

# Mingshun Chen

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

518  
citations

933410

10  
h-index

794568

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. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10637-10658.	10.3	6
2	Effects of cell wall polysaccharides on the bioaccessibility of carotenoids, polyphenols, and minerals: an overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11385-11398.	10.3	6
3	Comparative study on the extraction of macadamia ( <i>Macadamia integrifolia</i> ) oil using different processing methods. <i>LWT - Food Science and Technology</i> , 2022, 154, 112614.	5.2	17
4	Disintegrating the Structure and Improving the Functionalities of Pea Fiber by Industry-Scale Microfluidizer System. <i>Foods</i> , 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. <i>Antioxidants</i> , 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. <i>Antioxidants</i> , 2022, 11, 422.	5.1	9
7	Characterization of a novel squalene-rich oil: <i>Pachira macrocarpa</i> seed oil. <i>Journal of Food Science</i> , 2022, 87, 1696-1707.	3.1	1
8	Characterization and evaluation of <i>Majia pomelo</i> seed oil: A novel industrial by-product. , 2022, , 100051.		1
9	Effects of proanthocyanidins on the pasting, rheological and retrogradation properties of potato starch. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4760-4767.	3.5	11
10	Comparative Study of Chemical Compositions and Antioxidant Capacities of Oils Obtained from 15 <i>Macadamia (Macadamia integrifolia)</i> Cultivars in China. <i>Foods</i> , 2021, 10, 1031.	4.3	19
11	Addition of lipophilic grape seed proanthocyanidin effectively reduces acrylamide formation. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Nutrients</i> , 2020, 12, 92.	4.1	21
13	Anti-inflammatory effect of lipophilic grape seed proanthocyanidin in RAW 264.7 cells and a zebrafish model. <i>Journal of Functional Foods</i> , 2020, 75, 104217.	3.4	19
14	Modification of food macromolecules using dynamic high pressure microfluidization: A review. <i>Trends in Food Science and Technology</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 229-235.	5.2	23
16	Lipophilized Grape Seed Proanthocyanidin Derivatives as Novel Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1598-1605.	5.2	32
17	Characterization of Lipophilized Monomeric and Oligomeric Grape Seed Flavan-3-ol Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8875-8883.	5.2	22
18	Cytotoxicity and Apoptotic Effects of Polyphenols from Sugar Beet Molasses on Colon Carcinoma Cells in Vitro. <i>International Journal of Molecular Sciences</i> , 2016, 17, 993.	4.1	11

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