Dejian Huang

List of Publications by Year
in descending order

219 papers	16,936 citations	36271 51 h-index	15716 125 g-index
219 all docs	219 docs citations	219 times ranked	19037 citing authors

#	Article	IF	Citations
1	The Chemistry behind Antioxidant Capacity Assays. Journal of Agricultural and Food Chemistry, 2005, 53, 1841-1856.	2.4	4,505
2	High-Throughput Assay of Oxygen Radical Absorbance Capacity (ORAC) Using a Multichannel Liquid Handling System Coupled with a Microplate Fluorescence Reader in 96-Well Format. Journal of Agricultural and Food Chemistry, 2002, 50, 4437-4444.	2.4	1,242
3	Assays for Hydrophilic and Lipophilic Antioxidant Capacity (oxygen radical absorbance capacity) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Chemistry, 2003, 51, 3273-3279.	2.4	1,220
4	Analysis of Antioxidant Activities of Common Vegetables Employing Oxygen Radical Absorbance Capacity (ORAC) and Ferric Reducing Antioxidant Power (FRAP) Assays:Â A Comparative Study. Journal of Agricultural and Food Chemistry, 2002, 50, 3122-3128.	2.4	998
5	Development and Validation of Oxygen Radical Absorbance Capacity Assay for Lipophilic Antioxidants Using Randomly Methylated Î²-Cyclodextrin as the Solubility Enhancer. Journal of Agricultural and Food Chemistry, 2002, 50, 1815-1821.	2.4	458
6	An Overview of 3D Printing Technologies for Food Fabrication. Food and Bioprocess Technology, 2015, 8, 1605-1615.	2.6	352
7	Phytochemical and Nutrient Composition of the Freeze-Dried Amazonian Palm Berry, Euterpe oleraceae Mart. (Acai). Journal of Agricultural and Food Chemistry, 2006, 54, 8598-8603.	2.4	305
8	Novel Fluorometric Assay for Hydroxyl Radical Prevention Capacity Using Fluorescein as the Probe. Journal of Agricultural and Food Chemistry, 2002, 50, 2772-2777.	2.4	297
9	Antioxidant Capacity and Other Bioactivities of the Freeze-Dried Amazonian Palm Berry, Euterpe oleraceae Mart. (Acai). Journal of Agricultural and Food Chemistry, 2006, 54, 8604-8610.	2.4	279
10	Extrusion-based food printing for digitalized food design and nutrition control. Journal of Food Engineering, 2018, 220, 1-11.	2.7	243
11	Oxidative Cleavage-Based Near-Infrared Fluorescent Probe for Hypochlorous Acid Detection and Myeloperoxidase Activity Evaluation. Analytical Chemistry, 2014, 86, 671-677.	3.2	208
12	Antioxidant activity and profiles of common fruits in Singapore. Food Chemistry, 2010, 123, 77-84.	4.2	200
13	Reversible Fluorescent Probe for Selective Detection and Cell Imaging of Oxidative Stress Indicator Bisulfite. Analytical Chemistry, 2016, 88, 4426-4431.	3.2	176
14	Evaluation of Different Teas against Starch Digestibility by Mammalian Glycosidases. Journal of Agricultural and Food Chemistry, 2010, 58, 148-154.	2.4	158
15	Antioxidant activity and profiles of common vegetables in Singapore. Food Chemistry, 2010, 120, 993-1003.	4.2	152
16	Diallyl Trisulfide Is a Fast H₂S Donor, but Diallyl Disulfide Is a Slow One: The Reaction Pathways and Intermediates of Glutathione with Polysulfides. Organic Letters, 2015, 17, 4196-4199.	2.4	145
17	Visualizing Gaseous Nitrogen Dioxide by Ratiometric Fluorescence of Carbon Nanodotsâ€"Quantum Dots Hybrid. Analytical Chemistry, 2015, 87, 2087-2093.	3.2	132
18	CdSe-ZnS Quantum Dots for Selective and Sensitive Detection and Quantification of Hypochlorite. Analytical Chemistry, 2010, 82, 9775-9781.	3.2	124

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19	Oligomeric Proanthocyanidins from Mangosteen Pericarps. Journal of Agricultural and Food Chemistry, 2007, 55, 7689-7694.	2.4	118
20	Hydrogen sulfide interacts with nitric oxide in the heart: possible involvement of nitroxyl. Cardiovascular Research, 2010, 88, 482-491.	1.8	118
21	Determination of Total Antioxidant Capacity by Oxygen Radical Absorbance Capacity (ORAC) Using Fluorescein as the Fluorescence Probe: First Action 2012.23. Journal of AOAC INTERNATIONAL, 2013, 96, 1372-1376.	0.7	116
22	Red Grapefruit Positively Influences Serum Triglyceride Level in Patients Suffering from Coronary Atherosclerosis:Â Studies in Vitro and in Humans. Journal of Agricultural and Food Chemistry, 2006, 54, 1887-1892.	2.4	110
23	14-Electron Four-Coordinate Ru(II) Carbyl Complexes and Their Five-Coordinate Precursors:Â Synthesis, Double Agostic Interactions, and Reactivity. Journal of the American Chemical Society, 1999, 121, 8087-8097.	6.6	109
24	When east meets west: the relationship between yinâ€yang and antioxidationâ€oxidation. FASEB Journal, 2003, 17, 127-129.	0.2	106
25	Facile and Reversible Cleavage of Câ^'F Bonds. Contrasting Thermodynamic Selectivity for RuCF2H vs FOsCFH. Journal of the American Chemical Society, 2000, 122, 8916-8931.	6.6	99
26	Peroxyl Radical Scavenging Capacity, Polyphenolics, and Lipophilic Antioxidant Profiles of Mulberry Fruits Cultivated in Southern China. Journal of Agricultural and Food Chemistry, 2008, 56, 9410-9416.	2.4	95
27	Nitric Oxide Switches on the Photoluminescence of Molecularly Engineered Quantum Dots. Journal of the American Chemical Society, 2009, 131, 11692-11694.	6.6	94
28	Polyphenols-rich Vernonia amygdalina shows anti-diabetic effects in streptozotocin-induced diabetic rats. Journal of Ethnopharmacology, 2011, 133, 598-607.	2.0	93
29	Profiling of Phenolic Compounds and Antioxidant Activity of 12 Cruciferous Vegetables. Molecules, 2018, 23, 1139.	1.7	90
30	Palladacycle Based Fluorescence Turn-On Probe for Sensitive Detection of Carbon Monoxide. ACS Sensors, 2018, 3, 285-289.	4.0	87
31	The First Î·2-CH2Cl2 Adduct of Ru(II):[RuH(Î·2-CH2Cl2)(CO)(PtBu2Me)2][BArâ€˜4] (Arâ€˜ = 3,5-C6H3(CF3)2) and Its RuH(CO)(PtBu2Me)2+ Precursor. Journal of the American Chemical Society, 1997, 119, 7398-7399.	6.6	86
32	Determination of Gaseous Sulfur Dioxide and Its Derivatives via Fluorescence Enhancement Based on Cyanine Dye Functionalized Carbon Nanodots. Analytical Chemistry, 2014, 86, 9381-9385.	3.2	86
33	<i>Scutellaria baicalensis</i> Enhances the Anti-Diabetic Activity of Metformin in Streptozotocin-Induced Diabetic Wistar Rats. The American Journal of Chinese Medicine, 2008, 36, 517-540.	1.5	84
34	Germination Dramatically Increases Isoflavonoid Content and Diversity in Chickpea (<i>Cicer) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142	2.4	84
35	Hydrogen sulfide donors in research and drug development. MedChemComm, 2014, 5, 557-570.	3.5	84
36	A Dual-targeting Anticancer Approach: Soil and Seed Principle. Radiology, 2011, 260, 799-807.	3.6	81

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37	RuX(CO)(NO)L2and Ru(CO)(NO)L2+:Â Ru(0) or Ru(II) or In Between?. Journal of the American Chemical Society, 1997, 119, 8642-8651.	6.6	77
38	Independent and Additive Effects of Glutamic Acid and Methionine on Yeast Longevity. PLoS ONE, 2013, 8, e79319.	1.1	72
39	Discovery of New H₂S Releasing Phosphordithioates and 2,3-Dihydro-2-phenyl-2-sulfanylenebenzo[<i>d</i>][1,3,2]oxazaphospholes with Improved Antiproliferative Activity. Journal of Medicinal Chemistry, 2015, 58, 6456-6480.	2.9	71
40	Fluorescence Signaling of Hydrogen Sulfide in Broad pH Range Using a Copper Complex Based on BINOLâ€“Benzimidazole Ligands. Inorganic Chemistry, 2015, 54, 3766-3772.	1.9	68
41	New Entries to and New Reactions of Fluorocarbon Ligands. Journal of the American Chemical Society, 1997, 119, 3185-3186.	6.6	65
42	Nickel(II) Dithiocarbamate Complexes Containing Sulforhodamine B as Fluorescent Probes for Selective Detection of Nitrogen Dioxide. Journal of the American Chemical Society, 2013, 135, 5312-5315.	6.6	64
43	Chemical and Biochemical Mechanisms Underlying the Cardioprotective Roles of Dietary Organopolysulfides. Frontiers in Nutrition, 2015, 2, 1.	1.6	64
44	Interactions in starch co-gelatinized with phenolic compound systems: Effect of complexity of phenolic compounds and amylose content of starch. Carbohydrate Polymers, 2020, 247, 116667.	5.1	64
45	Zein Increases the Cytoaffinity and Biodegradability of Scaffolds 3D-Printed with Zein and Poly(Îµ-caprolactone) Composite Ink. ACS Applied Materials & Interfaces, 2018, 10, 18551-18559.	4.0	60
46	Dietary Antioxidants and Health Promotion. Antioxidants, 2018, 7, 9.	2.2	60
47	A 14-Electron Ruthenium(II) Hydride, [RuH(CO)(PtBu2Me)2]BArâ€˜4(Arâ€˜ = 3,5-(C6H3)(CF3)2):Â Synthesis, Structure, and Reactivity toward Alkenes and Oxygen Ligands. Organometallics, 2000, 19, 2281-2290.	1.1	59
48	Interactions between caffeic acid and corn starch with varying amylose content and their effects on starch digestion. Food Hydrocolloids, 2021, 114, 106544.	5.6	59
49	CO-Induced C(sp2)/C(sp) Coupling on Ru and Os:Â A Comparative Study. Organometallics, 1998, 17, 4700-4706.	1.1	58
50	Polyphenolic antioxidant profiles of yellow camellia. Food Chemistry, 2011, 129, 351-357.	4.2	56
51	Assessment of volatile and nonâ€volatile compounds in durian wines fermented with four commercial nonâ€<i>Saccharomyces</i> yeasts. Journal of the Science of Food and Agriculture, 2016, 96, 1511-1521.	1.7	54
52	Baicalin reduces mitochondrial damage in streptozotocinâ€induced diabetic Wistar rats. Diabetes/Metabolism Research and Reviews, 2009, 25, 671-677.	1.7	52
53	[Ru(Ph)(CO)(PtBu2Me)2]+: A Unique 14-Electron Ru11 Complex with Two Agostic Interactions. Angewandte Chemie International Edition in English, 1997, 36, 2004-2006.	4.4	51
54	A High-Throughput Assay for Quantification of Starch Hydrolase Inhibition Based on Turbidity Measurement. Journal of Agricultural and Food Chemistry, 2011, 59, 9756-9762.	2.4	50

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55	Profiles and Î±-Amylase Inhibition Activity of Proanthocyanidins in Unripe Manilkara zapota (Chiku). Journal of Agricultural and Food Chemistry, 2012, 60, 3098-3104.	2.4	50
56	Anti-Inflammation Activity of Flavones and Their Structureâ€“Activity Relationship. Journal of Agricultural and Food Chemistry, 2021, 69, 7285-7302.	2.4	50
57	Boiling enriches the linear polysulfides and the hydrogen sulfide-releasing activity of garlic. Food Chemistry, 2017, 221, 1867-1873.	4.2	48
58	Physicochemical and functional properties of red lentil protein isolates from three origins at different pH. Food Chemistry, 2021, 358, 129749.	4.2	48
59	Visceral adipose tissue is more strongly associated with insulin resistance than subcutaneous adipose tissue in Chinese subjects with pre-diabetes. Current Medical Research and Opinion, 2018, 34, 123-129.	0.9	47
60	The inhibitory mechanism of chlorogenic acid and its acylated derivatives on Î±-amylase and Î±-glucosidase. Food Chemistry, 2022, 372, 131334.	4.2	46
61	Isothiocyanates as H₂S Donors Triggered by Cysteine: Reaction Mechanism and Structure and Activity Relationship. Organic Letters, 2019, 21, 5977-5980.	2.4	45
62	Baicalin upregulates the genetic expression of antioxidant enzymes in Type-2 diabetic Goto-Kakizaki rats. Life Sciences, 2011, 88, 1016-1025.	2.0	44
63	Dietary Restriction Depends on Nutrient Composition to Extend Chronological Lifespan in Budding Yeast Saccharomyces cerevisiae. PLoS ONE, 2013, 8, e64448.	1.1	43
64	Molecular weight and crystallinity alteration of cellulose via prolonged ultrasound fragmentation. Food Hydrocolloids, 2012, 26, 365-369.	5.6	42
65	Rapid and Visual Detection and Quantitation of Ethylene Released from Ripening Fruits: The New Use of Grubbs Catalyst. Journal of Agricultural and Food Chemistry, 2019, 67, 507-513.	2.4	42
66	Baicalin Improves Antioxidant Status of Streptozotocin-Induced Diabetic Wistar Rats. Journal of Agricultural and Food Chemistry, 2009, 57, 4096-4102.	2.4	41
67	Food Grade Fungal Stress on Germinating Peanut Seeds Induced Phytoalexins and Enhanced Polyphenolic Antioxidants. Journal of Agricultural and Food Chemistry, 2011, 59, 5993-6003.	2.4	41
68	Oligomeric proanthocyanidins are the active compounds in Abelmoschus esculentus Moench for its Î±-amylase and Î±-glucosidase inhibition activity. Journal of Functional Foods, 2016, 20, 463-471.	1.6	37
69	Cleavage of Fâ€“C(sp2) bonds by MHR(CO)(PtBu2Me)2 (M=Os and Ru; R=H, CH3 or Aryl): Product dependence on M and R. Polyhedron, 2006, 25, 459-468.	1.0	36
70	Fungal-Stressed Germination of Black Soybeans Leads to Generation of Oxooctadecadienoic Acids in Addition to Glyceollins. Journal of Agricultural and Food Chemistry, 2007, 55, 8589-8595.	2.4	36
71	Assay-guided Fractionation Study of Î±-Amylase Inhibitors from <i>Garcinia mangostana</i> Pericarp. Journal of Agricultural and Food Chemistry, 2007, 55, 9805-9810.	2.4	36
72	Characterization of the Anti-Diabetic and Antioxidant Effects of <i>Rehmannia Glutinosa</i> in Streptozotocin-Induced Diabetic Wistar Rats. The American Journal of Chinese Medicine, 2008, 36, 1083-1104.	1.5	36

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73	The New Synthetic H2S-Releasing SDSS Protects MC3T3-E1 Osteoblasts against H2O2-Induced Apoptosis by Suppressing Oxidative Stress, Inhibiting MAPKs, and Activating the PI3K/Akt Pathway. Frontiers in Pharmacology, 2017, 08, 07.	1.6	36
74	Novel High-Throughput Assay for Antioxidant Capacity against Superoxide Anion. Journal of Agricultural and Food Chemistry, 2009, 57, 2661-2667.	2.4	35
75	Evaluation of Hypericin: Effect of Aggregation on Targeting Biodistribution. Journal of Pharmaceutical Sciences, 2015, 104, 215-222.	1.6	34
76	Hydrogen sulphide (H2S) releasing capacity of essential oils isolated from organosulphur rich fruits and vegetables. Journal of Functional Foods, 2015, 14, 634-640.	1.6	34
77	3D Food Printing: Perspectives. , 2018, , 725-755.		34
78	High-Throughput Quantitation of Peroxyl Radical Scavenging Capacity in Bulk Oils. Journal of Agricultural and Food Chemistry, 2006, 54, 5299-5305.	2.4	33
79	Selective detection and quantification of tryptophan and cysteine with pyrenedione as a turn-on fluorescent probe. Sensors and Actuators B: Chemical, 2018, 259, 768-774.	4.0	33
80	Highly Selective and Sensitive Nearâ€Infraredâ€Fluorescent Probes for the Detection of Cellular Hydrogen Sulfide and the Imaging of H₂S in Mice. Chemistry - an Asian Journal, 2014, 9, 3604-3611.	1.7	32
81	A cyanine-based near-infrared fluorescent probe for highly sensitive and selective detection of hypochlorous acid and bioimaging. Talanta, 2016, 161, 592-598.	2.9	31
82	Understanding the mechanisms of whey protein isolate mitigating the digestibility of corn starch by in vitro simulated digestion. Food Hydrocolloids, 2022, 124, 107211.	5.6	31
83	CdSe Nanocrystals as Hydroperoxide Scavengers: A New Approach to Highly Sensitive Quantification of Lipid Hydroperoxides. Small, 2007, 3, 290-293.	5.2	30
84	Manipulating the Surface Chemistry of Quantum Dots for Sensitive Ratiometric Fluorescence Detection of Sulfur Dioxide. Langmuir, 2015, 31, 8667-8671.	1.6	30
85	Facile mitochondria localized fluorescent probe for viscosity detection in living cells. Talanta, 2021, 225, 121996.	2.9	30
86	Lepisanthes alata (Malay cherry) leaves are potent inhibitors of starch hydrolases due to proanthocyanidins with high degree of polymerization. Journal of Functional Foods, 2016, 25, 568-578.	1.6	29
87	Non-Linear Quantitative Structureâ€"Activity Relationships Modelling, Mechanistic Study and In-Silico Design of Flavonoids as Potent Antioxidants. International Journal of Molecular Sciences, 2019, 20, 2328.	1.8	29
88	16-Electron Ruthenium(0) Complexes Containing the Ru(NO)L2+Substructure:Â Planar RuCH3(NO)L2vs Sawhorse [Ru(NO)(CC(SiMe3)2)L2]+. Organometallics, 2000, 19, 1967-1972.	1.1	28
89	Quantification of Antioxidant Capacity in a Microemulsion System: Synergistic Effects of Chlorogenic Acid with Î±-Tocopherol. Journal of Agricultural and Food Chemistry, 2009, 57, 3409-3414.	2.4	28
90	Fluorescence Turn-On Detection of Gaseous Nitric Oxide Using Ferric Dithiocarbamate Complex Functionalized Quantum Dots. Analytical Chemistry, 2014, 86, 5628-5632.	3.2	28

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91	Structure and physiochemical characteristics of whey protein isolate conjugated with xylose through Maillard reaction at different degrees. Arabian Journal of Chemistry, 2020, 13, 8051-8059.	2.3	28
92	Antioxidant activities of chlorogenic acid derivatives with different acyl donor chain lengths and their stabilities during in vitro simulated gastrointestinal digestion. Food Chemistry, 2021, 357, 129904.	4.2	27
93	Silyl Migration of Me3SiCCPh Coordinated to [RuH(CO)(PtBu2Me)2]BArâ€˜4Can Be Reversed:Â Synthesis and Structure of [Ru(CHC(SiMe3)(Ph))(CO)(PtBu2Me)2]BArâ€˜4. Journal of the American Chemical Society, 1999, 121, 10318-10322.	6.6	26
94	Characterization of Proanthocyanidins in Stems of Polygonum multiflorum Thunb as Strong Starch Hydrolase Inhibitors. Molecules, 2013, 18, 2255-2265.	1.7	26
95	Effect of Processing Conditions on the Organosulfides of Shallot (<i>Allium cepa</i> L. Aggregatum) Tj ETQq1 1 0.784314 rgBT /Overlo	2.4	26
96	Inhibiting enzymatic starch digestion by hydrolyzable tannins isolated from Eugenia jambolana. LWT - Food Science and Technology, 2014, 59, 389-395.	2.5	26
97	Fluorescent Approach to Quantitation of Reactive Oxygen Species in Mainstream Cigarette Smoke. Analytical Chemistry, 2006, 78, 3097-3103.	3.2	25
98	Pyrenediones as versatile photocatalysts for oxygenation reactions with <i>in situ</i> generation of hydrogen peroxide under visible light. Green Chemistry, 2020, 22, 22-27.	4.6	25
99	Mechanistic and thermodynamic aspects of methylene transfer from CH2N2 to MHCl(CO)L2 (M=Ru, Os;) Tj ETQq1 1 0.784314 rgBT /O Journal of Chemistry, 1998, 22, 1023-1025.	1.4	24
100	Effects of cofermentation and sequential inoculation of <i><scp>S</scp>accharomyces bayanus</i> and <i><scp>T</scp>orulaspora delbrueckii</i> on durian wine composition. International Journal of Food Science and Technology, 2015, 50, 2653-2663.	1.3	24
101	Combined effects of fermentation temperature and pH on kinetic changes of chemical constituents of durian wine fermented with Saccharomyces cerevisiae. Applied Microbiology and Biotechnology, 2017, 101, 3005-3014.	1.7	24
102	Characterization and in vitro digestion properties of cassava starch and epigallocatechin-3-gallate (EGCG) blend. LWT - Food Science and Technology, 2021, 137, 110398.	2.5	24
103	Reactivity of RuCl2(CO)(PtBu2Me)2toward H2and BrÃ¸nsted Acids:Â Aggregation Triggered by Protonation and Phosphine Loss. Inorganic Chemistry, 1996, 35, 7035-7040.	1.9	23
104	Structural Distortions inmer-M(H)3(NO)L2(M = Ru, Os) and Their Influence on Intramolecular Fluxionality and Quantum Exchange Coupling. Inorganic Chemistry, 2000, 39, 1919-1932.	1.9	23
105	Starch Hydrolase Inhibitors from Edible Plants. Advances in Food and Nutrition Research, 2013, 70, 103-136.	1.5	23
106	Biotransformation of chemical constituents of durian wine with simultaneous alcoholic fermentation by Torulaspora delbrueckii and malolactic fermentation by Oenococcus oeni. Applied Microbiology and Biotechnology, 2016, 100, 8877-8888.	1.7	23
107	Organosulfide profile and hydrogen sulfide-releasing capacity of stinky bean (Parkia speciosa) oil: Effects of pH and extraction methods. Food Chemistry, 2016, 190, 1123-1129.	4.2	23
108	Chemical consequences of three commercial strains of Oenococcus oeni co-inoculated with Torulaspora delbrueckii in durian wine fermentation. Food Chemistry, 2017, 215, 209-218.	4.2	23

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109	A near infrared singlet oxygen probe and its applications in in vivo imaging and measurement of singlet oxygen quenching activity of flavonoids. Sensors and Actuators B: Chemical, 2018, 266, 645-654.	4.0	23
110	Singlet oxygen probes made simple: Anthracenylmethyl substituted fluorophores as reaction-based probes for detection and imaging of cellular 1O2. Sensors and Actuators B: Chemical, 2018, 271, 346-352.	4.0	23
111	Facile C(sp2)/O2CR bond cleavage by Ru or Os. New Journal of Chemistry, 2003, 27, 1451-1462.	1.4	22
112	Novel Process of Fermenting Black Soybean [Glycine max (L.) Merrill] Yogurt with Dramatically Reduced Flatulence-Causing Oligosaccharides but Enriched Soy Phytoalexins. Journal of Agricultural and Food Chemistry, 2008, 56, 10078-10084.	2.4	21
113	Inhibiting enzymatic starch digestion by the phenolic compound diboside A: A mechanistic and in silico study. Food Research International, 2013, 54, 595-600.	2.9	21
114	Odor-Specific Loss of Smell Sensitivity with Age as Revealed by the Specific Sensitivity Test. Chemical Senses, 2016, 41, 487-495.	1.1	21
115	Novel sulfation of curdlan assisted by ultrasonication. International Journal of Biological Macromolecules, 2010, 46, 385-388.	3.6	20
116	Tanshinones extend chronological lifespan in budding yeast Saccharomyces cerevisiae. Applied Microbiology and Biotechnology, 2014, 98, 8617-8628.	1.7	20
117	An oxidative cleavage-based ratiometric fluorescent probe for hypochlorous acid detection and imaging. RSC Advances, 2014, 4, 59961-59964.	1.7	20
118	Chemical and enzymatic synthesis of a library of 2-phenethyl esters and their sensory attributes. Food Chemistry, 2014, 154, 205-210.	4.2	20
119	The effects of co- and sequential inoculation of Torulaspora delbrueckii and Pichia kluyveri on chemical compositions of durian wine. Applied Microbiology and Biotechnology, 2017, 101, 7853-7863.	1.7	20
120	Necrosis affinity evaluation of¹³¹I-hypericin in a rat model of induced necrosis. Journal of Drug Targeting, 2013, 21, 604-610.	2.1	19
121	Secondary Metabolites in Durian Seeds: Oligomeric Proanthocyanidins. Molecules, 2013, 18, 14172-14185.	1.7	19
122	One-pot depolymerizative extraction of proanthocyanidins from mangosteen pericarps. Food Chemistry, 2009, 114, 874-880.	4.2	18
123	A high throughput screening assay for determination of chronological lifespan of yeast. Experimental Gerontology, 2011, 46, 915-922.	1.2	18
124	Durian Fruits Discovered as Superior Folate Sources. Frontiers in Nutrition, 2018, 5, 114.	1.6	18
125	Role of nitroxyl (HNO) in cardiovascular system: From biochemistry to pharmacology. Pharmacological Research, 2020, 159, 104961.	3.1	18
126	Modulating storage stability of binary gel by adjusting the ratios of starch and kappa-carrageenan. Carbohydrate Polymers, 2021, 268, 118264.	5.1	18

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127	Antioxidant Activities of Natural Vitamin E Formulations. Journal of Nutritional Science and Vitaminology, 2003, 49, 217-220.	0.2	17
128	Positively charged and pH self-buffering quantum dots for efficient cellular uptake by charge mediation and monitoring cell membrane permeability. Nanotechnology, 2009, 20, 425102.	1.3	17
129	New Stilbenoids Isolated from Fungus-Challenged Black Skin Peanut Seeds and Their Adipogenesis Inhibitory Activity in 3T3-L1 Cells. Journal of Agricultural and Food Chemistry, 2013, 61, 4155-4161.	2.4	17
130	Hormesis of Glyceollin I, an Induced Phytoalexin from Soybean, on Budding Yeast Chronological Lifespan Extension. Molecules, 2014, 19, 568-580.	1.7	17
131	Synthesis and evaluation of odour-active methionyl esters of fatty acids via esterification and transesterification of butter oil. Food Chemistry, 2014, 145, 796-801.	4.2	17
132	Enzymatic treatment, unfermented and fermented fruit-based products: current state of knowledge. Critical Reviews in Food Science and Nutrition, 2022, 62, 1890-1911.	5.4	17
133	Selenium Blue-Î± and -Î²: turning on the fluorescence of a pyrenyl fluorophore via oxidative cleavage of the Seâ€“C bond by reactive oxygen species. Tetrahedron Letters, 2012, 53, 3843-3846.	0.7	16
134	Hypoglycemic Activities of Commonly-Used Traditional Chinese Herbs. The American Journal of Chinese Medicine, 2013, 41, 849-864.	1.5	16
135	Antioxidant Activity and Proanthocyanidin Profile of Selliguea feei Rhizomes. Molecules, 2013, 18, 4282-4292.	1.7	16
136	A smartphone-based portable analytical system for on-site quantification of hypochlorite and its scavenging capacity of antioxidants. Sensors and Actuators B: Chemical, 2019, 283, 524-531.	4.0	16
137	Organosulphide profile and hydrogen sulphide-releasing capacity of garlic (Allium sativum L.) scape oil: Effects of pH and cooking. Journal of Functional Foods, 2015, 17, 410-421.	1.6	15
138	Cranberry Polyphenolic Extract Exhibits an Antiobesity Effect on High-Fat Dietâ€“Fed Mice through Increased Thermogenesis. Journal of Nutrition, 2020, 150, 2131-2138.	1.3	15
139	Surface enhanced FRET for sensitive and selective detection of doxycycline using organosilicon nanodots as donors. Analytica Chimica Acta, 2022, 1197, 339530.	2.6	15
140	Green-emitting carbon quantum dots as a dual-mode fluorescent and colorimetric sensor for hypochlorite. Analytical and Bioanalytical Chemistry, 2022, 414, 2651-2660.	1.9	15
141	Radiopharmaceutical evaluation of¹³¹I-protohypericin as a necrosis avid compound. Journal of Drug Targeting, 2015, 23, 417-426.	2.1	14
142	Mitigating the in vitro enzymatic digestibility of noodles by aqueous extracts of Malay cherry leaves. Food Chemistry, 2017, 232, 571-578.	4.2	14
143	Cyclic polysulphide 1,2,4-trithiolane from stinky bean (Parkia speciosa seeds) is a slow releasing hydrogen sulphide (H2S) donor. Journal of Functional Foods, 2017, 35, 197-204.	1.6	14
144	Physico-chemical parameters and proanthocyanidin profiles of cranberries cultivated in New Zealand. Journal of Food Composition and Analysis, 2017, 63, 1-7.	1.9	14

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145	Synthesis and Biological Evaluation of Rhein-Based MRI Contrast Agents for in Vivo Visualization of Necrosis. Analytical Chemistry, 2018, 90, 13249-13256.	3.2	14
146	Engineered Nanotopography on the Microfibers of 3D-Printed PCL Scaffolds to Modulate Cellular Responses and Establish an <i>In Vitro</i> Tumor Model. ACS Applied Bio Materials, 2021, 4, 1381-1394.	2.3	14
147	Combretastatin A4 phosphate treatment induces vasculogenic mimicry formation of W256 breast carcinoma tumor in vitro and in vivo. Tumor Biology, 2015, 36, 8499-8510.	0.8	13
148	Investigation of human flap structure-specific endonuclease 1 (FEN1) activity on primer-template models and exploration of a substrate-based FEN1 inhibitor. Bioorganic and Medicinal Chemistry, 2016, 24, 1988-1992.	1.4	13
149	Characterizations of the endogenous starch hydrolase inhibitors in acorns of Quercus fabri Hance. Food Chemistry, 2018, 258, 111-117.	4.2	13
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