

Liang Zhang

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214
papers

6,363
citations

43
h-index

73
g-index

226
ext. papers

8,265
ext. citations

6.2
avg, IF

6.45
L-index

#	Paper	IF	Citations
214	Observations on the use of statistical methods in Food Science and Technology. <i>Food Research International</i> , 2014 , 55, 137-149	7	332
213	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	15.3	329
212	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. <i>Food Chemistry</i> , 2018 , 264, 471-475	8.5	271
211	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 663-677	16.4	236
210	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , 2018 , 106, 1095-1104	7	212
209	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	15.3	163
208	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	16.4	141
207	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	8.5	138
206	Chinese dark teas: Postfermentation, chemistry and biological activities. <i>Food Research International</i> , 2013 , 53, 600-607	7	125
205	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. <i>Foods</i> , 2018 , 7,	4.9	116
204	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	16.4	110
203	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	8.5	110
202	The absorption, distribution, metabolism and excretion of procyanidins. <i>Food and Function</i> , 2016 , 7, 1273-1281	8.1	109
201	Comparison of the chemical constituents of aged pu-erh tea, ripened pu-erh tea, and other teas using HPLC-DAD-ESI-MSn. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8754-60	5.7	105
200	The use of statistical software in food science and technology: Advantages, limitations and misuses. <i>Food Research International</i> , 2015 , 75, 270-280	7	101
199	Tea aroma formation from six model manufacturing processes. <i>Food Chemistry</i> , 2019 , 285, 347-354	8.5	96
198	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	8.5	94

197	Determination of quality constituents in the young leaves of albino tea cultivars. <i>Food Chemistry</i> , 2014 , 155, 98-104	8.5	92
196	High-throughput assay comparison and standardization for metal chelating capacity screening: A proposal and application. <i>Food Chemistry</i> , 2017 , 214, 515-522	8.5	90
195	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, 539-45	8.5	76
194	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	3.4	76
193	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	5.3	74
192	Hibiscus sabdariffa anthocyanins-rich extract: Chemical stability, in vitro antioxidant and antiproliferative activities. <i>Food and Chemical Toxicology</i> , 2018 , 113, 187-197	4.7	68
191	Association between chemistry and taste of tea: A review. <i>Trends in Food Science and Technology</i> , 2020 , 101, 139-149	15.3	66
190	Innovative technologies for the recovery of phytochemicals from <i>Stevia rebaudiana</i> Bertoni leaves: A review. <i>Food Chemistry</i> , 2018 , 268, 513-521	8.5	66
189	Nanoemulsion delivery system of tea polyphenols enhanced the bioavailability of catechins in rats. <i>Food Chemistry</i> , 2018 , 242, 527-532	8.5	65
188	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. <i>Food Chemistry</i> , 2019 , 279, 150-161	8.5	65
187	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 α -glucosidase and α -amylase. <i>Food Chemistry</i> , 2018 , 246, 74-81	8.5	63
186	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, 1213-7	5.7	62
185	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	5.7	61
184	Optimization of an organic yogurt based on sensorial, nutritional, and functional perspectives. <i>Food Chemistry</i> , 2017 , 233, 401-411	8.5	58
183	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	7	55
182	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	4.7	55
181	Novel triterpenoid saponins from residual seed cake of <i>Camellia oleifera</i> Abel. show anti-proliferative activity against tumor cells. <i>Phytotherapy</i> , 2015 , 104, 7-13	3.2	54
180	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	9.8	54

179	Anti-inflammatory homoisoflavonoids from the tuberous roots of <i>Ophiopogon japonicus</i> . <i>Phytotherapy Research</i> , 2012 , 83, 1042-5	3.2	53
178	In vitro antioxidant and antihypertensive compounds from camu-camu (<i>Myrciaria dubia</i> McVaugh, Myrtaceae) seed coat: A multivariate structure-activity study. <i>Food and Chemical Toxicology</i> , 2018 , 120, 479-490	4.7	49
177	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	4.3	48
176	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, 6982-90	5.7	48
175	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	8.5	47
174	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> , 2014 , 62, 10283-96	5.7	45
173	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	3.7	45
172	Simultaneous determination of ten alkaloids of crude and wine-processed <i>Rhizoma Coptidis</i> aqueous extracts in rat plasma by UHPLC-ESI-MS/MS and its application to a comparative pharmacokinetic study. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015 , 105, 64-73	3.5	44
171	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF- κ B using phenolic compounds from grape by-products. <i>Food Chemistry</i> , 2019 , 290, 229-238	8.5	41
170	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	3.4	41
169	Untargeted and targeted metabolomics reveal the chemical characteristic of pu-erh tea (<i>Camellia assamica</i>) during pile-fermentation. <i>Food Chemistry</i> , 2020 , 311, 125895	8.5	41
168	Tea waste: an effective and economic substrate for oyster mushroom cultivation. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 680-4	4.3	40
167	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	7	39
166	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	8.5	39
165	A new saponin from tea seed pomace (<i>Camellia oleifera</i> Abel) and its protective effect on PC12 cells. <i>Molecules</i> , 2012 , 17, 11721-8	4.8	38
164	Polyphenols as potential antiproliferative agents: scientific trends. <i>Current Opinion in Food Science</i> , 2018 , 24, 26-35	9.8	37
163	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	7	36
162	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	3.4	36

161	Preparation, characterization, and in vitro antitumor activity of folate conjugated chitosan coated EGCG nanoparticles. <i>Food Science and Biotechnology</i> , 2014 , 23, 569-575	3	36
160	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	4.3	36
159	Cytotoxic steroidal saponins from <i>Ophiopogon japonicus</i> . <i>Steroids</i> , 2013 , 78, 1-7	2.8	35
158	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	5.7	33
157	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>Phytotherapy Research</i> , 2011 , 82, 883-8	3.2	31
156	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, 145-50	7.9	30
155	Camu-camu seed (<i>Myrciaria dubia</i>) - From side stream to antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. <i>Food Chemistry</i> , 2020 , 310, 125909	8.5	30
154	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	7	30
153	Improved absorption of β -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	7	30
152	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	8.5	29
151	A randomized double-blind placebo-controlled study of Pu-erh tea extract on the regulation of metabolic syndrome. <i>Chinese Journal of Integrative Medicine</i> , 2011 , 17, 492-8	2.9	29
150	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	3.3	28
149	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	5.7	28
148	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	9.8	28
147	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	6.1	27
146	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	3.5	27
145	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	7	27
144	Red Chicory (<i>Cichorium intybus</i>) Extract Rich in Anthocyanins: Chemical Stability, Antioxidant Activity, and Antiproliferative Activity In Vitro. <i>Journal of Food Science</i> , 2019 , 84, 990-1001	3.4	25

143	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	15.3	25
142	Jaboticaba (<i>Myrciaria cauliflora</i>) Seeds: Chemical Characterization and Extraction of Antioxidant and Antimicrobial Compounds. <i>Journal of Food Science</i> , 2016 , 81, C2206-17	3.4	25
141	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,	4.8	25
140	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	8.5	25
139	Gene Discovery of Characteristic Metabolic Pathways in the Tea Plant (<i>C. sinensis</i>) Using R^2omics Based Network Approaches: A Future Perspective. <i>Frontiers in Plant Science</i> , 2018 , 9, 480	6.2	24
138	Roasting improves the hypoglycemic effects of a large-leaf yellow tea infusion by enhancing the levels of epimerized catechins that inhibit α -glucosidase. <i>Food and Function</i> , 2018 , 9, 5162-5168	6.1	24
137	<i>Clitoria ternatea</i> L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit α -amylase and α -glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. <i>Food Research International</i> , 2020 , 128, 108763	7	23
136	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, 2222-8	8.5	22
135	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	8.5	21
134	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	8.5	21
133	Effects of pulses and proteins on quality traits of beef patties. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4544-4553	3.3	21
132	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	6.1	20
131	A new anti-proliferative acylated flavonol glycoside from Fuzhuan brick-tea. <i>Natural Product Research</i> , 2016 , 30, 2637-2641	2.3	20
130	Characterization of Brazilian coffee based on isotope ratio mass spectrometry (C , D , H , and N) and supervised chemometrics. <i>Food Chemistry</i> , 2019 , 297, 124963	8.5	19
129	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	3.3	19
128	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	5.4	18
127	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	5.7	18
126	TBC2health: a database of experimentally validated health-beneficial effects of tea bioactive compounds. <i>Briefings in Bioinformatics</i> , 2017 , 18, 830-836	13.4	18

125	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	3	18
124	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	5.1	17
123	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	5.1	17
122	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	8.5	17
121	Preparation and Physicochemical and Pharmacokinetic Characterization of Ginkgo Lactone Nanosuspensions for Antiplatelet Aggregation. <i>Journal of Pharmaceutical Sciences</i> , 2016 , 105, 242-9	3.9	17
120	Antioxidants-rich ice cream containing herbal extracts and fructooligosaccharides: manufacture, functional and sensory properties. <i>Food Chemistry</i> , 2019 , 298, 125098	8.5	17
119	Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary (<i>Rosmarinus officinalis</i> L.) Leaves: Processing, Characterization, and Quality Traits. <i>Journal of Food Science</i> , 2015 , 80, S2045-54	3.4	17
118	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	4	17
117	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	3.2	16
116	Response surface optimization of phenolic compounds from jaboticaba (<i>Myrciaria cauliflora</i> [Mart.] O.Berg) seeds: Antioxidant, antimicrobial, antihyperglycemic, antihypertensive and cytotoxic assessments. <i>Food and Chemical Toxicology</i> , 2020 , 142, 111439	4.7	15
115	Effects of Spray-Drying Parameters on In Vitro 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	3.4	14
114	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 α -amylase and α -glucosidase activities. <i>Food Research International</i> , 2020 , 137, 109430	7	14
113	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	7	14
112	Comparative analysis of fecal phenolic content between normal and obese rats after oral administration of tea polyphenols. <i>Food and Function</i> , 2018 , 9, 4858-4864	6.1	14
111	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	7	14
110	Protective effect of a new amide compound from Pu-erh tea on human micro-vascular endothelial cell against cytotoxicity induced by hydrogen peroxide. <i>Floterap</i> , 2011 , 82, 267-71	3.2	14
109	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	8.5	14
108	Chemometric Authentication of Brazilian Coffees Based on Chemical Profiling. <i>Journal of Food Science</i> , 2019 , 84, 3099-3108	3.4	13

107	Geographical provenancing of purple grape juices from different farming systems by proton transfer reaction mass spectrometry using supervised statistical techniques. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2668-77	4.3	13
106	The proposed biosynthesis of procyanidins by the comparative chemical analysis of five <i>Camellia</i> species using LC-MS. <i>Scientific Reports</i> , 2017 , 7, 46131	4.9	12
105	Identification of d-amino acids in tea leaves. <i>Food Chemistry</i> , 2020 , 317, 126428	8.5	12
104	Production and characterization of tea waste-based biochar and its application in treatment of Cd-containing wastewater. <i>Biomass Conversion and Biorefinery</i> , 2019 , 11, 1719	2.3	12
103	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. <i>Food Chemistry</i> , 2021 , 345, 128746	8.5	12
102	Determination of 11 photoinitiators and their migration into tea and milk by gas chromatography-tandem mass spectrometry (MSPD-GC-MS/MS). <i>Analytical Methods</i> , 2017 , 9, 2957-2963 ^{3,2}		11
101	Oleiferasaponin C6 from the seeds of <i>Camellia oleifera</i> Abel.: a novel compound inhibits proliferation through inducing cell-cycle arrest and apoptosis on human cancer cell lines in vitro. <i>RSC Advances</i> , 2016 , 6, 91386-91393	3.7	11
100	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	3.4	11
99	The effects of co-administration of butter on the absorption, metabolism and excretion of catechins in rats after oral administration of tea polyphenols. <i>Food and Function</i> , 2015 , 6, 2249-56	6.1	10
98	Chemical profile changes during pile fermentation of Qingzhuan tea affect inhibition of α -amylase and lipase. <i>Scientific Reports</i> , 2020 , 10, 3489	4.9	10
97	Effect of lactobionic acid on the acidification, rheological properties and aroma release of dairy gels. <i>Food Chemistry</i> , 2016 , 207, 101-6	8.5	10
96	Aqueous extract of post-fermented tea reverts the hepatic steatosis of hyperlipidemia rat by regulating the lipogenic genes expression and hepatic fatty acid composition. <i>BMC Complementary and Alternative Medicine</i> , 2014 , 14, 263	4.7	10
95	The use and importance of design of experiments (DOE) in process modelling in food science and technology 2013 , 1-18		10
94	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	6	10
93	Potentials and Pitfalls on the Use of Passion Fruit By-Products in Drinkable Yogurt: Physicochemical, Technological, Microbiological, and Sensory Aspects. <i>Beverages</i> , 2018 , 4, 47	3.4	10
92	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	6.1	9
91	The use and importance of design of experiments (DOE) in process modelling in food science and technology 2013 , 1-18		9
90	Hyperlipidemia affects the absorption, distribution and excretion of seven catechins in rats following oral administration of tea polyphenols. <i>RSC Advances</i> , 2015 , 5, 97988-97994	3.7	9

89	From the Field to the Pot: Phytochemical and Functional Analyses of L. Flower for Incorporation in an Organic Yogurt. <i>Antioxidants</i> , 2019 , 8,	7.1	9
88	Effects of pulsed thermosonication treatment on fungal growth and bioactive compounds of <i>Berberis vulgaris</i> juice. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1589-1596	3.8	8
87	Waste Utilization of Synthetic Carbon Quantum Dots Based on Tea and Peanut Shell. <i>Journal of Nanomaterials</i> , 2019 , 2019, 1-7	3.2	8
86	Effect of lotus seedpod oligomeric procyanidins on AGEs formation in simulated gastrointestinal tract and cytotoxicity in Caco-2 cells. <i>Food and Function</i> , 2021 , 12, 3527-3538	6.1	8
85	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	4.7	8
84	Quantitative analysis and dietary risk assessment of aflatoxins in Chinese post-fermented dark tea. <i>Food and Chemical Toxicology</i> , 2020 , 146, 111830	4.7	7
83	Flavor augmentations affect fluoride bioavailability from brewed dark tea. <i>LWT - Food Science and Technology</i> , 2019 , 109, 270-275	5.4	6
82	Principal component regression (PCR) and partial least squares regression (PLSR) 2013 , 121-142		6
81	Triterpenoid Saponins from the Leaves of <i>Ilex kudingcha</i> . <i>Chinese Journal of Natural Medicines</i> , 2011 , 9, 22-25	2.8	6
80	Camu-camu (<i>Myrciaria dubia</i>) seeds as a novel source of bioactive compounds with promising antimalarial and antischistosomal properties. <i>Food Research International</i> , 2020 , 136, 109334	7	6
79	Flaxleaf Fleabane Leaves (<i>Conyza bonariensis</i>), A New Functional Nonconventional Edible Plant?. <i>Journal of Food Science</i> , 2019 , 84, 3473-3482	3.4	6
78	Effect of catechin on dietary AGEs absorption and cytotoxicity in Caco-2 cells. <i>Food Chemistry</i> , 2021 , 355, 129574	8.5	6
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21	Case study: Optimization of enzyme-aided extraction of polyphenols from unripe apples by response surface methodology 2013 , 31-42		
20	Case study: Statistical analysis of eurycomanone yield using a full factorial design 2013 , 43-54		
19	The use of correlation, association and regression to analyse processes and products 2013 , 19-30		
18	Case study: Statistical analysis of eurycomanone yield using a full factorial design 2013 , 43-54		

- 17 Statistical approaches for the design of sampling plans for microbiological monitoring of foods **2013**, 363-384
- 16 Infrared spectroscopy detection coupled to chemometrics to characterize foodborne pathogens at a subspecies level **2013**, 385-418
- 15 Multivariate statistical quality control **2013**, 419-430
- 14 Application of neural-based algorithms as statistical tools for quality control of manufacturing processes **2013**, 431-448
- 13 Translating randomly fluctuating QC records into the probabilities of future mishaps **2013**, 471-490
- 12 Multiway methods in food science **2013**, 143-174
- 11 Multivariate image analysis **2013**, 201-218
- 10 Case Study: Quality control of *Camellia sinensis* and *Ilex paraguariensis* teas marketed in Brazil based on total phenolics, flavonoids and free-radical scavenging activity using chemometrics **2013**, 219-230
- 9 Statistical approaches to develop and validate microbiological analytical methods **2013**, 231-248
- 8 Statistical approaches to the analysis of microbiological data **2013**, 249-284
- 7 Statistical modelling of anthropometric characteristics evaluated on nutritional status **2013**, 285-302
- 6 Effects of paediatric obesity: a multivariate analysis of laboratory parameters **2013**, 303-320
- 5 The use of correlation, association and regression to analyse processes and products **2013**, 19-30
- 4 Multiway methods in food science **2013**, 143-174
- 3 Multiple factor analysis: Presentation of the method using sensory data **2013**, 87-102
- 2 Case study: Optimization of enzyme-aided extraction of polyphenols from unripe apples by response surface methodology **2013**, 31-42
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