

Gow-Chin Yen

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

279
papers

18,075
citations

72
h-index

123
g-index

292
ext. papers

19,731
ext. citations

5.3
avg, IF

7.07
L-index

#	Paper	IF	Citations
279	Application of saponins extract from food byproducts for the removal of pesticide residues in fruits and vegetables. <i>Food Control</i> , 2022 , 136, 108877	6.2	0
278	Immunomodulatory effect of camellia oil (<i>Camellia oleifera</i> Abel.) on CD19+ B cells enrichment and IL-10 production in BALB/c mice. <i>Journal of Functional Foods</i> , 2022 , 88, 104863	5.1	0
277	4-Acetylanthroquinonol 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
276	Protective effect of fermented okara on the regulation of inflammation, the gut microbiota, and SCFA production in rats with TNBS-induced colitis. <i>Food Research International</i> , 2022 , 111390	7	2
275	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. <i>Chemosphere</i> , 2021 , 262, 128249	8.4	1
274	Protective effect of rosmarinic acid-rich <i>Trichodesma khasianum clarke</i> leaves against ethanol-induced gastric mucosal injury in vitro and in vivo. <i>Phytomedicine</i> , 2021 , 80, 153382	6.5	13
273	Effects of Hsian-tiao (<i>Mesona procumbens</i> Hemsl.) extracts and its polysaccharides on the promotion of wound healing under diabetes-like conditions. <i>Food and Function</i> , 2021 , 12, 119-132	6.1	2
272	Risk and Benefit of Natural and Commercial Dark Brown Sugars as Evidenced by Phenolic and Maillard Reaction Product Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 767-775	5.7	4
271	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
270	Pterostilbene Enhances Cytotoxicity and Chemosensitivity in Human Pancreatic Cancer Cells. <i>Biomolecules</i> , 2020 , 10,	5.9	11
269	Ursolic acid promotes apoptosis, autophagy, and chemosensitivity in gemcitabine-resistant human pancreatic cancer cells. <i>Phytotherapy Research</i> , 2020 , 34, 2053-2066	6.7	16
268	Anti-Inflammatory, Antioxidant, and Microbiota-Modulating Effects of Camellia Oil from on Acetic Acid-Induced Colitis in Rats. <i>Antioxidants</i> , 2020 , 9,	7.1	7
267	Citrus flavonoids suppress IL-5 and ROS through distinct pathways in PMA/ionomycin-induced EL-4 cells. <i>Food and Function</i> , 2020 , 11, 824-833	6.1	8
266	Antioxidant and anti-inflammatory activities and bioactive compounds of the leaves of <i>Trichodesma khasianum clarke</i> . <i>Industrial Crops and Products</i> , 2020 , 151, 112447	5.9	4
265	The potential role of phenolic compounds on modulating gut microbiota in obesity. <i>Journal of Food and Drug Analysis</i> , 2020 , 28, 195-205	7	4
264	A mechanistic and empirical review of antcins, a new class of phytosterols of formosan fungi origin. <i>Journal of Food and Drug Analysis</i> , 2020 , 28, 38-59	7	10
263	Camellia oil alleviates the progression of Alzheimer's disease in aluminum chloride-treated rats. <i>Free Radical Biology and Medicine</i> , 2020 , 152, 411-421	7.8	20

262	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
261	Protective effects of camellia oil (<i>Camellia brevistyla</i>) against indomethacin-induced gastrointestinal mucosal damage in vitro and in vivo. <i>Journal of Functional Foods</i> , 2019 , 62, 103539	5.1	7
260	Novel findings of 18β-glycyrrhetic acid on sRAGE secretion through inhibition of transient receptor potential canonical channels in high-glucose environment. <i>BioFactors</i> , 2019 , 45, 607-615	6.1	5
259	Potential effect of advanced glycation end products (AGEs) on spermatogenesis and sperm quality in rodents. <i>Food and Function</i> , 2019 , 10, 3324-3333	6.1	8
258	Silymarin protects against high fat diet-evoked metabolic injury by induction of glucagon-like peptide 1 and sirtuin 1. <i>Journal of Functional Foods</i> , 2019 , 56, 136-144	5.1	5
257	Glycyrrhizin Attenuates the Process of Epithelial-to-Mesenchymal Transition by Modulating HMGB1 Initiated Novel Signaling Pathway in Prostate Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3323-3332	5.7	30
256	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. <i>Free Radical Biology and Medicine</i> , 2019 , 130, 35-47	7.8	18
255	Perspective of Advanced Glycation End Products on Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2065-2070	5.7	38
254	Methylglyoxal displays colorectal cancer-promoting properties in the murine models of azoxymethane and CT26 isografts. <i>Free Radical Biology and Medicine</i> , 2018 , 115, 436-446	7.8	14
253	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
252	Effect of <i>Phyllanthus emblica</i> L. fruit on methionine and choline-deficiency diet-induced nonalcoholic steatohepatitis. <i>Journal of Food and Drug Analysis</i> , 2018 , 26, 1245-1252	7	13
251	Antioxidant activity and anticancer effect of ethanolic and aqueous extracts of the roots of <i>Ficus beecheyana</i> and their phenolic components. <i>Journal of Food and Drug Analysis</i> , 2018 , 26, 182-192	7	29
250	Camellia Oil (<i>Camellia oleifera</i> 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
249	Production, Analysis and in Vivo Antihypertensive Evaluation of Novel Angiotensin-I-converting Enzyme Inhibitory Peptides from Porcine Brain. <i>Food Science and Technology Research</i> , 2018 , 24, 541-550 ^{0.8}		1
248	Biological Activities of Phenolic Compounds from Fruit, Leaves, Heartwood, and Root of <i>Artocarpus communis</i> . <i>ACS Symposium Series</i> , 2018 , 329-338	0.4	
247	Recent progress in natural dietary non-phenolic bioactives on cancers metastasis. <i>Journal of Food and Drug Analysis</i> , 2018 , 26, 940-964	7	13
246	The hepatoprotective effect of <i>Phyllanthus emblica</i> 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
245	Breadfruit flavonoid derivatives attenuate advanced glycation end products (AGEs)-enhanced colon malignancy in HCT116 cancer cells. <i>Journal of Functional Foods</i> , 2017 , 31, 248-254	5.1	4

244	Insulin induction instigates cell proliferation and metastasis in human colorectal cancer cells. <i>International Journal of Oncology</i> , 2017 , 50, 736-744	4.4	27
243	Protective Effect of Camellia Oil (<i>Camellia oleifera</i> 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
242	Diallyl sulfide attenuates transforming growth factor- β -stimulated pulmonary fibrosis through Nrf2 activation in lung MRC-5 fibroblast. <i>Journal of Functional Foods</i> , 2017 , 28, 314-320	5.1	5
241	The role of Nrf2 in NLRP3 inflammasome activation. <i>Cellular and Molecular Immunology</i> , 2017 , 14, 1011-1012	5.12	24
240	Phytochemicals enhance antioxidant enzyme expression to protect against NSAID-induced oxidative damage of the gastrointestinal mucosa. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600-1609	5.9	16
239	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, 1850-1864	5.9	58
238	Capsaicin, an active ingredient from chilli peppers, attenuates glycative stress and restores sRAGE levels in diabetic rats. <i>Journal of Functional Foods</i> , 2016 , 21, 406-417	5.1	7
237	Protective Effects of Diallyl Sulfide on Ovalbumin-Induced Pulmonary Inflammation of Allergic Asthma Mice by MicroRNA-144, -34a, and -34b/c-Modulated Nrf2 Activation. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 151-60	5.7	17
236	Inhibitory effects of <i>Phyllanthus emblica</i> L. on hepatic steatosis and liver fibrosis in vitro. <i>Journal of Functional Foods</i> , 2016 , 20, 20-30	5.1	19
235	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
234	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	0
233	Hypouricemic effects of <i>Mesona procumbens</i> Hemsl. through modulating xanthine oxidase activity in vitro and in vivo. <i>Food and Function</i> , 2016 , 7, 4239-4246	6.1	22
232	Natural plant extracts as antioxidants for food preservation 2015 , 235-249		2
231	Protective Effects of Catechin against Monosodium Urate-Induced Inflammation through the Modulation of NLRP3 Inflammasome Activation. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7343-52	5.7	30
230	Anti-inflammatory effects of triterpenes and steroid compounds isolated from the stem bark of <i>Hiptage benghalensis</i> . <i>Journal of Functional Foods</i> , 2015 , 12, 420-427	5.1	13
229	Antioxidative and anti-inflammatory activity of functional foods. <i>Current Opinion in Food Science</i> , 2015 , 2, 1-8	9.8	28
228	Beneficial Effects of Camellia Oil (<i>Camellia oleifera</i> Abel.) on Hepatoprotective and Gastroprotective Activities. <i>Journal of Nutritional Science and Vitaminology</i> , 2015 , 61 Suppl, S100-2	1.1	31
227	Citrus Flavonoids and Effects in Dementia and Age-Related Cognitive Decline 2015 , 869-878		1

226	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
225	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
224	Repeated Dose 90-Day Feeding Study of Whole Fruits of Genetically Modified Papaya Resistant to Papaya Ringspot Virus in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1286-1292	5.7	4
223	Protective Effects of Glycyrrhizic Acid and 18 β -Glycyrrhetic Acid against Cisplatin-Induced Nephrotoxicity in BALB/c Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1200-1209	5.7	55
222	Bioactivity and potential health benefits of licorice. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 542-53	5.7	143
221	Ursolic acid triggers nonprogrammed death (necrosis) in human glioblastoma multiforme DBTRG-05MG cells through MPT pore opening and ATP decline. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 2146-56	5.9	26
220	Beneficial effects of Camellia Oil (<i>Camellia oleifera</i> 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
219	DJ-1 plays an important role in caffeic acid-mediated protection of the gastrointestinal mucosa against ketoprofen-induced oxidative damage. <i>Journal of Nutritional Biochemistry</i> , 2014 , 25, 1045-57	6.3	16
218	Diallyl sulfide as a potential dietary agent to reduce TNF- α and histamine-induced proinflammatory responses in A7r5 cells. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1069-78	5.9	23
217	The preventive role of breadfruit against inflammation-associated epithelial carcinogenesis in mice. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 206-10	5.9	4
216	Ganoderic Acid and Lucidenic Acid (Triterpenoid). <i>The Enzymes</i> , 2014 , 36, 33-56	2.3	15
215	Toxicity assessment of transgenic papaya ringspot virus of 823-2210 line papaya fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1585-96	5.7	14
214	<i>Alternanthera paronychioides</i> protects pancreatic β cells from glucotoxicity by its antioxidant, antiapoptotic and insulin secretagogue actions. <i>Food Chemistry</i> , 2013 , 139, 362-70	8.5	17
213	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
212	Molecular mechanism depressing PMA-induced invasive behaviors in human lung adenocarcinoma cells by cis- and trans-cinnamic acid. <i>European Journal of Pharmaceutical Sciences</i> , 2013 , 48, 494-501	5.1	21
211	Pterostilbene, a bioactive component of blueberries, suppresses the generation of breast cancer stem cells within tumor microenvironment and metastasis via modulating NF- κ B/microRNA 448 circuit. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 1123-34	5.9	73
210	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
209	Glycyrrhizic acid and 18 β -glycyrrhetic acid recover glucocorticoid resistance via PI3K-induced AP1, CRE and NFAT activation. <i>Phytomedicine</i> , 2013 , 20, 295-302	6.5	25

208	Anti-inflammatory effects of phenolic compounds isolated from the flowers of <i>Nymphaea mexicana</i> Zucc. <i>Food and Function</i> , 2013 , 4, 1216-22	6.1	32
207	Invadopodia-associated proteins blockade as a novel mechanism for 6-shogaol and pterostilbene to reduce breast cancer cell motility and invasion. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 886-95	5.9	25
206	Assessment of the anti-invasion potential and mechanism of select cinnamic acid derivatives on human lung adenocarcinoma cells. <i>Molecular Pharmaceutics</i> , 2013 , 10, 1890-900	5.6	30
205	EGCG-rich green tea extract stimulates sRAGE secretion to inhibit S100A12-RAGE axis through ADAM10-mediated ectodomain shedding of extracellular RAGE in type 2 diabetes. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 2264-8	5.9	22
204	Pro-cellular survival and neuroprotection of citrus flavonoid: the actions of hesperetin in PC12 cells. <i>Food and Function</i> , 2012 , 3, 1082-90	6.1	29
203	Sulforaphane potentiates the efficacy of imatinib against chronic leukemia cancer stem cells through enhanced abrogation of Wnt/ β -catenin function. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7031-9	5.7	42
202	Effect of diallyl sulfide on in vitro and in vivo Nrf2-mediated pulmonary antioxidant enzyme expression via activation ERK/p38 signaling pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 100-7	5.7	59
201	Chemopreventive effects of dietary phytochemicals against cancer invasion and metastasis: phenolic acids, monophenol, polyphenol, and their derivatives. <i>Cancer Treatment Reviews</i> , 2012 , 38, 76-87	4.4	358
200	Synergistic effect of cyanidin and PPAR agonist against nonalcoholic steatohepatitis-mediated oxidative stress-induced cytotoxicity through MAPK and Nrf2 transduction pathways. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2924-33	5.7	30
199	Neuroprotective effects of citrus flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 877-85	5.7	209
198	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
197	Cytoprotective effects of hesperetin and hesperidin against amyloid β -induced impairment of glucose transport through downregulation of neuronal autophagy. <i>Molecular Nutrition and Food Research</i> , 2012 , 56, 601-9	5.9	61
196	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
195	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
194	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. <i>Food Chemistry</i> , 2012 , 132, 2118-2125	8.5	17
193	Glycyrrhizic acid and 18 β -glycyrrhetic acid modulate lipopolysaccharide-induced inflammatory response by suppression of NF- κ B through PI3K p110 β and p110 α inhibitions. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7726-33	5.7	129
192	Effects of polyphenolic compounds on tumor necrosis factor- α (TNF- α)-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
191	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

190	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
189	Cytotoxic effects of geranyl flavonoid derivatives from the fruit of <i>Artocarpus communis</i> in SK-Hep-1 human hepatocellular carcinoma cells. <i>Food Chemistry</i> , 2011 , 127, 127-134	8.5	17
188	Anti-inflammatory effect of the 5,7,4-trihydroxy-6-geranylflavanone isolated from the fruit of <i>Artocarpus communis</i> in S100B-induced human monocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 105-11	5.7	24
187	Inhibition of advanced glycation endproduct formation by foodstuffs. <i>Food and Function</i> , 2011 , 2, 224-346.1	4.1	223
186	Protective effects of anthocyanins against amyloid β -peptide-induced damage in neuro-2A cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1683-9	5.7	52
185	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
184	Effect of hesperetin against oxidative stress via ER- and TrkA-mediated actions in PC12 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5779-85	5.7	27
183	AGE-induced interference of glucose uptake and transport as a possible cause of insulin resistance in adipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7978-84	5.7	19
182	The proglycation effect of caffeic acid leads to the elevation of oxidative stress and inflammation in monocytes, macrophages and vascular endothelial cells. <i>Journal of Nutritional Biochemistry</i> , 2011 , 22, 585-94	6.3	25
181	Hepatoprotection by freshwater clam extract against CCl ₄ -induced hepatic damage in rats. <i>The American Journal of Chinese Medicine</i> , 2010 , 38, 881-94	6	34
180	Anti-invasive effect of a rare mushroom, <i>Ganoderma colossum</i> , on human hepatoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7657-63	5.7	17
179	Anticancer effects of flavonoid derivatives isolated from <i>Millettia reticulata</i> Benth in SK-Hep-1 human hepatocellular carcinoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 814-20	5.7	39
178	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
177	Glycyrrhizic acid and 18 β -glycyrrhetic acid inhibit inflammation via PI3K/Akt/GSK3 β signaling and glucocorticoid receptor activation. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8623-9	5.7	131
176	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
175	Anticancer effects of <i>Alpinia pricei</i> Hayata roots. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2201-8	5.7	24
174	Antioxidant and anti-inflammatory effects of <i>Orthosiphon aristatus</i> and its bioactive compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2150-6	5.7	48
173	Antioxidant and cognitive promotion effects of anthocyanin-rich mulberry (<i>Morus atropurpurea</i> L.) on senescence-accelerated mice and prevention of Alzheimer's disease. <i>Journal of Nutritional Biochemistry</i> , 2010 , 21, 598-605	6.3	130

172	The in vitro and in vivo experimental evidences disclose the chemopreventive effects of <i>Ganoderma lucidum</i> on cancer invasion and metastasis. <i>Clinical and Experimental Metastasis</i> , 2010 , 27, 361-9	4.7	76
171	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
170	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
169	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
168	Epigallocatechin gallate (EGCG) binds to low-density lipoproteins (LDL) and protects them from oxidation and glycation under high-glucose conditions mimicking diabetes. <i>Food Chemistry</i> , 2010 , 121, 639-644	8.5	16
167	Protective effect of <i>Millettia reticulata</i> Benth against CCl(4)-induced hepatic damage and inflammatory action in rats. <i>Journal of Medicinal Food</i> , 2009 , 12, 821-8	2.8	14
166	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
165	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
164	Protective effect of sulforaphane on indomethacin-induced cytotoxicity via heme oxygenase-1 expression in human intestinal Int 407 cells. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 1166-76	5.9	27
163	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
162	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
161	Antihypertensive effects of Hsian-tsao and its active compound in spontaneously hypertensive rats. <i>Journal of Nutritional Biochemistry</i> , 2009 , 20, 866-75	6.3	27
160	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
159	Low-density-lipoprotein (LDL)-bound flavonoids increase the resistance of LDL to oxidation and glycation under pathophysiological concentrations of glucose in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5058-64	5.7	27
158	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
157	Inhibitory effects of <i>ganoderma lucidum</i> 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
156	Phenolic compounds rutin and o-coumaric acid ameliorate obesity induced by high-fat diet in rats. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 425-31	5.7	153
155	Anti-inflammatory effects of the roots of <i>Alpinia pricei</i> Hayata and its phenolic compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7673-80	5.7	34

154	Neuroprotective effects of glycyrrhizic acid and 18beta-glycyrrhetic 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
153	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
152	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
151	Cytotoxic effects of new geranyl chalcone derivatives isolated from the leaves of <i>Artocarpus communis</i> in SW 872 human liposarcoma cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8859-68	5.7	37
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	Protective effect of pine (<i>Pinus morrisonicola</i> 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
148	Hsian-tsao (<i>Mesona procumbens</i> 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
147	Lucidenic acid B induces apoptosis in human leukemia cells via a mitochondria-mediated pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3973-80	5.7	30
146	Anti-inflammatory effects of phenolic compounds isolated from the fruits of <i>Artocarpus heterophyllus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4463-8	5.7	91
145	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
144	Modulation of Human Phenol Sulfotransferases Expression by Dietary Phenolic Acids. <i>ACS Symposium Series</i> , 2008 , 62-80	0.4	
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