

Dejian Huang

List of Publications by Citations

Source: <https://exaly.com/author-pdf/3499191/dejian-huang-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

209
papers

13,647
citations

45
h-index

114
g-index

219
ext. papers

15,097
ext. citations

6.1
avg, IF

6.53
L-index

| # | Paper | IF | Citations |
|-----|--|-----|-----------|
| 209 | The chemistry behind antioxidant capacity assays. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1841-56 | 5.7 | 3699 |
| 208 | Assays for hydrophilic and lipophilic antioxidant capacity (oxygen radical absorbance capacity (ORAC(FL))) of plasma and other biological and food samples. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3273-9 | 5.7 | 1077 |
| 207 | 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. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4437-44 | 5.7 | 1065 |
| 206 | Analysis of antioxidant activities of common vegetables employing oxygen radical absorbance capacity (ORAC) and ferric reducing antioxidant power (FRAP) assays: a comparative study. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3122-8 | 5.7 | 837 |
| 205 | Development and validation of oxygen radical absorbance capacity assay for lipophilic antioxidants using randomly methylated beta-cyclodextrin as the solubility enhancer. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 1815-21 | 5.7 | 420 |
| 204 | An Overview of 3D Printing Technologies for Food Fabrication. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1605-1615 | 5.1 | 257 |
| 203 | Novel fluorometric assay for hydroxyl radical prevention capacity using fluorescein as the probe. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2772-7 | 5.7 | 254 |
| 202 | Phytochemical and nutrient composition of the freeze-dried amazonian palm berry, <i>Euterpe oleracea</i> mart. (acai). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8598-603 | 5.7 | 252 |
| 201 | Antioxidant capacity and other bioactivities of the freeze-dried Amazonian palm berry, <i>Euterpe oleracea</i> mart. (acai). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8604-10 | 5.7 | 251 |
| 200 | Oxidative cleavage-based near-infrared fluorescent probe for hypochlorous acid detection and myeloperoxidase activity evaluation. <i>Analytical Chemistry</i> , 2014 , 86, 671-7 | 7.8 | 186 |
| 199 | Antioxidant activity and profiles of common fruits in Singapore. <i>Food Chemistry</i> , 2010 , 123, 77-84 | 8.5 | 167 |
| 198 | Extrusion-based food printing for digitalized food design and nutrition control. <i>Journal of Food Engineering</i> , 2018 , 220, 1-11 | 6 | 155 |
| 197 | Reversible Fluorescent Probe for Selective Detection and Cell Imaging of Oxidative Stress Indicator Bisulfite. <i>Analytical Chemistry</i> , 2016 , 88, 4426-31 | 7.8 | 142 |
| 196 | Antioxidant activity and profiles of common vegetables in Singapore. <i>Food Chemistry</i> , 2010 , 120, 993-1003 | 8.5 | 130 |
| 195 | Evaluation of different teas against starch digestibility by mammalian glycosidases. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 148-54 | 5.7 | 128 |
| 194 | CdSe-ZnS quantum dots for selective and sensitive detection and quantification of hypochlorite. <i>Analytical Chemistry</i> , 2010 , 82, 9775-81 | 7.8 | 113 |
| 193 | Visualizing gaseous nitrogen dioxide by ratiometric fluorescence of carbon nanodots-quantum dots hybrid. <i>Analytical Chemistry</i> , 2015 , 87, 2087-93 | 7.8 | 111 |

| | | | |
|-----|--|------|-----|
| 192 | Diallyl Trisulfide Is a Fast H ₂ S Donor, but Diallyl Disulfide Is a Slow One: The Reaction Pathways and Intermediates of Glutathione with Polysulfides. <i>Organic Letters</i> , 2015 , 17, 4196-9 | 6.2 | 108 |
| 191 | Hydrogen sulfide interacts with nitric oxide in the heart: possible involvement of nitroxyl. <i>Cardiovascular Research</i> , 2010 , 88, 482-91 | 9.9 | 107 |
| 190 | Oligomeric proanthocyanidins from mangosteen pericarps. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7689-94 | 5.7 | 105 |
| 189 | Red grapefruit positively influences serum triglyceride level in patients suffering from coronary atherosclerosis: studies in vitro and in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1887-92 | 5.7 | 99 |
| 188 | 14-Electron Four-Coordinate Ru(II) Carbonyl Complexes and Their Five-Coordinate Precursors: Synthesis, Double Agostic Interactions, and Reactivity. <i>Journal of the American Chemical Society</i> , 1999 , 121, 8087-8097 | 16.4 | 99 |
| 187 | When east meets west: the relationship between yin-yang and antioxidation-oxidation. <i>FASEB Journal</i> , 2003 , 17, 127-9 | 0.9 | 93 |
| 186 | Nitric oxide switches on the photoluminescence of molecularly engineered quantum dots. <i>Journal of the American Chemical Society</i> , 2009 , 131, 11692-4 | 16.4 | 90 |
| 185 | Facile and Reversible Cleavage of C-B Bonds. Contrasting Thermodynamic Selectivity for RuCF ₂ H vs FOsCFH. <i>Journal of the American Chemical Society</i> , 2000 , 122, 8916-8931 | 16.4 | 88 |
| 184 | Peroxy radical scavenging capacity, polyphenolics, and lipophilic antioxidant profiles of mulberry fruits cultivated in southern China. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 9410-6 | 5.7 | 81 |
| 183 | The First η -CH ₂ Cl ₂ Adduct of Ru(II):[RuH(η -CH ₂ Cl ₂)(CO)(PtBu ₂ Me) ₂][BAR ₄] (Ar ⁻ = 3,5-C ₆ H ₃ (CF ₃) ₂) and Its RuH(CO)(PtBu ₂ Me) ₂ + Precursor. <i>Journal of the American Chemical Society</i> , 1997 , 119, 7398-7399 | 16.4 | 80 |
| 182 | Determination of total antioxidant capacity by oxygen radical absorbance capacity (ORAC) using fluorescein as the fluorescence probe: First Action 2012.23. <i>Journal of AOAC INTERNATIONAL</i> , 2013 , 96, 1372-6 | 1.7 | 79 |
| 181 | Determination of gaseous sulfur dioxide and its derivatives via fluorescence enhancement based on cyanine dye functionalized carbon nanodots. <i>Analytical Chemistry</i> , 2014 , 86, 9381-5 | 7.8 | 76 |
| 180 | A dual-targeting anticancer approach: soil and seed principle. <i>Radiology</i> , 2011 , 260, 799-807 | 20.5 | 76 |
| 179 | Hydrogen sulfide donors in research and drug development. <i>MedChemComm</i> , 2014 , 5, 557-570 | 5 | 75 |
| 178 | Polyphenols-rich Vernonia amygdalina shows anti-diabetic effects in streptozotocin-induced diabetic rats. <i>Journal of Ethnopharmacology</i> , 2011 , 133, 598-607 | 5 | 73 |
| 177 | RuX(CO)(NO)L ₂ and Ru(CO)(NO)L ₂ +: Ru(0) or Ru(II) or In Between?. <i>Journal of the American Chemical Society</i> , 1997 , 119, 8642-8651 | 16.4 | 68 |
| 176 | Scutellaria baicalensis enhances the anti-diabetic activity of metformin in streptozotocin-induced diabetic Wistar rats. <i>The American Journal of Chinese Medicine</i> , 2008 , 36, 517-40 | 6 | 68 |
| 175 | Germination dramatically increases isoflavonoid content and diversity in chickpea (<i>Cicer arietinum</i> L.) seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8606-15 | 5.7 | 65 |

| | | | |
|-----|---|------|----|
| 174 | Fluorescence signaling of hydrogen sulfide in broad pH range using a copper complex based on BINOL-benzimidazole ligands. <i>Inorganic Chemistry</i> , 2015 , 54, 3766-72 | 5.1 | 60 |
| 173 | Palladacycle Based Fluorescence Turn-On Probe for Sensitive Detection of Carbon Monoxide. <i>ACS Sensors</i> , 2018 , 3, 285-289 | 9.2 | 60 |
| 172 | A 14-Electron Ruthenium(II) Hydride, [RuH(CO)(PtBu ₂ Me) ₂]BARF ₄ (Ar = 3,5-(C ₆ H ₃)(CF ₃) ₂): Synthesis, Structure, and Reactivity toward Alkenes and Oxygen Ligands. <i>Organometallics</i> , 2000 , 19, 2281-2290 | 3.8 | 57 |
| 171 | New Entries to and New Reactions of Fluorocarbon Ligands. <i>Journal of the American Chemical Society</i> , 1997 , 119, 3185-3186 | 16.4 | 56 |
| 170 | CO-Induced C(sp ²)/C(sp) Coupling on Ru and Os: A Comparative Study. <i>Organometallics</i> , 1998 , 17, 4700-4806 | 4.8 | 56 |
| 169 | Profiling of Phenolic Compounds and Antioxidant Activity of 12 Cruciferous Vegetables. <i>Molecules</i> , 2018 , 23, | 4.8 | 53 |
| 168 | Nickel(II) dithiocarbamate complexes containing sulforhodamine B as fluorescent probes for selective detection of nitrogen dioxide. <i>Journal of the American Chemical Society</i> , 2013 , 135, 5312-5 | 16.4 | 53 |
| 167 | Independent and additive effects of glutamic acid and methionine on yeast longevity. <i>PLoS ONE</i> , 2013 , 8, e79319 | 3.7 | 53 |
| 166 | Discovery of New H ₂ S Releasing Phosphordithioates and 2,3-Dihydro-2-phenyl-2-sulfanylenebenzo[d][1,3,2]oxazaphospholes with Improved Antiproliferative Activity. <i>Journal of Medicinal Chemistry</i> , 2015 , 58, 6456-80 | 8.3 | 51 |
| 165 | [Ru(Ph)(CO)(PtBu ₂ Me) ₂] ⁺ : A Unique 14-Electron Ru ^I Complex with Two Agostic Interactions. <i>Angewandte Chemie International Edition in English</i> , 1997 , 36, 2004-2006 | | 45 |
| 164 | A high-throughput assay for quantification of starch hydrolase inhibition based on turbidity measurement. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9756-62 | 5.7 | 44 |
| 163 | Baicalin reduces mitochondrial damage in streptozotocin-induced diabetic Wistar rats. <i>Diabetes/Metabolism Research and Reviews</i> , 2009 , 25, 671-7 | 7.5 | 44 |
| 162 | Assessment of volatile and non-volatile compounds in durian wines fermented with four commercial non-Saccharomyces yeasts. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1511-21 | 4.3 | 43 |
| 161 | Profiles and α-amylase inhibition activity of proanthocyanidins in unripe Manilkara zapota (chiku). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3098-104 | 5.7 | 42 |
| 160 | Chemical and biochemical mechanisms underlying the cardioprotective roles of dietary organopolysulfides. <i>Frontiers in Nutrition</i> , 2015 , 2, 1 | 6.2 | 41 |
| 159 | Zein Increases the Cytoaffinity and Biodegradability of Scaffolds 3D-Printed with Zein and Poly(ε-caprolactone) Composite Ink. <i>ACS Applied Materials & Interfaces</i> , 2018 , 10, 18551-18559 | 9.5 | 41 |
| 158 | Polyphenolic antioxidant profiles of yellow camellia. <i>Food Chemistry</i> , 2011 , 129, 351-357 | 8.5 | 40 |
| 157 | Baicalin upregulates the genetic expression of antioxidant enzymes in Type-2 diabetic Goto-Kakizaki rats. <i>Life Sciences</i> , 2011 , 88, 1016-25 | 6.8 | 39 |

| | | | |
|-----|---|------|----|
| 156 | Dietary restriction depends on nutrient composition to extend chronological lifespan in budding yeast <i>Saccharomyces cerevisiae</i> . <i>PLoS ONE</i> , 2013 , 8, e64448 | 3.7 | 38 |
| 155 | Boiling enriches the linear polysulfides and the hydrogen sulfide-releasing activity of garlic. <i>Food Chemistry</i> , 2017 , 221, 1867-1873 | 8.5 | 35 |
| 154 | Cleavage of $\text{F}\pi(\text{sp}^2)$ bonds by $\text{MHR}(\text{CO})(\text{PtBu}_2\text{Me})_2$ (M = Os and Ru; R = H, CH ₃ or Aryl): Product dependence on M and R. <i>Polyhedron</i> , 2006 , 25, 459-468 | 2.7 | 35 |
| 153 | The New Synthetic HS-Releasing SDSS Protects MC3T3-E1 Osteoblasts against HO-Induced Apoptosis by Suppressing Oxidative Stress, Inhibiting MAPKs, and Activating the PI3K/Akt Pathway. <i>Frontiers in Pharmacology</i> , 2017 , 8, 07 | 5.6 | 33 |
| 152 | Molecular weight and crystallinity alteration of cellulose via prolonged ultrasound fragmentation. <i>Food Hydrocolloids</i> , 2012 , 26, 365-369 | 10.6 | 33 |
| 151 | Food grade fungal stress on germinating peanut seeds induced phytoalexins and enhanced polyphenolic antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5993-6003 | 5.7 | 33 |
| 150 | Baicalin improves antioxidant status of streptozotocin-induced diabetic Wistar rats. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4096-102 | 5.7 | 33 |
| 149 | Fungal-stressed germination of black soybeans leads to generation of oxooctadecadienoic acids in addition to glyceollins. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8589-95 | 5.7 | 33 |
| 148 | Novel high-throughput assay for antioxidant capacity against superoxide anion. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2661-7 | 5.7 | 32 |
| 147 | Assay-guided fractionation study of alpha-amylase inhibitors from <i>Garcinia mangostana</i> pericarp. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9805-10 | 5.7 | 32 |
| 146 | High-throughput quantitation of peroxy radical scavenging capacity in bulk oils. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5299-305 | 5.7 | 32 |
| 145 | Evaluation of hypericin: effect of aggregation on targeting biodistribution. <i>Journal of Pharmaceutical Sciences</i> , 2015 , 104, 215-22 | 3.9 | 31 |
| 144 | Characterization of the anti-diabetic and antioxidant effects of <i>rehmannia glutinosa</i> in streptozotocin-induced diabetic Wistar rats. <i>The American Journal of Chinese Medicine</i> , 2008 , 36, 1083-104 | 6 | 30 |
| 143 | Hydrogen sulphide (H ₂ S) releasing capacity of essential oils isolated from organosulphur rich fruits and vegetables. <i>Journal of Functional Foods</i> , 2015 , 14, 634-640 | 5.1 | 28 |
| 142 | A cyanine-based near-infrared fluorescent probe for highly sensitive and selective detection of hypochlorous acid and bioimaging. <i>Talanta</i> , 2016 , 161, 592-598 | 6.2 | 28 |
| 141 | Highly selective and sensitive near-infrared-fluorescent probes for the detection of cellular hydrogen sulfide and the imaging of H ₂ S in mice. <i>Chemistry - an Asian Journal</i> , 2014 , 9, 3604-11 | 4.5 | 28 |
| 140 | CdSe nanocrystals as hydroperoxide scavengers: a new approach to highly sensitive quantification of lipid hydroperoxides. <i>Small</i> , 2007 , 3, 290-3 | 11 | 28 |
| 139 | Oligomeric proanthocyanidins are the active compounds in <i>Abelmoschus esculentus</i> Moench for its α -amylase and β -glucosidase inhibition activity. <i>Journal of Functional Foods</i> , 2016 , 20, 463-471 | 5.1 | 27 |

| | | | |
|-----|---|------|----|
| 138 | Isothiocyanates as HS Donors Triggered by Cysteine: Reaction Mechanism and Structure and Activity Relationship. <i>Organic Letters</i> , 2019 , 21, 5977-5980 | 6.2 | 27 |
| 137 | Fluorescence turn-on detection of gaseous nitric oxide using ferric dithiocarbamate complex functionalized quantum dots. <i>Analytical Chemistry</i> , 2014 , 86, 5628-32 | 7.8 | 27 |
| 136 | Quantification of antioxidant capacity in a microemulsion system: synergistic effects of chlorogenic acid with alpha-tocopherol. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3409-14 | 5.7 | 27 |
| 135 | Selective detection and quantification of tryptophan and cysteine with pyrenedione as a turn-on fluorescent probe. <i>Sensors and Actuators B: Chemical</i> , 2018 , 259, 768-774 | 8.5 | 27 |
| 134 | Manipulating the Surface Chemistry of Quantum Dots for Sensitive Ratiometric Fluorescence Detection of Sulfur Dioxide. <i>Langmuir</i> , 2015 , 31, 8667-71 | 4 | 26 |
| 133 | 16-Electron Ruthenium(0) Complexes Containing the Ru(NO)L ₂ +Substructure: Planar RuCH ₃ (NO)L ₂ vs Sawhorse [Ru(NO)(CC(SiMe ₃) ₂)L ₂] ⁺ . <i>Organometallics</i> , 2000 , 19, 1967-1972 | 3.8 | 26 |
| 132 | Visceral adipose tissue is more strongly associated with insulin resistance than subcutaneous adipose tissue in Chinese subjects with pre-diabetes. <i>Current Medical Research and Opinion</i> , 2018 , 34, 123-129 | 2.5 | 26 |
| 131 | Silyl Migration of Me ₃ SiCCPh Coordinated to [RuH(CO)(PtBu ₂ Me) ₂]BARf. Can Be Reversed: Synthesis and Structure of [Ru(CHC(SiMe ₃)(Ph))(CO)(PtBu ₂ Me) ₂]BARf. <i>Journal of the American Chemical Society</i> , 1999 , 121, 10318-10322 | 16.4 | 24 |
| 130 | Interactions in starch co-gelatinized with phenolic compound systems: Effect of complexity of phenolic compounds and amylose content of starch. <i>Carbohydrate Polymers</i> , 2020 , 247, 116667 | 10.3 | 23 |
| 129 | Effect of processing conditions on the organosulfides of shallot (<i>Allium cepa</i> L. <i>Aggregatum</i> group). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5296-304 | 5.7 | 23 |
| 128 | Rapid and Visual Detection and Quantitation of Ethylene Released from Ripening Fruits: The New Use of Grubbs Catalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 507-513 | 5.7 | 23 |
| 127 | <i>Lepisanthes alata</i> (Malay cherry) leaves are potent inhibitors of starch hydrolases due to proanthocyanidins with high degree of polymerization. <i>Journal of Functional Foods</i> , 2016 , 25, 568-578 | 5.1 | 22 |
| 126 | Effects of cofermentation and sequential inoculation of <i>Saccharomyces bayanus</i> and <i>Torulaspora delbrückii</i> on durian wine composition. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2653-2663 | 3.8 | 22 |
| 125 | Inhibiting enzymatic starch digestion by hydrolyzable tannins isolated from <i>Eugenia jambolana</i> . <i>LWT - Food Science and Technology</i> , 2014 , 59, 389-395 | 5.4 | 21 |
| 124 | Starch hydrolase inhibitors from edible plants. <i>Advances in Food and Nutrition Research</i> , 2013 , 70, 103-366 | | 21 |
| 123 | Novel process of fermenting black soybean [<i>Glycine max</i> (L.) Merrill] yogurt with dramatically reduced flatulence-causing oligosaccharides but enriched soy phytoalexins. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10078-84 | 5.7 | 21 |
| 122 | Reactivity of RuCl ₂ (CO)(P(t)Bu ₂ Me) ₂ toward H ₂ and Brønsted Acids: Aggregation Triggered by Protonation and Phosphine Loss. <i>Inorganic Chemistry</i> , 1996 , 35, 7035-7040 | 5.1 | 21 |
| 121 | Characterization of proanthocyanidins in stems of <i>Polygonum multiflorum</i> Thunb as strong starch hydrolase inhibitors. <i>Molecules</i> , 2013 , 18, 2255-65 | 4.8 | 20 |

| | | | |
|-----|---|-----|----|
| 120 | Fluorescent approach to quantitation of reactive oxygen species in mainstream cigarette smoke. <i>Analytical Chemistry</i> , 2006 , 78, 3097-103 | 7.8 | 20 |
| 119 | Biotransformation of chemical constituents of durian wine with simultaneous alcoholic fermentation by <i>Torulaspora delbrueckii</i> and malolactic fermentation by <i>Oenococcus oeni</i> . <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 8877-88 | 5.7 | 19 |
| 118 | Organosulfide profile and hydrogen sulfide-releasing capacity of stinky bean (<i>Parkia speciosa</i>) oil: Effects of pH and extraction methods. <i>Food Chemistry</i> , 2016 , 190, 1123-1129 | 8.5 | 19 |
| 117 | An oxidative cleavage-based ratiometric fluorescent probe for hypochlorous acid detection and imaging. <i>RSC Advances</i> , 2014 , 4, 59961-59964 | 3.7 | 19 |
| 116 | Novel sulfation of curdlan assisted by ultrasonication. <i>International Journal of Biological Macromolecules</i> , 2010 , 46, 385-8 | 7.9 | 19 |
| 115 | Facile C(sp ²)/O ₂ CR bond cleavage by Ru or Os. <i>New Journal of Chemistry</i> , 2003 , 27, 1451-1462 | 3.6 | 19 |
| 114 | Structural distortions in mer-M(H) ₃ (NO)L ₂ (M = Ru, Os) and their influence on intramolecular fluxionality and quantum exchange coupling. <i>Inorganic Chemistry</i> , 2000 , 39, 1919-32 | 5.1 | 19 |
| 113 | Combined effects of fermentation temperature and pH on kinetic changes of chemical constituents of durian wine fermented with <i>Saccharomyces cerevisiae</i> . <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 3005-3014 | 5.7 | 18 |
| 112 | Non-Linear Quantitative Structure?Activity Relationships Modelling, Mechanistic Study and In-Silico Design of Flavonoids as Potent Antioxidants. <i>International Journal of Molecular Sciences</i> , 2019 , 20, | 6.3 | 18 |
| 111 | Inhibiting enzymatic starch digestion by the phenolic compound diboside A: A mechanistic and in silico study. <i>Food Research International</i> , 2013 , 54, 595-600 | 7 | 18 |
| 110 | Chemical consequences of three commercial strains of <i>Oenococcus oeni</i> co-inoculated with <i>Torulaspora delbrueckii</i> in durian wine fermentation. <i>Food Chemistry</i> , 2017 , 215, 209-18 | 8.5 | 18 |
| 109 | Necrosis affinity evaluation of ¹³¹ I-hypericin in a rat model of induced necrosis. <i>Journal of Drug Targeting</i> , 2013 , 21, 604-10 | 5.4 | 18 |
| 108 | Odor-Specific Loss of Smell Sensitivity with Age as Revealed by the Specific Sensitivity Test. <i>Chemical Senses</i> , 2016 , 41, 487-95 | 4.8 | 17 |
| 107 | Positively charged and pH self-buffering quantum dots for efficient cellular uptake by charge mediation and monitoring cell membrane permeability. <i>Nanotechnology</i> , 2009 , 20, 425102 | 3.4 | 17 |
| 106 | One-pot depolymerizative extraction of proanthocyanidins from mangosteen pericarps. <i>Food Chemistry</i> , 2009 , 114, 874-880 | 8.5 | 17 |
| 105 | The effects of co- and sequential inoculation of <i>Torulaspora delbrueckii</i> and <i>Pichia kluyveri</i> on chemical compositions of durian wine. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 7853-7863 | 5.7 | 16 |
| 104 | Tanshinones extend chronological lifespan in budding yeast <i>Saccharomyces cerevisiae</i> . <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 8617-28 | 5.7 | 16 |
| 103 | New stilbenoids isolated from fungus-challenged black skin peanut seeds and their adipogenesis inhibitory activity in 3T3-L1 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4155-61 | 5.7 | 16 |

| | | | |
|-----|---|------|----|
| 102 | Antioxidant activities of natural vitamin E formulations. <i>Journal of Nutritional Science and Vitaminology</i> , 2003 , 49, 217-20 | 1.1 | 16 |
| 101 | A near infrared singlet oxygen probe and its applications in in vivo imaging and measurement of singlet oxygen quenching activity of flavonoids. <i>Sensors and Actuators B: Chemical</i> , 2018 , 266, 645-654 | 8.5 | 15 |
| 100 | Chemical and enzymatic synthesis of a library of 2-phenethyl esters and their sensory attributes. <i>Food Chemistry</i> , 2014 , 154, 205-10 | 8.5 | 15 |
| 99 | Selenium Blue- π -turning on the fluorescence of a pyrenyl fluorophore via oxidative cleavage of the Se-C bond by reactive oxygen species. <i>Tetrahedron Letters</i> , 2012 , 53, 3843-3846 | 2 | 15 |
| 98 | A high throughput screening assay for determination of chronological lifespan of yeast. <i>Experimental Gerontology</i> , 2011 , 46, 915-22 | 4.5 | 15 |
| 97 | Synthesis and evaluation of odour-active methionyl esters of fatty acids via esterification and transesterification of butter oil. <i>Food Chemistry</i> , 2014 , 145, 796-801 | 8.5 | 14 |
| 96 | Hormesis of glyceollin I, an induced phytoalexin from soybean, on budding yeast chronological lifespan extension. <i>Molecules</i> , 2014 , 19, 568-80 | 4.8 | 14 |
| 95 | Mechanistic and thermodynamic aspects of methylene transfer from CH ₂ N ₂ to MHCl(CO)L ₂ (M=Ru, Os; L=tertiary phosphine): non-least motion behavior and extreme dependence on phosphine identity. <i>New Journal of Chemistry</i> , 1998 , 22, 1023-1025 | 3.6 | 14 |
| 94 | Hypoglycemic activities of commonly-used traditional Chinese herbs. <i>The American Journal of Chinese Medicine</i> , 2013 , 41, 849-64 | 6 | 13 |
| 93 | Antioxidant activity and proanthocyanidin profile of <i>Selliguea feei</i> rhizomes. <i>Molecules</i> , 2013 , 18, 4282-92.8 | 7.8 | 12 |
| 92 | Durian Fruits Discovered as Superior Folate Sources. <i>Frontiers in Nutrition</i> , 2018 , 5, 114 | 6.2 | 12 |
| 91 | Combretastatin A4 phosphate treatment induces vasculogenic mimicry formation of W256 breast carcinoma tumor in vitro and in vivo. <i>Tumor Biology</i> , 2015 , 36, 8499-510 | 2.9 | 11 |
| 90 | Role of nitroxyl (HNO) in cardiovascular system: From biochemistry to pharmacology. <i>Pharmacological Research</i> , 2020 , 159, 104961 | 10.2 | 11 |
| 89 | Secondary metabolites in durian seeds: oligomeric proanthocyanidins. <i>Molecules</i> , 2013 , 18, 14172-85 | 4.8 | 11 |
| 88 | Sustainability from agricultural waste: chiral ligands from oligomeric proanthocyanidins via acid-mediated depolymerization. <i>Tetrahedron Letters</i> , 2010 , 51, 6322-6324 | 2 | 11 |
| 87 | Synthesis and Biological Evaluation of Rhein-Based MRI Contrast Agents for in Vivo Visualization of Necrosis. <i>Analytical Chemistry</i> , 2018 , 90, 13249-13256 | 7.8 | 11 |
| 86 | Radiopharmaceutical evaluation of (131)I-protocypericin as a necrosis avid compound. <i>Journal of Drug Targeting</i> , 2015 , 23, 417-26 | 5.4 | 10 |
| 85 | Organosulphide profile and hydrogen sulphide-releasing capacity of garlic (<i>Allium sativum</i> L.) scape oil: Effects of pH and cooking. <i>Journal of Functional Foods</i> , 2015 , 17, 410-421 | 5.1 | 10 |

| | | | |
|----|--|------|----|
| 84 | The Possible Reduction Mechanism of Volatile Sulfur Compounds during Durian Wine Fermentation Verified in Modified Buffers. <i>Molecules</i> , 2018 , 23, | 4.8 | 10 |
| 83 | Physico-chemical parameters and proanthocyanidin profiles of cranberries cultivated in New Zealand. <i>Journal of Food Composition and Analysis</i> , 2017 , 63, 1-7 | 4.1 | 10 |
| 82 | The effects of fungal stress on the antioxidant contents of black soybeans under germination. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 12491-6 | 5.7 | 10 |
| 81 | Unexpected reactivity of o-nitrosophenol with RCH(2)Br: C-H bond cleavage and annulation to benzoxazoles and benzoxazines (R = Alkynyl). <i>Organic Letters</i> , 2010 , 12, 736-8 | 6.2 | 10 |
| 80 | Tumor necrosis targeted radiotherapy of non-small cell lung cancer using radioiodinated protohypericin in a mouse model. <i>Oncotarget</i> , 2015 , 6, 26400-10 | 3.3 | 10 |
| 79 | A smartphone-based portable analytical system for on-site quantification of hypochlorite and its scavenging capacity of antioxidants. <i>Sensors and Actuators B: Chemical</i> , 2019 , 283, 524-531 | 8.5 | 10 |
| 78 | Interactions between caffeic acid and corn starch with varying amylose content and their effects on starch digestion. <i>Food Hydrocolloids</i> , 2021 , 114, 106544 | 10.6 | 10 |
| 77 | Singlet oxygen probes made simple: Anthracenylmethyl substituted fluorophores as reaction-based probes for detection and imaging of cellular 1O ₂ . <i>Sensors and Actuators B: Chemical</i> , 2018 , 271, 346-352 | 8.5 | 10 |
| 76 | Physicochemical and functional properties of red lentil protein isolates from three origins at different pH. <i>Food Chemistry</i> , 2021 , 358, 129749 | 8.5 | 10 |
| 75 | Mitigating the in vitro enzymatic digestibility of noodles by aqueous extracts of Malay cherry leaves. <i>Food Chemistry</i> , 2017 , 232, 571-578 | 8.5 | 9 |
| 74 | Cyclic polysulphide 1,2,4-trithiolane from stinky bean (<i>Parkia speciosa</i> seeds) is a slow releasing hydrogen sulphide (H ₂ S) donor. <i>Journal of Functional Foods</i> , 2017 , 35, 197-204 | 5.1 | 9 |
| 73 | Phenolic group on A-ring is key for dracoflavan B as a selective noncompetitive inhibitor of α-amylase. <i>Bioorganic and Medicinal Chemistry</i> , 2015 , 23, 7641-9 | 3.4 | 9 |
| 72 | Pyrenediones as versatile photocatalysts for oxygenation reactions with in situ generation of hydrogen peroxide under visible light. <i>Green Chemistry</i> , 2020 , 22, 22-27 | 10 | 9 |
| 71 | 3D Food Printing: Perspectives 2018 , 725-755 | | 8 |
| 70 | Assessment of the degree of interference of polyphenolic compounds on glucose oxidation/peroxidase assay. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4571-6 | 5.7 | 8 |
| 69 | New arahypins isolated from fungal-challenged peanut seeds and their glucose uptake-stimulatory activity in 3T3-L1 adipocytes. <i>Phytochemistry Letters</i> , 2013 , 6, 123-127 | 1.9 | 8 |
| 68 | Experimental evaluation of radioiodinated sennoside B as a necrosis-avid tracer agent. <i>Journal of Drug Targeting</i> , 2015 , 23, 180-90 | 5.4 | 7 |
| 67 | Exploring diagnostic potentials of radioiodinated sennidin A in rat model of reperfused myocardial infarction. <i>International Journal of Pharmaceutics</i> , 2015 , 495, 31-40 | 6.5 | 7 |

- 66 Dietary organosulfur compounds from garlic and cruciferous vegetables as potent hypochlorite scavengers. *Journal of Functional Foods*, **2015**, 18, 986-993 5.1 7
- 65 Cranberry Polyphenolic Extract Exhibits an Antiobesity Effect on High-Fat Diet-Fed Mice through Increased Thermogenesis. *Journal of Nutrition*, **2020**, 150, 2131-2138 4.1 7
- 64 Improved synthesis dimethylhomococordinthron (HOCD) and its functionalization through facile amination reactions. *Dyes and Pigments*, **2016**, 130, 154-161 4.6 7
- 63 Nitrogen dioxide absorbance capacity of flavanols quantified by a NO₂-selective fluorescent probe. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 5253-8 5.7 7
- 62 Trapping effect on a small molecular drug with vascular-disrupting agent CA4P in rodent H22 hepatic tumor model: in vivo magnetic resonance imaging and postmortem inductively coupled plasma atomic emission spectroscopy. *Journal of Drug Targeting*, **2015**, 23, 436-43 5.4 7
- 61 Biodistribution and anti-tumor efficacy of intratumorally injected necrosis-avid theranostic agent radioiodinated hypericin in rodent tumor models. *Journal of Drug Targeting*, **2015**, 23, 371-9 5.4 7
- 60 Air oxidation of HS(-) catalyzed by a mixed-valence diruthenium complex, an near-IR probe for HS(-) detection. *Inorganic Chemistry*, **2011**, 50, 7379-81 5.1 7
- 59 Anti-Inflammation Activity of Flavones and Their Structure-Activity Relationship. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 7285-7302 5.7 7
- 58 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, 1988-92 3.4 7
- 57 Characterization and in vitro digestion properties of cassava starch and epigallocatechin-3-gallate (EGCG) blend. *LWT - Food Science and Technology*, **2021**, 137, 110398 5.4 7
- 56 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 8.5 7
- 55 Dietary Flavonoids Scavenge Hypochlorous Acid via Chlorination on A- and C-Rings as Primary Reaction Sites: Structure and Reactivity Relationship. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 4346-4354 5.7 6
- 54 Characterizations of the endogenous starch hydrolase inhibitors in acorns of *Quercus fabri* Hance. *Food Chemistry*, **2018**, 258, 111-117 8.5 6
- 53 Photo-induced C≡N bond activation of N,N'-dialkylethylenediamine upon aza-Michael addition to 1,8-pyrenedione: facile synthesis of fluorescent pyrene derivatives. *Organic Chemistry Frontiers*, **2018**, 5, 1679-1683 5.2 6
- 52 Salen Derivatives Functionalized CdSe/ZnS Quantum Dots as Fluorescent Probes for Selective Cu(II) and Fe(II) Sensing. *Nanoscience and Nanotechnology Letters*, **2010**, 2, 208-212 0.8 6
- 51 The inhibitory mechanism of chlorogenic acid and its acylated derivatives on α-amylase and α-glucosidase. *Food Chemistry*, **2022**, 372, 131334 8.5 6
- 50 Identification and characterization of an angiotensin-I converting enzyme inhibitory peptide from enzymatic hydrolysate of rape (*Brassica napus* L.) bee pollen. *LWT - Food Science and Technology*, **2021**, 147, 111502 5.4 6
- 49 Ameliorative effects of lipoic acid on high-fat diet-induced oxidative stress and glucose uptake impairment of T cells. *Free Radical Research*, **2016**, 50, 1106-1115 4 6

| | | | |
|----|---|------|---|
| 48 | Modulating storage stability of binary gel by adjusting the ratios of starch and kappa-carrageenan. <i>Carbohydrate Polymers</i> , 2021 , 268, 118264 | 10.3 | 6 |
| 47 | Development of a Fluorescent Probe for Measurement of Singlet Oxygen Scavenging Activity of Flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10726-10733 | 5.7 | 5 |
| 46 | Assaying Myeloperoxidase Inhibitors and Hypochlorous Acid Scavengers in HL60 Cell Line Using Quantum Dots. <i>American Journal of Biomedical Sciences</i> , 2013 , 140-153 | | 5 |
| 45 | Combretastatin-A4 phosphate improves the distribution and antitumor efficacy of albumin-bound paclitaxel in W256 breast carcinoma model. <i>Oncotarget</i> , 2016 , 7, 58133-58141 | 3.3 | 5 |
| 44 | Structure and physiochemical characteristics of whey protein isolate conjugated with xylose through Maillard reaction at different degrees. <i>Arabian Journal of Chemistry</i> , 2020 , 13, 8051-8059 | 5.9 | 5 |
| 43 | Facile mitochondria localized fluorescent probe for viscosity detection in living cells. <i>Talanta</i> , 2021 , 225, 121996 | 6.2 | 5 |
| 42 | Engineered Nanotopography on the Microfibers of 3D-Printed PCL Scaffolds to Modulate Cellular Responses and Establish an Tumor Model.. <i>ACS Applied Bio Materials</i> , 2021 , 4, 1381-1394 | 4.1 | 5 |
| 41 | Preclinical Evaluation of Radioiodinated Hoechst 33258 for Early Prediction of Tumor Response to Treatment of Vascular-Disrupting Agents. <i>Contrast Media and Molecular Imaging</i> , 2018 , 2018, 5237950 | 3.2 | 5 |
| 40 | Organosulphide profile and hydrogen sulphide-releasing activity of garlic fermented by <i>Lactobacillus plantarum</i> . <i>Journal of Functional Foods</i> , 2017 , 30, 254-259 | 5.1 | 4 |
| 39 | Moringin and Its Structural Analogues as Slow HS Donors: Their Mechanisms and Bioactivity. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7235-7245 | 5.7 | 4 |
| 38 | Effects of skeleton structure on necrosis targeting and clearance properties of radioiodinated dianthrones. <i>Journal of Drug Targeting</i> , 2016 , 24, 566-77 | 5.4 | 4 |
| 37 | Hydroethidine as a probe for measuring superoxide formation rates during air oxidation of myricetin and quercetin. <i>Tetrahedron Letters</i> , 2011 , 52, 5384-5387 | 2 | 4 |
| 36 | Surface enhanced FRET for sensitive and selective detection of doxycycline using organosilicon nanodots as donors.. <i>Analytica Chimica Acta</i> , 2022 , 1197, 339530 | 6.6 | 4 |
| 35 | Using Plant Proteins to Develop Composite Scaffolds for Cell Culture Applications. <i>International Journal of Bioprinting</i> , 2021 , 7, 298 | 6.2 | 4 |
| 34 | Enzymatic treatment, unfermented and fermented fruit-based products: current state of knowledge. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-22 | 11.5 | 4 |
| 33 | Noninvasive Imaging and Monitoring of 3D-Printed Polycaprolactone Scaffolds Labeled with an NIR Region II Fluorescent Dye.. <i>ACS Applied Bio Materials</i> , 2021 , 4, 3189-3202 | 4.1 | 4 |
| 32 | Characterization and bioactivity of proanthocyanidins during Malay cherry (<i>Lepisanthes alata</i>) fruit ripening. <i>Food Bioscience</i> , 2020 , 36, 100617 | 4.9 | 3 |
| 31 | Assays based on competitive measurement of the scavenging ability of reactive oxygen/nitrogen species 2017 , 21-38 | | 3 |

| | | | |
|----|---|------|---|
| 30 | Evaluation of Necrosis Avidity and Potential for Rapid Imaging of Necrotic Myocardium of Radioiodinated Hypocrellins. <i>Molecular Imaging and Biology</i> , 2018 , 20, 551-561 | 3.8 | 3 |
| 29 | Selenium Speciation in Selenium-Enriched Plant Foods. <i>Food Analytical Methods</i> ,1 | 3.4 | 3 |
| 28 | Formation, structural characteristics and physicochemical properties of beeswax oleogels prepared with tea polyphenol loaded gelators. <i>Food and Function</i> , 2021 , 12, 1662-1671 | 6.1 | 3 |
| 27 | The degradation kinetics and mechanism of moringin in aqueous solution and the cytotoxicity of degraded products. <i>Food Chemistry</i> , 2021 , 364, 130424 | 8.5 | 3 |
| 26 | Synthesis and characterization of binaphthalene-2,2'-diamine-functionalized gold nanoparticles. <i>Journal of Nanoparticle Research</i> , 2017 , 19, 1 | 2.3 | 2 |
| 25 | I-Evans blue: evaluation of necrosis targeting property and preliminary assessment of the mechanism in animal models. <i>Acta Pharmaceutica Sinica B</i> , 2018 , 8, 390-400 | 15.5 | 2 |
| 24 | An Alternative Method for Evaluating Stabilities of DNA Hairpin Structures. <i>Bulletin of the Chemical Society of Japan</i> , 2015 , 88, 1314-1316 | 5.1 | 2 |
| 23 | Generating Nanotopography on PCL Microfiber Surface for Better Cell-Scaffold Interactions. <i>Procedia Manufacturing</i> , 2020 , 48, 619-624 | 1.5 | 2 |
| 22 | Microscale scaffolds with diverse morphology via electrohydrodynamic jetting for in vitro cell culture application. <i>Biomedical Physics and Engineering Express</i> , 2019 , 5, 025011 | 1.5 | 2 |
| 21 | Antioxidants in sprouts of grains 2019 , 55-68 | | 2 |
| 20 | Understanding the mechanisms of whey protein isolate mitigating the digestibility of corn starch by in vitro simulated digestion. <i>Food Hydrocolloids</i> , 2022 , 124, 107211 | 10.6 | 2 |
| 19 | Analyzing Cell-Scaffold Interaction through Unsupervised 3D Nuclei Segmentation.. <i>International Journal of Bioprinting</i> , 2022 , 8, 495 | 6.2 | 2 |
| 18 | Data on the effect of boiling on the organosulfides and the hydrogen sulfide-releasing activity of garlic. <i>Data in Brief</i> , 2017 , 10, 221-226 | 1.2 | 1 |
| 17 | Evaluation of a metalloporphyrin (THPPMnCl) for necrosis-affinity in rat models of necrosis. <i>Journal of Drug Targeting</i> , 2015 , 23, 926-35 | 5.4 | 1 |
| 16 | PD806: a novel oral vascular disrupting agent shows antitumor and antivascular effects in vitro and in vivo. <i>Anti-Cancer Drugs</i> , 2015 , 26, 148-59 | 2.4 | 1 |
| 15 | Tea and Starch Digestibility 2013 , 457-467 | | 1 |
| 14 | Antioxidant Evaluation and Antioxidant Activity Mechanisms 2013 , 323-343 | | 1 |
| 13 | Dietary Organosulfur-Containing Compounds and Their Health-Promotion Mechanisms.. <i>Annual Review of Food Science and Technology</i> , 2022 , | 14.7 | 1 |

| | | | |
|----|--|-----|---|
| 12 | Deciphering the nutritive and antioxidant properties of Malay cherry () fruit dominated by ripening effects.. <i>RSC Advances</i> , 2019 , 9, 38065-38076 | 3.7 | 1 |
| 11 | Green-emitting carbon quantum dots as a dual-mode fluorescent and colorimetric sensor for hypochlorite.. <i>Analytical and Bioanalytical Chemistry</i> , 2022 , 414, 2651 | 4.4 | 1 |
| 10 | Structure, degree of polymerization, and starch hydrolase inhibition activities of bird cherry (Prunus padus) proanthocyanidins.. <i>Food Chemistry</i> , 2022 , 385, 132588 | 8.5 | 1 |
| 9 | Physicochemical and functional characterisation of pectin from margarita sweet potato leaves.. <i>Food Chemistry</i> , 2022 , 385, 132684 | 8.5 | 1 |
| 8 | 3D Printing of Food 2018 , | | 0 |
| 7 | Three-Dimensional RAW264.7 Cell Model on Electrohydrodynamic Printed Poly(ϵ -Caprolactone) Scaffolds for In Vitro Study of Anti-Inflammatory Compounds.. <i>ACS Applied Bio Materials</i> , 2021 , 4, 7967-7978 | 4.1 | 0 |
| 6 | Inhibition Effect of Extract of Stem on α -Amylase and β -Glucosidase and Its Application in Lowering the Digestibility of Noodles. <i>Frontiers in Nutrition</i> , 2021 , 8, 701114 | 6.2 | 0 |
| 5 | Modulating Structure and Properties of Glutinous Rice Flour and Its Dumpling Products by Annealing. <i>Processes</i> , 2021 , 9, 2248 | 2.9 | 0 |
| 4 | Effects of S-allyl glutathione disulphide and vinyl-dithiin isomers from garlic on the chronological lifespan of <i>Saccharomyces cerevisiae</i> . <i>Journal of Functional Foods</i> , 2017 , 37, 650-657 | 5.1 | |
| 3 | THE ROLES OF PHOTOLUMINESCENT QUANTUM DOTS IN GENERATION OR DETECTION OF REACTIVE OXYGEN SPECIES: CULPRITS OR DETECTIVES?. <i>Cosmos</i> , 2010 , 06, 149-158 | | |
| 2 | Room temperature cupric halides mediated olefin alkoxylation of BODIPYs with methanol: mechanisms and scope. <i>Organic and Biomolecular Chemistry</i> , 2020 , 18, 7916-7921 | 3.9 | |
| 1 | Quantitative Determination of Ethylene Using a Smartphone-Based Optical Fiber Sensor (SOFS) Coupled with Pyrene-Tagged Grubbs Catalyst. <i>Biosensors</i> , 2022 , 12, 316 | 5.9 | |