

# Liang Zhang

## 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

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	From the forest to the plate - Hemicelluloses, galactoglucomannan, glucuronoxylan, and phenolic-rich extracts from unconventional sources as functional food ingredients.. <i>Food Chemistry</i> , <b>2022</b> , 381, 132284	8.5	3
213	Screening of $\alpha$ -glucosidase inhibitors in large-leaf yellow tea by offline bioassay coupled with liquid chromatography tandem mass spectrometry. <i>Food Science and Human Wellness</i> , <b>2022</b> , 11, 627-634	8.3	1
212	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> , <b>2022</b> , 11, 606-617	8.2	1
211	Focusing on the recent progress of tea polyphenol chemistry and perspectives. <i>Food Science and Human Wellness</i> , <b>2022</b> , 11, 437-444	8.3	2
210	Effect of Brewing Water on the Antioxidant Capacity of Green Tea Infusion with DPPH Assay. <i>Journal of Chemistry</i> , <b>2022</b> , 2022, 1-8	2.3	0
209	Optimization of a tannase-assisted process for obtaining teas rich in theaflavins from leaves.. <i>Food Chemistry: X</i> , <b>2022</b> , 13, 100203	4.7	3
208	Metabolomics, sensory evaluation, and enzymatic hydrolysis reveal the effect of storage on the critical astringency-active components of crude Pu-erh tea. <i>Journal of Food Composition and Analysis</i> , <b>2022</b> , 107, 104387	4.1	0
207	Phytochemical profile of Tibetan native fruit "Medog lemon" and its comparison with other cultivated species in China. <i>Food Chemistry</i> , <b>2022</b> , 372, 131255	8.5	3
206	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> , <b>2022</b> , 368, 130803	8.5	3
205	Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. <i>Food Chemistry</i> , <b>2022</b> , 366, 130571	8.5	2
204	Chemical Variation of Chenpi (Citrus Peels) and Corresponding Correlated Bioactive Compounds by LC-MS Metabolomics and Multibioassay Analysis.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 825381	6.2	2
203	Green Tea Polyphenols Upregulate the Nrf2 Signaling Pathway and Suppress Oxidative Stress and Inflammation Markers in D-Galactose-Induced Liver Aging in Mice.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 836112	6.2	1
202	Free, soluble conjugated and insoluble bonded phenolic acids in Keemun black tea: From UPLC-QQQ-MS/MS method development to chemical shifts monitoring during processing.. <i>Food Research International</i> , <b>2022</b> , 155, 111041	7	0
201	Identification of low-molecular-weight color contributors of black tea infusion by metabolomics analysis based on UV-visible spectroscopy and mass spectrometry.. <i>Food Chemistry</i> , <b>2022</b> , 386, 132788	8.5	1
200	Optimization of brewing conditions for Tieguanyin oolong tea by quadratic orthogonal regression design.. <i>Npj Science of Food</i> , <b>2022</b> , 6, 25	6.3	
199	Uses of ionic liquids to obtain bioactive compounds: insights from the main international regulations for technological applications.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-16	11.5	0
198	Jabuticaba () Peel as a Sustainable Source of Anthocyanins and Ellagitannins Delivered by Phospholipid Vesicles for Alleviating Oxidative Stress in Human Keratinocytes. <i>Molecules</i> , <b>2021</b> , 26,	4.8	3

197	Purple tea ( <i>Camellia sinensis</i> var. <i>assamica</i> ) leaves as a potential functional ingredient: From extraction of phenolic compounds to cell-based antioxidant/biological activities. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 159, 112668	4.7	1
196	Sensory and chemical characteristics of oolong tea after roasting.. <i>Food Chemistry: X</i> , <b>2021</b> , 12, 100178	4.7	3
195	LC-MS based metabolomics and sensory evaluation reveal the critical compounds of different grades of Huangshan Maofeng green tea.. <i>Food Chemistry</i> , <b>2021</b> , 374, 131796	8.5	2
194	Determination and Comprehensive Risk Assessment of Dietary Exposure to Ochratoxin A on Fermented Teas. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 12021-12029	5.7	1
193	Keemun black tea: Tracing its narrow-geographic origins using comprehensive elemental fingerprinting and chemometrics. <i>Food Control</i> , <b>2021</b> , 133, 108614	6.2	0
192	Metabolite differentiation and antiobesity effects between different grades of Yuexi Cuilan green tea. <i>Journal of Functional Foods</i> , <b>2021</b> , 87, 104794	5.1	0
191	Gut microbiota-mediated improvement of metabolic disorders by Qingzhuan tea in high fat diet-fed mice. <i>Journal of Functional Foods</i> , <b>2021</b> , 78, 104366	5.1	5
190	Catechin Inhibits the Release of Advanced Glycation End Products during Glycated Bovine Serum Albumin Digestion and Corresponding Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 8807-8818	5.7	4
189	Chemical Composition, Antioxidant, Antimicrobial and Cytotoxic/Cytoprotective Activity of Non-Polar Extracts of Grape ( cv. Bordeaux) and Blackberry () Seeds. <i>Molecules</i> , <b>2021</b> , 26,	4.8	3
188	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> , <b>2021</b> , 334, 127565	8.5	21
187	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> , <b>2021</b> , 339, 128060	8.5	25
186	Effect of chemical composition of black tea infusion on the color of milky tea. <i>Food Research International</i> , <b>2021</b> , 139, 109945	7	4
185	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. <i>Food Chemistry</i> , <b>2021</b> , 345, 128746	8.5	12
184	Effect of lotus seedpod oligomeric procyanidins on AGEs formation in simulated gastrointestinal tract and cytotoxicity in Caco-2 cells. <i>Food and Function</i> , <b>2021</b> , 12, 3527-3538	6.1	8
183	Polyphenols in foods: Classification, methods of identification, and nutritional aspects in human health. <i>Advances in Food and Nutrition Research</i> , <b>2021</b> , 98, 1-33	6	10
182	Technological applications of phenolic-rich extracts for the development of non-dairy foods and beverages. <i>Advances in Food and Nutrition Research</i> , <b>2021</b> , 98, 101-123	6	1
181	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> , <b>2021</b> , 153, 112284	4.7	8
180	Ellagitannins from jaboticaba ( <i>Myrciaria jaboticaba</i> ) seeds attenuated inflammation, oxidative stress, aberrant crypt foci, and modulated gut microbiota in rats with 1,2 dimethyl hydrazine-induced colon carcinogenesis. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 154, 112287	4.7	2

179	Model Studies on the Reaction Products Formed at Roasting Temperatures from either Catechin or Tea Powder in the Presence of Glucose. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 11417-11426	5.7	4
178	Effect of catechin on dietary AGEs absorption and cytotoxicity in Caco-2 cells. <i>Food Chemistry</i> , <b>2021</b> , 355, 129574	8.5	6
177	The Impact of -Tea Cofermentation Process on Chemical Composition and Contents of Pu-Erh Tea: An Integrated Metabolomics Study. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 737539	6.2	1
176	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> , <b>2021</b> , 359, 129950	8.5	14
175	Quantitative changes in monosaccharides of Keemun black tea and qualitative analysis of theaflavins-glucose adducts during processing. <i>Food Research International</i> , <b>2021</b> , 148, 110588	7	6
174	Extraction optimization of bioactive compounds from ora-pro-nobis ( <i>Pereskia aculeata</i> Miller) leaves and their in vitro antioxidant and antihemolytic activities. <i>Food Chemistry</i> , <b>2021</b> , 361, 130078	8.5	3
173	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. <i>Current Opinion in Food Science</i> , <b>2021</b> , 42, 167-186	9.8	28
172	Selina-1,3,7(11)-trien-8-one and Oxidoselina-1,3,7(11)-trien-8-one from Leaf Essential Oil and Their Cytotoxic Effects on Human Cell Lines. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
171	Antioxidant/pro-oxidant and antiproliferative activities of phenolic-rich foods and extracts: A cell-based point of view. <i>Advances in Food and Nutrition Research</i> , <b>2021</b> , 98, 253-280	6	5
170	Quantitative analysis and dietary risk assessment of aflatoxins in Chinese post-fermented dark tea. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 146, 111830	4.7	7
169	The inhibitory effect of the catechin structure on advanced glycation end product formation in alcoholic media. <i>Food and Function</i> , <b>2020</b> , 11, 5396-5408	6.1	9
168	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> , <b>2020</b> , 331, 127341	8.5	17
167	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> , <b>2020</b> , 137, 109430	7	14
166	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> , <b>2020</b> , 68, 8483-8495	5.7	18
165	Response surface optimization of phenolic compounds extraction from camu-camu ( <i>Myrciaria dubia</i> ) seed coat based on chemical properties and bioactivity. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2358-2367	3.4	2
164	Feature-Based Molecular Networking Analysis of the Metabolites Produced by Solid-State Fermentation Reveals Pathways for the Bioconversion of Epigallocatechin Gallate. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 7995-8007	5.7	4
163	Alteration of local and systemic amino acids metabolism for the inducible defense in tea plant ( <i>Camellia sinensis</i> ) in response to leaf herbivory by <i>Ectropis oblique</i> . <i>Archives of Biochemistry and Biophysics</i> , <b>2020</b> , 683, 108301	4.1	4
162	Identification of d-amino acids in tea leaves. <i>Food Chemistry</i> , <b>2020</b> , 317, 126428	8.5	12

161	Chemical profile changes during pile fermentation of Qingzhuan tea affect inhibition of $\alpha$ -amylase and lipase. <i>Scientific Reports</i> , <b>2020</b> , 10, 3489	4.9	10
160	A new analytical concept based on chemistry and toxicology for herbal extracts analysis: From phenolic composition to bioactivity. <i>Food Research International</i> , <b>2020</b> , 132, 109090	7	14
159	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> , <b>2020</b> , 98, 162-166	15.3	25
158	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> , <b>2020</b> , 142, 111439	4.7	15
157	Camu-camu ( <i>Myrciaria dubia</i> ) seeds as a novel source of bioactive compounds with promising antimalarial and antischistosomicidal properties. <i>Food Research International</i> , <b>2020</b> , 136, 109334	7	6
156	Association between chemistry and taste of tea: A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 101, 139-149	15.3	66
155	<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> , <b>2020</b> , 128, 108763	7	23
154	Untargeted and targeted metabolomics reveal the chemical characteristic of pu-erh tea ( <i>Camellia assamica</i> ) during pile-fermentation. <i>Food Chemistry</i> , <b>2020</b> , 311, 125895	8.5	41
153	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> , <b>2020</b> , 103, 1131-1140	4	17
152	Effects of high N <sub>2</sub> /CO <sub>2</sub> in package treatment on polyamine-derived 4-Aminobutyrate (GABA) biosynthesis in cold-stored white mushrooms ( <i>Agaricus bisporus</i> ). <i>Postharvest Biology and Technology</i> , <b>2020</b> , 162, 111093	6.2	2
151	Analysis of chemical composition in Chinese olive leaf tea by UHPLC-DAD-Q-TOF-MS/MS and GC-MS and its lipid-lowering effects on the obese mice induced by high-fat diet. <i>Food Research International</i> , <b>2020</b> , 128, 108785	7	4
150	Camu-camu seed ( <i>Myrciaria dubia</i> ) - From side stream to an antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. <i>Food Chemistry</i> , <b>2020</b> , 310, 125909	8.5	30
149	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> , <b>2020</b> , 85, 3253-3263	3.4	11
148	Exploring the Antihyperglycemic Chemical Composition and Mechanisms of Tea Using Molecular Docking. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2020</b> , 2020, 8871088	2.3	0
147	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> , <b>2020</b> , 100, 5064-5078	4.3	36
146	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> , <b>2020</b> , 127, 108628	7	27
145	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> , <b>2020</b> , 25,	4.8	25
144	Chemometric Authentication of Brazilian Coffees Based on Chemical Profiling. <i>Journal of Food Science</i> , <b>2019</b> , 84, 3099-3108	3.4	13

143	Tea aroma formation from six model manufacturing processes. <i>Food Chemistry</i> , <b>2019</b> , 285, 347-354	8.5	96
142	Characterization of Brazilian coffee based on isotope ratio mass spectrometry ( $^{13}\text{C}$ , $^{15}\text{N}$ , and $^{18}\text{O}$ ) and supervised chemometrics. <i>Food Chemistry</i> , <b>2019</b> , 297, 124963	8.5	19
141	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> , <b>2019</b> , 125, 108516	7	36
140	Preventive Efficiency of Green Tea and Its Components on Nonalcoholic Fatty Liver Disease. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 5306-5317	5.7	33
139	Flavor augmentations affect fluoride bioavailability from brewed dark tea. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 109, 270-275	5.4	6
138	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF- $\kappa$ B using phenolic compounds from grape by-products. <i>Food Chemistry</i> , <b>2019</b> , 290, 229-238	8.5	41
137	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> , <b>2019</b> , 84, 990-1001	3.4	25
136	Hydroalcoholic <i>Myrciaria dubia</i> (camu-camu) seed extracts prevent chromosome damage and act as antioxidant and cytotoxic agents. <i>Food Research International</i> , <b>2019</b> , 125, 108551	7	14
135	Waste Utilization of Synthetic Carbon Quantum Dots Based on Tea and Peanut Shell. <i>Journal of Nanomaterials</i> , <b>2019</b> , 2019, 1-7	3.2	8
134	Chemistry and Biological Activities of Processed <i>Camellia sinensis</i> Teas: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1474-1495	16.4	141
133	Antioxidants-rich ice cream containing herbal extracts and fructooligosaccharides: manufacture, functional and sensory properties. <i>Food Chemistry</i> , <b>2019</b> , 298, 125098	8.5	17
132	Flaxleaf Fleabane Leaves ( <i>Conyza bonariensis</i> ), A New Functional Nonconventional Edible Plant?. <i>Journal of Food Science</i> , <b>2019</b> , 84, 3473-3482	3.4	6
131	From the Field to the Pot: Phytochemical and Functional Analyses of L. Flower for Incorporation in an Organic Yogurt. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	9
130	Production and characterization of tea waste-based biochar and its application in treatment of Cd-containing wastewater. <i>Biomass Conversion and Biorefinery</i> , <b>2019</b> , 11, 1719	2.3	12
129	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> , <b>2019</b> , 116, 731-736	7	30
128	Differences in Chemical Composition among Commercially Important Cultivars of Genus <i>Camellia</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 5457-5464	5.7	3
127	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> , <b>2019</b> , 276, 680-691	8.5	110
126	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> , <b>2019</b> , 67, 5405-5412	5.7	61



125	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. <i>Food Chemistry</i> , <b>2019</b> , 279, 150-161	8.5	65
124	Anti-hyperlipidemic and hepatoprotective properties of wheat bran with different particle sizes. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 1990-1996	4.3	4
123	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. <i>Food Chemistry</i> , <b>2018</b> , 264, 471-475	8.5	271
122	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> , <b>2018</b> , 53, 1589-1596	3.8	8
121	Hibiscus sabdariffa anthocyanins-rich extract: Chemical stability, in vitro antioxidant and antiproliferative activities. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 113, 187-197	4.7	68
120	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> , <b>2018</b> , 254, 150-157	8.5	138
119	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. <i>Food Chemistry</i> , <b>2018</b> , 255, 58-66	8.5	21
118	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> , <b>2018</b> , 254, 348-358	8.5	47
117	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> , <b>2018</b> , 55, 2552-2559	3.3	28
116	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 663-677	16.4	236
115	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> , <b>2018</b> , 66, 3823-3832	5.7	28
114	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> , <b>2018</b> , 26, 112-123 <sup>7</sup>		39
113	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> , <b>2018</b> , 239, 544-550	8.5	29
112	Nanoemulsion delivery system of tea polyphenols enhanced the bioavailability of catechins in rats. <i>Food Chemistry</i> , <b>2018</b> , 242, 527-532	8.5	65
111	TBC2target: A Resource of Predicted Target Genes of Tea Bioactive Compounds. <i>Frontiers in Plant Science</i> , <b>2018</b> , 9, 211	6.2	3
110	Gene Discovery of Characteristic Metabolic Pathways in the Tea Plant () Using OmicsRBased Network Approaches: A Future Perspective. <i>Frontiers in Plant Science</i> , <b>2018</b> , 9, 480	6.2	24
109	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> , <b>2018</b> , 120, 479-490	4.7	49
108	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. <i>Foods</i> , <b>2018</b> , 7,	4.9	116

107	Comparative analysis of fecal phenolic content between normal and obese rats after oral administration of tea polyphenols. <i>Food and Function</i> , <b>2018</b> , 9, 4858-4864	6.1	14
106	Triterpenoid saponins from the genus <i>Camellia</i> : structures, biological activities, and molecular simulation for structure-activity relationship. <i>Food and Function</i> , <b>2018</b> , 9, 3069-3091	6.1	27
105	Berries extracts as natural antioxidants in meat products: A review. <i>Food Research International</i> , <b>2018</b> , 106, 1095-1104	7	212
104	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> , <b>2018</b> , 72, 83-90	15.3	329
103	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> , <b>2018</b> , 19, 1-7	9.8	54
102	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> , <b>2018</b> , 246, 74-81	8.5	63
101	Effects of pulses and proteins on quality traits of beef patties. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 4544-4553	3.3	21
100	Polyphenols as potential antiproliferative agents: scientific trends. <i>Current Opinion in Food Science</i> , <b>2018</b> , 24, 26-35	9.8	37
99	Roasting improves the hypoglycemic effects of a large-leaf yellow tea infusion by enhancing the levels of epimerized catechins that inhibit $\alpha$ -glucosidase. <i>Food and Function</i> , <b>2018</b> , 9, 5162-5168	6.1	24
98	Potentials and Pitfalls on the Use of Passion Fruit By-Products in Drinkable Yogurt: Physicochemical, Technological, Microbiological, and Sensory Aspects. <i>Beverages</i> , <b>2018</b> , 4, 47	3.4	10
97	Chemical study, antioxidant, anti-hypertensive, and cytotoxic/cytoprotective activities of <i>Centaurea cyanus</i> L. petals aqueous extract. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 118, 439-453	4.7	55
96	Innovative technologies for the recovery of phytochemicals from <i>Stevia rebaudiana</i> Bertoni leaves: A review. <i>Food Chemistry</i> , <b>2018</b> , 268, 513-521	8.5	66
95	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> , <b>2017</b> , 8, 687-694	6.1	20
94	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> , <b>2017</b> , 62, 13-22 <sup>15.3</sup>	15.3	163
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44	Case study: Optimization of enzyme-aided extraction of polyphenols from unripe apples by response surface methodology <b>2013</b> , 31-42		
43	Case study: Statistical analysis of eurycomanone yield using a full factorial design <b>2013</b> , 43-54		
42	The use of correlation, association and regression to analyse processes and products <b>2013</b> , 19-30		
41	The use and importance of design of experiments (DOE) in process modelling in food science and technology <b>2013</b> , 1-18		9
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