

Hang Xiao

List of Publications by Year in descending order

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371
papers

16,769
citations

13854

67
h-index

26591

107
g-index

373
all docs

373
docs citations

373
times ranked

14079
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanoemulsion delivery systems: Influence of carrier oil on β -carotene bioaccessibility. <i>Food Chemistry</i> , 2012, 135, 1440-1447.	4.2	472
2	Nanoemulsion- and emulsion-based delivery systems for curcumin: Encapsulation and release properties. <i>Food Chemistry</i> , 2012, 132, 799-807.	4.2	462
3	Physical and chemical stability of β -carotene-enriched nanoemulsions: Influence of pH, ionic strength, temperature, and emulsifier type. <i>Food Chemistry</i> , 2012, 132, 1221-1229.	4.2	433
4	Core-shell biopolymer nanoparticle delivery systems: Synthesis and characterization of curcumin fortified zein-pectin nanoparticles. <i>Food Chemistry</i> , 2015, 182, 275-281.	4.2	367
5	Is nano safe in foods? Establishing the factors impacting the gastrointestinal fate and toxicity of organic and inorganic food-grade nanoparticles. <i>Npj Science of Food</i> , 2017, 1, 6.	2.5	325
6	Potential biological fate of ingested nanoemulsions: influence of particle characteristics. <i>Food and Function</i> , 2012, 3, 202-220.	2.1	265
7	Progress in microencapsulation of probiotics: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 857-874.	5.9	238
8	Resveratrol encapsulation in core-shell biopolymer nanoparticles: Impact on antioxidant and anticancer activities. <i>Food Hydrocolloids</i> , 2017, 64, 157-165.	5.6	231
9	The Nutraceutical Bioavailability Classification Scheme: Classifying Nutraceuticals According to Factors Limiting their Oral Bioavailability. <i>Annual Review of Food Science and Technology</i> , 2015, 6, 299-327.	5.1	227
10	Pro-oxidative activities and dose-response relationship of (γ)-epigallocatechin-3-gallate in the inhibition of lung cancer cell growth: a comparative study in vivo and in vitro. <i>Carcinogenesis</i> , 2010, 31, 902-910.	1.3	213
11	Delivery of Lipophilic Bioactives: Assembly, Disassembly, and Reassembly of Lipid Nanoparticles. <i>Annual Review of Food Science and Technology</i> , 2014, 5, 53-81.	5.1	179
12	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. <i>Food Frontiers</i> , 2020, 1, 109-133.	3.7	172
13	Encapsulation and release of hydrophobic bioactive components in nanoemulsion-based delivery systems: impact of physical form on quercetin bioaccessibility. <i>Food and Function</i> , 2013, 4, 162-174.	2.1	168
14	Excipient foods: designing food matrices that improve the oral bioavailability of pharmaceuticals and nutraceuticals. <i>Food and Function</i> , 2014, 5, 1320-1333.	2.1	167
15	Control of lipase digestibility of emulsified lipids by encapsulation within calcium alginate beads. <i>Food Hydrocolloids</i> , 2011, 25, 122-130.	5.6	164
16	Enhancing the bioaccessibility of hydrophobic bioactive agents using mixed colloidal dispersions: Curcumin-loaded zein nanoparticles plus digestible lipid nanoparticles. <i>Food Research International</i> , 2016, 81, 74-82.	2.9	163
17	Nanoemulsion-based delivery systems for poorly water-soluble bioactive compounds: Influence of formulation parameters on polymethoxyflavone crystallization. <i>Food Hydrocolloids</i> , 2012, 27, 517-528.	5.6	161
18	Enhancement of curcumin water dispersibility and antioxidant activity using core-shell protein-polysaccharide nanoparticles. <i>Food Research International</i> , 2016, 87, 1-9.	2.9	161

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19	Enhancing nutraceutical bioavailability using excipient emulsions: Influence of lipid droplet size on solubility and bioaccessibility of powdered curcumin. <i>Journal of Functional Foods</i> , 2015, 15, 72-83.	1.6	152
20	Monodemethylated polymethoxyflavones from sweet orange (<i>Citrus sinensis</i>) peel Inhibit growth of human lung cancer cells by apoptosis. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 398-406.	1.5	141
21	Inhibition of β -carotene degradation in oil-in-water nanoemulsions: Influence of oil-soluble and water-soluble antioxidants. <i>Food Chemistry</i> , 2012, 135, 1036-1043.	4.2	139
22	Impact of lipid nanoparticle physical state on particle aggregation and β -carotene degradation: Potential limitations of solid lipid nanoparticles. <i>Food Research International</i> , 2013, 52, 342-349.	2.9	134
23	Pterostilbene, an Active Constituent of Blueberries, Suppresses Aberrant Crypt Foci Formation in the Azoxymethane-Induced Colon Carcinogenesis Model in Rats. <i>Clinical Cancer Research</i> , 2007, 13, 350-355.	3.2	133
24	Droplet size and composition of nutraceutical nanoemulsions influences bioavailability of long chain fatty acids and Coenzyme Q10. <i>Food Chemistry</i> , 2014, 156, 117-122.	4.2	133
25	Improving oral bioavailability of nutraceuticals by engineered nanoparticle-based delivery systems. <i>Current Opinion in Food Science</i> , 2015, 2, 14-19.	4.1	131
26	Biosynthesis of citrus flavonoids and their health effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 566-583.	5.4	130
27	Tangeretin-loaded protein nanoparticles fabricated from zein/ β -lactoglobulin: Preparation, characterization, and functional performance. <i>Food Chemistry</i> , 2014, 158, 466-472.	4.2	126
28	The Pak4 Protein Kinase Plays a Key Role in Cell Survival and Tumorigenesis in Athymic Mice. <i>Molecular Cancer Research</i> , 2008, 6, 1215-1224.	1.5	123
29	Dietary Fibers from Fruits and Vegetables and Their Health Benefits via Modulation of Gut Microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1514-1532.	5.9	123
30	Pectins from fruits: Relationships between extraction methods, structural characteristics, and functional properties. <i>Trends in Food Science and Technology</i> , 2021, 110, 39-54.	7.8	123
31	A common antimicrobial additive increases colonic inflammation and colitis-associated colon tumorigenesis in mice. <i>Science Translational Medicine</i> , 2018, 10, .	5.8	117
32	Green tea polyphenols inhibit colorectal aberrant crypt foci (ACF) formation and prevent oncogenic changes in dysplastic ACF in azoxymethane-treated F344 rats. <i>Carcinogenesis</i> , 2007, 29, 113-119.	1.3	113
33	An integrated methodology for assessing the impact of food matrix and gastrointestinal effects on the biokinetics and cellular toxicity of ingested engineered nanomaterials. <i>Particle and Fibre Toxicology</i> , 2017, 14, 40.	2.8	112
34	Curcumin: Recent Advances in the Development of Strategies to Improve Oral Bioavailability. <i>Annual Review of Food Science and Technology</i> , 2019, 10, 597-617.	5.1	112
35	Enhancing Nutraceutical Performance Using Excipient Foods: Designing Food Structures and Compositions to Increase Bioavailability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 824-847.	5.9	108
36	Utilizing Food Matrix Effects To Enhance Nutraceutical Bioavailability: Increase of Curcumin Bioaccessibility Using Excipient Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2052-2062.	2.4	107

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37	Nutraceutical nanoemulsions: influence of carrier oil composition (digestible <i>versus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 2013, 93, 3175-3183.	1.7	105
38	Emulsion-Based Delivery Systems for Tributyrin, a Potential Colon Cancer Preventative Agent. Journal of Agricultural and Food Chemistry, 2009, 57, 9243-9249.	2.4	104
39	Inhibitory effects of 5-hydroxy polymethoxyflavones on colon cancer cells. Molecular Nutrition and Food Research, 2010, 54, S244-52.	1.5	104
40	The role of the food matrix and gastrointestinal tract in the assessment of biological properties of ingested engineered nanomaterials (iENMs): State of the science and knowledge gaps. NanolImpact, 2016, 3-4, 47-57.	2.4	103
41	Controlling the functional performance of emulsion-based delivery systems using multi-component biopolymer coatings. European Journal of Pharmaceutics and Biopharmaceutics, 2010, 76, 38-47.	2.0	101
42	Enhancement of carotenoid bioaccessibility from carrots using excipient emulsions: influence of particle size of digestible lipid droplets. Food and Function, 2016, 7, 93-103.	2.1	101
43	Physicochemical and colloidal aspects of food matrix effects on gastrointestinal fate of ingested inorganic nanoparticles. Advances in Colloid and Interface Science, 2017, 246, 165-180.	7.0	100
44	Uptake of Gold Nanoparticles by Intestinal Epithelial Cells: Impact of Particle Size on Their Absorption, Accumulation, and Toxicity. Journal of Agricultural and Food Chemistry, 2015, 63, 8044-8049.	2.4	99
45	Enhanced viability of probiotics (<i>Pediococcus pentosaceus</i> Li05) by encapsulation in microgels doped with inorganic nanoparticles. Food Hydrocolloids, 2018, 83, 246-252.	5.6	96
46	Comparison of Biopolymer Emulsifier Performance in Formation and Stabilization of Orange Oil-in-Water Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 47-55.	0.8	93
47	Nanoemulsion-based delivery systems for nutraceuticals: Influence of carrier oil type on bioavailability of pterostilbene. Journal of Functional Foods, 2015, 13, 61-70.	1.6	93
48	Food-grade nanoparticles for encapsulation, protection and delivery of curcumin: comparison of lipid, protein, and phospholipid nanoparticles under simulated gastrointestinal conditions. RSC Advances, 2016, 6, 3126-3136.	1.7	93
49	Encapsulation of carotenoids in emulsion-based delivery systems: Enhancement of β -carotene water-dispersibility and chemical stability. Food Hydrocolloids, 2017, 69, 49-55.	5.6	92
50	Microencapsulation of <i>Lactobacillus salivarius</i> Li01 for enhanced storage viability and targeted delivery to gut microbiota. Food Hydrocolloids, 2017, 72, 228-236.	5.6	92
51	Antioxidant Functions of Selected Allium Thiosulfinates and S-Alk(en)yl-L-Cysteine Sulfoxides. Journal of Agricultural and Food Chemistry, 2002, 50, 2488-2493.	2.4	91
52	Combination of atorvastatin and celecoxib synergistically induces cell cycle arrest and apoptosis in colon cancer cells. International Journal of Cancer, 2008, 122, 2115-2124.	2.3	86
53	Differential Inhibition of Human Platelet Aggregation by Selected Allium Thiosulfinates. Journal of Agricultural and Food Chemistry, 2000, 48, 5731-5735.	2.4	85
54	Designing excipient emulsions to increase nutraceutical bioavailability: emulsifier type influences curcumin stability and bioaccessibility by altering gastrointestinal fate. Food and Function, 2015, 6, 2475-2486.	2.1	84

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55	Dietary Intake of Whole Strawberry Inhibited Colonic Inflammation in Dextran-Sulfate-Sodium-Treated Mice via Restoring Immune Homeostasis and Alleviating Gut Microbiota Dysbiosis. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9168-9177.	2.4	84
56	Combination regimen with statins and NSAIDs: A promising strategy for cancer chemoprevention. <i>International Journal of Cancer</i> , 2008, 123, 983-990.	2.3	83
57	A $\hat{\alpha}$ -Tocopherol-Rich Mixture of Tocopherols Inhibits Colon Inflammation and Carcinogenesis in Azoxymethane and Dextran Sulfate Sodium-Treated Mice. <i>Cancer Prevention Research</i> , 2009, 2, 143-152.	0.7	83
58	Boosting the bioavailability of hydrophobic nutrients, vitamins, and nutraceuticals in natural products using excipient emulsions. <i>Food Research International</i> , 2016, 88, 140-152.	2.9	81
59	UV-C irradiation as an alternative disinfection technique: Study of its effect on polyphenols and antioxidant activity of apple juice. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 344-351.	2.7	80
60	Fatty Acid Profile and the sn-2 Position Distribution in Triacylglycerols of Breast Milk during Different Lactation Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3118-3126.	2.4	78
61	Membrane disruption and DNA binding of <i>Staphylococcus aureus</i> cell induced by a novel antimicrobial peptide produced by <i>Lactobacillus paracasei</i> subsp. <i>tolerans</i> FX-6. <i>Food Control</i> , 2016, 59, 609-613.	2.8	77
62	Development of a standardized food model for studying the impact of food matrix effects on the gastrointestinal fate and toxicity of ingested nanomaterials. <i>NanoImpact</i> , 2019, 13, 13-25.	2.4	77
63	Phase II Enzyme-Inducing and Antioxidant Activities of Beetroot (<i>Beta vulgaris</i> L.) Extracts from Phenotypes of Different Pigmentation. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6704-6709.	2.4	76
64	Inhibitory Effects of Resveratrol and Pterostilbene on Human Colon Cancer Cells: A Side-by-Side Comparison. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10964-10970.	2.4	76
65	Synergistic actions of atorvastatin with $\hat{\alpha}$ -tocotrienol and celecoxib against human colon cancer HT29 and HCT116 cells. <i>International Journal of Cancer</i> , 2010, 126, 852-863.	2.3	75
66	Chemopreventive effects of nobiletin and its colonic metabolites on colon carcinogenesis. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2383-2394.	1.5	75
67	Dietary resveratrol attenuated colitis and modulated gut microbiota in dextran sulfate sodium-treated mice. <i>Food and Function</i> , 2020, 11, 1063-1073.	2.1	75
68	Synergistic Anti-inflammatory Effects of Nobiletin and Sulforaphane in Lipopolysaccharide-Stimulated RAW 264.7 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2157-2164.	2.4	71
69	Identification of pinostilbene as a major colonic metabolite of pterostilbene and its inhibitory effects on colon cancer cells. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1924-1932.	1.5	69
70	Potential health benefits of edible insects. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3499-3508.	5.4	69
71	Tempeh: A semicentennial review on its health benefits, fermentation, safety, processing, sustainability, and affordability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1717-1767.	5.9	68
72	Dietary cranberry suppressed colonic inflammation and alleviated gut microbiota dysbiosis in dextran sodium sulfate-treated mice. <i>Food and Function</i> , 2019, 10, 6331-6341.	2.1	67

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73	Nobiletin and its colonic metabolites suppress colitis-associated colon carcinogenesis by down-regulating iNOS, inducing antioxidative enzymes and arresting cell cycle progression. <i>Journal of Nutritional Biochemistry</i> , 2017, 42, 17-25.	1.9	66
74	Structure-Activity Relationship of Curcumin: Role of the Methoxy Group in Anti-inflammatory and Anticolitis Effects of Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4509-4515.	2.4	66
75	Synergistic Inhibition of Lung Tumorigenesis by a Combination of Green Tea Polyphenols and Atorvastatin. <i>Clinical Cancer Research</i> , 2008, 14, 4981-4988.	3.2	65
76	Black Tea Polyphenols: A Mechanistic Treatise. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1002-1011.	5.4	65
77	Chemical and cellular antioxidative properties of threadfin bream (<i>Nemipterus</i> spp.) surimi byproduct hydrolysates fractionated by ultrafiltration. <i>Food Chemistry</i> , 2015, 167, 7-15.	4.2	65
78	Increasing Carotenoid Bioaccessibility from Yellow Peppers Using Excipient Emulsions: Impact of Lipid Type and Thermal Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8534-8543.	2.4	64
79	Enhancing Nutraceutical Bioavailability from Raw and Cooked Vegetables Using Excipient Emulsions: Influence of Lipid Type on Carotenoid Bioaccessibility from Carrots. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10508-10517.	2.4	64
80	Identification of novel bioactive metabolites of 5-demethylnobiletin in mice. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 1999-2007.	1.5	63
81	Chemical and Physical Stability of Astaxanthin-Enriched Emulsion-Based Delivery Systems. <i>Food Biophysics</i> , 2016, 11, 302-310.	1.4	62
82	5- <i>demethyltangeretin</i> inhibits human nonsmall cell lung cancer cell growth by inducing G ₂ /M cell cycle arrest and apoptosis. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 2103-2111.	1.5	61
83	Antioxidation and anti-ageing activities of different stereoisomeric astaxanthin in vitro and in vivo. <i>Journal of Functional Foods</i> , 2016, 25, 50-61.	1.6	60
84	Foodborne Titanium Dioxide Nanoparticles Induce Stronger Adverse Effects in Obese Mice than Non-Obese Mice: Gut Microbiota Dysbiosis, Colonic Inflammation, and Proteome Alterations. <i>Small</i> , 2020, 16, e2001858.	5.2	60
85	Alterations of host-gut microbiome interactions in multiple sclerosis. <i>EBioMedicine</i> , 2022, 76, 103798.	2.7	59
86	Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. <i>Food Biophysics</i> , 2016, 11, 213-225.	1.4	58
87	Whole Food-Based Approaches to Modulating Gut Microbiota and Associated Diseases. <i>Annual Review of Food Science and Technology</i> , 2020, 11, 119-143.	5.1	58
88	Induction of Phase II Enzyme Activity by Various Selenium Compounds. <i>Nutrition and Cancer</i> , 2006, 55, 210-223.	0.9	57
89	Impact of Layer Structure on Physical Stability and Lipase Digestibility of Lipid Droplets Coated by Biopolymer Nanolaminated Coatings. <i>Food Biophysics</i> , 2011, 6, 37-48.	1.4	57
90	Encapsulation of <i>Bifidobacterium pseudocatenulatum</i> G7 in gastroprotective microgels: Improvement of the bacterial viability under simulated gastrointestinal conditions. <i>Food Hydrocolloids</i> , 2019, 91, 283-289.	5.6	57

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91	Encapsulation of bifidobacterium in alginate microgels improves viability and targeted gut release. <i>Food Hydrocolloids</i> , 2021, 116, 106634.	5.6	57
92	Enhancement of Nutraceutical Bioavailability using Excipient Nanoemulsions: Role of Lipid Digestion Products on Bioaccessibility of Carotenoids and Phenolics from Mangoes. <i>Journal of Food Science</i> , 2016, 81, N754-61.	1.5	56
93	Enhancement of phytochemical bioaccessibility from plant-based foods using excipient emulsions: impact of lipid type on carotenoid solubilization from spinach. <i>Food and Function</i> , 2018, 9, 4352-4365.	2.1	56
94	A α -tocopherol-rich mixture of tocopherols inhibits chemically induced lung tumorigenesis in A/J mice and xenograft tumor growth. <i>Carcinogenesis</i> , 2010, 31, 687-694.	1.3	55
95	Designing food structure and composition to enhance nutraceutical bioactivity to support cancer inhibition. <i>Seminars in Cancer Biology</i> , 2017, 46, 215-226.	4.3	55
96	Dietary Intake of <i>Pleurotus eryngii</i> Ameliorated Dextran α -Sulfate α -Induced Colitis in Mice. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801265.	1.5	54
97	The p53 α , Bax α and p21 α -dependent inhibition of colon cancer cell growth by 5 α -hydroxy polymethoxyflavones. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 613-622.	1.5	53
98	Impact of protein-nanoparticle interactions on gastrointestinal fate of ingested nanoparticles: Not just simple protein corona effects. <i>NanoImpact</i> , 2019, 13, 37-43.	2.4	53
99	Diet-Based Strategies for Cancer Chemoprevention: The Role of Combination Regimens Using Dietary Bioactive Components. <i>Annual Review of Food Science and Technology</i> , 2015, 6, 505-526.	5.1	52
100	Highly Branched RG-I Domain Enrichment Is Indispensable for Pectin Mitigating against High-Fat Diet-Induced Obesity. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8688-8701.	2.4	52
101	Structure and fermentation characteristics of five polysaccharides sequentially extracted from sugar beet pulp by different methods. <i>Food Hydrocolloids</i> , 2022, 126, 107462.	5.6	52
102	Interfacial Engineering Using Mixed Protein Systems: Emulsion-Based Delivery Systems for Encapsulation and Stabilization of β -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5163-5169.	2.4	51
103	Nanoemulsion-Based Delivery Systems for Nutraceuticals: Influence of Long-Chain Triglyceride (LCT) Type on In Vitro Digestion and Astaxanthin Bioaccessibility. <i>Food Biophysics</i> , 2018, 13, 412-421.	1.4	51
104	Isolation of a novel bioactive protein from an edible mushroom <i>Pleurotus eryngii</i> and its anti-inflammatory potential. <i>Food and Function</i> , 2017, 8, 2175-2183.	2.1	50
105	Anti-inflammatory effects of 4 α -demethylnobiletin, a major metabolite of nobiletin. <i>Journal of Functional Foods</i> , 2015, 19, 278-287.	1.6	49
106	Enhancing vitamin E bioaccessibility: factors impacting solubilization and hydrolysis of α -tocopherol acetate encapsulated in emulsion-based delivery systems. <i>Food and Function</i> , 2015, 6, 83-96.	2.1	49
107	Impact of Lipid Phase on the Bioavailability of Vitamin E in Emulsion-Based Delivery Systems: Relative Importance of Bioaccessibility, Absorption, and Transformation. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3946-3955.	2.4	49
108	Nutrients and bioactives in citrus fruits: Different citrus varieties, fruit parts, and growth stages. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2018-2041.	5.4	49

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109	A metabolite of nobiletin, 4â€²-demethylnobiletin and atorvastatin synergistically inhibits human colon cancer cell growth by inducing G0/G1 cell cycle arrest and apoptosis. <i>Food and Function</i> , 2018, 9, 87-95.	2.1	48
110	Influence of Tripolyphosphate Cross-Linking on the Physical Stability and Lipase Digestibility of Chitosan-Coated Lipid Droplets. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1283-1289.	2.4	47
111	Characterization of the Interactions between Titanium Dioxide Nanoparticles and Polymethoxyflavones Using Surface-Enhanced Raman Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9436-9441.	2.4	47
112	High-fat-dietâ€”induced obesity is associated with decreased antiinflammatory <i>Lactobacillus reuteri</i> sensitive to oxidative stress in mouse Peyer's patches. <i>Nutrition</i> , 2016, 32, 265-272.	1.1	47
113	The gastrointestinal behavior of emulsifiers used to formulate excipient emulsions impact the bioavailability of Î²-carotene from spinach. <i>Food Chemistry</i> , 2019, 278, 811-819.	4.2	47
114	<i>Lactobacillus acidophilus</i> loaded pickering double emulsion with enhanced viability and colon-adhesion efficiency. <i>LWT - Food Science and Technology</i> , 2020, 121, 108928.	2.5	46
115	Characterization of polysaccharide from <i>Pleurotus eryngii</i> during simulated gastrointestinal digestion and fermentation. <i>Food Chemistry</i> , 2022, 370, 131303.	4.2	46
116	Chemoprevention of colonic tumorigenesis by dietary hydroxylated polymethoxyflavones in azoxymethaneâ€”treated mice. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 278-290.	1.5	45
117	Microbial inactivation and cytotoxicity evaluation of UV irradiated coconut water in a novel continuous flow spiral reactor. <i>Food Research International</i> , 2018, 103, 59-67.	2.9	45
118	Targeted Metabolomics Identifies the Cytochrome P450 Monooxygenase Eicosanoid Pathway as a Novel Therapeutic Target of Colon Tumorigenesis. <i>Cancer Research</i> , 2019, 79, 1822-1830.	0.4	45
119	Synergistic chemopreventive effects of nobiletin and atorvastatin on colon carcinogenesis. <i>Carcinogenesis</i> , 2017, 38, 455-464.	1.3	43
120	Characterization of physical properties and electronic sensory analyses of citrus oil-based nanoemulsions. <i>Food Research International</i> , 2018, 109, 149-158.	2.9	43
121	Polyphenols-rich extract from <i>Pleurotus eryngii</i> with growth inhibitory of HCT116 colon cancer cells and anti-inflammatory function in RAW264.7 cells. <i>Food and Function</i> , 2018, 9, 1601-1611.	2.1	43
122	Stereoisomers of Astaxanthin Inhibit Human Colon Cancer Cell Growth by Inducing G2/M Cell Cycle Arrest and Apoptosis. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7750-7759.	2.4	42
123	Design of nanoemulsion-based delivery systems to enhance intestinal lymphatic transport of lipophilic food bioactives: Influence of oil type. <i>Food Chemistry</i> , 2020, 317, 126229.	4.2	42
124	Hydroxytyrosol Alleviates Dextran Sulfate Sodium-Induced Colitis by Modulating Inflammatory Responses, Intestinal Barrier, and Microbiome. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2241-2252.	2.4	42
125	Encapsulation of protein nanoparticles within alginate microparticles: Impact of pH and ionic strength on functional performance. <i>Journal of Food Engineering</i> , 2016, 178, 81-89.	2.7	41
126	Bioactive Peptides Isolated from Casein Phosphopeptides Enhance Calcium and Magnesium Uptake in Caco-2 Cell Monolayers. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2307-2314.	2.4	41

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127	<i>In Vitro</i> Bioavailability, Cellular Antioxidant Activity, and Cytotoxicity of β -Carotene-Loaded Emulsions Stabilized by Catechin-Egg White Protein Conjugates. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1649-1657.	2.4	41
128	Factors impacting lipid digestion and β -carotene bioaccessibility assessed by standardized gastrointestinal model (INFOGEST): oil droplet concentration. <i>Food and Function</i> , 2020, 11, 7126-7137.	2.1	41
129	<i>In Vitro</i> Stability and Chemical Reactivity of Thiosulfinates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2644-2651.	2.4	40
130	Simultaneous determination of four 5-hydroxy polymethoxyflavones by reversed-phase high performance liquid chromatography with electrochemical detection. <i>Journal of Chromatography A</i> , 2010, 1217, 642-647.	1.8	40
131	Formulation and properties of model beverage emulsions stabilized by sucrose monopalmitate: Influence of pH and lyso-lecithin addition. <i>Food Research International</i> , 2011, 44, 3006-3012.	2.9	40
132	Inhibitory Effects of Metabolites of 5-Demethylnobiletin on Human Nonsmall Cell Lung Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4943-4949.	2.4	40
133	Impact of Lipid Content on the Ability of Excipient Emulsions to Increase Carotenoid Bioaccessibility from Natural Sources (Raw and Cooked Carrots). <i>Food Biophysics</i> , 2016, 11, 71-80.	1.4	40
134	Improvement of carotenoid bioaccessibility from spinach by co-ingesting with excipient nanoemulsions: impact of the oil phase composition. <i>Food and Function</i> , 2019, 10, 5302-5311.	2.1	40
135	Dietary Tangeretin Alleviated Dextran Sulfate Sodium-Induced Colitis in Mice via Inhibiting Inflammatory Response, Restoring Intestinal Barrier Function, and Modulating Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7663-7674.	2.4	40
136	Analysis of 10 Metabolites of Polymethoxyflavones with High Sensitivity by Electrochemical Detection in High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 509-516.	2.4	39
137	Microbial enzymes induce colitis by reactivating triclosan in the mouse gastrointestinal tract. <i>Nature Communications</i> , 2022, 13, 136.	5.8	39
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