

Ze-Yuan Deng

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214
papers

4,774
citations

37
h-index

59
g-index

227
ext. papers

5,883
ext. citations

4.4
avg, IF

5.59
L-index

#	Paper	IF	Citations
214	Phenolic profiles of 20 Canadian lentil cultivars and their contribution to antioxidant activity and inhibitory effects on α-glucosidase and pancreatic lipase. <i>Food Chemistry</i> , 2015 , 172, 862-72	8.5	251
213	Methods for Analysis of Conjugated Linoleic Acids and trans-18:1 Isomers in Dairy Fats by Using a Combination of Gas Chromatography, Silver-Ion Thin-Layer Chromatography/Gas Chromatography, and Silver-Ion Liquid Chromatography. <i>Journal of AOAC INTERNATIONAL</i> , 2004 , 87, 545-562	1.7	245
212	Microwave-assisted extraction of phenolics with maximal antioxidant activities in tomatoes. <i>Food Chemistry</i> , 2012 , 130, 928-936	8.5	169
211	Highly pigmented vegetables: Anthocyanin compositions and their role in antioxidant activities. <i>Food Research International</i> , 2012 , 46, 250-259	7	164
210	Dietary L-arginine supplementation enhances the immune status in early-weaned piglets. <i>Amino Acids</i> , 2009 , 37, 323-31	3.5	129
209	Application of targeted drug delivery system in Chinese medicine. <i>Journal of Controlled Release</i> , 2009 , 138, 103-12	11.7	86
208	Isolation and purification of acteoside and isoacteoside from <i>Plantago psyllium</i> L. by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2005 , 1063, 161-9	4.5	86
207	Characterization of phenolics, betacyanins and antioxidant activities of the seed, leaf, sprout, flower and stalk extracts of three <i>Amaranthus</i> species. <i>Journal of Food Composition and Analysis</i> , 2015 , 37, 75-81	4.1	84
206	Effects of Chinese herbal ultra-fine powder as a dietary additive on growth performance, serum metabolites and intestinal health in early-weaned piglets. <i>Livestock Science</i> , 2007 , 108, 272-275	1.7	81
205	Separation procedures for naturally occurring antioxidant phytochemicals. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004 , 812, 85-99	3.2	81
204	Effect of dietary arginine and N-carbamoylglutamate supplementation on reproduction and gene expression of eNOS, VEGFA and PlGF1 in placenta in late pregnancy of sows. <i>Animal Reproduction Science</i> , 2012 , 132, 187-92	2.1	73
203	Biocompatible and biodegradable nanoparticles for enhancement of anti-cancer activities of phytochemicals. <i>Chinese Journal of Natural Medicines</i> , 2015 , 13, 641-52	2.8	71
202	Fatty acid, carotenoid and tocopherol compositions of 20 Canadian lentil cultivars and synergistic contribution to antioxidant activities. <i>Food Chemistry</i> , 2014 , 161, 296-304	8.5	66
201	Chlorogenic acid decreases intestinal permeability and increases expression of intestinal tight junction proteins in weaned rats challenged with LPS. <i>PLoS ONE</i> , 2014 , 9, e97815	3.7	66
200	Isolation and purification of three flavonoid glycosides from the leaves of <i>Nelumbo nucifera</i> (Lotus) by high-speed counter-current chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009 , 877, 2487-92	3.2	66
199	Bioaccessibility, in vitro antioxidant activities and in vivo anti-inflammatory activities of a purple tomato (<i>Solanum lycopersicum</i> L.). <i>Food Chemistry</i> , 2014 , 159, 353-60	8.5	61
198	Inhibition of lipid oxidation in nanoemulsions and filled microgels fortified with omega-3 fatty acids using casein as a natural antioxidant. <i>Food Hydrocolloids</i> , 2017 , 63, 240-248	10.6	59

197	Extractable and non-extractable bound phenolic compositions and their antioxidant properties in seed coat and cotyledon of black soybean (<i>Glycinemax</i> (L.) merr). <i>Journal of Functional Foods</i> , 2017 , 32, 296-312	5.1	58
196	Ultra-performance liquid chromatographic separation of geometric isomers of carotenoids and antioxidant activities of 20 tomato cultivars and breeding lines. <i>Food Chemistry</i> , 2012 , 132, 508-17	8.5	57
195	Dietary supplementation with Chinese herbal ultra-fine powder enhances cellular and humoral immunity in early-weaned piglets. <i>Livestock Science</i> , 2007 , 108, 94-98	1.7	56
194	Characterization of phytochemicals and antioxidant activities of a purple tomato (<i>Solanum lycopersicum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11803-11	5.7	55
193	Qualitative and quantitative analysis of phenolics in <i>Tetrastigma hemsleyanum</i> and their antioxidant and antiproliferative activities. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10507-15	5.7	52
192	Rapid characterization of chemical constituents in <i>Radix Tetrastigma</i> , a functional herbal mixture, before and after metabolism and their antioxidant/antiproliferative activities. <i>Journal of Functional Foods</i> , 2015 , 18, 300-318	5.1	49
191	Dietary supplementation with Chinese herbal powder enhances ileal digestibilities and serum concentrations of amino acids in young pigs. <i>Amino Acids</i> , 2009 , 37, 573-82	3.5	49
190	Amino acid metabolism in the portal-drained viscera of young pigs: effects of dietary supplementation with chitosan and pea hull. <i>Amino Acids</i> , 2010 , 39, 1581-7	3.5	48
189	Carotenoid compositions of coloured tomato cultivars and contribution to antioxidant activities and protection against H ₂ O ₂ -induced cell death in H9c2. <i>Food Chemistry</i> , 2013 , 136, 878-88	8.5	47
188	Effects of dietary probiotic supplementation on ileal digestibility of nutrients and growth performance in 1- to 42-day-old broilers. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 35-42	4.3	47
187	Methods for analysis of conjugated linoleic acids and trans-18:1 isomers in dairy fats by using a combination of gas chromatography, silver-ion thin-layer chromatography/gas chromatography, and silver-ion liquid chromatography. <i>Journal of AOAC INTERNATIONAL</i> , 2004 , 87, 545-62	1.7	45
186	Evaluating and predicting the oxidative stability of vegetable oils with different fatty acid compositions. <i>Journal of Food Science</i> , 2013 , 78, H633-41	3.4	42
185	Eudragit S100-Coated Chitosan Nanoparticles Co-loading Tat for Enhanced Oral Colon Absorption of Insulin. <i>AAPS PharmSciTech</i> , 2017 , 18, 1277-1287	3.9	42
184	Novel approach to evaluate the oxidation state of vegetable oils using characteristic oxidation indicators. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12545-52	5.7	42
183	Protective effect of rhein against oxidative stress-related endothelial cell injury. <i>Molecular Medicine Reports</i> , 2012 , 5, 1261-6	2.9	42
182	A review on insoluble-bound phenolics in plant-based food matrix and their contribution to human health with future perspectives. <i>Trends in Food Science and Technology</i> , 2020 , 105, 347-362	15.3	41
181	Effect of Green Tea and Black Tea on the Blood Glucose, the Blood Triglycerides, and Antioxidation in Aged Rats. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3875-3878	5.7	39
180	Effects of hot and cold-pressed processes on volatile compounds of peanut oil and corresponding analysis of characteristic flavor components. <i>LWT - Food Science and Technology</i> , 2019 , 112, 107648	5.4	39

179	Antitumor and immunomodulatory effects of ginsenoside Rh2 and its octyl ester derivative in H22 tumor-bearing mice. <i>Journal of Functional Foods</i> , 2017 , 32, 382-390	5.1	38
178	Analysis of nonpolar lipophilic aldehydes/ketones in oxidized edible oils using HPLC-QqQ-MS for the evaluation of their parent fatty acids. <i>Food Research International</i> , 2014 , 64, 901-907	7	38
177	Protective Effects of Selenium, Vitamin E, and Purple Carrot Anthocyanins on D-Galactose-Induced Oxidative Damage in Blood, Liver, Heart and Kidney Rats. <i>Biological Trace Element Research</i> , 2016 , 173, 433-442	4.5	37
176	Metabolomic analysis of amino acid and fat metabolism in rats with L-tryptophan supplementation. <i>Amino Acids</i> , 2014 , 46, 2681-91	3.5	35
175	Evaluating the trans fatty acid, CLA, PUFA and erucic acid diversity in human milk from five regions in China. <i>Lipids</i> , 2009 , 44, 257-71	1.6	35
174	Dietary Supplementation with <i>Acanthopanax senticosus</i> Extract Modulates Cellular and Humoral Immunity in Weaned Piglets. <i>Asian-Australasian Journal of Animal Sciences</i> , 2007 , 20, 1453-1461	2.4	35
173	Effect of domestic cooking on carotenoids, tocopherols, fatty acids, phenolics, and antioxidant activities of lentils (<i>Lens culinaris</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12585-94	5.7	33
172	Absorption mechanism of ginsenoside compound K and its butyl and octyl ester prodrugs in Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10278-84	5.7	33
171	Apoptosis in human hepatoma HepG2 cells induced by the phenolics of <i>Tetrastigma hemsleyanum</i> leaves and their antitumor effects in H22 tumor-bearing mice. <i>Journal of Functional Foods</i> , 2018 , 40, 349-364	5.1	33
170	Effect of Fatty Acid and Tocopherol on Oxidative Stability of Vegetable Oils with Limited Air. <i>International Journal of Food Properties</i> , 2015 , 18, 808-820	3	32
169	Encapsulation of omega-3 fatty acids in nanoemulsions and microgels: Impact of delivery system type and protein addition on gastrointestinal fate. <i>Food Research International</i> , 2017 , 100, 387-395	7	32
168	Nitrogen balance in barrows fed low-protein diets supplemented with essential amino acids. <i>Livestock Science</i> , 2007 , 109, 220-223	1.7	31
167	Effect of green tea and black tea on the metabolisms of mineral elements in old rats. <i>Biological Trace Element Research</i> , 1998 , 65, 75-86	4.5	30
166	Comparison of Oxidative Stability among Edible Oils under Continuous Frying Conditions. <i>International Journal of Food Properties</i> , 2015 , 18, 1478-1490	3	29
165	Stereospecific analysis of triacylglycerol and phospholipid fractions of five wild freshwater fish from Poyang Lake. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1857-64	5.7	29
164	<i>Acanthopanax senticosus</i> extract as a dietary additive enhances the apparent ileal digestibility of amino acids in weaned piglets. <i>Livestock Science</i> , 2009 , 123, 261-267	1.7	29
163	The phytochemical composition, metabolites, bioavailability and in vivo antioxidant activity of <i>Tetrastigma hemsleyanum</i> leaves in rats. <i>Journal of Functional Foods</i> , 2017 , 30, 179-193	5.1	28
162	Supplementation of the sow diet with chitosan oligosaccharide during late gestation and lactation affects hepatic gluconeogenesis of suckling piglets. <i>Animal Reproduction Science</i> , 2015 , 159, 109-17	2.1	28

161	Chlorogenic acid enhances intestinal barrier by decreasing MLCK expression and promoting dynamic distribution of tight junction proteins in colitic rats. <i>Journal of Functional Foods</i> , 2016 , 26, 698-708	5.1	28
160	Encapsulation of Pancreatic Lipase in Hydrogel Beads with Self-Regulating Internal pH Microenvironments: Retention of Lipase Activity after Exposure to Gastric Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 9616-9623	5.7	28
159	Dietary Tryptophan Enhanced the Expression of Tight Junction Protein ZO-1 in Intestine. <i>Journal of Food Science</i> , 2017 , 82, 562-567	3.4	27
158	Dietary supplementation with polysaccharides from Semen cassiae enhances immunoglobulin production and interleukin gene expression in early-weaned piglets. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1868-1873	4.3	27
157	Chlorogenic acid ameliorates intestinal mitochondrial injury by increasing antioxidant effects and activity of respiratory complexes. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 962-71	2.1	26
156	Controlling lipid digestion profiles using mixtures of different types of microgel: Alginate beads and carrageenan beads. <i>Journal of Food Engineering</i> , 2018 , 238, 156-163	6	26
155	Effect of L-arginine on HSP70 expression in liver in weanling piglets. <i>BMC Veterinary Research</i> , 2013 , 9, 63	2.7	26
154	Effects of acute and chronic coingestion of AlCl ₃ with citrate or polyphenolic acids on tissue retention and distribution of aluminum in rats. <i>Biological Trace Element Research</i> , 2000 , 76, 245-56	4.5	26
153	Factors affecting the antioxidant potential and health benefits of plant foods. <i>Canadian Journal of Plant Science</i> , 2012 , 92, 1101-1111	1	25
152	Metabolomic analysis of amino acid and energy metabolism in rats supplemented with chlorogenic acid. <i>Amino Acids</i> , 2014 , 46, 2219-29	3.5	24
151	Bioaccessibility, in vitro antioxidant and anti-inflammatory activities of phenolics in cooked green lentil (<i>Lens culinaris</i>). <i>Journal of Functional Foods</i> , 2017 , 32, 248-255	5.1	22
150	Esterification of Ginsenoside Rh ₂ Enhanced Its Cellular Uptake and Antitumor Activity in Human HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 253-61	5.7	22
149	Nutritional and functional components of mulberry leaves from different varieties: Evaluation of their potential as food materials. <i>International Journal of Food Properties</i> , 2018 , 21, 1495-1507	3	22
148	Characterization of medium-chain triacylglycerol (MCT)-enriched seed oil from <i>Cinnamomum camphora</i> (Lauraceae) and its oxidative stability. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4771-8	5.7	22
147	Bioaccessibility and transformation pathways of phenolic compounds in processed mulberry (<i>Morus alba</i> L.) leaves after in vitro gastrointestinal digestion and faecal fermentation. <i>Journal of Functional Foods</i> , 2019 , 60, 103406	5.1	21
146	A ROS-mediated lysosomal-mitochondrial pathway is induced by ginsenoside Rh ₂ in hepatoma HepG2 cells. <i>Food and Function</i> , 2015 , 6, 3828-37	6.1	21
145	Investigation of Lipid Metabolism by a New Structured Lipid with Medium- and Long-Chain Triacylglycerols from <i>Cinnamomum camphora</i> Seed Oil in Healthy C57BL/6J Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1990-1998	5.7	21
144	Lipozyme RM IM-catalyzed acidolysis of <i>Cinnamomum camphora</i> seed oil with oleic acid to produce human milk fat substitutes enriched in medium-chain fatty acids. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10594-603	5.7	21

143	Enzymatic production of zero-trans plastic fat rich in linolenic acid and medium-chain fatty acids from highly hydrogenated soybean oil, Cinnamomum camphora seed oil, and perilla oil by lipozyme TL IM. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1189-95	5.7	21
142	Metabolomic analysis of amino acid metabolism in colitic rats supplemented with lactosucrose. <i>Amino Acids</i> , 2013 , 45, 877-87	3.5	21
141	Improvement of protein quality and degradation of allergen in soybean meal fermented by <i>Neurospora crassa</i> . <i>LWT - Food Science and Technology</i> , 2019 , 101, 220-228	5.4	21
140	The Evaluation of Antioxidant Interactions among 4 Common Vegetables using Isobolographic Analysis. <i>Journal of Food Science</i> , 2015 , 80, C1162-9	3.4	20
139	Development of a flavour fingerprint by GC-MS and GC-O combined with chemometric methods for the quality control of Korla pear (<i>Pyrus serotina</i> Rehd). <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2546-2552	3.8	20
138	Comparisons of proximate compositions, fatty acids profile and micronutrients between fiber and oil flaxseeds (<i>Linum usitatissimum</i> L.). <i>Journal of Food Composition and Analysis</i> , 2017 , 62, 168-176	4.1	20
137	Enzymatic synthesis of medium- and long-chain triacylglycerols-enriched structured lipid from Cinnamomum camphora seed oil and camellia oil by Lipozyme RM IM. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 453-459	3.8	18
136	Enzymatic interesterification of palm stearin with Cinnamomum camphora seed oil to produce zero-trans medium-chain triacylglycerols-enriched plastic fat. <i>Journal of Food Science</i> , 2012 , 77, C454-60	3.4	17
135	The acute and chronic effects of monosodium L-glutamate on serum iron and total iron-binding capacity in the jugular artery and vein of pigs. <i>Biological Trace Element Research</i> , 2013 , 153, 191-5	4.5	17
134	Erythrocyte membrane trans-fatty acid index is positively associated with a 10-year CHD risk probability. <i>British Journal of Nutrition</i> , 2013 , 109, 1695-703	3.6	17
133	Effects of lipid-esterified conjugated linoleic acid isomers on platelet function: evidence for stimulation of platelet phospholipase activity. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2003 , 1635, 75-82	5	17
132	Proteomic analysis of ginsenoside Re attenuates hydrogen peroxide-induced oxidative stress in human umbilical vein endothelial cells. <i>Food and Function</i> , 2016 , 7, 2451-61	6.1	17
131	Octyl Ester of Ginsenoside Rh2 Induces Apoptosis and G1 Cell Cycle Arrest in Human HepG2 Cells by Activating the Extrinsic Apoptotic Pathway and Modulating the Akt/p38 MAPK Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7520-7529	5.7	17
130	Implication of the Significance of Dietary Compatibility: Based on the Antioxidant and Anti-Inflammatory Interactions with Different Ratios of Hydrophilic and Lipophilic Antioxidants among Four Daily Agricultural Crops. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7461-7474	5.7	16
129	Esterification enhanced intestinal absorption of ginsenoside Rh2 in Caco-2 cells without impacts on its protective effects against H ₂ O ₂ -induced cell injury in human umbilical vein endothelial cells (HUVECs). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2096-103	5.7	15
128	Esterification of Quercetin Increases Its Transport Across Human Caco-2 Cells. <i>Journal of Food Science</i> , 2016 , 81, H1825-32	3.4	15
127	Effects of heat, ultrasound, and microwave processing on the stability and antioxidant activity of delphinidin and petunidin. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12818	3.3	14
126	Acute and sub-acute oral toxicological evaluations and mutagenicity of N-carbamylglutamate (NCG). <i>Regulatory Toxicology and Pharmacology</i> , 2015 , 73, 296-302	3.4	14

125	Controlled-release of antacids from biopolymer microgels under simulated gastric conditions: Impact of bead dimensions, pore size, and alginate/pectin ratio. <i>Food Research International</i> , 2018 , 106, 745-751	7	14
124	The antioxidant activity and active sites of delphinidin and petunidin measured by DFT, in vitro chemical-based and cell-based assays. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12968	3.3	14
123	The caspase pathway of linoelaidic acid (9t, 12t-c18:2)-induced apoptosis in human umbilical vein endothelial cells. <i>Lipids</i> , 2013 , 48, 115-26	1.6	14
122	The phenolic profiles of Radix Tetrastigma after solid phase extraction (SPE) and their antitumor effects and antioxidant activities in H22 tumor-bearing mice. <i>Food and Function</i> , 2017 , 8, 4014-4027	6.1	14
121	Combined Application of Fluorescence Spectroscopy and Chemometrics Analysis in Oxidative Deterioration of Edible Oils. <i>Food Analytical Methods</i> , 2017 , 10, 649-658	3.4	14
120	Predictable effects of dietary lipid sources on the fatty acids compositions of four 1-year-old wild freshwater fish from Poyang Lake. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 210-8	5.7	14
119	Chlorogenic acid from honeysuckle improves hepatic lipid dysregulation and modulates hepatic fatty acid composition in rats with chronic endotoxin infusion. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2016 , 58, 146-55	3.1	14
118	Encapsulation and protection of resveratrol in kafirin and milk protein nanoparticles. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2998-3007	3.8	13
117	Comparison of 11 rice bran stabilization methods by analyzing lipase activities. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14370	2.1	13
116	Production and characterization of a novel alkaline protease from a newly isolated <i>Neurospora crassa</i> through solid-state fermentation. <i>LWT - Food Science and Technology</i> , 2020 , 122, 108990	5.4	13
115	Synergistic effect of Se-methylselenocysteine and vitamin E in ameliorating the acute ethanol-induced oxidative damage in rat. <i>Journal of Trace Elements in Medicine and Biology</i> , 2015 , 29, 182-7	4.1	12
114	Fatty acid positional distribution in colostrum and mature milk of women living in Inner Mongolia, North Jiangsu and Guangxi of China. <i>Food and Function</i> , 2018 , 9, 4234-4245	6.1	12
113	Daily Dietary Antioxidant Interactions Are Due to Not Only the Quantity but Also the Ratios of Hydrophilic and Lipophilic Phytochemicals. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9107-9120	5.7	12
112	Effects of fertilizing with N, p, se, and zn on regulating the element and functional component contents and antioxidant activity of tea leaves planted in red soil. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 3823-30	5.7	12
111	Caspase pathway of elaidic acid (9t-C18:1)-induced apoptosis in human umbilical vein endothelial cells. <i>Cell Biology International</i> , 2012 , 36, 255-60	4.5	12
110	Trace water activity could improve the formation of 1,3-oleic-2-medium chain-rich triacylglycerols by promoting acyl migration in the lipase RM IM catalyzed interesterification. <i>Food Chemistry</i> , 2020 , 313, 126130	8.5	12
109	Chemical Compositions, Antiobesity, and Antioxidant Effects of Proanthocyanidins from Lotus Seed Epicarp and Lotus Seed Pot. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 13492-13502	5.7	12
108	A comprehensive profiling of free, conjugated and bound phenolics and lipophilic antioxidants in red and green lentil processing by-products. <i>Food Chemistry</i> , 2020 , 325, 126925	8.5	11

107	Methionine sulfone-containing orbitides, good indicators to evaluate oxidation process of flaxseed oil. <i>Food Chemistry</i> , 2018 , 250, 204-212	8.5	11
106	Lipid Rafts Promote trans Fatty Acid-Induced Inflammation in Human Umbilical Vein Endothelial Cells. <i>Lipids</i> , 2017 , 52, 27-35	1.6	11
105	A diet with lactosucrose supplementation ameliorates trinitrobenzene sulfonic acid-induced colitis in rats. <i>Food and Function</i> , 2015 , 6, 162-72	6.1	11
104	The effects of glutamate and citrate on absorption and distribution of aluminum in rats. <i>Biological Trace Element Research</i> , 2012 , 148, 83-90	4.5	11
103	The Octyl Ester of Ginsenoside Rh2 Induces Lysosomal Membrane Permeabilization via Bax Translocation. <i>Nutrients</i> , 2016 , 8,	6.7	11
102	Do short chain fatty acids and phenolic metabolites of the gut have synergistic anti-inflammatory effects? - New insights from a TNF- α -induced Caco-2 cell model. <i>Food Research International</i> , 2021 , 139, 109833	7	11
101	Lactosucrose attenuates intestinal inflammation by promoting Th2 cytokine production and enhancing CD86 expression in colitic rats. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015 , 79, 643-51	2.1	10
100	Application of high-speed counter-current chromatography for the isolation of 5 alkaloids from lotus (<i>Nelumbo nucifera</i> Gaertn.) leaves. <i>Food Science and Biotechnology</i> , 2010 , 19, 1661-1665	3	10
99	Effect of oral aluminum and aluminum citrate on blood level and short-term tissue distribution of aluminum in the rat. <i>Biological Trace Element Research</i> , 1998 , 63, 139-47	4.5	10
98	Major chemical constituents and antioxidant activities of different extracts from the peduncles of <i>Hovenia acerba</i> Lindl. <i>International Journal of Food Properties</i> , 2018 , 21, 2135-2155	3	10
97	Chemical and molecular dynamics analysis of crystallization properties of honey. <i>International Journal of Food Properties</i> , 2017 , 20, 725-733	3	9
96	A Novel Aqueous Extraction for Camellia Oil by Emulsified Oil: A Frozen/Thawed Method. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800431	3	9
95	Fermented Soybean Dregs by <i>Neurospora crassa</i> : a Traditional Prebiotic Food. <i>Applied Biochemistry and Biotechnology</i> , 2019 , 189, 608-625	3.2	9
94	Chlorogenic acid decreased intestinal permeability and ameliorated intestinal injury in rats via amelioration of mitochondrial respiratory chain dysfunction. <i>Food Science and Biotechnology</i> , 2016 , 25, 253-260	3	9
93	Enzymatic Synthesis of Polyglycerol Fatty Acid Esters and Their Application as Emulsion Stabilizers. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8104-8113	5.7	9
92	Lipid rafts and Fas/FasL pathway may involve in elaidic acid-induced apoptosis of human umbilical vein endothelial cells. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 798-807	5.7	9
91	Optimization of extracting stachyose from <i>Stachys floridana</i> Schuttl. ex Benth by response surface methodology. <i>Journal of Food Science and Technology</i> , 2013 , 50, 942-9	3.3	9
90	Consumption of Interesterified Medium- and Long-Chain Triacylglycerols Improves Lipid Metabolism and Reduces Inflammation in High-Fat Diet-Induced Obese Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8255-8262	5.7	9

89	Characterization and antioxidant activities of procyanidins from lotus seedpod, mangosteen pericarp, and camellia flower. <i>International Journal of Food Properties</i> , 2017 , 20, 1621-1632	3	8
88	Two Kaempferol Glycosides Separated from Camellia Oleifera Meal by High-Speed Countercurrent Chromatography and Their Possible Application for Antioxidation. <i>Journal of Food Science</i> , 2019 , 84, 2805-2811	3.4	8
87	Polymerization of proanthocyanidins catalyzed by polyphenol oxidase from lotus seedpod. <i>European Food Research and Technology</i> , 2014 , 238, 727-739	3.4	8
86	Linolelaidic acid induces a stronger proliferative effect on human umbilical vein smooth muscle cells compared to elaidic acid. <i>Lipids</i> , 2013 , 48, 395-403	1.6	8
85	Hemostatic action of lotus leaf charcoal is probably due to transformation of flavonol aglycons from flavonol glycosides in traditional Chinses medicine. <i>Journal of Ethnopharmacology</i> , 2020 , 249, 112364	5	8
84	A polysaccharide from Fagopyrum esculentum Moench bee pollen alleviates microbiota dysbiosis to improve intestinal barrier function in antibiotic-treated mice. <i>Food and Function</i> , 2020 , 11, 10519-10533	6.1	8
83	The Phenolic Compounds, Metabolites, and Antioxidant Activity of Propolis Extracted by Ultrasound-Assisted Method. <i>Journal of Food Science</i> , 2019 , 84, 3850-3865	3.4	8
82	Uridine attenuates obesity, ameliorates hepatic lipid accumulation and modifies the gut microbiota composition in mice fed with a high-fat diet. <i>Food and Function</i> , 2021 , 12, 1829-1840	6.1	8
81	Developmental changes in hepatic glucose metabolism in a newborn piglet model: A comparative analysis for suckling period and early weaning period. <i>Biochemical and Biophysical Research Communications</i> , 2016 , 470, 824-30	3.4	7
80	AFM investigation on Ox-LDL-induced changes in cell spreading and cell-surface adhesion property of endothelial cells. <i>Scanning</i> , 2013 , 35, 119-26	1.6	7
79	Effects of ferrous carbamoyl glycine on iron state and absorption in an iron-deficient rat model. <i>Genes and Nutrition</i> , 2015 , 10, 54	4.3	7
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