Christopher J Scarlett

List of Publications by Year
in descending order

173	14,916	38660 50	20307 116
papers	citations	h-index	g-index

175	175	175	21385
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Genomic analyses identify molecular subtypes of pancreatic cancer. Nature, 2016, 531, 47-52.	13.7	2,700
2	Whole genomes redefine the mutational landscape of pancreatic cancer. Nature, 2015, 518, 495-501.	13.7	2,132
3	Pancreatic cancer genomes reveal aberrations in axon guidance pathway genes. Nature, 2012, 491, 399-405.	13.7	1,741
4	Whole-genome landscape of pancreatic neuroendocrine tumours. Nature, 2017, 543, 65-71.	13.7	716
5	Adult Cardiac-Resident MSC-like Stem Cells with a Proepicardial Origin. Cell Stem Cell, 2011, 9, 527-540.	5.2	358
6	Starch-based films: Major factors affecting their properties. International Journal of Biological Macromolecules, 2019, 132, 1079-1089.	3.6	307
7	Margin Clearance and Outcome in Resected Pancreatic Cancer. Journal of Clinical Oncology, 2009, 27, 2855-2862.	0.8	296
8	The prognostic and predictive value of serum CA19.9 in pancreatic cancer. Annals of Oncology, 2012, 23, 1713-1722.	0.6	240
9	Effect of extraction conditions on total phenolic compounds and antioxidant activities of Carica papaya leaf aqueous extracts. Journal of Herbal Medicine, 2013, 3, 104-111.	1.0	220
10	Phenolic compounds within banana peel and their potential uses: A review. Journal of Functional Foods, 2018, 40, 238-248.	1.6	209
11	Hypermutation In Pancreatic Cancer. Gastroenterology, 2017, 152, 68-74.e2.	0.6	174
12	The histone deacetylase SIRT2 stabilizes Myc oncoproteins. Cell Death and Differentiation, 2013, 20, 503-514.	5.0	171
13	Histomolecular Phenotypes and Outcome in Adenocarcinoma of the Ampulla of Vater. Journal of Clinical Oncology, 2013, 31, 1348-1356.	0.8	142
14	SIRT1 Promotes N-Myc Oncogenesis through a Positive Feedback Loop Involving the Effects of MKP3 and ERK on N-Myc Protein Stability. PLoS Genetics, 2011, 7, e1002135.	1.5	136
15	Optimization of physical and optical properties of biodegradable edible films based on pea starch and guar gum. Industrial Crops and Products, 2016, 86, 342-352.	2.5	133
16	Application of biocomposite edible coatings based on pea starch and guar gum on quality, storability and shelf life of â€˜Valenciaâ€™ oranges. Postharvest Biology and Technology, 2018, 137, 9-20.	2.9	129
17	A starch edible surface coating delays banana fruit ripening. LWT - Food Science and Technology, 2019, 100, 341-347.	2.5	123
18	Physical and mechanical properties of a new edible film made of pea starch and guar gum as affected by glycols, sugars and polyols. International Journal of Biological Macromolecules, 2017, 104, 345-359.	3.6	111

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19	Characterization of rice starch-Î¹-carrageenan biodegradable edible film. Effect of stearic acid on the film properties. International Journal of Biological Macromolecules, 2016, 93, 952-960.	3.6	109
20	Targeting mTOR dependency in pancreatic cancer. Gut, 2014, 63, 1481-1489.	6.1	107
21	Lipidomic profiling of extracellular vesicles derived from prostate and prostate cancer cell lines. Lipids in Health and Disease, 2018, 17, 211.	1.2	106
22	Microwave-assisted extraction of Eucalyptus robusta leaf for the optimal yield of total phenolic compounds. Industrial Crops and Products, 2015, 69, 290-299.	2.5	102
23	Effect of vacuumâ€drying, hot airâ€drying and freezeâ€drying on polyphenols and antioxidant capacity of lemon (Citrus limon) pomace aqueous extracts. International Journal of Food Science and Technology, 2017, 52, 880-887.	1.3	100
24	Encapsulation of Citrus By-Product Extracts by Spray-Drying and Freeze-Drying Using Combinations of Maltodextrin with Soybean Protein and Î¹-Carrageenan. Foods, 2018, 7, 115.	1.9	92
25	Targeting DNA Damage Response and Replication Stress in Pancreatic Cancer. Gastroenterology, 2021, 160, 362-377.e13.	0.6	90
26	Development and application of rice starch based edible coating to improve the postharvest storage potential and quality of plum fruit (Prunus salicina). Scientia Horticulturae, 2018, 237, 59-66.	1.7	85
27	Expression of S100A2 Calcium-Binding Protein Predicts Response to Pancreatectomy for Pancreatic Cancer. Gastroenterology, 2009, 137, 558-568.e11.	0.6	82
28	Ultrasound increases the aqueous extraction of phenolic compounds with high antioxidant activity from olive pomace. LWT - Food Science and Technology, 2018, 89, 284-290.	2.5	82
29	HNF4A and GATA6 Loss Reveals Therapeutically Actionable Subtypes in Pancreatic Cancer. Cell Reports, 2020, 31, 107625.	2.9	78
30	Transcriptional upregulation of histone deacetylase 2 promotes Myc-induced oncogenic effects. Oncogene, 2010, 29, 5957-5968.	2.6	76
31	Phytochemicals and antioxidant capacity of Xao tam phan (Paramignya trimera) root as affected by various solvents and extraction methods. Industrial Crops and Products, 2015, 67, 192-200.	2.5	75
32	The Olive Biophenols Oleuropein and Hydroxytyrosol Selectively Reduce Proliferation, Influence the Cell Cycle, and Induce Apoptosis in Pancreatic Cancer Cells. International Journal of Molecular Sciences, 2018, 19, 1937.	1.8	74
33	Optimisation of ultrasound-assisted extraction conditions for phenolic content and antioxidant activities of the alga Hormosira banksii using response surface methodology. Journal of Applied Phycology, 2017, 29, 3161-3173.	1.5	73
34	Effects of Different Drying Methods on Bioactive Compound Yield and Antioxidant Capacity ofPhyllanthus amarus. Drying Technology, 2015, 33, 1006-1017.	1.7	68
35	Water Sorption Isotherm of Pea Starch Edible Films and Prediction Models. Foods, 2016, 5, 1.	1.9	65
36	Precursor lesions in pancreatic cancer: morphological and molecular pathology. Pathology, 2011, 43, 183-200.	0.3	64

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37	Adjuvant chemotherapy in elderly patients with pancreatic cancer. British Journal of Cancer, 2014, 110, 313-319.	2.9	64
38	Physical, Barrier, and Antioxidant Properties of Pea Starch-Guar Gum Biocomposite Edible Films by Incorporation of Natural Plant Extracts. Food and Bioprocess Technology, 2017, 10, 2240-2250.	2.6	60
39	Comparison of chemical profile and antioxidant properties of the brown algae. International Journal of Food Science and Technology, 2018, 53, 174-181.	1.3	60
40	The Histone Methyltransferase DOT1L Promotes Neuroblastoma by Regulating Gene Transcription. Cancer Research, 2017, 77, 2522-2533.	0.4	59
41	Use of response surface methodology (RSM) to optimize pea starchâ€“chitosan novel edible film formulation. Journal of Food Science and Technology, 2017, 54, 2270-2278.	1.4	57
42	Recruitment and Activation of Pancreatic Stellate Cells from the Bone Marrow in Pancreatic Cancer: A Model of Tumor-Host Interaction. PLoS ONE, 2011, 6, e26088.	1.1	55
43	Botanical, Phytochemical, and Anticancer Properties of the Eucalyptus Species. Chemistry and Biodiversity, 2015, 12, 907-924.	1.0	55
44	Phytochemical Properties and Anti-Proliferative Activity of Olea europaea L. Leaf Extracts against Pancreatic Cancer Cells. Molecules, 2015, 20, 12992-13004.	1.7	55
45	Screening the effect of four ultrasound-assisted extraction parameters on hesperidin and phenolic acid content of aqueous citrus pomace extracts. Food Bioscience, 2018, 21, 20-26.	2.0	55
46	Assessment of HER-2 Status in Pancreatic Adenocarcinoma. American Journal of Surgical Pathology, 2005, 29, 1125-1134.	2.1	54
47	Characterization of pea starch-guar gum biocomposite edible films enriched by natural antimicrobial agents for active food packaging. Food and Bioproducts Processing, 2017, 105, 51-63.	1.8	54
48	Clinical and immunohistochemical features of 34 solid pseudopapillary tumors of the pancreas. Journal of Gastroenterology and Hepatology (Australia), 2011, 26, 267-274.	1.4	53
49	Effect of Extraction Solvents and Drying Methods on the Physicochemical and Antioxidant Properties of Helicteres hirsuta Lour. Leaves. Technologies, 2015, 3, 285-301.	3.0	53
50	Mechanical and Physical Properties of Pea Starch Edible Films in the Presence of Glycerol. Journal of Food Processing and Preservation, 2016, 40, 1339-1351.	0.9	53
51	Discovery of serum biomarkers for pancreatic adenocarcinoma using proteomic analysis. British Journal of Cancer, 2010, 103, 391-400.	2.9	52
52	Fruit-derived phenolic compounds and pancreatic cancer: Perspectives from Australian native fruits. Journal of Ethnopharmacology, 2014, 152, 227-242.	2.0	52
53	Phytochemical, Antioxidant and Anti-Cancer Properties of Euphorbia tirucalli Methanolic and Aqueous Extracts. Antioxidants, 2015, 4, 647-661.	2.2	52
54	Amylose-lipid complex as a measure of variations in physical, mechanical and barrier attributes of rice starch- Î¹ -carrageenan biodegradable edible film. Food Packaging and Shelf Life, 2017, 14, 108-115.	3.3	52

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55	Extracellular vesicles with altered tetraspanin CD9 and CD151 levels confer increased prostate cell motility and invasion. Scientific Reports, 2018, 8, 8822.	1.6	52
56	Prognostic Significance of Growth Factors and the Urokinase-Type Plasminogen Activator System in Pancreatic Ductal Adenocarcinoma. Pancreas, 2008, 36, 160-167.	0.5	51
57	Effects of drying conditions on physicochemical and antioxidant properties of banana (Musa) Tj ETQq1 1 0.784314 rgBT /Overlock	1.7	51
58	Antioxidant and anticancer capacity of saponinâ€enriched Carica papaya leaf extracts. International Journal of Food Science and Technology, 2015, 50, 169-177.	1.3	50
59	Optimization of the Aqueous Extraction of Phenolic Compounds from Olive Leaves. Antioxidants, 2014, 3, 700-712.	2.2	49
60	Optimization of ultrasound-assisted extraction conditions for euphol from the medicinal plant, Euphorbia tirucalli, using response surface methodology. Industrial Crops and Products, 2015, 63, 197-202.	2.5	49
61	Optimizing a sustainable ultrasound-assisted extraction method for the recovery of polyphenols from lemon by-products: comparison with hot water and organic solvent extractions. European Food Research and Technology, 2018, 244, 1353-1365.	1.6	48
62	Precision Oncology in Surgery. Annals of Surgery, 2020, 272, 366-376.	2.1	48
63	Proteomic profiling of cholangiocarcinoma: Diagnostic potential of SELDI-TOF MS in malignant bile duct stricture. Hepatology, 2006, 44, 658-666.	3.6	47
64	Optimization of ultrasound-assisted extraction conditions for recovery of phenolic compounds and antioxidant capacity from banana (Musa cavendish) peel. Journal of Food Processing and Preservation, 2017, 41, e13148.	0.9	46
65	Changes of phytochemicals and antioxidant capacity of banana peel during the ripening process; with and without ethylene treatment. Scientia Horticulturae, 2019, 253, 255-262.	1.7	42
66	Proteomic Classification of Pancreatic Adenocarcinoma Tissue Using Protein Chip Technology. Gastroenterology, 2006, 130, 1670-1678.	0.6	41
67	Impact of different solvents on the recovery of bioactive compounds and antioxidant properties from lemon (Citrus limon L.) pomace waste. Food Science and Biotechnology, 2016, 25, 971-977.	1.2	41
68	Phytochemical retention and antioxidant capacity of xao tam phan (Paramignya trimera) root as prepared by different drying methods. Drying Technology, 2016, 34, 324-334.	1.7	41
69	High Expression of Plasminogen Activator Inhibitor-2 (PAI-2) is a Predictor of Improved Survival in Patients with Pancreatic Adenocarcinoma. World Journal of Surgery, 2007, 31, 493-502.	0.8	38
70	Physicochemical composition, antioxidant and anti-proliferative capacity of a lilly pilly (Syzygium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1	1.0	38
71	Maximising recovery of phenolic compounds and antioxidant properties from banana peel using microwave assisted extraction and water. Journal of Food Science and Technology, 2019, 56, 1360-1370.	1.4	38
72	Connective tissue growth factor as a novel therapeutic target in high grade serous ovarian cancer. Oncotarget, 2015, 6, 44551-44562.	0.8	37

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73	Histone deacetylase 5 blocks neuroblastoma cell differentiation by interacting with N-Myc. Oncogene, 2014, 33, 2987-2994.	2.6	36
74	Bioactive Compound Yield and Antioxidant Capacity ofHelicteres hirsutaLour. Stem as Affected by Various Solvents and Drying Methods. Journal of Food Processing and Preservation, 2017, 41, e12879.	0.9	35
75	Phytochemical, antibacterial and antifungal properties of an aqueous extract of Eucalyptus microcorys leaves. South African Journal of Botany, 2017, 112, 180-185.	1.2	35
76	Optimisation of Ultrasound-Assisted Extraction Conditions for Phenolic Content and Antioxidant Capacity from Euphorbia tirucalli Using Response Surface Methodology. Antioxidants, 2014, 3, 604-617.	2.2	33
77	Sporadic Pancreatic Polypeptide Secreting Tumors (PPomas) of the Pancreas. World Journal of Surgery, 2008, 32, 1815-1822.	0.8	32
78	Effect of starch physiology, gelatinization, and retrogradation on the attributes of rice starchâ€î¹â€carrageenan film. Starch/Staerke, 2018, 70, 1700099.	1.1	32
79	Enhancement of the total phenolic compounds and antioxidant activity of aqueous Citrus limon L. pomace extract using microwave pretreatment on the dry powder. Journal of Food Processing and Preservation, 2017, 41, e13152.	0.9	31
80	Optimum conditions of microwave-assisted extraction for phenolic compounds and antioxidant capacity of the brown alga Sargassum vestitum. Separation Science and Technology, 2018, 53, 1711-1723.	1.3	31
81	Significant overexpression of urokinase-type plasminogen activator in pancreatic adenocarcinoma using real-time quantitative reverse transcription polymerase chain reaction. Journal of Gastroenterology and Hepatology (Australia), 2005, 20, 256-263.	1.4	30
82	Physicochemical, antioxidant and anti-cancer activity of a Eucalyptus robusta (Sm.) leaf aqueous extract. Industrial Crops and Products, 2015, 64, 167-174.	2.5	29
83	Optimisation of aqueous extraction conditions for the recovery of phenolic compounds and antioxidants from lemon pomace. International Journal of Food Science and Technology, 2016, 51, 2009-2018.	1.3	29
84	Antioxidant and anti-proliferative properties of Davidsonâ€™s plum (Davidsonia pruriens F. Muell) phenolic-enriched extracts as affected by different extraction solvents. Journal of Herbal Medicine, 2016, 6, 187-192.	1.0	28
85	Microwave-Assisted Extraction for Saponins and Antioxidant Capacity from Xao Tam Phan (Paramignya trimera) Root. Journal of Food Processing and Preservation, 2017, 41, e12851.	0.9	27
86	Pretreatment of citrus by-products affects polyphenol recovery: a review. Food Reviews International, 2018, 34, 770-795.	4.3	27
87	Interactions between Bitter Taste, Diet and Dysbiosis: Consequences for Appetite and Obesity. Nutrients, 2018, 10, 1336.	1.7	27
88	Screening phytochemical content, antioxidant, antimicrobial and cytotoxic activities of Catharanthus roseus (L.) G. Don stem extract and its fractions. Biocatalysis and Agricultural Biotechnology, 2018, 16, 405-411.	1.5	27
89	Starch-based edible coating formulation: Optimization and its application to improve the postharvest quality of â€œCripps pinkâ€•apple under different temperature regimes. Food Packaging and Shelf Life, 2019, 22, 100409.	3.3	27
90	Enhancing the Total Phenolic Content and Antioxidants of Lemon Pomace Aqueous Extracts by Applying UV-C Irradiation to the Dried Powder. Foods, 2016, 5, 55.	1.9	26

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91	Development of biocomposite films incorporated with different amounts of shellac, emulsifier, and surfactant. Food Hydrocolloids, 2017, 72, 174-184.	5.6	26
92	Folate and Inflammation â€“ links between folate and features of inflammatory conditions. Journal of Nutrition & Intermediary Metabolism, 2019, 18, 100104.	1.7	26
93	Phytochemicals Derived from Catharanthus roseus and Their Health Benefits. Technologies, 2020, 8, 80.	3.0	26
94	Development of edible blend films with good mechanical and barrier properties from pea starch and guar gum. Starch/Staerke, 2017, 69, 1600227.	1.1	25
95	Comparative cytotoxic activity between kaempferol and gallic acid against various cancer cell lines. Data in Brief, 2018, 21, 1033-1036.	0.5	25
96	Histone deacetylase 2 and N-Myc reduce p53 protein phosphorylation at serine 46 by repressing gene transcription of tumor protein 53-induced nuclear protein 1. Oncotarget, 2014, 5, 4257-4268.	0.8	25
97	A historical perspective of pancreatic cancer mouse models. Seminars in Cell and Developmental Biology, 2014, 27, 96-105.	2.3	24
98	Expression of LMO4 and outcome in pancreatic ductal adenocarcinoma. British Journal of Cancer, 2008, 98, 537-541.	2.9	23
99	Effect of extraction solvents and thermal drying methods on bioactive compounds and antioxidant properties of Catharanthus roseus (L.) G. Don (Patricia White cultivar). Journal of Food Processing and Preservation, 2017, 41, e13199.	0.9	23
100	Intense Sweeteners, Taste Receptors and the Gut Microbiome: A Metabolic Health Perspective. International Journal of Environmental Research and Public Health, 2020, 17, 4094.	1.2	23
101	Mass Proportion, Bioactive Compounds and Antioxidant Capacity of Carrot Peel as Affected by Various Solvents. Technologies, 2016, 4, 36.	3.0	21
102	In vitro anticancer properties of selected Eucalyptus species. In Vitro Cellular and Developmental Biology - Animal, 2017, 53, 604-615.	0.7	21
103	Small molecule inhibitors in pancreatic cancer. RSC Medicinal Chemistry, 2020, 11, 164-183.	1.7	21
104	CLASSIFICATION OF PANCREATIC CYSTIC LESIONS USING SELDIâ€TOF MASS SPECTROMETRY. ANZ Journal of Surgery, 2007, 77, 648-653.	0.3	20
105	Retinoid Signaling in Pancreatic Cancer, Injury and Regeneration. PLoS ONE, 2011, 6, e29075.	1.1	20
106	Contribution of bone marrow derived cells to the pancreatic tumor microenvironment. Frontiers in Physiology, 2013, 4, 56.	1.3	20
107	Effect of Biocomposite Edible Coatings Based on Pea Starch and Guar Gum on Nutritional Quality of â€œValenciaâ€•Orange During Storage. Starch/Staerke, 2018, 70, 1700299.	1.1	20
108	Physicochemical Properties, Antioxidant and Antiâ€proliferative Capacities of Dried Leaf and Its Extract from Xao tam phan (Paramignya trimera). Chemistry and Biodiversity, 2017, 14, e1600498.	1.0	19

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109	Optimisation of microwave-assisted extraction from Phyllanthus amarus for phenolic compounds-enriched extracts and antioxidant capacity. Chemical Papers, 2016, 70, .	1.0	18
110	Physicochemical, Antioxidant, and Cytotoxic Properties of Xao Tam Phan (Paramignya trimera) Root Extract and Its Fractions. Chemistry and Biodiversity, 2017, 14, e1600396.	1.0	18
111	The Effects of Drying on Physico-Chemical Properties and Antioxidant Capacity of the Brown Alga (Hormosira banksii (Turner) Decaisne). Journal of Food Processing and Preservation, 2017, 41, e13025.	0.9	18
112	Physicochemical Properties, Antioxidant and Cytotoxic Activities of Crude Extracts and Fractions from Phyllanthus amarus. Medicines (Basel, Switzerland), 2017, 4, 42.	0.7	18
113	Adsorption/desorption characteristics and enrichment of quercetin, luteolin and apigenin from Flos populi using macroporous resin. Revista Brasileira De Farmacognosia, 2019, 29, 69-76.	0.6	18
114	Investigating the Commercial Microwave Vacuum Drying Conditions on Physicochemical Properties and Radical Scavenging Ability of Thai Green Tea. Drying Technology, 2014, 32, 47-54.	1.7	17
115	The epigenetic agents suberoylanilide hydroxamic acid and 5-AZA-2â€² deoxycytidine decrease cell proliferation, induce cell death and delay the growth of MiaPaCa2 pancreatic cancer cells in vivo. International Journal of Oncology, 2015, 46, 2223-2230.	1.4	17
116	Distribution of variants in multiple vitamin D-related loci (DHCR7/NADSYN1, GC, CYP2R1, CYP11A1,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf populations. Genes and Nutrition, 2020, 15, 5.	1.2	17
117	Effect of Drying Conditions on Physicochemical and Antioxidant Properties of V itex agnus-castus Leaves. Journal of Food Processing and Preservation, 2015, 39, 2562-2571.	0.9	16
118	Influence of solvents and novel extraction methods on bioactive compounds and antioxidant capacity of Phyllanthus amarus. Chemical Papers, 2016, .	1.0	16
119	Optimization of ultrasound-assisted extraction of Helicteres hirsuta Lour. for enhanced total phenolic compound and antioxidant yield. Journal of Applied Research on Medicinal and Aromatic Plants, 2017, 7, 113-123.	0.9	16
120	Development of the ultrasonic conditions as an advanced technique for extraction of phenolic compounds from Eucalyptus robusta. Separation Science and Technology, 2017, 52, 100-112.	1.3	16
121	Eucalyptus microcorys leaf extract derived HPLC-fraction reduces the viability of MIA PaCa-2 cells by inducing apoptosis and arresting cell cycle. Biomedicine and Pharmacotherapy, 2018, 105, 449-460.	2.5	16
122	In vitro antibacterial and anticancer properties of Helicteres hirsuta Lour. leaf and stem extracts and their fractions. Molecular Biology Reports, 2018, 45, 2125-2133.	1.0	15
123	Encapsulation of phenolic-rich extract from banana (Musa cavendish) peel. Journal of Food Science and Technology, 2020, 57, 2089-2098.	1.4	15
124	Phytochemical, antioxidant, anti-proliferative and antimicrobial properties of Catharanthus roseus root extract, saponin-enriched and aqueous fractions. Molecular Biology Reports, 2019, 46, 3265-3273.	1.0	14
125	Parenteral versus enteral nutrition: effect on serum cytokines and the hepatic expression of mRNA of suppressor of cytokine signaling proteins, insulin-like growth factor-1 and the growth hormone receptor in rodent sepsis. Critical Care, 2007, 11, R79.	2.5	13
126	Preclinical strategies to define predictive biomarkers for therapeutically relevant cancer subtypes. Human Genetics, 2011, 130, 93-101.	1.8	13

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127	Postharvest UV-C treatment combined with 1-methylcyclopropene (1-MCP), followed by storage in continuous low-level ethylene atmosphere, improves the quality of tomatoes. Journal of Horticultural Science and Biotechnology, 2017, 92, 521-529.	0.9	13
128	Phytochemical profiles and antioxidant capacity of the crude extracts, aqueous- and saponin-enriched butanol fractions of Helicteres hirsuta Lour. leaves and stems. Chemical Papers, 2017, 71, 2233-2242.	1.0	12
129	Exploring the Least Studied Australian Eucalypt Genera: Corymbia and Angophora for Phytochemicals with Anticancer Activity against Pancreatic Malignancies. Chemistry and Biodiversity, 2017, 14, e1600291.	1.0	12
130	Microwave irradiation enhances the inÂvitro antifungal activity of citrus byâ€product aqueous extracts against Alternaria alternata. International Journal of Food Science and Technology, 2018, 53, 1510-1517.	1.3	12
131	Ultrasound-assisted extraction of Catharanthus roseus (L.) G. Don (Patricia White cultivar) stem for maximizing saponin yield and antioxidant capacity. Journal of Food Processing and Preservation, 2018, 42, e13597.	0.9	12
132	Optimization of far-infrared vacuum drying conditions for Miang leaves (Camellia sinensis var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	1.2	11
133	Combined postharvest UV-C and 1-methylcyclopropene (1-MCP) treatment, followed by storage continuously in low level of ethylene atmosphere improves the quality of Tahitian limes. Journal of Food Science and Technology, 2018, 55, 2467-2475.	1.4	11
134	Improving the storage quality of Tahitian limes (Citrus latifolia) by pre-storage UV-C irradiation. Journal of Food Science and Technology, 2019, 56, 1438-1444.	1.4	11
135	Tetraspanin CD9 is Regulated by miR-518f-5p and Functions in Breast Cell Migration and In Vivo Tumor Growth. Cancers, 2020, 12, 795.	1.7	11
136	Interactions between taste receptors and the gastrointestinal microbiome in inflammatory bowel disease. Journal of Nutrition & Intermediary Metabolism, 2019, 18, 100106.	1.7	10
137	LMO4 expression in squamous cell carcinoma of the anterior tongue. Histopathology, 2011, 58, 477-480.	1.6	9
138	Use of low-pressure storage to improve the quality of tomatoes. Journal of Horticultural Science and Biotechnology, 2017, 92, 583-590.	0.9	9
139	Association between Sour Taste SNP KCNJ2-rs236514, Diet Quality and Mild Cognitive Impairment in an Elderly Cohort. Nutrients, 2021, 13, 719.	1.7	9
140	A study of parenteral versus enteral nutrition following caecal ligation and puncture in the rat: Influence on survival and tissue protein turnover. Clinical Nutrition, 2004, 23, 1135-1145.	2.3	8
141	Biophysical evidence to support and extend the vitamin Dâ€folate hypothesis as a paradigm for the evolution of human skin pigmentation. American Journal of Human Biology, 2022, 34, e23667.	0.8	8
142	Messina: A Novel Analysis Tool to Identify Biologically Relevant Molecules in Disease. PLoS ONE, 2009, 4, e5337.	1.1	8
143	Cytotoxic activity of extracts and fractions from Paramignya trimera root and Phyllanthus amarus against pancreatic cancer cell lines. Journal of Cancer Research and Therapeutics, 2019, 15, 245.	0.3	8
144	Investigation of phytochemicals and antioxidant capacity of selected Eucalyptus species using conventional extraction. Chemical Papers, 2015, .	1.0	7

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145	Animal models of pancreatic cancer and their application in clinical research. Gastrointestinal Cancer: Targets and Therapy, 2016, Volume 6, 31-39.	5.5	7
146	Characterising the Physical, Phytochemical and Antioxidant Properties of the Tuckeroo (Cupaniopsis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.0	7
147	miR-518f-5p decreases tetraspanin CD9 protein levels and differentially affects non-tumourigenic prostate and prostate cancer cell migration and adhesion. Oncotarget, 2018, 9, 1980-1991.	0.8	7
148	Independent and Interactive Influences of Environmental UVR, Vitamin D Levels, and Folate Variant MTHFD1-rs2236225 on Homocysteine Levels. Nutrients, 2020, 12, 1455.	1.7	7
149	Optimum aqueous extraction conditions for preparation of a phenolicâ€enriched Davidson's plum (<scp>D</scp>avidsonia pruriens<scp>F</scp>. Muell) extract. International Journal of Food Science and Technology, 2015, 50, 2475-2482.	1.3	6
150	Microwave-assisted extraction as an advanced technique for optimization of saponin yield and antioxidant potential from Phyllanthus amarus. Separation Science and Technology, 2017, , 1-11.	1.3	6
151	Effect of low-pressure storage on the quality of green capsicums (Capsicum annum L.). Journal of Horticultural Science and Biotechnology, 2018, 93, 529-536.	0.9	6
152	Isolation and Maximisation of Extraction of Mangiferin from the Root of Salacia chinensis L.. Separations, 2019, 6, 44.	1.1	6
153	Assessment and comparison of phytochemicals and antioxidant properties from various parts of the Australian maroon bush (Scaevola spinescens). Heliyon, 2021, 7, e06810.	1.4	6
154	Optimum conventional extraction conditions for phenolics, flavonoids, and antioxidant capacity of Helicteres hirsuta Lour.. Asia-Pacific Journal of Chemical Engineering, 2017, 12, 332-347.	0.8	5
155	The Bispidinone Derivative 3,7-Bis-[2-(S)-amino-3-(1H-indol-3-yl)-propionyl]-1,5-diphenyl-3,7-diazabicyclo[3.3.1]nonan-9-one Dihydrochloride Induces an Apoptosis-Mediated Cytotoxic Effect on Pancreatic Cancer Cells In Vitro. Molecules, 2019, 24, 524.	1.7	5
156	Optimization of ultrasound-assisted extraction conditions for phenolic compounds and antioxidant capacity from Tuckeroo (Cupaniopsis anacardioides) fruit. Separation Science and Technology, 2020, 55, 3151-3160.	1.3	5
157	Environmental UVR Levels and Skin Pigmentation Gene Variants Associated with Folate and Homocysteine Levels in an Elderly Cohort. International Journal of Environmental Research and Public Health, 2020, 17, 1545.	1.2	5
158	Elaeocarpus reticulatus fruit extracts reduce viability and induce apoptosis in pancreatic cancer cells in vitro. Molecular Biology Reports, 2020, 47, 2073-2084.	1.0	5
159	Genetic Variation in the Bitter Receptors Responsible for Epicatechin Detection Are Associated with BMI in an Elderly Cohort. Nutrients, 2021, 13, 571.	1.7	5
160	Phytochemical and Antioxidant Properties from Different Parts ofSalacia chinensisL.. Journal of Biologically Active Products From Nature, 2017, 7, 401-410.	0.1	4
161	An Array of Bioactive Compounds From Australian Eucalypts and Their Relevance in Pancreatic Cancer Therapeutics. Pancreas, 2018, 47, 690-707.	0.5	4
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