

Ren-You Gan

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Nutritional values, beneficial effects, and food applications of broccoli (<i>Brassica oleracea</i> var. <i>italica</i> Plenck). <i>Trends in Food Science and Technology</i> , 2022 , 119, 288-308	15.3	4
176	Fermentation with Tea Residues Enhances Antioxidant Activities and Polyphenol Contents in Kombucha Beverages.. <i>Antioxidants</i> , 2022 , 11,	7.1	4
175	Physicochemical properties and in vitro bioactivities of polysaccharides from lotus leaves extracted by different techniques and solvents. <i>Journal of Food Measurement and Characterization</i> , 2022 , 16, 1583	2.8	0
174	Quantitative N-glycoproteome analysis of bovine milk and yogurt.. <i>Current Research in Food Science</i> , 2022 , 5, 182-190	5.6	0
173	<i>Cannabis sativa</i> Bioactive Compounds and Their Extraction, Separation, Purification, and Identification Technologies: An Updated Review. <i>TrAC - Trends in Analytical Chemistry</i> , 2022 , 116554	14.6	8
172	Structural characteristics and biological activities of a pectic-polysaccharide from okra affected by ultrasound assisted metal-free Fenton reaction. <i>Food Hydrocolloids</i> , 2022 , 122, 107085	10.6	21
171	Structural characteristics and immunomodulatory effects of sulfated polysaccharides derived from marine algae.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-17	11.5	3
170	The chemistry, processing, and preclinical anti-hyperuricemia potential of tea: a comprehensive review.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-26	11.5	1
169	L-Theanine: A Unique Functional Amino Acid in Tea (<i>L.</i>) With Multiple Health Benefits and Food Applications.. <i>Frontiers in Nutrition</i> , 2022 , 9, 853846	6.2	1
168	Chemical constituents and biological properties of Pu-erh tea.. <i>Food Research International</i> , 2022 , 154, 110899	7	4
167	Dynamic variations in physicochemical characteristics of oolong tea polysaccharides during simulated digestion and fecal fermentation .. <i>Food Chemistry: X</i> , 2022 , 14, 100288	4.7	0
166	Natural products modulating interleukins and other inflammatory mediators in tumor-bearing animals: A systematic review.. <i>Phytomedicine</i> , 2022 , 100, 154038	6.5	1
165	digestive characteristics and microbial degradation of polysaccharides from lotus leaves and related effects on the modulation of intestinal microbiota.. <i>Current Research in Food Science</i> , 2022 , 5, 752-762	5.6	0
164	The chemical, sensory, and volatile characteristics of instant sweet tea (<i>Lithocarpus litseifolius</i> [Hance] Chun) using electronic nose and GC-MS-based metabolomics analysis. <i>LWT - Food Science and Technology</i> , 2022 , 163, 113518	5.4	0
163	Dietary sources, health benefits, and risks of caffeine.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-19	11.5	2
162	Extraction and Assessment Methods as Well as Resources of Natural Antioxidants in Foods and Herbs. <i>Reference Series in Phytochemistry</i> , 2022 , 679-707	0.7	
161	Prevention of Ulcerative Colitis in Mice by Sweet Tea (<i>Lithocarpus litseifolius</i>) via the Regulation of Gut Microbiota and Butyric-Acid-Mediated Anti-Inflammatory Signaling. <i>Nutrients</i> , 2022 , 14, 2208	6.7	0

160	Effects and mechanisms of edible and medicinal plants on obesity: an updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2061-2077	11.5	20
159	Pomegranate peel-derived punicalagin: Ultrasonic-assisted extraction, purification, and its α -glucosidase inhibitory mechanism. <i>Food Chemistry</i> , 2021 , 374, 131635	8.5	2
158	Effects and mechanisms of tea on obesity. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-18	11.5	2
157	Current extraction, purification, and identification techniques of tea polyphenols: An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	3
156	Natural products in diabetes research: quantitative literature analysis. <i>Natural Product Research</i> , 2021 , 35, 5813-5827	2.3	12
155	Plant-Based Foods and Their Bioactive Compounds on Fatty Liver Disease: Effects, Mechanisms, and Clinical Application. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 6621644	6.7	6
154	State-of-the-art review of dark tea: From chemistry to health benefits. <i>Trends in Food Science and Technology</i> , 2021 , 109, 126-138	15.3	35
153	Effects of several tea extracts on nonalcoholic fatty liver disease in mice fed with a high-fat diet. <i>Food Science and Nutrition</i> , 2021 , 9, 2954-2967	3.2	5
152	In vitro digestion and fecal fermentation behaviors of a pectic polysaccharide from okra (<i>Abelmoschus esculentus</i>) and its impacts on human gut microbiota. <i>Food Hydrocolloids</i> , 2021 , 114, 106577	10.6	17
151	Effects of Tea against Alcoholic Fatty Liver Disease by Modulating Gut Microbiota in Chronic Alcohol-Exposed Mice. <i>Foods</i> , 2021 , 10,	4.9	9
150	Biotechnological Strategies of Riboflavin Biosynthesis in Microbes. <i>Engineering</i> , 2021 ,	9.7	2
149	Recent development in zebrafish model for bioactivity and safety evaluation of natural products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-29	11.5	4
148	Functional Plants as Natural Sources of Dietary Antioxidants 2021 , 175-187		
147	Influences of Microwave-Assisted Extraction Parameters on Antioxidant Activity of the Extract from Peels. <i>Foods</i> , 2021 , 10,	4.9	7
146	The Chemical, Structural, and Biological Properties of Crude Polysaccharides from Sweet Tea (Hance) Chun) Based on Different Extraction Technologies. <i>Foods</i> , 2021 , 10,	4.9	6
145	Wheat authentication: An overview on different techniques and chemometric methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-24	11.5	1
144	Structural and Biological Properties of Water Soluble Polysaccharides from Lotus Leaves: Effects of Drying Techniques. <i>Molecules</i> , 2021 , 26,	4.8	4
143	Physicochemical and Biological Properties of Polysaccharides from Prepared by Different Extraction Techniques. <i>Polymers</i> , 2021 , 13,	4.5	2

142	Absorption, metabolism, and bioactivity of vitexin: recent advances in understanding the efficacy of an important nutraceutical. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1049-1064	11.5	47
141	Discrimination the geographical origin of Yanchi Tan Lamb with different muscle sections by stable isotopic ratios and elemental profiles. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2604-2611	3.8	3
140	In vitro simulated digestion and fecal fermentation of polysaccharides from loquat leaves: Dynamic changes in physicochemical properties and impacts on human gut microbiota. <i>International Journal of Biological Macromolecules</i> , 2021 , 168, 733-742	7.9	20
139	Polysaccharides from dandelion (<i>Taraxacum mongolicum</i>) leaves: Insights into innovative drying techniques on their structural characteristics and biological activities. <i>International Journal of Biological Macromolecules</i> , 2021 , 167, 995-1005	7.9	13
138	Dynamic changes of structural characteristics of snow chrysanthemum polysaccharides during in vitro digestion and fecal fermentation and related impacts on gut microbiota. <i>Food Research International</i> , 2021 , 141, 109888	7	18
137	Physicochemical and pH-dependent functional properties of proteins isolated from eight traditional Chinese beans. <i>Food Hydrocolloids</i> , 2021 , 112, 106288	10.6	19
136	Quantitative proteomic and metabolomic analysis of <i>Dictyophora indusiata</i> fruiting bodies during post-harvest morphological development. <i>Food Chemistry</i> , 2021 , 339, 127884	8.5	21
135	Bioactive Compounds, Therapeutic Activities, and Applications of <i>Ficus pumila</i> L.. <i>Agronomy</i> , 2021 , 11, 89	3.6	4
134	Antioxidant Food Components for the Prevention and Treatment of Cardiovascular Diseases: Effects, Mechanisms, and Clinical Studies. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 6627355	6.7	19
133	Recent advances in the structure, synthesis, and applications of natural polymeric hydrogels. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	6
132	Effects and Mechanisms of Resveratrol on Aging and Age-Related Diseases. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 9932218	6.7	11
131	Influences of food contaminants and additives on gut microbiota as well as protective effects of dietary bioactive compounds. <i>Trends in Food Science and Technology</i> , 2021 , 113, 180-192	15.3	2
130	Recent Advances in Bioactive Compounds, Health Functions, and Safety Concerns of Onion (L.). <i>Frontiers in Nutrition</i> , 2021 , 8, 669805	6.2	17
129	Phenolic Content, Main Flavonoids, and Antioxidant Capacity of Instant Sweet Tea ([Hance] Chun) Prepared with Different Raw Materials and Drying Methods. <i>Foods</i> , 2021 , 10,	4.9	2
128	Protective effects of tea extracts against alcoholic fatty liver disease in mice via modulating cytochrome P450 2E1 expression and ameliorating oxidative damage. <i>Food Science and Nutrition</i> , 2021 , 9, 5626-5640	3.2	3
127	Molecular mechanisms underlying health benefits of tea compounds. <i>Free Radical Biology and Medicine</i> , 2021 , 172, 181-200	7.8	18
126	Anti-inflammatory natural products as potential therapeutic agents of rheumatoid arthritis: A systematic review. <i>Phytomedicine</i> , 2021 , 93, 153766	6.5	4
125	Effects and Mechanisms of Probiotics, Prebiotics, Synbiotics, and Postbiotics on Metabolic Diseases Targeting Gut Microbiota: A Narrative Review. <i>Nutrients</i> , 2021 , 13,	6.7	25

124	Structural Characteristics of Crude Polysaccharides from 12 Selected Chinese Teas, and Their Antioxidant and Anti-Diabetic Activities. <i>Antioxidants</i> , 2021 , 10,	7.1	6
123	Deep Eutectic Solvent-Assisted Extraction, Partially Structural Characterization, and Bioactivities of Acidic Polysaccharides from Lotus Leaves. <i>Foods</i> , 2021 , 10,	4.9	9
122	Changes in Physicochemical and Biological Properties of Polyphenolic-Protein-Polysaccharide Ternary Complexes from after In Vitro Simulated Saliva-Gastrointestinal Digestion. <i>Foods</i> , 2021 , 10,	4.9	2
121	Screening and process optimization of ultrasound-assisted extraction of main antioxidants from sweet tea (<i>Lithocarpus litseifolius</i> [Hance] Chun). <i>Food Bioscience</i> , 2021 , 43, 101277	4.9	10
120	Discovery of 1β-acetoxychavicol acetate (ACA) as a promising antibacterial compound from galangal (<i>Alpinia galanga</i> (Linn.) Willd). <i>Industrial Crops and Products</i> , 2021 , 171, 113883	5.9	3
119	Beta-glucosidase activity of wine yeasts and its impacts on wine volatiles and phenolics: A mini-review. <i>Food Microbiology</i> , 2021 , 100, 103859	6	9
118	Extraction and Assessment Methods as Well as Resources of Natural Antioxidants in Foods and Herbs. <i>Reference Series in Phytochemistry</i> , 2021 , 1-30	0.7	
117	Effects of Different Green Tea Extracts on Chronic Alcohol Induced-Fatty Liver Disease by Ameliorating Oxidative Stress and Inflammation in Mice.. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 5188205	6.7	2
116	Processing, Quality, Safety, and Acceptance of Meat Analogue Products. <i>Engineering</i> , 2020 ,	9.7	14
115	The health benefits, functional properties, modifications, and applications of pea (<i>Pisum sativum</i> L.) protein: Current status, challenges, and perspectives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1835-1876	16.4	39
114	Antivirulence properties and related mechanisms of spice essential oils: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1018-1055	16.4	25
113	Large-Scale Screening of 239 Traditional Chinese Medicinal Plant Extracts for Their Antibacterial Activities against Multidrug-Resistant and Cytotoxic Activities. <i>Pathogens</i> , 2020 , 9,	4.5	9
112	Health Benefits and Molecular Mechanisms of Resveratrol: A Narrative Review. <i>Foods</i> , 2020 , 9,	4.9	86
111	Lignans: Quantitative Analysis of the Research Literature. <i>Frontiers in Pharmacology</i> , 2020 , 11, 37	5.6	11
110	The In Vivo Antioxidant and Hepatoprotective Actions of Selected Chinese Teas. <i>Foods</i> , 2020 , 9,	4.9	28
109	An introduction to the I^{h} Spicy Unit I^{h} For the pungency degree of spicy foods. <i>International Journal of Food Properties</i> , 2020 , 23, 108-115	3	1
108	Screening and Spontaneous Mutation of Pickle-Derived with Overproduction of Riboflavin, Related Mechanism, and Food Application. <i>Foods</i> , 2020 , 9,	4.9	18
107	Phytochemicals for the Prevention and Treatment of Gastric Cancer: Effects and Mechanisms. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	14

106	Antimicrobial and anticancer applications and related mechanisms of curcumin-mediated photodynamic treatments. <i>Trends in Food Science and Technology</i> , 2020 , 97, 341-354	15.3	38
105	Carboxymethylation of Qingke Eglucans and their physicochemical properties and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 200-208	7.9	9
104	Inhibition of multidrug-resistant foodborne <i>Staphylococcus aureus</i> biofilms by a natural terpenoid (+)-nootkatone and related molecular mechanism. <i>Food Control</i> , 2020 , 112, 107154	6.2	24
103	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. <i>Food Hydrocolloids</i> , 2020 , 106, 105873	10.6	48
102	Effects of simulated saliva-gastrointestinal digestion on the physicochemical properties and bioactivities of okra polysaccharides. <i>Carbohydrate Polymers</i> , 2020 , 238, 116183	10.3	26
101	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili (<i>Rosa roxburghii</i>). <i>Industrial Crops and Products</i> , 2020 , 143, 111928	5.9	19
100	Polysaccharides from loquat (<i>Eriobotrya japonica</i>) leaves: Impacts of extraction methods on their physicochemical characteristics and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020 , 146, 508-517	7.9	20
99	Effects of different extraction methods on the structural properties and bioactivities of polysaccharides extracted from Qingke (Tibetan hulless barley). <i>Journal of Cereal Science</i> , 2020 , 92, 102906	7.8	9
98	Comparison of structural characteristics and bioactivities of polysaccharides from loquat leaves prepared by different drying techniques. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 611-619	7.9	12
97	Effects of drying methods on the physicochemical characteristics and bioactivities of polyphenolic-protein-polysaccharide conjugates from <i>Hovenia dulcis</i> . <i>International Journal of Biological Macromolecules</i> , 2020 , 148, 1211-1221	7.9	21
96	Citrus Flavonoids as Promising Phytochemicals Targeting Diabetes and Related Complications: A Systematic Review of In Vitro and In Vivo Studies. <i>Nutrients</i> , 2020 , 12,	6.7	47
95	Sweet tea (rehd.) as a new natural source of bioactive dihydrochalcones with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-18	11.5	21
94	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-28	11.5	19
93	Tannins as an alternative to antibiotics. <i>Food Bioscience</i> , 2020 , 38, 100751	4.9	35
92	Phenolic profiles, antioxidant activities, and antiproliferative activities of different mung bean (<i>Vigna radiata</i>) varieties from Sri Lanka. <i>Food Bioscience</i> , 2020 , 37, 100705	4.9	4
91	Effects of Microwave-Assisted Extraction Conditions on Antioxidant Capacity of Sweet Tea (Rehd.). <i>Antioxidants</i> , 2020 , 9,	7.1	10
90	Optimization and Characterization of Microwave-Assisted Hydro-Distillation Extraction of Essential Oils from Leaf and Recovery of Polyphenols from Extract Fluid. <i>Molecules</i> , 2020 , 25,	4.8	4
89	Antibacterial activity and gas chromatography mass spectrometry (GCMS)-based metabolite profiles of <i>Celtis africana</i> and its endophytic extracts. <i>Industrial Crops and Products</i> , 2020 , 157, 112933	5.9	2

88	Glycosidically bound aroma precursors in fruits: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-29	11.5	14
87	Green Extraction of Antioxidant Polyphenols from Green Tea (). <i>Antioxidants</i> , 2020 , 9,	7.1	27
86	Targeting gut microbiota with dietary components on cancer: Effects and potential mechanisms of action. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1025-1037	11.5	40
85	Nanochemoprevention with therapeutic benefits: An updated review focused on epigallocatechin gallate delivery. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1243-1264	11.5	21
84	Effects and mechanisms of tea for the prevention and management of cancers: An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1693-1705	11.5	45
83	Physicochemical properties, digestibility and expected glycaemic index of high amylose rice differing in length-width ratio in Sri Lanka. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 74-81	3.8	5
82	Effects of Tannase and Ultrasound Treatment on the Bioactive Compounds and Antioxidant Activity of Green Tea Extract. <i>Antioxidants</i> , 2019 , 8,	7.1	19
81	Targeting Gut Microbiota for the Prevention and Management of Diabetes Mellitus by Dietary Natural Products. <i>Foods</i> , 2019 , 8,	4.9	36
80	Phytochemical Composition and Antioxidant Capacity of 30 Chinese Teas. <i>Antioxidants</i> , 2019 , 8,	7.1	45
79	Effects and Mechanisms of Tea and Its Bioactive Compounds for the Prevention and Treatment of Cardiovascular Diseases: An Updated Review. <i>Antioxidants</i> , 2019 , 8,	7.1	48
78	Effects and Mechanisms of Tea for the Prevention and Management of Diabetes Mellitus and Diabetic Complications: An Updated Review. <i>Antioxidants</i> , 2019 , 8,	7.1	65
77	Polyphenolic Profile and Antioxidant Capacity of Extracts from Fruits. <i>Antioxidants</i> , 2019 , 8,	7.1	13
76	Discovery of Antibacterial Dietary Spices That Target Antibiotic-Resistant Bacteria. <i>Microorganisms</i> , 2019 , 7,	4.9	9
75	Bioactive Compounds and Bioactivities of Ginger (Roscoe). <i>Foods</i> , 2019 , 8,	4.9	232
74	Ultrasonic Treatment Increases Extraction Rate of Common Bean (L.) Antioxidants. <i>Antioxidants</i> , 2019 , 8,	7.1	14
73	Curcumin: Total-Scale Analysis of the Scientific Literature. <i>Molecules</i> , 2019 , 24,	4.8	32
72	Antioxidant Activities, Phenolic Profiles, and Organic Acid Contents of Fruit Vinegars. <i>Antioxidants</i> , 2019 , 8,	7.1	40
71	Comparison of the Phenolic Profiles of Soaked and Germinated Peanut Cultivars via UPLC-QTOF-MS. <i>Antioxidants</i> , 2019 , 8,	7.1	11

70	Dietary plants, gut microbiota, and obesity: Effects and mechanisms. <i>Trends in Food Science and Technology</i> , 2019 , 92, 194-204	15.3	63
69	Phenolic Profiles and Antioxidant Activities of 30 Tea Infusions from Green, Black, Oolong, White, Yellow and Dark Teas. <i>Antioxidants</i> , 2019 , 8,	7.1	80
68	Optimization of kidney bean antioxidants using RSM & ANN and characterization of antioxidant profile by UPLC-QTOF-MS. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108321	5.4	16
67	Optimization of Ultrasound-Assisted Extraction of Antioxidant Polyphenols from the Seed Coats of Red Sword Bean ((Jacq.) DC.). <i>Antioxidants</i> , 2019 , 8,	7.1	16
66	Bioactive Compounds and Biological Functions of Garlic (L.). <i>Foods</i> , 2019 , 8,	4.9	193
65	Effects of Food Processing on In Vivo Antioxidant and Hepatoprotective Properties of Green Tea Extracts. <i>Antioxidants</i> , 2019 , 8,	7.1	12
64	Health Functions and Related Molecular Mechanisms of Tea Components: An Update Review. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	94
63	Dietary natural products and lung cancer: Effects and mechanisms of action. <i>Journal of Functional Foods</i> , 2019 , 52, 316-331	5.1	18
62	Bioactive compounds and beneficial functions of sprouted grains 2019 , 191-246		24
61	Natural Products for Prevention and Treatment of Chemical-Induced Liver Injuries. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 472-495	16.4	50
60	Relationships Between Cooking Properties and Physicochemical Properties in Brown and White Rice. <i>Starch/Staerke</i> , 2018 , 70, 1700167	2.3	10
59	Absorption, metabolism, anti-cancer effect and molecular targets of epigallocatechin gallate (EGCG): An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 924-941	11.5	177
58	Physicochemical Properties of Mung Bean Starches Isolated From Four Varieties Grown in Sri Lanka. <i>Starch/Staerke</i> , 2018 , 70, 1700129	2.3	9
57	Green Extraction of Natural Antioxidants from the Fruit Waste and Analysis of Phenolic Profile. <i>Molecules</i> , 2018 , 23,	4.8	10
56	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean () Coats. <i>Frontiers in Chemistry</i> , 2018 , 6, 39	5	21
55	Natural Products for the Prevention and Management of Helicobacter pylori Infection. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 937-952	16.4	21
54	Health Benefits of Bioactive Compounds from the Genus , a Source of Traditional Caffeinated Beverages. <i>Nutrients</i> , 2018 , 10,	6.7	34
53	Comparison of Antioxidant Activities of Different Grape Varieties. <i>Molecules</i> , 2018 , 23,	4.8	39

52	Microwave-Assisted Extraction of Phenolic Compounds from Fruit: Optimization and Identification. <i>Molecules</i> , 2018 , 23,	4.8	35
51	Gut Microbiota's Relationship with Liver Disease and Role in Hepatoprotection by Dietary Natural Products and Probiotics. <i>Nutrients</i> , 2018 , 10,	6.7	51
50	Bioactivity, Health Benefits, and Related Molecular Mechanisms of Curcumin: Current Progress, Challenges, and Perspectives. <i>Nutrients</i> , 2018 , 10,	6.7	113
49	Potential of Grape Wastes as a Natural Source of Bioactive Compounds. <i>Molecules</i> , 2018 , 23,	4.8	32
48	Polyphenols in Common Beans (<i>Phaseolus vulgaris</i> L.): Chemistry, Analysis, and Factors Affecting Composition. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1518-1539	16.4	51
47	Enhancing antioxidant capacity of <i>Lactobacillus acidophilus</i> -fermented milk fortified with pomegranate peel extracts. <i>Food Bioscience</i> , 2018 , 26, 185-192	4.9	29
46	Screening of lactic acid bacteria isolated from fermented <i>Cornus officinalis</i> fruits for probiotic potential. <i>Journal of Food Safety</i> , 2018 , 38, e12565	2	11
45	Five-Golden-Flowers Tea: Green Extraction and Hepatoprotective Effect against Oxidative Damage. <i>Molecules</i> , 2018 , 23,	4.8	11
44	Polyphenols from selected dietary spices and medicinal herbs differentially affect common food-borne pathogenic bacteria and lactic acid bacteria. <i>Food Control</i> , 2018 , 92, 437-443	6.2	49
43	Insight into the roles of vitamins C and D against cancer: Myth or truth?. <i>Cancer Letters</i> , 2018 , 431, 161-170	10	12
42	Hot Air Drying Induces Browning and Enhances Phenolic Content and Antioxidant Capacity in Mung Bean (<i>Vigna radiata</i> L.) Sprouts. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12846	2.1	12
41	<i>Lactobacillus plantarum</i> WCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean (<i>Vigna radiata</i>) and Soya Bean (<i>Glycine max</i>) Milks. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12944	2.1	26
40	Effects of Fermented Edible Seeds and Their Products on Human Health: Bioactive Components and Bioactivities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 489-531	16.4	38
39	Melatonin for the prevention and treatment of cancer. <i>Oncotarget</i> , 2017 , 8, 39896-39921	3.3	180
38	Bioactive compounds and bioactivities of germinated edible seeds and sprouts: An updated review. <i>Trends in Food Science and Technology</i> , 2017 , 59, 1-14	15.3	137
37	Diversity in Antioxidant Capacity, Phenolic Contents, and Flavonoid Contents of 42 Edible Beans from China. <i>Cereal Chemistry</i> , 2017 , 94, 291-297	2.4	12
36	Dietary Natural Products for Prevention and Treatment of Breast Cancer. <i>Nutrients</i> , 2017 , 9,	6.7	109
35	Ultrasound-Assisted Extraction and Identification of Natural Antioxidants from the Fruit of <i>Melastoma sanguineum</i> Sims. <i>Molecules</i> , 2017 , 22,	4.8	29

34	Optimization of Ultrasound-Assisted Extraction of Antioxidants from the Mung Bean Coat. <i>Molecules</i> , 2017 , 22,	4.8	30
33	Microwave-Assisted Extraction of Natural Antioxidants from the Exotic <i>Gordonia axillaris</i> Fruit: Optimization and Identification of Phenolic Compounds. <i>Molecules</i> , 2017 , 22,	4.8	50
32	Dietary Sources and Bioactivities of Melatonin. <i>Nutrients</i> , 2017 , 9,	6.7	131
31	Natural Antioxidants in Foods and Medicinal Plants: Extraction, Assessment and Resources. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	415
30	Effects of Melatonin on Liver Injuries and Diseases. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	54
29	Protective Effects of Lemon Juice on Alcohol-Induced Liver Injury in Mice. <i>BioMed Research International</i> , 2017 , 2017, 7463571	3	24
28	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (<i>Vigna radiata</i>) sprouts. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2090-2098	3.8	33
27	Physicochemical and functional properties of <i>Caryota urens</i> flour as compared to wheat flour. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2647-2653	3.8	8
26	Thermal treatments affect the polyphenol profile and increase antioxidant capacity in five varieties of edible bean milks. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 954-961	3.8	5
25	Pigmented edible bean coats as natural sources of polyphenols with antioxidant and antibacterial effects. <i>LWT - Food Science and Technology</i> , 2016 , 73, 168-177	5.4	54
24	Accumulation of solvent-soluble and solvent-insoluble antioxidant phenolics in edible bean sprouts: implication of germination. <i>Functional Foods in Health and Disease</i> , 2016 , 6, 519	2.5	7
23	Effects of Beverages on Alcohol Metabolism: Potential Health Benefits and Harmful Impacts. <i>International Journal of Molecular Sciences</i> , 2016 , 17, 354	6.3	21
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14	Optimization of reaction conditions for improving nutritional properties in heat moisture treated maize starch. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 34-40	7.9	10
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