

Liangli Yu

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179
papers

8,508
citations

52
h-index

87
g-index

180
ext. papers

9,385
ext. citations

5.9
avg. IF

6.11
L-index

#	Paper	IF	Citations
179	Free radical scavenging properties of wheat extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 1619-24	5.7	662
178	Preparation and characterization of zein/chitosan complex for encapsulation of β -tocopherol, and its in vitro controlled release study. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011 , 85, 145-52	6	427
177	Carotenoid, tocopherol, phenolic acid, and antioxidant properties of Maryland-grown soft wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6649-57	5.7	242
176	High-throughput relative DPPH radical scavenging capacity assay. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7429-36	5.7	232
175	Effects of extraction solvent on wheat bran antioxidant activity estimation. <i>LWT - Food Science and Technology</i> , 2004 , 37, 717-721	5.4	219
174	Antioxidant properties of bran extracts from "Akron" wheat grown at different locations. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1566-70	5.7	208
173	Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. <i>Food Chemistry</i> , 2014 , 142, 269-75	8.5	198
172	Fatty acid composition and antioxidant properties of cold-pressed marionberry, boysenberry, red raspberry, and blueberry seed oils. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 566-73	5.7	197
171	Phytochemicals and antioxidant properties in wheat bran. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6108-14	5.7	180
170	Total phenolic contents, chelating capacities, and radical-scavenging properties of black peppercorn, nutmeg, rosehip, cinnamon and oregano leaf. <i>Food Chemistry</i> , 2007 , 100, 990-997	8.5	174
169	Comparison of Swiss red wheat grain and fractions for their antioxidant properties. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1118-23	5.7	165
168	Fatty acid composition, oxidative stability, antioxidant and antiproliferative properties of selected cold-pressed grape seed oils and flours. <i>Food Chemistry</i> , 2011 , 128, 391-9	8.5	159
167	Antioxidant properties of hard winter wheat extracts. <i>Food Chemistry</i> , 2002 , 78, 457-461	8.5	142
166	Total phenolic contents and antioxidant properties of commonly consumed vegetables grown in Colorado. <i>LWT - Food Science and Technology</i> , 2006 , 39, 1155-1162	5.4	139
165	Free radical scavenging properties of conjugated linoleic acids. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3452-6	5.7	132
164	Novel fluorometric assay for hydroxyl radical scavenging capacity (HOSC) estimation. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 617-26	5.7	124
163	Comparison of wheat flours grown at different locations for their antioxidant properties. <i>Food Chemistry</i> , 2004 , 86, 11-16	8.5	123

162	Chemical profiling of triacylglycerols and diacylglycerols in cow milk fat by ultra-performance convergence chromatography combined with a quadrupole time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2014 , 143, 199-204	8.5	110
161	Characterization of cold-pressed onion, parsley, cardamom, mullein, roasted pumpkin, and milk thistle seed oils. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2006 , 83, 847-854	1.8	103
160	Inhibitory effect of Chardonnay and black raspberry seed extracts on lipid oxidation in fish oil and their radical scavenging and antimicrobial properties. <i>Food Chemistry</i> , 2007 , 104, 1065-1073	8.5	102
159	Isolation and characterization of two flavonoids, engeletin and astilbin, from the leaves of <i>Engelhardia roxburghiana</i> and their potential anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4562-9	5.7	101
158	Antioxidant properties of bran extracts from Trego wheat grown at different locations. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1112-7	5.7	99
157	Total phenolic content and DPPH radical scavenging activity of lettuce (<i>Lactuca sativa</i> L.) grown in Colorado. <i>LWT - Food Science and Technology</i> , 2007 , 40, 552-557	5.4	95
156	Phenolic acid, tocopherol and carotenoid compositions, and antioxidant functions of hard red winter wheat bran. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3916-22	5.7	95
155	Antioxidant properties and phytochemical composition of China-grown pomegranate seeds. <i>Food Chemistry</i> , 2012 , 132, 1457-1464	8.5	94
154	Effects of genotype and environment on the antioxidant properties of hard winter wheat bran. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5313-22	5.7	93
153	Fatty acid profile, thymoquinone content, oxidative stability, and antioxidant properties of cold-pressed black cumin seed oils. <i>LWT - Food Science and Technology</i> , 2010 , 43, 1409-1413	5.4	90
152	Polymeric micelle systems of hydroxycamptothecin based on amphiphilic N-alkyl-N-trimethyl chitosan derivatives. <i>Colloids and Surfaces B: Biointerfaces</i> , 2007 , 55, 192-9	6	88
151	Structural, thermal, and anti-inflammatory properties of a novel pectic polysaccharide from alfalfa (<i>Medicago sativa</i> L.) stem. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3219-28	5.7	81
150	Zein-caseinate composite nanoparticles for bioactive delivery using curcumin as a probe compound. <i>Food Hydrocolloids</i> , 2018 , 83, 25-35	10.6	77
149	In vitro binding of bile acids and triglycerides by selected chitosan preparations and their physico-chemical properties. <i>LWT - Food Science and Technology</i> , 2006 , 39, 1087-1092	5.4	77
148	Effects of postharvest treatment and heat stress on availability of wheat antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5623-9	5.7	74
147	Antioxidant properties, phytochemical composition, and antiproliferative activity of Maryland-grown soybeans with colored seed coats. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 11174-85	5.7	69
146	ESR determination of the reactions between selected phenolic acids and free radicals or transition metals. <i>Food Chemistry</i> , 2006 , 95, 446-457	8.5	69
145	Effects of solid-state enzymatic treatments on the antioxidant properties of wheat bran. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 9032-45	5.7	68

- 144 Anti-Inflammatory and antiproliferative activities of trifolirhizin, a flavonoid from *Sophora flavescens* roots. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4580-5 5.7 65
- 143 Conjugated linoleic acid isomers differ in their free radical scavenging properties. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 4135-40 5.7 63
- 142 Effects of solid-state yeast treatment on the antioxidant properties and protein and fiber compositions of common hard wheat bran. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 10173-82 5.7 62
- 141 Characterization of a novel polysaccharide from tetraploid *Gynostemma pentaphyllum* makino. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4882-9 5.7 61
- 140 Antioxidant properties and phenolic, isoflavone, tocopherol and carotenoid composition of Maryland-grown soybean lines with altered fatty acid profiles. *Food Chemistry*, **2009**, 114, 20-27 8.5 61
- 139 Novel chitosan-derived nanomaterials and their micelle-forming properties. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8409-16 5.7 61
- 138 Structural analysis and bioactivity of a polysaccharide from the roots of *Astragalus membranaceus* (Fisch) Bge. var. *mongolicus* (Bge.) Hsiao. *Food Chemistry*, **2011**, 128, 620-626 8.5 60
- 137 A novel alkali extractable polysaccharide from *Plantago asiatic* L. Seeds and its radical-scavenging and bile acid-binding activities. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 569-77 5.7 57
- 136 Effect of light exposure on sensorial quality, concentrations of bioactive compounds and antioxidant capacity of radish microgreens during low temperature storage. *Food Chemistry*, **2014**, 151, 472-9 8.5 57
- 135 Modified soluble dietary fiber from black bean coats with its rheological and bile acid binding properties. *Food Hydrocolloids*, **2017**, 62, 94-101 10.6 57
- 134 Chemical compositions of chrysanthemum teas and their anti-inflammatory and antioxidant properties. *Food Chemistry*, **2019**, 286, 8-16 8.5 57
- 133 Antioxidant properties of bran extracts from *Platte* wheat grown at different locations. *Food Chemistry*, **2005**, 90, 311-316 8.5 56
- 132 Effects of baking conditions, dough fermentation, and bran particle size on antioxidant properties of whole-wheat pizza crusts. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 832-9 5.7 55
- 131 Identification and quantification of phytochemical composition and anti-inflammatory and radical scavenging properties of methanolic extracts of Chinese propolis. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 12403-10 5.7 54
- 130 Chemical composition of five commercial *Gynostemma pentaphyllum* samples and their radical scavenging, antiproliferative, and anti-inflammatory properties. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11243-9 5.7 54
- 129 Application of electron spin resonance (ESR) spectrometry in nutraceutical and food research. *Molecular Nutrition and Food Research*, **2008**, 52, 62-78 5.9 52
- 128 Simultaneous quantification of alpha-tocopherol and four major carotenoids in botanical materials by normal phase liquid chromatography-atmospheric pressure chemical ionization-tandem mass spectrometry. *Journal of Chromatography A*, **2005**, 1094, 83-90 4.5 52
- 127 Phytochemical composition, anti-inflammatory, and antiproliferative activity of whole wheat flour. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 2129-35 5.7 49

126	Isolation and characterization of anti-inflammatory peptides derived from whey protein. <i>Journal of Dairy Science</i> , 2016 , 99, 6902-6912	4	49
125	Chemical composition and antioxidative and anti-inflammatory properties of ten commercial mung bean samples. <i>LWT - Food Science and Technology</i> , 2013 , 54, 171-178	5.4	48
124	A single extraction and HPLC procedure for simultaneous analysis of phytosterols, tocopherols and lutein in soybeans. <i>Food Chemistry</i> , 2012 , 135, 2789-95	8.5	47
123	Two new saponins from tetraploid jiaogulan (<i>Gynostemma pentaphyllum</i>), and their anti-inflammatory and α -glucosidase inhibitory activities. <i>Food Chemistry</i> , 2013 , 141, 3606-13	8.5	46
122	Effect of processing on phenolic composition of dough and bread fractions made from refined and whole wheat flour of three wheat varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10431-6	5.7	45
121	Phytochemical compositions, and antioxidant properties, and antiproliferative activities of wheat flour. <i>Food Chemistry</i> , 2012 , 135, 325-31	8.5	45
120	Microgreens of Brassicaceae: Genetic diversity of phytochemical concentrations and antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2019 , 101, 731-737	5.4	41
119	Free radical mediated formation of 3-monochloropropanediol (3-MCPD) fatty acid diesters. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2548-55	5.7	40
118	Enzymatic modification to improve the water-absorbing and gelling properties of psyllium. <i>Food Chemistry</i> , 2003 , 82, 243-248	8.5	40
117	Identification and quantification of phytochemical composition and anti-inflammatory, cellular antioxidant, and radical scavenging activities of 12 <i>Plantago</i> species. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6693-702	5.7	39
116	Chromatographic fingerprint analysis and rutin and quercetin compositions in the leaf and whole-plant samples of di- and tetraploid <i>Gynostemma pentaphyllum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3042-9	5.7	39
115	Electron spin resonance estimation of hydroxyl radical scavenging capacity for lipophilic antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3325-33	5.7	38
114	Chemical composition and anti-proliferative and anti-inflammatory effects of the leaf and whole-plant samples of diploid and tetraploid <i>Gynostemma pentaphyllum</i> (Thunb.) Makino. <i>Food Chemistry</i> , 2012 , 132, 125-33	8.5	37
113	Characterization of enzymatic modified soluble dietary fiber from tomato peels with high release of lycopene. <i>Food Hydrocolloids</i> , 2020 , 99, 105321	10.6	37
112	Structural, rheological and functional properties of modified soluble dietary fiber from tomato peels. <i>Food Hydrocolloids</i> , 2018 , 77, 557-565	10.6	36
111	Characterisation of organic and conventional sweet basil leaves using chromatographic and flow-injection mass spectrometric (FIMS) fingerprints combined with principal component analysis. <i>Food Chemistry</i> , 2014 , 154, 262-8	8.5	36
110	Inhibitory effects of wheat bran extracts on human LDL oxidation and free radicals. <i>LWT - Food Science and Technology</i> , 2005 , 38, 463-470	5.4	36
109	Conjugated linoleic acids alter the fatty acid composition and physical properties of egg yolk and albumen. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6870-6	5.7	36

108	Effects of baking on cyanidin-3-glucoside content and antioxidant properties of black and yellow soybean crackers. <i>Food Chemistry</i> , 2013 , 141, 1166-74	8.5	35
107	Formation of 3-monochloro-1,2-propanediol (3-MCPD) di- and monoesters from tristearoylglycerol (TSG) and the potential catalytic effect of Fe ²⁺ and Fe ³⁺ . <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1839-48	5.7	35
106	Characterization of lipopolysaccharide-stimulated cytokine expression in macrophages and monocytes. <i>Inflammation Research</i> , 2012 , 61, 1329-38	7.2	34
105	Characterization of a novel alkali-soluble heteropolysaccharide from tetraploid <i>Gynostemma pentaphyllum</i> Makino and its potential anti-inflammatory and antioxidant properties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 3783-90	5.7	33
104	Partial least-squares-discriminant analysis differentiating Chinese wolfberries by UPLC-MS and flow injection mass spectrometric (FIMS) fingerprints. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9073-80	5.7	33
103	Effect of genotype, environment, and their interaction on phytochemical compositions and antioxidant properties of soft winter wheat flour. <i>Food Chemistry</i> , 2013 , 138, 454-62	8.5	33
102	An optical MEMS sensor utilizing a chitosan film for catechol detection. <i>Sensors and Actuators B: Chemical</i> , 2009 , 138, 64-70	8.5	33
101	Effect of genotype, environment, and their interaction on chemical composition and antioxidant properties of low-linolenic soybeans grown in Maryland. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10163-74	5.7	33
100	Mitigation of 3-Monochloro-1,2-propanediol Ester Formation by Radical Scavengers. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5887-92	5.7	33
99	Triacylglycerol compositions of sunflower, corn and soybean oils examined with supercritical CO ₂ ultra-performance convergence chromatography combined with quadrupole time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2017 , 218, 569-574	8.5	32
98	Authentication of organically and conventionally grown basil by gas chromatography/mass spectrometry chemical profiles. <i>Analytical Chemistry</i> , 2013 , 85, 2945-53	7.8	32
97	Effects of sulfation on the physicochemical and functional properties of a water-insoluble polysaccharide preparation from <i>Ganoderma lucidum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3336-41	5.7	31
96	Two novel anti-inflammatory 21-nordammarane saponins from tetraploid Jiaogulan (<i>Gynostemma pentaphyllum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12646-52	5.7	30
95	Phytochemical compositions, and antioxidant and anti-inflammatory properties of twenty-two red rice samples grown in Zhejiang. <i>LWT - Food Science and Technology</i> , 2013 , 54, 521-527	5.4	29
94	Inhibitory effects of (S)- and (R)-6-hydroxy-2,5,7,8-tetramethylchroman-2-carboxylic acids on tyrosinase activity. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 2344-7	5.7	26
93	Comparison of commercial supplements containing conjugated linoleic acids. <i>Journal of Food Composition and Analysis</i> , 2003 , 16, 419-428	4.1	26
92	Chemical composition of 13 commercial soybean samples and their antioxidant and anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10027-34	5.7	25
91	Isolation and characterization of five glycerol esters from Wuhan propolis and their potential anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10041-7	5.7	25

90	Chitosan-coated electrodes for bimodal sensing: selective post-electrode film reaction for spectroelectrochemical analysis. <i>Langmuir</i> , 2008 , 24, 7223-31	4	25
89	Effects of xylanase treatments on gelling and water-uptaking properties of psyllium. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 492-5	5.7	25
88	Hypolipidemic effects of modified psyllium preparations. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4998-5003	5.7	25
87	Gelling and bile acid binding properties of gelatin-alginate gels with interpenetrating polymer networks by double cross-linking. <i>Food Chemistry</i> , 2019 , 270, 223-228	8.5	23
86	Characterization of a heteropolysaccharide isolated from diploid <i>Gynostemma pentaphyllum</i> Makino. <i>Carbohydrate Polymers</i> , 2013 , 92, 2111-7	10.3	23
85	Effects of structural modifications on physicochemical and bile acid-binding properties of psyllium. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 596-601	5.7	23
84	Fatty Acid Esters of 3-Monochloropropanediol: A Review. <i>Annual Review of Food Science and Technology</i> , 2019 , 10, 259-284	14.7	22
83	Formation of 3-MCPD Fatty Acid Esters from Monostearoyl Glycerol and the Thermal Stability of 3-MCPD Monoesters. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8918-8926	5.7	22
82	Chemical compositions, HPLC/MS fingerprinting profiles and radical scavenging properties of commercial <i>Gynostemma pentaphyllum</i> (Thunb.) Makino samples. <i>Food Chemistry</i> , 2012 , 134, 180-188	8.5	22
81	Effects of sulfation on the physicochemical and functional properties of psyllium. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 172-9	5.7	22
80	Components characterization of total tetraploid jiaogulan (<i>Gynostemma pentaphyllum</i>) saponin and its cholesterol-lowering properties. <i>Journal of Functional Foods</i> , 2016 , 23, 542-555	5.1	21
79	Acid treatment to improve psyllium functionality. <i>Journal of Functional Foods</i> , 2009 , 1, 44-49	5.1	20
78	Beneficial health properties of psyllium and approaches to improve its functionalities. <i>Advances in Food and Nutrition Research</i> , 2009 , 55, 193-220	6	20
77	Rapid detection of milk adulteration using intact protein flow injection mass spectrometric fingerprints combined with chemometrics. <i>Food Chemistry</i> , 2018 , 240, 573-578	8.5	19
76	Cholesterol-lowering activity of soy-derived glyceollins in the golden Syrian hamster model. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5772-82	5.7	19
75	Differentiating organic and conventional sage by chromatographic and mass spectrometry flow injection fingerprints combined with principal component analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2957-63	5.7	18
74	Absorption, Distribution, Metabolism and Excretion of 3-MCPD 1-Monopalmitate after Oral Administration in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2609-2614	5.7	17
73	Utility of hesperidinase for food function research: enzymatic digestion of botanical extracts alters cellular antioxidant capacities and anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8640-7	5.7	17

72	Technical note: Nontargeted detection of adulterated plant proteins in raw milk by UPLC-quadrupole time-of-flight mass spectrometric proteomics combined with chemometrics. <i>Journal of Dairy Science</i> , 2017 , 100, 6980-6986	4	17
71	Differentiating organic from conventional peppermints using chromatographic and flow injection mass spectrometric (FIMS) fingerprints. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11987-94	5.7	17
70	Effects of conjugated linoleic acid (CLA) isomers on oxygen diffusion-concentration products in liposomes and phospholipid solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7287-93	5.7	17
69	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 1-28	14.7	17
68	Differentiating organically and conventionally grown oregano using ultraperformance liquid chromatography mass spectrometry (UPLC-MS), headspace gas chromatography with flame ionization detection (headspace-GC-FID), and flow injection mass spectrum (FIMS) fingerprints combined with multivariate data analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8075-84	5.7	16
67	Triacylglycerols compositions, soluble and bound phenolics of red sorghums, and their radical scavenging and anti-inflammatory activities. <i>Food Chemistry</i> , 2021 , 340, 128123	8.5	16
66	Physicochemical Properties of Acer truncatum Seed Oil Extracted Using Supercritical Carbon Dioxide. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2017 , 94, 779-786	1.8	15
65	Genotype, environment, and their interactions on the phytochemical compositions and radical scavenging properties of soft winter wheat bran. <i>LWT - Food Science and Technology</i> , 2015 , 60, 277-283	5.4	15
64	Novel composite gels of gelatin and soluble dietary fiber from black bean coats with interpenetrating polymer networks. <i>Food Hydrocolloids</i> , 2018 , 83, 72-78	10.6	15
63	Differentiating leaf and whole-plant samples of di- and tetraploid <i>Gynostemma pentaphyllum</i> (Thunb.) Makino using flow-injection mass spectrometric fingerprinting method. <i>Journal of Functional Foods</i> , 2013 , 5, 1288-1297	5.1	15
62	Phytochemical composition and antiproliferative activities of bran fraction of ten Maryland-grown soft winter wheat cultivars: Comparison of different radical scavenging assays. <i>Journal of Food Composition and Analysis</i> , 2014 , 36, 51-58	4.1	15
61	Phytochemical, antioxidant, and antiproliferative properties of seed oil and flour extracts of Maryland-grown tobacco cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9877-84	5.7	15
60	Three new flavanonol glycosides from leaves of <i>Engelhardtia roxburghiana</i> , and their anti-inflammation, antiproliferative and antioxidant properties. <i>Food Chemistry</i> , 2012 , 132, 788-798	8.5	14
59	Chemical profile and in vitro gut microbiota modulatory, anti-inflammatory and free radical scavenging properties of chrysanthemum morifolium cv. Fubaiju. <i>Journal of Functional Foods</i> , 2019 , 58, 114-122	5.1	13
58	Triacylglycerol, fatty acid, and phytochemical profiles in a new red sorghum variety (Ji Liang No. 1) and its antioxidant and anti-inflammatory properties. <i>Food Science and Nutrition</i> , 2019 , 7, 949-958	3.2	13
57	A novel alkaline hemicellulosic heteroxylan isolated from alfalfa (<i>Medicago sativa</i> L.) stem and its thermal and anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2970-8	5.7	13
56	Chemical Compositions of Cold-Pressed Broccoli, Carrot, and Cucumber Seed Flours and Their in Vitro Gut Microbiota Modulatory, Anti-inflammatory, and Free Radical Scavenging Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9309-9317	5.7	13
55	Effects of wheat antioxidants on oxygen diffusion-concentration products in liposomes and mRNA levels of HMG-CoA reductase and cholesterol 7 α -hydroxylase in primary rat hepatocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5033-42	5.7	13

54	Home food preparation techniques impacted the availability of natural antioxidants and bioactivities in kale and broccoli. <i>Food and Function</i> , 2018 , 9, 585-593	6.1	12
53	Phytochemical Profile and Antiproliferative Activity of Dough and Bread Fractions Made from Refined and Whole Wheat Flours. <i>Cereal Chemistry</i> , 2015 , 92, 271-277	2.4	11
52	A novel Gynostemma pentaphyllum saponin and its adipogenesis inhibitory effect through modulating Wnt/ β -catenin pathway and cell cycle in mitotic clonal expansion. <i>Journal of Functional Foods</i> , 2015 , 17, 552-562	5.1	11
51	Preparation of succinylated derivatives of psyllium and their physicochemical and bile acid-binding properties. <i>Food Chemistry</i> , 2012 , 132, 1025-1032	8.5	11
50	The chemical composition of a cold-pressed milk thistle seed flour extract, and its potential health beneficial properties. <i>Food and Function</i> , 2019 , 10, 2461-2470	6.1	10
49	A novel fat replacer composed by gelatin and soluble dietary fibers from black bean coats with its application in meatballs. <i>LWT - Food Science and Technology</i> , 2020 , 122, 109000	5.4	10
48	Differentiating Milk and Non-milk Proteins by UPLC Amino Acid Fingerprints Combined with Chemometric Data Analysis Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3996-4002	5.7	9
47	Effect of Fatty Acid Chain Length on the Crystallization Behavior of Trans-free Margarine Basestocks during Storage. <i>Journal of Oleo Science</i> , 2017 , 66, 353-362	1.6	8
46	Conjugated linolenic acids and nutraceutical components in Jiaogulan (<i>Gynostemma pentaphyllum</i>) seeds. <i>LWT - Food Science and Technology</i> , 2016 , 68, 111-118	5.4	8
45	Immunomodulation activity of alkali extract polysaccharide from <i>Plantago asiatic</i> L. seeds. <i>RSC Advances</i> , 2016 , 6, 76312-76317	3.7	8
44	Home-based preparation approaches altered the availability of health beneficial components from carrot and blueberry. <i>Food Science and Nutrition</i> , 2017 , 5, 793-804	3.2	7
43	Chemical composition of tetraploid gypenosides and their suppression on inflammatory response by NF- κ B/MAPKs/AP-1 signaling pathways. <i>Food Science and Nutrition</i> , 2020 , 8, 1197-1207	3.2	7
42	Synthesis and characterization of alkylated caseinate, and its structure-curcumin loading property relationship in water. <i>Food Chemistry</i> , 2018 , 244, 246-253	8.5	7
41	Fabrication and Characterization of Zein Composite Particles Coated by Caseinate-Pectin Electrostatic Complexes with Improved Structural Stability in Acidic Aqueous Environments. <i>Molecules</i> , 2019 , 24,	4.8	7
40	Bioactive Compounds in Corn 2012 , 85-103		7
39	Methods for Antioxidant Capacity Estimation of Wheat and Wheat-Based Food Products	118-172	7
38	Microbial transglutaminase-induced cross-linking of sodium caseinate as the coating stabilizer of zein nanoparticles. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110624	5.4	7
37	Separating four diastereomeric pairs of dihydroflavonol glycosides from <i>Engelhardia roxburghiana</i> using high performance counter-current chromatography. <i>Journal of Chromatography A</i> , 2015 , 1383, 79-87	4.5	6

36	Transcriptional and translational-uncoupling in regulation of the CXCL12 and its receptors CXCR4, 7 in THP-1 monocytes and macrophages. <i>Immunity, Inflammation and Disease</i> , 2018 , 6, 106-116	2.4	6
35	Oils from Herbs, Spices, and Fruit Seeds		6
34	Potential Relationships Between Fatty Acid Compositions and Phytochemicals of Selected Low Linolenic Soybeans Grown in Maryland. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 549-558	1.8	5
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8	Carotenoid, Tocopherol, Lignan, Flavonoid, and Phytosterol Compositions of Wheat Grain and Its Fractions42-53		
7	Effects of Extraction Method and Conditions on Wheat Antioxidant Activity Estimation100-117		
6	Application of ESR in Wheat Antioxidant Determination173-189		
5	Wheat Antioxidants and Cholesterol Metabolism236-243		
4	Effects of Postharvest Treatments, Food Formulation, and Processing Conditions on Wheat Antioxidant Properties73-87		
3	Antioxidant Properties of Wheat-Based Breakfast Foods88-99		
2	Phenolic Acid Composition of Wheat Bran. <i>ACS Symposium Series</i> , 2005 , 10-18	0.4	
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