

# Hang Xiao

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/571564/hang-xiao-publications-by-year.pdf>

**Version:** 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	Alterations of host-gut microbiome interactions in multiple sclerosis.. <i>EBioMedicine</i> , <b>2022</b> , 76, 103798	8.8	4
354	Exogenous GABA improves the antioxidant and anti-aging ability of silkworm ( <i>Bombyx mori</i> ).. <i>Food Chemistry</i> , <b>2022</b> , 383, 132400	8.5	1
353	Structurally stable sustained-release microcapsules stabilized by self-assembly of pectin-chitosan-collagen in aqueous two-phase system. <i>Food Hydrocolloids</i> , <b>2022</b> , 125, 107413	10.6	0
352	Microbial enzymes induce colitis by reactivating triclosan in the mouse gastrointestinal tract.. <i>Nature Communications</i> , <b>2022</b> , 13, 136	17.4	3
351	The fabrication, characterization, and application of chitosan-NaOH modified casein nanoparticles and their stabilized long-term stable high internal phase Pickering emulsions.. <i>Food and Function</i> , <b>2022</b> ,	6.1	3
350	Structure and fermentation characteristics of five polysaccharides sequentially extracted from sugar beet pulp by different methods. <i>Food Hydrocolloids</i> , <b>2022</b> , 126, 107462	10.6	3
349	Bamboo shavings derived O-acetylated xylan alleviates loperamide-induced constipation in mice. <i>Carbohydrate Polymers</i> , <b>2022</b> , 276, 118761	10.3	6
348	Characterization of polysaccharide from <i>Pleurotus eryngii</i> during simulated gastrointestinal digestion and fermentation. <i>Food Chemistry</i> , <b>2022</b> , 370, 131303	8.5	3
347	Impact of excipient emulsions made from different types of oils on the bioavailability and metabolism of curcumin in gastrointestinal tract. <i>Food Chemistry</i> , <b>2022</b> , 370, 130980	8.5	3
346	Gastrointestinal biotransformation and tissue distribution of pterostilbene after long-term dietary administration in mice. <i>Food Chemistry</i> , <b>2022</b> , 372, 131213	8.5	2
345	Fabrication, characterization and functional attributes of zein-egg white derived peptides (EWDP)-chitosan ternary nanoparticles for encapsulation of curcumin: Role of EWDP. <i>Food Chemistry</i> , <b>2022</b> , 372, 131266	8.5	7
344	Adverse effects of linoleic acid: Influence of lipid oxidation on lymphatic transport of citrus flavonoid and enterocyte morphology. <i>Food Chemistry</i> , <b>2022</b> , 369, 130968	8.5	0
343	The role of probiotic exopolysaccharides in adhesion to mucin in different gastrointestinal conditions.. <i>Current Research in Food Science</i> , <b>2022</b> , 5, 581-589	5.6	3
342	Extraction, Structural Characterization, and Immunomodulatory Activity of a High Molecular Weight Polysaccharide From .. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 846080	6.2	0
341	Marine-derived uronic acid-containing polysaccharides: Structures, sources, production, and nutritional functions. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 122, 1-12	15.3	2
340	Updated insights into anthocyanin stability behavior from bases to cases: Why and why not anthocyanins lose during food processing.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-33	11.5	0
339	The hepatoprotective effects of plant-based foods based on the "gut-liver axis": a prospective review.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-27	11.5	0

338	Bioactive Components From With Growth Inhibition on HCT116 Colon Cancer Cells and Anti-inflammatory Capacity in RAW 264.7 Macrophages.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 856282	6.2	1
337	An organ-specific transcriptomic atlas of the medicinal plant <i>Bletilla striata</i> : Protein-coding genes, microRNAs, and regulatory networks.. <i>Plant Genome</i> , <b>2022</b> , e20210	4.4	0
336	Enzymatic Synthesis of Diacylglycerol-Enriched Oil by Two-Step Vacuum-Mediated Conversion of Fatty Acid Ethyl Ester and Fatty Acid From Soy Sauce By-Product Oil as Lipid-Lowering Functional Oil.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 884829	6.2	0
335	Gut Microbiome: The Cornerstone of Life and Health <b>2022</b> , 2022, 1-3		6
334	Effect of high hydrostatic pressure on the edible quality, health and safety attributes of plant-based foods represented by cereals and legumes: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-19	11.5	1
333	Effects of Antibacterial Peptide F1 on Bacterial Liposome Membrane Integrity. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 768890	6.2	
332	Protective effects of non-extractable phenolics from strawberry against inflammation and colon cancer in vitro.. <i>Food Chemistry</i> , <b>2021</b> , 374, 131759	8.5	0
331	Structural and inflammatory characteristics of Maillard reaction products from litchi thaumatin-like protein and fructose.. <i>Food Chemistry</i> , <b>2021</b> , 374, 131821	8.5	1
330	Modulating effects of capsaicin on glucose homeostasis and the underlying mechanism. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-19	11.5	1
329	Nutrients and bioactives in citrus fruits: Different citrus varieties, fruit parts, and growth stages. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-24	11.5	9
328	LC-Q-TOF-MS/MS detection of food flavonoids: principle, methodology, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-21	11.5	2
327	Flavor Characteristics of Ganpu Tea Formed During the Sun-Drying Processing and Its Antidepressant-Like Effects. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 647537	6.2	2
326	In vitro and in vivo study of the enhancement of carotenoid bioavailability in vegetables using excipient nanoemulsions: Impact of lipid content. <i>Food Research International</i> , <b>2021</b> , 141, 110162	7	16
325	Identification of 4'-Demethyltangeretin as a Major Urinary Metabolite of Tangeretin in Mice and Its Anti-inflammatory Activities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 4381-4391	5.7	4
324	Pectins from fruits: Relationships between extraction methods, structural characteristics, and functional properties. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 110, 39-54	15.3	30
323	Health effects of dietary sulfated polysaccharides from seafoods and their interaction with gut microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 2882-2913	16.4	15
322	Health benefits of edible mushroom polysaccharides and associated gut microbiota regulation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-18	11.5	7
321	Water extract of shepherd's purse prevents high-fructose induced-liver injury by regulating glucolipid metabolism and gut microbiota. <i>Food Chemistry</i> , <b>2021</b> , 342, 128536	8.5	4

320	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> , <b>2021</b> , 69, 7663-7674	5.7	4
319	Role of prebiotics in enhancing the function of next-generation probiotics in gut microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-18	11.5	4
318	Encapsulation of bifidobacterium in alginate microgels improves viability and targeted gut release. <i>Food Hydrocolloids</i> , <b>2021</b> , 116, 106634	10.6	14
317	biotransformation of citrus functional components and their effects on health. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 756-776	11.5	7
316	Simultaneous determination of 14 bioactive citrus flavonoids using thin-layer chromatography combined with surface enhanced Raman spectroscopy. <i>Food Chemistry</i> , <b>2021</b> , 338, 128115	8.5	10
315	Nanoliposomes as delivery system for anthocyanins: Physicochemical characterization, cellular uptake, and antioxidant properties. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110554	5.4	11
314	Dietary Pterostilbene Inhibited Colonic Inflammation in Dextran-Sodium-Sulfate-Treated Mice: A Perspective of Gut Microbiota. <i>Infectious Microbes &amp; Diseases</i> , <b>2021</b> , 3, 22-29	1.3	1
313	Inhibitory effects of E-type glycosidic polysaccharide from on dextran sodium sulfate-induced colitis in mice. <i>Food and Function</i> , <b>2021</b> , 12, 3831-3841	6.1	3
312	Extraction kinetics, physicochemical properties and immunomodulatory activity of the novel continuous phase transition extraction of polysaccharides from. <i>Food and Function</i> , <b>2021</b> , 12, 9708-9718	6.1	1
311	A self-assembled amphiphilic polysaccharide-based co-delivery system for egg white derived peptides and curcumin with oral bioavailability enhancement. <i>Food and Function</i> , <b>2021</b> , 12, 10512-10523	6.1	3
310	A review on the bioavailability, bio-efficacies and novel delivery systems for piperine. <i>Food and Function</i> , <b>2021</b> , 12, 8867-8881	6.1	4
309	Potential health benefits of edible insects. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-10	11.5	14
308	Tempeh: A semicentennial review on its health benefits, fermentation, safety, processing, sustainability, and affordability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 1717-1767	16.4	18
307	Cloning, Heterologous Expression, and Characterization of a E-carrageenase From Marine Bacterium : A Specific Enzyme for the Hybrid Carrageenan-Furcellaran. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 697218	5.7	1
306	Promoting the Calcium-Uptake Bioactivity of Casein Phosphopeptides and. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 743791	6.2	0
305	Structure analysis of ethyl ferulate from <i>Rubus corchorifolius</i> L.f. leaves and its inhibitory effects on HepG2 liver cancer cells. <i>Food Bioscience</i> , <b>2021</b> , 45, 101340	4.9	1
304	Effects of Molecular Distillation on the Chemical Components, Cleaning, and Antibacterial Abilities of Four Different Citrus Oils. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 731724	6.2	1
303	Challenges of pectic polysaccharides as a prebiotic from the perspective of fermentation characteristics and anti-colitis activity. <i>Carbohydrate Polymers</i> , <b>2021</b> , 270, 118377	10.3	3

302	Black pepper and vegetable oil-based emulsion synergistically enhance carotenoid bioavailability of raw vegetables in humans. <i>Food Chemistry</i> , <b>2021</b> , 373, 131277	8.5	2
301	Characterization of insoluble dietary fiber from three food sources and their potential hypoglycemic and hypolipidemic effects. <i>Food and Function</i> , <b>2021</b> , 12, 6576-6587	6.1	2
300	Impact of encapsulating a probiotic ( <i>Pediococcus pentosaceus</i> Li05) within gastro-responsive microgels on <i>Clostridium difficile</i> infections. <i>Food and Function</i> , <b>2021</b> , 12, 3180-3190	6.1	8
299	Dietary cholesterol oxidation products: Perspectives linking food processing and storage with health implications.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> ,	16.4	1
298	A Novel Continuous Phase-Transition Extraction Effectively Improves the Yield and Quality of Finger Citron Essential Oil Extract. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2020</b> , 98, 911	1.8	1
297	Bioactive Components of Polyphenol-Rich and Non-Polyphenol-Rich Cranberry Fruit Extracts and Their Chemopreventive Effects on Colitis-Associated Colon Cancer. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 6845-6853	5.7	11
296	The chemopreventive effect of 5-demethylnobiletin, a unique citrus flavonoid, on colitis-driven colorectal carcinogenesis in mice is associated with its colonic metabolites. <i>Food and Function</i> , <b>2020</b> , 11, 4940-4952	6.1	13
295	In Situ Formation of Polymeric Nanoassemblies Using an Efficient Reversible Click Reaction. <i>Angewandte Chemie - International Edition</i> , <b>2020</b> , 59, 15135-15140	16.4	7
294	Increasing the nutritional value of strawberry puree by adding xylo-oligosaccharides. <i>Heliyon</i> , <b>2020</b> , 6, e03769	3.6	4
293	Structural Characterization and Pro-inflammatory Activity of a Thaumatin-Like Protein from Pulp Tissues of. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 6439-6447	5.7	6
292	Solid state fermentation by <i>Fomitopsis pinicola</i> improves physicochemical and functional properties of wheat bran and the bran-containing products. <i>Food Chemistry</i> , <b>2020</b> , 328, 127046	8.5	11
291	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> , <b>2020</b> , 16, e2001858	11	25
290	Structural characterization and immunostimulatory activity of a glucan from <i>Cyclina sinensis</i> . <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 161, 779-786	7.9	9
289	Synergistic anticancer effects of curcumin and 3',4'-didemethylnobiletin in combination on colon cancer cells. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1292-1301	3.4	11
288	Soluble epoxide hydrolase is an endogenous regulator of obesity-induced intestinal barrier dysfunction and bacterial translocation. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , <b>2020</b> , 117, 8431-8436	11.5	11
287	Protection of ECarotene from Chemical Degradation in Emulsion-Based Delivery Systems Using Scallop ( <i>Patinopecten yessoensis</i> ) Gonad Protein Isolates. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 680-692	5.1	11
286	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> , <b>2020</b> , 68, 8688-8701	5.7	24
285	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> , <b>2020</b> , 1, 109-133	4.2	74

284	In Situ Formation of Polymeric Nanoassemblies Using an Efficient Reversible Click Reaction. <i>Angewandte Chemie</i> , <b>2020</b> , 132, 15247-15252	3.6	4
283	Progress in microencapsulation of probiotics: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 857-874	16.4	101
282	Influence of Rosemary Extract Addition in Different Phases on the Oxidation of Lutein and WPI in WPI-Stabilized Lutein Emulsions. <i>Journal of Food Quality</i> , <b>2020</b> , 2020, 1-10	2.7	2
281	Inhibitory Effects of Peptide Lunasin in Colorectal Cancer HCT-116 Cells and Their Tumorsphere-Derived Subpopulation. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	12
280	Whole Food-Based Approaches to Modulating Gut Microbiota and Associated Diseases. <i>Annual Review of Food Science and Technology</i> , <b>2020</b> , 11, 119-143	14.7	28
279	Design of nanoemulsion-based delivery systems to enhance intestinal lymphatic transport of lipophilic food bioactives: Influence of oil type. <i>Food Chemistry</i> , <b>2020</b> , 317, 126229	8.5	23
278	Toxicity, gut microbiota and metabolome effects after copper exposure during early life in SD rats. <i>Toxicology</i> , <b>2020</b> , 433-434, 152395	4.4	15
277	Characterization of the Immunomodulatory Mechanism of a Protein by Isobaric Tags for Relative and Absolute Quantitation Proteomics. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 13189-13199	5.7	0
276	l-Arginine/l-lysine functionalized chitosan-casein core-shell and pH-responsive nanoparticles: fabrication, characterization and bioavailability enhancement of hydrophobic and hydrophilic bioactive compounds. <i>Food and Function</i> , <b>2020</b> , 11, 4638-4647	6.1	15
275	Astaxanthin attenuates d-galactose-induced brain aging in rats by ameliorating oxidative stress, mitochondrial dysfunction, and regulating metabolic markers. <i>Food and Function</i> , <b>2020</b> , 11, 4103-4113	6.1	21
274	Lactobacillus acidophilus loaded pickering double emulsion with enhanced viability and colon-adhesion efficiency. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 121, 108928	5.4	17
273	Dietary resveratrol attenuated colitis and modulated gut microbiota in dextran sulfate sodium-treated mice. <i>Food and Function</i> , <b>2020</b> , 11, 1063-1073	6.1	34
272	Modulation of physicochemical stability and bioaccessibility of $\beta$ -carotene using alginate beads and emulsion stabilized by scallop ( <i>Patinopecten yessoensis</i> ) gonad protein isolates. <i>Food Research International</i> , <b>2020</b> , 129, 108875	7	9
271	Triclorcarban exposure exaggerates colitis and colon tumorigenesis: roles of gut microbiota involved. <i>Gut Microbes</i> , <b>2020</b> , 12, 1690364	8.8	13
270	Exploring the effects of carrier oil type on in vitro bioavailability of $\beta$ -carotene: A cell culture study of carotenoid-enriched nanoemulsions. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 110224	5.4	19
269	Antifatigue effect of functional cookies fortified with mushroom powder ( <i>Tricholoma Matsutake</i> ) in mice. <i>Journal of Food Science</i> , <b>2020</b> , 85, 4389-4395	3.4	3
268	Identification of Flavonoids From Finger Citron and Evaluation on Their Antioxidative and Antiaging Activities. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 584900	6.2	4
267	Identification of Xanthomicrol as a Major Metabolite of 5-Demethyltangeretin in Mouse Gastrointestinal Tract and Its Inhibitory Effects on Colon Cancer Cells. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 103	6.2	2

266	Characterization and digestion features of a novel polysaccharide-Fe(III) complex as an iron supplement. <i>Carbohydrate Polymers</i> , <b>2020</b> , 249, 116812	10.3	10
265	Effects of spray-drying temperature on the physicochemical properties and polymethoxyflavone loading efficiency of citrus oil microcapsules. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 133, 109954	5.4	8
264	Factors impacting lipid digestion and $\beta$ -carotene bioaccessibility assessed by standardized gastrointestinal model (INFOGEST): oil droplet concentration. <i>Food and Function</i> , <b>2020</b> , 11, 7126-7137	6.1	17
263	Preparation of newly identified polysaccharide from <i>Pleurotus eryngii</i> and its anti-inflammation activities potential. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2822-2831	3.4	7
262	Assembly pattern of multicomponent supramolecular oleogel composed of ceramide and lecithin in sunflower oil: self-assembly or self-sorting?. <i>Food and Function</i> , <b>2020</b> , 11, 7651-7660	6.1	6
261	Factors impacting lipid digestion and nutraceutical bioaccessibility assessed by standardized gastrointestinal model (INFOGEST): oil. <i>Food and Function</i> , <b>2020</b> , 11, 9936-9946	6.1	9
260	Food Additives: Foodborne Titanium Dioxide Nanoparticles Induce Stronger Adverse Effects in Obese Mice than Non-Obese Mice: Gut Microbiota Dysbiosis, Colonic Inflammation, and Proteome Alterations (Small 36/2020). <i>Small</i> , <b>2020</b> , 16, 2070199	11	0
259	Exploring the Antihyperglycemic Chemical Composition and Mechanisms of Tea Using Molecular Docking. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2020</b> , 2020, 8871088	2.3	0
258	Biosynthesis of citrus flavonoids and their health effects. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 566-583	11.5	53
257	IgE-binding epitope mapping of tropomyosin allergen (Exo m 1) from <i>Exopalaemon modestus</i> , the freshwater Siberian prawn. <i>Food Chemistry</i> , <b>2020</b> , 309, 125603	8.5	15
256	Kinetic parameters of thiamine degradation in NASA spaceflight foods determined by the endpoints method for long-term storage. <i>Food Chemistry</i> , <b>2020</b> , 302, 125365	8.5	4
255	Insight into the allergenicity of shrimp tropomyosin glycosylated by functional oligosaccharides containing advanced glycation end products. <i>Food Chemistry</i> , <b>2020</b> , 302, 125348	8.5	13
254	Structural Features and Digestive Behavior of Fucosylated Chondroitin Sulfate from Sea Cucumbers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 10534-10542	5.7	13
253	Characterization of polymethoxyflavone demethylation during drying processes of citrus peels. <i>Food and Function</i> , <b>2019</b> , 10, 5707-5717	6.1	14
252	Characterization of a probiotic starter culture with anti-Candida activity for Chinese pickle fermentation. <i>Food and Function</i> , <b>2019</b> , 10, 6936-6944	6.1	9
251	Fabrication of surface-active antioxidant biopolymers by using a grafted scallop ( <i>Patinopecten yessoensis</i> ) gonad protein isolate-epigallocatechin gallate (EGCG) conjugate: improving the stability of tuna oil-loaded emulsions. <i>Food and Function</i> , <b>2019</b> , 10, 6752-6766	6.1	12
250	Dietary cranberry suppressed colonic inflammation and alleviated gut microbiota dysbiosis in dextran sodium sulfate-treated mice. <i>Food and Function</i> , <b>2019</b> , 10, 6331-6341	6.1	34
249	Improved Simple Sample Pretreatment Method for Quantitation of Major Human Milk Oligosaccharides Using Ultrahigh Pressure Liquid Chromatography with Fluorescence Detection. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 12237-12244	5.7	10

248	Bioaccessibility and cellular uptake of $\beta$ -carotene in emulsion-based delivery systems using scallop ( <i>Patinopecten yessoensis</i> ) gonad protein isolates: effects of carrier oil. <i>Food and Function</i> , <b>2019</b> , 10, 49-60	6.1	21
247	Synergistic chemopreventive effect of allyl isothiocyanate and sulforaphane on non-small cell lung carcinoma cells. <i>Food and Function</i> , <b>2019</b> , 10, 893-902	6.1	12
246	Encapsulation of <i>Bifidobacterium pseudocatenulatum</i> G7 in gastroprotective microgels: Improvement of the bacterial viability under simulated gastrointestinal conditions. <i>Food Hydrocolloids</i> , <b>2019</b> , 91, 283-289	10.6	31
245	Dietary Intake of <i>Pleurotus eryngii</i> Ameliorated Dextran-Sodium-Sulfate-Induced Colitis in Mice. <i>Molecular Nutrition and Food Research</i> , <b>2019</b> , 63, e1801265	5.9	32
244	Inhibitory effects of 7,7'-bromo-curcumin on 12-O-tetradecanoylphorbol-13-acetate-induced skin inflammation. <i>European Journal of Pharmacology</i> , <b>2019</b> , 858, 172479	5.3	4
243	Identification of a new benzophenone from <i>Psidium guajava</i> L. leaves and its antineoplastic effects on human colon cancer cells. <i>Food and Function</i> , <b>2019</b> , 10, 4189-4198	6.1	11
242	Insight into the effects of deglycosylation and glycation of shrimp tropomyosin on in vivo allergenicity and mast cell function. <i>Food and Function</i> , <b>2019</b> , 10, 3934-3941	6.1	7
241	IgA-Targeted Modulated Gut Barrier and Microbiota in High-Fat Diet-Fed Mice. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 1179	5.7	9
240	Characterization of Bacterial Microbiota in Tilapia Fillets Under Different Storage Temperatures. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1487-1493	3.4	3
239	Hypoglycemic effects of wheat bran alkylresorcinols in high-fat/high-sucrose diet and low-dose streptozotocin-induced type 2 diabetic male mice and protection of pancreatic $\beta$ cells. <i>Food and Function</i> , <b>2019</b> , 10, 3282-3290	6.1	10
238	Role of Mucin in Behavior of Food-Grade TiO Nanoparticles under Simulated Oral Conditions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 5882-5890	5.7	17
237	Inhibitory effect of black tea ( <i>Camellia sinensis</i> ) theaflavins and thearubigins against HCT 116 colon cancer cells and HT 460 lung cancer cells. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12822	3.3	14
236	Efficiency of four different dietary preparation methods in extracting functional compounds from dried tangerine peel. <i>Food Chemistry</i> , <b>2019</b> , 289, 340-350	8.5	18
235	Allergenicity suppression of tropomyosin from <i>Exopalaemon modestus</i> by glycation with saccharides of different molecular sizes. <i>Food Chemistry</i> , <b>2019</b> , 288, 268-275	8.5	8
234	Targeted Metabolomics Identifies the Cytochrome P450 Monooxygenase Eicosanoid Pathway as a Novel Therapeutic Target of Colon Tumorigenesis. <i>Cancer Research</i> , <b>2019</b> , 79, 1822-1830	10.1	29
233	Improvement of carotenoid bioaccessibility from spinach by co-ingesting with excipient nanoemulsions: impact of the oil phase composition. <i>Food and Function</i> , <b>2019</b> , 10, 5302-5311	6.1	19
232	The gastrointestinal fate of limonin and its effect on gut microbiota in mice. <i>Food and Function</i> , <b>2019</b> , 10, 5521-5530	6.1	6
231	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> , <b>2019</b> , 18, 1514-1532	16.4	69



230	A sulfated polysaccharide from abalone influences iron uptake by the contrary impacts of its chelating and reducing activities. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 138, 49-56	7.9	7
229	Hepatic transcriptome and proteome analyses provide new insights into the regulator mechanism of dietary avicularin in diabetic mice. <i>Food Research International</i> , <b>2019</b> , 125, 108570	7	6
228	-Acetyl-L-cysteine/L-Cysteine-Functionalized Chitosan- $\beta$ -Lactoglobulin Self-Assembly Nanoparticles: A Promising Way for Oral Delivery of Hydrophilic and Hydrophobic Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 12511-12519	5.7	8
227	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> , <b>2019</b> , 67, 9168-9177	5.7	47
226	Protective effects of polyphenolic extracts from longan seeds promote healing of deep second-degree burn in mice. <i>Food and Function</i> , <b>2019</b> , 10, 1433-1443	6.1	9
225	Non-extractable polyphenols from cranberries: potential anti-inflammation and anti-colon-cancer agents. <i>Food and Function</i> , <b>2019</b> , 10, 7714-7723	6.1	17
224	Inhibitory effects of nobiletin and its major metabolites on lung tumorigenesis. <i>Food and Function</i> , <b>2019</b> , 10, 7444-7452	6.1	20
223	Glycation by saccharides of different molecular sizes affected the allergenicity of shrimp tropomyosin via epitope loss and the generation of advanced glycation end products. <i>Food and Function</i> , <b>2019</b> , 10, 7042-7051	6.1	3
222	Impact of protein-nanoparticle interactions on gastrointestinal fate of ingested nanoparticles: Not just simple protein corona effects. <i>NanoImpact</i> , <b>2019</b> , 13, 37-43	5.6	34
221	Analysis of bisabolocurcumin ether (a terpene-conjugated curcuminoid) and three curcuminoids in Curcuma species from different regions by UPLC-ESI MS/MS and their in vitro anti-inflammatory activities. <i>Journal of Functional Foods</i> , <b>2019</b> , 52, 186-195	5.1	7
220	The Prevention of a High Dose of Vitamin D or Its Combination with Sulforaphane on Intestinal Inflammation and Tumorigenesis in Apc Mice Fed a High-Fat Diet. <i>Molecular Nutrition and Food Research</i> , <b>2019</b> , 63, e1800824	5.9	6
219	UV-C treatment on the safety of skim milk: Effect on microbial inactivation and cytotoxicity evaluation. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e12944	2.4	8
218	Triclosan, a common antimicrobial ingredient, on gut microbiota and gut health. <i>Gut Microbes</i> , <b>2019</b> , 10, 434-437	8.8	15
217	Curcumin: Recent Advances in the Development of Strategies to Improve Oral Bioavailability. <i>Annual Review of Food Science and Technology</i> , <b>2019</b> , 10, 597-617	14.7	66
216	Conformation, allergenicity and human cell allergy sensitization of tropomyosin from <i>Exopalaemon modestus</i> : Effects of deglycosylation and Maillard reaction. <i>Food Chemistry</i> , <b>2019</b> , 276, 520-527	8.5	10
215	The gastrointestinal behavior of emulsifiers used to formulate excipient emulsions impact the bioavailability of $\beta$ -carotene from spinach. <i>Food Chemistry</i> , <b>2019</b> , 278, 811-819	8.5	31
214	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> , <b>2019</b> , 13, 13-25	5.6	59
213	Effects of Consumer Antimicrobials Benzalkonium Chloride, Benzethonium Chloride, and Chloroxylenol on Colonic Inflammation and Colitis-Associated Colon Tumorigenesis in Mice. <i>Toxicological Sciences</i> , <b>2018</b> , 163, 490-499	4.4	13

212	The impact of lactation and gestational age on the composition of branched-chain fatty acids in human breast milk. <i>Food and Function</i> , <b>2018</b> , 9, 1747-1754	6.1	8
211	Characterization of physical properties and electronic sensory analyses of citrus oil-based nanoemulsions. <i>Food Research International</i> , <b>2018</b> , 109, 149-158	7	27
210	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> , <b>2018</b> , 95, 230-239	5.4	23
209	Identification and characterization of a novel carboxylesterase from <i>Phaseolus vulgaris</i> for detection of organophosphate and carbamates pesticides. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 5095-5104	4.3	6
208	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> , <b>2018</b> , 9, 1601-1611	6.1	28
207	In Vitro Bioavailability, Cellular Antioxidant Activity, and Cytotoxicity of $\beta$ -Carotene-Loaded Emulsions Stabilized by Catechin-Egg White Protein Conjugates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 1649-1657	5.7	26
206	Simultaneous characterization of chemical structures and bioactivities of citrus-derived components using SERS barcodes. <i>Food Chemistry</i> , <b>2018</b> , 240, 743-750	8.5	9
205	UV-C Irradiation on the Quality of Green Tea: Effect on Catechins, Antioxidant Activity, and Cytotoxicity. <i>Journal of Food Science</i> , <b>2018</b> , 83, 1258-1264	3.4	10
204	Peyer's patch-specific <i>Lactobacillus reuteri</i> strains increase extracellular microbial DNA and antimicrobial peptide expression in the mouse small intestine. <i>Food and Function</i> , <b>2018</b> , 9, 2989-2997	6.1	4
203	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> , <b>2018</b> , 66, 3118-3126	5.7	40
202	Microbial inactivation and cytotoxicity evaluation of UV irradiated coconut water in a novel continuous flow spiral reactor. <i>Food Research International</i> , <b>2018</b> , 103, 59-67	7	34
201	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> , <b>2018</b> , 9, 87-95	6.1	24
200	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> , <b>2018</b> , 9, 4352-4365	6.1	35
199	The stability of three different citrus oil-in-water emulsions fabricated by spontaneous emulsification. <i>Food Chemistry</i> , <b>2018</b> , 269, 577-587	8.5	21
198	Potential prebiotic effects of rice wine on <i>Lactobacillus</i> and <i>Streptococcus</i> . <i>FASEB Journal</i> , <b>2018</b> , 32, 875.2	0.9	
197	Oxidation pretreatment by calcium hypochlorite to improve the sensitivity of enzyme inhibition-based detection of organophosphorus pesticides. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 2624-2631	4.3	11
196	Citrus Oil Emulsions Stabilized by Citrus Pectin: The Influence Mechanism of Citrus Variety and Acid Treatment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12978-12988	5.7	21
195	The Effect of Different Treatments of (-)-Epigallocatechin-3-Gallate on Colorectal Carcinoma Cell Lines. <i>Nutrition and Cancer</i> , <b>2018</b> , 70, 1126-1136	2.8	4

194	Chemopreventive Effects of Whole Cranberry ( <i>Vaccinium macrocarpon</i> ) on Colitis-Associated Colon Tumorigenesis. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, e1800942	5.9	18
193	Nanoemulsion-Based Delivery Systems for Nutraceuticals: Influence of Long-Chain Triglyceride (LCT) Type on In Vitro Digestion and Astaxanthin Bioaccessibility. <i>Food Biophysics</i> , <b>2018</b> , 13, 412-421	3.2	33
192	Synergism between luteolin and sulforaphane in anti-inflammation. <i>Food and Function</i> , <b>2018</b> , 9, 5115-5123	3.1	23
191	Effects of casein phosphopeptides on calcium absorption and metabolism bioactivity in vitro and in vivo. <i>Food and Function</i> , <b>2018</b> , 9, 5220-5229	6.1	12
190	Anti-inflammatory effect of xanthomicrol, a major colonic metabolite of 5-demethyltangeretin. <i>Food and Function</i> , <b>2018</b> , 9, 3104-3113	6.1	15
189	A common antimicrobial additive increases colonic inflammation and colitis-associated colon tumorigenesis in mice. <i>Science Translational Medicine</i> , <b>2018</b> , 10,	17.5	62
188	Enhanced viability of probiotics ( <i>Pediococcus pentosaceus</i> Li05) by encapsulation in microgels doped with inorganic nanoparticles. <i>Food Hydrocolloids</i> , <b>2018</b> , 83, 246-252	10.6	56
187	Encapsulation of carotenoids in emulsion-based delivery systems: Enhancement of $\beta$ -carotene water-dispersibility and chemical stability. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 49-55	10.6	63
186	5-Hydroxy polymethoxyflavones inhibit glycosaminoglycan biosynthesis in lung and colon cancer cells. <i>Journal of Functional Foods</i> , <b>2017</b> , 30, 39-47	5.1	7
185	Identification of terpenoids from <i>Rubus corchorifolius</i> L. f. leaves and their anti-proliferative effects on human cancer cells. <i>Food and Function</i> , <b>2017</b> , 8, 1052-1060	6.1	11
184	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> , <b>2017</b> , 42, 17-25	6.3	47
183	Dietary 5-demethylnobiletin inhibits cigarette carcinogen NNK-induced lung tumorigenesis in mice. <i>Food and Function</i> , <b>2017</b> , 8, 954-963	6.1	15
182	Chemical characterization of the glycated myofibrillar proteins from grass carp ( <i>Ctenopharyngodon idella</i> ) and their impacts on the human gut microbiota in vitro fermentation. <i>Food and Function</i> , <b>2017</b> , 8, 1184-1194	6.1	18
181	Bioactive Peptides Isolated from Casein Phosphopeptides Enhance Calcium and Magnesium Uptake in Caco-2 Cell Monolayers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 2307-2314	5.7	25
180	Influence of Lipid Content in a Corn Oil Preparation on the Bioaccessibility of $\beta$ -Carotene: A Comparison of Low-Fat and High-Fat Samples. <i>Journal of Food Science</i> , <b>2017</b> , 82, 373-379	3.4	15
179	Novel ent-Kaurane Diterpenoid from <i>Rubus corchorifolius</i> L. f. Inhibits Human Colon Cancer Cell Growth via Inducing Cell Cycle Arrest and Apoptosis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 1566-1573	5.7	19
178	Encapsulation of Polymethoxyflavones in Citrus Oil Emulsion-Based Delivery Systems. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 1732-1739	5.7	31
177	Safety evaluation and lipid-lowering effects of food-grade biopolymer complexes ( $\epsilon$ -polylysine-pectin) in mice fed a high-fat diet. <i>Food and Function</i> , <b>2017</b> , 8, 1822-1829	6.1	10

176	Physicochemical and colloidal aspects of food matrix effects on gastrointestinal fate of ingested inorganic nanoparticles. <i>Advances in Colloid and Interface Science</i> , <b>2017</b> , 246, 165-180	14.3	77
175	Isolation of a novel bioactive protein from an edible mushroom <i>Pleurotus eryngii</i> and its anti-inflammatory potential. <i>Food and Function</i> , <b>2017</b> , 8, 2175-2183	6.1	37
174	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> , <b>2017</b> , 65, 3946-3955	5.7	38
173	Angiotensin-converting enzyme-inhibitory and antithrombotic activities of soluble peptide extracts from buffalo and cow milk Cheddar cheeses. <i>International Journal of Dairy Technology</i> , <b>2017</b> , 70, 380-388	3.7	17
172	Synergistic chemopreventive effects of nobiletin and atorvastatin on colon carcinogenesis. <i>Carcinogenesis</i> , <b>2017</b> , 38, 455-464	4.6	35
171	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> , <b>2017</b> , 65, 4509-4515	5.7	39
170	Designing food structure and composition to enhance nutraceutical bioactivity to support cancer inhibition. <i>Seminars in Cancer Biology</i> , <b>2017</b> , 46, 215-226	12.7	43
169	A green, facile, and rapid method for microextraction and Raman detection of titanium dioxide nanoparticles from milk powder. <i>RSC Advances</i> , <b>2017</b> , 7, 21380-21388	3.7	19
168	Microencapsulation of <i>Lactobacillus salivarius</i> Li01 for enhanced storage viability and targeted delivery to gut microbiota. <i>Food Hydrocolloids</i> , <b>2017</b> , 72, 228-236	10.6	61
167	Green Tea Polyphenols Inhibit Colorectal Tumorigenesis in Azoxymethane-Treated F344 Rats. <i>Nutrition and Cancer</i> , <b>2017</b> , 69, 623-631	2.8	20
166	Controlling the gastrointestinal fate of nutraceutical and pharmaceutical-enriched lipid nanoparticles: From mixed micelles to chylomicrons. <i>NanoImpact</i> , <b>2017</b> , 5, 13-21	5.6	23
165	Infrared Drying as a Quick Preparation Method for Dried Tangerine Peel. <i>International Journal of Analytical Chemistry</i> , <b>2017</b> , 2017, 6254793	1.4	11
164	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> , <b>2017</b> , 14, 40	8.4	79
163	Effects of Preheating and Storage Temperatures on Aroma Profile and Physical Properties of Citrus-Oil Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 7781-7789	5.7	20
162	Encapsulation in lysozyme/ A. Sphaerocephala Krasch polysaccharide nanoparticles increases stability and bioefficacy of curcumin. <i>Journal of Functional Foods</i> , <b>2017</b> , 38, 100-109	5.1	16
161	In vitro and in vivo inhibitory effects of a <i>Pleurotus eryngii</i> protein on colon cancer cells. <i>Food and Function</i> , <b>2017</b> , 8, 3553-3562	6.1	14
160	Pre-treated theaflavin-3,3'-digallate has a higher inhibitory effect on the HCT116 cell line. <i>Food and Nutrition Research</i> , <b>2017</b> , 61, 1400340	3.1	7
159	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> , <b>2017</b> , 1, 6	6.3	197

158	Potential impact of inorganic nanoparticles on macronutrient digestion: titanium dioxide nanoparticles slightly reduce lipid digestion under simulated gastrointestinal conditions. <i>Nanotoxicology</i> , <b>2017</b> , 11, 1087-1101	5.3	23
157	Chemical Mapping of Essential Oils, Flavonoids and Carotenoids in Citrus Peels by Raman Microscopy. <i>Journal of Food Science</i> , <b>2017</b> , 82, 2840-2846	3.4	16
156	Resveratrol encapsulation in core-shell biopolymer nanoparticles: Impact on antioxidant and anticancer activities. <i>Food Hydrocolloids</i> , <b>2017</b> , 64, 157-165	10.6	172
155	Food-grade cationic antimicrobial $\epsilon$ -polylysine transiently alters the gut microbial community and predicted metagenome function in CD-1 mice. <i>Npj Science of Food</i> , <b>2017</b> , 1, 8	6.3	14
154	Composition and immuno-stimulatory properties of extracellular DNA from mouse gut flora. <i>World Journal of Gastroenterology</i> , <b>2017</b> , 23, 7830-7839	5.6	16
153	Effects of Dietary Resveratrol on Gut Microbiota in Mice with Colitis. <i>FASEB Journal</i> , <b>2017</b> , 31, 972.13	0.9	1
152	Nobiletin and its colonic metabolites suppress colitis-associated colon carcinogenesis by downregulating iNOS, inducing anti-oxidative enzymes and arresting cell cycle progression. <i>FASEB Journal</i> , <b>2017</b> , 31, 435.1	0.9	
151	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> , <b>2016</b> , 59, 609-613	6.2	52
150	Impact of $\epsilon$ -polylysine and pectin on the potential gastrointestinal fate of emulsified lipids: In vitro mouth, stomach and small intestine model. <i>Food Chemistry</i> , <b>2016</b> , 192, 857-64	8.5	19
149	Mechanism of Different Stereoisomeric Astaxanthin in Resistance to Oxidative Stress in <i>Caenorhabditis elegans</i> . <i>Journal of Food Science</i> , <b>2016</b> , 81, H2280-7	3.4	24
148	Characterization of the Interactions between Titanium Dioxide Nanoparticles and Polymethoxyflavones Using Surface-Enhanced Raman Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 9436-9441	5.7	37
147	Effect of UV Irradiation on the Nutritional Quality and Cytotoxicity of Apple Juice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 7812-7822	5.7	23
146	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> , <b>2016</b> , 3-4, 47-57	5.6	89
145	Enhancement of curcumin water dispersibility and antioxidant activity using core-shell protein-polysaccharide nanoparticles. <i>Food Research International</i> , <b>2016</b> , 87, 1-9	7	106
144	Antioxidation and anti-ageing activities of different stereoisomeric astaxanthin in vitro and in vivo. <i>Journal of Functional Foods</i> , <b>2016</b> , 25, 50-61	5.1	45
143	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> , <b>2016</b> , 81, N754-61	3.4	45
142	Encapsulation of protein nanoparticles within alginate microparticles: Impact of pH and ionic strength on functional performance. <i>Journal of Food Engineering</i> , <b>2016</b> , 178, 81-89	6	34
141	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> , <b>2016</b> , 34, 344-351	6.8	61

140	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> , <b>2016</b> , 11, 142-153	3.2	27
139	Enhancing the bioaccessibility of hydrophobic bioactive agents using mixed colloidal dispersions: Curcumin-loaded zein nanoparticles plus digestible lipid nanoparticles. <i>Food Research International</i> , <b>2016</b> , 81, 74-82	7	127
138	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> , <b>2016</b> , 6, 3126-3136	3.7	75
137	Boosting the bioavailability of hydrophobic nutrients, vitamins, and nutraceuticals in natural products using excipient emulsions. <i>Food Research International</i> , <b>2016</b> , 88, 140-152	7	57
136	Enhancement of carotenoid bioaccessibility from carrots using excipient emulsions: influence of particle size of digestible lipid droplets. <i>Food and Function</i> , <b>2016</b> , 7, 93-103	6.1	77
135	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> , <b>2016</b> , 32, 265-72	4.8	32
134	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> , <b>2016</b> , 11, 71-80	3.2	34
133	Decreased Expression of Retinoid X Receptors During Human and Azoxy methane-induced Colorectal Carcinogenesis in the Rat. <i>Anticancer Research</i> , <b>2016</b> , 36, 2659-64	2.3	0
132	Gastrointestinal biotransformation of resveratrol in mice. <i>FASEB Journal</i> , <b>2016</b> , 30, 145.7	0.9	4
131	Food-grade antimicrobial e-polylysine transiently perturbs the structure of the murine gut microbiome. <i>FASEB Journal</i> , <b>2016</b> , 30, 683.3	0.9	
130	Translocation of Gold Nanoparticles in Model Epithelial Cells (Caco-2 Monolayers). <i>FASEB Journal</i> , <b>2016</b> , 30, lb201	0.9	
129	Biotransformation of 5-demethyltangeretin in mice: generation of anti-cancer metabolites. <i>FASEB Journal</i> , <b>2016</b> , 30, 145.1	0.9	
128	Potential adverse effects of polyunsaturated fatty acids: Influence of lipid oxidation on lymphatic transport of lipophilic bioactive components and cell morphology. <i>FASEB Journal</i> , <b>2016</b> , 30, lb339	0.9	
127	The Heat Shock Protein 70 is a Novel Target for Nobiletin in Human Colon Cancer Cells. <i>FASEB Journal</i> , <b>2016</b> , 30, 691.2	0.9	
126	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> , <b>2016</b> , 60, 1924-32	5.9	56
125	Surface-enhanced Raman scattering characterization of monohydroxylated polymethoxyflavones. <i>Journal of Raman Spectroscopy</i> , <b>2016</b> , 47, 901-907	2.3	7
124	Isolation of <i>Lactobacillus reuteri</i> from Peyer's patches and their effects on sIgA production and gut microbiota diversity. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 2020-30	5.9	15
123	Chemical and Physical Stability of Astaxanthin-Enriched Emulsion-Based Delivery Systems. <i>Food Biophysics</i> , <b>2016</b> , 11, 302-310	3.2	44

122	Enhanced Anti-Inflammatory Activities by the Combination of Luteolin and Tangeretin. <i>Journal of Food Science</i> , <b>2016</b> , 81, H1320-7	3.4	24
121	Label-free Imaging and Characterization of Cancer Cell Responses to Polymethoxyflavones Using Raman Microscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 9708-9713	5.7	6
120	Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. <i>Food Biophysics</i> , <b>2016</b> , 11, 213-225	3.2	45
119	Inhibitory Effects of Metabolites of 5-Demethylnobiletin on Human Nonsmall Cell Lung Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 4943-9	5.7	30
118	Oxidative Conversion Mediates Antiproliferative Effects of tert-Butylhydroquinone: Structure and Activity Relationship Study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 3743-8	5.7	9
117	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> , <b>2016</b> , 64, 7750-7759	5.7	28
116	The Nutraceutical Bioavailability Classification Scheme: Classifying Nutraceuticals According to Factors Limiting their Oral Bioavailability. <i>Annual Review of Food Science and Technology</i> , <b>2015</b> , 6, 299-327	14.7	177
115	Optimization of culture conditions for the production of antimicrobial substances by probiotic <i>Lactobacillus paracasei</i> subsp. <i>Tolerans</i> FX-6. <i>Journal of Functional Foods</i> , <b>2015</b> , 18, 244-253	5.1	14
114	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> , <b>2015</b> , 63, 7190-7	5.7	25
113	Designing excipient emulsions to increase nutraceutical bioavailability: emulsifier type influences curcumin stability and bioaccessibility by altering gastrointestinal fate. <i>Food and Function</i> , <b>2015</b> , 6, 2475-86	6.1	68
112	Enhancing nutraceutical bioavailability using excipient emulsions: Influence of lipid droplet size on solubility and bioaccessibility of powdered curcumin. <i>Journal of Functional Foods</i> , <b>2015</b> , 15, 72-83	5.1	122
111	Diet-based strategies for cancer chemoprevention: the role of combination regimens using dietary bioactive components. <i>Annual Review of Food Science and Technology</i> , <b>2015</b> , 6, 505-26	14.7	48
110	Core-shell biopolymer nanoparticle delivery systems: synthesis and characterization of curcumin fortified zein-pectin nanoparticles. <i>Food Chemistry</i> , <b>2015</b> , 182, 275-81	8.5	264
109	Anti-inflammatory effects of 4'-demethylnobiletin, a major metabolite of nobiletin. <i>Journal of Functional Foods</i> , <b>2015</b> , 19, 278-287	5.1	39
108	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> , <b>2015</b> , 63, 8044-9	5.7	81
107	Increasing Carotenoid Bioaccessibility from Yellow Peppers Using Excipient Emulsions: Impact of Lipid Type and Thermal Processing. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 8534-43	5.7	51
106	Improving nutraceutical bioavailability using mixed colloidal delivery systems: lipid nanoparticles increase tangeretin bioaccessibility and absorption from tangeretin-loaded zein nanoparticles. <i>RSC Advances</i> , <b>2015</b> , 5, 73892-73900	3.7	21
105	Potential impact of biopolymers (ε-polylysine and/or pectin) on gastrointestinal fate of foods: In vitro study. <i>Food Research International</i> , <b>2015</b> , 76, 769-776	7	4

104	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> , <b>2015</b> , 63, 10508-17	5.7	52
103	Enhancing vitamin E bioaccessibility: factors impacting solubilization and hydrolysis of Tocopherol acetate encapsulated in emulsion-based delivery systems. <i>Food and Function</i> , <b>2015</b> , 6, 84-97	6.1	40
102	Chemical and cellular antioxidative properties of threadfin bream ( <i>Nemipterus</i> spp.) surimi byproduct hydrolysates fractionated by ultrafiltration. <i>Food Chemistry</i> , <b>2015</b> , 167, 7-15	8.5	50
101	Enhancing Nutraceutical Performance Using Excipient Foods: Designing Food Structures and Compositions to Increase Bioavailability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2015</b> , 14, 824-847	16.4	87
100	Chemopreventive effects of nobiletin and its colonic metabolites on colon carcinogenesis. <i>Molecular Nutrition and Food Research</i> , <b>2015</b> , 59, 2383-94	5.9	55
99	Curcumin inhibits lymphangiogenesis in vitro and in vivo. <i>Molecular Nutrition and Food Research</i> , <b>2015</b> , 59, 2345-54	5.9	14
98	Direct Fluorescent Detection of a Polymethoxyflavone in Cell Culture and Mouse Tissue. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 10620-7	5.7	6
97	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> , <b>2015</b> , 63, 10921-7	5.7	27
96	Improving oral bioavailability of nutraceuticals by engineered nanoparticle-based delivery systems. <i>Current Opinion in Food Science</i> , <b>2015</b> , 2, 14-19	9.8	100
95	Fabrication, characterization and properties of filled hydrogel particles formed by the emulsion-template method. <i>Journal of Food Engineering</i> , <b>2015</b> , 155, 16-21	6	25
94	Utilizing food matrix effects to enhance nutraceutical bioavailability: increase of curcumin bioaccessibility using excipient emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 2052-62	5.7	93
93	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> , <b>2015</b> , 63, 509-16	5.7	31
92	Influence of physical state of $\beta$ -carotene (crystallized versus solubilized) on bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 990-7	5.7	33
91	Nanoemulsion-based delivery systems for nutraceuticals: Influence of carrier oil type on bioavailability of pterostilbene. <i>Journal of Functional Foods</i> , <b>2015</b> , 13, 61-70	5.1	79
90	Review and Perspective on the Composition and Safety of Green Tea Extracts. <i>European Journal of Nutrition &amp; Food Safety</i> , <b>2015</b> , 5, 1-31	0	12
89	Controlling the gastrointestinal fate of nutraceutical-enriched lipid nanoparticles: From mixed micelles to chylomicrons. <i>FASEB Journal</i> , <b>2015</b> , 29, 249.6	0.9	1
88	Chemopreventive effects of North American cranberry ( <i>Vaccinium Macrocarpon</i> ) on colitis-associated colon carcinogenesis in mice.. <i>FASEB Journal</i> , <b>2015</b> , 29, 380.2	0.9	
87	The Heat Shock Proteins are Novel Targets For Nobiletin in Human Cancer Cells. <i>FASEB Journal</i> , <b>2015</b> , 29, 752.21	0.9	



86	Disruption and Proteome Alterations of Escherichia coli Induced by a Novel Antimicrobial Peptide from Tibetan Kefir. <i>FASEB Journal</i> , <b>2015</b> , 29, LB345	0.9	2
85	High fat diet induced obesity is associated with increased abundance of pro-inflammatory Lactobacillus in Peyer's patches of small intestine. <i>FASEB Journal</i> , <b>2015</b> , 29, 385.4	0.9	
84	Cell Membrane Disruption and DNA Binding of Staphylococcus Aureus Induced by Antibacterial Peptide F1 from Tibetan Kefir. <i>FASEB Journal</i> , <b>2015</b> , 29, LB349	0.9	
83	Nobiletin and atorvastatin synergistically inhibit azoxymethane (AOM)-induced colon carcinogenesis in rats. <i>FASEB Journal</i> , <b>2015</b> , 29, 271.2	0.9	
82	Nanoemulsion-based delivery systems for nutraceuticals: Influence of carrier oil type on bioavailability of pterostilbene. <i>FASEB Journal</i> , <b>2015</b> , 29, 249.5	0.9	
81	Chemopreventive Effects of Nobiletin on Azoxymethane-Induced Colon Carcinogenesis in Rats is Associated with Inhibition of Heat Shock Proteins. <i>FASEB Journal</i> , <b>2015</b> , 29, 752.20	0.9	
80	Characterizing Heterogeneous Cellular Responses to Polymethoxyflavones Using Raman Microscopy. <i>FASEB Journal</i> , <b>2015</b> , 29, 118.8	0.9	
79	Apoptosis in MCF-7 breast cancer cells induced by S-alkenylmercaptocysteine (CySSR) species derived from Allium tissues in combination with sodium selenite. <i>Food and Chemical Toxicology</i> , <b>2014</b> , 68, 1-10	4.7	14
78	Droplet size and composition of nutraceutical nanoemulsions influences bioavailability of long chain fatty acids and Coenzyme Q10. <i>Food Chemistry</i> , <b>2014</b> , 156, 117-22	8.5	116
77	Excipient foods: designing food matrices that improve the oral bioavailability of pharmaceuticals and nutraceuticals. <i>Food and Function</i> , <b>2014</b> , 5, 1320-33	6.1	134
76	Tangeretin-loaded protein nanoparticles fabricated from zein/β-lactoglobulin: preparation, characterization, and functional performance. <i>Food Chemistry</i> , <b>2014</b> , 158, 466-72	8.5	103
75	Delivery of lipophilic bioactives: assembly, disassembly, and reassembly of lipid nanoparticles. <i>Annual Review of Food Science and Technology</i> , <b>2014</b> , 5, 53-81	14.7	147
74	Improving intracellular uptake of 5-demethyltangeretin by food grade nanoemulsions. <i>Food Research International</i> , <b>2014</b> , 62, 98-103	7	23
73	Black tea polyphenols: a mechanistic treatise. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2014</b> , 54, 1002-11	11.5	51
72	Tissue distribution and metabolism of 5-demethylnobiletin after its long-term dietary administration in mice (270.5). <i>FASEB Journal</i> , <b>2014</b> , 28, 270.5	0.9	1
71	Enhance intestinal lymphatic transport of lipophilic bioactive food components by nanoemulsion delivery system (1044.16). <i>FASEB Journal</i> , <b>2014</b> , 28, 1044.16	0.9	
70	Inhibitory effects of epoxy metabolites of docosahexaenoic acid on human colon cancer stem cells (261.3). <i>FASEB Journal</i> , <b>2014</b> , 28, 261.3	0.9	
69	Curcumin and 3,4,5-trimethylnobiletin in combination synergistically inhibit cell proliferation and potentiate apoptosis in HCT116 colon cancer cells (647.37). <i>FASEB Journal</i> , <b>2014</b> , 28, 647.37	0.9	

68	Demethylation of Polymethoxyflavones by Human Gut Microbiome (LB601). <i>FASEB Journal</i> , <b>2014</b> , 28, LB601	0.9	
67	Nobiletin inhibits colitis-associated colon carcinogenesis in mice (121.6). <i>FASEB Journal</i> , <b>2014</b> , 28, 121.6	0.9	
66	Impact of lipid nanoparticle physical state on particle aggregation and $\beta$ -carotene degradation: Potential limitations of solid lipid nanoparticles. <i>Food Research International</i> , <b>2013</b> , 52, 342-349	7	112
65	Identification of novel bioactive metabolites of 5-demethylnobiletin in mice. <i>Molecular Nutrition and Food Research</i> , <b>2013</b> , 57, 1999-2007	5.9	54
64	Monitoring the chemical production of citrus-derived bioactive 5-demethylnobiletin using surface-enhanced Raman spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 8079-83	5.7	11
63	Nutraceutical nanoemulsions: influence of carrier oil composition (digestible versus indigestible oil) on $\beta$ -carotene bioavailability. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 3175-83	4.3	94
62	A surface enhanced Raman spectroscopic study of interactions between casein and polymethoxyflavones. <i>Journal of Raman Spectroscopy</i> , <b>2013</b> , 44, 531-535	2.3	16
61	Encapsulation and release of hydrophobic bioactive components in nanoemulsion-based delivery systems: impact of physical form on quercetin bioaccessibility. <i>Food and Function</i> , <b>2013</b> , 4, 162-74	6.1	137
60	Interfacial engineering using mixed protein systems: emulsion-based delivery systems for encapsulation and stabilization of $\beta$ -carotene. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5163-9	5.7	45
59	Organoselenium compounds modulate extracellular redox by induction of extracellular cysteine and cell surface thioredoxin reductase. <i>Chemical Research in Toxicology</i> , <b>2013</b> , 26, 456-64	4	17
58	Enhanced lymphatic transport of bioactive lipids: cell culture study of polymethoxyflavone incorporation into chylomicrons. <i>Food and Function</i> , <b>2013</b> , 4, 1662-7	6.1	23
57	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> , <b>2013</b> , 57, 2103-11	5.9	54
56	Biotransformation of Polymethoxyflavones by Mouse and Human Colonic Microflora. <i>FASEB Journal</i> , <b>2013</b> , 27, 1056.10	0.9	1
55	Identification of colonic metabolites of 5-hydroxynobiletin and their roles in colon cancer inhibition. <i>FASEB Journal</i> , <b>2013</b> , 27, 248.6	0.9	
54	In vitro and in vivo anti-inflammatory effect of 4'-hydroxynobiletin, a major colonic metabolite of nobiletin. <i>FASEB Journal</i> , <b>2013</b> , 27, 862.26	0.9	
53	Characterization and bioaccessibility of tangeretin-loaded zein colloidal system. <i>FASEB Journal</i> , <b>2013</b> , 27, 636.28	0.9	
52	Synergistic Anti-Inflammatory Effects of Luteolin and Tangeretin on Lipopolysaccharide-Stimulated Raw 264.7 Cells. <i>FASEB Journal</i> , <b>2013</b> , 27, 862.15	0.9	
51	Inhibitory effects of polymethoxyflavones on colon cancer stem cells. <i>FASEB Journal</i> , <b>2013</b> , 27, lb420	0.9	

50	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> , <b>2012</b> , 89, 17-28	1.8	25
49	Nanoemulsion delivery systems: influence of carrier oil on $\beta$ -carotene bioaccessibility. <i>Food Chemistry</i> , <b>2012</b> , 135, 1440-7	8.5	389
48	Purification and Characterization of the Recombinant Multifunctional Cellulase from <i>Volvariella volvacea</i> . <i>Food Biotechnology</i> , <b>2012</b> , 26, 164-179	2.2	
47	Synergistic anti-inflammatory effects of nobiletin and sulforaphane in lipopolysaccharide-stimulated RAW 264.7 cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2157-64	5.7	62
46	Inhibition of $\beta$ -carotene degradation in oil-in-water nanoemulsions: influence of oil-soluble and water-soluble antioxidants. <i>Food Chemistry</i> , <b>2012</b> , 135, 1036-43	8.5	117
45	Potential biological fate of ingested nanoemulsions: influence of particle characteristics. <i>Food and Function</i> , <b>2012</b> , 3, 202-20	6.1	222
44	Encapsulation and Delivery of Crystalline Hydrophobic Nutraceuticals using Nanoemulsions: Factors Affecting Polymethoxyflavone Solubility. <i>Food Biophysics</i> , <b>2012</b> , 7, 341-353	3.2	31
43	Nanoemulsion- and emulsion-based delivery systems for curcumin: Encapsulation and release properties. <i>Food Chemistry</i> , <b>2012</b> , 132, 799-807	8.5	389
42	Physical and chemical stability of $\beta$ -carotene-enriched nanoemulsions: Influence of pH, ionic strength, temperature, and emulsifier type. <i>Food Chemistry</i> , <b>2012</b> , 132, 1221-1229	8.5	367
41	Nanoemulsion-based delivery systems for poorly water-soluble bioactive compounds: Influence of formulation parameters on Polymethoxyflavone crystallization. <i>Food Hydrocolloids</i> , <b>2012</b> , 27, 517-528	10.6	138
40	Anti-angiogenic Effects of Citrus Polymethoxyflavones and Their Major Metabolites. <i>FASEB Journal</i> , <b>2012</b> , 26, 822.16	0.9	
39	Improving Bioavailability of 5-Hydroxy Tangeretin by Food Grade Nanoemulsions. <i>FASEB Journal</i> , <b>2012</b> , 26, 646.20	0.9	
38	The Metabolism of Polymethoxyflavone and Its Implication in Colon Cancer Inhibition. <i>FASEB Journal</i> , <b>2012</b> , 26, 124.5	0.9	
37	Inhibitory effects of resveratrol and pterostilbene on human colon cancer cells: a side-by-side comparison. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 10964-70	5.7	67
36	Formulation and properties of model beverage emulsions stabilized by sucrose monopalmitate: Influence of pH and lyso-lecithin addition. <i>Food Research International</i> , <b>2011</b> , 44, 3006-3012	7	37
35	Control of lipase digestibility of emulsified lipids by encapsulation within calcium alginate beads. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 122-130	10.6	143
34	Impact of Layer Structure on Physical Stability and Lipase Digestibility of Lipid Droplets Coated by Biopolymer Nanolaminated Coatings. <i>Food Biophysics</i> , <b>2011</b> , 6, 37-48	3.2	53
33	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> , <b>2011</b> , 88, 47-55	1.8	80

32	Chemoprevention of colonic tumorigenesis by dietary hydroxylated polymethoxyflavones in azoxymethane-treated mice. <i>Molecular Nutrition and Food Research</i> , <b>2011</b> , 55, 278-90	5.9	42
31	The p53-, Bax- and p21-dependent inhibition of colon cancer cell growth by 5-hydroxy polymethoxyflavones. <i>Molecular Nutrition and Food Research</i> , <b>2011</b> , 55, 613-22	5.9	46
30	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> , <b>2011</b> , 55, 1523-32	5.9	28
29	Bioavailability of anti-carcinogenic hydroxylated polymethoxyflavones in mice. <i>FASEB Journal</i> , <b>2011</b> , 25, 977.14	0.9	
28	A gamma-tocopherol-rich mixture of tocopherols inhibits chemically induced lung tumorigenesis in A/J mice and xenograft tumor growth. <i>Carcinogenesis</i> , <b>2010</b> , 31, 687-94	4.6	53
27	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> , <b>2010</b> , 58, 1283-9	5.7	39
26	Controlling the functional performance of emulsion-based delivery systems using multi-component biopolymer coatings. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , <b>2010</b> , 76, 38-47	5.7	90
25	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> , <b>2010</b> , 31, 902-10	4.6	180
24	Synergistic actions of atorvastatin with gamma-tocotrienol and celecoxib against human colon cancer HT29 and HCT116 cells. <i>International Journal of Cancer</i> , <b>2010</b> , 126, 852-63	7.5	61
23	Quantitative analysis of hydroxylated polymethoxyflavones by high-performance liquid chromatography. <i>Biomedical Chromatography</i> , <b>2010</b> , 24, 838-45	1.7	12
22	Inhibitory effects of 5-hydroxy polymethoxyflavones on colon cancer cells. <i>Molecular Nutrition and Food Research</i> , <b>2010</b> , 54 Suppl 2, S244-52	5.9	89
21	Simultaneous determination of four 5-hydroxy polymethoxyflavones by reversed-phase high performance liquid chromatography with electrochemical detection. <i>Journal of Chromatography A</i> , <b>2010</b> , 1217, 642-7	4.5	37
20	Inhibition of Lung Cancer Cell Growth by Polymethoxyflavones from Sweet Orange. <i>FASEB Journal</i> , <b>2010</b> , 24, 217.8	0.9	
19	Hydroxylated polymethoxyflavones induce p53 and Bax dependent apoptosis and cell cycle arrest.. <i>FASEB Journal</i> , <b>2010</b> , 24, lb484	0.9	
18	Synergistic inhibition of colon cancer cell growth by 5-hydroxy nobiletin and atorvastatin. <i>FASEB Journal</i> , <b>2010</b> , 24, 928.13	0.9	
17	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> , <b>2009</b> , 2, 143-52	3.2	79
16	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> , <b>2009</b> , 53, 398-406	5.9	120
15	Emulsion-based delivery systems for tributyrin, a potential colon cancer preventative agent. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 9243-9	5.7	89

14	Synergistic inhibition of lung tumorigenesis by a combination of green tea polyphenols and atorvastatin. <i>Clinical Cancer Research</i> , <b>2008</b> , 14, 4981-8	12.9	59
13	Effects of combination of calcium and aspirin on azoxymethane-induced aberrant crypt foci formation in the colons of mice and rats. <i>Nutrition and Cancer</i> , <b>2008</b> , 60, 660-5	2.8	8
12	The pak4 protein kinase plays a key role in cell survival and tumorigenesis in athymic mice. <i>Molecular Cancer Research</i> , <b>2008</b> , 6, 1215-24	6.6	111
11	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> , <b>2008</b> , 29, 113-9	4.6	88
10	Combination of atorvastatin and celecoxib synergistically induces cell cycle arrest and apoptosis in colon cancer cells. <i>International Journal of Cancer</i> , <b>2008</b> , 122, 2115-24	7.5	78
9	Combination regimen with statins and NSAIDs: a promising strategy for cancer chemoprevention. <i>International Journal of Cancer</i> , <b>2008</b> , 123, 983-90	7.5	74
8	Isolation and identification of potential cancer chemopreventive agents from methanolic extracts of green onion ( <i>Allium cepa</i> ). <i>Phytochemistry</i> , <b>2007</b> , 68, 1059-67	4	27
7	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> , <b>2007</b> , 13, 350-5	12.9	124
6	Induction of phase II enzyme activity by various selenium compounds. <i>Nutrition and Cancer</i> , <b>2006</b> , 55, 210-23	2.8	51
5	Isolation and identification of phase II enzyme-inducing agents from nonpolar extracts of green onion ( <i>Allium</i> spp.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 8417-24	5.7	16
4	Antioxidant functions of selected allium thiosulfinates and S-alk(en)yl-L-cysteine sulfoxides. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 2488-93	5.7	80
3	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> , <b>2002</b> , 50, 6704-9	5.7	70
2	In vitro stability and chemical reactivity of thiosulfinates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 2644-51	5.7	34
1	Differential inhibition of human platelet aggregation by selected <i>Allium</i> thiosulfinates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 5731-5	5.7	74