

Feng Chen

List of Publications by Year in descending order

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264
papers

11,153
citations

23500

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46693

89
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all docs

266
docs citations

266
times ranked

11412
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and identification of antioxidative peptides from porcine collagen hydrolysate by consecutive chromatography and electrospray ionization–mass spectrometry. <i>Food Chemistry</i> , 2007, 102, 1135-1143.	4.2	320
2	Naturally occurring inhibitors against the formation of advanced glycation end-products. <i>Food and Function</i> , 2011, 2, 289.	2.1	208
3	Comparison of anthocyanins and phenolics in organically and conventionally grown blueberries in selected cultivars. <i>Food Chemistry</i> , 2011, 125, 201-208.	4.2	196
4	Degradation of Ascorbic Acid in Aqueous Solution. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 5078-5082.	2.4	193
5	Effect of Methyl Jasmonate on Secondary Metabolites of Sweet Basil (<i>Ocimum basilicum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2327-2332.	2.4	185
6	Comparison of Aroma-Active Volatiles in Oolong Tea Infusions Using GC–Olfactometry, GC–FPD, and GC–MS. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7499-7510.	2.4	184
7	Evaluation of antioxidant activity of parsley (<i>Petroselinum crispum</i>) essential oil and identification of its antioxidant constituents. <i>Food Research International</i> , 2006, 39, 833-839.	2.9	182
8	Effect of Chitosan on the Biological Properties of Sweet Basil (<i>Ocimum basilicum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3696-3701.	2.4	181
9	Evaluation of Antioxidant Activity of Australian Tea Tree (<i>Melaleuca alternifolia</i>) Oil and Its Components. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2849-2854.	2.4	166
10	Molecular and genomic basis of volatile–mediated indirect defense against insects in rice. <i>Plant Journal</i> , 2008, 55, 491-503.	2.8	163
11	Novel peptides derived from egg white protein inhibiting alpha-glucosidase. <i>Food Chemistry</i> , 2011, 129, 1376-1382.	4.2	160
12	Characterization of aroma compounds of Chinese famous liquors by gas chromatography–mass spectrometry and flash GC electronic-nose. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 945-946, 92-100.	1.2	155
13	Anti-diabetic activity peptides from albumin against α -glucosidase and α -amylase. <i>Food Chemistry</i> , 2012, 135, 2078-2085.	4.2	150
14	Characterization of key aroma compounds in Gujinggong Chinese Baijiu by gas chromatography–olfactometry, quantitative measurements, and sensory evaluation. <i>Food Research International</i> , 2018, 105, 616-627.	2.9	140
15	Evaluation of vetiver oil and seven insect-active essential oils against the Formosan subterranean termite. <i>Journal of Chemical Ecology</i> , 2001, 27, 1617-1625.	0.9	137
16	Extraction and pharmacological properties of bioactive compounds from longan (<i>Dimocarpus longan</i>) Tj ETQq0 0 0,rgBT /Overlock 10 Tf	2.9	137
17	Evaluation of the synergism among volatile compounds in Oolong tea infusion by odour threshold with sensory analysis and E-nose. <i>Food Chemistry</i> , 2017, 221, 1484-1490.	4.2	135
18	Prenylated flavonoids, promising nutraceuticals with impressive biological activities. <i>Trends in Food Science and Technology</i> , 2015, 44, 93-104.	7.8	131

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19	Effect of Methyl Jasmonate on Phenolics, Isothiocyanate, and Metabolic Enzymes in Radish Sprout (<i>Raphanus sativus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7263-7269.	2.4	130
20	Inhibitory Effects of Muscadine Anthocyanins on $\hat{\pm}$ -Glucosidase and Pancreatic Lipase Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9506-9511.	2.4	129
21	Anti-diabetic activities of phenolic compounds in muscadine against alpha-glucosidase and pancreatic lipase. <i>LWT - Food Science and Technology</i> , 2012, 46, 164-168.	2.5	125
22	Untargeted and targeted metabolomics strategy for the classification of strong aroma-type baijiu (liquor) according to geographical origin using comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2020, 314, 126098.	4.2	122
23	Structural characterisation of polysaccharides purified from longan (<i>Dimocarpus longan</i> Lour.) fruit pericarp. <i>Food Chemistry</i> , 2009, 115, 609-614.	4.2	116
24	Purification and identification of novel antioxidant peptides from egg white protein and their antioxidant activities. <i>Food Chemistry</i> , 2015, 175, 258-266.	4.2	115
25	Nonseed plant <i>Selaginella moellendorffii</i> has both seed plant and microbial types of terpene synthases. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2012, 109, 14711-14715.	3.3	103
26	Antioxidant constituents in feverfew (<i>Tanacetum parthenium</i>) extract and their chromatographic quantification. <i>Food Chemistry</i> , 2006, 96, 220-227.	4.2	102
27	Chapter 6 Gossypol-A Polyphenolic Compound from Cotton Plant. <i>Advances in Food and Nutrition Research</i> , 2009, 58, 215-263.	1.5	102
28	Isolation and identification of angiotensin-converting enzyme inhibitory peptides from egg white protein hydrolysates. <i>Food Chemistry</i> , 2010, 122, 1159-1163.	4.2	101
29	Comparative analysis of surface wax in mature fruits between Satsuma mandarin (<i>Citrus unshiu</i>) and "Newhall" navel orange (<i>Citrus sinensis</i>) from the perspective of crystal morphology, chemical composition and key gene expression. <i>Food Chemistry</i> , 2014, 153, 177-185.	4.2	101
30	Characterization of the Key Aroma Volatile Compounds in Cranberry (<i>Vaccinium macrocarpon</i>) <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4990-4999.	2.4	101
31	Nootkatone is a repellent for Formosan subterranean termite (<i>Coptotermes formosanus</i>). <i>Journal of Chemical Ecology</i> , 2001, 27, 523-531.	0.9	98
32	Identification of a novel phenolic compound in litchi (<i>Litchi chinensis</i> Sonn.) pericarp and bioactivity evaluation. <i>Food Chemistry</i> , 2013, 136, 563-568.	4.2	98
33	Dynamics of water mobility and distribution in soybean antioxidant peptide powders monitored by LF-NMR. <i>Food Chemistry</i> , 2016, 199, 280-286.	4.2	95
34	Volatile Constituents of Wild Citrus <i>Mangshanyegan</i> (<i>Citrus nobilis</i> Lauriro) Peel Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2617-2628.	2.4	94
35	Roles of different initial Maillard intermediates and pathways in meat flavor formation for cysteine-xylose-glycine model reaction systems. <i>Food Chemistry</i> , 2017, 232, 135-144.	4.2	92
36	Identification of novel peptides from 3 to 10kDa pine nut (<i>Pinus koraiensis</i>) meal protein, with an exploration of the relationship between their antioxidant activities and secondary structure. <i>Food Chemistry</i> , 2017, 219, 311-320.	4.2	91

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37	Recent advances in processing food powders by using superfine grinding techniques: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2222-2255.	5.9	91
38	Structural Identification of (1 \rightarrow 6)- β -D-Glucan, a Key Responsible for the Health Benefits of Longan, and Evaluation of Anticancer Activity. <i>Biomacromolecules</i> , 2013, 14, 1999-2003.	2.6	90
39	Evaluation of Antioxidant Activity of Vetiver (<i>Vetiveria zizanioides</i> L.) Oil and Identification of Its Antioxidant Constituents. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7691-7695.	2.4	88
40	An inclusion complex of eugenol into β -cyclodextrin: Preparation, and physicochemical and antifungal characterization. <i>Food Chemistry</i> , 2016, 196, 324-330.	4.2	87
41	Comparison of anti-diabetic effects of polysaccharides from corn silk on normal and hyperglycemia rats. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 1133-1137.	3.6	84
42	Polyphenols from longan seeds and their radical-scavenging activity. <i>Food Chemistry</i> , 2009, 116, 433-436.	4.2	82
43	Primary and secondary structure of novel ACE-inhibitory peptides from egg white protein. <i>Food Chemistry</i> , 2012, 133, 315-322.	4.2	81
44	Identification of phenolics in litchi and evaluation of anticancer cell proliferation activity and intracellular antioxidant activity. <i>Free Radical Biology and Medicine</i> , 2015, 84, 171-184.	1.3	78
45	Characterization of exopolysaccharides produced by microalgae with antitumor activity on human colon cancer cells. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 761-767.	3.6	76
46	Effect of organic acids on bread quality improvement. <i>Food Chemistry</i> , 2019, 278, 267-275.	4.2	76
47	Effects of high-pressure treatment on the extraction yield, phenolic content and antioxidant activity of litchi (<i>Litchi chinensis</i> Sonn.) fruit pericarp. <i>International Journal of Food Science and Technology</i> , 2009, 44, 960-966.	1.3	72
48	Antifungal activity and action mode of pinocebrin from propolis against <i>Penicillium italicum</i> . <i>Food Science and Biotechnology</i> , 2012, 21, 1533-1539.	1.2	72
49	Using green alga <i>Haematococcus pluvialis</i> for astaxanthin and lipid co-production: Advances and outlook. <i>Bioresource Technology</i> , 2021, 340, 125736.	4.8	71
50	Degradation of anthocyanin from litchi fruit pericarp by H ₂ O ₂ and hydroxyl radical. <i>Food Chemistry</i> , 2009, 116, 995-998.	4.2	69
51	Volatile chemical and carotenoid profiles in watermelons [<i>Citrullus vulgaris</i> (Thunb.) Schrad (Cucurbitaceae)] with different flesh colors. <i>Food Science and Biotechnology</i> , 2012, 21, 531-541.	1.2	68
52	Characterization of key aroma compounds in Meilanchun sesame flavor style baijiu by application of aroma extract dilution analysis, quantitative measurements, aroma recombination, and omission/addition experiments. <i>RSC Advances</i> , 2018, 8, 23757-23767.	1.7	68
53	Production of quercetin, kaempferol and their glycosidic derivatives from the aqueous-organic extracted residue of litchi pericarp with <i>Aspergillus awamori</i> . <i>Food Chemistry</i> , 2014, 145, 220-227.	4.2	67
54	Characterization of key aroma-active sulfur-containing compounds in Chinese Laobaigan Baijiu by gas chromatography-olfactometry and comprehensive two-dimensional gas chromatography coupled with sulfur chemiluminescence detection. <i>Food Chemistry</i> , 2019, 297, 124959.	4.2	67

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55	Antihypertensive Effect of Angiotensin-Converting Enzyme Inhibitory Peptide RVPSL on Spontaneously Hypertensive Rats by Regulating Gene Expression of the Renin-Angiotensin System. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 912-917.	2.4	66
56	Production and characterization of exopolysaccharides from <i>Chlorella zofingiensis</i> and <i>Chlorella vulgaris</i> with anti-colorectal cancer activity. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 976-983.	3.6	64
57	Anticancer activity of limonoid from <i>Khaya senegalensis</i> . <i>Phytotherapy Research</i> , 2007, 21, 731-734.	2.8	63
58	Storage carbon metabolism of <i>Isochrysis zhangjiangensis</i> under different light intensities and its application for co-production of fucoxanthin and stearidonic acid. <i>Bioresource Technology</i> , 2019, 282, 94-102.	4.8	63
59	Analysis of volatiles in Dezhou Braised Chicken by comprehensive two-dimensional gas chromatography/high resolution-time of flight mass spectrometry. <i>LWT - Food Science and Technology</i> , 2015, 60, 1235-1242.	2.5	62
60	Formation mechanism of aroma compounds in a glutathione-glucose reaction with fat or oxidized fat. <i>Food Chemistry</i> , 2019, 270, 436-444.	4.2	61
61	Enhanced Photosynthesis of Carotenoids in Microalgae Driven by Light-Harvesting Gold Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 7600-7608.	3.2	60
62	Carotenoid Production from Microalgae: Biosynthesis, Salinity Responses and Novel Biotechnologies. <i>Marine Drugs</i> , 2021, 19, 713.	2.2	60
63	High pressure extraction of corilagin from longan (<i>Dimocarpus longan</i> Lour.) fruit pericarp. <i>Separation and Purification Technology</i> , 2009, 70, 41-45.	3.9	59
64	Effect of glycine on reaction of cysteine-xylose: Insights on initial Maillard stage intermediates to develop meat flavor. <i>Food Research International</i> , 2017, 99, 444-453.	2.9	59
65	Evolution of the key odorants and aroma profiles in traditional Laowuzeng baijiu during its one-year ageing. <i>Food Chemistry</i> , 2020, 310, 125898.	4.2	58
66	Non-destructive determination of total polyphenols content and classification of storage periods of Iron Buddha tea using multispectral imaging system. <i>Food Chemistry</i> , 2015, 176, 130-136.	4.2	56
67	Fucoxanthin modulates cecal and fecal microbiota differently based on diet. <i>Food and Function</i> , 2019, 10, 5644-5655.	2.1	54
68	Accumulation of $\hat{1}^3$ -Aminobutyric Acid in Rice Germ Using Protease. <i>Bioscience, Biotechnology and Biochemistry</i> , 2006, 70, 1160-1165.	0.6	50
69	Chemical characterization and antioxidant evaluation of muscadine grape pomace extract. <i>Food Chemistry</i> , 2010, 123, 1156-1162.	4.2	50
70	QIGLF, a novel angiotensin I-converting enzyme-inhibitory peptide from egg white protein. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 921-926.	1.7	50
71	Effect of frozen storage on the foaming properties of wheat gliadin. <i>Food Chemistry</i> , 2014, 164, 44-49.	4.2	50
72	Biotransformation of tea catechins using <i>Aspergillus niger</i> tannase prepared by solid state fermentation on tea byproduct. <i>LWT - Food Science and Technology</i> , 2015, 60, 1206-1213.	2.5	50

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73	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. <i>Food Chemistry</i> , 2018, 256, 373-379.	4.2	49
74	Analysis of reducing sugars, organic acids and minerals in 15 cultivars of jujube (<i>Ziziphus jujuba</i> mill.) fruits in China. <i>Journal of Food Composition and Analysis</i> , 2018, 73, 10-16.	1.9	49
75	Optimization of reactions between reducing sugars and 1-phenyl-3-methyl-5-pyrazolone (PMP) by response surface methodology. <i>Food Chemistry</i> , 2018, 254, 158-164.	4.2	48
76	Optimized extraction of polysaccharides from corn silk by pulsed electric field and response surface quadratic design. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, n/a-n/a.	1.7	47
77	Ultrasonically Assisted Production of Biodiesel from Crude Cottonseed Oil. <i>International Journal of Green Energy</i> , 2010, 7, 117-127.	2.1	46
78	Characterization of ACE-inhibitory Peptide Associated with Antioxidant and Anticoagulation Properties. <i>Journal of Food Science</i> , 2011, 76, C1149-55.	1.5	45
79	Phytochemical analyses of <i>Ziziphus jujuba</i> Mill. var. <i>spinosa</i> seed by ultrahigh performance liquid chromatography-tandem mass spectrometry and gas chromatography-mass spectrometry. <i>Analyst</i> , The, 2013, 138, 6881.	1.7	45
80	Prooxidant activities of quercetin, p-coumaric acid and their derivatives analysed by quantitative structure-activity relationship. <i>Food Chemistry</i> , 2012, 131, 508-512.	4.2	44
81	Inhibitory effect of astaxanthin on pancreatic lipase with inhibition kinetics integrating molecular docking simulation. <i>Journal of Functional Foods</i> , 2018, 48, 551-557.	1.6	44
82	Enzymatic hydrolysis and auto-isomerization during β -glucosidase treatment improve the aroma of instant white tea infusion. <i>Food Chemistry</i> , 2021, 342, 128565.	4.2	44
83	Bioactivities of Gossypol, 6-Methoxygossypol, and 6,6-Dimethoxygossypol. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4393-4398.	2.4	43
84	Assessment of the sensitizing capacity and allergenicity of enzymatic cross-linked arginine kinase, the crab allergen. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1707-1718.	1.5	42
85	Insights into the Role of 2-Methyl-3-furanthiol and 2-Furfurylthiol as Markers for the Differentiation of Chinese Light, Strong, and Soy Sauce Aroma Types of Baijiu. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7946-7954.	2.4	42
86	Identification of antioxidant phenolic compounds in feverfew (<i>Tanacetum parthenium</i>) by HPLC-ESI-MS/MS and NMR. <i>Phytochemical Analysis</i> , 2007, 18, 401-410.	1.2	41
87	Structural Characteristics and Antioxidant Activities of Oligosaccharides from Longan Fruit Pericarp. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9293-9298.	2.4	41
88	Novel synthesized 2, 4-DAPG analogues: antifungal activity, mechanism and toxicology. <i>Scientific Reports</i> , 2016, 6, 32266.	1.6	40
89	Expression and biochemical characterization of recombinant β -l-rhamnosidase r-Rha1 from <i>Aspergillus niger</i> JMU-TS528. <i>International Journal of Biological Macromolecules</i> , 2016, 85, 391-399.	3.6	40
90	Investigation of carbon and energy metabolic mechanism of mixotrophy in <i>Chromochloris zofingiensis</i> . <i>Biotechnology for Biofuels</i> , 2021, 14, 36.	6.2	40

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91	Inhibitory effects of polysaccharide from <i>Diaphragma juglandis fructus</i> on α -amylase and α -D-glucosidase activity, streptozotocin-induced hyperglycemia model, advanced glycation end-products formation, and H ₂ O ₂ -induced oxidative damage. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 1080-1089.	3.6	39
92	Purification and Characterization of a Naringinase from <i>Aspergillus aculeatus</i> JMUdb058. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 931-938.	2.4	38
93	Investigation of Sunlight-Induced Deterioration of Aroma of Pummelo (<i>Citrus maxima</i>) Essential Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11818-11830.	2.4	38
94	Characterization of odour-active compounds of sweet orange essential oils of different regions by gas chromatography-mass spectrometry, gas chromatography-olfactometry and their correlation with sensory attributes. <i>Flavour and Fragrance Journal</i> , 2016, 31, 41-50.	1.2	37
95	Identification and molecular docking study of novel angiotensin-converting enzyme inhibitory peptides from <i>Salmo salar</i> using <i>in silico</i> methods. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3907-3914.	1.7	37
96	Identification and the molecular mechanism of a novel myosin-derived ACE inhibitory peptide. <i>Food and Function</i> , 2018, 9, 364-370.	2.1	37
97	Aroma enhancement of instant green tea infusion using α -glucosidase and α -xylosidase. <i>Food Chemistry</i> , 2020, 315, 126287.	4.2	37
98	Structural characteristics and antioxidant activities of polysaccharides from longan seed. <i>Carbohydrate Polymers</i> , 2013, 92, 758-764.	5.1	36
99	Novel insights into mixotrophic cultivation of <i>Nitzschia laevis</i> for co-production of fucoxanthin and eicosapentaenoic acid. <i>Bioresource Technology</i> , 2019, 294, 122145.	4.8	36
100	In vitro antioxidant, anti-mutagenic, anti-cancer and anti-angiogenic effects of Chinese Bowl tea. <i>Journal of Functional Foods</i> , 2014, 7, 590-598.	1.6	35
101	Chemotaxonomic Study of Citrus, Poncirus and Fortunella Genotypes Based on Peel Oil Volatile Compounds - Deciphering the Genetic Origin of Mangshanyegan (<i>Citrus nobilis</i> Lauriro). <i>PLoS ONE</i> , 2013, 8, e58411.	1.1	34
102	Characterization of odor-active compounds of various Chinese "Wuliangye" liquors by gas chromatography-olfactometry, gas chromatography-mass spectrometry and sensory evaluation. <i>International Journal of Food Properties</i> , 2017, 20, S735-S745.	1.3	34
103	A novel fed-batch strategy enhances lipid and astaxanthin productivity without compromising biomass of <i>Chromochloris zofingiensis</i> . <i>Bioresource Technology</i> , 2020, 308, 123306.	4.8	34
104	Application and bioactive properties of proteins and peptides derived from hen eggs: opportunities and challenges. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2839-2845.	1.7	33
105	Sensory evaluation and gas chromatography-mass spectrometry (GC-MS) analysis of the volatile extracts of pummelo (<i>Citrus maxima</i>) peel. <i>Flavour and Fragrance Journal</i> , 2014, 29, 305-312.	1.2	33
106	Anti-hyperglycemic activity of polysaccharides from calyx of <i>Physalis alkekengi</i> var. <i>franchetii</i> Makino on alloxan-induced mice. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 249-257.	3.6	33
107	Chemical Changes and Overexpressed Genes in Sweet Basil (<i>Ocimum basilicum</i> L.) upon Methyl Jasmonate Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 706-713.	2.4	32
108	Characterization of the Aldehydes and Their Transformations Induced by UV Irradiation and Air Exposure of White Guanxi Honey Pummelo (<i>Citrus Grandis</i> (L.) Osbeck) Essential Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5000-5010.	2.4	31

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109	Development and characterization of an α -L-rhamnosidase mutant with improved thermostability and a higher efficiency for debittering orange juice. <i>Food Chemistry</i> , 2018, 245, 1070-1078.	4.2	31
110	Comparison of Aroma Profiles of Traditional and Modern Zhenjiang Aromatic Vinegars and Their Changes During the Vinegar Aging by SPME-GC-MS and GC-O. <i>Food Analytical Methods</i> , 2019, 12, 544-557.	1.3	31
111	Characterization and Preparation of <i>Aspergillus niger</i> Naringinase for Debittering Citrus Juice. <i>Journal of Food Science</i> , 2012, 77, C1-7.	1.5	30
112	Comparative analyses of aromas of fresh, naringinase-treated and resin-absorbed juices of pummelo by GC-MS and sensory evaluation. <i>Flavour and Fragrance Journal</i> , 2015, 30, 245-253.	1.2	30
113	Litchi Fruit LcNAC1 is a Target of LcMYC2 and Regulator of Fruit Senescence Through its Interaction with LcWRKY1. <i>Plant and Cell Physiology</i> , 2017, 58, 1075-1089.	1.5	30
114	Polysaccharides from <i>Diaphragma juglandis fructus</i> : Extraction optimization, antitumor, and immune-enhancement effects. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 835-845.	3.6	30
115	Identification and Characterization of the Tyrosinase Inhibitory Activity of Caffeine from <i>Camellia Pollen</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12741-12751.	2.4	30
116	Different Accumulation Profiles of Multiple Components Between Pericarp and Seed of <i>Alpinia oxyphylla</i> Capsular Fruit as Determined by UFLC-MS/MS. <i>Molecules</i> , 2014, 19, 4510-4523.	1.7	29
117	A comprehensive quality evaluation method by FT-NIR spectroscopy and chemometric: Fine classification and untargeted authentication against multiple frauds for <i>Chinese Ganoderma lucidum</i> . <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017, 182, 17-25.	2.0	29
118	Anti-Alzheimers activity and molecular mechanism of albumin-derived peptides against AChE and BChE. <i>Food and Function</i> , 2018, 9, 1173-1178.	2.1	29
119	Control of citrus green and blue molds by Chinese propolis. <i>Food Science and Biotechnology</i> , 2010, 19, 1303-1308.	1.2	28
120	<i>In vitro</i> antioxidant activities of the novel pentapeptides Ser-His-Glu-Cys-Asn and Leu-Pro-Phe-Ala-Met and the relationship between activity and peptide secondary structure. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1945-1952.	1.7	28
121	Time-resolved transcriptome analysis during transitions of sulfur nutritional status provides insight into triacylglycerol (TAG) and astaxanthin accumulation in the green alga <i>Chromochloris zofingiensis</i> . <i>Biotechnology for Biofuels</i> , 2020, 13, 128.	6.2	28
122	Resveratrol: Evidence for Its Nephroprotective Effect in Diabetic Nephropathy. <i>Advances in Nutrition</i> , 2020, 11, 1555-1568.	2.9	28
123	A luminescent bacterium assay of fusaric acid produced by <i>Fusarium proliferatum</i> from banana. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 402, 1347-1354.	1.9	27
124	Comparison of Aroma-Active Compounds and Sensory Characteristics of Durian (<i>Durio</i>) and Partial Least-Squares Regression. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1939-1947.	2.4	27
125	Discrimination of transgenic soybean seeds by terahertz spectroscopy. <i>Scientific Reports</i> , 2016, 6, 35799.	1.6	27
126	Performance assessment of food safety management system in the pork slaughter plants of China. <i>Food Control</i> , 2017, 71, 264-272.	2.8	27

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127	Characterization of key aroma compounds in Laobaigan Chinese Baijiu by GC-MS and means of molecular sensory science. <i>Flavour and Fragrance Journal</i> , 2019, 34, 514-525.	1.2	27
128	Antioxidant Capacities of Fractions of Bamboo Shaving Extract and Their Antioxidant Components. <i>Molecules</i> , 2016, 21, 996.	1.7	26
129	Turn-off fluorescent sensor for highly sensitive and specific simultaneous recognition of 29 famous green teas based on quantum dots combined with chemometrics. <i>Analytica Chimica Acta</i> , 2017, 963, 119-128.	2.6	26
130	Characterization of the key odorants of fennel essential oils of different regions using GC-MS and GC-O combined with partial least squares regression. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1063, 226-234.	1.2	26
131	Characterization of volatile compounds in three commercial Chinese vinegars by SPME-GC-MS and GC-O. <i>LWT - Food Science and Technology</i> , 2019, 112, 108264.	2.5	25
132	Comparison of determination of sugar-PMP derivatives by two different stationary phases and two HPLC detectors: C18 vs. amide columns and DAD vs. ELSD. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103715.	1.9	25
133	The apple dihydrochalcone phloretin suppresses growth and improves chemosensitivity of breast cancer cells via inhibition of cytoprotective autophagy. <i>Food and Function</i> , 2021, 12, 177-190.	2.1	25
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261	SAFE and SBSE combined with GC-MS and GC-O for characterization of flavor compounds in Zhizhonghe Wujiapi medicinal liquor. <i>Journal of Food Science</i> , 2022, 87, 939-956.	1.5	2
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263	An improved high performance liquid chromatography method for the separation of carotenoids extracted from <i>Phaffia rhodozyma</i> . <i>Journal of Analytical Chemistry</i> , 2015, 70, 1512-1520.	0.4	1
264	Regulation of physiological pH and consumption of potential food ingredients for maintaining homeostasis and metabolic function: An overview. <i>Food Reviews International</i> , 0, 1-17.	4.3	0