

# Chi-Tang Ho

## 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.

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	S-allylcysteine Ameliorates Aging Features Via Regulating Mitochondrial Dynamics in Naturally Aged C57BL/6J Mice.. <i>Molecular Nutrition and Food Research</i> , <b>2022</b> , e2101077	5.9	0
607	Atherosclerosis amelioration by allicin in raw garlic through gut microbiota and trimethylamine-N-oxide modulation.. <i>Npj Biofilms and Microbiomes</i> , <b>2022</b> , 8, 4	8.2	3
606	Preparation, chemical structure, and immunostimulatory activity of a water-soluble heteropolysaccharide from fruiting bodies.. <i>Food Chemistry: X</i> , <b>2022</b> , 13, 100211	4.7	1
605	UPLC-QQQ-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> , <b>2022</b> , 378, 131999	8.5	2
604	Improving the stability and bioavailability of tea polyphenols by encapsulations: a review. <i>Food Science and Human Wellness</i> , <b>2022</b> , 11, 537-556	8.3	4
603	Screening of $\alpha$ -glucosidase inhibitors in large-leaf yellow tea by offline bioassay coupled with liquid chromatography tandem mass spectrometry. <i>Food Science and Human Wellness</i> , <b>2022</b> , 11, 627-634	8.3	1
602	Comprehensive comparison on the chemical metabolites and taste evaluation of tea after roasting using untargeted and pseudotargeted metabolomics. <i>Food Science and Human Wellness</i> , <b>2022</b> , 11, 606-617	8.3	1
601	Focusing on the recent progress of tea polyphenol chemistry and perspectives. <i>Food Science and Human Wellness</i> , <b>2022</b> , 11, 437-444	8.3	2
600	Influence of phenolic acids/aldehydes on color intensification of cyanidin-3-O-glucoside, the main anthocyanin in sugarcane ( <i>Saccharum officinarum</i> L.). <i>Food Chemistry</i> , <b>2022</b> , 373, 131396	8.5	0
599	Phytochemical profile of Tibetan native fruit "Medog lemon" and its comparison with other cultivated species in China. <i>Food Chemistry</i> , <b>2022</b> , 372, 131255	8.5	3
598	Identification of 4-O-p-coumaroylquinic acid as astringent compound of Keemun black tea by efficient integrated approaches of mass spectrometry, turbidity analysis and sensory evaluation. <i>Food Chemistry</i> , <b>2022</b> , 368, 130803	8.5	3
597	Characteristic flavor formation of thermally processed N-(1-deoxy-D-ribulos-1-yl)-glycine: Decisive role of additional amino acids and promotional effect of glyoxal. <i>Food Chemistry</i> , <b>2022</b> , 371, 131137	8.5	6
596	Variation of Volatile Compounds and Corresponding Aroma Profiles in Chinese Steamed Bread by Various Yeast Species Fermented at Different Times.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2022</b> , 70, 3795-3806	5.7	1
595	Review on chemical compositions and biological activities of peanut ( <i>Arachis hypogaea</i> L.).. <i>Journal of Food Biochemistry</i> , <b>2022</b> , e14119	3.3	1
594	Exogenous glutamic acid effectively involved in N-(1-deoxy-D-galulos-1-yl)-glutamic acid degradation for simultaneous improvement of both milk-like and baking flavor. <i>Food Bioscience</i> , <b>2022</b> , 47, 101697	4.9	2
593	Comparison of pyrazines formation in methionine/glucose and corresponding Amadori rearrangement product model.. <i>Food Chemistry</i> , <b>2022</b> , 382, 132500	8.5	4
592	Potential Application of Tea Polyphenols to the Prevention of COVID-19 Infection: Based on the Gut-Lung Axis.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 899842	6.2	0

591	Characterization of the key compounds responsible for the fermented soybean-like cup aroma of raw Pu-erh tea using instrumental and sensory methods. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 113458	5.4	0
590	Ziziphi Spinosae Semen: An updated review on pharmacological activity, quality control, and application.. <i>Journal of Food Biochemistry</i> , <b>2022</b> , e14153	3.3	0
589	Structural Diversity and Concentration Dependence of Pyrazine Formation: Exogenous Amino Substrates and Reaction Parameters during Thermal Processing of L-alanyl-L-glutamine Amadori Compound. <i>Food Chemistry</i> , <b>2022</b> , 133144	8.5	1
588	Immunoregulatory activity of a low-molecular-weight heteropolysaccharide from fruiting bodies and .. <i>Food Chemistry: X</i> , <b>2022</b> , 14, 100321	4.7	0
587	Piperine Improves Lipid Dysregulation by Modulating Circadian Genes Bmal1 and Clock in HepG2 Cells. <i>International Journal of Molecular Sciences</i> , <b>2022</b> , 23, 5611	6.3	1
586	The Modulatory Effect of Cyclocarya paliurus Flavonoids on Intestinal Microbiota and Hypothalamus Clock Genes in a Circadian Rhythm Disorder Mouse Model. <i>Nutrients</i> , <b>2022</b> , 14, 2308	6.7	1
585	Demethylnobiletin and its major metabolites: Efficient preparation and mechanism of their anti-proliferation activity in HepG2 cells. <i>Food Science and Human Wellness</i> , <b>2022</b> , 11, 1191-1200	8.3	
584	Biosynthetic pathways and metabolic engineering of spice flavors. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 2047-2060	11.5	3
583	Superior environmental stability of gelatin/CMC complex coacervated microcapsules via chitosan electrostatic modification. <i>Food Hydrocolloids</i> , <b>2021</b> , 107341	10.6	1
582	Bisdemethoxycurcumin Promotes Apoptosis and Inhibits the Epithelial-Mesenchymal Transition through the Inhibition of the G-Protein-Coupled Receptor 161/Mammalian Target of Rapamycin Signaling Pathway in Triple Negative Breast Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 14557-14567	5.7	1
581	Biotransformation and Quantification of Sinensetin and Its Metabolites in Plasma, Urine, and Feces of Rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 14143-14150	5.7	1
580	Accelerated Dissipation of Free and Immobilized Water Facilitating the Intramolecular Dehydration of -Xylosamine and Conversion Improvement of the Amadori Rearrangement Product of Aspartic Acid-Xylose Reaction. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 14662-14670	5.7	1
579	LC-MS based metabolomics and sensory evaluation reveal the critical compounds of different grades of Huangshan Maofeng green tea.. <i>Food Chemistry</i> , <b>2021</b> , 374, 131796	8.5	2
578	Characterization of the aroma profiles of oolong tea made from three tea cultivars by both GC-MS and GC-IMS.. <i>Food Chemistry</i> , <b>2021</b> , 376, 131933	8.5	5
577	Modulating effects of capsaicin on glucose homeostasis and the underlying mechanism. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-19	11.5	1
576	CSC-3436 sensitizes triple negative breast cancer cells to TRAIL-induced apoptosis through ROS-mediated p38/CHOP/death receptor 5 signaling pathways. <i>Environmental Toxicology</i> , <b>2021</b> , 36, 2578-2588 <sup>0</sup>	4.2	0
575	Pterostilbene Ameliorates DSS-Induced Intestinal Epithelial Barrier Loss in Mice via Suppression of the NF- $\kappa$ B-Mediated MLCK-MLC Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 3871-3878	5.7	7
574	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

573	Dieckol Ameliorates A $\beta$ Production via PI3K/Akt/GSK-3 $\beta$ Regulated APP Processing in SweAPP N2a Cell. <i>Marine Drugs</i> , <b>2021</b> , 19,	6	7
572	Occurrence, Formation, Stability, and Interaction of 4-Hydroxy-2,5-dimethyl-3(2H)-furanone. <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 292-303		4
571	Molecular Mechanisms of the Anti-obesity Properties of in Mice Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 4745-4754	5.7	2
570	Coleus forskohlii and Garcinia indica extracts attenuated lipid accumulation by regulating energy metabolism and modulating gut microbiota in obese mice. <i>Food Research International</i> , <b>2021</b> , 142, 110143	7	4
569	Citrus polymethoxyflavones as regulators of metabolic homeostasis: Recent advances for possible mechanisms. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 110, 743-753	15.3	6
568	Effect of Methionine on the Thermal Degradation of $\alpha$ -(1-Deoxy-d-fructos-1-yl)-methionine Affecting Browning Formation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 5167-5177	5.7	5
567	Efficient Preparation of Black Tea Extract (BTE) with the High Content of Theaflavin Mono- and Digallates and the Protective Effects of BTE on CCl <sub>4</sub> -Induced Rat Liver and Renal Injury. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 5938-5947	5.7	1
566	Bavachinin Induces G2/M Cell Cycle Arrest and Apoptosis via the ATM/ATR Signaling Pathway in Human Small Cell Lung Cancer and Shows an Antitumor Effect in the Xenograft Model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 6260-6270	5.7	4
565	Analysis of Differentiated Chemical Components between Zijuan Purple Tea and Yunkang Green Tea by UHPLC-Orbitrap-MS/MS Combined with Chemometrics. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
564	Identification and quantification of hydroxycinnamoylated catechins in tea by targeted UPLC-MS using synthesized standards and their potential use in discrimination of tea varieties. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 142, 110963	5.4	4
563	Metabolite profiling, antioxidant and $\alpha$ -glucosidase inhibitory activities of buckwheat processed by solid-state fermentation with Eurotium cristatum YL-1. <i>Food Research International</i> , <b>2021</b> , 143, 110262	7	5
562	Aroma profiles of green tea made with fresh tea leaves plucked in summer. <i>Food Chemistry</i> , <b>2021</b> , 363, 130328	8.5	10
561	Influencing Factors on the Physicochemical Characteristics of Tea Polysaccharides. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
560	Immunomodulatory Effects of Green Tea Polyphenols. <i>Molecules</i> , <b>2021</b> , 26,	4.8	16
559	Proline-glucose Amadori compounds: Aqueous preparation, characterization and saltiness enhancement. <i>Food Research International</i> , <b>2021</b> , 144, 110319	7	7
558	Effect of the roasting degree on flavor quality of large-leaf yellow tea. <i>Food Chemistry</i> , <b>2021</b> , 347, 129018	5	12
557	Pterostilbene Attenuates High-Fat Diet and Dextran Sulfate Sodium-Induced Colitis via Suppressing Inflammation and Intestinal Fibrosis in Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 7093-7103	5.7	5
556	Evaluation of the bioaccessibility of tetrahydrocurcumin-hyaluronic acid conjugate using in vitro and ex vivo models. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 182, 1322-1330	7.9	3

555	Co-encapsulation of L-ascorbic acid and quercetin by gelatin/sodium carboxymethyl cellulose coacervates using different interlayer oils. <i>Food Research International</i> , <b>2021</b> , 145, 110411	7	0
554	Modulation of Brain-Derived Neurotrophic Factor (BDNF) Signaling Pathway by Culinary Sage (L.). <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	1
553	Demethoxycurcumin induces apoptosis in HER2 overexpressing bladder cancer cells through degradation of HER2 and inhibiting the PI3K/Akt pathway. <i>Environmental Toxicology</i> , <b>2021</b> , 36, 2186-2195	4.2	1
552	Purification, Physicochemical Properties, and Antioxidant Activities of Two Low-Molecular-Weight Polysaccharides from Fruiting Bodies. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	2
551	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
550	Yellow Tea Stimulates Thermogenesis in Mice through Heterogeneous Browning of Adipose Tissues. <i>Molecular Nutrition and Food Research</i> , <b>2021</b> , 65, e2000864	5.9	3
549	Citrus flavonoids and the intestinal barrier: Interactions and effects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 225-251	16.4	12
548	3PHydroxypterostilbene Inhibits 7,12-Dimethylbenz[a]anthracene (DMBA)/12-O-Tetradecanoylphorbol-13-Acetate (TPA)-Induced Mouse Skin Carcinogenesis. <i>Phytomedicine</i> , <b>2021</b> , 81, 153432	6.5	2
547	Inhibitory effects of oxyresveratrol on ERK and Smad1/2 phosphorylation and HSC activation in preventing carbon tetrachloride-induced rat liver fibrosis. <i>Food Science and Human Wellness</i> , <b>2021</b> , 10, 6-12	8.3	6
546	Taste improvement of Maillard reaction intermediates derived from enzymatic hydrolysates of pea protein. <i>Food Research International</i> , <b>2021</b> , 140, 109985	7	13
545	A review on the bioavailability, bio-efficacies and novel delivery systems for piperine. <i>Food and Function</i> , <b>2021</b> , 12, 8867-8881	6.1	4
544	Mild Enzyme-Induced Gelation Method for Nanoparticle Stabilization: Effect of Transglutaminase and Laccase Cross-Linking. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 1348-1358	5.7	4
543	Hepatoprotective effect of piceatannol against carbon tetrachloride-induced liver fibrosis in mice. <i>Food and Function</i> , <b>2021</b> , 12, 11229-11240	6.1	0
542	Flavor and texture characteristics of microwave-cooked Kung Pao Chicken by different heat conduction effects and further aroma improvement with moderate enzymatic hydrolyzed chicken fat. <i>Food and Function</i> , <b>2021</b> , 12, 1547-1557	6.1	1
541	Dietary strategies may influence human nerves and emotions by regulating intestinal microbiota: an interesting hypothesis. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 3311-3321	3.8	3
540	Inhibitory Effect of Garcinol on Obesity-Exacerbated, Colitis-Mediated Colon Carcinogenesis. <i>Molecular Nutrition and Food Research</i> , <b>2021</b> , 65, e2100410	5.9	
539	Maillard Browning Inhibition by Ellagic Acid via Its Adduct Formation with the Amadori Rearrangement Product. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 9924-9933	5.7	2
538	Recent Advances in Health Benefits of Stilbenoids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 10036-10057	5.7	11

537	A Natural Degradant of Curcumin, Feruloylacetone Inhibits Cell Proliferation via Inducing Cell Cycle Arrest and a Mitochondrial Apoptotic Pathway in HCT116 Colon Cancer Cells. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
536	Degradation of 2-Threityl-Thiazolidine-4-Carboxylic Acid and Corresponding Browning Accelerated by Trapping Reaction between Extra-Added Xylose and Released Cysteine during Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 10648-10656	5.7	2
535	Model Studies on the Reaction Products Formed at Roasting Temperatures from either Catechin or Tea Powder in the Presence of Glucose. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 11417-11426	5.7	4
534	Formation and fate of Amadori rearrangement products in Maillard reaction. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 115, 391-408	15.3	25
533	Dietary Pterostilbene and Resveratrol Modulate the Gut Microbiota Influenced by Circadian Rhythm Dysregulation. <i>Molecular Nutrition and Food Research</i> , <b>2021</b> , 65, e2100434	5.9	3
532	Modulation of gut microbiota by foods and herbs to prevent cardiovascular diseases. <i>Journal of Traditional and Complementary Medicine</i> , <b>2021</b> ,	4.6	3
531	Dietary 5-demethylnobiletin modulates xenobiotic-metabolizing enzymes and ameliorates colon carcinogenesis in benzo[a]pyrene-induced mice. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 155, 112380	4.7	1
530	Development of organogel-based emulsions to enhance the loading and bioaccessibility of 5-demethylnobiletin. <i>Food Research International</i> , <b>2021</b> , 148, 110592	7	4
529	N-[(L-glutamyl)-L-selenomethionine shows neuroprotective effects against Parkinson's disease associated with SKN-1/Nrf2 and TRXR-1 in <i>Caenorhabditis elegans</i> . <i>Phytomedicine</i> , <b>2021</b> , 92, 153733	6.5	1
528	Characterization of volatiles in <i>Allium tenuissimum</i> L. flower by headspace-gas chromatography-olfactometry-mass spectrometry, odor activity values, and the omission and recombination experiments. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 151, 112144	5.4	2
527	The biological fate and bioefficacy of citrus flavonoids: bioavailability, biotransformation, and delivery systems. <i>Food and Function</i> , <b>2021</b> , 12, 3307-3323	6.1	18
526	Health benefits of dietary chronobiotics: beyond resynchronizing internal clocks. <i>Food and Function</i> , <b>2021</b> , 12, 6136-6156	6.1	2
525	Oxyresveratrol inhibits human colon cancer cell migration through regulating epithelial-mesenchymal transition and microRNA. <i>Food and Function</i> , <b>2021</b> , 12, 9658-9668	6.1	3
524	Bidirectional interaction of nobiletin and gut microbiota in mice fed with a high-fat diet. <i>Food and Function</i> , <b>2021</b> , 12, 3516-3526	6.1	4
523	Tetrahydrocurcumin Upregulates the Adiponectin-AdipoR Pathway and Improves Insulin Signaling and Pancreatic $\beta$ Cell Function in High-Fat Diet/Streptozotocin-Induced Diabetic Obese Mice.. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	1
522	Capsaicin Attenuates Oleic Acid-Induced Lipid Accumulation via the Regulation of Circadian Clock Genes in HepG2 Cells.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> ,	5.7	2
521	Bioconversion of Ginsenosides in American Ginseng Extraction Residue by Fermentation with <i>Ganoderma lucidum</i> Improves Insulin-like Glucose Uptake in 3T3-L1 Adipocytes. <i>Fermentation</i> , <b>2021</b> , 7, 297	4.7	
520	Quantitative analysis and dietary risk assessment of aflatoxins in Chinese post-fermented dark tea. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 146, 111830	4.7	7

519	Simultaneous characterization and quantification of flavonoids in <i>Morus australis</i> root as potential hepatoprotective nutraceutical. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13259	3.3	2
518	Hepatic Lipidomics Analysis Reveals the Antiobesity and Cholesterol-Lowering Effects of Tangeretin in High-Fat Diet-Fed Rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 6142-6153	5.7	22
517	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
516	The Cancer Chemopreventive and Therapeutic Potential of Tetrahydrocurcumin. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	22
515	Nobiletin Protects against Acute Liver Injury via Targeting c-Jun N-Terminal Kinase (JNK)-Induced Apoptosis of Hepatocytes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 7112-7120	5.7	10
514	Interaction between Tea Polyphenols and Intestinal Microbiota in Host Metabolic Diseases from the Perspective of the Gut-Brain Axis. <i>Molecular Nutrition and Food Research</i> , <b>2020</b> , 64, e2000187	5.9	15
513	Nobiletin Attenuates DSS-Induced Intestinal Barrier Damage through the HNF4 $\beta$ Claudin-7 Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 4641-4649	5.7	11
512	Capsaicin-the major bioactive ingredient of chili peppers: bio-efficacy and delivery systems. <i>Food and Function</i> , <b>2020</b> , 11, 2848-2860	6.1	31
511	Effects of Selected Resveratrol Analogues on Activation and Polarization of Lipopolysaccharide-Stimulated BV-2 Microglial Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 3750-3757	5.7	10
510	Comparative flavor profile analysis of four different varieties of <i>Boletus</i> mushrooms by instrumental and sensory techniques. <i>Food Research International</i> , <b>2020</b> , 136, 109485	7	13
509	Induction of Autophagy by Pterostilbene Contributes to the Prevention of Renal Fibrosis via Attenuating NLRP3 Inflammasome Activation and Epithelial-Mesenchymal Transition. <i>Frontiers in Cell and Developmental Biology</i> , <b>2020</b> , 8, 436	5.7	23
508	Maillard Mimetic Food-Grade Synthesis of -(E)-Deoxyfructos-1-yl)-L-glutamic Acid and -(E)-Deoxyfructos-1-yl)-L-alanyl-L-histidine by a Combination of Lyophilization and Thermal Treatment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 8008-8015	5.7	4
507	Applications and delivery mechanisms of hyaluronic acid used for topical/transdermal delivery - A review. <i>International Journal of Pharmaceutics</i> , <b>2020</b> , 578, 119127	6.5	53
506	Enhancing Activities of Salt-Tolerant Proteases Secreted by Using Atmospheric and Room-Temperature Plasma Mutagenesis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 2757-2764	5.7	23
505	Preparation and evaluation of self-microemulsifying delivery system containing 5-demethyltangeretin on inhibiting xenograft tumor growth in mice. <i>International Journal of Pharmaceutics</i> , <b>2020</b> , 579, 119134	6.5	9
504	Occurrence, Bioavailability, Anti-inflammatory, and Anticancer Effects of Pterostilbene. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 12788-12799	5.7	33
503	Preparation, physicochemical characterization, and anti-proliferation of selenium nanoparticles stabilized by <i>Polyporus umbellatus</i> polysaccharide. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 152, 605-615	7.9	31
502	Aged citrus peel (chenpi) extract causes dynamic alteration of colonic microbiota in high-fat diet induced obese mice. <i>Food and Function</i> , <b>2020</b> , 11, 2667-2678	6.1	28

501	Allicin Modifies the Composition and Function of the Gut Microbiota in Alcoholic Hepatic Steatosis Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 3088-3098	5.7	14
500	Interaction of (-)-Epigallocatechin Gallate and Deoxyosones Blocking the Subsequent Maillard Reaction and Improving the Yield of -(1-Deoxy-d-xylulos-1-yl)alanine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 1714-1724	5.7	6
499	The anti-diabetic effect of eight <i>Lagerstroemia speciosa</i> leaf extracts based on the contents of ellagitannins and ellagic acid derivatives. <i>Food and Function</i> , <b>2020</b> , 11, 1560-1571	6.1	7
498	Biological and Computational Studies for Dual Cholinesterases Inhibitory Effect of Zerumbone. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	7
497	Interaction of Acrylamide, Acrolein, and 5-Hydroxymethylfurfural with Amino Acids and DNA. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 5039-5048	5.7	16
496	3PHydroxypterostilbene Potently Alleviates Obesity Exacerbated Colitis in Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 5365-5374	5.7	4
495	Accelerating aroma formation of raw soy sauce using low intensity sonication. <i>Food Chemistry</i> , <b>2020</b> , 329, 127118	8.5	31
494	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
493	Targeting the NLRP3 Inflammasome in Neuroinflammation: Health Promoting Effects of Dietary Phytochemicals in Neurological Disorders. <i>Molecular Nutrition and Food Research</i> , <b>2020</b> , 64, e1900550	5.9	15
492	Formation kinetics of Maillard reaction intermediates from glycine-ribose system and improving Amadori rearrangement product through controlled thermal reaction and vacuum dehydration. <i>Food Chemistry</i> , <b>2020</b> , 311, 125877	8.5	8
491	Chemical characterization of main bioactive constituents in <i>Paeonia ostii</i> seed meal and GC-MS analysis of seed oil. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13088	3.3	7
490	Recent advances in cancer chemoprevention with phytochemicals. <i>Journal of Food and Drug Analysis</i> , <b>2020</b> , 28, 14-37	7	38
489	Characterization of flavor active non-volatile compounds in chicken broth and correlated contributing constituent compounds in muscle through sensory evaluation and partial least square regression analysis. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108786	5.4	12
488	Characterization of Aroma-Active Compounds in Four Yeast Extracts Using Instrumental and Sensory Techniques. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 267-278	5.7	25
487	Cocoa tea ( <i>Camellia ptilophylla</i> ) induces mitochondria-dependent apoptosis in HCT116 cells via ROS generation and PI3K/Akt signaling pathway. <i>Food Research International</i> , <b>2020</b> , 129, 108854	7	12
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485	Bioavailability and health benefits of major isoflavone aglycones and their metabolites. <i>Journal of Functional Foods</i> , <b>2020</b> , 74, 104164	5.1	17
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475	Assessment of Oral Bioavailability and Biotransformation of Emulsified Nobiletin Using and Models. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 11412-11420	5.7	12
474	Comparative Analyses of Bioavailability, Biotransformation, and Excretion of Nobiletin in Lean and Obese Rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 10709-10718	5.7	10
473	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
472	Transformation between 2-Threityl-thiazolidine-4-carboxylic Acid and Xylose-Cysteine Amadori Rearrangement Product Regulated by pH Adjustment during High-Temperature Instantaneous Dehydration. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 10884-10892	5.7	7
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467	Time-series transcriptomic analysis reveals novel gene modules that control theanine biosynthesis in tea plant ( <i>Camellia sinensis</i> ) <b>2020</b> , 15, e0238175		
466	Time-series transcriptomic analysis reveals novel gene modules that control theanine biosynthesis in tea plant ( <i>Camellia sinensis</i> ) <b>2020</b> , 15, e0238175		

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241	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
240	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
239	Identification of sinensetin metabolites in rat urine by an isotope-labeling method and ultrahigh-performance liquid chromatography-electrospray ionization mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5016-21	5.7	14
238	Pterostilbene inhibits dimethylnitrosamine-induced liver fibrosis in rats. <i>Food Chemistry</i> , <b>2013</b> , 138, 802-8.5	8.5	32
237	Garcinol from <i>Garcinia indica</i> : Chemistry and Health Beneficial Effects. <i>ACS Symposium Series</i> , <b>2013</b> , 133-145	14.5	6
236	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
235	Long-term ethanol exposure-induced hepatocellular carcinoma cell migration and invasion through lysyl oxidase activation are attenuated by combined treatment with pterostilbene and curcumin analogues. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 4326-35	5.7	19
234	Black tea: chemical analysis and stability. <i>Food and Function</i> , <b>2013</b> , 4, 10-8	6.1	163
233	Dietary phenolics as reactive carbonyl scavengers: potential impact on human health and mechanism of action. <i>Journal of Traditional and Complementary Medicine</i> , <b>2013</b> , 3, 139-41	4.6	14
232	Contribution of coffee proteins to roasted coffee volatiles in a model system. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 2117-2126	3.8	8

231	Protective effects of <i>Antrodia cinnamomea</i> against liver injury. <i>Journal of Traditional and Complementary Medicine</i> , <b>2012</b> , 2, 284-94	4.6	30
230	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
229	Inhibition of citrus flavonoids on 12-O-tetradecanoylphorbol 13-acetate-induced skin inflammation and tumorigenesis in mice. <i>Food Science and Human Wellness</i> , <b>2012</b> , 1, 65-73	8.3	21
228	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
227	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
226	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
225	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
224	Body weight management effect of burdock ( <i>Arctium lappa</i> L.) root is associated with the activation of AMP-activated protein kinase in human HepG2 cells. <i>Food Chemistry</i> , <b>2012</b> , 134, 1320-6	8.5	21
223	The chemistry and biotransformation of tea constituents. <i>Pharmacological Research</i> , <b>2011</b> , 64, 87-99	10.2	291
222	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
221	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
220	The importance of natural product characterization in studies of their anti-inflammatory activity. <i>Molecular Nutrition and Food Research</i> , <b>2011</b> , 55, 74-82	5.9	56
219	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
218	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
217	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
216	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> , <b>2010</b> , 58, 2239-45	5.7	82
215	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
214	Dicarbonyl Intermediates: A Control Factor in the Maillard Reaction. <i>ACS Symposium Series</i> , <b>2010</b> , 27-34	0.4	2

213	Functional Contribution of Polyphenols in Black Tea. <i>ACS Symposium Series</i> , <b>2010</b> , 45-59	0.4	2
212	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
211	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
210	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
209	Hydroxylated polymethoxyflavones induce p53 and Bax dependent apoptosis and cell cycle arrest.. <i>FASEB Journal</i> , <b>2010</b> , 24, lb484	0.9	
208	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
207	Chemistry and health effects of polymethoxyflavones and hydroxylated polymethoxyflavones. <i>Journal of Functional Foods</i> , <b>2009</b> , 1, 2-12	5.1	184
206	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
205	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
204	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
203	Dietary Supplements: An Overview. <i>ACS Symposium Series</i> , <b>2008</b> , 2-8	0.4	1
202	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
201	Inhibition of Inflammation, Expression of Pro-inflammatory Cytokines, Formation of Leukotriene B4 and Tumor Promotion in Mouse Skin by <i>Boswellia serrata</i> Extracts. <i>ACS Symposium Series</i> , <b>2008</b> , 304-314 <sup>0.4</sup>		
200	Induction of Apoptosis by Acetylated Black Tea Polyphenol through Reactive Oxygen Species Production, Cytochrome c Release, and Caspases Activation in Human Leukemia HL-60 Cells. <i>ACS Symposium Series</i> , <b>2008</b> , 345-361	0.4	
199	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
198	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
197	Polymethoxyflavones: Chemistry, Biological Activity, and Occurrence in Orange Peel. <i>ACS Symposium Series</i> , <b>2008</b> , 191-210	0.4	8
196	Oligostilbenes from <i>Gnetum</i> Species and Anticarcinogenic and Antiinflammatory Activities of Oligostilbenes. <i>ACS Symposium Series</i> , <b>2008</b> , 36-58	0.4	3

195	Antiinflammatory and Anticancer Activities of Garcinol. <i>ACS Symposium Series</i> , <b>2008</b> , 293-303	0.4	2
194	Polymethoxyflavones: Metabolite Identification and Pathway. <i>ACS Symposium Series</i> , <b>2008</b> , 216-232	0.4	3
193	Antiinflammatory Constituents in Noni ( <i>Morinda citrifolia</i> ) Fruits. <i>ACS Symposium Series</i> , <b>2008</b> , 179-190	0.4	6
192	Total Phenolic Content and Antioxidant Activity of Cereals>. <i>ACS Symposium Series</i> , <b>2008</b> , 143-150	0.4	4
191	Anti-hypersensitive and anti-inflammatory activities of water extract of <i>Zingiber zerumbet</i> (L.) Smith. <i>Food and Agricultural Immunology</i> , <b>2008</b> , 19, 117-129	2.9	14
190	Functional Food and Health: An Overview. <i>ACS Symposium Series</i> , <b>2008</b> , 1-6	0.4	6
189	Isolation and Purification of Polymethoxyflavones as Substrates for Efficacy Studies. <i>ACS Symposium Series</i> , <b>2008</b> , 211-215	0.4	
188	Bioavailability of Polymethoxyflavones. <i>ACS Symposium Series</i> , <b>2008</b> , 233-245	0.4	2
187	Chemopreventive Effects of Dibenzoylmethane on Mammary Tumorigenesis. <i>ACS Symposium Series</i> , <b>2008</b> , 281-292	0.4	1
186	Black Tea Polyphenols Theaflavins Inhibit the Growth of LNCaP Prostate Cancer Cells through Suppressing Androgen Receptor and 5 $\alpha$ Reductase Activity. <i>ACS Symposium Series</i> , <b>2008</b> , 160-170	0.4	
185	Selection and optimisation of macroporous resin for separation of stilbene glycoside from <i>Polygonum multiflorum</i> Thunb.. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2008</b> , 83, 1422-1427	3.5	16
184	Determination of the differential estrogenicity of isoflavonoids by E2-ER-ERE-dependent gene expression in recombinant yeast and MCF-7 human breast cancer cells. <i>Food Chemistry</i> , <b>2008</b> , 108, 719-26	8.5	13
183	Effects of o-phenylenediamine on methylglyoxal generation from monosaccharide: Comment on "correlation of methylglyoxal with acrylamide formation in fructose/asparagine Maillard reaction model system". <i>Food Chemistry</i> , <b>2008</b> , 109, 1-3	8.5	6
182	Enhancing anti-inflammation activity of curcumin through O/W nanoemulsions. <i>Food Chemistry</i> , <b>2008</b> , 108, 419-24	8.5	341
181	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
180	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
179	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
178	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

177	ANTIOXIDANT CHEMISTRY OF GREEN TEA CATECHINS: OXIDATION PRODUCTS OF (-)-EPIGALLOCATECHIN GALLATE AND (-)-EPIGALLOCATECHIN WITH PEROXIDASE. <i>Journal of Food Lipids</i> , <b>2007</b> , 7, 275-282		19
176	Antioxidant Measurement and Applications: An Overview. <i>ACS Symposium Series</i> , <b>2007</b> , 2-7	0.4	19
175	Suppressive effects of demethylated metabolites of nobiletin on phorbol ester-induced expression of scavenger receptor genes in THP-1 human monocytic cells. <i>BioFactors</i> , <b>2007</b> , 31, 107-16	6.1	25
174	Comparative Study on Total Polyphenol Content and Total Antioxidant Activity of Tea ( <i>Camellia sinensis</i> ). <i>ACS Symposium Series</i> , <b>2007</b> , 195-214	0.4	3
173	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
172	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
171	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
170	Identification of nobiletin metabolites in mouse urine. <i>Molecular Nutrition and Food Research</i> , <b>2006</b> , 50, 291-9	5.9	84
169	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
168	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
167	Sesquiterpene lactones from <i>Inula britannica</i> and their cytotoxic and apoptotic effects on human cancer cell lines. <i>Journal of Natural Products</i> , <b>2006</b> , 69, 531-5	4.9	62
166	Cytotoxic Properties of Leaf Essential Oil and Components from Indigenous Cinnamon ( <i>Cinnamomum osmophloeum</i> Kaneh). <i>ACS Symposium Series</i> , <b>2006</b> , 299-313	0.4	2
165	Bioassay-Guided Isolation, Identification, and Quantification of the Estrogen-Like Constituent from PC SPES. <i>ACS Symposium Series</i> , <b>2006</b> , 117-125	0.4	
164	Characterization of Chemical Components of <i>Ixeris denticulata</i> . <i>ACS Symposium Series</i> , <b>2006</b> , 195-211	0.4	
163	Effect of Black Tea Theaflavins on 12-O-Tetradecanoylphorbol-13-acetate-Induced Inflammation. <i>ACS Symposium Series</i> , <b>2006</b> , 314-325	0.4	
162	Targeting Inflammation Using Asian Herbs. <i>ACS Symposium Series</i> , <b>2006</b> , 266-280	0.4	
161	Instrumental Analysis of Popular Botanical Products in the U.S. Market. <i>ACS Symposium Series</i> , <b>2006</b> , 25-38	3.4	1
160	Chemical Components of Noni ( <i>Morinda citrifolia</i> L.) Root. <i>ACS Symposium Series</i> , <b>2006</b> , 185-194	0.4	3

159	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
158	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> , <b>2005</b> , 53, 6443-7	5.7	58
157	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
156	Phenolics in Food and Natural Health Products: An Overview. <i>ACS Symposium Series</i> , <b>2005</b> , 1-8	0.4	16
155	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
154	New Momentum on the Action Mechanisms of Black Tea Polyphenols, the Theaflavins. <i>ACS Symposium Series</i> , <b>2005</b> , 197-209	0.4	
153	Formation of Flavor Compounds by the Reactions of Carbonyls and Ammonium Sulfide under Low Temperature. <i>ACS Symposium Series</i> , <b>2005</b> , 105-116	0.4	
152	Combined Inhibitory Effects of Catechins with Fe <sup>3+</sup> on the Formation of Potent Off-Odorants from Citral. <i>ACS Symposium Series</i> , <b>2005</b> , 129-142	0.4	1
151	Honeybush Tea: Chemical and Pharmacological Analyses. <i>ACS Symposium Series</i> , <b>2005</b> , 118-128	0.4	
150	Peroxidase-mediated oxidation of catechins. <i>Phytochemistry Reviews</i> , <b>2004</b> , 3, 229-241	7.7	29
149	Protective Effect of Dibenzoylmethane on Chemically- and UV Light-Induced Skin, Inflammation, Sunburn Lesions, and Skin Carcinogenesis in Mice. <i>ACS Symposium Series</i> , <b>2003</b> , 196-207	0.4	
148	Food Factors in Health Promotion and Disease Prevention. <i>ACS Symposium Series</i> , <b>2003</b> , 2-8	0.4	
147	Separation and Bioactivity of Diarylheptanoids from Lesser Galangal ( <i>Alpinia officinarum</i> ). <i>ACS Symposium Series</i> , <b>2003</b> , 369-380	0.4	3
146	Chemistry of Theaflavins: The Astringent Taste Compounds of Black Tea. <i>ACS Symposium Series</i> , <b>2003</b> , 125-138	0.4	1
145	Challenges in Taste Research: Present Knowledge and Future Implications. <i>ACS Symposium Series</i> , <b>2003</b> , 1-24	0.4	1
144	Cancer Chemoprevention by Phytopolyphenols through Modulating Mitotic and Differentiating Signal Transduction Pathways. <i>ACS Symposium Series</i> , <b>2003</b> , 50-71	0.4	
143	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
142	In Vivo Inhibition of Mammary Carcinogenesis, Formation of DNA Carcinogen Adducts, and Mammary Proliferation by Dietary Dibenzoylmethane. <i>ACS Symposium Series</i> , <b>2003</b> , 178-195	0.4	

141	Effect of Antioxidants on Photosensitized Degradation of Methionine by Riboflavin. <i>ACS Symposium Series</i> , <b>2003</b> , 400-409	0.4	1
140	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
139	Induction of Apoptosis by Rosemary Polyphenols in HL-60 Cells. <i>ACS Symposium Series</i> , <b>2003</b> , 121-141	0.4	
138	Studies on the Chemical Constituents of Loquat Leaves ( <i>Eriobotrya japonica</i> ). <i>ACS Symposium Series</i> , <b>2003</b> , 292-306	0.4	4
137	Flavor Compounds of Noni Fruit ( <i>Morinda citrifolia</i> L.) Juice. <i>ACS Symposium Series</i> , <b>2003</b> , 52-61	0.4	1
136	Influence of DNA on Volatile Generation from Maillard Reaction of Cysteine and Ribose. <i>ACS Symposium Series</i> , <b>2003</b> , 427-442	0.4	1
135	Schisandra chinensis: Chemistry and Analysis. <i>ACS Symposium Series</i> , <b>2003</b> , 234-246	0.4	6
134	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
133	Stability of Biologically Active Pyridoxal and Pyridoxal Phosphate in the Presence of Lysine. <i>ACS Symposium Series</i> , <b>2002</b> , 143-154	0.4	0
132	Inhibition of Citral Deterioration. <i>ACS Symposium Series</i> , <b>2002</b> , 176-187	0.4	2
131	Inhibition of Xanthine Oxidase and NADPH Oxidase by Tea Polyphenols. <i>ACS Symposium Series</i> , <b>2002</b> , 264-281	0.4	1
130	Free Radical and Oxidative Reactions of (-)-Epigallocatechin and (-)-Epigallocatechin Gallate, Two Major Polyphenols in Green Tea. <i>ACS Symposium Series</i> , <b>2002</b> , 213-223	0.4	
129	Volatile Compounds Formed in a Glucose-Selenomethionine Model System. <i>ACS Symposium Series</i> , <b>2002</b> , 281-293	0.4	
128	Free Radicals in Foods: Chemistry, Nutrition, and Health Effects. <i>ACS Symposium Series</i> , <b>2002</b> , 1-9	0.4	2
127	Analysis of Low Molecular Weight Aldehydes Formed during the Maillard Reaction. <i>ACS Symposium Series</i> , <b>2001</b> , 196-207	0.4	2
126	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
125	Chemical Components in Noni Fruits and Leaves ( <i>Morinda citrifolia</i> L.). <i>ACS Symposium Series</i> , <b>2001</b> , 134-150	0.4	18
124	Oxidative Transformation of Tea Catechins. <i>ACS Symposium Series</i> , <b>2001</b> , 102-112	0.4	

123	Bioactive Homoisoflavones from Vietnamese Coriander or Pak Pai ( <i>Polygonatum odoratum</i> ). <i>ACS Symposium Series</i> , <b>2001</b> , 269-280	0.4	3
122	Antioxidant Activity of Flavanols and Flavonoid Glycosides in Oolong Tea. <i>ACS Symposium Series</i> , <b>2001</b> , 292-303	0.4	1
121	A Quantitative HPLC Method for the Quality Assurance of Goldenseal Products in the U.S. Market. <i>ACS Symposium Series</i> , <b>2001</b> , 199-213	0.4	1
120	Analysis of Bioactive Ferulates from Gum Guggul ( <i>Commiphora wightii</i> ). <i>ACS Symposium Series</i> , <b>2001</b> , 281-291	0.4	
119	Ecdysteroids of quinoa seeds ( <i>Chenopodium quinoa</i> Willd.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 2576-8	5.7	25
118	A new unusual iridoid with inhibition of activator protein-1 (AP-1) from the leaves of <i>Morinda citrifolia</i> L. <i>Organic Letters</i> , <b>2001</b> , 3, 1307-9	6.2	26
117	Characterization of the triterpene saponins of the roots and rhizomes of blue cohosh ( <i>Caulophyllum thalictroides</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 5969-74	5.7	37
116	Cycloartane triterpene saponins from the roots of <i>Cimicifuga foetida</i> . <i>Journal of Natural Products</i> , <b>2001</b> , 64, 627-9	4.9	23
115	Cancer Prevention Properties of Tea: Biochemical Mechanisms. <i>ACS Symposium Series</i> , <b>2000</b> , 78-86	0.4	1
114	Chemistry and antioxidative factors in rosemary and sage. <i>BioFactors</i> , <b>2000</b> , 13, 161-6	6.1	63
113	Anti-tumor and anti-carcinogenic activities of triterpenoid, beta-boswellic acid. <i>BioFactors</i> , <b>2000</b> , 13, 225-30	6.1	90
112	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
111	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
110	The Chemistry of Tea. <i>ACS Symposium Series</i> , <b>2000</b> , 316-326	0.4	7
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107	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
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78	Volatile Compounds Generated from Thermal Interactions of Inosine-5'-monophosphate and Alliin or Deoxyalliin. <i>ACS Symposium Series</i> , <b>1994</b> , 188-198	0.4	1
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64	Phenolic Compounds in Food. <i>ACS Symposium Series</i> , <b>1992</b> , 2-7	0.4	21
63	Protection Against Tobacco-Specific, Nitrosamine-Induced Lung Tumorigenesis by Green Tea and Its Components. <i>ACS Symposium Series</i> , <b>1992</b> , 300-307	0.4	5
62	Glycosidically Bound Phenolic and Other Compounds in an Umbelliferous Vegetable Beverage. <i>ACS Symposium Series</i> , <b>1992</b> , 85-92	0.4	2
61	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
60	Evaluation of Polytriphenylmethyl Methacrylate for Food Packaging by Determining Interactions Using HPLC. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>1992</b> , 15, 1971-1981		0
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49	Evaluation of Polyvinyl Acetate for Food Packaging by Studying Interactions Using HPLC <b>1991</b> , 14, 3425-3437		2
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45	Volatile Compounds in Ginger Oil Generated by Thermal Treatment. <i>ACS Symposium Series</i> , <b>1989</b> , 366-375.	4	14
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40	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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