

Mingshun Chen

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

518
citations

933447

10
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

704
citing authors

#	ARTICLE	IF	CITATIONS
1	Modification of flavonoids: methods and influences on biological activities. Critical Reviews in Food Science and Nutrition, 2023, 63, 10637-10658.	10.3	6
2	Effects of cell wall polysaccharides on the bioaccessibility of carotenoids, polyphenols, and minerals: an overview. Critical Reviews in Food Science and Nutrition, 2023, 63, 11385-11398.	10.3	6
3	Comparative study on the extraction of macadamia (<i>Macadamia integrifolia</i>) oil using different processing methods. LWT - Food Science and Technology, 2022, 154, 112614.	5.2	17
4	Disintegrating the Structure and Improving the Functionalities of Pea Fiber by Industry-Scale Microfluidizer System. Foods, 2022, 11, 418.	4.3	4
5	Synergistic Anti-Inflammatory Effects of Lipophilic Grape Seed Proanthocyanidin and Camellia Oil Combination in LPS-Stimulated RAW264.7 Cells. Antioxidants, 2022, 11, 289.	5.1	10
6	Lipophilic Grape Seed Proanthocyanidin Exerts Anti-Cervical Cancer Effects in HeLa Cells and a HeLa-Derived Xenograft Zebrafish Model. Antioxidants, 2022, 11, 422.	5.1	9
7	Characterization of a novel squalene-rich oil: <i>Pachira macrocarpa</i> seed oil. Journal of Food Science, 2022, 87, 1696-1707.	3.1	1
8	Characterization and evaluation of Majia pomelo seed oil: A novel industrial by-product. , 2022, , 100051.		1
9	Effects of proanthocyanidins on the pasting, rheological and retrogradation properties of potato starch. Journal of the Science of Food and Agriculture, 2021, 101, 4760-4767.	3.5	11
10	Comparative Study of Chemical Compositions and Antioxidant Capacities of Oils Obtained from 15 Macadamia (<i>Macadamia integrifolia</i>) Cultivars in China. Foods, 2021, 10, 1031.	4.3	19
11	Addition of lipophilic grape seed proanthocyanidin effectively reduces acrylamide formation. Journal of the Science of Food and Agriculture, 2020, 100, 1213-1219.	3.5	10
12	Lipophilized Epigallocatechin Gallate Derivative Exerts Anti-Proliferation Efficacy through Induction of Cell Cycle Arrest and Apoptosis on DU145 Human Prostate Cancer Cells. Nutrients, 2020, 12, 92.	4.1	21
13	Anti-inflammatory effect of lipophilic grape seed proanthocyanidin in RAW 264.7 cells and a zebrafish model. Journal of Functional Foods, 2020, 75, 104217.	3.4	19
14	Modification of food macromolecules using dynamic high pressure microfluidization: A review. Trends in Food Science and Technology, 2020, 100, 223-234.	15.1	68
15	Lipophilic Grape Seed Proanthocyanidin Exerts Anti-Proliferative and Pro-Apoptotic Effects on PC3 Human Prostate Cancer Cells and Suppresses PC3 Xenograft Tumor Growth in Vivo. Journal of Agricultural and Food Chemistry, 2019, 67, 229-235.	5.2	23
16	Lipophilized Grape Seed Proanthocyanidin Derivatives as Novel Antioxidants. Journal of Agricultural and Food Chemistry, 2017, 65, 1598-1605.	5.2	32
17	Characterization of Lipophilized Monomeric and Oligomeric Grape Seed Flavan-3-ol Derivatives. Journal of Agricultural and Food Chemistry, 2017, 65, 8875-8883.	5.2	22
18	Cytotoxicity and Apoptotic Effects of Polyphenols from Sugar Beet Molasses on Colon Carcinoma Cells in Vitro. International Journal of Molecular Sciences, 2016, 17, 993.	4.1	11

#	ARTICLE	IF	CITATIONS
19	Antioxidant and in vitro anticancer activities of phenolics isolated from sugar beet molasses. BMC Complementary and Alternative Medicine, 2015, 15, 313.	3.7	45
20	Optimisation of ultrasonic-assisted extraction of phenolic compounds, antioxidants, and anthocyanins from sugar beet molasses. Food Chemistry, 2015, 172, 543-550.	8.2	183