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	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
2	3,5-Bis(trifluoromethyl)phenylsulfonamides, a novel pancreatic cancer active lead. Investigation of the terminal aromatic moiety. Bioorganic and Medicinal Chemistry Letters, 2022, 61, 128591.	1.0	4
3	Targeting DNA Damage Response and Replication Stress in Pancreatic Cancer. Gastroenterology, 2021, 160, 362-377.e13.	0.6	90
4	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
5	Ethnopharmacology, Biological Activity and Phytochemistry of Scaevola spinescens. Chemistry and Biodiversity, 2021, 18, e2001050.	1.0	0
6	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
7	Targeting the S100A2â€p53 Interaction with a Series of 3,5â€Bis(trifluoromethyl)benzene Sulfonamides: Synthesis and Cytotoxicity. ChemMedChem, 2021, 16, 2851-2863.	1.6	3
8	Cytotoxic 1,2,3â€Triazoles as Potential Leads Targeting the S100A2â€p53 Complex: Synthesis and Cytotoxicity. ChemMedChem, 2021, 16, 2864-2881.	1.6	3
9	Sour Taste SNP KCNJ2-rs236514 and Differences in Nutrient Intakes and Metabolic Health Markers in the Elderly. Frontiers in Nutrition, 2021, 8, 701588.	1.6	1
10	Optimising Conditions for Encapsulation of Salacia chinensis Root Extract enriched with Phenolic Compounds. Current Nutraceuticals, 2021, 02, .	0.1	0
11	Optimization of Aqueous Extraction of the Australian Maroon Bush (Scaevola spinescens R. Br.) to Maximize Bioactive Compound and Antioxidant Yield. Current Nutraceuticals, 2021, 02, .	0.1	0
12	Association between Sour Taste SNP KCNJ2-rs236514, Diet Quality and Mild Cognitive Impairment in an Elderly Cohort. Nutrients, 2021, 13, 719.	1.7	9
13	Optimal encapsulation of maroon bush (Scaevola spinescens R. Br.) extract enriched with bioactive compounds. Applied Food Research, 2021, 1, 100009.	1.4	1
14	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
15	Encapsulation of phenolic-rich extract from banana (Musa cavendish) peel. Journal of Food Science and Technology, 2020, 57, 2089-2098.	1.4	15
16	In vitro anti-pancreatic cancer activity of HPLC-derived fractions from Helicteres hirsuta Lour. stem. Molecular Biology Reports, 2020, 47, 897-905.	1.0	2
17	Precision Oncology in Surgery. Annals of Surgery, 2020, 272, 366-376.	2.1	48
18	HNF4A and GATA6 Loss Reveals Therapeutically Actionable Subtypes in Pancreatic Cancer. Cell Reports, 2020, 31, 107625.	2.9	78

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19	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
20	Distribution of variants in multiple vitamin D-related loci (DHCR7/NADSYN1, GC, CYP2R1, CYP11A1,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 populations. Genes and Nutrition, 2020, 15, 5.	1.2	17
21	Investigation of the Most Suitable Conditions for Dehydration of Tuckeroo (Cupaniopsis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.3	2
22	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
23	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
24	Small molecule inhibitors in pancreatic cancer. RSC Medicinal Chemistry, 2020, 11, 164-183.	1.7	21
25	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
26	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
27	Phytochemicals Derived from Catharanthus roseus and Their Health Benefits. Technologies, 2020, 8, 80.	3.0	26
28	Phytochemical Profiles and Potential Health Benefits of Helicteres hirsuta Lour.. Proceedings (mdpi), 2020, 70, .	0.2	1
29	Isolation and Maximisation of Extraction of Mangiferin from the Root of Salacia chinensis L.. Separations, 2019, 6, 44.	1.1	6
30	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
31	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
32	Starch-based films: Major factors affecting their properties. International Journal of Biological Macromolecules, 2019, 132, 1079-1089.	3.6	307
33	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
34	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
35	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
36	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

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37	Folate and Inflammation â€“ links between folate and features of inflammatory conditions. Journal of Nutrition & Intermediary Metabolism, 2019, 18, 100104.	1.7	26
38	Interactions between taste receptors and the gastrointestinal microbiome in inflammatory bowel disease. Journal of Nutrition & Intermediary Metabolism, 2019, 18, 100106.	1.7	10
39	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
40	A starch edible surface coating delays banana fruit ripening. LWT - Food Science and Technology, 2019, 100, 341-347.	2.5	123
41	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
42	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
43	Pretreatment of citrus by-products affects polyphenol recovery: a review. Food Reviews International, 2018, 34, 770-795.	4.3	27
44	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
45	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
46	The application of low pressure storage to maintain the quality of zucchinis. New Zealand Journal of Crop and Horticultural Science, 2018, 46, 254-263.	0.7	3
47	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
48	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
49	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
50	Phenolic compounds within banana peel and their potential uses: A review. Journal of Functional Foods, 2018, 40, 238-248.	1.6	209
51	Effect of starch physiology, gelatinization, and retrogradation on the attributes of rice starchâ€Îâ€carrageenan film. Starch/Staerke, 2018, 70, 1700099.	1.1	32
52	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
53	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
54	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

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55	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
56	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
57	Comparative cytotoxic activity between kaempferol and gallic acid against various cancer cell lines. Data in Brief, 2018, 21, 1033-1036.	0.5	25
58	Interactions between Bitter Taste, Diet and Dysbiosis: Consequences for Appetite and Obesity. Nutrients, 2018, 10, 1336.	1.7	27
59	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
60	Lipidomic profiling of extracellular vesicles derived from prostate and prostate cancer cell lines. Lipids in Health and Disease, 2018, 17, 211.	1.2	106
61	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
62	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
63	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
64	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
65	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
66	Extracellular vesicles with altered tetraspanin CD9 and CD151 levels confer increased prostate cell motility and invasion. Scientific Reports, 2018, 8, 8822.	1.6	52
67	An Array of Bioactive Compounds From Australian Eucalypts and Their Relevance in Pancreatic Cancer Therapeutics. Pancreas, 2018, 47, 690-707.	0.5	4
68	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
69	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
70	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
71	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
72	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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73	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
74	The Histone Methyltransferase DOT1L Promotes Neuroblastoma by Regulating Gene Transcription. Cancer Research, 2017, 77, 2522-2533.	0.4	59
75	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
76	Whole-genome landscape of pancreatic neuroendocrine tumours. Nature, 2017, 543, 65-71.	13.7	716
77	Use of low-pressure storage to improve the quality of tomatoes. Journal of Horticultural Science and Biotechnology, 2017, 92, 583-590.	0.9	9
78	In vitro anticancer properties of selected Eucalyptus species. In Vitro Cellular and Developmental Biology - Animal, 2017, 53, 604-615.	0.7	21
79	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
80	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
81	Development of biocomposite films incorporated with different amounts of shellac, emulsifier, and surfactant. Food Hydrocolloids, 2017, 72, 174-184.	5.6	26
82	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
83	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
84	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
85	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
86	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
87	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
88	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
89	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
90	Phytochemical and Antioxidant Properties from Different Parts ofSalacia chinensisL.. Journal of Biologically Active Products From Nature, 2017, 7, 401-410.	0.1	4

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91	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
92	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
93	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
94	Effects of drying conditions on physicochemical and antioxidant properties of banana (Musa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.7	51
95	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
96	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
97	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
98	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
99	Hypermutation In Pancreatic Cancer. Gastroenterology, 2017, 152, 68-74.e2.	0.6	174
100	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
101	Physicochemical Properties, Antioxidant and Cytotoxic Activities of Crude Extracts and Fractions from Phyllanthus amarus. Medicines (Basel, Switzerland), 2017, 4, 42.	0.7	18
102	Characterising the Physical, Phytochemical and Antioxidant Properties of the Tuckeroo (Cupaniopsis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.0	7
103	Mass Proportion, Bioactive Compounds and Antioxidant Capacity of Carrot Peel as Affected by Various Solvents. Technologies, 2016, 4, 36.	3.0	21
104	Water Sorption Isotherm of Pea Starch Edible Films and Prediction Models. Foods, 2016, 5, 1.	1.9	65
105	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
106	Animal models of pancreatic cancer and their application in clinical research. Gastrointestinal Cancer: Targets and Therapy, 2016, Volume 6, 31-39.	5.5	7
107	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
108	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

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109	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
110	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
111	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
112	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
113	Influence of solvents and novel extraction methods on bioactive compounds and antioxidant capacity of Phyllanthus amarus. Chemical Papers, 2016, .	1.0	16
114	Genomic analyses identify molecular subtypes of pancreatic cancer. Nature, 2016, 531, 47-52.	13.7	2,700
115	Optimisation of microwave-assisted extraction from Phyllanthus amarus for phenolic compounds-enriched extracts and antioxidant capacity. Chemical Papers, 2016, 70, .	1.0	18
116	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
117	Investigation of phytochemicals and antioxidant capacity of selected Eucalyptus species using conventional extraction. Chemical Papers, 2015, .	1.0	7
118	Botanical, Phytochemical, and Anticancer Properties of the Eucalyptus Species. Chemistry and Biodiversity, 2015, 12, 907-924.	1.0	55
119	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
120	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
121	Phytochemical Properties and Anti-Proliferative Activity of Olea europaea L. Leaf Extracts against Pancreatic Cancer Cells. Molecules, 2015, 20, 12992-13004.	1.7	55
122	Phytochemical, Antioxidant and Anti-Cancer Properties of Euphorbia tirucalli Methanolic and Aqueous Extracts. Antioxidants, 2015, 4, 647-661.	2.2	52
123	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
124	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
125	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
126	Whole genomes redefine the mutational landscape of pancreatic cancer. Nature, 2015, 518, 495-501.	13.7	2,132

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127	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
128	Effects of Different Drying Methods on Bioactive Compound Yield and Antioxidant Capacity ofPhyllanthus amarus. Drying Technology, 2015, 33, 1006-1017.	1.7	68
129	Optimization of far-infrared vacuum drying conditions for Miang leaves (Camellia sinensis var.) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.2	11
130	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
131	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
132	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
133	Connective tissue growth factor as a novel therapeutic target in high grade serous ovarian cancer. Oncotarget, 2015, 6, 44551-44562.	0.8	37
134	Optimization of the Aqueous Extraction of Phenolic Compounds from Olive Leaves. Antioxidants, 2014, 3, 700-712.	2.2	49
135	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
136	Adjuvant chemotherapy in elderly patients with pancreatic cancer. British Journal of Cancer, 2014, 110, 313-319.	2.9	64
137	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
138	Targeting mTOR dependency in pancreatic cancer. Gut, 2014, 63, 1481-1489.	6.1	107
139	Physicochemical composition, antioxidant and anti-proliferative capacity of a lilly pilly (Syzygium) Tj ETQq1 1 0.784314 rgBT /Overlock	1.0	38
140	Fruit-derived phenolic compounds and pancreatic cancer: Perspectives from Australian native fruits. Journal of Ethnopharmacology, 2014, 152, 227-242.	2.0	52
141	Histone deacetylase 5 blocks neuroblastoma cell differentiation by interacting with N-Myc. Oncogene, 2014, 33, 2987-2994.	2.6	36
142	A historical perspective of pancreatic cancer mouse models. Seminars in Cell and Developmental Biology, 2014, 27, 96-105.	2.3	24
143	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
144	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

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145	Histomolecular Phenotypes and Outcome in Adenocarcinoma of the Ampulla of Vater. Journal of Clinical Oncology, 2013, 31, 1348-1356.	0.8	142
146	The histone deacetylase SIRT2 stabilizes Myc oncoproteins. Cell Death and Differentiation, 2013, 20, 503-514.	5.0	171
147	Contribution of bone marrow derived cells to the pancreatic tumor microenvironment. Frontiers in Physiology, 2013, 4, 56.	1.3	20
148	The prognostic and predictive value of serum CA19.9 in pancreatic cancer. Annals of Oncology, 2012, 23, 1713-1722.	0.6	240
149	Pancreatic cancer genomes reveal aberrations in axon guidance pathway genes. Nature, 2012, 491, 399-405.	13.7	1,741
150	Adult Cardiac-Resident MSC-like Stem Cells with a Proepicardial Origin. Cell Stem Cell, 2011, 9, 527-540.	5.2	358
151	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
152	Retinoid Signaling in Pancreatic Cancer, Injury and Regeneration. PLoS ONE, 2011, 6, e29075.	1.1	20
153	Precursor lesions in pancreatic cancer: morphological and molecular pathology. Pathology, 2011, 43, 183-200.	0.3	64
154	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
155	LMO4 expression in squamous cell carcinoma of the anterior tongue. Histopathology, 2011, 58, 477-480.	1.6	9
156	Preclinical strategies to define predictive biomarkers for therapeutically relevant cancer subtypes. Human Genetics, 2011, 130, 93-101.	1.8	13
157	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
158	Transcriptional upregulation of histone deacetylase 2 promotes Myc-induced oncogenic effects. Oncogene, 2010, 29, 5957-5968.	2.6	76
159	Discovery of serum biomarkers for pancreatic adenocarcinoma using proteomic analysis. British Journal of Cancer, 2010, 103, 391-400.	2.9	52
160	Margin Clearance and Outcome in Resected Pancreatic Cancer. Journal of Clinical Oncology, 2009, 27, 2855-2862.	0.8	296
161	Expression of S100A2 Calcium-Binding Protein Predicts Response to Pancreatectomy for Pancreatic Cancer. Gastroenterology, 2009, 137, 558-568.e11.	0.6	82
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