

# David Kitts Kitts

## List of Publications by Year in descending order

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76  
papers

4,629  
citations

117625

34  
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102487

66  
g-index

79  
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79  
docs citations

79  
times ranked

5790  
citing authors

#	ARTICLE	IF	CITATIONS
1	Role of Chlorogenic Acids in Controlling Oxidative and Inflammatory Stress Conditions. <i>Nutrients</i> , 2016, 8, 16.	4.1	492
2	Antioxidant properties of a North American ginseng extract. <i>Molecular and Cellular Biochemistry</i> , 2000, 203, 1-10.	3.1	348
3	Antioxidant Property of Coffee Components: Assessment of Methods that Define Mechanisms of Action. <i>Molecules</i> , 2014, 19, 19180-19208.	3.8	332
4	Black Rice ( <i>Oryza sativa</i> L.indica) Pigmented Fraction Suppresses both Reactive Oxygen Species and Nitric Oxide in Chemical and Biological Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5271-5277.	5.2	289
5	Evaluation of Antioxidant and Prooxidant Activities of BambooPhyllostachys nigraVar.HenonisLeaf Extract in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3170-3176.	5.2	214
6	Studies on the Antioxidant Activity of <i>Echinacea</i> Root Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1466-1472.	5.2	206
7	Antioxidant activity of sugarâ€“lysine Maillard reaction products in cell free and cell culture systems. <i>Archives of Biochemistry and Biophysics</i> , 2004, 429, 154-163.	3.0	125
8	Supplementation of Diets with the Black Rice Pigment Fraction Attenuates Atherosclerotic Plaque Formation in Apolipoprotein E Deficient Mice. <i>Journal of Nutrition</i> , 2003, 133, 744-751.	2.9	121
9	Reaction Conditions Influence the Elementary Composition and Metal Chelating Affinity of Nondialyzable Model Maillard Reaction Products. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4577-4583.	5.2	117
10	Tolerance of <i>Listeria monocytogenes</i> to Quaternary Ammonium Sanitizers Is Mediated by a Novel Efflux Pump Encoded by emrE. <i>Applied and Environmental Microbiology</i> , 2016, 82, 939-953.	3.1	116
11	In vitro and in vivo inhibition of muscle lipid and protein oxidation by carnosine. <i>Molecular and Cellular Biochemistry</i> , 2001, 225, 29-34.	3.1	108
12	Confirmation that the Maillard reaction is the principle contributor to the antioxidant capacity of coffee brews. <i>Food Research International</i> , 2011, 44, 2418-2424.	6.2	98
13	Evaluation of antioxidant activity of epigallocatechin gallate in biphasic model systems in vitro. , 2001, 218, 147-155.		89
14	Demonstration of Antioxidant and Anti-inflammatory Bioactivities from Sugarâ€“Amino Acid Maillard Reaction Products. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6718-6727.	5.2	86
15	Investigation into the bioavailability of milk protein-derived peptides with dipeptidyl-peptidase IV inhibitory activity using Caco-2 cell monolayers. <i>Food and Function</i> , 2017, 8, 701-709.	4.6	80
16	Free radical scavenging capacity as related to antioxidant activity and ginsenoside composition of Asian and North American ginseng extracts. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2001, 78, 249-255.	1.9	78
17	Anthocyanins inhibit peroxy radical-induced apoptosis in Caco-2 cells. <i>Molecular and Cellular Biochemistry</i> , 2008, 312, 139-145.	3.1	78
18	Effect of casein, casein phosphopeptides and calcium intake on ileal <sup>45</sup> Ca disappearance and temporal systolic blood pressure in spontaneously hypertensive rats. <i>British Journal of Nutrition</i> , 1992, 68, 765-781.	2.3	77

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19	Hemp ( <i>Cannabis Sativa</i> L.) Extract: Anti-Microbial Properties, Methods of Extraction, and Potential Oral Delivery. <i>Food Reviews International</i> , 2019, 35, 664-684.	8.4	73
20	Determination of antioxidant capacity and phenolic content of chocolate by attenuated total reflectance-Fourier transformed-infrared spectroscopy. <i>Food Chemistry</i> , 2016, 202, 254-261.	8.2	65
21	Antioxidant Activity of a Maillard-Type Phosvitin-Galactomannan Conjugate with Emulsifying Properties and Heat Stability. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3958-3963.	5.2	62
22	Lactic acid fermentation: A novel approach to eliminate unpleasant aroma in pea protein isolates. <i>LWT - Food Science and Technology</i> , 2021, 150, 111927.	5.2	59
23	Retention of Caffeic Acid Derivatives in Dried <i>Echinacea purpurea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4182-4186.	5.2	57
24	Effects of a black rice extract ( <i>Oryza sativa</i> L. indica) on cholesterol levels and plasma lipid parameters in Wistar Kyoto rats. <i>Journal of Functional Foods</i> , 2009, 1, 50-56.	3.4	56
25	Identification and quantification of $\alpha$ -dicarbonyl compounds produced in different sugar-amino acid Maillard reaction model systems. <i>Food Research International</i> , 2011, 44, 2775-2782.	6.2	53
26	Comparison of Physicochemical and Antioxidant Properties of Egg-White Proteins and Fructose and Inulin Maillard Reaction Products. <i>Food and Bioprocess Technology</i> , 2011, 4, 1489-1496.	4.7	53
27	Biological and Chemical Assessment of Antioxidant Activity of Sugar-Lysine Model Maillard Reaction Products. <i>Annals of the New York Academy of Sciences</i> , 2005, 1043, 501-512.	3.8	49
28	Dietary antioxidants remodel DNA methylation patterns in chronic disease. <i>British Journal of Pharmacology</i> , 2020, 177, 1382-1408.	5.4	46
29	Determination of erythromycin A in salmon tissue by liquid chromatography with ionspray mass spectrometry. <i>Biological Mass Spectrometry</i> , 1992, 21, 675-687.	0.5	45
30	Antioxidant Activity and Chemical Properties of Crude and Fractionated Maillard Reaction Products Derived from Four Sugar-Amino Acid Maillard Reaction Model Systems. <i>Annals of the New York Academy of Sciences</i> , 2008, 1126, 220-224.	3.8	45
31	Synergistic effects of rosemary, sage, and citric acid on fatty acid retention of palm olein during deep-fat frying. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2000, 77, 527-533.	1.9	44
32	Chlorogenic acid isomers directly interact with Keap 1-Nrf2 signaling in Caco-2 cells. <i>Molecular and Cellular Biochemistry</i> , 2019, 457, 105-118.	3.1	42
33	Pea Protein for Hempseed Oil Nanoemulsion Stabilization. <i>Molecules</i> , 2019, 24, 4288.	3.8	41
34	Turmeric and its bioactive constituents trigger cell signaling mechanisms that protect against diabetes and cardiovascular diseases. <i>Molecular and Cellular Biochemistry</i> , 2021, 476, 3785-3814.	3.1	41
35	Transepithelial transport across Caco-2 cell monolayers of angiotensin converting enzyme (ACE) inhibitory peptides derived from simulated in vitro gastrointestinal digestion of cooked chicken muscles. <i>Food Chemistry</i> , 2018, 251, 77-85.	8.2	39
36	Polyphenolic composition and antioxidant activity of the under-utilised <i>Prunus mahaleb</i> L. fruit. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2641-2649.	3.5	34

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37	Inhibition of glycation reaction in tissue protein incubations by water soluble rutin derivative. <i>Molecular and Cellular Biochemistry</i> , 2003, 249, 3-10.	3.1	33
38	Physicochemical and functional properties of shell eggs following electron beam irradiation. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 44-52.	3.5	33
39	Characterizing the mechanism for ginsenoside-induced cytotoxicity in cultured leukemia (THP-1) cells. This article is one of a selection of papers published in this special issue (part 2 of 2) on the Safety and Efficacy of Natural Health Products. <i>Canadian Journal of Physiology and Pharmacology</i> , 2007, 85, 1173-1183.	1.4	32
40	Correlating Changes That Occur in Chemical Properties with the Generation of Antioxidant Capacity in Different Sugar-Amino Acid Maillard Reaction Models. <i>Journal of Food Science</i> , 2011, 76, C831-7.	3.1	32
41	Calcium absorption and bone utilization in spontaneously hypertensive rats fed on native and heat-damaged casein and soya-bean protein. <i>British Journal of Nutrition</i> , 1994, 71, 583-603.	2.3	30
42	Comparing microfluidics and ultrasonication as formulation methods for developing hempseed oil nanoemulsions for oral delivery applications. <i>Scientific Reports</i> , 2021, 11, 72.	3.3	30
43	Optimization of physicochemical changes of palm olein with phytochemical antioxidants during deep-fat frying. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 1161-1168.	1.9	28
44	Flavonoid composition of orange peel extract ameliorates alcohol-induced tight junction dysfunction in Caco-2 monolayer. <i>Food and Chemical Toxicology</i> , 2017, 105, 398-406.	3.6	28
45	Influence of dietary cholesterol and fat source on atherosclerosis in the Japanese quail ( <i>Coturnix</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock	2.3	27
46	Development and Characterization of the Edible Packaging Films Incorporated with Blueberry Pomace. <i>Foods</i> , 2020, 9, 1599.	4.3	27
47	Plant Extracts Containing Saponins Affects the Stability and Biological Activity of Hempseed Oil Emulsion System. <i>Molecules</i> , 2020, 25, 2696.	3.8	25
48	Chemistry and genotoxicity of caramelized sucrose. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 1180-1190.	3.3	23
49	Evidence for inhibition of nitric oxide and inducible nitric oxide synthase in Caco-2 and RAW 264.7 cells by a Maillard reaction product [5-(5,6-dihydro-4H-pyridin-3-ylidenemethyl)furan-2-yl]-methanol. <i>Molecular and Cellular Biochemistry</i> , 2015, 406, 205-215.	3.1	21
50	Stability of microencapsulated L-5-methyltetrahydrofolate in fortified noodles. <i>Food Chemistry</i> , 2015, 171, 206-211.	8.2	20
51	Plant Extracts Inhibit the Formation of Hydroperoxides and Help Maintain Vitamin E Levels and Omega-3 Fatty Acids During High Temperature Processing and Storage of Hempseed and Soybean Oils. <i>Journal of Food Science</i> , 2019, 84, 3147-3155.	3.1	20
52	Calcium-enriched casein phosphopeptide stimulates release of IL-6 cytokine in human epithelial intestinal cell line. <i>Journal of Dairy Research</i> , 2006, 73, 44-48.	1.4	18
53	Characterization of antioxidant and anti-inflammatory activities of bioactive fractions recovered from a glucose-lysine Maillard reaction model system. <i>Molecular and Cellular Biochemistry</i> , 2012, 364, 147-157.	3.1	18
54	Chemical properties and reactive oxygen and nitrogen species quenching activities of dry sugar-amino acid maillard reaction mixtures exposed to baking temperatures. <i>Food Research International</i> , 2015, 76, 618-625.	6.2	18

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55	Household Consumption of Thiamin-Fortified Fish Sauce Increases Erythrocyte Thiamin Concentrations among Rural Cambodian Women and Their Children Younger Than 5 Years of Age: A Randomized Controlled Efficacy Trial. <i>Journal of Pediatrics</i> , 2017, 181, 242-247.e2.	1.8	17
56	Antioxidant Properties of Casein Phosphopeptides (CPP) and Maillard-Type Conjugated Products. <i>Antioxidants</i> , 2020, 9, 648.	5.1	16
57	Whey Proteins as a Potential Co-Surfactant with <i>Aesculus hippocastanum</i> L. as a Stabilizer in Nanoemulsions Derived from Hempseed Oil. <i>Molecules</i> , 2021, 26, 5856.	3.8	14
58	Antioxidant and Functional Activities of MRPs Derived from Different Sugar Amino Acid Combinations and Reaction Conditions. <i>Antioxidants</i> , 2021, 10, 1840.	5.1	14
59	Elucidation of the Chemical Structure and Determination of the Production Conditions for a Bioactive Maillard Reaction Product, [5-(5,6-Dihydro-4H-pyridin-3-ylidene-methyl)furan-2-yl]methanol, Isolated from a Glucose Lysine Heated Mixture. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1739-1746.	5.2	13
60	l-5-Methyltetrahydrofolate Supplementation Increases Blood Folate Concentrations to a Greater Extent than Folic Acid Supplementation in Malaysian Women. <i>Journal of Nutrition</i> , 2018, 148, 885-890.	2.9	13
61	Natural Acidification with Low pH Fruits and Incorporation of Essential Oil Constituents for Organic Preservation of Unpasteurized Juices. <i>Journal of Food Science</i> , 2018, 83, 2039-2046.	3.1	13
62	Bacteriophage-Insensitive Mutants of Antimicrobial-Resistant <i>Salmonella</i> Enterica are Altered in their Tetracycline Resistance and Virulence in Caco-2 Intestinal Cells. <i>International Journal of Molecular Sciences</i> , 2020, 21, 1883.	4.1	13
63	Enhancing the natural folate level in wine using bioengineering and stabilization strategies. <i>Food Chemistry</i> , 2016, 194, 26-31.	8.2	12
64	A Rapid Gas-Chromatography/Mass-Spectrometry Technique for Determining Odour Activity Values of Volatile Compounds in Plant Proteins: Soy, and Allergen-Free Pea and Brown Rice Protein. <i>Molecules</i> , 2021, 26, 4104.	3.8	12
65	Application of electron-beam irradiation pasteurization of ground beef, from steers fed vitamin E fortified diets: microbial and chemical effects. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 542-549.	3.5	11
66	Bioengineering yeast to enhance folate levels in wine. <i>Process Biochemistry</i> , 2015, 50, 205-210.	3.7	11
67	Differences in Vitamin E and C Profile Between Infant Formula and Human Milk and Relative Susceptibility to Lipid Oxidation. <i>International Journal for Vitamin and Nutrition Research</i> , 2013, 83, 311-319.	1.5	7
68	Molecular Mechanisms That Define Redox Balance Function in Pathogen-Host Interactions: Is There a Role for Dietary Bioactive Polyphenols?. <i>International Journal of Molecular Sciences</i> , 2019, 20, 6222.	4.1	7
69	Comparison of Sulfadimethoxine Residue Analyses in Salmon Muscle Using HPLC and Charm II Test. <i>Journal of Food Protection</i> , 1995, 58, 678-682.	1.7	6
70	Interactive effects of increased intake of saturated fat and cholesterol on atherosclerosis in the Japanese quail ( <i>Coturnix japonica</i> ). <i>British Journal of Nutrition</i> , 1998, 80, 89-100.	2.3	6
71	Ginseng Prong Added to Broiler Diets Reduces Lipid Peroxidation in Refrigerated and Frozen Stored Poultry Meats. <i>Molecules</i> , 2021, 26, 4033.	3.8	5
72	Use of Soy Lecithin to Improve Nutritional Quality of Poultry Meats and its Effect on Stability and Sensory Attributes. <i>Journal of Nutrition &amp; Food Sciences</i> , 2018, 08, .	1.0	5

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73	Knowledge and Perceptions of Carbohydrates among Nutrition-Major and Nutrition-Elective Undergraduate Students in Canada. <i>Journal of the American College of Nutrition</i> , 2021, 40, 164-171.	1.8	4
74	Effects of high molecular weight alcohols from sugar cane fed alone or in combination with plant sterols on lipid profile and antioxidant status of Wistar rats. <i>Applied Physiology, Nutrition and Metabolism</i> , 2012, 37, 938-946.	1.9	2
75	Benefits of Anthocyanin-Rich Black Rice Fraction and Wood Sterols to Control Plasma and Tissue Lipid Concentrations in Wistar Kyoto Rats Fed an Atherogenic Diet. <i>Molecules</i> , 2020, 25, 5363.	3.8	2
76	Bioavailability of folic acid and L <sup>5</sup> -methyltetrahydrofolic acid in fortified bread: a randomized placebo-controlled trial. <i>FASEB Journal</i> , 2013, 27, .	0.5	0