

Benno F Zimmermann

List of Publications by Year in descending order

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Version: 2024-02-01

60
papers

2,029
citations

201674

27
h-index

243625

44
g-index

63
all docs

63
docs citations

63
times ranked

3316
citing authors

#	ARTICLE	IF	CITATIONS
1	Simplified analysis of flavanols in matcha tea. <i>Food Chemistry</i> , 2022, 373, 131628.	8.2	6
2	Epigallocatechin Gallate in Relapsing-Remitting Multiple Sclerosis. <i>Neurology: Neuroimmunology and NeuroInflammation</i> , 2021, 8, .	6.0	16
3	Comparative Assessment of the Basic Chemical Composition and Antioxidant Activity of <i>Stevia rebaudiana</i> Bertoni Dried Leaves, Grown in Poland, Paraguay and Brazilâ€™Preliminary Results. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3634.	2.5	5
4	Can home-brewed Benifuuki green tea deliver health-relevant amounts of 3"-O-methyl epigallocatechin gallate?. <i>NFS Journal</i> , 2021, 24, 8-14.	4.3	4
5	Vasodilation of Tea Polyphenols Ex Vivo Is Mediated by Hydrogen Peroxide under Rapid Compound Decay. <i>Antioxidants</i> , 2020, 9, 390.	5.1	2
6	Cocoa, Chocolate, and Human Health. <i>Nutrients</i> , 2020, 12, 698.	4.1	1
7	Low Plasma Appearance of (+)-Catechin and (âˆ“)â€”Catechin Compared with Epicatechin after Consumption of Beverages Prepared from Nonalkalized or Alkalized Cocoaâ€”A Randomized, Double-Blind Trial. <i>Nutrients</i> , 2020, 12, 231.	4.1	11
8	Influence of leaf temperature and blue light on the accumulation of rosmarinic acid and other phenolic compounds in <i>Plectranthus scutellarioides</i> (L.). <i>Environmental and Experimental Botany</i> , 2019, 167, 103830.	4.2	13
9	Safety and efficacy of epigallocatechin gallate in multiple system atrophy (PROMESA): a randomised, double-blind, placebo-controlled trial. <i>Lancet Neurology</i> , The, 2019, 18, 724-735.	10.2	79
10	Impact of a Usual Serving Size of Flavanol-Rich Cocoa Powder Ingested with a Diabetic-Suitable Meal on Postprandial Cardiometabolic Parameters in Type 2 Diabeticsâ€”A Randomized, Placebo-Controlled, Double-Blind Crossover Study. <i>Nutrients</i> , 2019, 11, 417.	4.1	16
11	Characterization of phytochemicals in Costa Rican guava (<i>Psidium friedrichsthalianum</i> -Nied.) fruit and stability of main compounds during juice processing - (U)HPLC-DAD-ESI-TQD-MSn. <i>Journal of Food Composition and Analysis</i> , 2019, 75, 26-42.	3.9	29
12	Polyphenol Phaseâ€”Metabolites are Detectable in Human Plasma after Ingestion of ¹³ C Labeled Spinachâ€”a Pilot Intervention Trial in Young Healthy Adults. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1701003.	3.3	8
13	Beaming steviol glycoside analysis into the next dimension. <i>Food Chemistry</i> , 2018, 241, 150-153.	8.2	11
14	Regular Intake of a Usual Serving Size of Flavanol-Rich Cocoa Powder Does Not Affect Cardiometabolic Parameters in Stably Treated Patients with Type 2 Diabetes and Hypertensionâ€”A Double-Blinded, Randomized, Placebo-Controlled Trial. <i>Nutrients</i> , 2018, 10, 1435.	4.1	28
15	Bioavailability of Quercetin from Onion Extracts after Intraruminal Application in Cows. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10188-10192.	5.2	9
16	A nutritive dose of pure (â€”)â€”epicatechin does not beneficially affect increased cardiometabolic risk factors in overweight-to-obese adultsâ€”a randomized, placebo-controlled, double-blind crossover study. <i>American Journal of Clinical Nutrition</i> , 2018, 107, 948-956.	4.7	25
17	CHAPTER 7. Antioxidant Capacity of Stevia Leaves. <i>Food Chemistry, Function and Analysis</i> , 2018, , 132-147.	0.2	0
18	Higher plasma quercetin levels following oral administration of an onion skin extract compared with pure quercetin dihydrate in humans. <i>European Journal of Nutrition</i> , 2017, 56, 343-353.	4.6	45

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19	Separation of alk(en)ylresorcinols from rye bran with saturated, monoenoic, dienoic, trienoic and hydroxylated monoenoic side chains using an octyl phase in ultra-high performance liquid chromatography and their differentiation by tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2017, 1506, 65-72.	3.7	9
20	Differentiation of Brazilian Peppertree (<i>Schinus terebinthifolius</i> Raddi) and Peruvian Peppertree (<i>Schinus molle</i> L.) Fruits by UHPLC-UV-MS Analysis of Their Anthocyanin and Biflavonoid Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5330-5338.	5.2	20
21	Characterization of phenolic and other polar compounds in peel and flesh of pink guava (<i>Psidium</i>) Tj ETQq1 1 0.784314 rgBT /Overload spectrometric detection. <i>Food Research International</i> , 2017, 100, 445-453.	6.2	51
22	Tea-induced improvement of endothelial function in humans: No role for epigallocatechin gallate (EGCG). <i>Scientific Reports</i> , 2017, 7, 2279.	3.3	25
23	Pressurized liquid extraction of anthocyanins and biflavonoids from <i>Schinus terebinthifolius</i> Raddi: A multivariate optimization. <i>Food Chemistry</i> , 2017, 214, 564-571.	8.2	55
24	Evidence for the Formation of Benzacridine Derivatives in Alkaline-Treated Sunflower Meal and Model Solutions. <i>Molecules</i> , 2016, 21, 91.	3.8	42
25	Fast and comprehensive analysis of secondary metabolites in cocoa products using ultra high-performance liquid chromatography directly after pressurized liquid extraction. <i>Journal of Separation Science</i> , 2016, 39, 3113-3122.	2.5	12
26	The Impact of Cocoa Flavanols on Cardiovascular Health. <i>Phytotherapy Research</i> , 2016, 30, 1641-1657.	5.8	33
27	Polyphenol content and glycemic load of pasta enriched with Faba bean flour. <i>Functional Foods in Health and Disease</i> , 2016, 6, 291.	0.6	27
28	Are High Proanthocyanidins Key to Cranberry Efficacy in the Prevention of Recurrent Urinary Tract Infection?. <i>Phytotherapy Research</i> , 2015, 29, 1559-1567.	5.8	99
29	Effects of a quercetin-rich onion skin extract on 24 h ambulatory blood pressure and endothelial function in overweight-to-obese patients with (pre-)hypertension: a randomised double-blinded placebo-controlled cross-over trial. <i>British Journal of Nutrition</i> , 2015, 114, 1263-1277.	2.3	172
30	Efficacy and Safety of Pomegranate Medicinal Products for Cancer. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-15.	1.2	32
31	Phenolic Compounds and Antioxidant Activity of Juices from Ten Iranian Pomegranate Cultivars Depend on Extraction. <i>Journal of Chemistry</i> , 2015, 2015, 1-7.	1.9	43
32	Study of <i>Stevia rebaudiana</i> Bertoni antioxidant activities and cellular properties. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 553-558.	2.8	46
33	Metabolic response to epigallocatechin-3-gallate in relapsing-remitting multiple sclerosis: a randomized clinical trial. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 487-495.	4.7	64
34	Quantification of Anthocyanins in Elderberry and Chokeberry Dietary Supplements. <i>Phytotherapy Research</i> , 2015, 29, 561-565.	5.8	32
35	Comparative Study of the Antioxidant Properties of <i>Stevia rebaudiana</i> using cellular approaches. <i>Free Radical Biology and Medicine</i> , 2015, 86, S39.	2.9	1
36	Concentration of hinokinin, phenolic acids and flavonols in leaves and stems of <i>Hydrocotyle leucocephala</i> is differently influenced by PAR and ecologically relevant UV-B level. <i>Journal of Plant Physiology</i> , 2015, 173, 105-115.	3.5	10

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37	Pomegranate Juice and Prostate Cancer: Importance of the Characterisation of the Active Principle. <i>Phytotherapy Research</i> , 2014, 28, 1676-1678.	5.8	15
38	The activity of catechol-O-methyltransferase (COMT) is not impaired by high doses of epigallocatechin-3-gallate (EGCG) in vivo. <i>European Journal of Pharmacology</i> , 2014, 740, 645-651.	3.5	45
39	Prevention of Urinary Tract Infections with <i>Vaccinium</i> Products. <i>Phytotherapy Research</i> , 2014, 28, 465-470.	5.8	23
40	Proanthocyanin Content in Cranberry CE Medicinal Products. <i>Phytotherapy Research</i> , 2014, 28, 1612-1614.	5.8	9
41	High-performance thin-layer chromatography analysis of steviol glycosides in Stevia formulations and sugar-free food products, and benchmarking with (ultra) high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2014, 1350, 102-111.	3.7	42
42	Characterization of Phenolic Compounds in Brazilian Pepper (<i>Schinus terebinthifolius</i> Raddi) Exocarp. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6219-6226.	5.2	51
43	Temperature influences epimerization and composition of flavanol monomers, dimers and trimers during cocoa bean roasting. <i>Food Chemistry</i> , 2013, 141, 3656-3663.	8.2	94
44	Intrinsic isotopic ¹³ C labelling of polyphenols. <i>Food Chemistry</i> , 2013, 141, 2582-2590.	8.2	15
45	Centelloside accumulation in leaves of <i>Centella asiatica</i> is determined by resource partitioning between primary and secondary metabolism while influenced by supply levels of either nitrogen, phosphorus or potassium. <i>Journal of Plant Physiology</i> , 2013, 170, 1165-1175.	3.5	38
46	Steeping Time and Temperature on the Content of the Main Flavanols in Green Tea. , 2013, , 335-341.		0
47	Tea Catechins in Tissues. , 2013, , 387-398.		0
48	Bolus Consumption of a Specifically Designed Fruit Juice Rich in Anthocyanins and Ascorbic Acid Did Not Influence Markers of Antioxidative Defense in Healthy Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11292-11300.	5.2	19
49	Comparing Procyanidins in Selected <i>Vaccinium</i> Species by UHPLC-MS ² with Regard to Authenticity and Health Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9688-9696.	5.2	42
50	Separation of Steviol Glycosides by Hydrophilic Liquid Interaction Chromatography. <i>Food Analytical Methods</i> , 2012, 5, 266-271.	2.6	27
51	Quantitative evaluation of the beneficial effects in the mdx mouse of epigallocatechin gallate, an antioxidant polyphenol from green tea. <i>Histochemistry and Cell Biology</i> , 2012, 137, 811-827.	1.7	46
52	Antioxidant capacity and polyphenolic composition as quality indicators for aqueous infusions of <i>Salvia officinalis</i> L. (sage tea). <i>Frontiers in Pharmacology</i> , 2011, 2, 79.	3.5	58
53	Tandem mass spectrometric fragmentation patterns of known and new steviol glycosides with structure proposals. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 1575-1582.	1.5	38
54	The effect of ascorbic acid, citric acid and low pH on the extraction of green tea: How to get most out of it. <i>Food Chemistry</i> , 2011, 124, 1543-1548.	8.2	38

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55	Rapid UHPLC determination of polyphenols in aqueous infusions of <i>Salvia officinalis</i> L. (sage tea). <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 2459-2464.	2.3	90
56	Chiral separation of (+)/(âˆ™)-catechin from sulfated and glucuronidated metabolites in human plasma after cocoa consumption. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 397, 723-730.	3.7	29
57	A shortcut from plasma to chromatographic analysis: Straightforward and fast sample preparation for analysis of green tea catechins in human plasma. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 823-826.	2.3	23
58	Total Oxidant Scavenging Capacity of <i>Euterpe oleracea</i> Mart. (AÃ§aÃ) Seeds and Identification of Their Polyphenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4162-4167.	5.2	110
59	One for allâ€”all for one: proof of authenticity and tracing of foods with flavonoids. <i>European Food Research and Technology</i> , 2006, 224, 385-393.	3.3	25
60	Online coupling of pressurized liquid extraction, solid-phase extraction and high-performance liquid chromatography for automated analysis of proanthocyanidins in malt. <i>Journal of Chromatography A</i> , 2002, 958, 9-16.	3.7	68