

# Liangli Yu

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Triacylglycerol and Fatty Acid Compositions of Blackberry, Red Raspberry, Black Raspberry, Blueberry and Cranberry Seed Oils by Ultra-Performance Convergence Chromatography-Quadrupole Time-of-Flight Mass Spectrometry. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
178	Chemical Composition of Tomato Seed Flours, and Their Radical Scavenging, Anti-Inflammatory and Gut Microbiota Modulating Properties. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
177	Triacylglycerols compositions, soluble and bound phenolics of red sorghums, and their radical scavenging and anti-inflammatory activities. <i>Food Chemistry</i> , <b>2021</b> , 340, 128123	8.5	16
176	Novel double cross-linked gels of soybean protein isolates and soluble dietary fiber from soybean coats with their functionalities. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106474	10.6	3
175	Microbial transglutaminase-induced cross-linking of sodium caseinate as the coating stabilizer of zein nanoparticles. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 138, 110624	5.4	7
174	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. <i>Annual Review of Food Science and Technology</i> , <b>2021</b> , 12, 1-28	14.7	17
173	Chemical Composition Profiling and Biological Activities of Phenolic Compounds in Eleven Red Sorghums. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 9407-9418	5.7	2
172	Oils from Fruit, Spice, and Herb Seeds <b>2020</b> , 1-35		3
171	Chemical composition of tetraploid gypenosides and their suppression on inflammatory response by NF-B/MAPKs/AP-1 signaling pathways. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 1197-1207	3.2	7
170	Lipid Compositions and Geographical Discrimination of 94 Geographically Authentic Wheat Samples Based on UPLC-MS with Non-Targeted Lipidomic Approach. <i>Foods</i> , <b>2020</b> , 10,	4.9	1
169	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> , <b>2020</b> , 122, 109000	5.4	10
168	Detection of olive oil adulteration with vegetable oils by ultra-performance convergence chromatography-quadrupole time-of-flight mass spectrometry (UPC-QTOF MS) coupled with multivariate data analysis based on the differences of triacylglycerol compositions. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 3759-3767	3.2	2
167	Triacylglycerols and Fatty Acid Compositions of Cucumber, Tomato, Pumpkin, and Carrot Seed Oils by Ultra-Performance Convergence Chromatography Combined with Quadrupole Time-of-Flight Mass Spectrometry. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
166	Characterization of enzymatic modified soluble dietary fiber from tomato peels with high release of lycopene. <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105321	10.6	37
165	Chemical composition of cold-pressed blackberry seed flour extract and its potential health-beneficial properties. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 1215-1225	3.2	5
164	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> , <b>2019</b> , 58, 114-122	5.1	13
163	Fatty Acid Esters of 3-Monochloropropanediol: A Review. <i>Annual Review of Food Science and Technology</i> , <b>2019</b> , 10, 259-284	14.7	22

162	The chemical composition of a cold-pressed milk thistle seed flour extract, and its potential health beneficial properties. <i>Food and Function</i> , <b>2019</b> , 10, 2461-2470	6.1	10
161	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> , <b>2019</b> , 7, 949-958	3.2	13
160	Gelling and bile acid binding properties of gelatin-alginate gels with interpenetrating polymer networks by double cross-linking. <i>Food Chemistry</i> , <b>2019</b> , 270, 223-228	8.5	23
159	Fabrication and Characterization of Zein Composite Particles Coated by Caseinate-Pectin Electrostatic Complexes with Improved Structural Stability in Acidic Aqueous Environments. <i>Molecules</i> , <b>2019</b> , 24,	4.8	7
158	Chemical compositions of chrysanthemum teas and their anti-inflammatory and antioxidant properties. <i>Food Chemistry</i> , <b>2019</b> , 286, 8-16	8.5	57
157	Triacylglycerols composition analysis of olive oils by ultra-performance convergence chromatography combined with quadrupole time-of-flight mass spectrometry. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 871-879	3.8	5
156	Microgreens of Brassicaceae: Genetic diversity of phytochemical concentrations and antioxidant capacity. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 101, 731-737	5.4	41
155	Novel composite gels of gelatin and soluble dietary fiber from black bean coats with interpenetrating polymer networks. <i>Food Hydrocolloids</i> , <b>2018</b> , 83, 72-78	10.6	15
154	Zein-caseinate composite nanoparticles for bioactive delivery using curcumin as a probe compound. <i>Food Hydrocolloids</i> , <b>2018</b> , 83, 25-35	10.6	77
153	Rapid detection of milk adulteration using intact protein flow injection mass spectrometric fingerprints combined with chemometrics. <i>Food Chemistry</i> , <b>2018</b> , 240, 573-578	8.5	19
152	Structural, rheological and functional properties of modified soluble dietary fiber from tomato peels. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 557-565	10.6	36
151	Synthesis and characterization of alkylated caseinate, and its structure-curcumin loading property relationship in water. <i>Food Chemistry</i> , <b>2018</b> , 244, 246-253	8.5	7
150	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> , <b>2018</b> , 66, 9309-9317	5.7	13
149	Home food preparation techniques impacted the availability of natural antioxidants and bioactivities in kale and broccoli. <i>Food and Function</i> , <b>2018</b> , 9, 585-593	6.1	12
148	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> , <b>2018</b> , 6, 106-116	2.4	6
147	Absorption, Distribution, Metabolism and Excretion of 3-MCPD 1-Monopalmitate after Oral Administration in Rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 2609-2614	5.7	17
146	Physicochemical Properties of Acer truncatum Seed Oil Extracted Using Supercritical Carbon Dioxide. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2017</b> , 94, 779-786	1.8	15
145	Home-based preparation approaches altered the availability of health beneficial components from carrot and blueberry. <i>Food Science and Nutrition</i> , <b>2017</b> , 5, 793-804	3.2	7

144	Effect of Fatty Acid Chain Length on the Crystallization Behavior of Trans-free Margarine Basestocks during Storage. <i>Journal of Oleo Science</i> , <b>2017</b> , 66, 353-362	1.6	8
143	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> , <b>2017</b> , 100, 6980-6986	4	17
142	Modified soluble dietary fiber from black bean coats with its rheological and bile acid binding properties. <i>Food Hydrocolloids</i> , <b>2017</b> , 62, 94-101	10.6	57
141	Triacylglycerol compositions of sunflower, corn and soybean oils examined with supercritical CO <sub>2</sub> ultra-performance convergence chromatography combined with quadrupole time-of-flight mass spectrometry. <i>Food Chemistry</i> , <b>2017</b> , 218, 569-574	8.5	32
140	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> , <b>2016</b> , 64, 8918-8926	5.7	22
139	Conjugated linolenic acids and nutraceutical components in Jiaogulan ( <i>Gynostemma pentaphyllum</i> ) seeds. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 68, 111-118	5.4	8
138	Isolation and characterization of anti-inflammatory peptides derived from whey protein. <i>Journal of Dairy Science</i> , <b>2016</b> , 99, 6902-6912	4	49
137	Identification of liver CYP51 as a gene responsive to circulating cholesterol in a hamster model. <i>Journal of Nutritional Science</i> , <b>2016</b> , 5, e16	2.7	3
136	Components characterization of total tetraploid jiaogulan ( <i>Gynostemma pentaphyllum</i> ) saponin and its cholesterol-lowering properties. <i>Journal of Functional Foods</i> , <b>2016</b> , 23, 542-555	5.1	21
135	Immunomodulation activity of alkali extract polysaccharide from <i>Plantago asiatic</i> L. seeds. <i>RSC Advances</i> , <b>2016</b> , 6, 76312-76317	3.7	8
134	Mitigation of 3-Monochloro-1,2-propanediol Ester Formation by Radical Scavengers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 5887-92	5.7	33
133	A novel alkali extractable polysaccharide from <i>Plantago asiatic</i> L. Seeds and its radical-scavenging and bile acid-binding activities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 569-77	5.7	57
132	Phytochemical Profile and Antiproliferative Activity of Dough and Bread Fractions Made from Refined and Whole Wheat Flours. <i>Cereal Chemistry</i> , <b>2015</b> , 92, 271-277	2.4	11
131	A novel <i>Gynostemma pentaphyllum</i> saponin and its adipogenesis inhibitory effect through modulating Wnt/ $\beta$ -catenin pathway and cell cycle in mitotic clonal expansion. <i>Journal of Functional Foods</i> , <b>2015</b> , 17, 552-562	5.1	11
130	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> , <b>2015</b> , 63, 3996-4002	5.7	9
129	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> , <b>2015</b> , 63, 2970-8	5.7	13
128	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> , <b>2015</b> , 63, 3219-28	5.7	81
127	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> , <b>2015</b> , 60, 277-283	5.4	15

126	Formation of 3-monochloro-1,2-propanediol (3-MCPD) di- and monoesters from tristearoylglycerol (TSG) and the potential catalytic effect of Fe <sup>2+</sup> and Fe <sup>3+</sup> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 1839-48	5.7	35
125	Separating four diastereomeric pairs of dihydroflavonol glycosides from <i>Engelhardia roxburghiana</i> using high performance counter-current chromatography. <i>Journal of Chromatography A</i> , <b>2015</b> , 1383, 79-87	4.5	6
124	Effect of light exposure on sensorial quality, concentrations of bioactive compounds and antioxidant capacity of radish microgreens during low temperature storage. <i>Food Chemistry</i> , <b>2014</b> , 151, 472-9	8.5	57
123	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> , <b>2014</b> , 154, 262-8	8.5	36
122	Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. <i>Food Chemistry</i> , <b>2014</b> , 142, 269-75	8.5	198
121	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> , <b>2014</b> , 62, 10431-6	5.7	45
120	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> , <b>2014</b> , 62, 8075-84	5.7	16
119	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> , <b>2014</b> , 62, 3783-90	5.7	33
118	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> , <b>2014</b> , 62, 8640-7	5.7	17
117	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> , <b>2014</b> , 62, 9073-80	5.7	33
116	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> , <b>2014</b> , 36, 51-58	4.1	15
115	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> , <b>2014</b> , 143, 199-204	8.5	110
114	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> , <b>2013</b> , 61, 2957-63	5.7	18
113	Effects of baking on cyanidin-3-glucoside content and antioxidant properties of black and yellow soybean crackers. <i>Food Chemistry</i> , <b>2013</b> , 141, 1166-74	8.5	35
112	Two new saponins from tetraploid jiaogulan ( <i>Gynostemma pentaphyllum</i> ), and their anti-inflammatory and $\alpha$ -glucosidase inhibitory activities. <i>Food Chemistry</i> , <b>2013</b> , 141, 3606-13	8.5	46
111	Chemical composition and antioxidative and anti-inflammatory properties of ten commercial mung bean samples. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 54, 171-178	5.4	48
110	Effect of genotype, environment, and their interaction on phytochemical compositions and antioxidant properties of soft winter wheat flour. <i>Food Chemistry</i> , <b>2013</b> , 138, 454-62	8.5	33
109	Free radical mediated formation of 3-monochloropropanediol (3-MCPD) fatty acid diesters. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 2548-55	5.7	40

108	Phytochemical compositions, and antioxidant and anti-inflammatory properties of twenty-two red rice samples grown in Zhejiang. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 54, 521-527	5.4	29
107	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> , <b>2013</b> , 5, 1288-1297	5.1	15
106	Characterization of a heteropolysaccharide isolated from diploid <i>Gynostemma pentaphyllum</i> Makino. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 2111-7	10.3	23
105	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> , <b>2013</b> , 61, 6693-702	5.7	39
104	Cholesterol-lowering activity of soy-derived glyceollins in the golden Syrian hamster model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5772-82	5.7	19
103	Two novel anti-inflammatory 21-nordammarane saponins from tetraploid Jiaogulan ( <i>Gynostemma pentaphyllum</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 12646-52	5.7	30
102	Authentication of organically and conventionally grown basil by gas chromatography/mass spectrometry chemical profiles. <i>Analytical Chemistry</i> , <b>2013</b> , 85, 2945-53	7.8	32
101	Characterization of a novel polysaccharide from tetraploid <i>Gynostemma pentaphyllum</i> makino. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 4882-9	5.7	61
100	Effects of structural modifications on physicochemical and bile acid-binding properties of psyllium. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 596-601	5.7	23
99	Bioactive Compounds in Corn <b>2012</b> , 85-103		7
98	Antioxidant and Health Promoting Properties of Wheat ( <i>Triticum</i> spp.) <b>2012</b> , 113-130		3
97	Identification and quantification of phytochemical composition and anti-inflammatory and radical scavenging properties of methanolic extracts of Chinese propolis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 12403-10	5.7	54
96	Differentiating organic from conventional peppermints using chromatographic and flow injection mass spectrometric (FIMS) fingerprints. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 11987-94	5.7	17
95	Characterization of lipopolysaccharide-stimulated cytokine expression in macrophages and monocytes. <i>Inflammation Research</i> , <b>2012</b> , 61, 1329-38	7.2	34
94	Chemical composition of 13 commercial soybean samples and their antioxidant and anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 10027-34	5.7	25
93	Phytochemical composition, anti-inflammatory, and antiproliferative activity of whole wheat flour. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2129-35	5.7	49
92	Phytochemical compositions, and antioxidant properties, and antiproliferative activities of wheat flour. <i>Food Chemistry</i> , <b>2012</b> , 135, 325-31	8.5	45
91	A single extraction and HPLC procedure for simultaneous analysis of phytosterols, tocopherols and lutein in soybeans. <i>Food Chemistry</i> , <b>2012</b> , 135, 2789-95	8.5	47

90 Buckwheat: A Novel Pseudocereal **2012**, 131-148

89 Isolation and characterization of five glycerol esters from Wuhan propolis and their potential anti-inflammatory properties. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10041-7 5.7 25

88 Chemical composition and anti-proliferative and anti-inflammatory effects of the leaf and whole-plant samples of diploid and tetraploid *Gynostemma pentaphyllum* (Thunb.) Makino. *Food Chemistry*, **2012**, 132, 125-33 8.5 37

87 Three new flavanone glycosides from leaves of *Engelhardtia roxburghiana*, and their anti-inflammation, antiproliferative and antioxidant properties. *Food Chemistry*, **2012**, 132, 788-798 8.5 14

86 Preparation of succinylated derivatives of psyllium and their physicochemical and bile acid-binding properties. *Food Chemistry*, **2012**, 132, 1025-1032 8.5 11

85 Antioxidant properties and phytochemical composition of China-grown pomegranate seeds. *Food Chemistry*, **2012**, 132, 1457-1464 8.5 94

84 Chemical compositions, HPLC/MS fingerprinting profiles and radical scavenging properties of commercial *Gynostemma pentaphyllum* (Thunb.) Makino samples. *Food Chemistry*, **2012**, 134, 180-188 8.5 22

83 Cereals and Pulses [An Overview **2012**, 1-5 3

82 Chromatographic fingerprint analysis and rutin and quercetin compositions in the leaf and whole-plant samples of di- and tetraploid *Gynostemma pentaphyllum*. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3042-9 5.7 39

81 Phytochemical, antioxidant, and antiproliferative properties of seed oil and flour extracts of Maryland-grown tobacco cultivars. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9877-84 5.7 15

80 Isolation and characterization of two flavonoids, engeletin and astilbin, from the leaves of *Engelhardtia roxburghiana* and their potential anti-inflammatory properties. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4562-9 5.7 101

79 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

78 Isoflavone composition and antioxidant capacity of modified-lipoxygenase soybeans grown in Maryland. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12902-9 5.7 4

77 Preparation and characterization of zein/chitosan complex for encapsulation of  $\alpha$ -tocopherol, and its in vitro controlled release study. *Colloids and Surfaces B: Biointerfaces*, **2011**, 85, 145-52 6 427

76 Fatty acid composition, oxidative stability, antioxidant and antiproliferative properties of selected cold-pressed grape seed oils and flours. *Food Chemistry*, **2011**, 128, 391-9 8.5 159

75 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

74 Effects of sulfation on the physicochemical and functional properties of psyllium. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 172-9 5.7 22

73 Fatty acid profile, thymoquinone content, oxidative stability, and antioxidant properties of cold-pressed black cumin seed oils. *LWT - Food Science and Technology*, **2010**, 43, 1409-1413 5.4 90

72	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> , <b>2010</b> , 58, 3336-41	5.7	31
71	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> , <b>2010</b> , 87, 549-558	1.8	5
70	Parsley, Carrot, and Onion Seed Oils <b>2009</b> , 479-490		
69	Antioxidant properties and phenolic, isoflavone, tocopherol and carotenoid composition of Maryland-grown soybean lines with altered fatty acid profiles. <i>Food Chemistry</i> , <b>2009</b> , 114, 20-27	8.5	61
68	An optical MEMS sensor utilizing a chitosan film for catechol detection. <i>Sensors and Actuators B: Chemical</i> , <b>2009</b> , 138, 64-70	8.5	33
67	Acid treatment to improve psyllium functionality. <i>Journal of Functional Foods</i> , <b>2009</b> , 1, 44-49	5.1	20
66	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> , <b>2009</b> , 57, 10163-74	5.7	33
65	Antioxidant properties, phytochemical composition, and antiproliferative activity of Maryland-grown soybeans with colored seed coats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 11174-85	5.7	69
64	Effects of baking conditions, dough fermentation, and bran particle size on antioxidant properties of whole-wheat pizza crusts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 832-9	5.7	55
63	Anti-inflammatory and antiproliferative activities of trifolirhizin, a flavonoid from <i>Sophora flavescens</i> roots. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4580-5	5.7	65
62	Beneficial health properties of psyllium and approaches to improve its functionalities. <i>Advances in Food and Nutrition Research</i> , <b>2009</b> , 55, 193-220	6	20
61	Effects of wheat antioxidants on oxygen diffusion-concentration products in liposomes and mRNA levels of HMG-CoA reductase and cholesterol 7 $\alpha$ -hydroxylase in primary rat hepatocytes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 5033-42	5.7	13
60	Chitosan-coated electrodes for bimodal sensing: selective post-electrode film reaction for spectroelectrochemical analysis. <i>Langmuir</i> , <b>2008</b> , 24, 7223-31	4	25
59	All Natural Whole-Wheat Functional Foods for Health Promotion and Disease Prevention. <i>ACS Symposium Series</i> , <b>2008</b> , 125-142	0.4	1
58	Application of electron spin resonance (ESR) spectrometry in nutraceutical and food research. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52, 62-78	5.9	52
57	Effects of solid-state yeast treatment on the antioxidant properties and protein and fiber compositions of common hard wheat bran. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 10173-82	5.7	62
56	Electron spin resonance estimation of hydroxyl radical scavenging capacity for lipophilic antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 3325-33	5.7	38
55	Polymeric micelle systems of hydroxycamptothecin based on amphiphilic N-alkyl-N-trimethyl chitosan derivatives. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2007</b> , 55, 192-9	6	88



54	Total phenolic contents, chelating capacities, and radical-scavenging properties of black peppercorn, nutmeg, rosehip, cinnamon and oregano leaf. <i>Food Chemistry</i> , <b>2007</b> , 100, 990-997	8.5	174
53	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> , <b>2007</b> , 104, 1065-1073	8.5	102
52	Phytochemical Compositions and Free Radical Scavenging Capacities of Selected Cold-Pressed Edible Seed Oils. <i>ACS Symposium Series</i> , <b>2007</b> , 255-267	0.4	1
51	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> , <b>2007</b> , 40, 552-557	5.4	95
50	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> , <b>2006</b> , 83, 847-854	1.8	103
49	Effects of solid-state enzymatic treatments on the antioxidant properties of wheat bran. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 9032-45	5.7	68
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