

# Liang Zhang

## List of Publications by Year in descending order

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194  
papers

10,276  
citations

36203

51  
h-index

43802

91  
g-index

226  
all docs

226  
docs citations

226  
times ranked

10409  
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of principal component analysis (PCA) and hierarchical cluster analysis (HCA) for multivariate association between bioactive compounds and functional properties in foods: A critical perspective. <i>Trends in Food Science and Technology</i> , 2018, 72, 83-90.	7.8	596
2	Observations on the use of statistical methods in Food Science and Technology. <i>Food Research International</i> , 2014, 55, 137-149.	2.9	392
3	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. <i>Food Chemistry</i> , 2018, 264, 471-475.	4.2	379
4	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 663-677.	5.9	317
5	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018, 106, 1095-1104.	2.9	291
6	Chemistry and Biological Activities of Processed <i>Camellia sinensis</i> Teas: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1474-1495.	5.9	283
7	Tea aroma formation from six model manufacturing processes. <i>Food Chemistry</i> , 2019, 285, 347-354.	4.2	218
8	Association between chemistry and taste of tea: A review. <i>Trends in Food Science and Technology</i> , 2020, 101, 139-149.	7.8	218
9	An integrated strategy between food chemistry, biology, nutrition, pharmacology, and statistics in the development of functional foods: A proposal. <i>Trends in Food Science and Technology</i> , 2017, 62, 13-22.	7.8	216
10	An overview of organosulfur compounds from <i>Allium</i> spp.: From processing and preservation to evaluation of their bioavailability, antimicrobial, and anti-inflammatory properties. <i>Food Chemistry</i> , 2019, 276, 680-691.	4.2	184
11	Chinese dark teas: Postfermentation, chemistry and biological activities. <i>Food Research International</i> , 2013, 53, 600-607.	2.9	178
12	Pressurized hot water extraction (PHWE) for the green recovery of bioactive compounds and steviol glycosides from <i>Stevia rebaudiana</i> Bertoni leaves. <i>Food Chemistry</i> , 2018, 254, 150-157.	4.2	171
13	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. <i>Foods</i> , 2018, 7, 106.	1.9	153
14	High-throughput assay comparison and standardization for metal chelating capacity screening: A proposal and application. <i>Food Chemistry</i> , 2017, 214, 515-522.	4.2	146
15	Extraction of anthocyanins and polyphenols from black rice ( <i>Oryza sativa</i> L.) by modeling and assessing their reversibility and stability. <i>Food Chemistry</i> , 2016, 191, 12-20.	4.2	139
16	The absorption, distribution, metabolism and excretion of procyanidins. <i>Food and Function</i> , 2016, 7, 1273-1281.	2.1	139
17	Determination of quality constituents in the young leaves of albino tea cultivars. <i>Food Chemistry</i> , 2014, 155, 98-104.	4.2	132
18	Comparison between Folin-Ciocalteu and Prussian Blue Assays to Estimate The Total Phenolic Content of Juices and Teas Using 96-Well Microplates. <i>Journal of Food Science</i> , 2015, 80, C2397-403.	1.5	132

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19	Chemical Composition, Sensory Properties, Provenance, and Bioactivity of Fruit Juices as Assessed by Chemometrics: A Critical Review and Guideline. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 300-316.	5.9	128
20	Transcriptomic and phytochemical analysis of the biosynthesis of characteristic constituents in tea ( <i>Camellia sinensis</i> ) compared with oil tea ( <i>Camellia oleifera</i> ). <i>BMC Plant Biology</i> , 2015, 15, 190.	1.6	128
21	Comparison of the Chemical Constituents of Aged Pu-erh Tea, Ripened Pu-erh Tea, and Other Teas Using HPLC-DAD-ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8754-8760.	2.4	127
22	The use of statistical software in food science and technology: Advantages, limitations and misuses. <i>Food Research International</i> , 2015, 75, 270-280.	2.9	116
23	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. <i>Food Chemistry</i> , 2019, 279, 150-161.	4.2	114
24	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. <i>Current Opinion in Food Science</i> , 2021, 42, 167-186.	4.1	103
25	8-C N-ethyl-2-pyrrolidinone substituted flavan-3-ols as the marker compounds of Chinese dark teas formed in the post-fermentation process provide significant antioxidative activity. <i>Food Chemistry</i> , 2014, 152, 539-545.	4.2	102
26	Nanoemulsion delivery system of tea polyphenols enhanced the bioavailability of catechins in rats. <i>Food Chemistry</i> , 2018, 242, 527-532.	4.2	96
27	Innovative technologies for the recovery of phytochemicals from <i>Stevia rebaudiana</i> Bertoni leaves: A review. <i>Food Chemistry</i> , 2018, 268, 513-521.	4.2	96
28	An emerging strategy for evaluating the grades of Keemun black tea by combinatory liquid chromatography-Orbitrap mass spectrometry-based untargeted metabolomics and inhibition effects on $\alpha$ -glucosidase and $\alpha$ -amylase. <i>Food Chemistry</i> , 2018, 246, 74-81.	4.2	94
29	LC-MS-Based Metabolomics Reveals the Chemical Changes of Polyphenols during High-Temperature Roasting of Large-Leaf Yellow Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5405-5412.	2.4	93
30	Hibiscus <i>sabdariffa</i> anthocyanins-rich extract: Chemical stability, in vitro antioxidant and antiproliferative activities. <i>Food and Chemical Toxicology</i> , 2018, 113, 187-197.	1.8	92
31	Effects of herbal extracts on quality traits of yogurts, cheeses, fermented milks, and ice creams: a technological perspective. <i>Current Opinion in Food Science</i> , 2018, 19, 1-7.	4.1	85
32	Change in Tea Polyphenol and Purine Alkaloid Composition during Solid-State Fungal Fermentation of Postfermented Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1213-1217.	2.4	83
33	Twenty-five years of total antioxidant capacity measurement of foods and biological fluids: merits and limitations. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5064-5078.	1.7	81
34	Optimization of an organic yogurt based on sensorial, nutritional, and functional perspectives. <i>Food Chemistry</i> , 2017, 233, 401-411.	4.2	78
35	Untargeted and targeted metabolomics reveal the chemical characteristic of pu-erh tea ( <i>Camellia</i> ) Tj ETQq1 1 0.784314 rgBT/Overlook 4.2 77	4.2	77
36	Effects of geographical origin, variety and farming system on the chemical markers and in vitro antioxidant capacity of Brazilian purple grape juices. <i>Food Research International</i> , 2016, 82, 145-155.	2.9	74

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37	Genetic Divergence between <i>Camellia sinensis</i> and Its Wild Relatives Revealed via Genome-Wide SNPs from RAD Sequencing. <i>PLoS ONE</i> , 2016, 11, e0151424.	1.1	72
38	A comparative analysis for the volatile compounds of various Chinese dark teas using combinatory metabolomics and fungal solid-state fermentation. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 112-123.	0.9	71
39	Flavor of tea ( <i>Camellia sinensis</i> ): A review on odorants and analytical techniques. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3867-3909.	5.9	70
40	Chemical study, antioxidant, anti-hypertensive, and cytotoxic/cytoprotective activities of <i>Centaurea cyanus</i> L. petals aqueous extract. <i>Food and Chemical Toxicology</i> , 2018, 118, 439-453.	1.8	68
41	Novel triterpenoid saponins from residual seed cake of <i>Camellia oleifera</i> Abel. show anti-proliferative activity against tumor cells. <i>FÄ-toterapÄ-Äç</i> , 2015, 104, 7-13.	1.1	67
42	Fuzhuanins A and B: The B-ring Fission Lactones of Flavan-3-ols from Fuzhuan Brick-Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6982-6990.	2.4	66
43	In vitro antioxidant and antihypertensive compounds from camu-camu ( <i>Myrciaria dubia</i> McVaugh.), Tj ETQq1 1 0.784314 rgBT /Overlock 479-490.	1.8	64
44	Effects of epigallocatechin gallate, epigallocatechin and epicatechin gallate on the chemical and cell-based antioxidant activity, sensory properties, and cytotoxicity of a catechin-free model beverage. <i>Food Chemistry</i> , 2021, 339, 128060.	4.2	64
45	Targeted and nontargeted metabolomics analysis for determining the effect of storage time on the metabolites and taste quality of keemun black tea. <i>Food Chemistry</i> , 2021, 359, 129950.	4.2	64
46	Anti-inflammatory homoisoflavonoids from the tuberous roots of <i>Ophiopogon japonicus</i> . <i>FÄ-toterapÄ-Äç</i> , 2012, 83, 1042-1045.	1.1	62
47	Characterization and comparison of phenolic composition, antioxidant capacity and instrumental taste profile of juices from different botanical origins. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1997-2006.	1.7	60
48	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF-ÎB using phenolic compounds from grape by-products. <i>Food Chemistry</i> , 2019, 290, 229-238.	4.2	59
49	Tea waste: an effective and economic substrate for oyster mushroom cultivation. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 680-684.	1.7	58
50	Optimized <i>Camellia sinensis</i> var. <i>sinensis</i> , <i>Ilex paraguariensis</i> , and <i>Aspalathus linearis</i> blend presents high antioxidant and antiproliferative activities in a beverage model. <i>Food Chemistry</i> , 2018, 254, 348-358.	4.2	58
51	Polyphenols as potential antiproliferative agents: scientific trends. <i>Current Opinion in Food Science</i> , 2018, 24, 26-35.	4.1	57
52	Camu-camu seed ( <i>Myrciaria dubia</i> ) â€œ From side stream to an antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. <i>Food Chemistry</i> , 2020, 310, 125909.	4.2	56
53	Simultaneous determination of ten alkaloids of crude and wine-processed <i>Rhizoma Coptidis</i> aqueous extracts in rat plasma by UHPLCâ€“ESIâ€“MS/MS and its application to a comparative pharmacokinetic study. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015, 105, 64-73.	1.4	55
54	Preventive Efficiency of Green Tea and Its Components on Nonalcoholic Fatty Liver Disease. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5306-5317.	2.4	55

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55	Phenolic composition by UHPLC-Q-TOF-MS/MS and stability of anthocyanins from <i>Clitoria ternatea</i> L. (butterfly pea) blue petals. <i>Food Chemistry</i> , 2020, 331, 127341.	4.2	53
56	Comprehensive Comparison on the Chemical Profile of Guang Chen Pi at Different Ripeness Stages Using Untargeted and Pseudotargeted Metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8483-8495.	2.4	53
57	Multivariate effects of Chinese keemun black tea grades ( <i>Camellia sinensis</i> var. <i>sinensis</i> ) on the phenolic composition, antioxidant, antihemolytic and cytotoxic/cytoprotection activities. <i>Food Research International</i> , 2019, 125, 108516.	2.9	52
58	Analytical Strategy Coupled with Response Surface Methodology To Maximize the Extraction of Antioxidants from Ternary Mixtures of Green, Yellow, and Red Teas ( <i>Camellia sinensis</i> var. <i>sinensis</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8483-8495.	2.4	50
59	Analytical optimization of a phenolic-rich herbal extract and supplementation in fermented milk containing sweet potato pulp. <i>Food Chemistry</i> , 2017, 221, 950-958.	4.2	51
60	Polyphenols of jaboticaba [ <i>Myrciaria jaboticaba</i> (Vell.) O.Berg] seeds incorporated in a yogurt model exert antioxidant activity and modulate gut microbiota of 1,2-dimethylhydrazine-induced colon cancer in rats. <i>Food Chemistry</i> , 2021, 334, 127565.	4.2	50
61	Large Yellow Tea Attenuates Macrophage-Related Chronic Inflammation and Metabolic Syndrome in High-Fat Diet Treated Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3823-3832.	2.4	49
62	Green tea polyphenols and epigallocatechin-3-gallate protect against perfluorodecanoic acid induced liver damage and inflammation in mice by inhibiting NLRP3 inflammasome activation. <i>Food Research International</i> , 2020, 127, 108628.	2.9	49
63	Improved absorption of $\beta$ -carotene by encapsulation in an oil-in-water nanoemulsion containing tea polyphenols in the aqueous phase. <i>Food Research International</i> , 2019, 116, 731-736.	2.9	48
64	Authentication of Geographical Origin and Crop System of Grape Juices by Phenolic Compounds and Antioxidant Activity Using Chemometrics. <i>Journal of Food Science</i> , 2015, 80, C584-93.	1.5	47
65	From byproduct to a functional ingredient: Camu-camu ( <i>Myrciaria dubia</i> ) seed extract as an antioxidant agent in a yogurt model. <i>Journal of Dairy Science</i> , 2020, 103, 1131-1140.	1.4	44
66	Preparation, characterization, and in vitro antitumor activity of folate conjugated chitosan coated EGCG nanoparticles. <i>Food Science and Biotechnology</i> , 2014, 23, 569-575.	1.2	43
67	Characterization of Conventional, Biodynamic, and Organic Purple Grape Juices by Chemical Markers, Antioxidant Capacity, and Instrumental Taste Profile. <i>Journal of Food Science</i> , 2015, 80, C55-65.	1.5	43
68	Impact of the soy protein replacement by legumes and algae based proteins on the quality of chicken rotti. <i>Journal of Food Science and Technology</i> , 2018, 55, 2552-2559.	1.4	43
69	Application of chemometrics to assess the influence of ultrasound frequency, <i>Lactobacillus sakei</i> culture and drying on beef jerky manufacture: Impact on amino acid profile, organic acids, texture and colour. <i>Food Chemistry</i> , 2018, 239, 544-550.	4.2	43
70	Effects of Ultrasound-Assisted Extraction and Solvent on the Phenolic Profile, Bacterial Growth, and Anti-Inflammatory/Antioxidant Activities of Mediterranean Olive and Fig Leaves Extracts. <i>Molecules</i> , 2020, 25, 1718.	1.7	43
71	A New Saponin from Tea Seed Pomace ( <i>Camellia oleifera</i> Abel) and Its Protective Effect on PC12 Cells. <i>Molecules</i> , 2012, 17, 11721-11728.	1.7	41
72	<i>Clitoria ternatea</i> L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit $\alpha$ -amylase and $\alpha$ -glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. <i>Food Research International</i> , 2020, 128, 108763.	2.9	41

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73	Cytotoxic steroidal saponins from <i>Ophiopogon japonicus</i> . <i>Steroids</i> , 2013, 78, 1-7.	0.8	40
74	Effects of time and extraction temperature on phenolic composition and functional properties of red rooibos ( <i>Aspalathus linearis</i> ). <i>Food Research International</i> , 2016, 89, 476-487.	2.9	39
75	Roasting improves the hypoglycemic effects of a large-leaf yellow tea infusion by enhancing the levels of epimerized catechins that inhibit Î±-glucosidase. <i>Food and Function</i> , 2018, 9, 5162-5168.	2.1	39
76	Red Chicory ( <i>Cichorium intybus</i> ) Extract Rich in Anthocyanins: Chemical Stability, Antioxidant Activity, and Antiproliferative Activity <i>In Vitro</i> . <i>Journal of Food Science</i> , 2019, 84, 990-1001.	1.5	39
77	LC-MS based metabolomics and sensory evaluation reveal the critical compounds of different grades of Huangshan Maofeng green tea. <i>Food Chemistry</i> , 2022, 374, 131796.	4.2	39
78	Triterpenoid saponins from the genus <i>Camellia</i> : structures, biological activities, and molecular simulation for structure-activity relationship. <i>Food and Function</i> , 2018, 9, 3069-3091.	2.1	38
79	Comparative pharmacokinetic and bioavailability studies of three salvianolic acids after the administration of <i>Salviae miltiorrhizae</i> alone or with synthetical borneol in rats. <i>FÄ-toterapÃ-Ãc</i> , 2011, 82, 883-888.	1.1	37
80	Is a higher ingestion of phenolic compounds the best dietary strategy? A scientific opinion on the deleterious effects of polyphenols in vivo. <i>Trends in Food Science and Technology</i> , 2020, 98, 162-166.	7.8	37
81	A randomized double-blind placebo-controlled study of Pu-er tea (æ™®±èŒ¶) extract on the regulation of metabolic syndrome. <i>Chinese Journal of Integrative Medicine</i> , 2011, 17, 492-498.	0.7	36
82	Focusing on the recent progress of tea polyphenol chemistry and perspectives. <i>Food Science and Human Wellness</i> , 2022, 11, 437-444.	2.2	36
83	Removal of COD and nitrogen from animal food plant wastewater in an intermittently-aerated structured-bed reactor. <i>Journal of Environmental Management</i> , 2015, 154, 145-150.	3.8	35
84	Effects of pulses and microalgal proteins on quality traits of beef patties. <i>Journal of Food Science and Technology</i> , 2018, 55, 4544-4553.	1.4	35
85	Gene Discovery of Characteristic Metabolic Pathways in the Tea Plant ( <i>Camellia sinensis</i> ) Using Omics-Based Network Approaches: A Future Perspective. <i>Frontiers in Plant Science</i> , 2018, 9, 480.	1.7	33
86	Jabuticaba ( <i>Myrciaria cauliflora</i> ) Seeds: Chemical Characterization and Extraction of Antioxidant and Antimicrobial Compounds. <i>Journal of Food Science</i> , 2016, 81, C2206-17.	1.5	32
87	Identification of d-amino acids in tea leaves. <i>Food Chemistry</i> , 2020, 317, 126428.	4.2	32
88	Response surface optimization of phenolic compounds from jabuticaba ( <i>Myrciaria cauliflora</i> [Mart.] Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 assessments. <i>Food and Chemical Toxicology</i> , 2020, 142, 111439.	1.8	32
89	Effects of food and gender on the pharmacokinetics of ginkgolides A, B, C and bilobalide in rats after oral dosing with ginkgo terpene lactones extract. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014, 100, 138-144.	1.4	29
90	Antioxidants-rich ice cream containing herbal extracts and fructooligosaccharides: manufacture, functional and sensory properties. <i>Food Chemistry</i> , 2019, 298, 125098.	4.2	29

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91	Characterization of Brazilian coffee based on isotope ratio mass spectrometry ( $\delta^{13}\text{C}$ , $\delta^{18}\text{O}$ , $\delta^2\text{H}$ , and $\delta^{15}\text{N}$ ) and supervised chemometrics. <i>Food Chemistry</i> , 2019, 297, 124963.	4.2	28
92	Chemical profile changes during pile fermentation of Qingzhuan tea affect inhibition of $\alpha$ -amylase and lipase. <i>Scientific Reports</i> , 2020, 10, 3489.	1.6	28
93	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. <i>Food Chemistry</i> , 2021, 345, 128746.	4.2	28
94	From the Field to the Pot: Phytochemical and Functional Analyses of <i>Calendula officinalis</i> L. Flower for Incorporation in an Organic Yogurt. <i>Antioxidants</i> , 2019, 8, 559.	2.2	27
95	Quantitative changes in monosaccharides of Keemun black tea and qualitative analysis of theaflavins-glucose adducts during processing. <i>Food Research International</i> , 2021, 148, 110588.	2.9	27
96	Decreasing pro-inflammatory cytokine and reversing the immunosenescence with extracts of Pu-erh tea in senescence accelerated mouse (SAM). <i>Food Chemistry</i> , 2012, 135, 2222-2228.	4.2	26
97	Optimizing the extraction of bioactive compounds from pu-erh tea ( <i>Camellia sinensis</i> var. <i>assamica</i> ) and evaluation of antioxidant, cytotoxic, antimicrobial, antihemolytic, and inhibition of $\alpha$ -amylase and $\alpha$ -glucosidase activities. <i>Food Research International</i> , 2020, 137, 109430.	2.9	26
98	Polyphenols in foods: Classification, methods of identification, and nutritional aspects in human health. <i>Advances in Food and Nutrition Research</i> , 2021, 98, 1-33.	1.5	26
99	Toxicological and bioactivity evaluation of blackcurrant press cake, sea buckthorn leaves and bark from Scots pine and Norway spruce extracts under a green integrated approach. <i>Food and Chemical Toxicology</i> , 2021, 153, 112284.	1.8	26
100	Sensory and chemical characteristics of Tieguanyin oolong tea after roasting. <i>Food Chemistry: X</i> , 2021, 12, 100178.	1.8	26
101	The chemical profiling of loquat leaf extract by HPLC-DAD-ESI-MS and its effects on hyperlipidemia and hyperglycemia in rats induced by a high-fat and fructose diet. <i>Food and Function</i> , 2017, 8, 687-694.	2.1	25
102	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. <i>Food Chemistry</i> , 2018, 255, 58-66.	4.2	25
103	Analytical strategy coupled to chemometrics to differentiate <i>Camellia sinensis</i> tea types based on phenolic composition, alkaloids, and amino acids. <i>Journal of Food Science</i> , 2020, 85, 3253-3263.	1.5	25
104	Gut microbiota-mediated improvement of metabolic disorders by Qingzhuan tea in high fat diet-fed mice. <i>Journal of Functional Foods</i> , 2021, 78, 104366.	1.6	25
105	Identification of 4-O-p-coumaroylquinic acid as astringent compound of Keemun black tea by efficient integrated approaches of mass spectrometry, turbidity analysis and sensory evaluation. <i>Food Chemistry</i> , 2022, 368, 130803.	4.2	25
106	Enhanced oral bioavailability and prophylactic effects on oxidative stress and hepatic damage of an oil solution containing a rosmarinic acid-phospholipid complex. <i>Journal of Functional Foods</i> , 2015, 19, 63-73.	1.6	24
107	TBC2health: a database of experimentally validated health-beneficial effects of tea bioactive compounds. <i>Briefings in Bioinformatics</i> , 2017, 18, bbw055.	3.2	24
108	Preparation and Physicochemical and Pharmacokinetic Characterization of Ginkgo Lactone Nanosuspensions for Antiplatelet Aggregation. <i>Journal of Pharmaceutical Sciences</i> , 2016, 105, 242-249.	1.6	24

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109	Hydroalcoholic <i>Myrciaria dubia</i> (camu-camu) seed extracts prevent chromosome damage and act as antioxidant and cytotoxic agents. <i>Food Research International</i> , 2019, 125, 108551.	2.9	24
110	Advantage of LC-MS metabolomics to identify marker compounds in two types of Chinese dark tea after different post-fermentation processes. <i>Food Science and Biotechnology</i> , 2014, 23, 355-360.	1.2	23
111	Influence of the Addition of Ovalbumin and Emulsifier on the Physical Properties and Stability of Yacon ( <i>Smallanthus sonchifolius</i> ) Juice Foams Prepared for Foam Mat Drying Process. <i>Food and Bioprocess Technology</i> , 2015, 8, 2012-2026.	2.6	23
112	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas ( <i>Camellia sinensis</i> L. Kuntze). <i>Journal of Food Science and Technology</i> , 2015, 52, 6966-6977.	1.4	23
113	A new anti-proliferative acylated flavonol glycoside from Fuzhuan brick-tea. <i>Natural Product Research</i> , 2016, 30, 2637-2641.	1.0	23
114	Characterization of binary and ternary mixtures of green, white and black tea extracts by electrospray ionization mass spectrometry and modeling of their in vitro antibacterial activity. <i>LWT - Food Science and Technology</i> , 2016, 65, 414-420.	2.5	23
115	Production and characterization of tea waste-based biochar and its application in treatment of Cd-containing wastewater. <i>Biomass Conversion and Biorefinery</i> , 2021, 11, 1719-1732.	2.9	23
116	The inhibitory effect of the catechin structure on advanced glycation end product formation in alcoholic media. <i>Food and Function</i> , 2020, 11, 5396-5408.	2.1	23
117	Feature-Based Molecular Networking Analysis of the Metabolites Produced by <i>In Vitro</i> Solid-State Fermentation Reveals Pathways for the Bioconversion of Epigallocatechin Gallate. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7995-8007.	2.4	23
118	A new analytical concept based on chemistry and toxicology for herbal extracts analysis: From phenolic composition to bioactivity. <i>Food Research International</i> , 2020, 132, 109090.	2.9	23
119	Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary ( <i>Rosmarinus officinalis</i> )	1.5	22
120	Quantitative analysis and dietary risk assessment of aflatoxins in Chinese post-fermented dark tea. <i>Food and Chemical Toxicology</i> , 2020, 146, 111830.	1.8	22
121	Effects of Spray-Drying Parameters on <i>In Vitro</i> Functional Properties of Camu-Camu ( <i>Myrciaria dubia</i> Mc. Vaugh): A Typical Amazonian Fruit. <i>Journal of Food Science</i> , 2017, 82, 1083-1091.	1.5	21
122	Chemometric Authentication of Brazilian Coffees Based on Chemical Profiling. <i>Journal of Food Science</i> , 2019, 84, 3099-3108.	1.5	21
123	Catechin Inhibits the Release of Advanced Glycation End Products during Glycated Bovine Serum Albumin Digestion and Corresponding Mechanisms <i>In Vitro</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8807-8818.	2.4	20
124	Effect of catechin on dietary AGEs absorption and cytotoxicity in Caco-2 cells. <i>Food Chemistry</i> , 2021, 355, 129574.	4.2	20
125	Migration kinetics of four photo-initiators from paper food packaging to solid food simulants. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1632-1642.	1.1	19
126	Waste Utilization of Synthetic Carbon Quantum Dots Based on Tea and Peanut Shell. <i>Journal of Nanomaterials</i> , 2019, 2019, 1-7.	1.5	19



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127	Effect of chemical composition of black tea infusion on the color of milky tea. <i>Food Research International</i> , 2021, 139, 109945.	2.9	19
128	From the forest to the plate – Hemicelluloses, galactoglucomannan, glucuronoxylan, and phenolic-rich extracts from unconventional sources as functional food ingredients. <i>Food Chemistry</i> , 2022, 381, 132284.	4.2	19
129	Comprehensive comparison on the chemical metabolites and taste evaluation of tea after roasting using untargeted and pseudotargeted metabolomics. <i>Food Science and Human Wellness</i> , 2022, 11, 606-617.	2.2	19
130	Chemical Variation of Chenpi (Citrus Peels) and Corresponding Correlated Bioactive Compounds by LC-MS Metabolomics and Multibioassay Analysis. <i>Frontiers in Nutrition</i> , 2022, 9, 825381.	1.6	19
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