

## **Berries**

### **Publications**

#### **2009**

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Nurmi T, Mursu J, Heinonen M, Nurmi A, Hiltunen R, Voutilainen S. Metabolism of berry anthocyanins to phenolic acids in human. J Agric Food Chem 57: 2274-2281, 2009

Toivanen M, Ryyänen A, Huttunen S, Duricová J, Riihinen K, Törrönen R, Lapinjoki S, Tikkanen-Kaukanen C. Binding of *Neisseria meningitidis* pili to berry polyphenolic fractions. J Agric Food Chem, in press, 2009

Törrönen R. Sources and health effects of dietary ellagitannins. In: Chemistry and Biology of Ellagitannins. An Underestimated Class of Polyphenols. Ed. S Quideau. World Scientific Publishing Co. Pte. Ltd., 2009, p. 298-319

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Koponen JM, Happonen AM, Auriola S, Kontkanen H, Buchert J, Poutanen KS, Törrönen AR. Characterization and fate of black currant and bilberry flavonols in enzyme-aided processing. *J Agric Food Chem* 56: 3136-3144, 2008

Lätti AK, Riihinen KR, Kainulainen PS. Analysis of anthocyanin variation in wild populations of bilberry (*Vaccinium myrtillus* L.) in Finland. *J Agric Food Chem* 56, 190-196, 2008

Ovaskainen M-L, Törrönen R, Koponen JM, Sinkko H, Hellström J, Reinivuo H, Mattila P. Dietary intake and major food sources of polyphenols in Finnish adults. *J Nutr* 138: 562-566, 2008

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Hilz H, Lille M, Poutanen K, Schols HA, Voragen AGJ. Combined enzymatic and high-pressure processing affect cell wall polysaccharides in berries. *J Agric Food Chem* 54: 1322-1328

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Määttä-Riihinen KR, Kamal-Eldin A, Törrönen AR. Identification and quantification of phenolic compounds in berries of *Fragaria* and *Rubus* species (family Rosaceae). *J Agric Food Chem* 52: 6178-6187, 2004

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Vuorinen H, Määttä K, Törrönen R. Content of the flavonols myricetin, quercetin, and kaempferol in Finnish berry wines. *J Agric Food Chem* 48: 2675-2680, 2000

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## Doctoral theses

Hanhineva Kati: Metabolic engineering of phenolic biosynthesis pathway and metabolite profiling of strawberry (*Fragaria x ananassa*). University of Kuopio, 2008

Abstract: <http://www.uku.fi/vaitokset/2008/ISBN978-951-27-0969-4khanhineva.htm>

Hukkanen Anne: Chemically induced resistance in strawberry (*Fragaria x ananassa*) and arctic bramble (*Rubus arcticus*). Biochemical responses and efficacy against powdery mildew and downy mildew diseases. University of Kuopio, 2008

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