

# Dejian Huang

## 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.

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	Dietary Organosulfur-Containing Compounds and Their Health-Promotion Mechanisms.. <i>Annual Review of Food Science and Technology</i> , <b>2022</b> ,	14.7	1
208	Surface enhanced FRET for sensitive and selective detection of doxycycline using organosilicon nanodots as donors.. <i>Analytica Chimica Acta</i> , <b>2022</b> , 1197, 339530	6.6	4
207	The inhibitory mechanism of chlorogenic acid and its acylated derivatives on $\alpha$ -amylase and $\beta$ -glucosidase. <i>Food Chemistry</i> , <b>2022</b> , 372, 131334	8.5	6
206	Understanding the mechanisms of whey protein isolate mitigating the digestibility of corn starch by in vitro simulated digestion. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107211	10.6	2
205	Green-emitting carbon quantum dots as a dual-mode fluorescent and colorimetric sensor for hypochlorite.. <i>Analytical and Bioanalytical Chemistry</i> , <b>2022</b> , 414, 2651	4.4	1
204	Structure, degree of polymerization, and starch hydrolase inhibition activities of bird cherry ( <i>Prunus padus</i> ) proanthocyanidins.. <i>Food Chemistry</i> , <b>2022</b> , 385, 132588	8.5	1
203	Physicochemical and functional characterisation of pectin from margarita sweet potato leaves.. <i>Food Chemistry</i> , <b>2022</b> , 385, 132684	8.5	1
202	Analyzing Cell-Scaffold Interaction through Unsupervised 3D Nuclei Segmentation.. <i>International Journal of Bioprinting</i> , <b>2022</b> , 8, 495	6.2	2
201	Quantitative Determination of Ethylene Using a Smartphone-Based Optical Fiber Sensor (SOFS) Coupled with Pyrene-Tagged Grubbs Catalyst. <i>Biosensors</i> , <b>2022</b> , 12, 316	5.9	
200	Using Plant Proteins to Develop Composite Scaffolds for Cell Culture Applications. <i>International Journal of Bioprinting</i> , <b>2021</b> , 7, 298	6.2	4
199	Three-Dimensional RAW264.7 Cell Model on Electrohydrodynamic Printed Poly( $\epsilon$ -Caprolactone) Scaffolds for In Vitro Study of Anti-Inflammatory Compounds.. <i>ACS Applied Bio Materials</i> , <b>2021</b> , 4, 7967-7978	4.1	0
198	Facile mitochondria localized fluorescent probe for viscosity detection in living cells. <i>Talanta</i> , <b>2021</b> , 225, 121996	6.2	5
197	Anti-Inflammation Activity of Flavones and Their Structure-Activity Relationship. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 7285-7302	5.7	7
196	Identification and characterization of an angiotensin-I converting enzyme inhibitory peptide from enzymatic hydrolysate of rape ( <i>Brassica napus</i> L.) bee pollen. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 147, 111502	5.4	6
195	Characterization and in vitro digestion properties of cassava starch and epigallocatechin-3-gallate (EGCG) blend. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 137, 110398	5.4	7
194	Interactions between caffeic acid and corn starch with varying amylose content and their effects on starch digestion. <i>Food Hydrocolloids</i> , <b>2021</b> , 114, 106544	10.6	10
193	Formation, structural characteristics and physicochemical properties of beeswax oleogels prepared with tea polyphenol loaded gelators. <i>Food and Function</i> , <b>2021</b> , 12, 1662-1671	6.1	3

192	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> , <b>2021</b> , 4, 1381-1394	4.1	5
191	Noninvasive Imaging and Monitoring of 3D-Printed Polycaprolactone Scaffolds Labeled with an NIR Region II Fluorescent Dye.. <i>ACS Applied Bio Materials</i> , <b>2021</b> , 4, 3189-3202	4.1	4
190	Inhibition Effect of Extract of Stem on $\alpha$ Amylase and $\beta$ Glucosidase and Its Application in Lowering the Digestibility of Noodles. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 701114	6.2	0
189	Modulating storage stability of binary gel by adjusting the ratios of starch and kappa-carrageenan. <i>Carbohydrate Polymers</i> , <b>2021</b> , 268, 118264	10.3	6
188	Antioxidant activities of chlorogenic acid derivatives with different acyl donor chain lengths and their stabilities during in vitro simulated gastrointestinal digestion. <i>Food Chemistry</i> , <b>2021</b> , 357, 129904	8.5	7
187	Physicochemical and functional properties of red lentil protein isolates from three origins at different pH. <i>Food Chemistry</i> , <b>2021</b> , 358, 129749	8.5	10
186	The degradation kinetics and mechanism of moringin in aqueous solution and the cytotoxicity of degraded products. <i>Food Chemistry</i> , <b>2021</b> , 364, 130424	8.5	3
185	Modulating Structure and Properties of Glutinous Rice Flour and Its Dumpling Products by Annealing. <i>Processes</i> , <b>2021</b> , 9, 2248	2.9	0
184	Role of nitroxyl (HNO) in cardiovascular system: From biochemistry to pharmacology. <i>Pharmacological Research</i> , <b>2020</b> , 159, 104961	10.2	11
183	Characterization and bioactivity of proanthocyanidins during Malay cherry ( <i>Lepisanthes alata</i> ) fruit ripening. <i>Food Bioscience</i> , <b>2020</b> , 36, 100617	4.9	3
182	Cranberry Polyphenolic Extract Exhibits an Antiobesity Effect on High-Fat Diet-Fed Mice through Increased Thermogenesis. <i>Journal of Nutrition</i> , <b>2020</b> , 150, 2131-2138	4.1	7
181	Moringin and Its Structural Analogues as Slow HS Donors: Their Mechanisms and Bioactivity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 7235-7245	5.7	4
180	Interactions in starch co-gelatinized with phenolic compound systems: Effect of complexity of phenolic compounds and amylose content of starch. <i>Carbohydrate Polymers</i> , <b>2020</b> , 247, 116667	10.3	23
179	Pyrenediones as versatile photocatalysts for oxygenation reactions with in situ generation of hydrogen peroxide under visible light. <i>Green Chemistry</i> , <b>2020</b> , 22, 22-27	10	9
178	Structure and physiochemical characteristics of whey protein isolate conjugated with xylose through Maillard reaction at different degrees. <i>Arabian Journal of Chemistry</i> , <b>2020</b> , 13, 8051-8059	5.9	5
177	Generating Nanotopography on PCL Microfiber Surface for Better Cell-Scaffold Interactions. <i>Procedia Manufacturing</i> , <b>2020</b> , 48, 619-624	1.5	2
176	Enzymatic treatment, unfermented and fermented fruit-based products: current state of knowledge. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-22	11.5	4
175	Room temperature cupric halides mediated olefin alkoxylation of BODIPYs with methanol: mechanisms and scope. <i>Organic and Biomolecular Chemistry</i> , <b>2020</b> , 18, 7916-7921	3.9	

174	Development of a Fluorescent Probe for Measurement of Singlet Oxygen Scavenging Activity of Flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 10726-10733	5.7	5
173	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> , <b>2019</b> , 20,	6.3	18
172	Dietary Flavonoids Scavenge Hypochlorous Acid via Chlorination on A- and C-Rings as Primary Reaction Sites: Structure and Reactivity Relationship. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 4346-4354	5.7	6
171	Isothiocyanates as HS Donors Triggered by Cysteine: Reaction Mechanism and Structure and Activity Relationship. <i>Organic Letters</i> , <b>2019</b> , 21, 5977-5980	6.2	27
170	Deciphering the nutritive and antioxidant properties of Malay cherry () fruit dominated by ripening effects.. <i>RSC Advances</i> , <b>2019</b> , 9, 38065-38076	3.7	1
169	Microscale scaffolds with diverse morphology via electrohydrodynamic jetting for in vitro cell culture application. <i>Biomedical Physics and Engineering Express</i> , <b>2019</b> , 5, 025011	1.5	2
168	Antioxidants in sprouts of grains <b>2019</b> , 55-68		2
167	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> , <b>2019</b> , 67, 507-513	5.7	23
166	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> , <b>2019</b> , 283, 524-531	8.5	10
165	Characterizations of the endogenous starch hydrolase inhibitors in acorns of <i>Quercus fabri</i> Hance. <i>Food Chemistry</i> , <b>2018</b> , 258, 111-117	8.5	6
164	Palladacycle Based Fluorescence Turn-On Probe for Sensitive Detection of Carbon Monoxide. <i>ACS Sensors</i> , <b>2018</b> , 3, 285-289	9.2	60
163	Evaluation of Necrosis Avidity and Potential for Rapid Imaging of Necrotic Myocardium of Radioiodinated Hypocrellins. <i>Molecular Imaging and Biology</i> , <b>2018</b> , 20, 551-561	3.8	3
162	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> , <b>2018</b> , 266, 645-654	8.5	15
161	Photo-induced C-H bond activation of N,N'-dialkylethylenediamine upon aza-Michael addition to 1,8-pyrenedione: facile synthesis of fluorescent pyrene derivatives. <i>Organic Chemistry Frontiers</i> , <b>2018</b> , 5, 1679-1683	5.2	6
160	Extrusion-based food printing for digitalized food design and nutrition control. <i>Journal of Food Engineering</i> , <b>2018</b> , 220, 1-11	6	155
159	I-Evans blue: evaluation of necrosis targeting property and preliminary assessment of the mechanism in animal models. <i>Acta Pharmaceutica Sinica B</i> , <b>2018</b> , 8, 390-400	15.5	2
158	3D Printing of Food <b>2018</b> ,		0
157	Profiling of Phenolic Compounds and Antioxidant Activity of 12 Cruciferous Vegetables. <i>Molecules</i> , <b>2018</b> , 23,	4.8	53

156	The Possible Reduction Mechanism of Volatile Sulfur Compounds during Durian Wine Fermentation Verified in Modified Buffers. <i>Molecules</i> , <b>2018</b> , 23,	4.8	10
155	3D Food Printing: Perspectives <b>2018</b> , 725-755		8
154	Selective detection and quantification of tryptophan and cysteine with pyrenedione as a turn-on fluorescent probe. <i>Sensors and Actuators B: Chemical</i> , <b>2018</b> , 259, 768-774	8.5	27
153	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> , <b>2018</b> , 34, 123-129	2.5	26
152	Durian Fruits Discovered as Superior Folate Sources. <i>Frontiers in Nutrition</i> , <b>2018</b> , 5, 114	6.2	12
151	Synthesis and Biological Evaluation of Rhein-Based MRI Contrast Agents for in Vivo Visualization of Necrosis. <i>Analytical Chemistry</i> , <b>2018</b> , 90, 13249-13256	7.8	11
150	Singlet oxygen probes made simple: Anthracenylmethyl substituted fluorophores as reaction-based probes for detection and imaging of cellular 1O <sub>2</sub> . <i>Sensors and Actuators B: Chemical</i> , <b>2018</b> , 271, 346-352	8.5	10
149	Zein Increases the Cytoaffinity and Biodegradability of Scaffolds 3D-Printed with Zein and Poly(Ecaprolactone) Composite Ink. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2018</b> , 10, 18551-18559	9.5	41
148	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> , <b>2018</b> , 2018, 5237950	3.2	5
147	Data on the effect of boiling on the organosulfides and the hydrogen sulfide-releasing activity of garlic. <i>Data in Brief</i> , <b>2017</b> , 10, 221-226	1.2	1
146	Organosulphide profile and hydrogen sulphide-releasing activity of garlic fermented by <i>Lactobacillus plantarum</i> . <i>Journal of Functional Foods</i> , <b>2017</b> , 30, 254-259	5.1	4
145	Mitigating the in vitro enzymatic digestibility of noodles by aqueous extracts of Malay cherry leaves. <i>Food Chemistry</i> , <b>2017</b> , 232, 571-578	8.5	9
144	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> , <b>2017</b> , 101, 3005-3014	5.7	18
143	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> , <b>2017</b> , 101, 7853-7863	5.7	16
142	Synthesis and characterization of binaphthalene-2,2'-diamine-functionalized gold nanoparticles. <i>Journal of Nanoparticle Research</i> , <b>2017</b> , 19, 1	2.3	2
141	Assays based on competitive measurement of the scavenging ability of reactive oxygen/nitrogen species <b>2017</b> , 21-38		3
140	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> , <b>2017</b> , 37, 650-657	5.1	
139	Cyclic polysulphide 1,2,4-trithiolane from stinky bean ( <i>Parkia speciosa</i> seeds) is a slow releasing hydrogen sulphide (H <sub>2</sub> S) donor. <i>Journal of Functional Foods</i> , <b>2017</b> , 35, 197-204	5.1	9

138	Physico-chemical parameters and proanthocyanidin profiles of cranberries cultivated in New Zealand. <i>Journal of Food Composition and Analysis</i> , <b>2017</b> , 63, 1-7	4.1	10
137	Boiling enriches the linear polysulfides and the hydrogen sulfide-releasing activity of garlic. <i>Food Chemistry</i> , <b>2017</b> , 221, 1867-1873	8.5	35
136	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> , <b>2017</b> , 215, 209-18	8.5	18
135	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> , <b>2017</b> , 8, 07	5.6	33
134	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> , <b>2016</b> , 100, 8877-88	5.7	19
133	A cyanine-based near-infrared fluorescent probe for highly sensitive and selective detection of hypochlorous acid and bioimaging. <i>Talanta</i> , <b>2016</b> , 161, 592-598	6.2	28
132	<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> , <b>2016</b> , 25, 568-578	5.1	22
131	Improved synthesis dimethylhomoecordianthrone (HOCD) and its functionalization through facile amination reactions. <i>Dyes and Pigments</i> , <b>2016</b> , 130, 154-161	4.6	7
130	Effects of skeleton structure on necrosis targeting and clearance properties of radioiodinated dianthrone. <i>Journal of Drug Targeting</i> , <b>2016</b> , 24, 566-77	5.4	4
129	Odor-Specific Loss of Smell Sensitivity with Age as Revealed by the Specific Sensitivity Test. <i>Chemical Senses</i> , <b>2016</b> , 41, 487-95	4.8	17
128	Oligomeric proanthocyanidins are the active compounds in <i>Abelmoschus esculentus</i> Moench for its $\alpha$ -amylase and $\beta$ -glucosidase inhibition activity. <i>Journal of Functional Foods</i> , <b>2016</b> , 20, 463-471	5.1	27
127	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> , <b>2016</b> , 190, 1123-1129	8.5	19
126	Combretastatin-A4 phosphate improves the distribution and antitumor efficacy of albumin-bound paclitaxel in W256 breast carcinoma model. <i>Oncotarget</i> , <b>2016</b> , 7, 58133-58141	3.3	5
125	Ameliorative effects of lipoic acid on high-fat diet-induced oxidative stress and glucose uptake impairment of T cells. <i>Free Radical Research</i> , <b>2016</b> , 50, 1106-1115	4	6
124	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> , <b>2016</b> , 96, 1511-21	4.3	43
123	Reversible Fluorescent Probe for Selective Detection and Cell Imaging of Oxidative Stress Indicator Bisulfite. <i>Analytical Chemistry</i> , <b>2016</b> , 88, 4426-31	7.8	142
122	Investigation of human flap structure-specific endonuclease 1 (FEN1) activity on primer-template models and exploration of a substrate-based FEN1 inhibitor. <i>Bioorganic and Medicinal Chemistry</i> , <b>2016</b> , 24, 1988-92	3.4	7
121	Manipulating the Surface Chemistry of Quantum Dots for Sensitive Ratiometric Fluorescence Detection of Sulfur Dioxide. <i>Langmuir</i> , <b>2015</b> , 31, 8667-71	4	26

120	Discovery of New H <sub>2</sub> 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> , <b>2015</b> , 58, 6456-80	8.3	51
119	Evaluation of a metalloporphyrin (THPPMnCl) for necrosis-affinity in rat models of necrosis. <i>Journal of Drug Targeting</i> , <b>2015</b> , 23, 926-35	5.4	1
118	An Overview of 3D Printing Technologies for Food Fabrication. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1605-1615	5.1	257
117	PD806: a novel oral vascular disrupting agent shows antitumor and antivasular effects in vitro and in vivo. <i>Anti-Cancer Drugs</i> , <b>2015</b> , 26, 148-59	2.4	1
116	Fluorescence signaling of hydrogen sulfide in broad pH range using a copper complex based on BINOL-benzimidazole ligands. <i>Inorganic Chemistry</i> , <b>2015</b> , 54, 3766-72	5.1	60
115	Radiopharmaceutical evaluation of (131)I-protohypericin as a necrosis avid compound. <i>Journal of Drug Targeting</i> , <b>2015</b> , 23, 417-26	5.4	10
114	Hydrogen sulphide (H <sub>2</sub> S) releasing capacity of essential oils isolated from organosulphur rich fruits and vegetables. <i>Journal of Functional Foods</i> , <b>2015</b> , 14, 634-640	5.1	28
113	Experimental evaluation of radioiodinated sennoside B as a necrosis-avid tracer agent. <i>Journal of Drug Targeting</i> , <b>2015</b> , 23, 180-90	5.4	7
112	Diallyl Trisulfide Is a Fast H <sub>2</sub> S Donor, but Diallyl Disulfide Is a Slow One: The Reaction Pathways and Intermediates of Glutathione with Polysulfides. <i>Organic Letters</i> , <b>2015</b> , 17, 4196-9	6.2	108
111	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> , <b>2015</b> , 17, 410-421	5.1	10
110	Combretastatin A4 phosphate treatment induces vasculogenic mimicry formation of W256 breast carcinoma tumor in vitro and in vivo. <i>Tumor Biology</i> , <b>2015</b> , 36, 8499-510	2.9	11
109	Exploring diagnostic potentials of radioiodinated sennidin A in rat model of reperfused myocardial infarction. <i>International Journal of Pharmaceutics</i> , <b>2015</b> , 495, 31-40	6.5	7
108	Dietary organosulfur compounds from garlic and cruciferous vegetables as potent hypochlorite scavengers. <i>Journal of Functional Foods</i> , <b>2015</b> , 18, 986-993	5.1	7
107	An Alternative Method for Evaluating Stabilities of DNA Hairpin Structures. <i>Bulletin of the Chemical Society of Japan</i> , <b>2015</b> , 88, 1314-1316	5.1	2
106	Effects of cofermentation and sequential inoculation of <i>Saccharomyces bayanus</i> and <i>Torulaspora delbruckii</i> on durian wine composition. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2653-2663	3.8	22
105	Chemical and biochemical mechanisms underlying the cardioprotective roles of dietary organopolysulfides. <i>Frontiers in Nutrition</i> , <b>2015</b> , 2, 1	6.2	41
104	Phenolic group on A-ring is key for dracoflavan B as a selective noncompetitive inhibitor of $\alpha$ -amylase. <i>Bioorganic and Medicinal Chemistry</i> , <b>2015</b> , 23, 7641-9	3.4	9
103	Evaluation of hypericin: effect of aggregation on targeting biodistribution. <i>Journal of Pharmaceutical Sciences</i> , <b>2015</b> , 104, 215-22	3.9	31

102	Visualizing gaseous nitrogen dioxide by ratiometric fluorescence of carbon nanodots-quantum dots hybrid. <i>Analytical Chemistry</i> , <b>2015</b> , 87, 2087-93	7.8	111
101	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. <i>Journal of Drug Targeting</i> , <b>2015</b> , 23, 436-43	5.4	7
100	Biodistribution and anti-tumor efficacy of intratumorally injected necrosis-avid theranostic agent radioiodinated hypericin in rodent tumor models. <i>Journal of Drug Targeting</i> , <b>2015</b> , 23, 371-9	5.4	7
99	Tumor necrosis targeted radiotherapy of non-small cell lung cancer using radioiodinated protohypericin in a mouse model. <i>Oncotarget</i> , <b>2015</b> , 6, 26400-10	3.3	10
98	Synthesis and evaluation of odour-active methionyl esters of fatty acids via esterification and transesterification of butter oil. <i>Food Chemistry</i> , <b>2014</b> , 145, 796-801	8.5	14
97	Oxidative cleavage-based near-infrared fluorescent probe for hypochlorous acid detection and myeloperoxidase activity evaluation. <i>Analytical Chemistry</i> , <b>2014</b> , 86, 671-7	7.8	186
96	Assessment of the degree of interference of polyphenolic compounds on glucose oxidation/peroxidase assay. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 4571-6	5.7	8
95	Nitrogen dioxide absorbance capacity of flavanols quantified by a NO <sub>2</sub> -selective fluorescent probe. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 5253-8	5.7	7
94	Determination of gaseous sulfur dioxide and its derivatives via fluorescence enhancement based on cyanine dye functionalized carbon nanodots. <i>Analytical Chemistry</i> , <b>2014</b> , 86, 9381-5	7.8	76
93	Hydrogen sulfide donors in research and drug development. <i>MedChemComm</i> , <b>2014</b> , 5, 557-570	5	75
92	Fluorescence turn-on detection of gaseous nitric oxide using ferric dithiocarbamate complex functionalized quantum dots. <i>Analytical Chemistry</i> , <b>2014</b> , 86, 5628-32	7.8	27
91	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> , <b>2014</b> , 62, 5296-304	5.7	23
90	Inhibiting enzymatic starch digestion by hydrolyzable tannins isolated from <i>Eugenia jambolana</i> . <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 389-395	5.4	21
89	Chemical and enzymatic synthesis of a library of 2-phenethyl esters and their sensory attributes. <i>Food Chemistry</i> , <b>2014</b> , 154, 205-10	8.5	15
88	Tanshinones extend chronological lifespan in budding yeast <i>Saccharomyces cerevisiae</i> . <i>Applied Microbiology and Biotechnology</i> , <b>2014</b> , 98, 8617-28	5.7	16
87	Highly selective and sensitive near-infrared-fluorescent probes for the detection of cellular hydrogen sulfide and the imaging of H <sub>2</sub> S in mice. <i>Chemistry - an Asian Journal</i> , <b>2014</b> , 9, 3604-11	4.5	28
86	An oxidative cleavage-based ratiometric fluorescent probe for hypochlorous acid detection and imaging. <i>RSC Advances</i> , <b>2014</b> , 4, 59961-59964	3.7	19
85	Hormesis of glyceollin I, an induced phytoalexin from soybean, on budding yeast chronological lifespan extension. <i>Molecules</i> , <b>2014</b> , 19, 568-80	4.8	14



84	Hypoglycemic activities of commonly-used traditional Chinese herbs. <i>The American Journal of Chinese Medicine</i> , <b>2013</b> , 41, 849-64	6	13
83	Inhibiting enzymatic starch digestion by the phenolic compound diboside A: A mechanistic and in silico study. <i>Food Research International</i> , <b>2013</b> , 54, 595-600	7	18
82	New arahypins isolated from fungal-challenged peanut seeds and their glucose uptake-stimulatory activity in 3T3-L1 adipocytes. <i>Phytochemistry Letters</i> , <b>2013</b> , 6, 123-127	1.9	8
81	Nickel(II) dithiocarbamate complexes containing sulforhodamine B as fluorescent probes for selective detection of nitrogen dioxide. <i>Journal of the American Chemical Society</i> , <b>2013</b> , 135, 5312-5	16.4	53
80	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> , <b>2013</b> , 61, 4155-61	5.7	16
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