

Ze-Yuan Deng

List of Publications by Year in descending order

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226
papers

7,054
citations

61857

43
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91712

69
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228
all docs

228
docs citations

228
times ranked

8011
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic profiles of 20 Canadian lentil cultivars and their contribution to antioxidant activity and inhibitory effects on Î±-glucosidase and pancreatic lipase. <i>Food Chemistry</i> , 2015, 172, 862-872.	4.2	342
2	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.	0.7	275
3	Microwave-assisted extraction of phenolics with maximal antioxidant activities in tomatoes. <i>Food Chemistry</i> , 2012, 130, 928-936.	4.2	200
4	Highly pigmented vegetables: Anthocyanin compositions and their role in antioxidant activities. <i>Food Research International</i> , 2012, 46, 250-259.	2.9	198
5	Dietary l-arginine supplementation enhances the immune status in early-weaned piglets. <i>Amino Acids</i> , 2009, 37, 323-331.	1.2	151
6	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.	1.2	134
7	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.	1.9	117
8	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.	7.8	103
9	Application of targeted drug delivery system in Chinese medicine. <i>Journal of Controlled Release</i> , 2009, 138, 103-112.	4.8	102
10	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, 161-169.	1.8	99
11	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.	0.6	97
12	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.	4.2	97
13	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.	1.1	91
14	Effect of dietary arginine and N-carbamoylglutamate supplementation on reproduction and gene expression of eNOS, VEGFA and PIGF1 in placenta in late pregnancy of sows. <i>Animal Reproduction Science</i> , 2012, 132, 187-192.	0.5	87
15	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.	1.6	86
16	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.	2.5	85
17	Biocompatible and biodegradable nanoparticles for enhancement of anti-cancer activities of phytochemicals. <i>Chinese Journal of Natural Medicines</i> , 2015, 13, 641-652.	0.7	84
18	Novel Approach To Evaluate the Oxidation State of Vegetable Oils Using Characteristic Oxidation Indicators. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12545-12552.	2.4	82

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19	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, 353-360.	4.2	79
20	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, 10507-10515.	2.4	76
21	Rapid characterization of chemical constituents in Radix <i>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.	1.6	76
22	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, 2487-2492.	1.2	73
23	Characterization of Phytochemicals and Antioxidant Activities of a Purple Tomato (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.4	69
24	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.	5.6	69
25	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.	0.6	67
26	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, 508-517.	4.2	66
27	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.	2.9	63
28	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.	1.7	62
29	Dietary supplementation with Chinese herbal powder enhances ileal digestibilities and serum concentrations of amino acids in young pigs. <i>Amino Acids</i> , 2009, 37, 573-582.	1.2	57
30	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, 1581-1587.	1.2	56
31	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.	1.3	56
32	Eudragit S100-Coated Chitosan Nanoparticles Co-loading Tat for Enhanced Oral Colon Absorption of Insulin. <i>AAPS PharmSciTech</i> , 2017, 18, 1277-1287.	1.5	55
33	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.	0.7	55
34	Comparison of Oxidative Stability among Edible Oils under Continuous Frying Conditions. <i>International Journal of Food Properties</i> , 2015, 18, 1478-1490.	1.3	54
35	Evaluating and Predicting the Oxidative Stability of Vegetable Oils with Different Fatty Acid Compositions. <i>Journal of Food Science</i> , 2013, 78, H633-41.	1.5	53
36	Factors affecting the antioxidant potential and health benefits of plant foods. <i>Canadian Journal of Plant Science</i> , 2012, 92, 1101-1111.	0.3	52

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37	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, 878-888.	4.2	52
38	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.	2.4	51
39	Antitumor and immunomodulatory effects of ginsenoside Rh ₂ and its octyl ester derivative in H22 tumor-bearing mice. <i>Journal of Functional Foods</i> , 2017, 32, 382-390.	1.6	51
40	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.	1.3	51
41	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.	2.5	49
42	Protective effect of rhein against oxidative stress-related endothelial cell injury. <i>Molecular Medicine Reports</i> , 2012, 5, 1261-6.	1.1	48
43	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, 10278-10284.	2.4	48
44	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.	1.6	46
45	Evaluating the <i>trans</i> Fatty Acid, CLA, PUFA and Erucic Acid Diversity in Human Milk from Five Regions in China. <i>Lipids</i> , 2009, 44, 257-271.	0.7	45
46	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, 12585-12594.	2.4	45
47	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.	1.9	45
48	Metabolomic analysis of amino acid and fat metabolism in rats with l-tryptophan supplementation. <i>Amino Acids</i> , 2014, 46, 2681-2691.	1.2	43
49	Chlorogenic acid ameliorates intestinal mitochondrial injury by increasing antioxidant effects and activity of respiratory complexes. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016, 80, 962-971.	0.6	43
50	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.	2.4	42
51	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	42
52	Dietary supplementation with polysaccharides from <i>Semen cassiae</i> 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.	1.7	41
53	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.	2.9	41
54	The synergistic and antagonistic antioxidant interactions of dietary phytochemical combinations. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5658-5677.	5.4	41

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55	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.	1.6	40
56	Bioaccessibility and transformation pathways of phenolic compounds in processed mulberry (<i>Morus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Foods, 2019, 60, 103406.	1.6	39
57	Nitrogen balance in barrows fed low-protein diets supplemented with essential amino acids. <i>Livestock Science</i> , 2007, 109, 220-223.	0.6	38
58	<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.	0.6	38
59	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.	1.9	37
60	Dietary Tryptophan Enhanced the Expression of Tight Junction Protein ZOâ€1 in Intestine. <i>Journal of Food Science</i> , 2017, 82, 562-567.	1.5	37
61	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.	4.2	37
62	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, 1857-1864.	2.4	36
63	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.	2.7	36
64	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, 882.	1.9	36
65	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.	1.6	35
66	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, 109-117.	0.5	34
67	Comparison of 11 rice bran stabilization methods by analyzing lipase activities. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14370.	0.9	34
68	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.	2.1	34
69	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, 253-261.	2.4	33
70	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.	1.6	33
71	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, 245-256.	1.9	32
72	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, 10594-10603.	2.4	32

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73	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.	2.4	32
74	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.	4.2	31
75	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, 3823-3830.	2.4	30
76	Metabolomic analysis of amino acid and energy metabolism in rats supplemented with chlorogenic acid. <i>Amino Acids</i> , 2014, 46, 2219-2229.	1.2	30
77	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.	2.4	30
78	Effect of L-arginine on HSP70 expression in liver in weanling piglets. <i>BMC Veterinary Research</i> , 2013, 9, 63.	0.7	29
79	Enzymatic synthesis of medium- and long-chain triacylglycerols-enriched structured lipid from <i>Cinnamomum camphora</i> seed oil and camellia oil by Lipozyme RM IM. <i>International Journal of Food Science and Technology</i> , 2014, 49, 453-459.	1.3	29
80	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.	2.5	29
81	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.	1.9	29
82	A ROS-mediated lysosomal-mitochondrial pathway is induced by ginsenoside Rh2 in hepatoma HepG2 cells. <i>Food and Function</i> , 2015, 6, 3828-3837.	2.1	28
83	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.	2.0	28
84	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, 4771-4778.	2.4	27
85	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.	2.1	26
86	The Composition and Antioxidant Activity of Bound Phenolics in Three Legumes, and Their Metabolism and Bioaccessibility of Gastrointestinal Tract. <i>Foods</i> , 2020, 9, 1816.	1.9	26
87	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, 66, e2101015.	1.5	26
88	Enzymatic Production of Zero-Trans Plastic Fat Rich in \pm -Linolenic Acid and Medium-Chain Fatty Acids from Highly Hydrogenated Soybean Oil, <i>Cinnamomum camphora</i> Seed Oil, and Perilla Oil by Lipozyme TL IM. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1189-1195.	2.4	25
89	Metabolomic analysis of amino acid metabolism in colitic rats supplemented with lactosucrose. <i>Amino Acids</i> , 2013, 45, 877-887.	1.2	25
90	The Evaluation of Antioxidant Interactions among 4 Common Vegetables using Isobolographic Analysis. <i>Journal of Food Science</i> , 2015, 80, C1162-9.	1.5	25

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91	Proteomic analysis of ginsenoside Re attenuates hydrogen peroxide-induced oxidative stress in human umbilical vein endothelial cells. <i>Food and Function</i> , 2016, 7, 2451-2461.	2.1	25
92	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.	1.0	25
93	Combined Application of Fluorescence Spectroscopy and Chemometrics Analysis in Oxidative Deterioration of Edible Oils. <i>Food Analytical Methods</i> , 2017, 10, 649-658.	1.3	24
94	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.	1.3	24
95	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.	2.1	24
96	The Phenolic Compounds, Metabolites, and Antioxidant Activity of Propolis Extracted by Ultrasound-Assisted Method. <i>Journal of Food Science</i> , 2019, 84, 3850-3865.	1.5	23
97	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.	2.4	23
98	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.	0.9	23
99	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.	1.2	22
100	Encapsulation and protection of resveratrol in kafirin and milk protein nanoparticles. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2998-3007.	1.3	22
101	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.	2.9	22
102	Enzymatic Interesterification of Palm Stearin with <i>Cinnamomum camphora</i> Seed Oil to Produce Zero-trans Medium-Chain Triacylglycerols-Enriched Plastic Fat. <i>Journal of Food Science</i> , 2012, 77, C454-60.	1.5	21
103	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> Reld). <i>International Journal of Food Science and Technology</i> , 2014, 49, 2546-2552.	1.3	21
104	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, 146-155.	0.6	21
105	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.	1.2	21
106	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.	2.4	21
107	Bioactives and their metabolites from <i>Tetrastigma hemsleyanum</i> leaves ameliorate DSS-induced colitis via protecting the intestinal barrier, mitigating oxidative stress and regulating the gut microbiota. <i>Food and Function</i> , 2021, 12, 11760-11776.	2.1	21
108	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.	2.4	20

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109	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.	2.4	20
110	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, 210-218.	2.4	19
111	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, 2096-2103.	2.4	19
112	Acute and sub-acute oral toxicological evaluations and mutagenicity of N-carbamylglutamate (NCG). <i>Regulatory Toxicology and Pharmacology</i> , 2015, 73, 296-302.	1.3	19
113	Methionine sulfone-containing orbitides, good indicators to evaluate oxidation process of flaxseed oil. <i>Food Chemistry</i> , 2018, 250, 204-212.	4.2	19
114	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.	2.0	19
115	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.	1.2	18
116	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, 191-195.	1.9	18
117	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.	2.4	18
118	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.	2.1	18
119	Fermented Soybean Dregs by <i>Neurospora crassa</i> : a Traditional Prebiotic Food. <i>Applied Biochemistry and Biotechnology</i> , 2019, 189, 608-625.	1.4	18
120	Erythrocyte membrane <i>trans</i> -fatty acid index is positively associated with a 10-year CHD risk probability. <i>British Journal of Nutrition</i> , 2013, 109, 1695-1703.	1.2	17
121	Esterification of Quercetin Increases Its Transport Across Human Caco-2 Cells. <i>Journal of Food Science</i> , 2016, 81, H1825-32.	1.5	17
122	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.	1.2	17
123	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.	2.4	17
124	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.	1.5	17
125	Synergistic antioxidant effects of phenolic acids and carotenes on H ₂ O ₂ -induced H9c2 cells: Role of cell membrane transporters. <i>Food Chemistry</i> , 2021, 341, 128000.	4.2	17
126	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, 139-147.	1.9	16

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127	True phosphorus digestibility and the endogenous phosphorus outputs associated with brown rice for weanling pigs measured by the simple linear regression analysis technique. <i>Animal</i> , 2007, 1, 213-220.	1.3	16
128	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.	2.9	16
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