Gow-Chin Yen

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279	18,075	72	123
papers	citations	h-index	g-index
292	19,731 ext. citations	5.3	7.07
ext. papers		avg, IF	L-index

#	Paper	IF	Citations
279	Antioxidant Activity of Various Tea Extracts in Relation to Their Antimutagenicity. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 27-32	5.7	1599
278	Scavenging Effect of Methanolic Extracts of Peanut Hulls on Free-Radical and Active-Oxygen Species. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 629-632	5.7	634
277	Antioxidant Activity of Water Extract of Harng Jyur (Chrysanthemum morifolium Ramat). <i>LWT</i> - Food Science and Technology, 1999 , 32, 269-277	5.4	455
276	Antioxidant and pro-oxidant properties of ascorbic acid and gallic acid. Food Chemistry, 2002, 79, 307-37	13 .5	404
275	Chemopreventive effects of dietary phytochemicals against cancer invasion and metastasis: phenolic acids, monophenol, polyphenol, and their derivatives. <i>Cancer Treatment Reviews</i> , 2012 , 38, 76-	8 7 4·4	358
274	The development of regulations for food nanotechnology. <i>Trends in Food Science and Technology</i> , 2007 , 18, 269-280	15.3	309
273	Inhibitory effect of naturally occurring flavonoids on the formation of advanced glycation endproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3167-73	5.7	271
272	Antioxidant activity of anthraquinones and anthrone. Food Chemistry, 2000, 70, 437-441	8.5	256
271	Inhibition of advanced glycation endproduct formation by foodstuffs. Food and Function, 2011, 2, 224-3	46.1	223
270	Relationship between antioxidant activity and maturity of peanut hulls. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 67-70	5.7	213
269	Anthocyanins induce the activation of phase II enzymes through the antioxidant response element pathway against oxidative stress-induced apoptosis. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9427-35	5.7	212
268	Antioxidant Activity of Extracts from Du-zhong (Eucommia ulmoides) toward Various Lipid Peroxidation Models in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3952-3957	5.7	211
267	Action of methanolic extract of mung bean hulls as inhibitors of lipid peroxidation and non-lipid oxidative damage. <i>Food and Chemical Toxicology</i> , 1999 , 37, 1055-61	4.7	211
266	Neuroprotective effects of citrus flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 877-8	8 5 5.7	209
265	Effect of gallic acid on high fat diet-induced dyslipidaemia, hepatosteatosis and oxidative stress in rats. <i>British Journal of Nutrition</i> , 2007 , 98, 727-35	3.6	182
264	Antioxidative properties of methanolic extracts from peanut hulls. <i>JAOCS, Journal of the American Oil Chemistsr Society</i> , 1993 , 70, 383-386	1.8	182
263	Antioxidant activity and bioactive compounds of tea seed (Camellia oleifera Abel.) oil. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 779-84	5.7	179

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262	Antioxidant activity and free radical-scavenging capacity of extracts from guava (Psidium guajava L.) leaves. <i>Food Chemistry</i> , 2007 , 101, 686-694	8.5	176	
261	Effects of flavonoids and phenolic acids on the inhibition of adipogenesis in 3T3-L1 adipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8404-10	5.7	175	
260	Hepatoprotection of tea seed oil (Camellia oleifera Abel.) against CCl4-induced oxidative damage in rats. <i>Food and Chemical Toxicology</i> , 2007 , 45, 888-95	4.7	166	
259	Differential expressions of antioxidant status in aging rats: the role of transcriptional factor Nrf2 and MAPK signaling pathway. <i>Biogerontology</i> , 2007 , 8, 71-80	4.5	154	
258	Flavonoids, a ubiquitous dietary phenolic subclass, exert extensive in vitro anti-invasive and in vivo anti-metastatic activities. <i>Cancer and Metastasis Reviews</i> , 2012 , 31, 323-51	9.6	153	
257	Phenolic compounds rutin and o-coumaric acid ameliorate obesity induced by high-fat diet in rats. Journal of Agricultural and Food Chemistry, 2009 , 57, 425-31	5.7	153	
256	Antioxidative activity and scavenging effects on active oxygen of xylose-lysine maillard reaction products. <i>Journal of the Science of Food and Agriculture</i> , 1995 , 67, 415-420	4.3	152	
255	Induction of hepatic antioxidant enzymes by phenolic acids in rats is accompanied by increased levels of multidrug resistance-associated protein 3 mRNA expression. <i>Journal of Nutrition</i> , 2006 , 136, 11-5	4.1	150	
254	Effects of capsaicin on induction of apoptosis and inhibition of adipogenesis in 3T3-L1 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1730-6	5.7	144	
253	Bioactivity and potential health benefits of licorice. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 542-53	5.7	143	
252	Antioxidative activity of three herbal water extracts. Food Chemistry, 1997, 60, 639-645	8.5	142	
251	Effects of anthocyanidin on the inhibition of proliferation and induction of apoptosis in human gastric adenocarcinoma cells. <i>Food and Chemical Toxicology</i> , 2005 , 43, 1557-66	4.7	142	
250	Oleanolic acid and ursolic acid induce apoptosis in HuH7 human hepatocellular carcinoma cells through a mitochondrial-dependent pathway and downregulation of XIAP. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6110-8	5.7	141	
249	Neuroprotective effects of the citrus flavanones against H2O2-induced cytotoxicity in PC12 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 859-64	5.7	140	
248	Antioxidant properties of Antrodia camphorata in submerged culture. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3322-7	5.7	140	
247	Antioxidant and radical scavenging properties of extracts from Ganoderma tsugae. <i>Food Chemistry</i> , 1999 , 65, 375-379	8.5	139	
246	Phenolic compounds: evidence for inhibitory effects against obesity and their underlying molecular signaling mechanisms. <i>Molecular Nutrition and Food Research</i> , 2008 , 52, 53-61	5.9	133	
245	Glycyrrhizic acid and 18beta-glycyrrhetinic acid inhibit inflammation via PI3K/Akt/GSK3beta signaling and glucocorticoid receptor activation. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8623-9	5.7	131	

244	Inhibitory effect of phenolic acids on the proliferation of 3T3-L1 preadipocytes in relation to their antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4191-7	5.7	131
243	Antioxidant and cognitive promotion effects of anthocyanin-rich mulberry (Morus atropurpurea L.) on senescence-accelerated mice and prevention of Alzheimer's disease. <i>Journal of Nutritional Biochemistry</i> , 2010 , 21, 598-605	6.3	130
242	Glycyrrhizic acid and 18Eglycyrrhetinic acid modulate lipopolysaccharide-induced inflammatory response by suppression of NF- B through PI3K p110Eand p110Enhibitions. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7726-33	5.7	129
241	Comparison of high pressure treatment and thermal pasteurization effects on the quality and shelf life of guava puree. <i>International Journal of Food Science and Technology</i> , 1996 , 31, 205-213	3.8	125
240	Antioxidant effects of dopamine and related compounds. <i>Bioscience, Biotechnology and Biochemistry</i> , 1997 , 61, 1646-9	2.1	124
239	Lucidenic acid inhibits PMA-induced invasion of human hepatoma cells through inactivating MAPK/ERK signal transduction pathway and reducing binding activities of NF-kappaB and AP-1. <i>Carcinogenesis</i> , 2008 , 29, 147-56	4.6	122
238	Induction of cell apoptosis in 3T3-L1 pre-adipocytes by flavonoids is associated with their antioxidant activity. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 1072-9	5.9	116
237	Effects of pu-erh tea on oxidative damage and nitric oxide scavenging. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 8169-76	5.7	110
236	Effects of phenolic acids on human phenolsulfotransferases in relation to their antioxidant activity. Journal of Agricultural and Food Chemistry, 2003 , 51, 1474-9	5.7	107
235	Antioxidant effects of water extracts from barley (Hordeum vulgare L.) prepared under different roasting temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1455-63	5.7	107
234	Protective effects of fermented filtrate from Antrodia camphorata in submerged culture against CCl4-induced hepatic toxicity in rats. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1571-7	5.7	104
233	Du-Zhong (Eucommia ulmoides Oliv.) leaves inhibits CCl4-induced hepatic damage in rats. <i>Food and Chemical Toxicology</i> , 2006 , 44, 1424-31	4.7	103
232	Antioxidant and Pro-Oxidant Effects of Various Tea Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 30-34	5.7	102
231	Inducing gene expression of cardiac antioxidant enzymes by dietary phenolic acids in rats. <i>Journal of Nutritional Biochemistry</i> , 2009 , 20, 163-71	6.3	96
230	Antioxidant actions of du-zhong (Eucommia ulmoides Oliv.) toward oxidative damage in biomolecules. <i>Life Sciences</i> , 2000 , 66, 1387-400	6.8	96
229	Extraction and Identification of Antioxidant Components from the Leaves of Mulberry (Morus albaL.). <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 1687-1690	5.7	94
228	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> , 2010 , 54, 1618-27	5.9	93
227	Anti-inflammatory effects of phenolic compounds isolated from the fruits of Artocarpus heterophyllus. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4463-8	5.7	91

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226	Pro-oxidative properties of flavonoids in human lymphocytes. <i>Bioscience, Biotechnology and Biochemistry</i> , 2003 , 67, 1215-22	2.1	89	
225	Influence of seed roasting process on the changes in composition and quality of sesame (Sesame indicum) oil. <i>Journal of the Science of Food and Agriculture</i> , 1990 , 50, 563-570	4.3	89	
224	Ursolic acid, a naturally occurring triterpenoid, suppresses migration and invasion of human breast cancer cells by modulating c-Jun N-terminal kinase, Akt and mammalian target of rapamycin signaling. <i>Molecular Nutrition and Food Research</i> , 2010 , 54, 1285-95	5.9	87	
223	Naturally occurring flavonoids attenuate high glucose-induced expression of proinflammatory cytokines in human monocytic THP-1 cells. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 984-95	5.9	86	
222	Evaluation of antioxidant activity and inhibitory effect on nitric oxide production of some common vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1680-6	5.7	86	
221	Antioxidant efficacy of methanolic extracts of peanut hulls in soybean and peanut oils. <i>JAOCS, Journal of the American Oil Chemistsr Society</i> , 1997 , 74, 745-748	1.8	85	
220	Effect of sulforaphane on metallothionein expression and induction of apoptosis in human hepatoma HepG2 cells. <i>Carcinogenesis</i> , 2005 , 26, 2138-48	4.6	85	
219	Antimutagenic and antimicrobial activities of pu-erh tea. <i>LWT - Food Science and Technology</i> , 2007 , 40, 506-512	5.4	84	
218	Effects of resveratrol and 4-hexylresorcinol on hydrogen peroxide-induced oxidative DNA damage in human lymphocytes. <i>Free Radical Research</i> , 2003 , 37, 509-14	4	84	
217	Simultaneous Analysis of Biogenic Amines in Canned Fish by HPLC. <i>Journal of Food Science</i> , 1991 , 56, 158-160	3.4	84	
216	Antioxidant activity and active compounds of rice koji fermented with Aspergillus candidus. <i>Food Chemistry</i> , 2003 , 83, 49-54	8.5	82	
215	Relationship between antimutagenic activity and major components of various teas. <i>Mutagenesis</i> , 1996 , 11, 37-41	2.8	80	
214	Induction of apoptosis by the Anthocyanidins through regulation of Bcl-2 gene and activation of c-Jun N-terminal kinase cascade in hepatoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1740-9	5.7	79	
213	Suppression effect of soy isoflavones on nitric oxide production in RAW 264.7 macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1767-72	5.7	77	
212	Catechin protects against ketoprofen-induced oxidative damage of the gastric mucosa by up-regulating Nrf2 in vitro and in vivo. <i>Journal of Nutritional Biochemistry</i> , 2013 , 24, 475-83	6.3	76	
211	The in vitro and in vivo experimental evidences disclose the chemopreventive effects of Ganoderma lucidum on cancer invasion and metastasis. <i>Clinical and Experimental Metastasis</i> , 2010 , 27, 361-9	4.7	76	
210	Gallic acid induces apoptosis in 3T3-L1 pre-adipocytes via a Fas- and mitochondrial-mediated pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7359-65	5.7	76	
209	Pterostilbene, a bioactive component of blueberries, suppresses the generation of breast cancer stem cells within tumor microenvironment and metastasis via modulating NF-B/microRNA 448 circuit. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 1123-34	5.9	73	

208	The protective effect of Opuntia dillenii Haw fruit against low-density lipoprotein peroxidation and its active compounds. <i>Food Chemistry</i> , 2008 , 106, 569-575	8.5	72
207	Reactive oxygen species scavenging activity of Du-zhong (Eucommia ulmoides oliv.) and its active compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 3431-6	5.7	72
206	Neuroprotective effects of glycyrrhizic acid and 18beta-glycyrrhetinic acid in PC12 cells via modulation of the PI3K/Akt pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 754-61	5.7	71
205	Antioxidant properties of water-soluble polysaccharides from Antrodia cinnamomea in submerged culture. <i>Food Chemistry</i> , 2007 , 104, 1115-1122	8.5	70
204	Antioxidant activity of phenolic compounds isolated from Mesona procumbens Hemsl. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2993-7	5.7	70
203	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. <i>Food and Chemical Toxicology</i> , 2008 , 46, 175-85	4.7	69
202	Extraction and Identification of an Antioxidative Component from Jue Ming Zi (Cassia tora L.). <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 820-824	5.7	69
201	Molecular mechanism inhibiting human hepatocarcinoma cell invasion by 6-shogaol and 6-gingerol. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 1304-14	5.9	68
200	Hepatoprotection of quercetin against oxidative stress by induction of metallothionein expression through activating MAPK and PI3K pathways and enhancing Nrf2 DNA-binding activity. <i>New Biotechnology</i> , 2011 , 28, 767-77	6.4	68
199	Cytoprotective effects of phenolic acids on methylglyoxal-induced apoptosis in Neuro-2A cells. <i>Molecular Nutrition and Food Research</i> , 2008 , 52, 940-9	5.9	68
198	Myrosinase activity and total glucosinolate content of cruciferous vegetables, and some properties of cabbage myrosinase in Taiwan. <i>Journal of the Science of Food and Agriculture</i> , 1993 , 61, 471-475	4.3	68
197	Extraction and identification of an antioxidative component from peanut hulls. <i>JAOCS, Journal of the American Oil Chemistsr Society</i> , 1992 , 69, 814-818	1.8	66
196	Effects of flavonoids on the expression of the pro-inflammatory response in human monocytes induced by ligation of the receptor for AGEs. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 1129-39	5.9	63
195	Effects of polyphenolic compounds on tumor necrosis factor-[[TNF-]-induced changes of adipokines and oxidative stress in 3T3-L1 adipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 546-51	5.7	62
194	Hsian-tsao (Mesona procumbens Heml.) prevents against rat liver fibrosis induced by CCl(4) via inhibition of hepatic stellate cells activation. <i>Food and Chemical Toxicology</i> , 2008 , 46, 3707-13	4.7	62
193	Antioxidant properties of lotus seed and its effect on DNA damage in human lymphocytes. <i>Food Chemistry</i> , 2005 , 89, 379-385	8.5	62
192	Cytoprotective effects of hesperetin and hesperidin against amyloid Induced impairment of glucose transport through downregulation of neuronal autophagy. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 601-9	5.9	61
191	Silymarin: a novel antioxidant with antiglycation and antiinflammatory properties in vitro and in vivo. <i>Antioxidants and Redox Signaling</i> , 2011 , 14, 353-66	8.4	61

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190	Effects of alkaline and heat treatment on antioxidative activity and total phenolics of extracts from Hsian-tsao (Mesona procumbens Hemsl.). <i>Food Research International</i> , 2000 , 33, 487-492	7	61
189	Inhibitory effects of garcinol and pterostilbene on cell proliferation and adipogenesis in 3T3-L1 cells. <i>Food and Function</i> , 2012 , 3, 49-57	6.1	60
188	Effects of water-soluble carbohydrate concentrate from Chinese jujube on different intestinal and fecal indices. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1734-9	5.7	60
187	Effect of diallyl sulfide on in vitro and in vivo Nrf2-mediated pulmonic antioxidant enzyme expression via activation ERK/p38 signaling pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 100-7	5.7	59
186	Evaluation of anti-invasion effect of resveratrol and related methoxy analogues on human hepatocarcinoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2886-94	5.7	59
185	Nitric oxide-scavenging and antioxidant effects of Uraria crinita root. <i>Food Chemistry</i> , 2001 , 74, 471-478	8.5	59
184	Glycative stress from advanced glycation end products (AGEs) and dicarbonyls: An emerging biological factor in cancer onset and progression. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 1850	-5:9	58
183	Modulation of Akt, JNK, and p38 activation is involved in citrus flavonoid-mediated cytoprotection of PC12 cells challenged by hydrogen peroxide. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2576-82	5.7	58
182	Antioxidant effects of extracts from Cassia tora L. prepared under different degrees of roasting on the oxidative damage to biomolecules. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 1326-32	5.7	58
181	Oxidative stability of sesame oil prepared from sesame seed with different roasting temperatures. <i>Food Chemistry</i> , 1989 , 31, 215-224	8.5	58
180	Targeting cancer stem cells in breast cancer: potential anticancer properties of 6-shogaol and pterostilbene. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2432-41	5.7	57
179	Resveratrol analog-3,5,4Strimethoxy-trans-stilbene inhibits invasion of human lung adenocarcinoma cells by suppressing the MAPK pathway and decreasing matrix metalloproteinase-2 expression. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 407-16	5.9	57
178	The anti-invasive effect of lucidenic acids isolated from a new Ganoderma lucidum strain. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 1472-7	5.9	57
177	Effects of cooking oil fumes on the genotoxicity and oxidative stress in human lung carcinoma (A-549) cells. <i>Toxicology in Vitro</i> , 2004 , 18, 571-80	3.6	57
176	Quercetin facilitates cell death and chemosensitivity through RAGE/PI3K/AKT/mTOR axis in human pancreatic cancer cells. <i>Journal of Food and Drug Analysis</i> , 2019 , 27, 887-896	7	55
175	Protective Effects of Glycyrrhizic Acid and 18EGlycyrrhetinic Acid against Cisplatin-Induced Nephrotoxicity in BALB/c Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1200-1209	5.7	55
174	Antioxidant activities of phenolic acids on ultraviolet radiation-induced erythrocyte and low density lipoprotein oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6151-5	5.7	55
173	Identification of an antioxidant, ethyl protocatechuate, in peanut seed testa. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 2380-3	5.7	55

172	Changes in volatile flavor components of guava juice with high-pressure treatment and heat processing and during storage. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2082-7	5.7	55
171	Inhibitory effects of ganoderma lucidum on tumorigenesis and metastasis of human hepatoma cells in cells and animal models. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5049-57	5.7	54
170	Beneficial effects of Camellia Oil (Camellia oleifera Abel.) on ketoprofen-induced gastrointestinal mucosal damage through upregulation of HO-1 and VEGF. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 642-50	5.7	53
169	Mechanisms of apoptotic effects induced by resveratrol, dibenzoylmethane, and their analogues on human lung carcinoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5235-43	5.7	53
168	Protective effects of anthocyanins against amyloid Epeptide-induced damage in neuro-2A cells. Journal of Agricultural and Food Chemistry, 2011 , 59, 1683-9	5.7	52
167	Comparison of Antimutagenic Effect of Various Tea Extracts (Green, Oolong, Pouchong, and Black Tea). <i>Journal of Food Protection</i> , 1994 , 57, 54-58	2.5	51
166	The inhibitory effect of pterostilbene on inflammatory responses during the interaction of 3T3-L1 adipocytes and RAW 264.7 macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 602-10	5.7	50
165	Antioxidant properties of water extracts from Cassia tora L. in relation to the degree of roasting. Journal of Agricultural and Food Chemistry, 2000 , 48, 2760-5	5.7	50
164	Monosodium urate crystals trigger Nrf2- and heme oxygenase-1-dependent inflammation in THP-1 cells. <i>Cellular and Molecular Immunology</i> , 2015 , 12, 424-34	15.4	48
163	Antioxidant and anti-inflammatory effects of Orthosiphon aristatus and its bioactive compounds. Journal of Agricultural and Food Chemistry, 2010 , 58, 2150-6	5.7	48
162	Antioxidant activity of mung bean hulls. <i>JAOCS, Journal of the American Oil Chemistsr Society</i> , 1997 , 74, 1059-1063	1.8	48
161	Preventive effects of guava (Psidium guajava L.) leaves and its active compounds against Edicarbonyl compounds-induced blood coagulation. <i>Food Chemistry</i> , 2007 , 103, 528-535	8.5	48
160	Genotoxicity and oxidative stress of the mutagenic compounds formed in fumes of heated soybean oil, sunflower oil and lard. <i>Toxicology in Vitro</i> , 2006 , 20, 439-47	3.6	48
159	Antimutagenicity of a partially fractionated Maillard reaction product. <i>Food Chemistry</i> , 1993 , 47, 11-15	8.5	48
158	Mycelia from Antrodia camphorata in Submerged culture induce apoptosis of human hepatoma HepG2 cells possibly through regulation of Fas pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5559-64	5.7	46
157	Induction of apoptosis in human hepatoma cells by mycelia of Antrodia camphorata in submerged culture. <i>Journal of Ethnopharmacology</i> , 2005 , 100, 158-67	5	45
156	Inhibition of reactive nitrogen species effects in vitro and in vivo by isoflavones and soy-based food extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7892-900	5.7	43
155	Protective Effect of Camellia Oil (Camellia oleifera Abel.) against Ethanol-Induced Acute Oxidative Injury of the Gastric Mucosa in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4932-4941	5.7	42

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154	Sulforaphane potentiates the efficacy of imatinib against chronic leukemia cancer stem cells through enhanced abrogation of Wnt/Ecatenin function. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7031-9	5.7	42	
153	Scavenging effects of lotus seed extracts on reactive nitrogen species. Food Chemistry, 2006, 94, 596-60)2 .5	42	
152	Inhibitory effect of isoflavones on peroxynitrite-mediated low-density lipoprotein oxidation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2002 , 66, 22-8	2.1	41	
151	Mutagenicity and identification of mutagenic compounds of fumes obtained from heating peanut oil. <i>Journal of Food Protection</i> , 2001 , 64, 240-5	2.5	41	
150	Inhibitory effect of vanillic acid on methylglyoxal-mediated glycation in apoptotic Neuro-2A cells. <i>NeuroToxicology</i> , 2008 , 29, 1016-22	4.4	40	
149	The hepatoprotective effect of Phyllanthus emblica L. fruit on high fat diet-induced non-alcoholic fatty liver disease (NAFLD) in SD rats. <i>Food and Function</i> , 2017 , 8, 842-850	6.1	39	
148	Anticancer effects of flavonoid derivatives isolated from Millettia reticulata Benth in SK-Hep-1 human hepatocellular carcinoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 814-20	5.7	39	
147	Perspective of Advanced Glycation End Products on Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2065-2070	5.7	38	
146	Protective effect of Mesona procumbens against tert-butyl hydroperoxide-induced acute hepatic damage in rats. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4121-7	5.7	38	
145	Antigenotoxic properties of Cassia tea (Cassia tora L.): mechanism of action and the influence of roasting process. <i>Life Sciences</i> , 2004 , 76, 85-101	6.8	38	
144	Extraction and Identification of Antioxidative Components of Hsian-tsao (Mesona procumbens Hemsl.). <i>LWT - Food Science and Technology</i> , 2001 , 34, 306-311	5.4	38	
143	A comparative study on the effectiveness of cis- and trans-form of cinnamic acid treatments for inhibiting invasive activity of human lung adenocarcinoma cells. <i>European Journal of Pharmaceutical Sciences</i> , 2011 , 44, 281-7	5.1	37	
142	Cytotoxic effects of new geranyl chalcone derivatives isolated from the leaves of Artocarpus communis in SW 872 human liposarcoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8859	9 ⁵ 6 ⁷ 8	37	
141	Involvement of p38 MAPK and Nrf2 in phenolic acid-induced P-form phenol sulfotransferase expression in human hepatoma HepG2 cells. <i>Carcinogenesis</i> , 2006 , 27, 1008-17	4.6	37	
140	Investigation on the lipid- and cholesterol-lowering abilities of biocellulose. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2291-5	5.7	35	
139	Hepatoprotection by freshwater clam extract against CCl4-induced hepatic damage in rats. <i>The American Journal of Chinese Medicine</i> , 2010 , 38, 881-94	6	34	
138	Anti-inflammatory effects of the roots of Alpinia pricei Hayata and its phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7673-80	5.7	34	
137	Isolation and characterization of antioxidant compounds from Aspergillus candidus broth filtrate. Journal of Agricultural and Food Chemistry, 2001, 49, 1426-31	5.7	34	

136	Effect of vegetables on human phenolsulfotransferases in relation to their antioxidant activity and total phenolics. <i>Free Radical Research</i> , 2005 , 39, 893-904	4	33
135	Antioxidant activity of methanolic extracts of peanut hulls from various cultivars. <i>JAOCS, Journal of the American Oil ChemistsrSociety</i> , 1995 , 72, 1065-1067	1.8	33
134	Anti-inflammatory effects of phenolic compounds isolated from the flowers of Nymphaea mexicana Zucc. <i>Food and Function</i> , 2013 , 4, 1216-22	6.1	32
133	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. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 1997 , 393, 115-22	3	32
132	Beneficial Effects of Camellia Oil (Camellia oleifera Abel.) on Hepatoprotective and Gastroprotective Activities. <i>Journal of Nutritional Science and Vitaminology</i> , 2015 , 61 Suppl, S100-2	1.1	31
131	Chemopreventive functions of sulforaphane: A potent inducer of antioxidant enzymes and apoptosis. <i>Journal of Functional Foods</i> , 2009 , 1, 23-32	5.1	31
130	Inhibitory effects of Cassia tora L. on benzo[a]pyrene-mediated DNA damage toward HepG2 cells. Journal of Agricultural and Food Chemistry, 2001 , 49, 2579-86	5.7	31
129	Epigallocatechin gallate inhibits urate crystals-induced peritoneal inflammation in C57BL/6 mice. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2297-2303	5.9	31
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120	Antioxidative and anti-inflammatory activity of functional foods. <i>Current Opinion in Food Science</i> , 2015 , 2, 1-8	9.8	28
119	Beneficial Properties of Phytochemicals on NLRP3 Inflammasome-Mediated Gout and Complication. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 765-772	5.7	28

118	Camellia Oil (Camellia oleifera Abel.) Modifies the Composition of Gut Microbiota and Alleviates Acetic Acid-Induced Colitis in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7384-7392	5.7	28
117	Inhibitory effects of Du-zhong (Eucommia ulmoides Oliv.) against low-density lipoprotein oxidative modification. <i>Food Chemistry</i> , 2002 , 77, 449-456	8.5	28
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110	Dietary phenolic acids attenuate multiple stages of protein glycation and high-glucose-stimulated proinflammatory IL-1beta activation by interfering with chromatin remodeling and transcription in monocytes. <i>Molecular Nutrition and Food Research</i> , 2010 , 54 Suppl 2, S127-40	5.9	26
109	Protective effects of burdock (Arctium lappa Linne) on oxidation of low-density lipoprotein and oxidative stress in RAW 264.7 macrophages. <i>Food Chemistry</i> , 2007 , 101, 729-738	8.5	26
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98	Growth inhibitory effect of quercetin on SW 872 human liposarcoma cells. <i>Life Sciences</i> , 2006 , 79, 203-9	6.8	23
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91	Induction of apoptosis by the Lactuca indica L. in human leukemia cell line and its active components. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1743-9	5.7	20
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LIST OF PUBLICATIONS

10	Authentication of dark brown sugars from different processing using three-dimensional fluorescence spectroscopy. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111959	5.4	1
9	4-Acetylantroquinonol B enhances cell death and inhibits autophagy by downregulating the PI3K/Akt/MDR1 pathway in gemcitabine-resistant pancreatic cancer cells <i>Oncology Letters</i> , 2022 , 23, 128	2.6	1
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6	Subchronic Immunotoxicity Assessment of Genetically Modified Virus-Resistant Papaya in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5935-40	5.7	O
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