

Chi-Tang Ho

List of Publications by Year in descending order

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630
papers

25,652
citations

7551

77
h-index

15218

126
g-index

644
all docs

644
docs citations

644
times ranked

24210
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activities of Caffeic Acid and Its Related Hydroxycinnamic Acid Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2374-2378.	2.4	791
2	Antioxidative Phenolic Compounds from Sage (<i>Salvia officinalis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4869-4873.	2.4	528
3	Tea aroma formation. <i>Food Science and Human Wellness</i> , 2015, 4, 9-27.	2.2	486
4	Enhancing anti-inflammation activity of curcumin through O/W nanoemulsions. <i>Food Chemistry</i> , 2008, 108, 419-424.	4.2	398
5	The chemistry and biotransformation of tea constituents. <i>Pharmacological Research</i> , 2011, 64, 87-99.	3.1	366
6	ANTIOXIDANT PROPERTIES OF POLYPHENOLS EXTRACTED FROM GREEN AND BLACK TEAS. <i>Journal of Food Lipids</i> , 1995, 2, 35-46.	0.9	338
7	Polyphenolic Chemistry of Tea and Coffee: A Century of Progress. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8109-8114.	2.4	311
8	Stability of Tea Polyphenol (âˆ“)Epigallocatechin-3-gallate and Formation of Dimers and Epimers under Common Experimental Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9478-9484.	2.4	306
9	Hydroxylated Polymethoxyflavones and Methylated Flavonoids in Sweet Orange (<i>Citrus sinensis</i>) Peel. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4176-4185.	2.4	306
10	Chemistry and Biological Activities of Processed <i>Camellia sinensis</i> Teas: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1474-1495.	5.9	283
11	Effective inhibition of MERS-CoV infection by resveratrol. <i>BMC Infectious Diseases</i> , 2017, 17, 144.	1.3	272
12	Antioxidative effect of polyphenol extract prepared from various Chinese teas. <i>Preventive Medicine</i> , 1992, 21, 520-525.	1.6	263
13	Common delivery systems for enhancing in vivo bioavailability and biological efficacy of nutraceuticals. <i>Journal of Functional Foods</i> , 2014, 7, 112-128.	1.6	261
14	Isolation and Identification of Stilbenes in Two Varieties of <i>Polygonumcuspidatum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 253-256.	2.4	235
15	Chemical reactions involved in the deep-fat frying of foods1. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1978, 55, 718-727.	0.8	234
16	2,2-Diphenyl-1-picrylhydrazyl Radical-Scavenging Active Components from <i>Polygonum multiflorum</i> Thunb.. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2226-2228.	2.4	233
17	Effect of black and green tea polyphenols on c-jun phosphorylation and H2O2 production in transformed and non-transformed human bronchial cell lines: possible mechanisms of cell growth inhibition and apoptosis induction. <i>Carcinogenesis</i> , 2000, 21, 2035-2039.	1.3	228
18	Black tea: chemical analysis and stability. <i>Food and Function</i> , 2013, 4, 10-18.	2.1	226

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19	Association between chemistry and taste of tea: A review. <i>Trends in Food Science and Technology</i> , 2020, 101, 139-149.	7.8	218
20	Chemistry and health effects of polymethoxyflavones and hydroxylated polymethoxyflavones. <i>Journal of Functional Foods</i> , 2009, 1, 2-12.	1.6	217
21	Dietary therapy and herbal medicine for COVID-19 prevention: A review and perspective. <i>Journal of Traditional and Complementary Medicine</i> , 2020, 10, 420-427.	1.5	190
22	Trapping reactions of reactive carbonyl species with tea polyphenols in simulated physiological conditions. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 1118-1128.	1.5	184
23	Tea Polyphenol (âˆ²)-Epigallocatechin-3-Gallate: A New Trapping Agent of Reactive Dicarbonyl Species. <i>Chemical Research in Toxicology</i> , 2007, 20, 1862-1870.	1.7	177
24	Pterostilbene Is More Potent than Resveratrol in Preventing Azoxymethane (AOM)-Induced Colon Tumorigenesis via Activation of the NF-E2-Related Factor 2 (Nrf2)-Mediated Antioxidant Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2725-2733.	2.4	173
25	Biological actions and molecular effects of resveratrol, pterostilbene, and 3â€²-hydroxypterostilbene. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 134-147.	0.9	170
26	Elucidation of the chemical structures of natural antioxidants isolated from rosemary. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1982, 59, 339-345.	0.8	165
27	Evaluation of Resveratrol Derivatives as Potential Antioxidants and Identification of a Reaction Product of Resveratrol and 2,2-Diphenyl-1-picrylhydrazyl Radical. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3974-3977.	2.4	156
28	Apple Polyphenols, Phloretin and Phloridzin: New Trapping Agents of Reactive Dicarbonyl Species. <i>Chemical Research in Toxicology</i> , 2008, 21, 2042-2050.	1.7	156
29	Impact of Six Typical Processing Methods on the Chemical Composition of Tea Leaves Using a Single <i>Camellia sinensis</i> Cultivar, Longjing 43. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5423-5436.	2.4	151
30	Isolation and syntheses of polymethoxyflavones and hydroxylated polymethoxyflavones as inhibitors of HL-60 cell lines. <i>Bioorganic and Medicinal Chemistry</i> , 2007, 15, 3381-3389.	1.4	150
31	Effects of rosemary extracts and major constituents on lipid oxidation and soybean lipoxygenase activity. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1992, 69, 999-1002.	0.8	147
32	Phytochemistry, antioxidant capacity, total phenolic content and anti-inflammatory activity of <i>Hibiscus sabdariffa</i> leaves. <i>Food Chemistry</i> , 2016, 190, 673-680.	4.2	147
33	Resveratrol Alleviates Rheumatoid Arthritis via Reducing ROS and Inflammation, Inhibiting MAPK Signaling Pathways, and Suppressing Angiogenesis. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12953-12960.	2.4	142
34	Monodemethylated polymethoxyflavones from sweet orange (<i>Citrus sinensis</i>) peel Inhibit growth of human lung cancer cells by apoptosis. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 398-406.	1.5	141
35	The absorption, distribution, metabolism and excretion of procyanidins. <i>Food and Function</i> , 2016, 7, 1273-1281.	2.1	139
36	Pterostilbene Induces Apoptosis and Cell Cycle Arrest in Human Gastric Carcinoma Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7777-7785.	2.4	135

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37	Changes of volatile compounds and odor profiles in Wuyi rock tea during processing. <i>Food Chemistry</i> , 2021, 341, 128230.	4.2	131
38	Anti-inflammatory property of the urinary metabolites of nobiletin in mouse. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2007, 17, 5177-5181.	1.0	130
39	Transcriptomic and phytochemical analysis of the biosynthesis of characteristic constituents in tea (<i>Camellia sinensis</i>) compared with oil tea (<i>Camellia oleifera</i>). <i>BMC Plant Biology</i> , 2015, 15, 190.	1.6	128
40	Pterostilbene inhibited tumor invasion via suppressing multiple signal transduction pathways in human hepatocellular carcinoma cells. <i>Carcinogenesis</i> , 2009, 30, 1234-1242.	1.3	124
41	Applications and delivery mechanisms of hyaluronic acid used for topical/transdermal delivery – A review. <i>International Journal of Pharmaceutics</i> , 2020, 578, 119127.	2.6	124
42	Essential Structural Requirements and Additive Effects for Flavonoids to Scavenge Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3202-3210.	2.4	122
43	Reactivity and stability of selected flavor compounds. <i>Journal of Food and Drug Analysis</i> , 2015, 23, 176-190.	0.9	122
44	Chemistry and bioactivity of <i>Gardenia jasminoides</i> . <i>Journal of Food and Drug Analysis</i> , 2017, 25, 43-61.	0.9	122
45	Elucidation of the chemical structure of a novel antioxidant, rosmaridiphenol, isolated from rosemary. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1984, 61, 1036-1039.	0.8	121
46	Anti-tumor and anti-carcinogenic activities of triterpenoid, Î²-boswellic acid. <i>BioFactors</i> , 2000, 13, 225-230.	2.6	118
47	The structure of rosmariquinone – A new antioxidant isolated from <i>Rosmarinus officinalis</i> L.. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1985, 62, 96-98.	0.8	115
48	Anti-invasion effects of 6-gingerol and 6-shogaol, two active components in ginger, on human hepatocarcinoma cells. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1618-1627.	1.5	113
49	Contribution of l-theanine to the formation of 2,5-dimethylpyrazine, a key roasted peanutty flavor in Oolong tea during manufacturing processes. <i>Food Chemistry</i> , 2018, 263, 18-28.	4.2	112
50	High Performance Liquid Chromatographic Analysis of Curcuminoids and Their Photo-oxidative Decomposition Compounds in <i>Curcuma Longa</i> L. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1988, 11, 2295-2304.	0.9	108
51	Identification of TMAO-producer phenotype and host diet gut dysbiosis by carnitine challenge test in human and germ-free mice. <i>Gut</i> , 2019, 68, 1439-1449.	6.1	108
52	Inhibitory effects of 5-hydroxy polymethoxyflavones on colon cancer cells. <i>Molecular Nutrition and Food Research</i> , 2010, 54, S244-52.	1.5	104
53	Thermal Degradation of Sulforaphane in Aqueous Solution. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3121-3123.	2.4	103
54	Induction of Apoptosis by the Oolong Tea Polyphenol Theasinensin A through Cytochrome c Release and Activation of Caspase-9 and Caspase-3 in Human U937 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6337-6346.	2.4	103

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55	Chemistry and bioactivity of nobiletin and its metabolites. <i>Journal of Functional Foods</i> , 2014, 6, 2-10.	1.6	101
56	Allicin Induces Anti-human Liver Cancer Cells through the p53 Gene Modulating Apoptosis and Autophagy. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9839-9848.	2.4	99
57	Ginger Essential Oil Ameliorates Hepatic Injury and Lipid Accumulation in High Fat Diet-Induced Nonalcoholic Fatty Liver Disease. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2062-2071.	2.4	99
58	Prevention of Obesity and Type 2 Diabetes with Aged Citrus Peel (<i>Chenpi</i>) Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2053-2061.	2.4	98
59	Allicin Induces p53-Mediated Autophagy in Hep G2 Human Liver Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8363-8371.	2.4	97
60	Changes of Fatty Acids and Fatty Acid-Derived Flavor Compounds by Expressing the Yeast $\Delta 9$ Desaturase Gene in Tomato. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3399-3402.	2.4	96
61	Stilbene Glucoside from <i>Polygonum multiflorum</i> Thunb.: A Novel Natural Inhibitor of Advanced Glycation End Product Formation by Trapping of Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2239-2245.	2.4	96
62	Pterostilbene, a bioactive component of blueberries, suppresses the generation of breast cancer stem cells within tumor microenvironment and metastasis via modulating NF- κ B/microRNA 448 circuit. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 1123-1134.	1.5	96
63	Formation and fate of Amadori rearrangement products in Maillard reaction. <i>Trends in Food Science and Technology</i> , 2021, 115, 391-408.	7.8	96
64	Metabolic and colonic microbiota transformation may enhance the bioactivities of dietary polyphenols. <i>Journal of Functional Foods</i> , 2014, 7, 3-25.	1.6	94
65	An emerging strategy for evaluating the grades of Keemun black tea by combinatory liquid chromatography-Orbitrap mass spectrometry-based untargeted metabolomics and inhibition effects on α -glucosidase and α -amylase. <i>Food Chemistry</i> , 2018, 246, 74-81.	4.2	94
66	Pterostilbene Suppressed Lipopolysaccharide-Induced Up-Expression of iNOS and COX-2 in Murine Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7502-7509.	2.4	93
67	Tetrahydrocurcumin, a major metabolite of curcumin, induced autophagic cell death through coordinative modulation of PI3K/Akt-mTOR and MAPK signaling pathways in human leukemia HL60 cells. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 1646-1654.	1.5	93
68	The apple polyphenol phloretin inhibits breast cancer cell migration and proliferation via inhibition of signals by type 2 glucose transporter. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 221-231.	0.9	93
69	LC-MS-Based Metabolomics Reveals the Chemical Changes of Polyphenols during High-Temperature Roasting of Large-Leaf Yellow Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5405-5412.	2.4	93
70	Identification of nobiletin metabolites in mouse urine. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 291-299.	1.5	91
71	Characterization of the aroma profiles of oolong tea made from three tea cultivars by both GC-MS and GC-IMS. <i>Food Chemistry</i> , 2022, 376, 131933.	4.2	88
72	Molecular mechanisms of the anti-obesity effect of bioactive compounds in tea and coffee. <i>Food and Function</i> , 2016, 7, 4481-4491.	2.1	86

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73	Anticancer Activities of Citrus Peel Polymethoxyflavones Related to Angiogenesis and Others. <i>BioMed Research International</i> , 2014, 2014, 1-10.	0.9	85
74	Phenolic content, antioxidant activity and effective compounds of kumquat extracted by different solvents. <i>Food Chemistry</i> , 2016, 197, 1-6.	4.2	85
75	Capsaicin—the major bioactive ingredient of chili peppers: bio-efficacy and delivery systems. <i>Food and Function</i> , 2020, 11, 2848-2860.	2.1	85
76	Chemistry and health beneficial effects of oolong tea and theasinensins. <i>Food Science and Human Wellness</i> , 2015, 4, 133-146.	2.2	84
77	Molecular mechanism inhibiting human hepatocarcinoma cell invasion by 6-shogaol and 6-gingerol. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1304-1314.	1.5	83
78	Antioxidants: Differing Meanings in Food Science and Health Science. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3063-3068.	2.4	83
79	Tetrahydrocurcumin is more effective than curcumin in preventing azoxymethane-induced colon carcinogenesis. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 1819-1828.	1.5	82
80	Chemoprevention of nonalcoholic fatty liver disease by dietary natural compounds. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 147-171.	1.5	77
81	Emodin represses TWIST1-induced epithelial-mesenchymal transitions in head and neck squamous cell carcinoma cells by inhibiting the β -catenin and Akt pathways. <i>European Journal of Cancer</i> , 2014, 50, 366-378.	1.3	77
82	Extraction, bioavailability, and bioefficacy of capsaicinoids. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 27-36.	0.9	77
83	Structural characterization and immunomodulatory activity of a water-soluble polysaccharide from <i>Ganoderma leucocontextum</i> fruiting bodies. <i>Carbohydrate Polymers</i> , 2020, 249, 116874.	5.1	77
84	Preparation, physicochemical characterization, and anti-proliferation of selenium nanoparticles stabilized by <i>Polyporus umbellatus</i> polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 605-615.	3.6	77
85	Anti-depressant effects of <i>Gastrodia elata</i> Blume and its compounds gastrodin and 4-hydroxybenzyl alcohol, via the monoaminergic system and neuronal cytoskeletal remodeling. <i>Journal of Ethnopharmacology</i> , 2016, 182, 190-199.	2.0	75
86	Citrus peel extracts attenuated obesity and modulated gut microbiota in mice with high-fat diet-induced obesity. <i>Food and Function</i> , 2018, 9, 3363-3373.	2.1	75
87	Aroma compositions of large-leaf yellow tea and potential effect of theanine on volatile formation in tea. <i>Food Chemistry</i> , 2019, 280, 73-82.	4.2	75
88	Chemistry and antioxidative factors in rosemary and sage. <i>BioFactors</i> , 2000, 13, 161-166.	2.6	74
89	Anti-inflammatory activity of traditional Chinese medicinal herbs. <i>Journal of Traditional and Complementary Medicine</i> , 2011, 1, 8-24.	1.5	74
90	Activation of AMPK by Pterostilbene Suppresses Lipogenesis and Cell-Cycle Progression in p53 Positive and Negative Human Prostate Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6399-6407.	2.4	73

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91	Apple Polyphenol Phloretin Inhibits Colorectal Cancer Cell Growth via Inhibition of the Type 2 Glucose Transporter and Activation of p53-Mediated Signaling. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6826-6837.	2.4	73
92	Piceatannol Exerts Anti-Obesity Effects in C57BL/6 Mice through Modulating Adipogenic Proteins and Gut Microbiota. <i>Molecules</i> , 2016, 21, 1419.	1.7	72
93	Targeting Cancer Stem Cells in Breast Cancer: Potential Anticancer Properties of 6-Shogaol and Pterostilbene. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2432-2441.	2.4	71
94	A comparative analysis for the volatile compounds of various Chinese dark teas using combinatory metabolomics and fungal solid-state fermentation. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 112-123.	0.9	71
95	Development of Organogel-Derived Capsaicin Nanoemulsion with Improved Bioaccessibility and Reduced Gastric Mucosa Irritation. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4735-4741.	2.4	70
96	Recent advances in cancer chemoprevention with phytochemicals. <i>Journal of Food and Drug Analysis</i> , 2020, 28, 14-37.	0.9	70
97	Sesquiterpene Lactones from <i>Inula britannica</i> and Their Cytotoxic and Apoptotic Effects on Human Cancer Cell Lines. <i>Journal of Natural Products</i> , 2006, 69, 531-535.	1.5	67
98	Chemopreventative effects of tetrahydrocurcumin on human diseases. <i>Food and Function</i> , 2014, 5, 12-17.	2.1	67
99	Flavonoid compositions and antioxidant activity of calamondin extracts prepared using different solvents. <i>Journal of Food and Drug Analysis</i> , 2014, 22, 290-295.	0.9	66
100	<i>Momordica charantia</i> : a popular health-promoting vegetable with multifunctionality. <i>Food and Function</i> , 2017, 8, 1749-1762.	2.1	66
101	Pharmacokinetics, bioavailability, tissue distribution and excretion of tangeretin in rat. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 849-857.	0.9	66
102	Occurrence, Bioavailability, Anti-inflammatory, and Anticancer Effects of Pterostilbene. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12788-12799.	2.4	66
103	Occurrence, biological activity and metabolism of 6-shogaol. <i>Food and Function</i> , 2018, 9, 1310-1327.	2.1	65
104	The importance of natural product characterization in studies of their anti-inflammatory activity. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 74-82.	1.5	64
105	Amino acid-dependent formation pathways of 2-acetylfuran and 2,5-dimethyl-4-hydroxy-3[2H]-furanone in the Maillard reaction. <i>Food Chemistry</i> , 2009, 115, 233-237.	4.2	63
106	Black tea in chemo-prevention of cancer and other human diseases. <i>Food Science and Human Wellness</i> , 2013, 2, 12-21.	2.2	63
107	Identification of novel bioactive metabolites of 5-demethylnobiletin in mice. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 1999-2007.	1.5	63
108	Identification of dihydro- β -ionone as a key aroma compound in addition to C8 ketones and alcohols in <i>Volvariella volvacea</i> mushroom. <i>Food Chemistry</i> , 2019, 293, 333-339.	4.2	63

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109	Effect of the roasting degree on flavor quality of large-leaf yellow tea. <i>Food Chemistry</i> , 2021, 347, 129016.	4.2	63
110	Effects of Water Content on Volatile Generation and Peptide Degradation in the Maillard Reaction of Glycine, Diglycine, and Triglycine. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6443-6447.	2.4	62
111	Drying effect on flavonoid composition and antioxidant activity of immature kumquat. <i>Food Chemistry</i> , 2015, 171, 356-363.	4.2	62
112	Volatile sulfur compounds in tropical fruits. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 445-468.	0.9	62
113	Antioxidant Protection of Nobiletin, 5-Demethylnobiletin, Tangeretin, and 5-Demethyltangeretin from Citrus Peel in <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3155-3160.	2.4	62
114	UPLC-MS/MS-based widely targeted metabolomic analysis reveals the effect of solid-state fermentation with <i>Eurotium cristatum</i> on the dynamic changes in the metabolite profile of dark tea. <i>Food Chemistry</i> , 2022, 378, 131999.	4.2	62
115	The synthesis of 2-(1-pentenyl) furan and its relationship to the reversion flavor of soybean oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1978, 55, 233-237.	0.8	60
116	Mass-Spectrometry-Based Serum Metabolomics of a C57BL/6J Mouse Model of High-Fat-Diet-Induced Non-alcoholic Fatty Liver Disease Development. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7873-7884.	2.4	60
117	Chemoprevention by resveratrol and pterostilbene: Targeting on epigenetic regulation. <i>BioFactors</i> , 2018, 44, 26-35.	2.6	60
118	Bioavailability and health benefits of major isoflavone aglycones and their metabolites. <i>Journal of Functional Foods</i> , 2020, 74, 104164.	1.6	60
119	Accelerating aroma formation of raw soy sauce using low intensity sonication. <i>Food Chemistry</i> , 2020, 329, 127118.	4.2	60
120	Macrophages in oxidative stress and models to evaluate the antioxidant function of dietary natural compounds. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 111-118.	0.9	59
121	Identification and Quantification of Potential Anti-inflammatory Hydroxycinnamic Acid Amides from Wolfberry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 364-372.	2.4	59
122	Phenolic compounds and biological activities of small-size citrus: Kumquat and calamondin. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 162-175.	0.9	59
123	Metagenomics Analysis of Gut Microbiota in a High Fat Diet-Induced Obesity Mouse Model Fed with (âˆ—)-Epigallocatechin 3-O-(3-O-methyl) Gallate (EGCG3-Me). <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800274.		59
124	Molecular mechanisms of the anti-obesity effect of bioactive ingredients in common spices: a review. <i>Food and Function</i> , 2018, 9, 4569-4581.	2.1	59
125	Aged citrus peel (<i>chenpi</i>) extract causes dynamic alteration of colonic microbiota in high-fat diet induced obese mice. <i>Food and Function</i> , 2020, 11, 2667-2678.	2.1	59
126	Inhibition of Carcinogenesis by Tea: Bioavailability of Tea Polyphenols and Mechanisms of Actions. <i>Proceedings of the Society for Experimental Biology and Medicine</i> , 1999, 220, 213-217.	2.0	58

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127	Separation of amino acids, peptides and corresponding Amadori compounds on a silica column at elevated temperature. <i>Journal of Chromatography A</i> , 2007, 1147, 165-171.	1.8	58
128	The Inhibitory Effect of Pterostilbene on Inflammatory Responses during the Interaction of 3T3-L1 Adipocytes and RAW 264.7 Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 602-610.	2.4	58
129	Tea waste: an effective and economic substrate for oyster mushroom cultivation. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 680-684.	1.7	58
130	Cytotoxic coumarins and lignans from extracts of the northern prickly ash (<i>Zanthoxylum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td (2.8	57
131	Multistage carcinogenesis process as molecular targets in cancer chemoprevention by epicatechin-3-gallate. <i>Food and Function</i> , 2011, 2, 101.	2.1	57
132	P53-dependent downregulation of hTERT protein expression and telomerase activity induces senescence in lung cancer cells as a result of pterostilbene treatment. <i>Cell Death and Disease</i> , 2017, 8, e2985-e2985.	2.7	57
133	Chemopreventive Effects of Pterostilbene on Urethane-Induced Lung Carcinogenesis in Mice via the Inhibition of EGFR-Mediated Pathways and the Induction of Apoptosis and Autophagy. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11533-11541.	2.4	56
134	Soluble and insoluble phenolic compounds and antioxidant activity of immature calamondin affected by solvents and heat treatment. <i>Food Chemistry</i> , 2014, 161, 246-253.	4.2	56
135	Efficacious anti-cancer property of flavonoids from citrus peels. <i>Food Science and Human Wellness</i> , 2014, 3, 104-109.	2.2	56
136	Suppression of Adipogenesis and Obesity in High-Fat Induced Mouse Model by Hydroxylated Polymethoxyflavones. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10320-10328.	2.4	55
137	Dietary allicin reduces transformation of L-carnitine to TMAO through impact on gut microbiota. <i>Journal of Functional Foods</i> , 2015, 15, 408-417.	1.6	55
138	Preventive Efficiency of Green Tea and Its Components on Nonalcoholic Fatty Liver Disease. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5306-5317.	2.4	55
139	Immunomodulatory Effects of Green Tea Polyphenols. <i>Molecules</i> , 2021, 26, 3755.	1.7	55
140	Pterostilbene Inhibits Colorectal Aberrant Crypt Foci (ACF) and Colon Carcinogenesis via Suppression of Multiple Signal Transduction Pathways in Azoxymethane-Treated Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8833-8841.	2.4	54
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#	ARTICLE	IF	CITATIONS
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#	ARTICLE	IF	CITATIONS
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