Gow-Chin Yen

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2173557/publications.pdf

Version: 2024-02-01

		6606	11303
283	22,200	79	136
papers	citations	h-index	g-index

292	292	292	22861
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant Activity of Various Tea Extracts in Relation to Their Antimutagenicity. Journal of Agricultural and Food Chemistry, 1995, 43, 27-32.	2.4	2,001
2	Scavenging Effect of Methanolic Extracts of Peanut Hulls on Free-Radical and Active-Oxygen Species. Journal of Agricultural and Food Chemistry, 1994, 42, 629-632.	2.4	819
3	Antioxidant Activity of Water Extract of Harng Jyur (Chrysanthemum morifolium Ramat). LWT - Food Science and Technology, 1999, 32, 269-277.	2.5	579
4	Antioxidant and pro-oxidant properties of ascorbic acid and gallic acid. Food Chemistry, 2002, 79, 307-313.	4.2	483
5	Chemopreventive effects of dietary phytochemicals against cancer invasion and metastasis: Phenolic acids, monophenol, polyphenol, and their derivatives. Cancer Treatment Reviews, 2012, 38, 76-87.	3.4	408
6	The development of regulations for food nanotechnology. Trends in Food Science and Technology, 2007, 18, 269-280.	7.8	387
7	Inhibitory Effect of Naturally Occurring Flavonoids on the Formation of Advanced Glycation Endproducts. Journal of Agricultural and Food Chemistry, 2005, 53, 3167-3173.	2.4	320
8	Antioxidant activity of anthraquinones and anthrone. Food Chemistry, 2000, 70, 437-441.	4.2	319
9	Inhibition of advanced glycation endproduct formation by foodstuffs. Food and Function, 2011, 2, 224.	2.1	266
10	Neuroprotective Effects of Citrus Flavonoids. Journal of Agricultural and Food Chemistry, 2012, 60, 877-885.	2.4	265
11	Anthocyanins Induce the Activation of Phase II Enzymes through the Antioxidant Response Element Pathway against Oxidative Stress-Induced Apoptosis. Journal of Agricultural and Food Chemistry, 2007, 55, 9427-9435.	2.4	255
12	Relationship between antioxidant activity and maturity of peanut hulls. Journal of Agricultural and Food Chemistry, 1993, 41, 67-70.	2.4	251
13	Antioxidant activity and free radical-scavenging capacity of extracts from guava (Psidium guajava L.) leaves. Food Chemistry, 2007, 101, 686-694.	4.2	241
14	Action of Methanolic Extract of Mung Bean Hulls as Inhibitors of Lipid Peroxidation and Non-lipid Oxidative Damage. Food and Chemical Toxicology, 1999, 37, 1055-1061.	1.8	238
15	Antioxidant Activity of Extracts from Du-zhong (Eucommia ulmoides) toward Various Lipid Peroxidation Models in Vitro. Journal of Agricultural and Food Chemistry, 1998, 46, 3952-3957.	2.4	237
16	Antioxidant Activity and Bioactive Compounds of Tea Seed (Camellia oleifera Abel.) Oil. Journal of Agricultural and Food Chemistry, 2006, 54, 779-784.	2.4	234
17	Effect of gallic acid on high fat diet-induced dyslipidaemia, hepatosteatosis and oxidative stress in rats. British Journal of Nutrition, 2007, 98, 727-35.	1.2	222
18	Antioxidative properties of methanolic extracts from peanut hulls. JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 383-386.	0.8	221

#	Article	IF	Citations
19	Effects of Flavonoids and Phenolic Acids on the Inhibition of Adipogenesis in 3T3-L1 Adipocytes. Journal of Agricultural and Food Chemistry, 2007, 55, 8404-8410.	2.4	208
20	Bioactivity and Potential Health Benefits of Licorice. Journal of Agricultural and Food Chemistry, 2014, 62, 542-553.	2.4	200
21	Hepatoprotection of tea seed oil (Camellia oleifera Abel.) against CCl4-induced oxidative damage in rats. Food and Chemical Toxicology, 2007, 45, 888-895.	1.8	191
22	Flavonoids, a ubiquitous dietary phenolic subclass, exert extensive in vitro anti-invasive and in vivo anti-metastatic activities. Cancer and Metastasis Reviews, 2012, 31, 323-351.	2.7	187
23	Phenolic Compounds Rutin and o-Coumaric Acid Ameliorate Obesity Induced by High-Fat Diet in Rats. Journal of Agricultural and Food Chemistry, 2009, 57, 425-431.	2.4	179
24	Antioxidative activity of three herbal water extracts. Food Chemistry, 1997, 60, 639-645.	4.2	176
25	Induction of Hepatic Antioxidant Enzymes by Phenolic Acids in Rats Is Accompanied by Increased Levels of Multidrug Resistanceâ€“Associated Protein 3 mRNA Expression. Journal of Nutrition, 2006, 136, 11-15.	1.3	176
26	Effects of Capsaicin on Induction of Apoptosis and Inhibition of Adipogenesis in 3T3-L1 Cells. Journal of Agricultural and Food Chemistry, 2007, 55, 1730-1736.	2.4	176
27	Antioxidative activity and scavenging effects on active oxygen of xylose-lysine maillard reaction products. Journal of the Science of Food and Agriculture, 1995, 67, 415-420.	1.7	173
28	Differential expressions of antioxidant status in aging rats: the role of transcriptional factor Nrf2 and MAPK signaling pathway. Biogerontology, 2007, 8, 71-80.	2.0	169
29	Neuroprotective Effects of the Citrus Flavanones against H₂O₂-Induced Cytotoxicity in PC12 Cells. Journal of Agricultural and Food Chemistry, 2008, 56, 859-864.	2.4	168
30	Effects of anthocyanidin on the inhibition of proliferation and induction of apoptosis in human gastric adenocarcinoma cells. Food and Chemical Toxicology, 2005, 43, 1557-1566.	1.8	166
31	Antioxidant and cognitive promotion effects of anthocyanin-rich mulberry (Morus atropurpurea L.) on senescence-accelerated mice and prevention of Alzheimer's disease. Journal of Nutritional Biochemistry, 2010, 21, 598-605.	1.9	166
32	Antioxidant and radical scavenging properties of extracts from Ganoderma tsugae. Food Chemistry, 1999, 65, 375-379.	4.2	165
33	Glycyrrhizic Acid and 18Î²-Glycyrrhetinic Acid Modulate Lipopolysaccharide-Induced Inflammatory Response by Suppression of NF-Î²B through PI3K p110Î´ and p110Î³ Inhibitions. Journal of Agricultural and Food Chemistry, 2011, 59, 7726-7733.	2.4	165
34	Oleanolic Acid and Ursolic Acid Induce Apoptosis in HuH7 Human Hepatocellular Carcinoma Cells through a Mitochondrial-Dependent Pathway and Downregulation of XIAP. Journal of Agricultural and Food Chemistry, 2010, 58, 6110-6118.	2.4	162
35	Phenolic compounds: Evidence for inhibitory effects against obesity and their underlying molecular signaling mechanisms. Molecular Nutrition and Food Research, 2008, 52, 53-61.	1.5	161
36	Glycyrrhizic Acid and 18Î²-Glycyrrhetinic Acid Inhibit Inflammation via PI3K/Akt/GSK3Î² Signaling and Glucocorticoid Receptor Activation. Journal of Agricultural and Food Chemistry, 2010, 58, 8623-8629.	2.4	157

#	Article	IF	Citations
37	Antioxidant Properties of Antrodia camphorata in Submerged Culture. Journal of Agricultural and Food Chemistry, 2002, 50, 3322-3327.	2.4	155
38	Antioxidant Effects of Dopamine and Related Compounds. Bioscience, Biotechnology and Biochemistry, 1997, 61, 1646-1649.	0.6	149
39	Inhibitory Effect of Phenolic Acids on the Proliferation of 3T3-L1 Preadipocytes in Relation to Their Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 4191-4197.	2.4	148
40	Lucidenic acid inhibits PMA-induced invasion of human hepatoma cells through inactivating MAPK/ERK signal transduction pathway and reducing binding activities of NF-ÂB and AP-1. Carcinogenesis, 2007, 29, 147-156.	1.3	137
41	Comparison of high pressure treatment and thermal pasteurization effects on the quality and shelf life of guava puree. International Journal of Food Science and Technology, 1996, 31, 205-213.	1.3	136
42	Induction of cell apoptosis in 3T3-L1 pre-adipocytes by flavonoids is associated with their antioxidant activity. Molecular Nutrition and Food Research, 2006, 50, 1072-1079.	1.5	134
43	Antioxidant Effects of Water Extracts from Barley (Hordeum vulgareL.) Prepared under Different Roasting Temperatures. Journal of Agricultural and Food Chemistry, 2001, 49, 1455-1463.	2.4	124
44	Effects of Phenolic Acids on Human Phenolsulfotransferases in Relation to Their Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2003, 51, 1474-1479.	2.4	123
45	Du-Zhong (Eucommia ulmoides Oliv.) leaves inhibits CCl4-induced hepatic damage in rats. Food and Chemical Toxicology, 2006, 44, 1424-1431.	1.8	122
46	Antioxidant and Pro-Oxidant Effects of Various Tea Extracts. Journal of Agricultural and Food Chemistry, 1997, 45, 30-34.	2.4	121
47	Effects of Pu-erh Tea on Oxidative Damage and Nitric Oxide Scavenging. Journal of Agricultural and Food Chemistry, 2004, 52, 8169-8176.	2.4	119
48	Anti-inflammatory Effects of Phenolic Compounds Isolated from the Fruits of Artocarpus heterophyllus. Journal of Agricultural and Food Chemistry, 2008, 56, 4463-4468.	2.4	119
49	Pro-oxidative Properties of Flavonoids in Human Lymphocytes. Bioscience, Biotechnology and Biochemistry, 2003, 67, 1215-1222.	0.6	115
50	Antiâ€invasion effects of 6â€shogaol and 6â€gingerol, two active components in ginger, on human hepatocarcinoma cells. Molecular Nutrition and Food Research, 2010, 54, 1618-1627.	1.5	113
51	Extraction and Identification of Antioxidant Components from the Leaves of Mulberry (Morus albaL.). Journal of Agricultural and Food Chemistry, 1996, 44, 1687-1690.	2.4	112
52	Protective Effects of Fermented Filtrate fromAntrodia camphoratain Submerged Culture against CCl4-Induced Hepatic Toxicity in Rats. Journal of Agricultural and Food Chemistry, 2003, 51, 1571-1577.	2.4	109
53	Inducing gene expression of cardiac antioxidant enzymes by dietary phenolic acids in rats. Journal of Nutritional Biochemistry, 2009, 20, 163-171.	1.9	109
54	Antioxidant actions of Du-zhong (Eucommia ulmoides oliv.) toward oxidative damage in biomolecules. Life Sciences, 2000, 66, 1387-1400.	2.0	108

#	Article	IF	Citations
55	Antimutagenic and antimicrobial activities of pu-erh tea. LWT - Food Science and Technology, 2007, 40, 506-512.	2.5	108
56	Effects of Resveratrol and 4-hexylresorcinol on Hydrogen Peroxide-induced Oxidative DNA Damage in Human Lymphocytes. Free Radical Research, 2003, 37, 509-514.	1.5	107
57	Evaluation of Antioxidant Activity and Inhibitory Effect on Nitric Oxide Production of Some Common Vegetables. Journal of Agricultural and Food Chemistry, 2006, 54, 1680-1686.	2.4	107
58	Antioxidant efficacy of methanolic extracts of peanut hulls in soybean and peanut oils. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 745-748.	0.8	105
59	Ursolic acid, a naturally occurring triterpenoid, suppresses migration and invasion of human breast cancer cells by modulating câ€Jun Nâ€terminal kinase, Akt and mammalian target of rapamycin signaling. Molecular Nutrition and Food Research, 2010, 54, 1285-1295.	1.5	105
60	Quercetin facilitates cell death and chemosensitivity through RAGE/PI3K/AKT/mTOR axis in human pancreatic cancer cells. Journal of Food and Drug Analysis, 2019, 27, 887-896.	0.9	102
61	Antioxidant activity and active compounds of rice koji fermented with Aspergillus candidus. Food Chemistry, 2003, 83, 49-54.	4.2	101
62	Influence of seed roasting process on the changes in composition and quality of sesame (Sesame) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	99
63	Naturally occurring flavonoids attenuate high glucoseâ€induced expression of proinflammatory cytokines in human monocytic THPâ€1 cells. Molecular Nutrition and Food Research, 2009, 53, 984-995.	1.5	97
64	Pterostilbene, a bioactive component of blueberries, suppresses the generation of breast cancer stem cells within tumor microenvironment and metastasis via modulating <scp>NF</scp>â€Î<scp>B</scp>/microRNA 448 circuit. Molecular Nutrition and Food Research, 2013, 57, 1123-1134.	1.5	96
65	Antioxidant Activity of Phenolic Compounds Isolated fromMesona procumbensHemsl.. Journal of Agricultural and Food Chemistry, 2002, 50, 2993-2997.	2.4	94
66	Effect of sulforaphane on metallothionein expression and induction of apoptosis in human hepatoma HepG2 cells. Carcinogenesis, 2005, 26, 2138-2148.	1.3	94
67	Simultaneous Analysis of Biogenic Amines in Canned Fish by HPLC. Journal of Food Science, 1991, 56, 158-160.	1.5	93
68	Catechin protects against ketoprofen-induced oxidative damage of the gastric mucosa by up-regulating Nrf2 in vitro and in vivo. Journal of Nutritional Biochemistry, 2013, 24, 475-483.	1.9	93
69	Relationship between antimutagenic activity and major components of various teas. Mutagenesis, 1996, 11, 37-41.	1.0	90
70	Induction of Apoptosis by the Anthocyanidins through Regulation of Bcl-2 Gene and Activation of c-Jun N-Terminal Kinase Cascade in Hepatoma Cells. Journal of Agricultural and Food Chemistry, 2005, 53, 1740-1749.	2.4	90
71	The in vitro and in vivo experimental evidences disclose the chemopreventive effects of Ganoderma lucidum on cancer invasion and metastasis. Clinical and Experimental Metastasis, 2010, 27, 361-369.	1.7	88
72	Gallic Acid Induces Apoptosis in 3T3-L1 Pre-adipocytes via a Fas- and Mitochondrial-Mediated Pathway. Journal of Agricultural and Food Chemistry, 2007, 55, 7359-7365.	2.4	87

#	Article	IF	Citations
73	Neuroprotective Effects of Glycyrrhizic Acid and 18Î²-Glycyrrhetinic Acid in PC12 Cells via Modulation of the PI3K/Akt Pathway. Journal of Agricultural and Food Chemistry, 2009, 57, 754-761.	2.4	85
74	Hepatoprotection of quercetin against oxidative stress by induction of metallothionein expression through activating MAPK and PI3K pathways and enhancing Nrf2 DNA-binding activity. New Biotechnology, 2011, 28, 767-777.	2.4	83
75	Molecular mechanism inhibiting human hepatocarcinoma cell invasion by 6â€shogaol and 6â€gingerol. Molecular Nutrition and Food Research, 2012, 56, 1304-1314.	1.5	83
76	Suppression Effect of Soy Isoflavones on Nitric Oxide Production in RAW 264.7 Macrophages. Journal of Agricultural and Food Chemistry, 2001, 49, 1767-1772.	2.4	82
77	Myrosinase activity and total glucosinolate content of cruciferous vegetables, and some properties of cabbage myrosinase in Taiwan. Journal of the Science of Food and Agriculture, 1993, 61, 471-475.	1.7	81
78	Cytoprotective effects of hesperetin and hesperidin against amyloid Î²â€induced impairment of glucose transport through downregulation of neuronal autophagy. Molecular Nutrition and Food Research, 2012, 56, 601-609.	1.5	81
79	Cytoprotective effects of phenolic acids on methylglyoxalâ€induced apoptosis in Neuroâ€2A cells. Molecular Nutrition and Food Research, 2008, 52, 940-949.	1.5	80
80	Protective effect of pine (Pinus morrisonicola Hay.) needle on LDL oxidation and its anti-inflammatory action by modulation of iNOS and COX-2 expression in LPS-stimulated RAW 264.7 macrophages. Food and Chemical Toxicology, 2008, 46, 175-185.	1.8	80
81	Extraction and Identification of an Antioxidative Component from Jue Ming Zi (Cassia toraL.). Journal of Agricultural and Food Chemistry, 1998, 46, 820-824.	2.4	79
82	Glycative stress from advanced glycation end products (AGEs) and dicarbonyls: An emerging biological factor in cancer onset and progression. Molecular Nutrition and Food Research, 2016, 60, 1850-1864.	1.5	79
83	Reactive Oxygen Species Scavenging Activity of Du-zhong (EucommiaulmoidesOliv.) and Its Active Compounds. Journal of Agricultural and Food Chemistry, 2000, 48, 3431-3436.	2.4	78
84	Effect of Diallyl Sulfide on in Vitro and in Vivo Nrf2-Mediated Pulmonic Antioxidant Enzyme Expression via Activation ERK/p38 Signaling Pathway. Journal of Agricultural and Food Chemistry, 2012, 60, 100-107.	2.4	77
85	Effects of flavonoids on the expression of the pro-inflammatory response in human monocytes induced by ligation of the receptor for AGEs. Molecular Nutrition and Food Research, 2006, 50, 1129-1139.	1.5	76
86	Antioxidant properties of water-soluble polysaccharides from Antrodia cinnamomea in submerged culture. Food Chemistry, 2007, 104, 1115-1122.	4.2	75
87	The protective effect of Opuntia dillenii Haw fruit against low-density lipoprotein peroxidation and its active compounds. Food Chemistry, 2008, 106, 569-575.	4.2	75
88	Effects of alkaline and heat treatment on antioxidative activity and total phenolics of extracts from Hsian-tsao (Mesona procumbens Hemsl.). Food Research International, 2000, 33, 487-492.	2.9	73
89	Hsian-tsao (Mesona procumbens Heml.) prevents against rat liver fibrosis induced by CCl4 via inhibition of hepatic stellate cells activation. Food and Chemical Toxicology, 2008, 46, 3707-3713.	1.8	73
90	Silymarin: A Novel Antioxidant with Antiglycation and Antiinflammatory PropertiesIn VitroandIn Vivo. Antioxidants and Redox Signaling, 2011, 14, 353-366.	2.5	73

#	Article	IF	Citations
91	Effects of Water-Soluble Carbohydrate Concentrate from Chinese Jujube on Different Intestinal and Fecal Indices. Journal of Agricultural and Food Chemistry, 2008, 56, 1734-1739.	2.4	72
92	Beneficial Effects of Camellia Oil (Camellia oleifera Abel.) on Ketoprofen-Induced Gastrointestinal Mucosal Damage through Upregulation of HO-1 and VEGF. Journal of Agricultural and Food Chemistry, 2014, 62, 642-650.	2.4	71
93	Targeting Cancer Stem Cells in Breast Cancer: Potential Anticancer Properties of 6-Shogaol and Pterostilbene. Journal of Agricultural and Food Chemistry, 2015, 63, 2432-2441.	2.4	71
94	Extraction and identification of an antioxidative component from peanut hulls. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 814-818.	0.8	70
95	Effects of Polyphenolic Compounds on Tumor Necrosis Factor-Î± (TNF-Î±)-Induced Changes of Adipokines and Oxidative Stress in 3T3-L1 Adipocytes. Journal of Agricultural and Food Chemistry, 2011, 59, 546-551.	2.4	70
96	Effects of cooking oil fumes on the genotoxicity and oxidative stress in human lung carcinoma (A-549) cells. Toxicology in Vitro, 2004, 18, 571-580.	1.1	68
97	The anti-invasive effect of lucidenic acids isolated from a newGanoderma lucidum strain. Molecular Nutrition and Food Research, 2007, 51, 1472-1477.	1.5	68
98	Oxidative stability of sesame oil prepared from sesame seed with different roasting temperatures. Food Chemistry, 1989, 31, 215-224.	4.2	67
99	Antioxidant Effects of Extracts fromCassiatoraL. Prepared under Different Degrees of Roasting on the Oxidative Damage to Biomolecules. Journal of Agricultural and Food Chemistry, 1999, 47, 1326-1332.	2.4	67
100	Antioxidant Properties of Water Extracts fromCassia toraL. in Relation to the Degree of Roasting. Journal of Agricultural and Food Chemistry, 2000, 48, 2760-2765.	2.4	67
101	Modulation of Akt, JNK, and p38 Activation Is Involved in Citrus Flavonoid-Mediated Cytoprotection of PC12 Cells Challenged by Hydrogen Peroxide. Journal of Agricultural and Food Chemistry, 2009, 57, 2576-2582.	2.4	67
102	Protective Effects of Glycyrrhizic Acid and 18Î²-Glycyrrhetinic Acid against Cisplatin-Induced Nephrotoxicity in BALB/c Mice. Journal of Agricultural and Food Chemistry, 2015, 63, 1200-1209.	2.4	67
103	Nitric oxide-scavenging and antioxidant effects of Uraria crinita root. Food Chemistry, 2001, 74, 471-478.	4.2	66
104	Identification of an Antioxidant, Ethyl Protocatechuate, in Peanut Seed Testa. Journal of Agricultural and Food Chemistry, 2003, 51, 2380-2383.	2.4	66
105	Antioxidant properties of lotus seed and its effect on DNA damage in human lymphocytes. Food Chemistry, 2005, 89, 379-385.	4.2	66
106	Evaluation of Anti-invasion Effect of Resveratrol and Related Methoxy Analogues on Human Hepatocarcinoma Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 2886-2894.	2.4	66
107	Resveratrol analogâ€3,5,4â€²â€trimethoxyâ€transâ€stilbene inhibits invasion of human lung adenocarcinoma cells by suppressing the MAPK pathway and decreasing matrix metalloproteinaseâ€2 expression. Molecular Nutrition and Food Research, 2009, 53, 407-416.	1.5	65
108	Protective Effects of Anthocyanins against Amyloid Î²-Peptide-Induced Damage in Neuro-2A Cells. Journal of Agricultural and Food Chemistry, 2011, 59, 1683-1689.	2.4	65

#	Article	IF	Citations
109	Inhibitory effects of garcinol and pterostilbene on cell proliferation and adipogenesis in 3T3-L1 cells. Food and Function, 2012, 3, 49-57.	2.1	65
110	Monosodium urate crystals trigger Nrf2- and heme oxygenase-1-dependent inflammation in THP-1 cells. Cellular and Molecular Immunology, 2015, 12, 424-434.	4.8	65
111	Protective Effect of Camellia Oil (Camellia oleifera Abel.) against Ethanol-Induced Acute Oxidative Injury of the Gastric Mucosa in Mice. Journal of Agricultural and Food Chemistry, 2017, 65, 4932-4941.	2.4	65
112	The hepatoprotective effect of Phyllanthus emblica L. fruit on high fat diet-induced non-alcoholic fatty liver disease (NAFLD) in SD rats. Food and Function, 2017, 8, 842-850.	2.1	63
113	Antioxidant and Anti-Inflammatory Effects of Orthosiphon aristatus and Its Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 2150-2156.	2.4	62
114	Comparison of Antimutagenic Effect of Various Tea Extracts (Green, Oolong, Pouchong, and Black) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.8	60
115	Changes in Volatile Flavor Components of Guava Juice with High-Pressure Treatment and Heat Processing and during Storage. Journal of Agricultural and Food Chemistry, 1999, 47, 2082-2087.	2.4	60
116	Mechanisms of Apoptotic Effects Induced by Resveratrol, Dibenzoylmethane, and Their Analogues on Human Lung Carcinoma Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 5235-5243.	2.4	59
117	Beneficial Effects of Camellia Oil (<i>Camellia oleifera</i> Abel.) on Hepatoprotective and Gastroprotective Activities. Journal of Nutritional Science and Vitaminology, 2015, 61, S100-S102.	0.2	59
118	Antioxidant Activities of Phenolic Acids on Ultraviolet Radiation-Induced Erythrocyte and Low Density Lipoprotein Oxidation. Journal of Agricultural and Food Chemistry, 2005, 53, 6151-6155.	2.4	58
119	Inhibitory Effects of Ganoderma lucidum on Tumorigenesis and Metastasis of Human Hepatoma Cells in Cells and Animal Models. Journal of Agricultural and Food Chemistry, 2009, 57, 5049-5057.	2.4	58
120	The Inhibitory Effect of Pterostilbene on Inflammatory Responses during the Interaction of 3T3-L1 Adipocytes and RAW 264.7 Macrophages. Journal of Agricultural and Food Chemistry, 2013, 61, 602-610.	2.4	58
121	Antioxidant activity of mung bean hulls. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 1059-1063.	0.8	57
122	Genotoxicity and oxidative stress of the mutagenic compounds formed in fumes of heated soybean oil, sunflower oil and lard. Toxicology in Vitro, 2006, 20, 439-447.	1.1	57
123	Preventive effects of guava (Psidium guajava L.) leaves and its active compounds against Î±-dicarbonyl compounds-induced blood coagulation. Food Chemistry, 2007, 103, 528-535.	4.2	56
124	Mutagenicity and Identification of Mutagenic Compounds of Fumes Obtained from Heating Peanut Oil. Journal of Food Protection, 2001, 64, 240-245.	0.8	54
125	Perspective of Advanced Glycation End Products on Human Health. Journal of Agricultural and Food Chemistry, 2018, 66, 2065-2070.	2.4	54
126	Inhibition of Reactive Nitrogen Species Effects in Vitro and in Vivo by Isoflavones and Soy-Based Food Extracts. Journal of Agricultural and Food Chemistry, 2003, 51, 7892-7900.	2.4	53

#	Article	IF	Citations
127	Induction of apoptosis in human hepatoma cells by mycelia of Antrodia camphorata in submerged culture. Journal of Ethnopharmacology, 2005, 100, 158-167.	2.0	52
128	Investigation on the Lipid- and Cholesterol-Lowering Abilities of Biocellulose. Journal of Agricultural and Food Chemistry, 2008, 56, 2291-2295.	2.4	52
129	Camellia Oil (Camellia oleifera Abel.) Modifies the Composition of Gut Microbiota and Alleviates Acetic Acid-Induced Colitis in Rats. Journal of Agricultural and Food Chemistry, 2018, 66, 7384-7392.	2.4	52
130	Mycelia fromAntrodia camphoratain Submerged Culture Induce Apoptosis of Human Hepatoma HepG2 Cells Possibly through Regulation of Fas Pathway. Journal of Agricultural and Food Chemistry, 2005, 53, 5559-5564.	2.4	51
131	Epigallocatechin gallate inhibits urate crystalsâ€induced peritoneal inflammation in C57BL/6 mice. Molecular Nutrition and Food Research, 2016, 60, 2297-2303.	1.5	51
132	Antimutagenicity of a partially fractionated Maillard reaction product. Food Chemistry, 1993, 47, 11-15.	4.2	50
133	Isolation and Characterization of Antioxidant Compounds fromAspergillus candidusBroth Filtrate. Journal of Agricultural and Food Chemistry, 2001, 49, 1426-1431.	2.4	50
134	Camellia oil alleviates the progression of Alzheimer's disease in aluminum chloride-treated rats. Free Radical Biology and Medicine, 2020, 152, 411-421.	1.3	50
135	Scavenging effects of lotus seed extracts on reactive nitrogen species. Food Chemistry, 2006, 94, 596-602.	4.2	49
136	Sulforaphane Potentiates the Efficacy of Imatinib against Chronic Leukemia Cancer Stem Cells through Enhanced Abrogation of Wnt/Î²-Catenin Function. Journal of Agricultural and Food Chemistry, 2012, 60, 7031-7039.	2.4	47
137	Inhibitory Effect of Isoflavones on Peroxynitrite-mediated Low-density Lipoprotein Oxidation. Bioscience, Biotechnology and Biochemistry, 2002, 66, 22-28.	0.6	46
138	Cytotoxic Effects of New Geranyl Chalcone Derivatives Isolated from the Leaves of Artocarpus communis in SW 872 Human Liposarcoma Cells. Journal of Agricultural and Food Chemistry, 2008, 56, 8859-8868.	2.4	46
139	Inhibitory effect of vanillic acid on methylglyoxal-mediated glycation in apoptotic Neuro-2A cells. NeuroToxicology, 2008, 29, 1016-1022.	1.4	46
140	A comparative study on the effectiveness of cis- and trans-form of cinnamic acid treatments for inhibiting invasive activity of human lung adenocarcinoma cells. European Journal of Pharmaceutical Sciences, 2011, 44, 281-287.	1.9	46
141	Antigenotoxic properties of Cassia tea (Cassia tora L.): Mechanism of action and the influence of roasting process. Life Sciences, 2004, 76, 85-101.	2.0	45
142	Involvement of p38 MAPK and Nrf2 in phenolic acid-induced P-form phenol sulfotransferase expression in human hepatoma HepG 2 cells. Carcinogenesis, 2006, 27, 1008-1017.	1.3	45
143	Anticancer Effects of Flavonoid Derivatives Isolated from Millettia reticulata Benth in SK-Hep-1 Human Hepatocellular Carcinoma Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 814-820.	2.4	45
144	Ursolic acid promotes apoptosis, autophagy, and chemosensitivity in gemcitabineâ€resistant human pancreatic cancer cells. Phytotherapy Research, 2020, 34, 2053-2066.	2.8	45

#	Article	IF	Citations
145	Extraction and Identification of Antioxidative Components of Hsian-tsao (Mesona procumbens Hemsl.). LWT - Food Science and Technology, 2001, 34, 306-311.	2.5	44
146	Effect of vegetables on human phenolsulfotransferases in relation to their antioxidant activity and total phenolics. Free Radical Research, 2005, 39, 893-904.	1.5	44
147	Protective Effects of Catechin against Monosodium Urate-Induced Inflammation through the Modulation of NLRP3 Inflammasome Activation. Journal of Agricultural and Food Chemistry, 2015, 63, 7343-7352.	2.4	44
148	The role of Nrf2 in NLRP3 inflammasome activation. Cellular and Molecular Immunology, 2017, 14, 1011-1012.	4.8	44
149	Protective Effect of Mesona procumbens against tert-Butyl Hydroperoxide-Induced Acute Hepatic Damage in Rats. Journal of Agricultural and Food Chemistry, 2004, 52, 4121-4127.	2.4	43
150	Hepatoprotection by Freshwater Clam Extract Against CCl₄-Induced Hepatic Damage in Rats. The American Journal of Chinese Medicine, 2010, 38, 881-894.	1.5	43
151	Lucidenic Acid B Induces Apoptosis in Human Leukemia Cells via a Mitochondria-Mediated Pathway. Journal of Agricultural and Food Chemistry, 2008, 56, 3973-3980.	2.4	41
152	Insulin induction instigates cell proliferation and metastasis in human colorectal cancer cells. International Journal of Oncology, 2017, 50, 736-744.	1.4	41
153	Glycyrrhizin Attenuates the Process of Epithelial-to-Mesenchymal Transition by Modulating HMGB1 Initiated Novel Signaling Pathway in Prostate Cancer Cells. Journal of Agricultural and Food Chemistry, 2019, 67, 3323-3332.	2.4	41
154	Antioxidant activity of methanolic extracts of peanut hulls from various cultivars. JAOCS, Journal of the American Oil Chemists' Society, 1995, 72, 1065-1067.	0.8	40
155	Anti-inflammatory Effects of the Roots of Alpinia pricei Hayata and Its Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2009, 57, 7673-7680.	2.4	39
156	Antioxidant activity and anticancer effect of ethanolic and aqueous extracts of the roots of Ficus beecheyana and their phenolic components. Journal of Food and Drug Analysis, 2018, 26, 182-192.	0.9	39
157	Anti-inflammatory effects of phenolic compounds isolated from the flowers of Nymphaea mexicana Zucc.. Food and Function, 2013, 4, 1216.	2.1	38
158	Beneficial Properties of Phytochemicals on NLRP3 Inflammasome-Mediated Gout and Complication. Journal of Agricultural and Food Chemistry, 2018, 66, 765-772.	2.4	38
159	Inhibitory Effects ofCassia toraL. on Benzo[a]pyrene-Mediated DNA Damage toward HepG2 Cells. Journal of Agricultural and Food Chemistry, 2001, 49, 2579-2586.	2.4	37
160	Assessment of the Anti-invasion Potential and Mechanism of Select Cinnamic Acid Derivatives on Human Lung Adenocarcinoma Cells. Molecular Pharmaceutics, 2013, 10, 1890-1900.	2.3	37
161	Antioxidative and anti-inflammatory activity of functional foods. Current Opinion in Food Science, 2015, 2, 1-8.	4.1	36
162	Chemopreventive functions of sulforaphane: A potent inducer of antioxidant enzymes and apoptosis. Journal of Functional Foods, 2009, 1, 23-32.	1.6	35

#	Article	IF	Citations
163	Antihypertensive effects of Hsian-tsao and its active compound in spontaneously hypertensive rats. Journal of Nutritional Biochemistry, 2009, 20, 866-875.	1.9	35
164	Effect of Hesperetin against Oxidative Stress via ER- and TrkA-Mediated Actions in PC12 Cells. Journal of Agricultural and Food Chemistry, 2011, 59, 5779-5785.	2.4	35
165	Pro-cellular survival and neuroprotection of citrus flavonoid: the actions of hesperetin in PC12 cells. Food and Function, 2012, 3, 1082.	2.1	35
166	Glycyrrhizic acid and 18Î²-glycyrrhetinic acid recover glucocorticoid resistance via PI3K-induced AP1, CRE and NFAT activation. Phytomedicine, 2013, 20, 295-302.	2.3	35
167	Possible mechanisms of antimutagens by various teas as judged by their effects on mutagenesis by 2-amino-3-methylimidazo[4,5-f]quinoline and benzo[a]pyrene. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 1997, 393, 115-122.	0.9	34
168	Inhibitory effects of isoflavones on nitric oxide- or peroxynitrite-mediated DNA damage in RAW 264.7 cells and Ï†X174 DNA. Food and Chemical Toxicology, 2002, 40, 1433-1440.	1.8	34
169	Dietary phenolic acids attenuate multiple stages of protein glycation and highâ€glucoseâ€stimulated proinflammatory ILâ€1Î² activation by interfering with chromatin remodeling and transcription in monocytes. Molecular Nutrition and Food Research, 2010, 54, S127-40.	1.5	34
170	Protective effect of rosmarinic acid-rich trichodesma khasianum clarke leaves against ethanol-induced gastric mucosal injury in vitro and in vivo. Phytomedicine, 2021, 80, 153382.	2.3	34
171	Synergistic Effect of Cyanidin and PPAR Agonist against Nonalcoholic Steatohepatitis-Mediated Oxidative Stress-Induced Cytotoxicity through MAPK and Nrf2 Transduction Pathways. Journal of Agricultural and Food Chemistry, 2012, 60, 2924-2933.	2.4	33
172	Hypouricemic effects of Mesona procumbens Hemsl. through modulating xanthine oxidase activity in vitro and in vivo. Food and Function, 2016, 7, 4239-4246.	2.1	33
173	The proglycation effect of caffeic acid leads to the elevation of oxidative stress and inflammation in monocytes, macrophages and vascular endothelial cells. Journal of Nutritional Biochemistry, 2011, 22, 585-594.	1.9	32
174	Modulation of hepatic phase II phenol sulfotransferase and antioxidant status by phenolic acids in rats. Journal of Nutritional Biochemistry, 2006, 17, 561-569.	1.9	31
175	Inhibitory effects of Du-zhong (Eucommia ulmoides Oliv.) against low-density lipoprotein oxidative modification. Food Chemistry, 2002, 77, 449-456.	4.2	30
176	Protective effects of burdock (Arctium lappa Linne) on oxidation of low-density lipoprotein and oxidative stress in RAW 264.7 macrophages. Food Chemistry, 2007, 101, 729-738.	4.2	30
177	Invadopodia-associated proteins blockade as a novel mechanism for 6-shogaol and pterostilbene to reduce breast cancer cell motility and invasion. Molecular Nutrition and Food Research, 2013, 57, 886-895.	1.5	30
178	<scp>EGCG</scp>â€rich green tea extract stimulates s<scp>RAGE</scp> secretion to inhibit <scp>S</scp>100<scp>A</scp>12â€<scp>RAGE</scp> axis through <scp>ADAM</scp>10â€mediated ectodomain shedding of extracellular <scp>RAGE</scp> in type 2 diabetes. Molecular Nutrition and Food Research, 2013, 57, 2264-2268.	1.5	30
179	Ursolic acid triggers nonprogrammed death (necrosis) in human glioblastoma multiforme DBTRGâ€05MG cells through MPT pore opening and ATP decline. Molecular Nutrition and Food Research, 2014, 58, 2146-2156.	1.5	30
180	Scavenging Effect of Various Tea Extracts on Superoxide Derived from the Metabolism of Mutagens. Bioscience, Biotechnology and Biochemistry, 1998, 62, 1768-1770.	0.6	29

#	Article	IF	Citations
181	Protective effect of sulforaphane on indomethacinâ€induced cytotoxicity via heme oxygenaseâ€1 expression in human intestinal Int 407 cells. Molecular Nutrition and Food Research, 2009, 53, 1166-1176.	1.5	29
182	Molecular mechanism depressing PMA-induced invasive behaviors in human lung adenocarcinoma cells by cis- and trans-cinnamic acid. European Journal of Pharmaceutical Sciences, 2013, 48, 494-501.	1.9	29
183	Diallyl sulfide as a potential dietary agent to reduce <scp>TNF</scp>â€Î±â€and histamineâ€induced proinflammatory responses in <scp>Ä</scp>7r5 cells. Molecular Nutrition and Food Research, 2014, 58, 1069-1078.	1.5	29
184	Effect of Phyllanthus emblica L. fruit on methionine and choline-deficiency diet-induced nonalcoholic steatohepatitis. Journal of Food and Drug Analysis, 2018, 26, 1245-1252.	0.9	29
185	Low-Density-Lipoprotein (LDL)-Bound Flavonoids Increase the Resistance of LDL to Oxidation and Glycation under Pathophysiological Concentrations of Glucose in Vitro. Journal of Agricultural and Food Chemistry, 2009, 57, 5058-5064.	2.4	28
186	Anticancer Effects of Alpinia pricei Hayata Roots. Journal of Agricultural and Food Chemistry, 2010, 58, 2201-2208.	2.4	28
187	Protocatechuic acid-mediated DJ-1/PARK7 activation followed by PI3K/mTOR signaling pathway activation as a novel mechanism for protection against ketoprofen-induced oxidative damage in the gastrointestinal mucosa. Free Radical Biology and Medicine, 2019, 130, 35-47.	1.3	28
188	Cholesterol Removal from a Lard-water Mixture with ?-Cyclodextrin. Journal of Food Science, 1995, 60, 561-564.	1.5	27
189	Contributions of Major Components to the Antimutagenic Effect of Hsian-tsao (Mesona) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	2.4	27
190	Modulation of Tea and Tea Polyphenols on Benzo(a)pyrene-induced DNA Damage in Chang Liver Cells. Free Radical Research, 2004, 38, 193-200.	1.5	27
191	Anti-inflammatory Effect of the 5,7,4â€²-Trihydroxy-6-geranylflavanone Isolated from the Fruit of Artocarpus communis in S100B-Induced Human Monocytes. Journal of Agricultural and Food Chemistry, 2011, 59, 105-111.	2.4	27
192	Phytochemicals enhance antioxidant enzyme expression to protect against NSAIDâ€induced oxidative damage of the gastrointestinal mucosa. Molecular Nutrition and Food Research, 2017, 61, 1600659.	1.5	27
193	Anti-Inflammatory, Antioxidant, and Microbiota-Modulating Effects of Camellia Oil from Camellia brevistyla on Acetic Acid-Induced Colitis in Rats. Antioxidants, 2020, 9, 58.	2.2	27
194	Antioxidant Activity of Extracts from Molds. Journal of Food Protection, 1996, 59, 1327-1330.	0.8	26
195	Growth inhibitory effect of quercetin on SW 872 human liposarcoma cells. Life Sciences, 2006, 79, 203-209.	2.0	26
196	Ganoderic Acid and Lucidenic Acid (Triterpenoid). The Enzymes, 2014, 36, 33-56.	0.7	25
197	Inhibitory effects of Phyllanthus emblica L. on hepatic steatosis and liver fibrosis in vitro. Journal of Functional Foods, 2016, 20, 20-30.	1.6	25
198	Effects of heat treatment and storage temperature on the biogenic amine content of straw mushroom (Volvariella volvacea). Journal of the Science of Food and Agriculture, 1992, 58, 59-61.	1.7	24

#	Article	IF	Citations
199	Medium Optimization for the Production of Antioxidants from Aspergillus candidus. Journal of Food Protection, 1999, 62, 657-661.	0.8	23
200	Synergistic Effect of Antioxidant Phenolic Acids on Human Phenolsulfotransferase Activity. Journal of Agricultural and Food Chemistry, 2004, 52, 4139-4143.	2.4	23
201	Effects of High Pressure and Heat Treatment on Pectic Substances and Related Characteristics in Guava Juice. Journal of Food Science, 1998, 63, 684-687.	1.5	23
202	Induction of Apoptosis by theLactuca indicaL. in Human Leukemia Cell Line and Its Active Components. Journal of Agricultural and Food Chemistry, 2007, 55, 1743-1749.	2.4	23
203	AGE-Induced Interference of Glucose Uptake and Transport as a Possible Cause of Insulin Resistance in Adipocytes. Journal of Agricultural and Food Chemistry, 2011, 59, 7978-7984.	2.4	22
204	Protective Effects of Diallyl Sulfide on Ovalbumin-Induced Pulmonary Inflammation of Allergic Asthma Mice by MicroRNA-144, -34a, and -34b/c-Modulated Nrf2 Activation. Journal of Agricultural and Food Chemistry, 2016, 64, 151-160.	2.4	22
205	A mechanistic and empirical review of antcins, a new class of phytosterols of formosan fungi origin. Journal of Food and Drug Analysis, 2020, 28, 38-59.	0.9	22
206	Methylglyoxal displays colorectal cancer-promoting properties in the murine models of azoxymethane and CT26 isografts. Free Radical Biology and Medicine, 2018, 115, 436-446.	1.3	21
207	Pterostilbene Enhances Cytotoxicity and Chemosensitivity in Human Pancreatic Cancer Cells. Biomolecules, 2020, 10, 709.	1.8	21
208	The protective effects of Aspergillus candidus metabolites against hydrogen peroxide-induced oxidative damage to Int 407 cells. Food and Chemical Toxicology, 2003, 41, 1561-1567.	1.8	20
209	Cytotoxic effects of geranyl flavonoid derivatives from the fruit of Artocarpus communis in SK-Hep-1 human hepatocellular carcinoma cells. Food Chemistry, 2011, 127, 127-134.	4.2	20
210	Combining the observation of cell morphology with the evaluation of key inflammatory mediators to assess the anti-inflammatory effects of geranyl flavonoid derivatives in breadfruit. Food Chemistry, 2012, 132, 2118-2125.	4.2	20
211	Isolation and characterization of the most antimutagenic Maillard reaction products derived from xylose and lysine. Journal of Agricultural and Food Chemistry, 1993, 41, 771-776.	2.4	19
212	Possible mechanisms of antimutagenic effect of Maillard reaction products prepared from xylose and lysine. Journal of Agricultural and Food Chemistry, 1994, 42, 133-137.	2.4	19
213	Measurement of antioxidative activity in metal ion-induced lipid peroxidation systems. Journal of the Science of Food and Agriculture, 1999, 79, 1213-1217.	1.7	19
214	Anti-invasive Effect of a Rare Mushroom, Ganoderma colossum, on Human Hepatoma Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 7657-7663.	2.4	19
215	Alternanthera paronychioides protects pancreatic Î²-cells from glucotoxicity by its antioxidant, antiapoptotic and insulin secretagogue actions. Food Chemistry, 2013, 139, 362-370.	4.2	19
216	DJ-1 plays an important role in caffeic acid-mediated protection of the gastrointestinal mucosa against ketoprofen-induced oxidative damage. Journal of Nutritional Biochemistry, 2014, 25, 1045-1057.	1.9	18

#	Article	IF	Citations
217	Anti-inflammatory effects of triterpenes and steroid compounds isolated from the stem bark of Hiptage benghalensis. Journal of Functional Foods, 2015, 12, 420-427.	1.6	18
218	Protective effect of fermented okara on the regulation of inflammation, the gut microbiota, and SCFAs production in rats with TNBS-induced colitis. Food Research International, 2022, 157, 111390.	2.9	18
219	Changes in Volatile Flavor Components of Guava Puree during Processing and Frozen Storage. Journal of Food Science, 1992, 57, 679-681.	1.5	17
220	Protective Effect ofMillettia reticulataBenth Against CCl₄-Induced Hepatic Damage and Inflammatory Action in Rats. Journal of Medicinal Food, 2009, 12, 821-828.	0.8	17
221	Epigallocatechin gallate (EGCG) binds to low-density lipoproteins (LDL) and protects them from oxidation and glycation under high-glucose conditions mimicking diabetes. Food Chemistry, 2010, 121, 639-644.	4.2	17
222	Antioxidative properties of extracts fromAspergillus candidus broth filtrate. Journal of the Science of Food and Agriculture, 1997, 75, 326-332.	1.7	16
223	Oxidative stability of polyunsaturated fatty acids and soybean oil in an aqueous solution with emulsifiers. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 201.	0.8	16
224	Recent progress in natural dietary non-phenolic bioactives on cancers metastasis. Journal of Food and Drug Analysis, 2018, 26, 940-964.	0.9	16
225	Potential effect of advanced glycation end products (AGEs) on spermatogenesis and sperm quality in rodents. Food and Function, 2019, 10, 3324-3333.	2.1	16
226	Protective effects of camellia oil (Camellia brevistyla) against indomethacin-induced gastrointestinal mucosal damage in vitro and in vivo. Journal of Functional Foods, 2019, 62, 103539.	1.6	15
227	Effects of Hsian-tsao (Mesona procumbens Hemsl.) extracts and its polysaccharides on the promotion of wound healing under diabetes-like conditions. Food and Function, 2021, 12, 119-132.	2.1	15
228	Immunomodulatory effect of camellia oil (Camellia oleifera Abel.) on CD19+ÂB cells enrichment and IL-10 production in BALB/c mice. Journal of Functional Foods, 2022, 88, 104863.	1.6	15
229	Effects of Antioxidant and Cholesterol on Smoke Point of Oils. LWT - Food Science and Technology, 1997, 30, 648-652.	2.5	14
230	Induction of Phenolsulfotransferase Expression by Phenolic Acids in Human Hepatoma HepG2Cells. Journal of Agricultural and Food Chemistry, 2005, 53, 4766-4773.	2.4	14
231	Dose effects of the food spice cardamom on aspects of hamster gut physiology. Molecular Nutrition and Food Research, 2007, 51, 602-608.	1.5	14
232	Toxicity Assessment of Transgenic Papaya Ringspot Virus of 823-2210 Line Papaya Fruits. Journal of Agricultural and Food Chemistry, 2013, 61, 1585-1596.	2.4	14
233	Cholesterol oxidation products in small sun-dried fish. Food Chemistry, 1994, 50, 167-170.	4.2	13
234	Inhibitory effect ofEucommia ulmoides Oliv. on oxidative DNA damage in lymphocytes induced by H2O2. Teratogenesis, Carcinogenesis, and Mutagenesis, 2003, 23, 23-34.	0.8	13

#	Article	IF	Citations
235	Influence of the reaction conditions on the antimutagenic effect of Maillard reaction products derived from xylose and lysine. Journal of Agricultural and Food Chemistry, 1992, 40, 1034-1037.	2.4	12
236	Citrus flavonoids suppress IL-5 and ROS through distinct pathways in PMA/ionomycin-induced EL-4 cells. Food and Function, 2020, 11, 824-833.	2.1	12
237	Application of saponins extract from food byproducts for the removal of pesticide residues in fruits and vegetables. Food Control, 2022, 136, 108877.	2.8	12
238	Influence of Maillard Reaction Products on DNA Damage in Human Lymphocytes. Journal of Agricultural and Food Chemistry, 2002, 50, 2970-2976.	2.4	11
239	Capsaicin, an active ingredient from chilli peppers, attenuates glycative stress and restores sRAGE levels in diabetic rats. Journal of Functional Foods, 2016, 21, 406-417.	1.6	10
240	Novel findings of 18Î²â€glycyrrhetinic acid on sRAGE secretion through inhibition of transient receptor potential canonical channels in highâ€glucose environment. BioFactors, 2019, 45, 607-615.	2.6	10
241	The potential role of phenolic compounds on modulating gut microbiota in obesity. Journal of Food and Drug Analysis, 2020, 28, 195-205.	0.9	10
242	Lucidone inhibits autophagy and <scp>MDR1</scp> via <scp>HMGB1</scp>/<scp>RAGE</scp>/<scp>PI3K</scp>/Akt signaling pathway in pancreatic cancer cells. Phytotherapy Research, 2022, 36, 1664-1677.	2.8	10
243	Protective effects of camellia and olive oils against cognitive impairment via gut microbiota-brain communication in rats. Food and Function, 2022, 13, 7168-7180.	2.1	10
244	Biogenic amines in alcoholic beverages produced in Taiwan. Journal of the Science of Food and Agriculture, 1988, 44, 273-280.	1.7	9
245	Thermal stability of sesame/soybean oil blends. Food Chemistry, 1991, 41, 355-360.	4.2	9
246	Reduction of mutagenicity of the fumes from cooking oil by degumming treatment. LWT - Food Science and Technology, 2003, 36, 29-35.	2.5	9
247	4â€ŸAcetylantroquinonolÂB enhances cell death and inhibits autophagy by downregulating the PI3K/Akt/MDR1 pathway in gemcitabineâ€ŸresistantÂ pancreatic cancer cells. Oncology Letters, 2022, 23, 128.	0.8	9
248	Influence of Antioxidants on Maillard Browning Reaction in a Casein-Glucose Model System. Journal of Food Science, 1987, 52, 1115-1116.	1.5	8
249	Antioxidative Effect of Biogenic Amine on the Peroxidation of Linoleic Acid. Bioscience, Biotechnology and Biochemistry, 1993, 57, 115-116.	0.6	8
250	Characteristics of Clouding Substances in Guava Puree. Journal of Agricultural and Food Chemistry, 1998, 46, 3435-3439.	2.4	8
251	Antioxidant and anti-inflammatory activities and bioactive compounds of the leaves of Trichodesma khasianum clarke. Industrial Crops and Products, 2020, 151, 112447.	2.5	8
252	Risk and Benefit of Natural and Commercial Dark Brown Sugars as Evidenced by Phenolic and Maillard Reaction Product Contents. Journal of Agricultural and Food Chemistry, 2021, 69, 767-775.	2.4	8

#	Article	IF	Citations
253	Antimutagenic Effect of Methanolic Extracts from Peanut Hulls. Bioscience, Biotechnology and Biochemistry, 1996, 60, 1698-1700.	0.6	7
254	Production of antioxidant from Aspergillus candidus broth filtrate by fermentor. Process Biochemistry, 2003, 38, 1425-1430.	1.8	7
255	Breadfruit flavonoid derivatives attenuate advanced glycation end products (AGEs)-enhanced colon malignancy in HCT116 cancer cells. Journal of Functional Foods, 2017, 31, 248-254.	1.6	6
256	Authentication of dark brown sugars from different processing using three-dimensional fluorescence spectroscopy. LWT - Food Science and Technology, 2021, 150, 111959.	2.5	6
257	Repeated Dose 90-Day Feeding Study of Whole Fruits of Genetically Modified Papaya Resistant to Papaya Ringspot Virus in Rats. Journal of Agricultural and Food Chemistry, 2015, 63, 1286-1292.	2.4	5
258	Diallyl sulfide attenuates transforming growth factor-Î²-stimulated pulmonary fibrosis through Nrf2 activation in lung MRC-5 fibroblast. Journal of Functional Foods, 2017, 28, 314-320.	1.6	5
259	Silymarin protects against high fat diet-evoked metabolic injury by induction of glucagon-like peptide 1 and sirtuin 1. Journal of Functional Foods, 2019, 56, 136-144.	1.6	5
260	Dietary exposure assessment of methylmercury and polyunsaturated fatty acids in saltwater fish and processed foods among Taiwanese women of child-bearing age and children: A novel core food-matching approach. Chemosphere, 2021, 262, 128249.	4.2	5
261	Inhibition by Xylose-Lysine Maillard Reaction Products of the Formation of MeIQx in a Heated Creatinine, Glycine, and Glucose Model System. Bioscience, Biotechnology and Biochemistry, 1993, 57, 664-665.	0.6	4
262	The preventive role of breadfruit against inflammationâ€associated epithelial carcinogenesis in mice. Molecular Nutrition and Food Research, 2014, 58, 206-210.	1.5	4
263	Citrus Flavonoids and Effects in Dementia and Age-Related Cognitive Decline. , 2015, , 869-878.		4
264	Natural plant extracts as antioxidants for food preservation. , 2015, , 235-249.		4
265	High Pressure and Heat Treatments Effects on Pectic Substances in Guava Juice. Advances in Experimental Medicine and Biology, 1998, 434, 81-90.	0.8	4
266	Relationship between antioxidant activity and maturity of peanut hulls. [Erratum to document cited in CA118:36026]. Journal of Agricultural and Food Chemistry, 1994, 42, 1256-1256.	2.4	3
267	Effects of Maillard reaction products on DNA damage in human cells and their possible mechanisms. International Congress Series, 2002, 1245, 321-325.	0.2	3
268	Antioxidative and Prooxidative Actions of Xylose-Lysine Maillard Reaction Products. Bioscience, Biotechnology and Biochemistry, 1998, 62, 864-869.	0.6	2
269	Effect of Roasting Process on the Antioxidant Properties of Cassia tora L.. ACS Symposium Series, 2002, , 201-212.	0.5	2
270	Antioxidant Properties of Hsian-tsao (Mesona procumbens Hemsl.). ACS Symposium Series, 2003, , 202-214.	0.5	2

#	Article	IF	Citations
271	Subchronic Immunotoxicity Assessment of Genetically Modified Virus-Resistant Papaya in Rats. Journal of Agricultural and Food Chemistry, 2016, 64, 5935-5940.	2.4	2
272	Antimutagenic Effect of Maillard Reaction Products Prepared from Glucose and Tryptophan. Journal of Food Protection, 1992, 55, 615-619.	0.8	2
273	Effect of Phyllanthus emblica L. fruit on improving regulation of methylglyoxal-induced insulin resistance in 3T3-L1 cells. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 4, .	2.4	2
274	Evaluation of immunochemical changes in ovalbumin due to reaction with oxidizing methyl linoleate by an enzyme linked immunosorbent assay. Comparative Biochemistry and Physiology Part B: Comparative Biochemistry, 1992, 101, 623-625.	0.2	1
275	Influence of Processing Conditions on Isoflavones Content of Soybean Products. ACS Symposium Series, 2002, , 73-84.	0.5	1
276	Preventive effect of adding antioxidants on mutagenic compound formation in fumes of cooking oil. Journal of the Science of Food and Agriculture, 2004, 84, 459-464.	1.7	1
277	Antioxidant and Prooxidant Activity of Xylose-Lysine Maillard Reaction Products. , 2005, , 231-236.		1
278	Mechanism of Antimutagenic Effect of Maillard Reaction Products Prepared from Xylose and Lysine. , 2005, , 341-346.		1
279	Modulation of Human Phenol Sulfotransferases Expression by Dietary Phenolic Acids. ACS Symposium Series, 2008, , 62-80.	0.5	1
280	Production, Analysis and <i>in Vivo</i> Antihypertensive Evaluation of Novel Angiotensin-I-converting Enzyme Inhibitory Peptides from Porcine Brain. Food Science and Technology Research, 2018, 24, 541-550.	0.3	1
281	Isolation of A Slightly Water-soluble Antimutagenic Compound from Products of the Glucose-Tryptophan Maillard-Reaction. Journal of Food Protection, 1994, 57, 658-664.	0.8	0
282	Correction to Induction of Phenolsulfotransferase Expression by Phenolic Acids in Human Hepatoma HepG₂ Cells. Journal of Agricultural and Food Chemistry, 2013, 61, 8242-8242.	2.4	0
283	Biological Activities of Phenolic Compounds from Fruit, Leaves, Heartwood, and Root of Artocarpus communis. ACS Symposium Series, 2018, , 329-338.	0.5	0