# Ren-You Gan

## List of Publications by Citations



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|---|---|---|---|
| 177 papers | 7,043 citations | 41 h-index | 79 g-index |
| 188 ext. papers | 10,019 ext. citations | 6.8 avg, IF | 6.55 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 177 | Antioxidant Phytochemicals for the Prevention and Treatment of Chronic Diseases. *Molecules*, **2015**, 20, 21138-56 | 4.8 | 536 |
| 176 | Impacts of gut bacteria on human health and diseases. *International Journal of Molecular Sciences*, **2015**, 16, 7493-519 | 6.3 | 420 |
| 175 | Antioxidant capacities and total phenolic contents of 62 fruits. *Food Chemistry*, **2011**, 129, 345-350 | 8.5 | 420 |
| 174 | Natural Antioxidants in Foods and Medicinal Plants: Extraction, Assessment and Resources. *International Journal of Molecular Sciences*, **2017**, 18, | 6.3 | 415 |
| 173 | Bioactive Compounds and Bioactivities of Ginger ( Roscoe). *Foods*, **2019**, 8, | 4.9 | 232 |
| 172 | Bioactive Compounds and Biological Functions of Garlic ( L.). *Foods*, **2019**, 8, | 4.9 | 193 |
| 171 | Melatonin for the prevention and treatment of cancer. *Oncotarget*, **2017**, 8, 39896-39921 | 3.3 | 180 |
| 170 | Absorption, metabolism, anti-cancer effect and molecular targets of epigallocatechin gallate (EGCG): An updated review. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 924-941 | 11.5 | 177 |
| 169 | Total phenolic contents and antioxidant capacities of selected chinese medicinal plants. *International Journal of Molecular Sciences*, **2010**, 11, 2362-72 | 6.3 | 162 |
| 168 | Phenolic compounds and bioactivities of pigmented rice. *Critical Reviews in Food Science and Nutrition*, **2013**, 53, 296-306 | 11.5 | 156 |
| 167 | Bioactive compounds and bioactivities of germinated edible seeds and sprouts: An updated review. *Trends in Food Science and Technology*, **2017**, 59, 1-14 | 15.3 | 137 |
| 166 | Antioxidant capacities and total phenolic contents of infusions from 223 medicinal plants. *Industrial Crops and Products*, **2013**, 51, 289-298 | 5.9 | 131 |
| 165 | Dietary Sources and Bioactivities of Melatonin. *Nutrients*, **2017**, 9, | 6.7 | 131 |
| 164 | Antioxidant capacities and total phenolic contents of 56 wild fruits from South China. *Molecules*, **2010**, 15, 8602-17 | 4.8 | 126 |
| 163 | Bioactivity, Health Benefits, and Related Molecular Mechanisms of Curcumin: Current Progress, Challenges, and Perspectives. *Nutrients*, **2018**, 10, | 6.7 | 113 |
| 162 | Dietary Natural Products for Prevention and Treatment of Breast Cancer. *Nutrients*, **2017**, 9, | 6.7 | 109 |
| 161 | Health Functions and Related Molecular Mechanisms of Tea Components: An Update Review. *International Journal of Molecular Sciences*, **2019**, 20, | 6.3 | 94 |

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| 160 | Optimization of ultrasound-assisted extraction of anthocyanins from mulberry, using response surface methodology. *International Journal of Molecular Sciences*, **2011**, 12, 3006-17 | 6.3 | 89 |
| 159 | Health Benefits and Molecular Mechanisms of Resveratrol: A Narrative Review. *Foods*, **2020**, 9, | 4.9 | 86 |
| 158 | Phenolic Profiles and Antioxidant Activities of 30 Tea Infusions from Green, Black, Oolong, White, Yellow and Dark Teas. *Antioxidants*, **2019**, 8, | 7.1 | 80 |
| 157 | Total phenolic contents and antioxidant capacities of herbal and tea infusions. *International Journal of Molecular Sciences*, **2011**, 12, 2112-24 | 6.3 | 76 |
| 156 | Bioactivities and Health Benefits of Wild Fruits. *International Journal of Molecular Sciences*, **2016**, 17, | 6.3 | 73 |
| 155 | Bioactivities and Health Benefits of Mushrooms Mainly from China. *Molecules*, **2016**, 21, | 4.8 | 73 |
| 154 | Effects and Mechanisms of Tea for the Prevention and Management of Diabetes Mellitus and Diabetic Complications: An Updated Review. *Antioxidants*, **2019**, 8, | 7.1 | 65 |
| 153 | Dietary plants, gut microbiota, and obesity: Effects and mechanisms. *Trends in Food Science and Technology*, **2019**, 92, 194-204 | 15.3 | 63 |
| 152 | Screening of natural antioxidants from traditional Chinese medicinal plants associated with treatment of rheumatic disease. *Molecules*, **2010**, 15, 5988-97 | 4.8 | 59 |
| 151 | Pigmented edible bean coats as natural sources of polyphenols with antioxidant and antibacterial effects. *LWT - Food Science and Technology*, **2016**, 73, 168-177 | 5.4 | 54 |
| 150 | Effects of Melatonin on Liver Injuries and Diseases. *International Journal of Molecular Sciences*, **2017**, 18, | 6.3 | 54 |
| 149 | Gut Microbiota's Relationship with Liver Disease and Role in Hepatoprotection by Dietary Natural Products and Probiotics. *Nutrients*, **2018**, 10, | 6.7 | 51 |
| 148 | Polyphenols in Common Beans (Phaseolus vulgaris L.): Chemistry, Analysis, and Factors Affecting Composition. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 1518-1539 | 16.4 | 51 |
| 147 | Natural Products for Prevention and Treatment of Chemical-Induced Liver Injuries. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 472-495 | 16.4 | 50 |
| 146 | Microwave-Assisted Extraction of Natural Antioxidants from the Exotic Gordonia axillaris Fruit: Optimization and Identification of Phenolic Compounds. *Molecules*, **2017**, 22, | 4.8 | 50 |
| 145 | Recent progress on liver kinase B1 (LKB1): expression, regulation, downstream signaling and cancer suppressive function. *International Journal of Molecular Sciences*, **2014**, 15, 16698-718 | 6.3 | 50 |
| 144 | Polyphenols from selected dietary spices and medicinal herbs differentially affect common food-borne pathogenic bacteria and lactic acid bacteria. *Food Control*, **2018**, 92, 437-443 | 6.2 | 49 |
| 143 | Effects and Mechanisms of Tea and Its Bioactive Compounds for the Prevention and Treatment of Cardiovascular Diseases: An Updated Review. *Antioxidants*, **2019**, 8, | 7.1 | 48 |

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| 142 | Underlying mechanism for the differences in heat-induced gel properties between thick egg whites and thin egg whites: Gel properties, structure and quantitative proteome analysis. *Food Hydrocolloids*, **2020**, 106, 105873 | 10.6 | 48 |
| 141 | Citrus Flavonoids as Promising Phytochemicals Targeting Diabetes and Related Complications: A Systematic Review of In Vitro and In Vivo Studies. *Nutrients*, **2020**, 12, | 6.7 | 47 |
| 140 | Absorption, metabolism, and bioactivity of vitexin: recent advances in understanding the efficacy of an important nutraceutical. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 1049-1064 | 11.5 | 47 |
| 139 | Fermentation alters antioxidant capacity and polyphenol distribution in selected edible legumes. *International Journal of Food Science and Technology*, **2016**, 51, 875-884 | 3.8 | 46 |
| 138 | Phytochemical Composition and Antioxidant Capacity of 30 Chinese Teas. *Antioxidants*, **2019**, 8, | 7.1 | 45 |
| 137 | Effects and mechanisms of tea for the prevention and management of cancers: An updated review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1693-1705 | 11.5 | 45 |
| 136 | Antioxidant Activities, Phenolic Profiles, and Organic Acid Contents of Fruit Vinegars. *Antioxidants*, **2019**, 8, | 7.1 | 40 |
| 135 | Targeting gut microbiota with dietary components on cancer: Effects and potential mechanisms of action. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1025-1037 | 11.5 | 40 |
| 134 | The health benefits, functional properties, modifications, and applications of pea (Pisum sativum L.) protein: Current status, challenges, and perspectives. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1835-1876 | 16.4 | 39 |
| 133 | Comparison of Antioxidant Activities of Different Grape Varieties. *Molecules*, **2018**, 23, | 4.8 | 39 |
| 132 | Effects of Fermented Edible Seeds and Their Products on Human Health: Bioactive Components and Bioactivities. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 489-531 | 16.4 | 38 |
| 131 | Antimicrobial and anticancer applications and related mechanisms of curcumin-mediated photodynamic treatments. *Trends in Food Science and Technology*, **2020**, 97, 341-354 | 15.3 | 38 |
| 130 | Targeting Gut Microbiota for the Prevention and Management of Diabetes Mellitus by Dietary Natural Products. *Foods*, **2019**, 8, | 4.9 | 36 |
| 129 | The phenolic composition and antioxidant capacity of soluble and bound extracts in selected dietary spices and medicinal herbs. *International Journal of Food Science and Technology*, **2016**, 51, 565-573 | 3.8 | 36 |
| 128 | Tannins as an alternative to antibiotics. *Food Bioscience*, **2020**, 38, 100751 | 4.9 | 35 |
| 127 | State-of-the-art review of dark tea: From chemistry to health benefits. *Trends in Food Science and Technology*, **2021**, 109, 126-138 | 15.3 | 35 |
| 126 | Microwave-Assisted Extraction of Phenolic Compounds from Fruit: Optimization and Identification. *Molecules*, **2018**, 23, | 4.8 | 35 |
| 125 | Health Benefits of Bioactive Compounds from the Genus , a Source of Traditional Caffeinated Beverages. *Nutrients*, **2018**, 10, | 6.7 | 34 |

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| 124 | Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (Vigna radiata) sprouts. *International Journal of Food Science and Technology*, **2016**, 51, 2090-2098 | 3.8 | 33 |
| 123 | Curcumin: Total-Scale Analysis of the Scientific Literature. *Molecules*, **2019**, 24, | 4.8 | 32 |
| 122 | Potential of Grape Wastes as a Natural Source of Bioactive Compounds. *Molecules*, **2018**, 23, | 4.8 | 32 |
| 121 | Optimization of Ultrasound-Assisted Extraction of Antioxidants from the Mung Bean Coat. *Molecules*, **2017**, 22, | 4.8 | 30 |
| 120 | Ultrasound-Assisted Extraction and Identification of Natural Antioxidants from the Fruit of Melastoma sanguineum Sims. *Molecules*, **2017**, 22, | 4.8 | 29 |
| 119 | Enhancing antioxidant capacity of Lactobacillus acidophilus-fermented milk fortified with pomegranate peel extracts. *Food Bioscience*, **2018**, 26, 185-192 | 4.9 | 29 |
| 118 | The In Vivo Antioxidant and Hepatoprotective Actions of Selected Chinese Teas. *Foods*, **2020**, 9, | 4.9 | 28 |
| 117 | Green Extraction of Antioxidant Polyphenols from Green Tea (). *Antioxidants*, **2020**, 9, | 7.1 | 27 |
| 116 | Lactobacillus plantarum WCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean (Vigna radiata) and Soya Bean (Glycine max) Milks. *Journal of Food Processing and Preservation*, **2017**, 41, e12944 | 2.1 | 26 |
| 115 | Effects of simulated saliva-gastrointestinal digestion on the physicochemical properties and bioactivities of okra polysaccharides. *Carbohydrate Polymers*, **2020**, 238, 116183 | 10.3 | 26 |
| 114 | Antivirulence properties and related mechanisms of spice essential oils: A comprehensive review. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1018-1055 | 16.4 | 25 |
| 113 | Effects and Mechanisms of Probiotics, Prebiotics, Synbiotics, and Postbiotics on Metabolic Diseases Targeting Gut Microbiota: A Narrative Review. *Nutrients*, **2021**, 13, | 6.7 | 25 |
| 112 | Inhibition of multidrug-resistant foodborne Staphylococcus aureus biofilms by a natural terpenoid (+)-nootkatone and related molecular mechanism. *Food Control*, **2020**, 112, 107154 | 6.2 | 24 |
| 111 | Protective Effects of Lemon Juice on Alcohol-Induced Liver Injury in Mice. *BioMed Research International*, **2017**, 2017, 7463571 | 3 | 24 |
| 110 | Bioactive compounds and beneficial functions of sprouted grains **2019**, 191-246 | | 24 |
| 109 | Thermal and Rheological Properties of Mung Bean Starch Blends with Potato, Sweet Potato, Rice, and Sorghum Starches. *Food and Bioprocess Technology*, **2016**, 9, 1408-1421 | 5.1 | 22 |
| 108 | Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean () Coats. *Frontiers in Chemistry*, **2018**, 6, 39 | 5 | 21 |
| 107 | Natural Products for the Prevention and Management of Helicobacter pylori Infection. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 937-952 | 16.4 | 21 |

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| 106 | Effects of drying methods on the physicochemical characteristics and bioactivities of polyphenolic-protein-polysaccharide conjugates from Hovenia dulcis. *International Journal of Biological Macromolecules*, **2020**, 148, 1211-1221 | 7.9 | 21 |
| 105 | Sweet tea ( rehd.) as a new natural source of bioactive dihydrochalcones with multiple health benefits. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-18 | 11.5 | 21 |
| 104 | Effects of Beverages on Alcohol Metabolism: Potential Health Benefits and Harmful Impacts. *International Journal of Molecular Sciences*, **2016**, 17, 354 | 6.3 | 21 |
| 103 | Buckwheat and Millet Affect Thermal, Rheological, and Gelling Properties of Wheat Flour. *Journal of Food Science*, **2016**, 81, E627-36 | 3.4 | 21 |
| 102 | Nanochemoprevention with therapeutic benefits: An updated review focused on epigallocatechin gallate delivery. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1243-1264 | 11.5 | 21 |
| 101 | Quantitative proteomic and metabolomic analysis of Dictyophora indusiata fruiting bodies during post-harvest morphological development. *Food Chemistry*, **2021**, 339, 127884 | 8.5 | 21 |
| 100 | Structural characteristics and biological activities of a pectic-polysaccharide from okra affected by ultrasound assisted metal-free Fenton reaction. *Food Hydrocolloids*, **2022**, 122, 107085 | 10.6 | 21 |
| 99 | Effects and mechanisms of edible and medicinal plants on obesity: an updated review. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 2061-2077 | 11.5 | 20 |
| 98 | Polysaccharides from loquat (Eriobotrya japonica) leaves: Impacts of extraction methods on their physicochemical characteristics and biological activities. *International Journal of Biological Macromolecules*, **2020**, 146, 508-517 | 7.9 | 20 |
| 97 | In vitro simulated digestion and fecal fermentation of polysaccharides from loquat leaves: Dynamic changes in physicochemical properties and impacts on human gut microbiota. *International Journal of Biological Macromolecules*, **2021**, 168, 733-742 | 7.9 | 20 |
| 96 | Effects of Tannase and Ultrasound Treatment on the Bioactive Compounds and Antioxidant Activity of Green Tea Extract. *Antioxidants*, **2019**, 8, | 7.1 | 19 |
| 95 | Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili (Rosa roxburghii). *Industrial Crops and Products*, **2020**, 143, 111928 | 5.9 | 19 |
| 94 | The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-28 | 11.5 | 19 |
| 93 | The Effects of Syzygium samarangense, Passiflora edulis and Solanum muricatum on Alcohol-Induced Liver Injury. *International Journal of Molecular Sciences*, **2016**, 17, | 6.3 | 19 |
| 92 | Physicochemical and pH-dependent functional properties of proteins isolated from eight traditional Chinese beans. *Food Hydrocolloids*, **2021**, 112, 106288 | 10.6 | 19 |
| 91 | Antioxidant Food Components for the Prevention and Treatment of Cardiovascular Diseases: Effects, Mechanisms, and Clinical Studies. *Oxidative Medicine and Cellular Longevity*, **2021**, 2021, 6627355 | 6.7 | 19 |
| 90 | Screening and Spontaneous Mutation of Pickle-Derived with Overproduction of Riboflavin, Related Mechanism, and Food Application. *Foods*, **2020**, 9, | 4.9 | 18 |
| 89 | Sword bean (Canavalia gladiata) as a source of antioxidant phenolics. *International Journal of Food Science and Technology*, **2016**, 51, 156-162 | 3.8 | 18 |

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| 88 | Dietary natural products and lung cancer: Effects and mechanisms of action. *Journal of Functional Foods*, **2019**, 52, 316-331 | 5.1 | 18 |
| 87 | Dynamic changes of structural characteristics of snow chrysanthemum polysaccharides during in vitro digestion and fecal fermentation and related impacts on gut microbiota. *Food Research International*, **2021**, 141, 109888 | 7 | 18 |
| 86 | Molecular mechanisms underlying health benefits of tea compounds. *Free Radical Biology and Medicine*, **2021**, 172, 181-200 | 7.8 | 18 |
| 85 | In vitro digestion and fecal fermentation behaviors of a pectic polysaccharide from okra (Abelmoschus esculentus) and its impacts on human gut microbiota. *Food Hydrocolloids*, **2021**, 114, 106577 | 10.6 | 17 |
| 84 | Recent Advances in Bioactive Compounds, Health Functions, and Safety Concerns of Onion ( L.). *Frontiers in Nutrition*, **2021**, 8, 669805 | 6.2 | 17 |
| 83 | Optimization of kidney bean antioxidants using RSM & ANN and characterization of antioxidant profile by UPLC-QTOF-MS. *LWT - Food Science and Technology*, **2019**, 114, 108321 | 5.4 | 16 |
| 82 | Optimization of Ultrasound-Assisted Extraction of Antioxidant Polyphenols from the Seed Coats of Red Sword Bean ( (Jacq.) DC.). *Antioxidants*, **2019**, 8, | 7.1 | 16 |
| 81 | Ultrasonic Treatment Increases Extraction Rate of Common Bean ( L.) Antioxidants. *Antioxidants*, **2019**, 8, | 7.1 | 14 |
| 80 | Processing, Quality, Safety, and Acceptance of Meat Analogue Products. *Engineering*, **2020**, | 9.7 | 14 |
| 79 | Phytochemicals for the Prevention and Treatment of Gastric Cancer: Effects and Mechanisms. *International Journal of Molecular Sciences*, **2020**, 21, | 6.3 | 14 |
| 78 | Glycosidically bound aroma precursors in fruits: A comprehensive review. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-29 | 11.5 | 14 |
| 77 | Polyphenolic Profile and Antioxidant Capacity of Extracts from Fruits. *Antioxidants*, **2019**, 8, | 7.1 | 13 |
| 76 | Effects of 20 Selected Fruits on Ethanol Metabolism: Potential Health Benefits and Harmful Impacts. *International Journal of Environmental Research and Public Health*, **2016**, 13, 399 | 4.6 | 13 |
| 75 | Polysaccharides from dandelion (Taraxacum mongolicum) leaves: Insights into innovative drying techniques on their structural characteristics and biological activities. *International Journal of Biological Macromolecules*, **2021**, 167, 995-1005 | 7.9 | 13 |
| 74 | Hot Air Drying Induces Browning and Enhances Phenolic Content and Antioxidant Capacity in Mung Bean (Vigna radiata L.) Sprouts. *Journal of Food Processing and Preservation*, **2017**, 41, e12846 | 2.1 | 12 |
| 73 | Diversity in Antioxidant Capacity, Phenolic Contents, and Flavonoid Contents of 42 Edible Beans from China. *Cereal Chemistry*, **2017**, 94, 291-297 | 2.4 | 12 |
| 72 | Comparison of structural characteristics and bioactivities of polysaccharides from loquat leaves prepared by different drying techniques. *International Journal of Biological Macromolecules*, **2020**, 145, 611-619 | 7.9 | 12 |
| 71 | Natural products in diabetes research: quantitative literature analysis. *Natural Product Research*, **2021**, 35, 5813-5827 | 2.3 | 12 |

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| 70 | Effects of Food Processing on In Vivo Antioxidant and Hepatoprotective Properties of Green Tea Extracts. *Antioxidants*, **2019**, 8, | 7.1 | 12 |
| 69 | Insight into the roles of vitamins C and D against cancer: Myth or truth?. *Cancer Letters*, **2018**, 431, 161-170 | 7.9 | 12 |
| 68 | Comparison of the Phenolic Profiles of Soaked and Germinated Peanut Cultivars via UPLC-QTOF-MS. *Antioxidants*, **2019**, 8, | 7.1 | 11 |
| 67 | Lignans: Quantitative Analysis of the Research Literature. *Frontiers in Pharmacology*, **2020**, 11, 37 | 5.6 | 11 |
| 66 | Screening of lactic acid bacteria isolated from fermented Cornus officinalis fruits for probiotic potential. *Journal of Food Safety*, **2018**, 38, e12565 | 2 | 11 |
| 65 | Five-Golden-Flowers Tea: Green Extraction and Hepatoprotective Effect against Oxidative Damage. *Molecules*, **2018**, 23, | 4.8 | 11 |
| 64 | Effects and Mechanisms of Resveratrol on Aging and Age-Related Diseases. *Oxidative Medicine and Cellular Longevity*, **2021**, 2021, 9932218 | 6.7 | 11 |
| 63 | Relationships Between Cooking Properties and Physicochemical Properties in Brown and White Rice. *Starch/Staerke*, **2018**, 70, 1700167 | 2.3 | 10 |
| 62 | Green Extraction of Natural Antioxidants from the Fruit Waste and Analysis of Phenolic Profile. *Molecules*, **2018**, 23, | 4.8 | 10 |
| 61 | Effects of Microwave-Assisted Extraction Conditions on Antioxidant Capacity of Sweet Tea ( Rehd.). *Antioxidants*, **2020**, 9, | 7.1 | 10 |
| 60 | Optimization of reaction conditions for improving nutritional properties in heat moisture treated maize starch. *International Journal of Biological Macromolecules*, **2016**, 93, 34-40 | 7.9 | 10 |
| 59 | Screening and process optimization of ultrasound-assisted extraction of main antioxidants from sweet tea (Lithocarpus litseifolius [Hance] Chun). *Food Bioscience*, **2021**, 43, 101277 | 4.9 | 10 |
| 58 | Discovery of Antibacterial Dietary Spices That Target Antibiotic-Resistant Bacteria. *Microorganisms*, **2019**, 7, | 4.9 | 9 |
| 57 | Large-Scale Screening of 239 Traditional Chinese Medicinal Plant Extracts for Their Antibacterial Activities against Multidrug-Resistant and Cytotoxic Activities. *Pathogens*, **2020**, 9, | 4.5 | 9 |
| 56 | Carboxymethylation of Qingke β-glucans and their physicochemical properties and biological activities. *International Journal of Biological Macromolecules*, **2020**, 147, 200-208 | 7.9 | 9 |
| 55 | Physicochemical Properties of Mung Bean Starches Isolated From Four Varieties Grown in Sri Lanka. *Starch/Staerke*, **2018**, 70, 1700129 | 2.3 | 9 |
| 54 | Effects of different extraction methods on the structural properties and bioactivities of polysaccharides extracted from Qingke (Tibetan hulless barley). *Journal of Cereal Science*, **2020**, 92, 102906 | 3.8 | 9 |
| 53 | Effects of Tea against Alcoholic Fatty Liver Disease by Modulating Gut Microbiota in Chronic Alcohol-Exposed Mice. *Foods*, **2021**, 10, | 4.9 | 9 |

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| 52 | Deep Eutectic Solvent-Assisted Extraction, Partially Structural Characterization, and Bioactivities of Acidic Polysaccharides from Lotus Leaves. *Foods*, **2021**, 10, | 4.9 | 9 |
| 51 | Beta-glucosidase activity of wine yeasts and its impacts on wine volatiles and phenolics: A mini-review. *Food Microbiology*, **2021**, 100, 103859 | 6 | 9 |
| 50 | Physicochemical and functional properties of Caryota urens flour as compared to wheat flour. *International Journal of Food Science and Technology*, **2016**, 51, 2647-2653 | 3.8 | 8 |
| 49 | Cannabis sativa Bioactive Compounds and Their Extraction, Separation, Purification, and Identification Technologies: An Updated Review. *TrAC - Trends in Analytical Chemistry*, **2022**, 116554 | 14.6 | 8 |
| 48 | Accumulation of solvent-soluble and solvent-insoluble antioxidant phenolics in edible bean sprouts: implication of germination. *Functional Foods in Health and Disease*, **2016**, 6, 519 | 2.5 | 7 |
| 47 | Influences of Microwave-Assisted Extraction Parameters on Antioxidant Activity of the Extract from Peels. *Foods*, **2021**, 10, | 4.9 | 7 |
| 46 | Plant-Based Foods and Their Bioactive Compounds on Fatty Liver Disease: Effects, Mechanisms, and Clinical Application. *Oxidative Medicine and Cellular Longevity*, **2021**, 2021, 6621644 | 6.7 | 6 |
| 45 | The Chemical, Structural, and Biological Properties of Crude Polysaccharides from Sweet Tea ( (Hance) Chun) Based on Different Extraction Technologies. *Foods*, **2021**, 10, | 4.9 | 6 |
| 44 | Recent advances in the structure, synthesis, and applications of natural polymeric hydrogels. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-16 | 11.5 | 6 |
| 43 | Structural Characteristics of Crude Polysaccharides from 12 Selected Chinese Teas, and Their Antioxidant and Anti-Diabetic Activities. *Antioxidants*, **2021**, 10, | 7.1 | 6 |
| 42 | Thermal treatments affect the polyphenol profile and increase antioxidant capacity in five varieties of edible bean milks. *International Journal of Food Science and Technology*, **2016**, 51, 954-961 | 3.8 | 5 |
| 41 | Effects of several tea extracts on nonalcoholic fatty liver disease in mice fed with a high-fat diet. *Food Science and Nutrition*, **2021**, 9, 2954-2967 | 3.2 | 5 |
| 40 | Effects and Mechanisms of Tea on Parkinson□ Disease, Alzheimer□ Disease and Depression. *Food Reviews International*,1-29 | 5.5 | 5 |
| 39 | Physicochemical properties, digestibility and expected glycaemic index of high amylose rice differing in length-width ratio in Sri Lanka. *International Journal of Food Science and Technology*, **2020**, 55, 74-81 | 3.8 | 5 |
| 38 | Nutritional values, beneficial effects, and food applications of broccoli (Brassica oleracea var. italica Plenck). *Trends in Food Science and Technology*, **2022**, 119, 288-308 | 15.3 | 4 |
| 37 | Fermentation with Tea Residues Enhances Antioxidant Activities and Polyphenol Contents in Kombucha Beverages.. *Antioxidants*, **2022**, 11, | 7.1 | 4 |
| 36 | Phenolic profiles, antioxidant activities, and antiproliferative activities of different mung bean (Vigna radiata) varieties from Sri Lanka. *Food Bioscience*, **2020**, 37, 100705 | 4.9 | 4 |
| 35 | Optimization and Characterization of Microwave-Assisted Hydro-Distillation Extraction of Essential Oils from Leaf and Recovery of Polyphenols from Extract Fluid. *Molecules*, **2020**, 25, | 4.8 | 4 |

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| 34 | Recent development in zebrafish model for bioactivity and safety evaluation of natural products. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-29 | 11.5 | 4 |
| 33 | Structural and Biological Properties of Water Soluble Polysaccharides from Lotus Leaves: Effects of Drying Techniques. *Molecules*, **2021**, 26, | 4.8 | 4 |
| 32 | Bioactive Compounds, Therapeutic Activities, and Applications of Ficus pumila L.. *Agronomy*, **2021**, 11, 89 | 3.6 | 4 |
| 31 | Anti-inflammatory natural products as potential therapeutic agents of rheumatoid arthritis: A systematic review. *Phytomedicine*, **2021**, 93, 153766 | 6.5 | 4 |
| 30 | Chemical constituents and biological properties of Pu-erh tea.. *Food Research International*, **2022**, 154, 110899 | 7 | 4 |
| 29 | Current extraction, purification, and identification techniques of tea polyphenols: An updated review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-19 | 11.5 | 3 |
| 28 | Discrimination the geographical origin of Yanchi Tan Lamb with different muscle sections by stable isotopic ratios and elemental profiles. *International Journal of Food Science and Technology*, **2021**, 56, 2604-2611 | 3.8 | 3 |
| 27 | Protective effects of tea extracts against alcoholic fatty liver disease in mice via modulating cytochrome P450 2E1 expression and ameliorating oxidative damage. *Food Science and Nutrition*, **2021**, 9, 5626-5640 | 3.2 | 3 |
| 26 | Discovery of 1□acetoxychavicol acetate (ACA) as a promising antibacterial compound from galangal (Alpinia galanga (Linn.) Willd). *Industrial Crops and Products*, **2021**, 171, 113883 | 5.9 | 3 |
| 25 | Structural characteristics and immunomodulatory effects of sulfated polysaccharides derived from marine algae.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-17 | 11.5 | 3 |
| 24 | Pomegranate peel-derived punicalagin: Ultrasonic-assisted extraction, purification, and its □glucosidase inhibitory mechanism. *Food Chemistry*, **2021**, 374, 131635 | 8.5 | 2 |
| 23 | Effects and mechanisms of tea on obesity. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-18 | 11.5 | 2 |
| 22 | Antibacterial activity and gas chromatography mass spectrometry (GC□MS)-based metabolite profiles of Celtis africana and its endophytic extracts. *Industrial Crops and Products*, **2020**, 157, 112933 | 5.9 | 2 |
| 21 | Biotechnological Strategies of Riboflavin Biosynthesis in Microbes. *Engineering*, **2021**, | 9.7 | 2 |
| 20 | Physicochemical and Biological Properties of Polysaccharides from Prepared by Different Extraction Techniques. *Polymers*, **2021**, 13, | 4.5 | 2 |
| 19 | Influences of food contaminants and additives on gut microbiota as well as protective effects of dietary bioactive compounds. *Trends in Food Science and Technology*, **2021**, 113, 180-192 | 15.3 | 2 |
| 18 | Phenolic Content, Main Flavonoids, and Antioxidant Capacity of Instant Sweet Tea ( [Hance] Chun) Prepared with Different Raw Materials and Drying Methods. *Foods*, **2021**, 10, | 4.9 | 2 |
| 17 | Changes in Physicochemical and Biological Properties of Polyphenolic-Protein-Polysaccharide Ternary Complexes from after In Vitro Simulated Saliva-Gastrointestinal Digestion. *Foods*, **2021**, 10, | 4.9 | 2 |

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| 16 | Effects of Different Green Tea Extracts on Chronic Alcohol Induced-Fatty Liver Disease by Ameliorating Oxidative Stress and Inflammation in Mice.. *Oxidative Medicine and Cellular Longevity*, **2021**, 2021, 5188205 | 6.7 | 2 |
| 15 | Dietary sources, health benefits, and risks of caffeine.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-19 | 11.5 | 2 |
| 14 | An introduction to the □i Spicy Unit□for the pungency degree of spicy foods. *International Journal of Food Properties*, **2020**, 23, 108-115 | 3 | 1 |
| 13 | Wheat authentication:An overview on different techniques and chemometric methods. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-24 | 11.5 | 1 |
| 12 | The chemistry, processing, and preclinical anti-hyperuricemia potential of tea: a comprehensive review.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-26 | 11.5 | 1 |
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