Veronika Somoza

List of Publications by Year
in descending order

171 papers	6,898 citations	81743 39 h-index	71532 76 g-index
177 all docs	177 docs citations	177 times ranked	8450 citing authors

#	Article	IF	Citations
1	Long-Term Consumption of a Sugar-Sweetened Soft Drink in Combination with a Western-Type Diet Is Associated with Morphological and Molecular Changes of Taste Markers Independent of Body Weight Development in Mice. Nutrients, 2022, 14, 594.	1.7	3
2	Reducing the Bitter Taste of Pharmaceuticals Using Cell-Based Identification of Bitter-Masking Compounds. Pharmaceuticals, 2022, 15, 317.	1.7	7
3	Sweetness Perception is not Involved in the Regulation of Blood Glucose after Oral Application of Sucrose and Glucose Solutions in Healthy Male Subjects. Molecular Nutrition and Food Research, 2021, 65, e2000472.	1.5	4
4	Bitter Sensing TAS2R50 Mediates the trans-Resveratrol-Induced Anti-inflammatory Effect on Interleukin 6 Release in HGF-1 Cells in Culture. Journal of Agricultural and Food Chemistry, 2021, 69, 13339-13349.	2.4	20
5	The bittersweet truth of sweet and bitter taste receptors. Lebensmittelchemie, 2021, 75, S1-017.	0.0	0
6	Gastric Serotonin Biosynthesis and Its Functional Role in L-Arginine-Induced Gastric Proton Secretion. International Journal of Molecular Sciences, 2021, 22, 5881.	1.8	4
7	Astringent Gallic Acid in Red Wine Regulates Mechanisms of Gastric Acid Secretion via Activation of Bitter Taste Sensing Receptor TAS2R4. Journal of Agricultural and Food Chemistry, 2021, 69, 10550-10561.	2.4	17
8	Caloric restriction increases levels of taurine in the intestine and stimulates taurine uptake by conjugation to glutathione. Journal of Nutritional Biochemistry, 2021, 96, 108781.	1.9	11
9	Metallic Sensationâ€"Just an Off-Flavor or a Biologically Relevant Sensing Pathway?. Journal of Agricultural and Food Chemistry, 2021, 69, 1775-1780.	2.4	7
10	Microbial contribution to the caloric restriction-triggered regulation of the intestinal levels of glutathione transferases, taurine, and bile acid. Gut Microbes, 2021, 13, 1992236.	4.3	7
11	The Future of Moringa Foods: A Food Chemistry Perspective. Frontiers in Nutrition, 2021, 8, 751076.	1.6	12
12	The Role of Bitter Taste Receptors in Cancer: A Systematic Review. Cancers, 2021, 13, 5891.	1.7	17
13	Inadequacy of nutrients and contaminants found in porridgeâ€type complementary foods in Rwanda. Maternal and Child Nutrition, 2020, 16, e12856.	1.4	8
14	Bitter-Tasting Amino Acids <scp>l</scp>-Arginine and <scp>l</scp>-Isoleucine Differentially Regulate Proton Secretion via T2R1 Signaling in Human Parietal Cells in Culture. Journal of Agricultural and Food Chemistry, 2020, 68, 3434-3444.	2.4	11
15	Sweet Taste Antagonist Lactisole Administered in Combination with Sucrose, But Not Glucose, Increases Energy Intake and Decreases Peripheral Serotonin in Male Subjects. Nutrients, 2020, 12, 3133.	1.7	6
16	In Vitro Digestion of Grape Seed Oil Inhibits Phospholipid-Regulating Effects of Oxidized Lipids. Biomolecules, 2020, 10, 708.	1.8	8
17	Gastrointestinal taste receptors. Current Opinion in Endocrinology, Diabetes and Obesity, 2020, 27, 110-114.	1.2	8
18	Identification of Interleukin-8-Reducing Lead Compounds Based on SAR Studies on Dihydrochalcone-Related Compounds in Human Gingival Fibroblasts (HGF-1 cells) In Vitro. Molecules, 2020, 25, 1382.	1.7	4

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19	Structure-Dependent Effects of Cinnamaldehyde Derivatives on TRPA1-Induced Serotonin Release in Human Intestinal Cell Models. Journal of Agricultural and Food Chemistry, 2020, 68, 3924-3932.	2.4	13
20	The True Value of Spirulina. Journal of Agricultural and Food Chemistry, 2020, 68, 4109-4115.	2.4	89
21	Melanoidins from coffee and bread differently influence energy intake: A randomized controlled trial of food intake and gut-brain axis response. Journal of Functional Foods, 2020, 72, 104063.	1.6	17
22	TRPA1 Agonist Cinnamaldehyde Decreases Adipogenesis in 3T3-L1 Cells More Potently than the Non-agonist Structural Analog Cinnamyl Isobutyrate. ACS Omega, 2020, 5, 33305-33313.	1.6	7
23	Wheat Protein Hydrolysate Fortified Withlâ€Arginine Enhances Satiation Induced by the Capsaicinoid Nonivamide in Moderately Overweight Male Subjects. Molecular Nutrition and Food Research, 2019, 63, 1900133.	1.5	7
24	Identification of Cinnamaldehyde as Most Effective Fatty Acid Uptake Reducing Cinnamon-Derived Compound in Differentiated Caco-2 Cells Compared to Its Structural Analogues Cinnamyl Alcohol, Cinnamic Acid, and Cinnamyl Isobutyrate. Journal of Agricultural and Food Chemistry, 2019, 67, 11638-11649.	2.4	7
25	Extracellular Vesicles as Vehicles for the Delivery of Food Bioactives. Journal of Agricultural and Food Chemistry, 2019, 67, 2113-2119.	2.4	24
26	Inadequacy of Nutrients, Contaminants, and Label Claims Found in Porridge-type Complementary Foods in Rwanda (P10-042-19). Current Developments in Nutrition, 2019, 3, nzz034.P10-042-19.	0.1	0
27	Only Î±â€Gal bound to lipids, but not to proteins, is transported across enterocytes as an IgEâ€reactive molecule that can induce effector cell activation. Allergy: European Journal of Allergy and Clinical Immunology, 2019, 74, 1956-1968.	2.7	49
28	Daily consumption of a dark-roast coffee for eight weeks improved plasma oxidized LDL and alpha-tocopherol status: A randomized, controlled human intervention study. Journal of Functional Foods, 2019, 56, 40-48.	1.6	8
29	Stability of Vitamin E in Foods. , 2019, , 215-232.		2
30	Dark coffee consumption protects human blood cells from spontaneous DNA damage. Journal of Functional Foods, 2019, 55, 285-295.	1.6	10
31	Exploring the microbial biotransformation of extraterrestrial material on nanometer scale. Scientific Reports, 2019, 9, 18028.	1.6	21
32	Exposure of Human Gastric Cells to Oxidized Lipids Stimulates Pathways of Amino Acid Biosynthesis on a Genomic and Metabolomic Level. Molecules, 2019, 24, 4111.	1.7	7
33	Human Sweet Receptor T1R3 is Functional in Human Gastric Parietal Tumor Cells (HGT-1) and Modulates Cyclamate and Acesulfame K-Induced Mechanisms of Gastric Acid Secretion. Journal of Agricultural and Food Chemistry, 2018, 66, 4842-4852.	2.4	11
34	Capsaicin and nonivamide similarly modulate outcome measures of mitochondrial energy metabolism in HepG2 and 3T3-L1 cells. Food and Function, 2018, 9, 1123-1132.	2.1	14
35	Oxidants produced by methylglyoxal-modified collagen trigger ER stress and apoptosis in skin fibroblasts. Free Radical Biology and Medicine, 2018, 120, 102-113.	1.3	26
36	Characterization of Bitter Compounds via Modulation of Proton Secretion in Human Gastric Parietal Cells in Culture. Journal of Agricultural and Food Chemistry, 2018, 66, 2295-2300.	2.4	15

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37	The advanced glycation end product N^{Ïµ}â€carboxymethyllysine and its precursor glyoxal increase serotonin release from Cacoâ€2 cells. Journal of Cellular Biochemistry, 2018, 119, 2731-2741.	1.2	9
38	Regioisomeric distribution of 9â€and 13â€hydroperoxy linoleic acid in vegetable oils during storage and heating. Journal of the Science of Food and Agriculture, 2018, 98, 1240-1247.	1.7	9
39	High-Efficiency Reverse (5â€²â†'3â€²) Synthesis of Complex DNA Microarrays. Scientific Reports, 2018, 8, 15099.	1.6	17
40	The effects of a maternal advanced glycation end product-rich diet on somatic features, reflex ontogeny and metabolic parameters of offspring mice. Food and Function, 2018, 9, 3432-3446.	2.1	17
41	Impact of free NÎµ-carboxymethyllysine, its precursor glyoxal and AGE-modified BSA on serotonin release from human parietal cells in culture. Food and Function, 2018, 9, 3906-3915.	2.1	4
42	Contribution of the Ratio of Tocopherol Homologs to the Oxidative Stability of Commercial Vegetable Oils. Molecules, 2018, 23, 206.	1.7	36
43	Cinnamyl Isobutyrate Decreases Plasma Glucose Levels and Total Energy Intake from a Standardized Breakfast: A Randomized, Crossover Intervention. Molecular Nutrition and Food Research, 2018, 62, e1701038.	1.5	5
44	Effect of 1â€and 2â€Month Highâ€Dose Alphaâ€Linolenic Acid Treatment on ¹³Câ€Labeled Alphaâ€Linolenic Acid Incorporation and Conversion in Healthy Subjects. Molecular Nutrition and Food Research, 2018, 62, e1800271.	1.5	9
45	Noncaloric Sweeteners Induce Peripheral Serotonin Secretion via the T1R3-Dependent Pathway in Human Gastric Parietal Tumor Cells (HGT-1). Journal of Agricultural and Food Chemistry, 2018, 66, 7044-7053.	2.4	7
46	Identification of Bitter-Taste Intensity and Molecular Weight as Amino Acid Determinants for the Stimulating Mechanisms of Gastric Acid Secretion in Human Parietal Cells in Culture. Journal of Agricultural and Food Chemistry, 2018, 66, 6762-6771.	2.4	18
47	Iron PCP Pincer Complexes in Three Oxidation States: Reversible Ligand Protonation To Afford an Fe(0) Complex with an Agostic Câ€“H Arene Bond. Inorganic Chemistry, 2018, 57, 7925-7931.	1.9	18
48	Sensory active piperine analogues from Macropiper excelsum and their effects on intestinal nutrient uptake in Caco-2Âcells. Phytochemistry, 2017, 135, 181-190.	1.4	11
49	Anti-Inflammatory Effects of Odor Compounds. , 2017, , 87-88.		0
50	A 12â€week intervention with nonivamide, a TRPV1 agonist, prevents a dietaryâ€induced body fat gain and increases peripheral serotonin in moderately overweight subjects. Molecular Nutrition and Food Research, 2017, 61, 1600731.	1.5	31
51	Appetiteâ€Inducing Effects of Homoeriodictyol: Two Randomized, Crossâ€Over Interventions. Molecular Nutrition and Food Research, 2017, 61, 1700459.	1.5	11
52	Caffeine induces gastric acid secretion via bitter taste signaling in gastric parietal cells. Proceedings of the National Academy of Sciences of the United States of America, 2017, 114, E6260-E6269.	3.3	74
53	Nonivamide, a capsaicin analogue, exhibits antiâ€inflammatory properties in peripheral blood mononuclear cells and Uâ€937 macrophages. Molecular Nutrition and Food Research, 2017, 61, 1600474.	1.5	33
54	The Alkamide trans-Pellitorine Targets PPARÎ³ via TRPV1 and TRPA1 to Reduce Lipid Accumulation in Developing 3T3-L1 Adipocytes. Frontiers in Pharmacology, 2017, 8, 316.	1.6	25

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55	Biscuits with No Added Sugar Containing Stevia, Coffee Fibre and Fructooligosaccharides Modifies Î±-Glucosidase Activity and the Release of GLP-1 from HuTu-80 Cells and Serotonin from Caco-2 Cells after In Vitro Digestion. Nutrients, 2017, 9, 694.	1.7	23
56	Members of the Oral Microbiota Are Associated with IL-8 Release by Gingival Epithelial Cells in Healthy Individuals. Frontiers in Microbiology, 2017, 08, 416.	1.5	17
57	Exploring Fingerprints of the Extreme Thermoacidophile Metallosphaera sedula Grown on Synthetic Martian Regolith Materials as the Sole Energy Sources. Frontiers in Microbiology, 2017, 8, 1918.	1.5	42
58	The Stability of Vitamins A and E in Edible Oils. , 2017, , 295-305.		1
59	The flavanone homoeriodictyol increases SGLT-1-mediated glucose uptake but decreases serotonin release in differentiated Caco-2 cells. PLoS ONE, 2017, 12, e0171580.	1.1	15
60	Evaluation of Palm Oil as a Suitable Vegetable Oil for Vitamin A Fortification Programs. Nutrients, 2016, 8, 378.	1.7	13
61	N Ïµ â€Carboxymethyllysine Increases the Expression of miRâ€103/143 and Enhances Lipid Accumulation in 3T3â€L1 Cells. Journal of Cellular Biochemistry, 2016, 117, 2413-2422.	1.2	15
62	The Maillard Reaction Product NÎµ-Carboxymethyl-L-Lysine Induces Heat Shock Proteins 72 and 90Î± via RAGE Interaction in HEK-293 Cells. ACS Symposium Series, 2016, , 81-101.	0.5	0
63	Magnolia officinalis L. Fortified Gum Improves Resistance of Oral Epithelial Cells Against Inflammation. The American Journal of Chinese Medicine, 2016, 44, 1167-1185.	1.5	5
64	Identification of an anti-inflammatory potential of Eriodictyon angustifolium compounds in human gingival fibroblasts. Food and Function, 2016, 7, 3046-3055.	2.1	28
65	Express photolithographic DNA microarray synthesis with optimized chemistry and high-efficiency photolabile groups. Journal of Nanobiotechnology, 2016, 14, 14.	4.2	34
66	Chewing unflavored gum does not reduce cortisol levels during a cognitive task but increases the response of the sympathetic nervous system. Physiology and Behavior, 2016, 154, 8-14.	1.0	12
67	Concentration-dependent effects of resveratrol and metabolites on the redox status of human erythrocytes in single-dose studies. Journal of Nutritional Biochemistry, 2016, 27, 164-170.	1.9	13
68	Nextâ€Generation oâ€Nitrobenzyl Photolabile Groups for Lightâ€Directed Chemistry and Microarray Synthesis. Angewandte Chemie - International Edition, 2015, 54, 8555-8559.	7.2	63
69	Inhibition of topoisomerase II by phase II metabolites of resveratrol in human colon cancer cells. Molecular Nutrition and Food Research, 2015, 59, 2448-2459.	1.5	14
70	Capsaicin, nonivamide and trans-pellitorine decrease free fatty acid uptake without TRPV1 activation and increase acetyl-coenzyme A synthetase activity in Caco-2 cells. Food and Function, 2015, 6, 172-184.	2.1	36
71	Nonivamide Enhances miRNA letâ€7d Expression and Decreases Adipogenesis PPARÎ³ Expression in 3T3â€L1 Cells. Journal of Cellular Biochemistry, 2015, 116, 1153-1163.	1.2	39
72	Prenatal dietary load of Maillard reaction products combined with postnatal Coca-Cola drinking affects metabolic status of female Wistar rats. Croatian Medical Journal, 2015, 56, 94-103.	0.2	9

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73	Sulfated and Glucuronated trans-Resveratrol Metabolites Regulate Chemokines and Sirtuin-1 Expression in U-937 Macrophages. Journal of Agricultural and Food Chemistry, 2015, 63, 6535-6545.	2.4	25
74	Identification of Catechin, Syringic Acid, and Procyanidin B2 in Wine as Stimulants of Gastric Acid Secretion. Journal of Agricultural and Food Chemistry, 2015, 63, 7775-7783.	2.4	25
75	Guidelines for Research on Bioactive Constituents â€“ A Journal of Agricultural and Food Chemistry Perspective. Journal of Agricultural and Food Chemistry, 2015, 63, 8103-8105.	2.4	9
76	Effect of Copper on Fatty Acid Profiles in Non- and Semifermented Teas Analyzed by LC-MS-Based Nontargeted Screening. Journal of Agricultural and Food Chemistry, 2015, 63, 8519-8526.	2.4	7
77	Fermented and extruded wheat bran in piglet diets: impact on performance, intestinal morphology, microbial metabolites in chyme and blood lipid radicals. Archives of Animal Nutrition, 2015, 69, 378-398.	0.9	23
78	Identification and Quantification of Oxidoselina-1,3,7(11)-Trien-8-One and Cyanidin-3-Glucoside as One of the Major Volatile and Non-Volatile Low-Molecular-Weight Constituents in Pitanga Pulp. PLoS ONE, 2015, 10, e0138809.	1.1	3
79	Impact of Trans-Resveratrol-Sulfates and -Glucuronides on Endothelial Nitric Oxide Synthase Activity, Nitric Oxide Release and Intracellular Reactive Oxygen Species. Molecules, 2014, 19, 16724-16736.	1.7	27
80	Total antioxidant capacity is significantly lower in cocaineâ€dependent and methamphetamineâ€dependent patients relative to normal controls: results from a preliminary study. Human Psychopharmacology, 2014, 29, 537-543.	0.7	37
81	Pitanga (Eugenia uniflora L.) fruit juice and two major constituents thereof exhibit anti-inflammatory properties in human gingival and oral gum epithelial cells. Food and Function, 2014, 5, 2981-2988.	2.1	32
82	Resveratrol and its major sulfated conjugates are substrates of organic anion transporting polypeptides (OATPs): Impact on growth of ZRâ€75â€1 breast cancer cells. Molecular Nutrition and Food Research, 2014, 58, 1830-1842.	1.5	38
83	A dark brown roast coffee blend is less effective at stimulating gastric acid secretion in healthy volunteers compared to a medium roast market blend. Molecular Nutrition and Food Research, 2014, 58, 1370-1373.	1.5	24
84	The antioxidative effect of bread crust in a mouse macrophage reporter cell line. Free Radical Biology and Medicine, 2014, 75, S19.	1.3	2
85	The capsaicin analog nonivamide decreases total energy intake from a standardized breakfast and enhances plasma serotonin levels in moderately overweight men after administered in an oral glucose tolerance test: A randomized, crossover trial. Molecular Nutrition and Food Research, 2014, 58, 1282-1290.	1.5	19
86	Cell culture condition-dependent impact of AGE-rich food extracts on kinase activation and cell survival on human fibroblasts. International Journal of Food Sciences and Nutrition, 2014, 65, 219-225.	1.3	1
87	Resveratrol enhances TNF-Î± production in human monocytes upon bacterial stimulation. Biochimica Et Biophysica Acta - General Subjects, 2014, 1840, 95-105.	1.1	43
88	Resveratrol and its metabolites inhibit pro-inflammatory effects of lipopolysaccharides in U-937 macrophages in plasma-representative concentrations. Food and Function, 2014, 5, 74-84.	2.1	56
89	N-Methylpyridinium, a degradation product of trigonelline upon coffee roasting, stimulates respiratory activity and promotes glucose utilization in HepG2 cells. Food and Function, 2014, 5, 454.	2.1	25
90	Vitamin A Is Rapidly Degraded in Retinyl Palmitate-Fortified Soybean Oil Stored under Household Conditions. Journal of Agricultural and Food Chemistry, 2014, 62, 7559-7566.	2.4	32

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91	Structure-dependent effects of pyridine derivatives on mechanisms of intestinal fatty acid uptake: regulation of nicotinic acid receptor and fatty acid transporter expression. Journal of Nutritional Biochemistry, 2014, 25, 750-757.	1.9	16
92	A 4-week consumption of medium roast and dark roast coffees affects parameters of energy status in healthy subjects. Food Research International, 2014, 63, 409-419.	2.9	12
93	Cold Fluorescent Light as Major Inducer of Lipid Oxidation in Soybean Oil Stored at Household Conditions for Eight Weeks. Journal of Agricultural and Food Chemistry, 2014, 62, 2297-2305.	2.4	48
94	Four-week coffee consumption affects energy intake, satiety regulation, body fat, and protects DNA integrity. Food Research International, 2014, 63, 420-427.	2.9	41
95	Modulation of inflammatory gene transcription after long-term coffee consumption. Food Research International, 2014, 63, 428-438.	2.9	6
96	Nonivamide, a capsaicin analog, increases dopamine and serotonin release in SH-SY5Y cells via a TRPV1-independent pathway. Molecular Nutrition and Food Research, 2013, 57, 2008-2018.	1.5	37
97	100 Years of the Maillard Reaction: Why Our Food Turns Brown. Journal of Agricultural and Food Chemistry, 2013, 61, 10197-10197.	2.4	13
98	NÎµ-Carboxymethyllysine (CML), a Maillard reaction product, stimulates serotonin release and activates the receptor for advanced glycation end products (RAGE) in SH-SY5Y cells. Food and Function, 2013, 4, 1111.	2.1	21
99	The effect of an AGE-rich dietary extract on the activation of NF-ÎºB depends on the cell model used. Food and Function, 2013, 4, 1023.	2.1	10
100	Preliminary evaluation of a model of stimulant use, oxidative damage and executive dysfunction. American Journal of Drug and Alcohol Abuse, 2013, 39, 227-234.	1.1	13
101	Identification of 1,8-Cineole, Borneol, Camphor, and Thujone as Anti-inflammatory Compounds in a Salvia officinalis L. Infusion Using Human Gingival Fibroblasts. Journal of Agricultural and Food Chemistry, 2013, 61, 3451-3459.	2.4	110
102	Simultaneous Light-Directed Synthesis of Mirror-Image Microarrays in a Photochemical Reaction Cell with Flare Suppression. Analytical Chemistry, 2013, 85, 8513-8517.	3.2	31
103	Olive oil aroma extract modulates cerebral blood flow in gustatory brain areas in humans. American Journal of Clinical Nutrition, 2013, 98, 1360-1366.	2.2	13
104	Identification of Magnolia officinalis L. Bark Extract as the Most Potent Anti-Inflammatory of Four Plant Extracts. The American Journal of Chinese Medicine, 2013, 41, 531-544.	1.5	28
105	Advanced Glycation End Products in Infant Formulas Do Not Contribute to Insulin Resistance Associated with Their Consumption. PLoS ONE, 2013, 8, e53056.	1.1	28
106	Margarines Fortified with Î±-Linolenic Acid, Eicosapentaenoic Acid, or Docosahexaenoic Acid Alter the Fatty Acid Composition of Erythrocytes but Do Not Affect the Antioxidant Status of Healthy Adults. Journal of Nutrition, 2012, 142, 1638-1644.	1.3	34
107	Monounsaturated Fatty Acids Prevent the Aversive Effects of Obesity on Locomotion, Brain Activity, and Sleep Behavior. Diabetes, 2012, 61, 1669-1679.	0.3	48
108	RAGE-dependent activation of gene expression of superoxide dismutase and vanins by AGE-rich extracts in mice cardiac tissue and murine cardiac fibroblasts. Food and Function, 2012, 3, 1091.	2.1	13

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109	Food Bioactives Research and the Journal of Agricultural and Food Chemistry. Symposium Introduction. Journal of Agricultural and Food Chemistry, 2012, 60, 6641-6643.	2.4	8
110	Identification of Organic Acids in Wine That Stimulate Mechanisms of Gastric Acid Secretion. Journal of Agricultural and Food Chemistry, 2012, 60, 7022-7030.	2.4	22
111	Caffeine dose-dependently induces thermogenesis but restores ATP in HepG2 cells in culture. Food and Function, 2012, 3, 955.	2.1	24
112	Identification of coffee components that stimulate dopamine release from pheochromocytoma cells (PC-12). Food and Chemical Toxicology, 2012, 50, 390-398.	1.8	20
113	Identification of Beer Bitter Acids Regulating Mechanisms of Gastric Acid Secretion. Journal of Agricultural and Food Chemistry, 2012, 60, 1405-1412.	2.4	35
114	Effect of Coffee Combining Green Coffee Bean Constituents with Typical Roasting Products on the Nrf2/ARE Pathway in Vitro and in Vivo. Journal of Agricultural and Food Chemistry, 2012, 60, 9631-9641.	2.4	51
115	Multiâ€parametric approach to identify coffee components that regulate mechanisms of gastric acid secretion. Molecular Nutrition and Food Research, 2012, 56, 325-335.	1.5	27
116	Behaviour and hormonal status in healthy rats on a diet rich in Maillard reaction products with or without solvent extractable aroma compounds. Physiology and Behavior, 2012, 105, 693-701.	1.0	26
117	Physiological relevance of dietary melanoidins. Amino Acids, 2012, 42, 1097-1109.	1.2	193
118	Resveratrol Metabolites Do Not Elicit Early Pro-apoptotic Mechanisms in Neuroblastoma Cells. Journal of Agricultural and Food Chemistry, 2011, 59, 4979-4986.	2.4	37
119	Metabolic Effects of Bread Fortified with Wheat Sprouts and Bioavailability of Ferulic Acid from Wheat Bran. , 2011, , 507-517.		6
120	LC-MS/MS Quantification of Sulforaphane and Indole-3-carbinol Metabolites in Human Plasma and Urine after Dietary Intake of Selenium-Fortified Broccoli. Journal of Agricultural and Food Chemistry, 2011, 59, 8047-8057.	2.4	48
121	Prognostic Potential and Tumor Growth-Inhibiting Effect of Plasma Advanced Glycation End Products in Non-Small Cell Lung Carcinoma. Molecular Medicine, 2011, 17, 980-989.	1.9	30
122	Heat Treatment of Brussels Sprouts Retains Their Ability to Induce Detoxification Enzyme Expressionâ€,In Vitroâ€,andâ€,In Vivo. Journal of Food Science, 2011, 76, C454-61.	1.5	7
123	Coffees rich in chlorogenic acid or Nâ€methylpyridinium induce chemopreventive phase IIâ€enzymes via the Nrf2/ARE pathway in vitro and in vivo. Molecular Nutrition and Food Research, 2011, 55, 798-802.	1.5	66
124	Dark roast coffee is more effective than light roast coffee in reducing body weight, and in restoring red blood cell vitamin E and glutathione concentrations in healthy volunteers. Molecular Nutrition and Food Research, 2011, 55, 1582-1586.	1.5	49
125	High dose of dietary resveratrol enhances insulin sensitivity in healthy rats but does not lead to metabolite concentrations effective for SIRT1 expression. Molecular Nutrition and Food Research, 2011, 55, 1197-1206.	1.5	14
126	Coffee constituents as modulators of Nrf2 nuclear translocation and ARE (EpRE)-dependent gene expression. Journal of Nutritional Biochemistry, 2011, 22, 426-440.	1.9	189

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127	Preconditioning with Maillard reaction products improves antioxidant defence leading to increased stress tolerance in cardiac cells. Experimental Gerontology, 2010, 45, 752-762.	1.2	21
128	A review on the beneficial aspects of food processing. Molecular Nutrition and Food Research, 2010, 54, 1215-1247.	1.5	393
129	Induction of Detoxification Enzymes by Feeding Unblanched Brussels Sprouts Containing Active Myrosinase to Mice for 2 Wk. Journal of Food Science, 2010, 75, H190-9.	1.5	8
130	A diet based on high-heat-treated foods promotes risk factors for diabetes mellitus and cardiovascular diseases. American Journal of Clinical Nutrition, 2010, 91, 1220-1226.	2.2	208
131	Activity-Guided Fractionation to Characterize a Coffee Beverage that Effectively Down-Regulates Mechanisms of Gastric Acid Secretion as Compared to Regular Coffee. Journal of Agricultural and Food Chemistry, 2010, 58, 4153-4161.	2.4	28
132	Quantitation of ^{Î²}N-Alkanoyl-5-hydroxytryptamides in Coffee by Means of LC-MS/MS-SIDA and Assessment of Their Gastric Acid Secretion Potential Using the HGT-1 Cell Assay. Journal of Agricultural and Food Chemistry, 2010, 58, 1593-1602.	2.4	22
133	Measurement of the Intracellular pH in Human Stomach Cells: A Novel Approach To Evaluate the Gastric Acid Secretory Potential of Coffee Beverages. Journal of Agricultural and Food Chemistry, 2010, 58, 1976-1985.	2.4	34
134	Dietary Î±-Linolenic Acid, EPA, and DHA Have Differential Effects on LDL Fatty Acid Composition but Similar Effects on Serum Lipid Profiles in Normolipidemic Humans. Journal of Nutrition, 2009, 139, 861-868.	1.3	129
135	Intestinal Breast Cancer Resistance Protein (BCRP)/Bcrp1 and Multidrug Resistance Protein 3 (MRP3)/Mrp3 Are Involved in the Pharmacokinetics of Resveratrol. Molecular Pharmacology, 2009, 75, 876-885.	1.0	115
136	Plasma advanced glycation end products are decreased in obese children compared with lean controls. Pediatric Obesity, 2009, 4, 112-118.	3.2	67
137	Effect of sulforaphane on glutathioneâ€adduct formation and on glutathione_S_transferaseâ€dependent detoxification of acrylamide in Caco2 cells. Molecular Nutrition and Food Research, 2009, 53, 1540-1550.	1.5	25
138	The Maillard reaction in food and medicine: Current status and future aspects. Molecular Nutrition and Food Research, 2009, 53, 1485-1486.	1.5	0
139	Quantitation of alpha-linolenic acid elongation to eicosapentaenoic and docosahexaenoic acid as affected by the ratio of n6/n3 fatty acids. Nutrition and Metabolism, 2009, 6, 8.	1.3	113
140	Absorption of 3(2H)-Furanones by Human Intestinal Epithelial Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 3949-3954.	2.4	10
141	Quantification of free and proteinâ€bound transâ€resveratrol metabolites and identification of transâ€resveratrolâ€C/Oâ€conjugated diglucuronides â€“ Two novel resveratrol metabolites in human plasma. Molecular Nutrition and Food Research, 2008, 52, 549-557.	1.5	165
142	Physiological Effects of Thermally Treated Foods. Molecular Nutrition and Food Research, 2008, 52, 305-306.	1.5	3
143	Plasma Concentration and Urinary Excretion of N^{É›}â€(Carboxymethyl)lysine in Breast Milkâ€“ and Formulaâ€fed Infants. Annals of the New York Academy of Sciences, 2008, 1126, 177-180.	1.8	73
144	Induction of Heat Shock Proteins and the Proteasome System by Caseinâ€N^{É›}â€(Carboxymethyl)lysine and N^{É›}â€(Carboxymethyl)lysine in Cacoâ€2 Cells. Annals of the New York Academy of Sciences, 2008, 1126, 257-261.	1.8	14

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145	Preface. Annals of the New York Academy of Sciences, 2008, 1126, xii-xii.	1.8	1
146	Interactions of the advanced glycation end product inhibitor pyridoxamine and the antioxidant Î±-lipoic acid on insulin resistance in the obese Zucker rat. Metabolism: Clinical and Experimental, 2008, 57, 1465-1472.	1.5	50
147	Dietary Eicosapentaenoic Acid and Docosahexaenoic Acid Are More Effective than Alpha-Linolenic Acid in Improving Insulin Sensitivity in Rats. Annals of Nutrition and Metabolism, 2008, 52, 250-256.	1.0	38
148	Effects of Dietary Î±-Linolenic Acid, Eicosapentaenoic Acid or Docosahexaenoic Acid on Parameters of Glucose Metabolism in Healthy Volunteers. Annals of Nutrition and Metabolism, 2008, 53, 182-187.	1.0	35
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