Reproductive Tissues of the Multi-Purpose TreesMoringa oleiferaL. (Horseradish Tree) andMoringa stenopetalaL.. Journal of Agricultural and Food Chemistry, 2003, 51, 3546-3553.	5.2	357
10	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
11	Intestinal release and uptake of phenolic antioxidant diferulic acids. Free Radical Biology and Medicine, 2001, 31, 304-314.	2.9	241
12	Hydroxycinnamates in plants and food: current and future perspectives. Journal of the Science of Food and Agriculture, 1999, 79, 355-361.	3.5	235
13	Systematic Review on Polyphenol Intake and Health Outcomes: Is there Sufficient Evidence to Define a Health-Promoting Polyphenol-Rich Dietary Pattern?. Nutrients, 2019, 11, 1355.	4.1	235
14	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
15	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
16	Absorption of Hydroxycinnamates in Humans after High-Bran Cereal Consumption. Journal of Agricultural and Food Chemistry, 2003, 51, 6050-6055.	5.2	197
17	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
18	Hairy plant polysaccharides: a close shave with microbial esterases. Microbiology (United Kingdom), 1998, 144, 2011-2023.	1.8	188

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19	Databases on Food Phytochemicals and Their Health-Promoting Effects. Journal of Agricultural and Food Chemistry, 2011, 59, 4331-4348.	5.2	183
20	Chronic Ingestion of Flavan-3-ols and Isoflavones Improves Insulin Sensitivity and Lipoprotein Status and Attenuates Estimated 10-Year CVD Risk in Medicated Postmenopausal Women With Type 2 Diabetes. Diabetes Care, 2012, 35, 226-232.	8.6	177
21	Anthocyanin Stability and Recovery: Implications for the Analysis of Clinical and Experimental Samples. Journal of Agricultural and Food Chemistry, 2009, 57, 5271-5278.	5.2	169
22	Isolation and structural determination of two 5,5â€²-diferuloyl oligosaccharides indicate that maize heteroxylans are covalently cross-linked by oxidatively coupled ferulates. Carbohydrate Research, 1999, 320, 82-92.	2.3	168
23	Ontogenic Profiling of Glucosinolates, Flavonoids, and Other Secondary Metabolites inEruca sativa(Salad Rocket),Diplotaxis erucoides(Wall Rocket),Diplotaxis tenuifolia(Wild Rocket), andBunias orientalis(Turkish Rocket). Journal of Agricultural and Food Chemistry, 2006, 54, 4005-4015.	5.2	168
24	High Contents of Nonextractable Polyphenols in Fruits Suggest That Polyphenol Contents of Plant Foods Have Been Underestimated. Journal of Agricultural and Food Chemistry, 2009, 57, 7298-7303.	5.2	166
25	Screening Crucifer Seeds as Sources of Specific Intact Glucosinolates Using Ion-Pair High-Performance Liquid Chromatography Negative Ion Electrospray Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2004, 52, 428-438.	5.2	165
26	Isolation, identification and stability of acylated derivatives of apigenin 7-O-glucoside from chamomile (Chamomilla recutita [L.] Rauschert). Phytochemistry, 2004, 65, 2323-2332.	2.9	164
27	Absorption of kaempferol from endive, a source of kaempferol-3-glucuronide, in humans. European Journal of Clinical Nutrition, 2004, 58, 947-954.	2.9	162
28	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
29	The bioactivity of dietary anthocyanins is likely to be mediated by their degradation products. Molecular Nutrition and Food Research, 2009, 53, S92-101.	3.3	150
30	Polyphenol Effects on Cholesterol Metabolism via Bile Acid Biosynthesis, CYP7A1: A Review. Nutrients, 2019, 11, 2588.	4.1	149
31	Metabolic transformation has a profound effect on anti-inflammatory activity of flavonoids such as quercetin: Lack of association between antioxidant and lipoxygenase inhibitory activity. Biochemical Pharmacology, 2008, 75, 1045-1053.	4.4	145
32	Characterization of Metabolites of Hydroxycinnamates in the in Vitro Model of Human Small Intestinal Epithelium Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2003, 51, 7884-7891.	5.2	135
33	Absorption, metabolism and excretion of flavanones from single portions of orange fruit and juice and effects of anthropometric variables and contraceptive pill use on flavanone excretion. British Journal of Nutrition, 2009, 101, 664-675.	2.3	132
34	Atherogenic diet increases cholesteryl ester transfer protein messenger RNA levels in rabbit liver.. Journal of Clinical Investigation, 1990, 85, 357-363.	8.2	130
35	Relative impact of flavonoid composition, dose and structure on vascular function: A systematic review of randomised controlled trials of flavonoidâ€rich food products. Molecular Nutrition and Food Research, 2012, 56, 1605-1616.	3.3	126
36	Comparative effects of quercetin and its predominant human metabolites on adhesion molecule expression in activated human vascular endothelial cells. Atherosclerosis, 2008, 197, 50-56.	0.8	122

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37	Cardiovascular Disease Risk Biomarkers and Liver and Kidney Function Are Not Altered in Postmenopausal Women after Ingesting an Elderberry Extract Rich in Anthocyanins for 12 Weeks ,. Journal of Nutrition, 2009, 139, 2266-2271.	2.9	121
38	Isothiocyanate concentrations and interconversion of sulforaphane to erucin in human subjects after consumption of commercial frozen broccoli compared to fresh broccoli. Molecular Nutrition and Food Research, 2012, 56, 1906-1916.	3.3	114
39	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
40	Validated Method for the Characterization and Quantification of Extractable and Nonextractable Ellagitannins after Acid Hydrolysis in Pomegranate Fruits, Juices, and Extracts. Journal of Agricultural and Food Chemistry, 2015, 63, 6555-6566.	5.2	111
41	Glucuronidated and sulfated metabolites of the flavonoid quercetin prevent endothelial dysfunction but lack direct vasorelaxant effects in rat aorta. Atherosclerosis, 2009, 204, 34-39.	0.8	108
42	Meta-Analysis of the Effects of Foods and Derived Products Containing Ellagitannins and Anthocyanins on Cardiometabolic Biomarkers: Analysis of Factors Influencing Variability of the Individual Responses. International Journal of Molecular Sciences, 2018, 19, 694.	4.1	108
43	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
44	Polyphenols and Intestinal Permeability: Rationale and Future Perspectives. Journal of Agricultural and Food Chemistry, 2020, 68, 1816-1829.	5.2	101
45	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
46	Impact of dietary polyphenols on human platelet function â€“ A critical review of controlled dietary intervention studies. Molecular Nutrition and Food Research, 2010, 54, 60-81.	3.3	97
47	Convenient syntheses of metabolically important quercetin glucuronides and sulfates. Tetrahedron, 2006, 62, 6862-6868.	1.9	93
48	EuroFIR-BASIS â€“ a combined composition and biological activity database for bioactive compounds in plant-based foods. Trends in Food Science and Technology, 2007, 18, 434-444.	15.1	87
49	Different antitumor effects of quercetin, quercetin-3â€²-sulfate and quercetin-3-glucuronide in human breast cancer MCF-7 cells. Food and Function, 2018, 9, 1736-1746.	4.6	85
50	Polyphenols: dietary components with established benefits to health?. Journal of the Science of Food and Agriculture, 2005, 85, 1239-1240.	3.5	80
51	Interaction of Positional Isomers of Quercetin Glucuronides with the Transporter ABCC2 (cMOAT,) Tj ETQq1 1 0.784314 rgBT /Overlo	3.3	79
52	Interindividual Variability in Biomarkers of Cardiometabolic Health after Consumption of Major Plant-Food Bioactive Compounds and the Determinants Involved. Advances in Nutrition, 2017, 8, 558-570.	6.4	79
53	Digestion stability and evaluation of the metabolism and transport of olive oil phenols in the human small-intestinal epithelial Caco-2/TC7 cell line. Food Chemistry, 2010, 119, 703-714.	8.2	75
54	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

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55	The Biological Responses to Resveratrol and Other Polyphenols From Alcoholic Beverages. Alcoholism: Clinical and Experimental Research, 2009, 33, 1513-1523.	2.4	74
56	A modular cinnamoyl ester hydrolase from the anaerobic fungus Piromyces equi acts synergistically with xylanase and is part of a multiprotein cellulose-binding cellulaseâ€“hemicellulase complex. Biochemical Journal, 1999, 343, 215-224.	3.7	73
57	Occurrence of proteinaceous endoxylanase inhibitors in cereals. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2004, 1696, 193-202.	2.3	73
58	A modular cinnamoyl ester hydrolase from the anaerobic fungus Piromyces equi acts synergistically with xylanase and is part of a multiprotein cellulose-binding cellulaseâ€™hemicellulase complex. Biochemical Journal, 1999, 343, 215.	3.7	71
59	Vascular function and atherosclerosis progression after 1 y of flavonoid intake in statin-treated postmenopausal women with type 2 diabetes: a double-blind randomized controlled trial. American Journal of Clinical Nutrition, 2013, 97, 936-942.	4.7	71
60	Functional expression of human liver cytosolic Î²-glucosidase in Pichia pastoris. FEBS Journal, 2002, 269, 249-258.	0.2	70
61	Substrate (aglycone) specificity of human cytosolic beta-glucosidase. Biochemical Journal, 2003, 373, 41-48.	3.7	70
62	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
63	The Cardiovascular Nutrapharmacology of Resveratrol: Pharmacokinetics, Molecular Mechanisms and Therapeutic Potential. Current Medicinal Chemistry, 2010, 17, 2442-2455.	2.4	69
64	Purification and characterization of a novel esterase induced by growth of Aspergillus niger on sugar-beet pulp. Biotechnology and Applied Biochemistry, 1996, 23, 255-62.	3.1	69
65	Oligomeric procyanidins inhibit cell migration and modulate the expression of migration and proliferation associated genes in human umbilical vascular endothelial cells. Molecular Nutrition and Food Research, 2009, 53, 266-276.	3.3	68
66	Release of ferulic acid from maize bran and derived oligosaccharides by Aspergillus niger esterases. Carbohydrate Polymers, 1995, 27, 187-190.	10.2	67
67	A Wheat Xylanase Inhibitor Protein (XIP-I) Accumulates in the Grain and has Homologues in Other Cereals. Journal of Cereal Science, 2003, 37, 187-194.	3.7	66
68	Quercetin and Its In Vivo Metabolites Inhibit Neutrophil-Mediated Low-Density Lipoprotein Oxidation. Journal of Agricultural and Food Chemistry, 2008, 56, 3609-3615.	5.2	66
69	Acetylation of hydroxytyrosol enhances its transport across differentiated Caco-2 cell monolayers. Food Chemistry, 2011, 125, 865-872.	8.2	65
70	Methyl Phenylalkanoates as Substrates to Probe the Active Sites of Esterases. FEBS Journal, 1997, 248, 245-251.	0.2	64
71	Differential Effects of Quercetin and Two of Its Derivatives, Isorhamnetin and Isorhamnetin-3-glucuronide, in Inhibiting the Proliferation of Human Breast-Cancer MCF-7 Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 7181-7189.	5.2	62
72	A polyphenol-rich dietary pattern improves intestinal permeability, evaluated as serum zonulin levels, in older subjects: The MaPLE randomised controlled trial. Clinical Nutrition, 2021, 40, 3006-3018.	5.0	59

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73	Release of ferulic acid from sugar-beet pulp by using arabinanase, arabinofuranosidase and an esterase from Aspergillus niger. Biotechnology and Applied Biochemistry, 1996, 23, 263-7.	3.1	58
74	Deconjugation Kinetics of Glucuronidated Phase II Flavonoid Metabolites by Î²-glucuronidase from Neutrophils. Drug Metabolism and Pharmacokinetics, 2010, 25, 379-387.	2.2	57
75	Characterisation of heterogeneous arabinoxylans by direct imaging of individual molecules by atomic force microscopy. Carbohydrate Research, 2003, 338, 771-780.	2.3	55
76	Methods for Isolating, Identifying, and Quantifying Anthocyanin Metabolites in Clinical Samples. Analytical Chemistry, 2014, 86, 10052-10058.	6.5	55
77	Specificity of ferulic acid (feruloyl) esterases. Biochemical Society Transactions, 1998, 26, 205-210.	3.4	54
78	Development, validation and evaluation of an analytical method for the determination of monomeric and oligomeric procyanidins in apple extracts. Journal of Chromatography A, 2017, 1495, 46-56.	3.7	52
79	Inactivated enzymes as probes of the structure of arabinoxylans as observed by atomic force microscopy. Carbohydrate Research, 2004, 339, 579-590.	2.3	51
80	The Crystal Structure of Human Cytosolic Î²-Glucosidase Unravels the Substrate Aglycone Specificity of a Family 1 Glycoside Hydrolase. Journal of Molecular Biology, 2007, 370, 964-975.	4.2	51
81	Physiologically relevant metabolites of quercetin have no effect on adhesion molecule or chemokine expression in human vascular smooth muscle cells. Atherosclerosis, 2009, 202, 431-438.	0.8	51
82	Identification of isomeric flavonoid glucuronides in urine and plasma by metal complexation and LC-ESI-MS/MS. Journal of Mass Spectrometry, 2006, 41, 911-920.	1.6	50
83	In vitro antiâ€platelet effects of simple plantâ€derived phenolic compounds are only found at high, nonâ€physiological concentrations. Molecular Nutrition and Food Research, 2011, 55, 1624-1636.	3.3	50
84	Quercetin solubilisation in bile salts: A comparison with sodium dodecyl sulphate. Food Chemistry, 2016, 211, 356-364.	8.2	50
85	Novel ferulic acid esterases are induced by growth of Aspergillus niger on sugar-beet pulp. Applied Microbiology and Biotechnology, 1996, 45, 371-376.	3.6	49
86	Absorption and Metabolism of Dietary Plant Secondary Metabolites. , 0, , 303-351.		49
87	Quercetin and its major metabolites selectively modulate cyclic GMPâ€dependent relaxations and associated tolerance in pig isolated coronary artery. British Journal of Pharmacology, 2010, 159, 566-575.	5.4	48
88	Human O-sulfated metabolites of (â¯)-epicatechin and methyl-(â¯)-epicatechin are poor substrates for commercial aryl-sulfatases: Implications for studies concerned with quantifying epicatechin bioavailability. Pharmacological Research, 2012, 65, 592-602.	7.1	48
89	Towards an Understanding of the Low Bioavailability of Quercetin: A Study of Its Interaction with Intestinal Lipids. Nutrients, 2017, 9, 111.	4.1	48
90	Flavanâ€3â€olâ€enriched dark chocolate and white chocolate improve acute measures of platelet function in a genderâ€specific wayâ€”a randomizedâ€controlled human intervention trial. Molecular Nutrition and Food Research, 2013, 57, 191-202.	3.3	47

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91	Exploring the Molecular Pathways Behind the Effects of Nutrients and Dietary Polyphenols on Gut Microbiota and Intestinal Permeability: A Perspective on the Potential of Metabolomics and Future Clinical Applications. Journal of Agricultural and Food Chemistry, 2020, 68, 1780-1789.	5.2	47
92	Antioxidant properties of ferulic acid dimers. Redox Report, 1997, 3, 239-244.	4.5	46
93	Procyanidin effects on oesophageal adenocarcinoma cells strongly depend on flavanâ€3â€ol degree of polymerization. Molecular Nutrition and Food Research, 2008, 52, 1399-1407.	3.3	45
94	Processing blackcurrants dramatically reduces the content and does not enhance the urinary yield of anthocyanins in human subjects. Food Chemistry, 2008, 108, 869-878.	8.2	45
95	A comparative study of the effects of quercetin and its glucuronide and sulfate metabolites on human neutrophil function in vitro. Biochemical Pharmacology, 2008, 76, 645-653.	4.4	45
96	Potent inhibition of VEGFRâ€2 activation by tight binding of green tea epigallocatechin gallate and apple procyanidins to VEGF: Relevance to angiogenesis. Molecular Nutrition and Food Research, 2015, 59, 401-412.	3.3	45
97	Inhibitory Effects of Quercetin and Its Main Methyl, Sulfate, and Glucuronic Acid Conjugates on Cytochrome P450 Enzymes, and on OATP, BCRP and MRP2 Transporters. Nutrients, 2020, 12, 2306.	4.1	45
98	A family 11 xylanase from Penicillium funiculosum is strongly inhibited by three wheat xylanase inhibitors. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2002, 1598, 24-29.	2.3	44
99	Influence of ferulic acid on the production of feruloyl esterases by Aspergillus niger. FEMS Microbiology Letters, 2006, 157, 239-244.	1.8	44
100	Profiling Glucosinolates, Flavonoids, Alkaloids, and Other Secondary Metabolites in Tissues ofAzima tetracanthaL. (Salvadoraceae). Journal of Agricultural and Food Chemistry, 2004, 52, 5856-5862.	5.2	43
101	Functional identification of the cDNA coding for a wheat endo-1,4-Î²-D-xylanase inhibitor1. FEBS Letters, 2002, 519, 66-70.	2.8	42
102	The substrate specificity and susceptibility to wheat inhibitor proteins ofPenicillium funiculosum xylanases from a commercial enzyme preparation. Journal of the Science of Food and Agriculture, 2005, 85, 574-582.	3.5	42
103	Bioavailability of epicatechin and effects on nitric oxide metabolites of an apple flavanolâ€rich extract supplemented beverage compared to a whole apple puree: a randomized, placeboâ€controlled, crossover trial. Molecular Nutrition and Food Research, 2013, 57, 1209-1217.	3.3	41
104	Interaction of quercetin and its metabolites with warfarin: Displacement of warfarin from serum albumin and inhibition of CYP2C9 enzyme. Biomedicine and Pharmacotherapy, 2017, 88, 574-581.	5.6	41
105	EuroFIR eBASIS: application for health claims submissions and evaluations. European Journal of Clinical Nutrition, 2010, 64, S101-S107.	2.9	40
106	Effect of a polyphenol-rich dietary pattern on intestinal permeability and gut and blood microbiomics in older subjects: study protocol of the MaPLE randomised controlled trial. BMC Geriatrics, 2020, 20, 77.	2.7	39
107	Development of a food frequency questionnaire for the assessment of quercetin and naringenin intake. European Journal of Clinical Nutrition, 2008, 62, 1131-1138.	2.9	38
108	Urinary excretion of strawberry anthocyanins is dose dependent for physiological oral doses of fresh fruit. Molecular Nutrition and Food Research, 2008, 52, 1097-1105.	3.3	36

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109	Fluorescence spectroscopic evaluation of the interactions of quercetin, isorhamnetin, and quercetin-3â€²-sulfate with different albumins. Journal of Luminescence, 2018, 194, 156-163.	3.1	36
110	Purification of cytosolic Î²-glucosidase from pig liver and its reactivity towards flavonoid glycosides. BBA - Proteins and Proteomics, 1999, 1435, 110-116.	2.1	35
111	Transepithelial Transport and Metabolism of New Lipophilic Ether Derivatives of Hydroxytyrosol by Enterocyte-like Caco-2/TC7 Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 11501-11509.	5.2	35
112	Inhibitory Effects of Quercetin and Its Human and Microbial Metabolites on Xanthine Oxidase Enzyme. International Journal of Molecular Sciences, 2019, 20, 2681.	4.1	35
113	Ferulic acid esterase catalyses the solubilization of ?-glucans and pentosans from the starchy endosperm cell walls of barley. Biotechnology Letters, 1996, 18, 1423-1426.	2.2	34
114	A cinnamoyl esterase from Aspergillus niger can break plant cell wall cross-links without release of free diferulic acids. FEBS Journal, 1999, 266, 644-652.	0.2	34
115	Quantitative Dietary Fingerprinting (QDF)â€”A Novel Tool for Comprehensive Dietary Assessment Based on Urinary Nutrimetabolomics. Journal of Agricultural and Food Chemistry, 2020, 68, 1851-1861.	5.2	34
116	Bioactiveâ€rich Sideritis scardica tea (mountain tea) is as potent as Camellia sinensis tea at inducing cellular antioxidant defences and preventing oxidative stress. Journal of the Science of Food and Agriculture, 2013, 93, 3558-3564.	3.5	32
117	Increased Intestinal Permeability in Older Subjects Impacts the Beneficial Effects of Dietary Polyphenols by Modulating Their Bioavailability. Journal of Agricultural and Food Chemistry, 2020, 68, 12476-12484.	5.2	32
118	Enzymological aspects of the redirection of terpenoid biosynthesis in elicitor-treated cultures of Tabernaemontana divaricata. Phytochemistry, 1994, 35, 1183-1186.	2.9	31
119	Crosstalk among intestinal barrier, gut microbiota and serum metabolome after a polyphenol-rich diet in older subjects with â€œleaky gutâ€ The MaPLE trial. Clinical Nutrition, 2021, 40, 5288-5297.	5.0	31
120	Drinking your health? It's too early to say. Nature, 2003, 426, 119-119.	27.8	30
121	Does epicatechin contribute to the acute vascular function effects of dark chocolate? A randomized, crossover study. Molecular Nutrition and Food Research, 2016, 60, 2379-2386.	3.3	30
122	4-Week consumption of anthocyanin-rich blood orange juice does not affect LDL-cholesterol or other biomarkers of CVD risk and glycaemia compared with standard orange juice: a randomised controlled trial. British Journal of Nutrition, 2018, 119, 415-421.	2.3	30
123	Lack of acute or chronic effects of epicatechin-rich and procyanidin-rich apple extracts on blood pressure and cardiometabolic biomarkers in adults with moderately elevated blood pressure: a randomized, placebo-controlled crossover trial. American Journal of Clinical Nutrition, 2018, 108, 1006-1014.	4.7	30
124	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
125	Molecular structureâ€function relationship of dietary polyphenols for inhibiting VEGFâ€induced VEGFRâ€2 activity. Molecular Nutrition and Food Research, 2015, 59, 2119-2131.	3.3	27
126	Motion of a Cell Wall Polysaccharide Observed by Atomic Force Microscopy. Macromolecules, 2000, 33, 5680-5685.	4.8	26

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127	Ferulic acid esterase-III fromAspergillus niger does not exhibit lipase activity. Journal of the Science of Food and Agriculture, 1999, 79, 457-459.	3.5	25
128	Mixed Pro- and Anti-Oxidative Effects of Pomegranate Polyphenols in Cultured Cells. International Journal of Molecular Sciences, 2014, 15, 19458-19471.	4.1	25
129	Anticancer Activity of Olive Oil Hydroxytyrosyl Acetate in Human Adenocarcinoma Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2013, 61, 3264-3269.	5.2	24
130	Human Metabolic Transformation of Quercetin Blocks Its Capacity To Decrease Endothelial Nitric Oxide Synthase (eNOS) Expression and Endothelin-1 Secretion by Human Endothelial Cells. Journal of Agricultural and Food Chemistry, 2013, 61, 8589-8596.	5.2	24
131	Human Quercetin Conjugated Metabolites Attenuate TNF-Î±-induced Changes in Vasomodulatory Molecules in an HUASMCs/HUVECs Co-culture Model. Planta Medica, 2012, 78, 1571-1573.	1.3	22
132	Monomeric Flavanols Are More Efficient Substrates for Gut Microbiota Conversion to Hydroxyphenylâ€Î³â€Valerolactone Metabolites Than Oligomeric Procyanidins: A Randomized, Placeboâ€Controlled Human Intervention Trial. Molecular Nutrition and Food Research, 2020, 64, e1901135.	3.3	22
133	Antiâ€inflammatory Effects of Quercetin on Highâ€Glucose and Proâ€inflammatory Cytokine Challenged Vascular Endothelial Cell Metabolism. Molecular Nutrition and Food Research, 2021, 65, e2000777.	3.3	22
134	Quercetin and its principal metabolites, but not myricetin, oppose lipopolysaccharideâ€induced hyporesponsiveness of the porcine isolated coronary artery. British Journal of Pharmacology, 2011, 162, 1485-1497.	5.4	21
135	Comparison of modular and non-modular xylanases as carrier proteins for the efficient secretion of heterologous proteins from Penicillium funiculosum. Applied Microbiology and Biotechnology, 2003, 60, 726-732.	3.6	20
136	Vasorelaxant activity of twenty-one physiologically relevant (poly)phenolic metabolites on isolated mouse arteries. Food and Function, 2017, 8, 4331-4335.	4.6	20
137	Polyphenols bind to low density lipoprotein at biologically relevant concentrations that are protective for heart disease. Archives of Biochemistry and Biophysics, 2020, 694, 108589.	3.0	20
138	Expression of hNP22 Is Altered in the Frontal Cortex and Hippocampus of the Alcoholic Human Brain. Alcoholism: Clinical and Experimental Research, 2003, 27, 1481-1488.	2.4	19
139	Watching molecular processes with the atomic force microscope: dynamics of polymer adsorption and desorption at the single molecule level. Journal of Microscopy, 2004, 216, 52-56.	1.8	18
140	Effects of bioactiveâ€rich extracts of pomegranate, persimmon, nettle, dill, kale and Sideritis and isolated bioactives on arachidonic acid induced markers of platelet activation and aggregation. Journal of the Science of Food and Agriculture, 2013, 93, 3581-3587.	3.5	18
141	Comparative bio-accessibility, bioavailability and bioequivalence of quercetin, apigenin, glucoraphanin and carotenoids from freeze-dried vegetables incorporated into a baked snack versus minimally processed vegetables: Evidence from in vitro models and a human bioavailability study. Journal of Functional Foods, 2018, 48, 410-419.	3.4	18
142	The Relationship between Dietary Polyphenol Intakes and Urinary Polyphenol Concentrations in Adults Prescribed a High Vegetable and Fruit Diet. Nutrients, 2020, 12, 3431.	4.1	18
143	AFM studies of water-soluble wheat arabinoxylansâ€"effects of esterase treatment. Carbohydrate Research, 2005, 340, 1841-1845.	2.3	17
144	Design, formulation and sensory evaluation of a polyphenol-rich food placebo: an example of aronia juice for food intervention studies. International Journal of Food Sciences and Nutrition, 2017, 68, 742-749.	2.8	17

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145	The use of an in-vitro batch fermentation (human colon) model for investigating mechanisms of TMA production from choline, l-carnitine and related precursors by the human gut microbiota. European Journal of Nutrition, 2021, 60, 3987-3999.	3.9	17
146	Hypoxia-inducible factor-1 (HIF-1) pathway activation by quercetin in human lens epithelial cells. Experimental Eye Research, 2009, 89, 995-1002.	2.6	16
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