David Kitts Kitts

List of Publications by Year
in descending order

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Version: 2024-02-01

76 papers	4,629 citations	117625 34 h-index	102487 66 g-index
79 all docs	79 docs citations	79 times ranked	5790 citing authors

#	Article	IF	Citations
1	Knowledge and Perceptions of Carbohydrates among Nutrition-Major and Nutrition-Elective Undergraduate Students in Canada. Journal of the American College of Nutrition, 2021, 40, 164-171.	1.8	4
2	Comparing microfluidics and ultrasonication as formulation methods for developing hempseed oil nanoemulsions for oral delivery applications. Scientific Reports, 2021, 11, 72.	3.3	30
3	Turmeric and its bioactive constituents trigger cell signaling mechanisms that protect against diabetes and cardiovascular diseases. Molecular and Cellular Biochemistry, 2021, 476, 3785-3814.	3.1	41
4	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. Molecules, 2021, 26, 4104.	3.8	12
5	Ginseng Prong Added to Broiler Diets Reduces Lipid Peroxidation in Refrigerated and Frozen Stored Poultry Meats. Molecules, 2021, 26, 4033.	3.8	5
6	Whey Proteins as a Potential Co-Surfactant with Aesculus hippocastanum L. as a Stabilizer in Nanoemulsions Derived from Hempseed Oil. Molecules, 2021, 26, 5856.	3.8	14
7	Lactic acid fermentation: A novel approach to eliminate unpleasant aroma in pea protein isolates. LWT - Food Science and Technology, 2021, 150, 111927.	5.2	59
8	Antioxidant and Functional Activities of MRPs Derived from Different Sugarâ€“Amino Acid Combinations and Reaction Conditions. Antioxidants, 2021, 10, 1840.	5.1	14
9	Dietary antioxidants remodel DNA methylation patterns in chronic disease. British Journal of Pharmacology, 2020, 177, 1382-1408.	5.4	46
10	Development and Characterization of the Edible Packaging Films Incorporated with Blueberry Pomace. Foods, 2020, 9, 1599.	4.3	27
11	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. Molecules, 2020, 25, 5363.	3.8	2
12	Antioxidant Properties of Casein Phosphopeptides (CPP) and Maillard-Type Conjugated Products. Antioxidants, 2020, 9, 648.	5.1	16
13	Bacteriophage-Insensitive Mutants of Antimicrobial-Resistant Salmonella Enterica are Altered in their Tetracycline Resistance and Virulence in Caco-2 Intestinal Cells. International Journal of Molecular Sciences, 2020, 21, 1883.	4.1	13
14	Plant Extracts Containing Saponins Affects the Stability and Biological Activity of Hempseed Oil Emulsion System. Molecules, 2020, 25, 2696.	3.8	25
15	Plant Extracts Inhibit the Formation of Hydroperoxides and Help Maintain Vitamin E Levels and Omegaâ€3 Fatty Acids During High Temperature Processing and Storage of Hempseed and Soybean Oils. Journal of Food Science, 2019, 84, 3147-3155.	3.1	20
16	Hemp (Cannabis Sativa L.) Extract: Anti-Microbial Properties, Methods of Extraction, and Potential Oral Delivery. Food Reviews International, 2019, 35, 664-684.	8.4	73
17	Chlorogenic acid isomers directly interact with Keap 1-Nrf2 signaling in Caco-2 cells. Molecular and Cellular Biochemistry, 2019, 457, 105-118.	3.1	42
18	Pea Protein for Hempseed Oil Nanoemulsion Stabilization. Molecules, 2019, 24, 4288.	3.8	41

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19	Molecular Mechanisms That Define Redox Balance Function in Pathogen-Host Interactionsâ€"Is There a Role for Dietary Bioactive Polyphenols?. International Journal of Molecular Sciences, 2019, 20, 6222.	4.1	7
20	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. Food Chemistry, 2018, 251, 77-85.	8.2	39
21	l-5-Methyltetrahydrofolate Supplementation Increases Blood Folate Concentrations to a Greater Extent than Folic Acid Supplementation in Malaysian Women. Journal of Nutrition, 2018, 148, 885-890.	2.9	13
22	Natural Acidification with Lowâ€pH Fruits and Incorporation of Essential Oil Constituents for Organic Preservation of Unpasteurized Juices. Journal of Food Science, 2018, 83, 2039-2046.	3.1	13
23	Use of Soy Lecithin to Improve Nutritional Quality of Poultry Meats and its Effect on Stability and Sensory Attributes. Journal of Nutrition & Food Sciences, 2018, 08, .	1.0	5
24	Investigation into the bioavailability of milk protein-derived peptides with dipeptidyl-peptidase IV inhibitory activity using Caco-2 cell monolayers. Food and Function, 2017, 8, 701-709.	4.6	80
25	Flavonoid composition of orange peel extract ameliorates alcohol-induced tight junction dysfunction in Caco-2 monolayer. Food and Chemical Toxicology, 2017, 105, 398-406.	3.6	28
26	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. Journal of Pediatrics, 2017, 181, 242-247.e2.	1.8	17
27	Role of Chlorogenic Acids in Controlling Oxidative and Inflammatory Stress Conditions. Nutrients, 2016, 8, 16.	4.1	492
28	Polyphenolic composition and antioxidant activity of the under-utilised Prunus mahaleb L. fruit. Journal of the Science of Food and Agriculture, 2016, 96, 2641-2649.	3.5	34
29	Tolerance of Listeria monocytogenes to Quaternary Ammonium Sanitizers Is Mediated by a Novel Efflux Pump Encoded by emrE. Applied and Environmental Microbiology, 2016, 82, 939-953.	3.1	116
30	Determination of antioxidant capacity and phenolic content of chocolate by attenuated total reflectance-Fourier transformed-infrared spectroscopy. Food Chemistry, 2016, 202, 254-261.	8.2	65
31	Enhancing the natural folate level in wine using bioengineering and stabilization strategies. Food Chemistry, 2016, 194, 26-31.	8.2	12
32	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. Molecular and Cellular Biochemistry, 2015, 406, 205-215.	3.1	21
33	Bioengineering yeast to enhance folate levels in wine. Process Biochemistry, 2015, 50, 205-210.	3.7	11
34	Elucidation of the Chemical Structure and Determination of the Production Conditions for a Bioactive Maillard Reaction Product, [5-(5,6-Dihydro-4H-pyridin-3-ylidenemethyl)furan-2-yl]methanol, Isolated from a Glucoseâ€"Lysine Heated Mixture. Journal of Agricultural and Food Chemistry, 2015, 63, 1739-1746.	5.2	13
35	Chemical properties and reactive oxygen and nitrogen species quenching activities of dry sugarâ€"amino acid maillard reaction mixtures exposed to baking temperatures. Food Research International, 2015, 76, 618-625.	6.2	18
36	Stability of microencapsulated L-5-methyltetrahydrofolate in fortified noodles. Food Chemistry, 2015, 171, 206-211.	8.2	20

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37	Antioxidant Property of Coffee Components: Assessment of Methods that Define Mechanisms of Action. Molecules, 2014, 19, 19180-19208.	3.8	332
38	Differences in Vitamin E and C Profile Between Infant Formula and Human Milk and Relative Susceptibility to Lipid Oxidation. International Journal for Vitamin and Nutrition Research, 2013, 83, 311-319.	1.5	7
39	Bioavailability of folic acid and Lâ€5â€methyltetrahydrofolic acid in fortified bread: a randomized placeboâ€controlled trial. FASEB Journal, 2013, 27, .	0.5	0
40	Demonstration of Antioxidant and Anti-inflammatory Bioactivities from Sugarâ€“Amino Acid Maillard Reaction Products. Journal of Agricultural and Food Chemistry, 2012, 60, 6718-6727.	5.2	86
41	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. Applied Physiology, Nutrition and Metabolism, 2012, 37, 938-946.	1.9	2
42	Characterization of antioxidant and anti-inflammatory activities of bioactive fractions recovered from a glucoseâ^'lysine Maillard reaction model system. Molecular and Cellular Biochemistry, 2012, 364, 147-157.	3.1	18
43	Confirmation that the Maillard reaction is the principle contributor to the antioxidant capacity of coffee brews. Food Research International, 2011, 44, 2418-2424.	6.2	98
44	Identification and quantification of Î±-dicarbonyl compounds produced in different sugar-amino acid Maillard reaction model systems. Food Research International, 2011, 44, 2775-2782.	6.2	53
45	Correlating Changes That Occur in Chemical Properties with the Generation of Antioxidant Capacity in Different Sugarâ€Amino Acid Maillard Reaction Models. Journal of Food Science, 2011, 76, C831-7.	3.1	32
46	Comparison of Physicochemical and Antioxidant Properties of Egg-White Proteins and Fructose and Inulin Maillard Reaction Products. Food and Bioprocess Technology, 2011, 4, 1489-1496.	4.7	53
47	Effects of a black rice extract (Oryza sativa L. indica) on cholesterol levels and plasma lipid parameters in Wistar Kyoto rats. Journal of Functional Foods, 2009, 1, 50-56.	3.4	56
48	Anthocyanins inhibit peroxyl radical-induced apoptosis in Caco-2 cells. Molecular and Cellular Biochemistry, 2008, 312, 139-145.	3.1	78
49	Antioxidant Activity and Chemical Properties of Crude and Fractionated Maillard Reaction Products Derived from Four Sugarâ€“Amino Acid Maillard Reaction Model Systems. Annals of the New York Academy of Sciences, 2008, 1126, 220-224.	3.8	45
50	Characterizing the mechanism for ginsenoside-induced cytotoxicity in cultured leukemia (THP-1) cellsThis 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.. Canadian Journal of Physiology and Pharmacology, 2007, 85, 1173-1183.	1.4	32
51	Chemistry and genotoxicity of caramelized sucrose. Molecular Nutrition and Food Research, 2006, 50, 1180-1190.	3.3	23
52	Calcium-enriched casein phosphopeptide stimulates release of IL-6 cytokine in human epithelial intestinal cell line. Journal of Dairy Research, 2006, 73, 44-48.	1.4	18
53	Biological and Chemical Assessment of Antioxidant Activity of Sugar-Lysine Model Maillard Reaction Products. Annals of the New York Academy of Sciences, 2005, 1043, 501-512.	3.8	49
54	Antioxidant activity of sugarâ€“lysine Maillard reaction products in cell free and cell culture systems. Archives of Biochemistry and Biophysics, 2004, 429, 154-163.	3.0	125

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55	Inhibition of glycation reaction in tissue protein incubations by water soluble rutin derivative. Molecular and Cellular Biochemistry, 2003, 249, 3-10.	3.1	33
56	Physicochemical and functional properties of shell eggs following electron beam irradiation. Journal of the Science of Food and Agriculture, 2003, 83, 44-52.	3.5	33
57	Application of electron-beam irradiation pasteurization of ground beef, from steers fed vitamin E fortified diets: microbial and chemical effects. Journal of the Science of Food and Agriculture, 2003, 83, 542-549.	3.5	11
58	Black Rice (Oryza sativaL.indica) Pigmented Fraction Suppresses both Reactive Oxygen Species and Nitric Oxide in Chemical and Biological Model Systems. Journal of Agricultural and Food Chemistry, 2003, 51, 5271-5277.	5.2	289
59	Supplementation of Diets with the Black Rice Pigment Fraction Attenuates Atherosclerotic Plaque Formation in Apolipoprotein E Deficient Mice. Journal of Nutrition, 2003, 133, 744-751.	2.9	121
60	Free radical scavenging capacity as related to antioxidant activity and ginsenoside composition of Asian and North American ginseng extracts. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 249-255.	1.9	78
61	In vitro and in vivo inhibition of muscle lipid and protein oxidation by carnosine. Molecular and Cellular Biochemistry, 2001, 225, 29-34.	3.1	108
62	Evaluation of antioxidant activity of epigallocatechin gallate in biphasic model systems in vitro. , 2001, 218, 147-155.		89
63	Antioxidant properties of a North American ginseng extract. Molecular and Cellular Biochemistry, 2000, 203, 1-10.	3.1	348
64	Synergistic effects of rosemary, sage, and citric acid on fatty acid retention of palm olein during deep-fat frying. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 527-533.	1.9	44
65	Optimization of physicochemical changes of palm olein with phytochemical antioxidants during deep-fat frying. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 1161-1168.	1.9	28
66	Retention of Caffeic Acid Derivatives in DriedEchinacea purpurea. Journal of Agricultural and Food Chemistry, 2000, 48, 4182-4186.	5.2	57
67	Evaluation of Antioxidant and Prooxidant Activities of BambooPhyllostachys nigraVar.HenonisLeaf Extract in Vitro. Journal of Agricultural and Food Chemistry, 2000, 48, 3170-3176.	5.2	214
68	Studies on the Antioxidant Activity of Echinacea Root Extract. Journal of Agricultural and Food Chemistry, 2000, 48, 1466-1472.	5.2	206
69	Antioxidant Activity of a Maillard-Type Phosvitinâ"Galactomannan Conjugate with Emulsifying Properties and Heat Stability. Journal of Agricultural and Food Chemistry, 1998, 46, 3958-3963.	5.2	62
70	Interactive effects of increased intake of saturated fat and cholesterol on atherosclerosis in the Japanese quail (Coturnix japonica). British Journal of Nutrition, 1998, 80, 89-100.	2.3	6
71	Influence of dietary cholesterol and fat source on atherosclerosis in the Japanese quail (Coturnix) Tj ETQq1 1 0.784314 rgBT /Overlock	2.3	27
72	Reaction Conditions Influence the Elementary Composition and Metal Chelating Affinity of Nondialyzable Model Maillard Reaction Products. Journal of Agricultural and Food Chemistry, 1997, 45, 4577-4583.	5.2	117

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73	Comparison of Sulfadimethoxine Residue Analyses in Salmon Muscle Using HPLC and Charm II Test. Journal of Food Protection, 1995, 58, 678-682.	1.7	6
74	Calcium absorption and bone utilization in spontaneously hypertensive rats fed on native and heat-damaged casein and soya-bean protein. British Journal of Nutrition, 1994, 71, 583-603.	2.3	30
75	Effect of casein, casein phosphopeptides and calcium intake on ileal 45Ca disappearance and temporal systolic blood pressure in spontaneously hypertensive rats. British Journal of Nutrition, 1992, 68, 765-781.	2.3	77
76	Determination of erythromycin A in salmon tissue by liquid chromatography with ionspray mass spectrometry. Biological Mass Spectrometry, 1992, 21, 675-687.	0.5	45