

Alyson E Mitchell

List of Publications by Year in descending order

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94
papers

5,676
citations

94433

37
h-index

76900

74
g-index

97
all docs

97
docs citations

97
times ranked

6742
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of the Total Phenolic and Ascorbic Acid Content of Freeze-Dried and Air-Dried Marionberry, Strawberry, and Corn Grown Using Conventional, Organic, and Sustainable Agricultural Practices. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1237-1241.	5.2	782
2	Identification of Procyanidins in Cocoa (<i>Theobromacacao</i>) and Chocolate Using High-Performance Liquid Chromatography/Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 490-496.	5.2	426
3	HPLC Method for the Quantification of Procyanidins in Cocoa and Chocolate Samples and Correlation to Total Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4184-4188.	5.2	360
4	Copper, lysyl oxidase, and extracellular matrix protein cross-linking. <i>American Journal of Clinical Nutrition</i> , 1998, 67, 996S-1002S.	4.7	294
5	Ten-Year Comparison of the Influence of Organic and Conventional Crop Management Practices on the Content of Flavonoids in Tomatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6154-6159.	5.2	257
6	The Flavonoid Glycosides and Procyanidin Composition of Deglet Noor Dates (<i>Phoenix dactylifera</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2405-2411.	5.2	212
7	Three-Year Comparison of the Content of Antioxidant Microconstituents and Several Quality Characteristics in Organic and Conventionally Managed Tomatoes and Bell Peppers. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8244-8252.	5.2	183
8	Factors Influencing Phenolic Compounds in Table Olives (<i>Olea europaea</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7081-7095.	5.2	173
9	Influence of Cooking on Anthocyanins in Black Rice (<i>Oryza sativa</i> L. <i>japonica</i> var. SBR). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1908-1914.	5.2	149
10	HS-SPME GC/MS characterization of volatiles in raw and dry-roasted almonds (<i>Prunus dulcis</i>). <i>Food Chemistry</i> , 2014, 151, 31-39.	8.2	139
11	Content of ascorbic acid, quercetin, kaempferol and total phenolics in commercial broccoli. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 637-643.	3.9	132
12	Effect of Organic and Conventional Cropping Systems on Ascorbic Acid, Vitamin C, Flavonoids, Nitrate, and Oxalate in 27 Varieties of Spinach (<i>Spinacia oleracea</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3144-3150.	5.2	124
13	Physiological Importance of Quinoenzymes and the O-Quinone Family of Cofactors. <i>Journal of Nutrition</i> , 2000, 130, 719-727.	2.9	123
14	Pharmacokinetics of Quercetin Absorption from Apples and Onions in Healthy Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3874-3881.	5.2	117
15	Determination of Advanced Glycation Endproducts by LC-MS/MS in Raw and Roasted Almonds (<i>Prunus</i>) <i>Tj ETQq1 1,0,784314 rgBT /Ove</i>	5.2	105
16	Quercetin and Isorhamnetin Glycosides in Onion (<i>Allium cepa</i> L.): Varietal Comparison, Physical Distribution, Coproduct Evaluation, and Long-Term Storage Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 857-863.	5.2	95
17	Effect of Dietary Constituents With Chemopreventive Potential on Adduct Formation of a Low Dose of the Heterocyclic Amines PhIP and IQ and Phase II Hepatic Enzymes. <i>Nutrition and Cancer</i> , 2003, 46, 212-221.	2.0	92
18	Determination of Antioxidant Properties of Aroma Extracts from Various Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4817-4820.	5.2	90

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19	Antioxidative Activities of Heterocyclic Compounds Formed in Brewed Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5600-5603.	5.2	81
20	Processing-induced changes in total phenolics and procyanidins in clingstone peaches. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 56-63.	3.5	80
21	Quantitative profiling of tissue- and gender-related expression of glutathione S-transferase isoenzymes in the mouse. <i>Biochemical Journal</i> , 1997, 325, 207-216.	3.7	73
22	Metabolic Profiling of Flavonol Metabolites in Human Urine by Liquid Chromatography and Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6794-6801.	5.2	69
23	Identification/quantification of free and bound phenolic acids in peel and pulp of apples (<i>Malus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	68
24	Review of the Sensory and Chemical Characteristics of Almond (<i>Prunus dulcis</i>) Flavor. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2743-2753.	5.2	65
25	Liquid Chromatography/Mass Spectrometry Investigation of the Impact of Thermal Processing and Storage on Peach Procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2366-2371.	5.2	64
26	Quantification of Amygdalin in Nonbitter, Semibitter, and Bitter Almonds (<i>Prunus dulcis</i>) by UHPLC-(ESI)QqQ MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7754-7759.	5.2	58
27	Influence of Dietary Quercetin on Glutathione Redox Status in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 830-836.	5.2	57
28	Understanding the Native Californian Diet: Identification of Condensed and Hydrolyzable Tannins in Tanoak Acorns (<i>Lithocarpus densiflorus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7686-7691.	5.2	55
29	Influence of Storage on Volatile Profiles in Roasted Almonds (<i>Prunus dulcis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11236-11245.	5.2	51
30	Use of Near-Infrared Spectroscopy and Chemometrics for the Nondestructive Identification of Concealed Damage in Raw Almonds (<i>Prunus dulcis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5958-5962.	5.2	51
31	Amygdalin: Toxicity, Anticancer Activity and Analytical Procedures for Its Determination in Plant Seeds. <i>Molecules</i> , 2021, 26, 2253.	3.8	49
32	Effects of industrial tomato paste processing on ascorbic acid, flavonoids and carotenoids and their stability over one-year storage. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 23-28.	3.5	48
33	Influence of California-Style Black Ripe Olive Processing on the Formation of Acrylamide. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8716-8721.	5.2	45
34	Chemical and Sensory Characterization of Oxidative Changes in Roasted Almonds Undergoing Accelerated Shelf Life. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2549-2563.	5.2	44
35	A long-term comparison of the influence of organic and conventional crop management practices on the content of the glycoalkaloid α -tomatine in tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1537-1542.	3.5	40
36	Non-galloylated and galloylated proanthocyanidin oligomers in grape seeds from <i>Vitis vinifera</i> L. cv. Graciano, Tempranillo and Cabernet Sauvignon. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 915-921.	3.5	39

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37	UHPLC-(ESI)QTOF MS/MS Profiling of Quercetin Metabolites in Human Plasma Postconsumption of Applesauce Enriched with Apple Peel and Onion. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8510-8520.	5.2	39
38	Accumulation of Advanced Glycation Endproducts in Aging Male Fischer 344 Rats during Long-Term Feeding of Various Dietary Carbohydrates. <i>Journal of Nutrition</i> , 2000, 130, 1247-1255.	2.9	38
39	Purification, Mass Spectrometric Characterization, and Covalent Modification of Murine Glutathione S-Transferases. <i>Chemical Research in Toxicology</i> , 1995, 8, 1054-1062.	3.3	37
40	Ultrahigh-Pressure Liquid Chromatography Triple-Quadrupole Tandem Mass Spectrometry Quantitation of Polyphenols and Secoiridoids in California-Style Black Ripe Olives and Dry Salt-Cured Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2400-2405.	5.2	37
41	A Comparison of Polyvinylpolypyrrolidone (PVPP), Silica Xerogel and a Polyvinylpyrrolidone (PVP)-Silica Co-Product for Their Ability to Remove Polyphenols from Beer. <i>Journal of the Institute of Brewing</i> , 2005, 111, 20-25.	2.3	36
42	Acrylamide Formation in Almonds (<i>Prunus dulcis</i>): Influences of Roasting Time and Temperature, Precursors, Varietal Selection, and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8225-8232.	5.2	32
43	Regulation of Phase II Enzymes by Genistein and Daidzein in Male and Female Swiss Webster Mice. <i>Journal of Medicinal Food</i> , 2009, 12, 1227-1237.	1.5	29
44	Quantitation of Oleuropein and Related Phenolics in Cured Spanish-Style Green, California-Style Black Ripe, and Greek-Style Natural Fermentation Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2121-2128.	5.2	29
45	Identification of Glutathione-Related Quercetin Metabolites in Humans. <i>Chemical Research in Toxicology</i> , 2006, 19, 1525-1532.	3.3	28
46	Flavor and Acceptance of Roasted California Almonds During Accelerated Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1222-1232.	5.2	28
47	Structural and Functional Consequences of Haloenol Lactone Inactivation of Murine and Human Glutathione S-Transferase. <i>Biochemistry</i> , 1998, 37, 6752-6759.	2.5	26
48	Profiling the trace metal composition of wine as a function of storage temperature and packaging type. <i>Journal of Analytical Atomic Spectrometry</i> , 2013, 28, 1288.	3.0	26
49	A comparison of the chemical composition and antioxidant activity of several new early-to mid-season apple cultivars for a warmer climate with traditional cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4712-4724.	3.5	25
50	Antioxidative activities of aroma extracts isolated from natural plants. <i>BioFactors</i> , 2000, 13, 173-178.	5.4	22
51	Reducing Phenolics Related to Bitterness in Table Olives. <i>Journal of Food Quality</i> , 2018, 2018, 1-12.	2.6	22
52	High-Throughput, Sub ng/L Analysis of Haloanisoles in Wines Using HS-SPME with GC-Triple Quadrupole MS. <i>American Journal of Enology and Viticulture</i> , 2012, 63, 494-499.	1.7	19
53	Effect of Temperature and Moisture on the Development of Concealed Damage in Raw Almonds (<i>Prunus dulcis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8234-8240.	5.2	19
54	Assessing the Fate and Bioavailability of Glucosinolates in Kale (<i>Brassica oleracea</i>) Using Simulated Human Digestion and Caco-2 Cell Uptake Models. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9492-9500.	5.2	19

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55	Haloenol Lactone Is a New Isozyme-selective and Active Site-directed Inactivator of Glutathione S-Transferase. <i>Journal of Biological Chemistry</i> , 1996, 271, 20421-20425.	3.4	18
56	Defining the Sensory Profiles of Raw Almond (<i>Prunus dulcis</i>) Varieties and the Contribution of Key Chemical Compounds and Physical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3229-3241.	5.2	18
57	Effect of Drying Moisture Exposed Almonds on the Development of the Quality Defect Concealed Damage. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8948-8956.	5.2	17
58	Advanced Analytical Methods for Phenolics in Fruits. <i>Journal of Food Quality</i> , 2018, 2018, 1-6.	2.6	17
59	Isozyme- and gender-specific induction of glutathione S-transferases by flavonoids. <i>Archives of Toxicology</i> , 2007, 81, 777-784.	4.2	16
60	Characterization of glutathione S-transferases in juvenile white sturgeon. <i>Aquatic Toxicology</i> , 2005, 71, 203-214.	4.0	14
61	Activation of Chick Tendon Lysyl Oxidase in Response to Dietary Copper. <i>Journal of Nutrition</i> , 1999, 129, 2143-2146.	2.9	13
62	A comparison of flavonoids, carotenoids and vitamin C in commercial organic and conventional marinara pasta sauce. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 344-354.	3.5	12
63	CHARACTERIZATION OF URINARY ISOFLAVONE METABOLITES EXCRETED AFTER THE CONSUMPTION OF SOY FLOUR OR SOYBEAN PASTE USING LC-(ESI)MS/MS. <i>Journal of Food Biochemistry</i> , 2011, 35, 1474-1485.	2.9	12
64	Monitoring selected monomeric polyphenol composition in pre- and post-fermentation products of <i>Vitis vinifera</i> L. cv. Airacón and cv. Grenache noir. <i>LWT - Food Science and Technology</i> , 2015, 60, 552-562.	5.2	12
65	Quantification of individual glutathione S-transferase isozymes in hepatic and pulmonary tissues of naphthalene-tolerant mice. <i>Archives of Toxicology</i> , 2000, 74, 215-221.	4.2	9
66	The influence of diet composition on phase I and II biotransformation enzyme induction. <i>Archives of Toxicology</i> , 2008, 82, 893-901.	4.2	9
67	Certified food dyes in over the counter medicines and supplements marketed for children and pregnant women. <i>Food and Chemical Toxicology</i> , 2020, 143, 111499.	3.6	9
68	Acceleration of lipid oxidation in raw stored almond kernels in response to postharvest moisture exposure. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1155-1164.	3.5	9
69	The Almond (<i>Prunus dulcis</i>): Chemical Properties, Utilization, and Valorization of Coproducts. <i>Annual Review of Food Science and Technology</i> , 2022, 13, 145-166.	9.9	9
70	Direct liquid chromatography-mass spectrometry method for the detection of glutathione S-transferase isozymes and investigation of their expression in response to dietary flavone. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 809, 331-337.	2.3	8
71	Urinary isoflavone excretion in Korean adults: comparisons of fermented soybean paste and unfermented soy flour. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2112-2120.	3.5	8
72	The Influence of pH and Sodium Hydroxide Exposure Time on Glucosamine and Acrylamide Levels in California-Style Black Ripe Olives. <i>Journal of Food Science</i> , 2017, 82, 1574-1581.	3.1	8

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73	Use of Amberlite Macroporous Resins To Reduce Bitterness in Whole Olives for Improved Processing Sustainability. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1546-1553.	5.2	8
74	Direct liquid chromatography–mass spectrometry method for the detection of glutathione S-transferase isozymes and investigation of their expression in response to dietary flavone. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 809, 331-337.	2.3	6
75	Determination of <i>myo</i> -inositol phosphates in activated™ raw almonds using anion-exchange chromatography coupled with tandem mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 117-123.	3.5	5
76	Optimizing the Extraction of Procyanidins Oligomers through Decamer. <i>Nutrition & Food Science International Journal</i> , 2017, 4, .	0.3	5
77	Blue Elderberry (<i>Sambucus nigra</i> ssp. <i>cerulea</i>): A Robust and Underutilized Fruit for Value-Added Products. <i>ACS Food Science & Technology</i> , 2022, 2, 347-358.	2.7	5
78	Rebuttal on Comparison of the Total Phenolic and Ascorbic Acid Content of Freeze-Dried and Air-Dried Marionberry, Strawberry, and Corn Grown Using Conventional, Organic, and Sustainable Agricultural Practices. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 150-152.	5.2	4
79	Influence of post-harvest moisture on roasted almond shelf life and consumer acceptance. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 139-150.	3.5	4
80	Effect of Pasteurization on Raw Almond (<i>Prunus dulcis</i>) Oxidation during Storage. <i>ACS Food Science & Technology</i> , 2022, 2, 260-271.	2.7	4
81	An Exploratory Study of the Nutritional Composition of Tanoak (<i>Lithocarpus densiflorus</i>) Acorns after Potassium Phosphonate Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6186-6190.	5.2	3
82	Nontargeted Unknown LC(ESI)-Q/TOF MS Approaches for Food Verification. <i>ACS Symposium Series</i> , 2013, , 17-29.	0.5	3
83	Dataset of certified food dye levels in over the counter medicines and vitamins intended for consumption by children and pregnant women. <i>Data in Brief</i> , 2020, 32, 106073.	1.0	3
84	Exposures to FD&C synthetic color additives from over-the-counter medications and vitamins in United States children and pregnant women. <i>Journal of Exposure Science and Environmental Epidemiology</i> , 2023, 33, 787-793.	3.9	3
85	Measurement of Saccharin and <i>trans</i> -Resveratrol Metabolites in Urine as Adherence Markers for Small Quantity Lipid-Based Nutrient Supplement Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1107-1114.	5.2	1
86	Evaluation of Saccharin and Resveratrol as Extrinsic Markers of Small-Quantity Lipid-Based Nutrient Supplement Consumption in Healthy Women. <i>Current Developments in Nutrition</i> , 2021, 5, nzab089.	0.3	1
87	Trends In The Analysis Of Phytochemicals Flavonoids And Carotenoids. , 2008, , 39-76.		1
88	Literature Review on the Ergogenic Effects of Quercetin. , 2012, , 165-180.		0
89	Cover Image, Volume 99, Issue 10. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, i.	3.5	0
90	Genistein and daidzein modulate the activities of kidney and small intestinal quinone reductase and UDP-glucuronosyltransferase biotransformation enzymes in Swiss Webster mice. <i>FASEB Journal</i> , 2006, 20, A597.	0.5	0

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91	Profiling urinary isoflavone metabolites after the consumption of either fermented or unfermented soy products in humans. FASEB Journal, 2006, 20, A598.	0.5	0
92	Gender- and isozyme-specific manner of glutathione S-transferase induction. FASEB Journal, 2006, 20, A569.	0.5	0
93	Relative hydrolysis rates of glycosidic forms of genistein and daidzein by beta-glycosidase. FASEB Journal, 2007, 21, A729.	0.5	0
94	Moving Chemistry from Bench to Market: An Introduction to the Agricultural and Food Chemistry Technical Program at the 260th American Chemical Society Fall 2020 Virtual Meeting & Expo. Journal of Agricultural and Food Chemistry, 2021, 69, 13255-13259.	5.2	0