Jian-Guo Jiang

List of Publications by Year
in descending order

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178 papers	7,443 citations	50244 46 h-index	71651 76 g-index
178 all docs	178 docs citations	178 times ranked	9223 citing authors

#	Article	IF	Citations
1	Advancing oleaginous microorganisms to produce lipid via metabolic engineering technology. Progress in Lipid Research, 2013, 52, 395-408.	5.3	325
2	Osmotic adjustment and plant adaptation to environmental changes related to drought and salinity. Environmental Reviews, 2010, 18, 309-319.	2.1	290
3	Antiâ€ageing active ingredients from herbs and nutraceuticals used in traditional Chinese medicine: pharmacological mechanisms and implications for drug discovery. British Journal of Pharmacology, 2017, 174, 1395-1425.	2.7	238
4	Comparison of the sedative and hypnotic effects of flavonoids, saponins, and polysaccharides extracted from Semen Ziziphus jujube. Natural Product Research, 2007, 21, 310-320.	1.0	190
5	Biosynthesis and regulation of carotenoids in Dunaliella: Progresses and prospects. Biotechnology Advances, 2008, 26, 352-360.	6.0	186
6	Osmotic responses of Dunaliella to the changes of salinity. Journal of Cellular Physiology, 2009, 219, 251-258.	2.0	167
7	Hydroxytyrosol and Its Potential Therapeutic Effects. Journal of Agricultural and Food Chemistry, 2014, 62, 1449-1455.	2.4	156
8	Immunoregulatory actions of polysaccharides from Chinese herbal medicine. Expert Opinion on Therapeutic Targets, 2010, 14, 1367-1402.	1.5	146
9	Preparation of lutein microencapsulation by complex coacervation method and its physicochemical properties and stability. Food Hydrocolloids, 2011, 25, 1596-1603.	5.6	139
10	Optimum extraction Process of polyphenols from the bark of Phyllanthus emblica L. based on the response surface methodology. Journal of Separation Science, 2009, 32, 1437-1444.	1.3	135
11	Preparation of a Tea Polyphenol Nanoliposome System and Its Physicochemical Properties. Journal of Agricultural and Food Chemistry, 2011, 59, 13004-13011.	2.4	131
12	Immune-enhancing activity of polysaccharides from Hibiscus sabdariffa Linn. via MAPK and NF-κB signaling pathways in RAW264.7 cells. Journal of Functional Foods, 2017, 34, 118-129.	1.6	122
13	Origin and concept of medicine food homology and its application in modern functional foods. Food and Function, 2013, 4, 1727.	2.1	117
14	Response surface optimization of ultrasoundâ€assisted flavonoids extraction from the flower of Citrus aurantium L. var. amara Engl. Journal of Separation Science, 2010, 33, 1349-1355.	1.3	113
15	Application of metabonomic analytical techniques in the modernization and toxicology research of traditional Chinese medicine. British Journal of Pharmacology, 2009, 157, 1128-1141.	2.7	110
16	Chinese Medicine and Its Modernization Demands. Archives of Medical Research, 2008, 39, 246-251.	1.5	108
17	Antidepressant active ingredients from herbs and nutraceuticals used in TCM: pharmacological mechanisms and prospects for drug discovery. Pharmacological Research, 2019, 150, 104520.	3.1	107
18	Structural characterization and immunomodulatory activity of novel polysaccharides from Citrus aurantium Linn. variant amara Engl. Journal of Functional Foods, 2017, 35, 352-362.	1.6	105

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19	Health functions and structureâ€“activity relationships of natural anthraquinones from plants. Food and Function, 2018, 9, 6063-6080.	2.1	103
20	Application of targeted drug delivery system in Chinese medicine. Journal of Controlled Release, 2009, 138, 103-112.	4.8	102
21	Pharmacological and Nutritional Effects of Natural Coumarins and Their Structureâ€“Activity Relationships. Molecular Nutrition and Food Research, 2018, 62, e1701073.	1.5	101
22	Chemical analysis and antioxidant activities in vitro of polysaccharide extracted from Opuntia ficus indica Mill. cultivated in China. Carbohydrate Polymers, 2010, 82, 722-727.	5.1	84
23	Bioactivities and extraction optimization of crude polysaccharides from the fruits and leaves of Rubus chingii Hu. Carbohydrate Polymers, 2015, 130, 307-315.	5.1	84
24	High-value bioproducts from microalgae: Strategies and progress. Critical Reviews in Food Science and Nutrition, 2019, 59, 2423-2441.	5.4	84
25	Preparation and physicochemical characteristics of an allicin nanoliposome and its release behavior. LWT - Food Science and Technology, 2014, 57, 686-695.	2.5	81
26	Curcumin liposomes prepared with milk fat globule membrane phospholipids and soybean lecithin. Journal of Dairy Science, 2016, 99, 1780-1790.	1.4	80
27	Carotenoids biosynthesis and cleavage related genes from bacteria to plants. Critical Reviews in Food Science and Nutrition, 2018, 58, 2314-2333.	5.4	74
28	Analysis of the adverse reactions induced by natural productâ€derived drugs. British Journal of Pharmacology, 2010, 159, 1374-1391.	2.7	72
29	Eclipta prostrata L. phytochemicals: Isolation, structure elucidation, and their antitumor activity. Food and Chemical Toxicology, 2012, 50, 4016-4022.	1.8	72
30	Continuous cultivation of Dunaliella salina in photobioreactor for the production of Î²-carotene. European Food Research and Technology, 2008, 227, 953-959.	1.6	68
31	Flavonoid glycosides from Rubus chingii Hu fruits display anti-inflammatory activity through suppressing MAPKs activation in macrophages. Journal of Functional Foods, 2015, 18, 235-243.	1.6	66
32	Implications of glycerol metabolism for lipid production. Progress in Lipid Research, 2017, 68, 12-25.	5.3	65
33	Effects of seasonal succession and water pollution on the protozoan community structure in an eutrophic lake. Chemosphere, 2007, 66, 523-532.	4.2	64
34	Active ingredients of traditional Chinese medicine in the treatment of diabetes and diabetic complications. Expert Opinion on Investigational Drugs, 2012, 21, 1625-1642.	1.9	60
35	In vitro antioxidant activities of the polysaccharides from Pleurotus tuber-regium (Fr.) Sing.. Food Chemistry, 2014, 148, 351-356.	4.2	60
36	Lipid Accumulation Mechanisms in Auto- and Heterotrophic Microalgae. Journal of Agricultural and Food Chemistry, 2017, 65, 8099-8110.	2.4	60

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37	Effects of Salinity Changes on the Growth of Dunaliella salina and Its Isozyme Activities of Glycerol-3-phosphate Dehydrogenase. Journal of Agricultural and Food Chemistry, 2009, 57, 6178-6182.	2.4	59
38	Isolation and Identification of Compounds from Penthorum chinense Pursh with Antioxidant and Antihepatocarcinoma Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 11097-11103.	2.4	56
39	Toxicity evaluation of two typical surfactants to Dunaliella bardawil, an environmentally tolerant alga. Environmental Toxicology and Chemistry, 2013, 32, 426-433.	2.2	55
40	Immune enhancement effects and extraction optimization of polysaccharides from Citrus aurantium L. var. amara Engl.. Food and Function, 2017, 8, 796-807.	2.1	54
41	Anti-inflammatory Effect of Essential Oil from Citrus aurantium L. var. amara Engl. Journal of Agricultural and Food Chemistry, 2017, 65, 8586-8594.	2.4	53
42	Citrus aurantium L. var. amara Engl. inhibited lipid accumulation in 3T3-L1 cells and Caenorhabditis elegans and prevented obesity in high-fat diet-fed mice. Pharmacological Research, 2019, 147, 104347.	3.1	52
43	Extraction optimisation of daphnoretin from root bark of Wikstroemia indica (L.) C.A. and its anti-tumour activity tests. Food Chemistry, 2011, 124, 1500-1506.	4.2	51
44	Effects of diosgenin and its derivatives on atherosclerosis. Food and Function, 2019, 10, 7022-7036.	2.1	50
45	Comparative GC/MS Analysis of Essential Oils Extracted by 3 Methods from the Bud of Citrus aurantium L. var. amara Engl. Journal of Food Science, 2011, 76, C1219-25.	1.5	48
46	Isolation and Characterization of Phytoene Desaturase cDNA Involved in the Î²-Carotene Biosynthetic Pathway inDunaliella salina. Journal of Agricultural and Food Chemistry, 2005, 53, 5593-5597.	2.4	47
47	Ultrasoundâ€enhanced and microwaveâ€assisted extraction of lipid from Dunaliella tertiolecta and fatty acid profile analysis. Journal of Separation Science, 2014, 37, 2991-2999.	1.3	47
48	Anti-inflammatory activities of essential oil isolated from the calyx of Hibiscus sabdariffa L.. Food and Function, 2016, 7, 4451-4459.	2.1	46
49	Optimization of Ultrasonicâ€Assisted Extraction of Total Saponins from Eclipta prostrasta L. Using Response Surface Methodology. Journal of Food Science, 2012, 77, C975-82.	1.5	45
50	Renal toxic ingredients and their toxicology from traditional Chinese medicine. Expert Opinion on Drug Metabolism and Toxicology, 2016, 12, 149-159.	1.5	45
51	Chinese medicines with sedativeâ€“hypnotic effects and their active components. Sleep Medicine Reviews, 2016, 29, 108-118.	3.8	45
52	Hepatoprotective function of Penthorum chinense Pursh. Food and Function, 2013, 4, 1581.	2.1	44
53	Functional Analyses on Antioxidant, Anti-inflammatory, and Antiproliferative Effects of Extracts and Compounds from Ilex latifolia Thunb., a Chinese Bitter Tea. Journal of Agricultural and Food Chemistry, 2014, 62, 8608-8615.	2.4	44
54	Separation and purification of saponins from Semen Ziziphus jujuba and their sedative and hypnotic effects. Journal of Pharmacy and Pharmacology, 2010, 59, 1175-1180.	1.2	43

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55	Effects of salinities on the gene expression of a (NAD+)-dependent glycerol-3-phosphate dehydrogenase in Dunaliella salina. Science of the Total Environment, 2011, 409, 1291-1297.	3.9	43
56	Bioactivity evaluation of ingredients identified from the fruits of Amomum tsaoko Crevost et Lemaire, a Chinese spice. Food and Function, 2014, 5, 1747.	2.1	41
57	Characterization of cDNA of lycopene Î²-cyclase responsible for a high level of Î²-carotene accumulation inDunaliella salina. Biochemistry and Cell Biology, 2008, 86, 285-292.	0.9	39
58	Toxic effects of chemical pesticides (trichlorfon and dimehypo) on Dunaliella salina. Chemosphere, 2011, 84, 664-670.	4.2	39
59	Hypolipidemic Components from Medicine Food Homology Species Used in China: Pharmacological and Health Effects. Archives of Medical Research, 2017, 48, 569-581.	1.5	39
60	Optimization of the microwave-assisted extraction conditions of tea polyphenols from green tea. International Journal of Food Sciences and Nutrition, 2010, 61, 837-845.	1.3	38
61	Ultrasound-enhanced subcritical water extraction of essential oils from Kaempferia galangal L. and their comparative antioxidant activities. Separation and Purification Technology, 2015, 150, 73-79.	3.9	38
62	Ultrasound-Enhanced Subcritical CO₂ Extraction of Lutein from Chlorella pyrenoidosa. Journal of Agricultural and Food Chemistry, 2015, 63, 4597-4605.	2.4	37
63	Antioxidant and anti-tumour evaluation of compounds identified from fruit of Amomum tsaoko Crevost et Lemaire. Journal of Functional Foods, 2015, 18, 423-431.	1.6	37
64	Cloning and Sequence Analysis of the Phytoene Synthase Gene from a Unicellular Chlorophyte,Dunaliella salina. Journal of Agricultural and Food Chemistry, 2005, 53, 1466-1469.	2.4	36
65	Characterization of malic enzyme and the regulation of its activity and metabolic engineering on lipid production. RSC Advances, 2015, 5, 45558-45570.	1.7	36
66	Regulation of carotenoid degradation and production of apocarotenoids in natural and engineered organisms. Critical Reviews in Biotechnology, 2021, 41, 513-534.	5.1	36
67	Bioactive components and functional properties ofHottuynia cordataand its applications. Pharmaceutical Biology, 2009, 47, 1154-1161.	1.3	35
68	Characterization of water and alkali-soluble polysaccharides from Pleurotus tuber-regium sclerotia. Carbohydrate Polymers, 2013, 96, 284-290.	5.1	35
69	Hypoosmotic Expression of Dunaliella bardawil Î¶-Carotene Desaturase Is Attributed to a Hypoosmolarity-Responsive Element Different from Other Key Carotenogenic Genes Â Â. Plant Physiology, 2014, 165, 359-372.	2.3	35
70	Development of a new biotic index to assess freshwater pollution. Environmental Pollution, 2006, 139, 306-317.	3.7	34
71	Antioxidant and anticomplement functions of flavonoids extracted from Penthorum chinense Pursh. Food and Function, 2013, 4, 1811.	2.1	34
72	Effects of thonningianin A in natural foods on apoptosis and cell cycle arrest of HepG-2 human hepatocellular carcinoma cells. Food and Function, 2015, 6, 2588-2597.	2.1	34

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73	Hepatoprotective effect of flavonoids from Cirsium japonicum DC on hepatotoxicity in comparison with silymarin. Food and Function, 2016, 7, 2179-2184.	2.1	34
74	Bioactive Components and Pharmacological Action of Wikstroemia indica (L.) C. A. Mey and Its Clinical Application. Current Pharmaceutical Biotechnology, 2009, 10, 743-752.	0.9	33
75	Transcriptomic insights into the heat stress response of Dunaliella bardawil. Enzyme and Microbial Technology, 2020, 132, 109436.	1.6	33
76	Estimation of the natural purification rate of a eutrophic lake after pollutant removal. Ecological Engineering, 2006, 28, 166-173.	1.6	31
77	Effects of ultrasound combined with ozone on the degradation of organophosphorus pesticide residues on lettuce. RSC Advances, 2015, 5, 45622-45630.	1.7	31
78	Polyphenols from Blossoms of Citrus aurantium L. var. amara Engl. Show Significant Anti-Complement and Anti-Inflammatory Effects. Journal of Agricultural and Food Chemistry, 2017, 65, 9061-9068.	2.4	31
79	Identification of luteolin 7-O-Î²-D-glucuronide from Cirsium japonicum and its anti-inflammatory mechanism. Journal of Functional Foods, 2018, 46, 521-528.	1.6	31
80	Anti-fatigue Effects of Active Ingredients from Traditional Chinese Medicine: A Review. Current Medicinal Chemistry, 2019, 26, 1833-1848.	1.2	31
81	Inhibiting Lycopene Cyclases to Accumulate Lycopene in High Î²-Carotene-Accumulating Dunaliella bardawil. Food and Bioprocess Technology, 2016, 9, 1002-1009.	2.6	30
82	Comparative antitumor and anti-inflammatory effects of flavonoids, saponins, polysaccharides, essential oil, coumarin and alkaloids from Cirsium japonicum DC. Food and Chemical Toxicology, 2019, 125, 422-429.	1.8	30
83	Functional Identification of Two Types of Carotene Hydroxylases from the Green Alga Dunaliella bardawil Rich in Lutein. ACS Synthetic Biology, 2020, 9, 1246-1253.	1.9	30
84	Use of the aquatic protozoa to formulate a community biotic index for an urban water system. Science of the Total Environment, 2005, 346, 99-111.	3.9	28
85	Bioactivity evaluations of ingredients extracted from the flowers of Citrus aurantium L. var. amara Engl. Food Chemistry, 2012, 135, 2175-2181.	4.2	28
86	Protective effects of plant-derived flavonoids on hepatic injury. Journal of Functional Foods, 2018, 44, 283-291.	1.6	28
87	Analysis of carotenogenic genes promoters and WRKY transcription factors in response to salt stress in Dunaliella bardawil. Scientific Reports, 2017, 7, 37025.	1.6	27
88	Various Antioxidant Effects Were Attributed to Different Components in the Dried Blossoms of Citrus aurantium L. var. amara Engl. Journal of Agricultural and Food Chemistry, 2017, 65, 6087-6092.	2.4	27
89	Comparative Analysis on the Key Enzymes of the Glycerol Cycle Metabolic Pathway in Dunaliella salina under Osmotic Stresses. PLoS ONE, 2012, 7, e37578.	1.1	26
90	Antioxidant and anti-inflammatory effects of polyphenols extracted fromIlex latifoliaThunb. RSC Advances, 2018, 8, 7134-7141.	1.7	26

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91	In silico analysis of phytoene synthase and its promoter reveals hints for regulation mechanisms of carotenogenesis in Duanliella bardawil. Bioinformatics, 2011, 27, 2201-2208.	1.8	25
92	Regulation effect of polysaccharides from Pleurotus tuber-regium (Fr.) on the immune activity of mice macrophages. Food and Function, 2014, 5, 337-344.	2.1	25
93	Bioactive comparison of main components from unripe fruits of Rubus chingii Hu and identification of the effective component. Food and Function, 2015, 6, 2205-2214.	2.1	25
94	Comparative extraction processes, volatile compounds analysis and antioxidant activities of essential oils from Cirsium japonicum Fisch. ex DC and Cirsium setosum (Willd.) M.Bieb. LWT - Food Science and Technology, 2016, 68, 595-605.	2.5	25
95	The saltâ€regulated element in the promoter of lycopene Î²â€cyclase gene confers a salt regulatory pattern in carotenogenesis of Dunaliella bardawil. Environmental Microbiology, 2017, 19, 982-989.	1.8	25
96	The bifunctional identification of both lycopene Î²- and Îµ-cyclases from the lutein-rich Dunaliella bardawil. Enzyme and Microbial Technology, 2019, 131, 109426.	1.6	25
97	Two-Stage Cultivation of Dunaliella tertiolecta with Glycerol and Triethylamine for Lipid Accumulation: a Viable Way To Alleviate the Inhibitory Effect of Triethylamine on Biomass. Applied and Environmental Microbiology, 2019, 85, .	1.4	25
98	The metabolomics of carotenoids in engineered cell factory. Applied Microbiology and Biotechnology, 2009, 83, 989-999.	1.7	23
99	Neuroprotective and Anti-Inflammatory Effects of Diphenylheptanes from the Fruits of Amomum tsaoko, a Chinese Spice. Plant Foods for Human Nutrition, 2016, 71, 450-453.	1.4	23
100	Comparative antioxidant, anticancer and antimicrobial activities of essential oils from Semen Platycladi by different extraction methods. Industrial Crops and Products, 2020, 146, 112206.	2.5	23
101	Concentration and Drying of Tea Polyphenols Extracted from Green Tea Using Molecular Distillation and Spray Drying. Drying Technology, 2011, 29, 584-590.	1.7	22
102	Typical toxic components in traditional Chinese medicine. Expert Opinion on Drug Safety, 2012, 11, 985-1002.	1.0	22
103	Efficacy evaluation of a Chinese bitter tea (Ilex latifolia Thunb.) via analyses of its main components. Food and Function, 2014, 5, 876.	2.1	22
104	Extraction of antioxidant and antiproliferative ingredients from fruits of Rubus chingii Hu by active tracking guidance. MedChemComm, 2017, 8, 1673-1680.	3.5	22
105	Tormentic acid in foods exerts anti-proliferation efficacy through inducing apoptosis and cell cycle arrest. Journal of Functional Foods, 2015, 19, 575-583.	1.6	21
106	Targets and underlying mechanisms related to the sedative and hypnotic activities of saponin extracts from semen Ziziphus jujube. Food and Function, 2020, 11, 3895-3903.	2.1	21
107	Proteomics and syndrome of Chinese medicine. Journal of Cellular and Molecular Medicine, 2010, 14, 2721-2728.	1.6	20
108	Evaluation of multi-activities of 14 edible species from Zingiberaceae. International Journal of Food Sciences and Nutrition, 2013, 64, 28-35.	1.3	20

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109	Assessment of the effects of nutrients on biomass and lipid accumulation in Dunaliella tertiolecta using a response surface methodology. RSC Advances, 2014, 4, 42202-42210.	1.7	20
110	Isolation and identification of ingredients inducing cancer cell death from the seeds of Alpinia galanga, a Chinese spice. Food and Function, 2015, 6, 431-443.	2.1	20
111	Effects of Salt Concentrations and Nitrogen and Phosphorus Starvations on Neutral Lipid Contents in the Green Microalga Dunaliella tertiolecta. Journal of Agricultural and Food Chemistry, 2017, 65, 3190-3197.	2.4	20
112	Origin and Evolution of China Pharmacopoeia and Its Implication for Traditional Medicines. Mini-Reviews in Medicinal Chemistry, 2015, 15, 595-603.	1.1	20
113	Molecular Phylogenies and Evolution ofcrtGenes in Algae. Critical Reviews in Biotechnology, 2007, 27, 77-91.	5.1	19
114	Analyses on Essential Oil Components from the Unripe Fruits of Rubus chingii Hu by Different Methods and Their Comparative Cytotoxic and Anti-complement Activities. Food Analytical Methods, 2015, 8, 937-944.	1.3	19
115	Identification of bioactives from Astragalus chinensis L.f. and their antioxidant, anti-inflammatory and anti-proliferative effects. Journal of Food Science and Technology, 2017, 54, 4315-4323.	1.4	19
116	Identification of narciclasine from Lycoris radiata (L'Her.) Herb. and its inhibitory effect on LPS-induced inflammatory responses in macrophages. Food and Chemical Toxicology, 2019, 125, 605-613.	1.8	19
117	Potential roles of dietary flavonoids from Citrus aurantium L. var. amara Engl. in atherosclerosis development. Food and Function, 2020, 11, 561-571.	2.1	19
118	Transgenic microalgae as bioreactors. Critical Reviews in Food Science and Nutrition, 2020, 60, 3195-3213.	5.4	18
119	Functional Components from Nature-Derived Drugs for the Treatment of Rheumatoid Arthritis. Current Drug Targets, 2016, 17, 1673-1686.	1.0	18
120	Apigenin-7-O-Î²-D-glucuronide inhibits modified low-density lipoprotein uptake and foam cell formation in macrophages. Journal of Functional Foods, 2017, 35, 615-621.	1.6	17
121	Characterization and Functional Identification of a Gene Encoding Geranylgeranyl Diphosphate Synthase from Dunaliella bardawil. Journal of Agricultural and Food Chemistry, 2015, 63, 7805-7812.	2.4	16
122	Analysis of an Essential Carotenogenic Enzyme: Î¶-Carotene Desaturase from Unicellular Alga Dunaliella salina. Journal of Agricultural and Food Chemistry, 2010, 58, 11477-11482.	2.4	15
123	Characterization and expression of AMP-forming Acetyl-CoA Synthetase from Dunaliella tertiolecta and its response to nitrogen starvation stress. Scientific Reports, 2016, 6, 23445.	1.6	15
124	Sodium azide intervention, salinity stress and two-step cultivation of Dunaliella tertiolecta for lipid accumulation. Enzyme and Microbial Technology, 2019, 127, 1-5.	1.6	15
125	Flavonoids from Rosa davurica Pall. fruits prevent high-fat diet-induced obesity and liver injury via modulation of the gut microbiota in mice. Food and Function, 2021, 12, 10097-10106.	2.1	15
126	Structural characterization of novel arabinoxylan and galactoarabinan from citron with potential antitumor and immunostimulatory activities. Carbohydrate Polymers, 2021, 269, 118331.	5.1	15

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127	Protective effect of compounds from the flowers of Citrus aurantium L. var. amara Engl against carbon tetrachloride-induced hepatocyte injury. Food and Chemical Toxicology, 2013, 62, 432-435.	1.8	14
128	Cultivation of Dunaliella tertiolecta intervened by triethylamine enhances the lipid content. Algal Research, 2017, 25, 136-141.	2.4	14
129	Comparison of the Effects and Inhibitory Pathways of the Constituents from Gynostemma pentaphyllum against LPS-Induced Inflammatory Response. Journal of Agricultural and Food Chemistry, 2018, 66, 11337-11346.	2.4	14
130	Bergaptol from blossoms of Citrus aurantium L. var. amara Engl inhibits LPS-induced inflammatory responses and ox-LDL-induced lipid deposition. Food and Function, 2020, 11, 4915-4926.	2.1	14
131	Reduction of Methanol in Brewed Wine by the Use of Atmospheric and Roomâ€Temperature Plasma Method and the Combination Optimization of Malt with Different Adjuncts. Journal of Food Science, 2014, 79, M2308-14.	1.5	13
132	The sources of salidroside and its targeting for multiple chronic diseases. Journal of Functional Foods, 2020, 64, 103648.	1.6	13
133	Induction of carotenoid cleavage by salt stress and the effect of their products on cell growth and pigment accumulation in Dunaliella sp. FACHB-847. Algal Research, 2020, 48, 101901.	2.4	13
134	Comparative toxic effects of butylparaben sodium, sodium diacetate and potassium sorbate toDunaliella tertiolectaand HL7702 cells. Food and Function, 2017, 8, 4478-4486.	2.1	12
135	Inhibitory effect of chloroform extracts from Citrus aurantium L. var. amara Engl. on fat accumulation. Phytomedicine, 2021, 90, 153634.	2.3	12
136	Effect of Ca2+ Channel Block on Glycerol Metabolism in Dunaliella salina under Hypoosmotic and Hyperosmotic Stresses. PLoS ONE, 2011, 6, e28613.	1.1	12
137	Improvement effects of esculetin on the formation and development of atherosclerosis. Biomedicine and Pharmacotherapy, 2022, 150, 113001.	2.5	12
138	Application and validation of a new biotic index using data from several water systems. Journal of Environmental Monitoring, 2003, 5, 871.	2.1	10
139	Isolation and identification of four antioxidants from Rhodiola crenulata and evaluation of their UV photoprotection capacity in vitro. Journal of Functional Foods, 2020, 66, 103825.	1.6	10
140	Application of fluorescently labeled tracer technique for detection of natural active macromolecules in Chinese medicine. Drug Metabolism Reviews, 2014, 46, 57-71.	1.5	9
141	cDNA for phytoene desaturase inDunaliella salina and its expressed protein as indicators of phylogenetic position of the Î²-carotene biosynthetic pathway. Journal of the Science of Food and Agriculture, 2007, 87, 1772-1777.	1.7	8
142	Application of gene differential expression technology in the mechanism studies of nature product-derived drugs. Expert Opinion on Biological Therapy, 2012, 12, 823-839.	1.4	8
143	Phosphatidic Acid Phosphatase and Diacylglycerol Acyltransferase: Potential Targets for Metabolic Engineering of Microorganism Oil. Journal of Agricultural and Food Chemistry, 2015, 63, 3067-3077.	2.4	8
144	Mutation breeding of Saccharomyces cerevisiae with lower methanol content and the effects of pectinase, cellulase and glycine in sugar cane spirits. Journal of the Science of Food and Agriculture, 2015, 95, 1949-1955.	1.7	8

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145	Gypenoside LVI attenuates foam cell formation by promoting cholesterol export and inhibiting inflammation response. Journal of Functional Foods, 2018, 50, 71-77.	1.6	8
146	Inhibitory effects of multi-components from Gynostemma pentaphyllum (Thunb.) Makino on macrophage foam cell formation exhibit multi-target characteristics. Journal of Functional Foods, 2019, 60, 103451.	1.6	8
147	Anticancer Effects and Molecular Target of Theaflavins from Black Tea Fermentation in Vitro and in Vivo. Journal of Agricultural and Food Chemistry, 2021, 69, 15052-15065.	2.4	8
148	Structural and phylogenetic analysis of a novel Î¶â€carotene desaturase from Dunaliella bardawil, a unicellular alga that accumulates large amounts of Î²â€carotene. Limnology and Oceanography, 2011, 56, 133-138.	1.6	7
149	Application of Enzymatic Method in the Extraction and Transformation of Natural Botanical Active Ingredients. Applied Biochemistry and Biotechnology, 2013, 169, 923-940.	1.4	7
150	Protective effects of diphenylheptanes from Curcuma phaeocaulis Val. on H2O2 induced cell injury. Food and Function, 2014, 5, 1369.	2.1	7
151	Targets and underlying mechanisms related to the sedative and hypnotic activities of saponins from Rhodiola rosea L. (crassulaceae). Food and Function, 2021, 12, 10589-10601.	2.1	7
152	The neuroprotective effects of formononetin: Signaling pathways and molecular targets. Journal of Functional Foods, 2022, 88, 104911.	1.6	7
153	Role of polyphenols from Polygonum multiflorum Caulis in obesity-related disorders. Journal of Ethnopharmacology, 2022, 294, 115378.	2.0	7
154	PRELIMINARY AND COMPARATIVE STUDIES ON THE CULTIVATIONS OF DUNALIELLA SALINA BETWEEN OUTDOORS AND IN THE PHOTOBIOREACTOR. Journal of Food Process Engineering, 2010, 33, 104-114.	1.5	6
155	Extraction of brown pigment fromRosa laevigataand its antioxidant activities. Pharmaceutical Biology, 2011, 49, 734-740.	1.3	6
156	Polyphenols from Ilex latifolia Thunb. (a Chinese bitter tea) exert anti-atherosclerotic activity through suppressing NF-ÎºB activation and phosphorylation of ERK1/2 in macrophages. MedChemComm, 2018, 9, 254-263.	3.5	6
157	Bioassay-guided isolation and identification of anticancer and antioxidant compounds from Gynostemma pentaphyllum (Thunb.) Makino. RSC Advances, 2018, 8, 23181-23190.	1.7	6
158	Saponin extracts from Gynostemma pentaphyllum (Thunb.) Makino display sedative-hypnotic and anxiolytic effects. Industrial Crops and Products, 2020, 157, 112893.	2.5	6
159	Creatinine combined with light increases the contents of lutein and Î²-carotene, the main carotenoids of Dunaliella bardawil. Enzyme and Microbial Technology, 2021, 151, 109913.	1.6	6
160	Characterization and Expression Patterns of Nitrate Reductase from Dunaliella bardawil under Osmotic Stress and Dilution Shock. Applied Biochemistry and Biotechnology, 2014, 173, 1274-1292.	1.4	5
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