

# Chi-Tang Ho

## List of Publications by Citations

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608

papers

17,800

citations

65

h-index

109

g-index

644

ext. papers

21,574

ext. citations

4.6

avg, IF

7.16

L-index

#	Paper	IF	Citations
608	Antioxidant Activities of Caffeic Acid and Its Related Hydroxycinnamic Acid Compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 2374-2378	5.7	710
607	Antioxidative Phenolic Compounds from Sage ( <i>Salvia officinalis</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 4869-4873	5.7	454
606	Enhancing anti-inflammation activity of curcumin through O/W nanoemulsions. <i>Food Chemistry</i> , <b>2008</b> , 108, 419-24	8.5	341
605	ANTIOXIDANT PROPERTIES OF POLYPHENOLS EXTRACTED FROM GREEN AND BLACK TEAS. <i>Journal of Food Lipids</i> , <b>1995</b> , 2, 35-46		294
604	The chemistry and biotransformation of tea constituents. <i>Pharmacological Research</i> , <b>2011</b> , 64, 87-99	10.2	291
603	Stability of tea polyphenol (-)-epigallocatechin-3-gallate and formation of dimers and epimers under common experimental conditions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 9478-84	5.7	263
602	Hydroxylated polymethoxyflavones and methylated flavonoids in sweet orange ( <i>Citrus sinensis</i> ) peel. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 4176-85	5.7	261
601	Polyphenolic chemistry of tea and coffee: a century of progress. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 8109-14	5.7	257
600	Tea aroma formation. <i>Food Science and Human Wellness</i> , <b>2015</b> , 4, 9-27	8.3	239
599	Antioxidative effect of polyphenol extract prepared from various Chinese teas. <i>Preventive Medicine</i> , <b>1992</b> , 21, 520-5	4.3	232
598	Common delivery systems for enhancing in vivo bioavailability and biological efficacy of nutraceuticals. <i>Journal of Functional Foods</i> , <b>2014</b> , 7, 112-128	5.1	214
597	Effective inhibition of MERS-CoV infection by resveratrol. <i>BMC Infectious Diseases</i> , <b>2017</b> , 17, 144	4	212
596	Chemical reactions involved in the deep-fat frying of foods. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1978</b> , 55, 718-27	1.8	211
595	Isolation and identification of stilbenes in two varieties of <i>Polygonum cuspidatum</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 253-6	5.7	206
594	Effect of black and green tea polyphenols on c-jun phosphorylation and H <sub>2</sub> O <sub>2</sub> production in transformed and non-transformed human bronchial cell lines: possible mechanisms of cell growth inhibition and apoptosis induction. <i>Carcinogenesis</i> , <b>2000</b> , 21, 2035-9	4.6	199
593	2,2-Diphenyl-1-picrylhydrazyl radical-scavenging active components from <i>Polygonum multiflorum</i> thunb. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 2226-8	5.7	196
592	Chemistry and health effects of polymethoxyflavones and hydroxylated polymethoxyflavones. <i>Journal of Functional Foods</i> , <b>2009</b> , 1, 2-12	5.1	184

591	Black tea: chemical analysis and stability. <i>Food and Function</i> , <b>2013</b> , 4, 10-8	6.1	163
590	Trapping reactions of reactive carbonyl species with tea polyphenols in simulated physiological conditions. <i>Molecular Nutrition and Food Research</i> , <b>2006</b> , 50, 1118-28	5.9	155
589	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> , <b>2011</b> , 59, 2725-33	5.7	153
588	Tea polyphenol (-)-epigallocatechin-3-gallate: a new trapping agent of reactive dicarbonyl species. <i>Chemical Research in Toxicology</i> , <b>2007</b> , 20, 1862-70	4	149
587	Elucidation of the chemical structures of natural antioxidants isolated from rosemary. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1982</b> , 59, 339-345	1.8	143
586	Chemistry and Biological Activities of Processed <i>Camellia sinensis</i> Teas: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1474-1495	16.4	141
585	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> , <b>1999</b> , 47, 3974-7	5.7	141
584	Apple polyphenols, phloretin and phloridzin: new trapping agents of reactive dicarbonyl species. <i>Chemical Research in Toxicology</i> , <b>2008</b> , 21, 2042-50	4	134
583	Isolation and syntheses of polymethoxyflavones and hydroxylated polymethoxyflavones as inhibitors of HL-60 cell lines. <i>Bioorganic and Medicinal Chemistry</i> , <b>2007</b> , 15, 3381-9	3.4	129
582	Biological actions and molecular effects of resveratrol, pterostilbene, and 3-Hydroxypterostilbene. <i>Journal of Food and Drug Analysis</i> , <b>2017</b> , 25, 134-147	7	128
581	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> , <b>2009</b> , 53, 398-406	5.9	120
580	Pterostilbene induces apoptosis and cell cycle arrest in human gastric carcinoma cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 7777-85	5.7	118
579	Anti-inflammatory property of the urinary metabolites of nobiletin in mouse. <i>Bioorganic and Medicinal Chemistry Letters</i> , <b>2007</b> , 17, 5177-81	2.9	117
578	Pterostilbene inhibited tumor invasion via suppressing multiple signal transduction pathways in human hepatocellular carcinoma cells. <i>Carcinogenesis</i> , <b>2009</b> , 30, 1234-42	4.6	113
577	Effects of rosemary extracts and major constituents on lipid oxidation and soybean lipoxygenase activity. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1992</b> , 69, 999-1002	1.8	113
576	The absorption, distribution, metabolism and excretion of procyanidins. <i>Food and Function</i> , <b>2016</b> , 7, 1273-81	3.81	109
575	Phytochemistry, antioxidant capacity, total phenolic content and anti-inflammatory activity of <i>Hibiscus sabdariffa</i> leaves. <i>Food Chemistry</i> , <b>2016</b> , 190, 673-680	8.5	104
574	The structure of rosmariquinone [A new antioxidant isolated from <i>Rosmarinus officinalis</i> L.. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1985</b> , 62, 96-98	1.8	101

573	Essential Structural Requirements and Additive Effects for Flavonoids to Scavenge Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 3202-3210	5.7	100
572	Elucidation of the chemical structure of a novel antioxidant, rosmaridiphenol, isolated from rosemary. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>1984</b> , 61, 1036-1039	1.8	100
571	Thermal degradation of sulforaphane in aqueous solution. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 3121-3	5.7	94
570	High Performance Liquid Chromatographic Analysis of Curcuminoids and Their Photo-oxidative Decomposition Compounds in Curcuma Longa L. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>1988</b> , 11, 2295-2304		94
569	Dietary therapy and herbal medicine for COVID-19 prevention: A review and perspective. <i>Journal of Traditional and Complementary Medicine</i> , <b>2020</b> , 10, 420-427	4.6	93
568	Anti-invasion effects of 6-shogaol and 6-gingerol, two active components in ginger, on human hepatocarcinoma cells. <i>Molecular Nutrition and Food Research</i> , <b>2010</b> , 54, 1618-27	5.9	93
567	Reactivity and stability of selected flavor compounds. <i>Journal of Food and Drug Analysis</i> , <b>2015</b> , 23, 176-190		91
566	Anti-tumor and anti-carcinogenic activities of triterpenoid, beta-boswellic acid. <i>BioFactors</i> , <b>2000</b> , 13, 225-30	6.1	90
565	Inhibitory effects of 5-hydroxy polymethoxyflavones on colon cancer cells. <i>Molecular Nutrition and Food Research</i> , <b>2010</b> , 54 Suppl 2, S244-52	5.9	89
564	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> , <b>2000</b> , 48, 6337-46	5.7	88
563	Identification of nobiletin metabolites in mouse urine. <i>Molecular Nutrition and Food Research</i> , <b>2006</b> , 50, 291-9	5.9	84
562	Stilbene glucoside from Polygonum multiflorum Thunb.: a novel natural inhibitor of advanced glycation end product formation by trapping of methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 2239-45	5.7	82
561	Allicin induces p53-mediated autophagy in Hep G2 human liver cancer cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 8363-71	5.7	81
560	Pterostilbene suppressed lipopolysaccharide-induced up-expression of iNOS and COX-2 in murine macrophages. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 7502-9	5.7	81
559	Tetrahydrocurcumin, a major metabolite of curcumin, induced autophagic cell death through coordinative modulation of PI3K/Akt-mTOR and MAPK signaling pathways in human leukemia HL-60 cells. <i>Molecular Nutrition and Food Research</i> , <b>2011</b> , 55, 1646-54	5.9	80
558	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> , <b>1996</b> , 44, 3399-3402	5.7	80
557	Allicin induces anti-human liver cancer cells through the p53 gene modulating apoptosis and autophagy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 9839-48	5.7	77
556	Metabolic and colonic microbiota transformation may enhance the bioactivities of dietary polyphenols. <i>Journal of Functional Foods</i> , <b>2014</b> , 7, 3-25	5.1	76

555	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> , <b>2015</b> , 15, 190	5.3	74
554	Pterostilbene, a bioactive component of blueberries, suppresses the generation of breast cancer stem cells within tumor microenvironment and metastasis via modulating NF- $\kappa$ B/microRNA 448 circuit. <i>Molecular Nutrition and Food Research</i> , <b>2013</b> , 57, 1123-34	5.9	73
553	Resveratrol Alleviates Rheumatoid Arthritis via Reducing ROS and Inflammation, Inhibiting MAPK Signaling Pathways, and Suppressing Angiogenesis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12953-12960	5.7	73
552	Tetrahydrocurcumin is more effective than curcumin in preventing azoxymethane-induced colon carcinogenesis. <i>Molecular Nutrition and Food Research</i> , <b>2011</b> , 55, 1819-28	5.9	72
551	Identification of TMAO-producer phenotype and host-diet-gut dysbiosis by carnitine challenge test in human and germ-free mice. <i>Gut</i> , <b>2019</b> , 68, 1439-1449	19.2	72
550	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> , <b>2016</b> , 64, 2062-71	5.7	70
549	Chemistry and bioactivity of nobiletin and its metabolites. <i>Journal of Functional Foods</i> , <b>2014</b> , 6, 2-10	5.1	70
548	Prevention of Obesity and Type 2 Diabetes with Aged Citrus Peel (Chenpi) Extract. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 2053-61	5.7	70
547	Molecular mechanism inhibiting human hepatocarcinoma cell invasion by 6-shogaol and 6-gingerol. <i>Molecular Nutrition and Food Research</i> , <b>2012</b> , 56, 1304-14	5.9	68
546	Molecular mechanisms of the anti-obesity effect of bioactive compounds in tea and coffee. <i>Food and Function</i> , <b>2016</b> , 7, 4481-4491	6.1	68
545	Chemistry and bioactivity of <i>Gardenia jasminoides</i> . <i>Journal of Food and Drug Analysis</i> , <b>2017</b> , 25, 43-61	7	67
544	Association between chemistry and taste of tea: A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 101, 139-149	15.3	66
543	Phenolic content, antioxidant activity and effective compounds of kumquat extracted by different solvents. <i>Food Chemistry</i> , <b>2016</b> , 197, 1-6	8.5	65
542	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> , <b>2018</b> , 263, 18-28	8.5	64
541	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> , <b>2012</b> , 60, 6399-407	5.7	64
540	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> , <b>2018</b> , 26, 221-231	7	63
539	Chemoprevention of nonalcoholic fatty liver disease by dietary natural compounds. <i>Molecular Nutrition and Food Research</i> , <b>2014</b> , 58, 147-71	5.9	63
538	Chemistry and antioxidative factors in rosemary and sage. <i>BioFactors</i> , <b>2000</b> , 13, 161-6	6.1	63

- 537 Impact of Six Typical Processing Methods on the Chemical Composition of Tea Leaves Using a Single *Camellia sinensis* Cultivar, Longjing 43. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 5423-5436 5.7 63
- 536 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  $\beta$ -glucosidase and  $\beta$ -amylase. *Food Chemistry*, **2018**, 246, 74-81 8.5 63
- 535 Sesquiterpene lactones from *Inula britannica* and their cytotoxic and apoptotic effects on human cancer cell lines. *Journal of Natural Products*, **2006**, 69, 531-5 4.9 62
- 534 Chemistry and health beneficial effects of oolong tea and theasinensins. *Food Science and Human Wellness*, **2015**, 4, 133-146 8.3 61
- 533 LC-MS-Based Metabolomics Reveals the Chemical Changes of Polyphenols during High-Temperature Roasting of Large-Leaf Yellow Tea. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 5405-5412 5.7 61
- 532 Emodin represses TWIST1-induced epithelial-mesenchymal transitions in head and neck squamous cell carcinoma cells by inhibiting the  $\beta$ -catenin and Akt pathways. *European Journal of Cancer*, **2014**, 50, 366-78 7.5 60
- 531 Anticancer activities of citrus peel polymethoxyflavones related to angiogenesis and others. *BioMed Research International*, **2014**, 2014, 453972 3 59
- 530 Effects of water content on volatile generation and peptide degradation in the maillard reaction of glycine, diglycine, and triglycine. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 6443-7 5.7 58
- 529 Targeting cancer stem cells in breast cancer: potential anticancer properties of 6-shogaol and pterostilbene. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2432-41 5.7 57
- 528 The importance of natural product characterization in studies of their anti-inflammatory activity. *Molecular Nutrition and Food Research*, **2011**, 55, 74-82 5.9 56
- 527 Extraction, bioavailability, and bioefficacy of capsaicinoids. *Journal of Food and Drug Analysis*, **2017**, 25, 27-36 7 55
- 526 Apple Polyphenol Phloretin Inhibits Colorectal Cancer Cell Growth via Inhibition of the Type 2 Glucose Transporter and Activation of p53-Mediated Signaling. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6826-37 5.7 54
- 525 Identification of novel bioactive metabolites of 5-demethylnobiletin in mice. *Molecular Nutrition and Food Research*, **2013**, 57, 1999-2007 5.9 54
- 524 Anti-depressant effects of *Gastrodia elata* Blume and its compounds gastrodin and 4-hydroxybenzyl alcohol, via the monoaminergic system and neuronal cytoskeletal remodeling. *Journal of Ethnopharmacology*, **2016**, 182, 190-9 5 54
- 523 Applications and delivery mechanisms of hyaluronic acid used for topical/transdermal delivery - A review. *International Journal of Pharmaceutics*, **2020**, 578, 119127 6.5 53
- 522 Piceatannol Exerts Anti-Obesity Effects in C57BL/6 Mice through Modulating Adipogenic Proteins and Gut Microbiota. *Molecules*, **2016**, 21, 4.8 53
- 521 Antioxidants: Differing Meanings in Food Science and Health Science. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 3063-3068 5.7 52
- 520 Chemopreventative effects of tetrahydrocurcumin on human diseases. *Food and Function*, **2014**, 5, 12-7 6.1 51



519	Separation of amino acids, peptides and corresponding Amadori compounds on a silica column at elevated temperature. <i>Journal of Chromatography A</i> , <b>2007</b> , 1147, 165-71	4.5	51
518	Cytotoxic coumarins and lignans from extracts of the northern prickly ash ( <i>Zanthoxylum americanum</i> ). <i>Phytotherapy Research</i> , <b>2001</b> , 15, 441-3	6.7	51
517	The synthesis of 2-(1-Pentenyl) furan and its relationship to the reversion flavor of soybean oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>1978</b> , 55, 233-237	1.8	51
516	Development of Organogel-Derived Capsaicin Nanoemulsion with Improved Bioaccessibility and Reduced Gastric Mucosa Irritation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 4735-41	5.7	51
515	Black tea in chemo-prevention of cancer and other human diseases. <i>Food Science and Human Wellness</i> , <b>2013</b> , 2, 12-21	8.3	50
514	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> , <b>2013</b> , 61, 602-10	5.7	50
513	Anti-inflammatory activity of traditional Chinese medicinal herbs. <i>Journal of Traditional and Complementary Medicine</i> , <b>2011</b> , 1, 8-24	4.6	50
512	Flavonoid compositions and antioxidant activity of calamondin extracts prepared using different solvents. <i>Journal of Food and Drug Analysis</i> , <b>2014</b> , 22, 290-295	7	49
511	Pharmacokinetics, bioavailability, tissue distribution and excretion of tangeretin in rat. <i>Journal of Food and Drug Analysis</i> , <b>2018</b> , 26, 849-857	7	48
510	Suppression of adipogenesis and obesity in high-fat induced mouse model by hydroxylated polymethoxyflavones. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 10320-8	5.7	48
509	Inhibition of carcinogenesis by tea: bioavailability of tea polyphenols and mechanisms of actions. <i>Proceedings of the Society for Experimental Biology and Medicine</i> , <b>1999</b> , 220, 213-7		48
508	Metagenomics Analysis of Gut Microbiota in a High Fat Diet-Induced Obesity Mouse Model Fed with (-)-Epigallocatechin 3-O-(3-O-Methyl) Gallate (EGCG3?Me). <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, e1800274	5.9	48
507	Drying effect on flavonoid composition and antioxidant activity of immature kumquat. <i>Food Chemistry</i> , <b>2015</b> , 171, 356-63	8.5	47
506	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> , <b>2012</b> , 60, 11533-41	5.7	47
505	Multistage carcinogenesis process as molecular targets in cancer chemoprevention by epicatechin-3-gallate. <i>Food and Function</i> , <b>2011</b> , 2, 101-10	6.1	47
504	Formation of Sulfur-Containing Flavor Compounds from Reactions of Furaneol and Cysteine, Glutathione, Hydrogen Sulfide, and Alanine/Hydrogen Sulfide. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 894-897	5.7	46
503	Efficacious anti-cancer property of flavonoids from citrus peels. <i>Food Science and Human Wellness</i> , <b>2014</b> , 3, 104-109	8.3	45
502	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> , <b>2010</b> , 58, 8833-41	5.7	45

501	Chemoprevention by resveratrol and pterostilbene: Targeting on epigenetic regulation. <i>BioFactors</i> , <b>2018</b> , 44, 26-35	6.1	45
500	Identification and Quantification of Potential Anti-inflammatory Hydroxycinnamic Acid Amides from Wolfberry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 364-372	5.7	44
499	Citrus peel extracts attenuated obesity and modulated gut microbiota in mice with high-fat diet-induced obesity. <i>Food and Function</i> , <b>2018</b> , 9, 3363-3373	6.1	44
498	Phenolic compounds and biological activities of small-size citrus: Kumquat and calamondin. <i>Journal of Food and Drug Analysis</i> , <b>2017</b> , 25, 162-175	7	43
497	Dietary allicin reduces transformation of L-carnitine to TMAO through impact on gut microbiota. <i>Journal of Functional Foods</i> , <b>2015</b> , 15, 408-417	5.1	42
496	In vitro and in vivo anti-cancer activity of tangeretin against colorectal cancer was enhanced by emulsion-based delivery system. <i>Journal of Functional Foods</i> , <b>2015</b> , 15, 264-273	5.1	42
495	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> , <b>2015</b> , 63, 7873-84	5.7	42
494	Soluble and insoluble phenolic compounds and antioxidant activity of immature calamondin affected by solvents and heat treatment. <i>Food Chemistry</i> , <b>2014</b> , 161, 246-53	8.5	42
493	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> , <b>2017</b> , 8, e2985	9.8	42
492	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> , <b>2009</b> , 115, 233-237	8.5	42
491	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> , <b>2018</b> , 66, 3155-3160	5.7	41
490	Isolation and characterization of several aromatic sesquiterpenes from <i>Commiphora myrrha</i> . <i>Flavour and Fragrance Journal</i> , <b>2003</b> , 18, 282-285	2.5	41
489	Changes of volatile compounds and odor profiles in Wuyi rock tea during processing. <i>Food Chemistry</i> , <b>2021</b> , 341, 128230	8.5	41
488	Tea waste: an effective and economic substrate for oyster mushroom cultivation. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 680-4	4.3	40
487	<i>Momordica charantia</i> : a popular health-promoting vegetable with multifunctionality. <i>Food and Function</i> , <b>2017</b> , 8, 1749-1762	6.1	40
486	Cellular models for the evaluation of the antiobesity effect of selected phytochemicals from food and herbs. <i>Journal of Food and Drug Analysis</i> , <b>2017</b> , 25, 100-110	7	39
485	Antcin K, an Active Triterpenoid from the Fruiting Bodies of Basswood-Cultivated <i>Antrodia cinnamomea</i> , Inhibits Metastasis via Suppression of Integrin-Mediated Adhesion, Migration, and Invasion in Human Hepatoma Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4561-9	5.7	39
484	Occurrence, biological activity and metabolism of 6-shogaol. <i>Food and Function</i> , <b>2018</b> , 9, 1310-1327	6.1	39



483	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> , <b>2018</b> , 26, 112-123	7	39
482	Pterostilbene, a natural analogue of resveratrol, potently inhibits 7,12-dimethylbenz[a]anthracene (DMBA)/12-O-tetradecanoylphorbol-13-acetate (TPA)-induced mouse skin carcinogenesis. <i>Food and Function</i> , <b>2012</b> , 3, 1185-94	6.1	39
481	Structural identification of mouse urinary metabolites of pterostilbene using liquid chromatography/tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , <b>2010</b> , 24, 1770-8	2.2	39
480	Molecular mechanisms of the anti-obesity effect of bioactive ingredients in common spices: a review. <i>Food and Function</i> , <b>2018</b> , 9, 4569-4581	6.1	38
479	Recent advances in cancer chemoprevention with phytochemicals. <i>Journal of Food and Drug Analysis</i> , <b>2020</b> , 28, 14-37	7	38
478	Macrophages in oxidative stress and models to evaluate the antioxidant function of dietary natural compounds. <i>Journal of Food and Drug Analysis</i> , <b>2017</b> , 25, 111-118	7	37
477	Antiobesity molecular mechanisms of action: Resveratrol and pterostilbene. <i>BioFactors</i> , <b>2018</b> , 44, 50-60	6.1	37
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217	Volatile Compounds Generated from Thermal Interaction of 2,4-Decadienal and the Flavor Precursors of Garlic. <i>ACS Symposium Series</i> , <b>1994</b> , 61-76	0.4	6
216	Inhibitory Effect of Green Tea on Tumorigenesis and Tumor Growth in Mouse Skin. <i>ACS Symposium Series</i> , <b>1992</b> , 284-291	0.4	6
215	Anti-Obesity and Gut Microbiota Modulation Effect of Secoiridoid-Enriched Extract from Seeds on High-Fat Diet-Fed Mice. <i>Molecules</i> , <b>2020</b> , 25,	4.8	6
214	Small Peptides Hydrolyzed from Pea Protein and Their Maillard Reaction Products as Taste Modifiers: Saltiness, Umami, and Kokumi Enhancement. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 1132-1141	5.1	6

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212	A mixture of citrus polymethoxyflavones, green tea polyphenols and lychee extracts attenuates adipogenesis in 3T3-L1 adipocytes and obesity-induced adipose inflammation in mice. <i>Food and Function</i> , <b>2019</b> , 10, 7667-7677	6.1	6
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160	Method Development for Monitoring Seal Blubber Oil Oxidation Based on Propanal and Malondialdehyde Formation. <i>ACS Symposium Series</i> , <b>2007</b> , 125-139	0.4	3



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134	Antiinflammatory and Anticancer Activities of Garcinol. <i>ACS Symposium Series</i> , <b>2008</b> , 293-303	0.4	2
133	Bioavailability of Polymethoxyflavones. <i>ACS Symposium Series</i> , <b>2008</b> , 233-245	0.4	2
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131	Effect of Black Tea Theaflavins and Related Benzotropolone Derivatives on 12-O-Tetradecanoylphorbol-13-acetate-Induced Mouse Ear Inflammation and Inflammatory Mediators. <i>ACS Symposium Series</i> , <b>2005</b> , 242-253	0.4	2
130	Analysis of Low Molecular Weight Aldehydes Formed during the Maillard Reaction. <i>ACS Symposium Series</i> , <b>2001</b> , 196-207	0.4	2
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127	Thermal Decomposition of Alliin, the Major Flavor Component of Garlic, in an Aqueous Solution. <i>ACS Symposium Series</i> , <b>1993</b> , 144-152	0.4	2
126	Evaluation of Polyvinyl Acetate for Food Packaging by Studying Interactions Using HPLC <b>1991</b> , 14, 3425-3437		2
125	Glycosidically Bound Phenolic and Other Compounds in an Umbelliferous Vegetable Beverage. <i>ACS Symposium Series</i> , <b>1992</b> , 85-92	0.4	2
124	High Performance Liquid Affinity Chromatographic Resolution of Trypsins on Soybean Trypsin Inhibitor Bonded Phase. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>1989</b> , 12, 563-570		2

123	Immobilization of Amylases on Silica Support to Study Breakdown Products of Potato Starch by HPLC. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>1989</b> , 12, 1669-1677		2
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101	Maillard Volatile Generation from Reaction of Glucose with Dipeptides, Gly-Ser, and Ser-Gly. <i>ACS Symposium Series</i> , <b>2008</b> , 147-157	0.4	1
100	Chemopreventive Effects of Dibenzoylmethane on Mammary Tumorigenesis. <i>ACS Symposium Series</i> , <b>2008</b> , 281-292	0.4	1
99	Formation of Off-Odorants during Light Exposure of Milk and Its Inhibition by Antioxidants. <i>ACS Symposium Series</i> , <b>2007</b> , 390-400	0.4	1
98	Instrumental Analysis of Popular Botanical Products in the U.S. Market. <i>ACS Symposium Series</i> , <b>2006</b> , 25-384	0.4	1
97	Stability and Transformation of Bioactive Polyphenolic Components of Herbs in Physiological pH. <i>ACS Symposium Series</i> , <b>2006</b> , 240-253	0.4	1
96	Chemistry of Theaflavins: The Astringent Taste Compounds of Black Tea. <i>ACS Symposium Series</i> , <b>2003</b> , 125-138	0.4	1
95	Challenges in Taste Research: Present Knowledge and Future Implications. <i>ACS Symposium Series</i> , <b>2003</b> , 1-24	0.4	1
94	Identification of Antioxidants from Du-Zhong ( <i>Eucommia ulmoides</i> Oliver) Directed by DPPH Free Radical-Scavenging Activity. <i>ACS Symposium Series</i> , <b>2003</b> , 224-231	0.4	1
93	Effect of Antioxidants on Photosensitized Degradation of Methionine by Riboflavin. <i>ACS Symposium Series</i> , <b>2003</b> , 400-409	0.4	1
92	Carnosol from Rosemary Suppresses Inducible Nitric Oxide Synthase through Down-Regulating NF $\kappa$ B in Murine Macrophages. <i>ACS Symposium Series</i> , <b>2003</b> , 66-86	0.4	1
91	Flavor Compunds of Noni Fruit ( <i>Morinda citrifolia</i> L.) Juice. <i>ACS Symposium Series</i> , <b>2003</b> , 52-61	0.4	1
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