

Ze-Yuan Deng

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.

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	The comparative analysis of different oil extraction methods based on the quality of flaxseed oil. <i>Journal of Food Composition and Analysis</i> , 2022 , 107, 104373	4.1	1
213	Antioxidant interactions between hydrophilic and lipophilic phytochemicals are influenced by their ratios and total concentrations. <i>Food Bioscience</i> , 2022 , 45, 101465	4.9	1
212	Chemical composition of <i>Camellia chekiangoleosa</i> Hu. seeds during ripening and evaluations of seed oils quality. <i>Industrial Crops and Products</i> , 2022 , 177, 114499	5.9	1
211	Comparison of Flavonoid O-Glycoside, C-Glycoside and Their Aglycones on Antioxidant Capacity and Metabolism during In Vitro Digestion and In Vivo.. <i>Foods</i> , 2022 , 11,	4.9	5
210	Tyrosol ameliorates the symptoms of obesity, promotes adipose thermogenesis, and modulates the composition of gut microbiota in HFD fed mice.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2101015	5.9	3
209	Interactions among dietary phytochemicals and nutrients: Role of cell membranes. <i>Trends in Food Science and Technology</i> , 2022 , 124, 38-50	15.3	0
208	Antioxidant activity of delphinidin and pelargonidin: Theory and practice.. <i>Journal of Food Biochemistry</i> , 2022 , e14192	3.3	0
207	The immunomodulatory effects of ginsenoside derivative Rh2-O on splenic lymphocytes in H22 tumor-bearing mice is partially mediated by TLR4. <i>International Immunopharmacology</i> , 2021 , 101, 108316	5.8	0
206	Bioactives and their metabolites from leaves ameliorate DSS-induced colitis protecting the intestinal barrier, mitigating oxidative stress and regulating the gut microbiota. <i>Food and Function</i> , 2021 , 12, 11760-11776	6.1	3
205	Effects of the Major Structured Triacylglycerols in Human Milk on Lipid Metabolism of Hepatocyte Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9147-9156	5.7	1
204	Human Milk sn-2 Palmitate Triglyceride Rich in Linoleic Acid Had Lower Digestibility but Higher Absorptivity Compared with the sn-2 Palmitate Triglyceride Rich in Oleic Acid in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9137-9146	5.7	4
203	Quality evaluation and geographical classification of immature rape and acacia honeys in China. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5446-5456	4.3	0
202	Stability comparison of four lipases and catalytic mechanism during the synthesis of 1,3-di-oleic-2-medium chain triacylglycerols in a trace water-in-oil system: Experimental analyses and computational simulations. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13667	3.3	0
201	Different Influences of Fatty Acids on the Phospholipase A2 and Arachidonic Acid Metabolic Pathway in Hepatocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 4120-4133	5.7	1
200	Trans triacylglycerols from dairy products and industrial hydrogenated oil exhibit different effects on the function of human umbilical vein endothelial cells via modulating phospholipase A2/arachidonic acid metabolism pathways. <i>Journal of Dairy Science</i> , 2021 , 104, 6399-6414	4	1
199	The influence of microbial contamination on rice bran rancidity. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111468	5.4	2
198	Synergistic antioxidant effects of phenolic acids and carotenes on HO-induced H9c2 cells: Role of cell membrane transporters. <i>Food Chemistry</i> , 2021 , 341, 128000	8.5	6

197	Evaluation of fat substitute mimicking Chinese human milk by its physicochemical properties and oxidative stability. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15137	2.1	
196	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
195	Purification, identification, characterization and catalytic mechanism of two lipases from rice bran (<i>Oryza sativa</i>). <i>LWT - Food Science and Technology</i> , 2021 , 140, 110693	5.4	3
194	Grass carp Mre11A activates IFN 1 response by targeting STING to defend against GCRV infection. <i>Developmental and Comparative Immunology</i> , 2021 , 116, 103909	3.2	2
193	The synergistic and antagonistic antioxidant interactions of dietary phytochemical combinations. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-20	11.5	6
192	Medium- and long-chain triglycerides attenuate lipid accumulation and regulate the expression of proteins related to lipid metabolism in oleic acid-induced lipid deposition in human hepatic LO2 cells. <i>Journal of Functional Foods</i> , 2021 , 78, 104354	5.1	2
191	Nutritional composition and proteomic analysis of soft-shelled turtle (<i>Pelodiscus sinensis</i>) egg and identification of oligopeptides with alpha-glucosidase inhibitory activity. <i>Food Research International</i> , 2021 , 145, 110414	7	2
190	Differential specificities of polyphenol oxidase from lotus seeds (<i>Nelumbo nucifera</i> Gaertn.) toward stereoisomers, (–)-epicatechin and (+)-catechin: Insights from comparative molecular docking studies. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111728	5.4	2
189	Comparison of free, conjugated, and insoluble-bound phenolics and their antioxidant activities in oven-drying and freeze-drying bamboo (<i>Phyllostachys edulis</i>) shoot tips. <i>Journal of Food Science</i> , 2021 , 86, 4223-4243	3.4	0
188	A Tea Saponin-Carbohydrate-Protein Complex Could Be One Key Emulsifiable Compound in the Emulsion Formed during Aqueous Extraction of Camellia Oil. <i>European Journal of Lipid Science and Technology</i> , 2021 , 123, 2000312	3	0
187	cGASa and cGASb from grass carp (<i>Ctenopharyngodon idellus</i>) play opposite roles in mediating type I interferon response. <i>Developmental and Comparative Immunology</i> , 2021 , 125, 104233	3.2	0
186	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
185	Potential metabolic activities of raspberry ketone.. <i>Journal of Food Biochemistry</i> , 2021 , e14018	3.3	0
184	Ethoprophos induces cardiac toxicity in zebrafish embryos. <i>Ecotoxicology and Environmental Safety</i> , 2021 , 228, 113029	7	1
183	Lipid profiles of Chinese soft-shell turtle eggs (<i>Pelodiscus sinensis</i>). <i>Journal of Food Composition and Analysis</i> , 2020 , 94, 103627	4.1	2
182	Effects of diacylglycerol and triacylglycerol from peanut oil and coconut oil on lipid metabolism in mice. <i>Journal of Food Science</i> , 2020 , 85, 1907-1914	3.4	4
181	Enzymatic Synthesis of β -sitosterol Laurate by <i>Candida rugosa</i> Lipase AY30 in the Water/AOT/Isooctane Reverse Micelle. <i>Applied Biochemistry and Biotechnology</i> , 2020 , 192, 392-414	3.2	3
180	Synergistic antioxidant effects of petunidin and lycopene in H9c2 cells submitted to hydrogen peroxide: Role of Akt/Nrf2 pathway. <i>Journal of Food Science</i> , 2020 , 85, 1752-1763	3.4	6

179	Enzymatic synthesis of 1,3-oleic-2-medium chain triacylglycerols and strategy of controlling acyl migration: insights from experiment and molecular dynamics simulation. <i>International Journal of Food Properties</i> , 2020 , 23, 1082-1096	3	2
178	Effect of adding shea butter stearin and emulsifiers on the physical properties of cocoa butter. <i>Journal of Food Science</i> , 2020 , 85, 972-979	3-4	6
177	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
176	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
175	Investigation of amino acids and minerals in Chinese breast milk. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3920-3931	4-3	3
174	Hemostatic action of lotus leaf charcoal is probably due to transformation of flavonol aglycons from flavonol glycosides in traditional Chinese medicine. <i>Journal of Ethnopharmacology</i> , 2020 , 249, 112384	5-4	8
173	9t18:1 and 11t18:1 activate the MAPK pathway to regulate the expression of PLA2 and cause inflammation in HUVECs. <i>Food and Function</i> , 2020 , 11, 649-661	6-1	6
172	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
171	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
170	Temporal Changes of Phospholipids Fatty Acids and Cholesterol in Breast Milk and Relationship with Diet. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900187	3	2
169	Degradation Kinetics of Anthocyanins from Purple Eggplant in a Fortified Food Model System during Microwave and Frying Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11817-11828	5-7	5
168	A polysaccharide from <i>Fagopyrum esculentum</i> 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
167	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	4-1
166	Flaxseed orbitides, linusorbs, inhibit LPS-induced THP-1 macrophage inflammation.. <i>RSC Advances</i> , 2020 , 10, 22622-22630	3-7	4
165	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
164	The degradation rules of anthocyanins from eggplant peel and antioxidant capacity in fortified model food system during the thermal treatments. <i>Food Bioscience</i> , 2020 , 38, 100701	4-9	7
163	Microencapsulation of an essential oil (cinnamon oil) by spray drying: Effects of wall materials and storage conditions on microcapsule properties. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14805	2-1	5
162	Effects of soluble dietary fiber from soybean residue fermented by on the intestinal flora in rats. <i>Food and Function</i> , 2020 , 11, 7433-7445	6-1	4

161	Serum Cholesterol-Lowering Activity of β -sitosterol Laurate Is Attributed to the Reduction of Both Cholesterol Absorption and Bile Acids Reabsorption in Hamsters. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10003-10014	5.7	5
160	The Composition and Antioxidant Activity of Bound Phenolics in Three Legumes, and Their Metabolism and Bioaccessibility of Gastrointestinal Tract. <i>Foods</i> , 2020 , 9,	4.9	3
159	Orbitides isolated from flaxseed induce apoptosis against SGC-7901 adenocarcinoma cells. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 929-939	3.7	4
158	Grass Carp () NIMA-Related Kinase 6 Blocks dsRNA-Induced IFN I Response by Targeting IRF3. <i>Frontiers in Immunology</i> , 2020 , 11, 597775	8.4	3
157	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
156	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
155	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
154	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
153	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
152	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
151	Dynamic oral administration of uridine affects the diurnal rhythm of bile acid and cholesterol metabolism-related genes in mice. <i>Biological Rhythm Research</i> , 2019 , 50, 543-552	0.8	4
150	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
149	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
148	[1 β -N α]-linusorb B2 and [1 β -N α]-linusorb B3 isolated from flaxseed induce G1 cell cycle arrest on SGC-7901 cells by modulating the AKT/JNK signaling pathway. <i>Journal of Functional Foods</i> , 2019 , 52, 332-339	5.1	7
147	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
146	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
145	In vitro simulated digestion and in vivo metabolism of chlorogenic acid dimer from <i>Gynura procumbens</i> (Lour.) Merr.: Enhanced antioxidant activity and different metabolites of blood and urine. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12654	3.3	7
144	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

143	9c11tCLA modulates 11t18:1 and 9t18:1 induced inflammations differently in human umbilical vein endothelial cells. <i>Scientific Reports</i> , 2018 , 8, 1535	4.9	4
142	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
141	Methionine sulfone-containing orbitides, good indicators to evaluate oxidation process of flaxseed oil. <i>Food Chemistry</i> , 2018 , 250, 204-212	8.5	11
140	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
139	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
138	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
137	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
136	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
135	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
134	Apoptosis in human hepatoma HepG2 cells induced by the phenolics of <i>Tetragium 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
133	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
132	Alteration on phenolic acids and the appearance of lotus (<i>Nelumbo nucifera</i> Gaertn) seeds dealt with antistaling agents during storage. <i>International Journal of Food Properties</i> , 2018 , 21, 1481-1494	3	3
131	iCellular uptake of [¹⁴ C]-linusorb B2 and [¹⁴ C]-linusorb B3 isolated from flaxseed, and their antitumor activities in human gastric SGC-7901 cells. <i>Journal of Functional Foods</i> , 2018 , 48, 692-703	5.1	6
130	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
129	Iron homeostasis in the human body and nutritional iron deficiency and solutions in China. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12673	3.3	2
128	Effects of Chinese Dietary Pattern of Fat Content, n-6/n-3 Polyunsaturated Fatty Acid Ratio, and Cholesterol Content on Lipid Profile in Rats. <i>BioMed Research International</i> , 2018 , 2018, 4398086	3	3
127	Chemical and molecular dynamics analysis of crystallization properties of honey. <i>International Journal of Food Properties</i> , 2017 , 20, 725-733	3	9
126	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

125	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
124	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
123	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
122	Effects of Different Simple Triglycerides on Cell Fatty Acid Compositions, Proliferation-Related Protein, and Gene Expressions Induced by Oxidized-LDL in HUVSMCs. <i>Journal of Food Science</i> , 2017 , 82, 529-535	3.4	3
121	Reprint of 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 , 38, 698-705	5.1	2
120	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
119	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
118	Linolelaidic acid induces apoptosis, cell cycle arrest and inflammation stronger than elaidic acid in human umbilical vein endothelial cells through lipid rafts. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600374	3	6
117	Potential Pathways Involved in Elaidic Acid Induced Atherosclerosis in Human Umbilical Vein Endothelial Cells. <i>Journal of Chemistry</i> , 2017 , 2017, 1-10	2.3	
116	The phenolic profiles of Radix <i>Tetrastigma</i> 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
115	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
114	Lipid Rafts Promote trans Fatty Acid-Induced Inflammation in Human Umbilical Vein Endothelial Cells. <i>Lipids</i> , 2017 , 52, 27-35	1.6	11
113	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
112	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
111	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
110	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
109	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
108	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

107	Esterification of Ginsenoside Rh2 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
106	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
105	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
104	The Octyl Ester of Ginsenoside Rh2 Induces Lysosomal Membrane Permeabilization via Bax Translocation. <i>Nutrients</i> , 2016 , 8,	6.7	11
103	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
102	Esterification of Quercetin Increases Its Transport Across Human Caco-2 Cells. <i>Journal of Food Science</i> , 2016 , 81, H1825-32	3.4	15
101	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
100	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, 433-42	4.5	37
99	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
98	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
97	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
96	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
95	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
94	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
93	A ROS-mediated lysosomal-mitochondrial pathway is induced by ginsenoside Rh2 in hepatoma HepG2 cells. <i>Food and Function</i> , 2015 , 6, 3828-37	6.1	21
92	Rapid characterization of chemical constituents in Radix Tetrastigma, 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
91	Characterization of phenolics, betacyanins and antioxidant activities of the seed, leaf, sprout, flower and stalk extracts of three Amaranthus species. <i>Journal of Food Composition and Analysis</i> , 2015 , 37, 75-81	4.1	84
90	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

89	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
88	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
87	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
86	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
85	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
84	Comparison of Oxidative Stability among Edible Oils under Continuous Frying Conditions. <i>International Journal of Food Properties</i> , 2015 , 18, 1478-1490	3	29
83	Protein security and food security in China. <i>Frontiers of Agricultural Science and Engineering</i> , 2015 , 2, 144-17	1.7	1
82	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
81	Polymerization of proanthocyanidins catalyzed by polyphenol oxidase from lotus seedpod. <i>European Food Research and Technology</i> , 2014 , 238, 727-739	3.4	8
80	Preparation and Characterization of a Trypsin Inhibitor from <i>Glycine max</i> (L.) merr. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 2047-2054	2.1	
79	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
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