

Hang Xiao

List of Publications by Citations

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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.

355
papers

11,526
citations

59
h-index

92
g-index

373
ext. papers

14,145
ext. citations

5.9
avg, IF

6.89
L-index

#	Paper	IF	Citations
355	Nanoemulsion delivery systems: influence of carrier oil on β -carotene bioaccessibility. <i>Food Chemistry</i> , 2012 , 135, 1440-7	8.5	389
354	Nanoemulsion- and emulsion-based delivery systems for curcumin: Encapsulation and release properties. <i>Food Chemistry</i> , 2012 , 132, 799-807	8.5	389
353	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	8.5	367
352	Core-shell biopolymer nanoparticle delivery systems: synthesis and characterization of curcumin fortified zein-pectin nanoparticles. <i>Food Chemistry</i> , 2015 , 182, 275-81	8.5	264
351	Potential biological fate of ingested nanoemulsions: influence of particle characteristics. <i>Food and Function</i> , 2012 , 3, 202-20	6.1	222
350	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	6.3	197
349	Pro-oxidative activities and dose-response relationship of (-)-epigallocatechin-3-gallate in the inhibition of lung cancer cell growth: a comparative study in vivo and in vitro. <i>Carcinogenesis</i> , 2010 , 31, 902-10	4.6	180
348	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	14.7	177
347	Resveratrol encapsulation in core-shell biopolymer nanoparticles: Impact on antioxidant and anticancer activities. <i>Food Hydrocolloids</i> , 2017 , 64, 157-165	10.6	172
346	Delivery of lipophilic bioactives: assembly, disassembly, and reassembly of lipid nanoparticles. <i>Annual Review of Food Science and Technology</i> , 2014 , 5, 53-81	14.7	147
345	Control of lipase digestibility of emulsified lipids by encapsulation within calcium alginate beads. <i>Food Hydrocolloids</i> , 2011 , 25, 122-130	10.6	143
344	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	10.6	138
343	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, 162-74	6.1	137
342	Excipient foods: designing food matrices that improve the oral bioavailability of pharmaceuticals and nutraceuticals. <i>Food and Function</i> , 2014 , 5, 1320-33	6.1	134
341	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	7	127
340	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, 350-5	12.9	124
339	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	5.1	122

338	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	5.9	120
337	Inhibition of β -carotene degradation in oil-in-water nanoemulsions: influence of oil-soluble and water-soluble antioxidants. <i>Food Chemistry</i> , 2012 , 135, 1036-43	8.5	117
336	Droplet size and composition of nutraceutical nanoemulsions influences bioavailability of long chain fatty acids and Coenzyme Q10. <i>Food Chemistry</i> , 2014 , 156, 117-22	8.5	116
335	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	7	112
334	The pak4 protein kinase plays a key role in cell survival and tumorigenesis in athymic mice. <i>Molecular Cancer Research</i> , 2008 , 6, 1215-24	6.6	111
333	Enhancement of curcumin water dispersibility and antioxidant activity using core-shell protein-polysaccharide nanoparticles. <i>Food Research International</i> , 2016 , 87, 1-9	7	106
332	Tangeretin-loaded protein nanoparticles fabricated from zein/ β -lactoglobulin: preparation, characterization, and functional performance. <i>Food Chemistry</i> , 2014 , 158, 466-72	8.5	103
331	Progress in microencapsulation of probiotics: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 857-874	16.4	101
330	Improving oral bioavailability of nutraceuticals by engineered nanoparticle-based delivery systems. <i>Current Opinion in Food Science</i> , 2015 , 2, 14-19	9.8	100
329	Nutraceutical nanoemulsions: influence of carrier oil composition (digestible versus indigestible oil) on β -carotene bioavailability. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 3175-83	4.3	94
328	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, 2052-62	5.7	93
327	Controlling the functional performance of emulsion-based delivery systems using multi-component biopolymer coatings. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2010 , 76, 38-47	5.7	90
326	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. <i>NanoImpact</i> , 2016 , 3-4, 47-57	5.6	89
325	Emulsion-based delivery systems for tributyrin, a potential colon cancer preventative agent. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9243-9	5.7	89
324	Inhibitory effects of 5-hydroxy polymethoxyflavones on colon cancer cells. <i>Molecular Nutrition and Food Research</i> , 2010 , 54 Suppl 2, S244-52	5.9	89
323	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> , 2008 , 29, 113-9	4.6	88
322	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	16.4	87
321	Uptake of Gold Nanoparticles by Intestinal Epithelial Cells: Impact of Particle Size on Their Absorption, Accumulation, and Toxicity. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8044-9	5.7	81

320	Comparison of Biopolymer Emulsifier Performance in Formation and Stabilization of Orange Oil-in-Water Emulsions. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 47-55	1.8	80
319	Antioxidant functions of selected allium thiosulfinates and S-alk(en)yl-L-cysteine sulfoxides. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2488-93	5.7	80
318	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	8.4	79
317	Nanoemulsion-based delivery systems for nutraceuticals: Influence of carrier oil type on bioavailability of pterostilbene. <i>Journal of Functional Foods</i> , 2015 , 13, 61-70	5.1	79
316	A gamma-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, 143-52	3.2	79
315	Combination of atorvastatin and celecoxib synergistically induces cell cycle arrest and apoptosis in colon cancer cells. <i>International Journal of Cancer</i> , 2008 , 122, 2115-24	7.5	78
314	Physicochemical and colloidal aspects of food matrix effects on gastrointestinal fate of ingested inorganic nanoparticles. <i>Advances in Colloid and Interface Science</i> , 2017 , 246, 165-180	14.3	77
313	Enhancement of carotenoid bioaccessibility from carrots using excipient emulsions: influence of particle size of digestible lipid droplets. <i>Food and Function</i> , 2016 , 7, 93-103	6.1	77
312	Food-grade nanoparticles for encapsulation, protection and delivery of curcumin: comparison of lipid, protein, and phospholipid nanoparticles under simulated gastrointestinal conditions. <i>RSC Advances</i> , 2016 , 6, 3126-3136	3.7	75
311	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	4.2	74
310	Combination regimen with statins and NSAIDs: a promising strategy for cancer chemoprevention. <i>International Journal of Cancer</i> , 2008 , 123, 983-90	7.5	74
309	Differential inhibition of human platelet aggregation by selected Allium thiosulfinates. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 5731-5	5.7	74
308	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, 6704-9	5.7	70
307	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	16.4	69
306	Designing excipient emulsions to increase nutraceutical bioavailability: emulsifier type influences curcumin stability and bioaccessibility by altering gastrointestinal fate. <i>Food and Function</i> , 2015 , 6, 2475-86	6.1	68
305	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, 10964-70	5.7	67
304	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	14.7	66
303	Encapsulation of carotenoids in emulsion-based delivery systems: Enhancement of carotene water-dispersibility and chemical stability. <i>Food Hydrocolloids</i> , 2017 , 69, 49-55	10.6	63

302	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, 2157-64	5.7	62
301	A common antimicrobial additive increases colonic inflammation and colitis-associated colon tumorigenesis in mice. <i>Science Translational Medicine</i> , 2018 , 10,	17.5	62
300	Microencapsulation of Lactobacillus salivarius Li01 for enhanced storage viability and targeted delivery to gut microbiota. <i>Food Hydrocolloids</i> , 2017 , 72, 228-236	10.6	61
299	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	6.8	61
298	Synergistic actions of atorvastatin with gamma-tocotrienol and celecoxib against human colon cancer HT29 and HCT116 cells. <i>International Journal of Cancer</i> , 2010 , 126, 852-63	7.5	61
297	Synergistic inhibition of lung tumorigenesis by a combination of green tea polyphenols and atorvastatin. <i>Clinical Cancer Research</i> , 2008 , 14, 4981-8	12.9	59
296	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	5.6	59
295	Boosting the bioavailability of hydrophobic nutrients, vitamins, and nutraceuticals in natural products using excipient emulsions. <i>Food Research International</i> , 2016 , 88, 140-152	7	57
294	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, 1924-32	5.9	56
293	Enhanced viability of probiotics (<i>Pediococcus pentosaceus</i> Li05) by encapsulation in microgels doped with inorganic nanoparticles. <i>Food Hydrocolloids</i> , 2018 , 83, 246-252	10.6	56
292	Chemopreventive effects of nobiletin and its colonic metabolites on colon carcinogenesis. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 2383-94	5.9	55
291	Identification of novel bioactive metabolites of 5-demethylnobiletin in mice. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 1999-2007	5.9	54
290	5-demethyltangeretin inhibits human nonsmall cell lung cancer cell growth by inducing G2/M cell cycle arrest and apoptosis. <i>Molecular Nutrition and Food Research</i> , 2013 , 57, 2103-11	5.9	54
289	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	3.2	53
288	A gamma-tocopherol-rich mixture of tocopherols inhibits chemically induced lung tumorigenesis in A/J mice and xenograft tumor growth. <i>Carcinogenesis</i> , 2010 , 31, 687-94	4.6	53
287	Biosynthesis of citrus flavonoids and their health effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 566-583	11.5	53
286	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	6.2	52
285	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, 10508-17	5.7	52

284	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, 8534-43	5.7	51
283	Black tea polyphenols: a mechanistic treatise. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 1002-11	11.5	51
282	Induction of phase II enzyme activity by various selenium compounds. <i>Nutrition and Cancer</i> , 2006 , 55, 210-23	2.8	51
281	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	8.5	50
280	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, 505-26	14.7	48
279	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	6.3	47
278	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	5.7	47
277	The p53-, Bax- and p21-dependent inhibition of colon cancer cell growth by 5-hydroxy polymethoxyflavones. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 613-22	5.9	46
276	Antioxidation and anti-ageing activities of different stereoisomeric astaxanthin in vitro and in vivo. <i>Journal of Functional Foods</i> , 2016 , 25, 50-61	5.1	45
275	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	3.4	45
274	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, 5163-957	5.7	45
273	Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. <i>Food Biophysics</i> , 2016 , 11, 213-225	3.2	45
272	Chemical and Physical Stability of Astaxanthin-Enriched Emulsion-Based Delivery Systems. <i>Food Biophysics</i> , 2016 , 11, 302-310	3.2	44
271	Designing food structure and composition to enhance nutraceutical bioactivity to support cancer inhibition. <i>Seminars in Cancer Biology</i> , 2017 , 46, 215-226	12.7	43
270	Chemoprevention of colonic tumorigenesis by dietary hydroxylated polymethoxyflavones in azoxymethane-treated mice. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 278-90	5.9	42
269	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, 84-97	6.1	40
268	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	5.7	40
267	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	5.7	39

266	Anti-inflammatory effects of 4'-demethylnobiletin, a major metabolite of nobiletin. <i>Journal of Functional Foods</i> , 2015 , 19, 278-287	5.1	39
265	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, 1283-9	5.7	39
264	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	5.7	38
263	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	6.1	37
262	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	5.7	37
261	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	7	37
260	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, 642-7	4.5	37
259	Synergistic chemopreventive effects of nobiletin and atorvastatin on colon carcinogenesis. <i>Carcinogenesis</i> , 2017 , 38, 455-464	4.6	35
258	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	6.1	35
257	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	6.1	34
256	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	7	34
255	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	6	34
254	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	3.2	34
253	In vitro stability and chemical reactivity of thiosulfates. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2644-51	5.7	34
252	Dietary resveratrol attenuated colitis and modulated gut microbiota in dextran sulfate sodium-treated mice. <i>Food and Function</i> , 2020 , 11, 1063-1073	6.1	34
251	Impact of protein-nanoparticle interactions on gastrointestinal fate of ingested nanoparticles: Not just simple protein corona effects. <i>NanoImpact</i> , 2019 , 13, 37-43	5.6	34
250	Influence of physical state of β -carotene (crystallized versus solubilized) on bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 990-7	5.7	33
249	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	3.2	33

248	Dietary Intake of <i>Pleurotus eryngii</i> Ameliorated Dextran-Sodium-Sulfate-Induced Colitis in Mice. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1801265	5.9	32
247	High-fat-diet-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, 265-72	4.8	32
246	Encapsulation of Polymethoxyflavones in Citrus Oil Emulsion-Based Delivery Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1732-1739	5.7	31
245	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	10.6	31
244	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, 509-16	5.7	31
243	Encapsulation and Delivery of Crystalline Hydrophobic Nutraceuticals using Nanoemulsions: Factors Affecting Polymethoxyflavone Solubility. <i>Food Biophysics</i> , 2012 , 7, 341-353	3.2	31
242	The gastrointestinal behavior of emulsifiers used to formulate excipient emulsions impact the bioavailability of β -carotene from spinach. <i>Food Chemistry</i> , 2019 , 278, 811-819	8.5	31
241	Pectins from fruits: Relationships between extraction methods, structural characteristics, and functional properties. <i>Trends in Food Science and Technology</i> , 2021 , 110, 39-54	15.3	30
240	Inhibitory Effects of Metabolites of 5-Demethylnobiletin on Human Nonsmall Cell Lung Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 4943-9	5.7	30
239	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	10.1	29
238	Whole Food-Based Approaches to Modulating Gut Microbiota and Associated Diseases. <i>Annual Review of Food Science and Technology</i> , 2020 , 11, 119-143	14.7	28
237	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	6.1	28
236	The inhibitory effects of 5-hydroxy-3,6,7,8,3',4'-hexamethoxyflavone on human colon cancer cells. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1523-32	5.9	28
235	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	5.7	28
234	Characterization of physical properties and electronic sensory analyses of citrus oil-based nanoemulsions. <i>Food Research International</i> , 2018 , 109, 149-158	7	27
233	Food Matrix Effects on Nutraceutical Bioavailability: Impact of Protein on Curcumin Bioaccessibility and Transformation in Nanoemulsion Delivery Systems and Excipient Nanoemulsions. <i>Food Biophysics</i> , 2016 , 11, 142-153	3.2	27
232	Inhibitory Effects of 4'-Demethylnobiletin, a Metabolite of Nobiletin, on 12-O-Tetradecanoylphorbol-13-acetate (TPA)-Induced Inflammation in Mouse Ears. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10921-7	5.7	27
231	Isolation and identification of potential cancer chemopreventive agents from methanolic extracts of green onion (<i>Allium cepa</i>). <i>Phytochemistry</i> , 2007 , 68, 1059-67	4	27

230	In Vitro 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	5.7	26
229	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	5.7	25
228	iTRAQ-Based Quantitative Proteomic Analysis of the Antimicrobial Mechanism of Peptide F1 against <i>Escherichia coli</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7190-7	5.7	25
227	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	11	25
226	Solid Lipid Nanoparticles: Effect of Carrier Oil and Emulsifier Type on Phase Behavior and Physical Stability. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 17-28	1.8	25
225	Fabrication, characterization and properties of filled hydrogel particles formed by the emulsion-template method. <i>Journal of Food Engineering</i> , 2015 , 155, 16-21	6	25
224	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	5.7	24
223	A metabolite of nobiletin, 4'-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	6.1	24
222	Mechanism of Different Stereoisomeric Astaxanthin in Resistance to Oxidative Stress in <i>Caenorhabditis elegans</i> . <i>Journal of Food Science</i> , 2016 , 81, H2280-7	3.4	24
221	Enhanced Anti-Inflammatory Activities by the Combination of Luteolin and Tangeretin. <i>Journal of Food Science</i> , 2016 , 81, H1320-7	3.4	24
220	Controlling the gastrointestinal fate of nutraceutical and pharmaceutical-enriched lipid nanoparticles: From mixed micelles to chylomicrons. <i>NanoImpact</i> , 2017 , 5, 13-21	5.6	23
219	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	8.5	23
218	Impact of UV-C irradiation on the quality, safety, and cytotoxicity of cranberry-flavored water using a novel continuous flow UV system. <i>LWT - Food Science and Technology</i> , 2018 , 95, 230-239	5.4	23
217	Effect of UV Irradiation on the Nutritional Quality and Cytotoxicity of Apple Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7812-7822	5.7	23
216	Improving intracellular uptake of 5-demethyltangeretin by food grade nanoemulsions. <i>Food Research International</i> , 2014 , 62, 98-103	7	23
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