

Rui Hai Liu

List of Publications by Year in descending order

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246
papers

33,798
citations

7069

78
h-index

3815

178
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252
all docs

252
docs citations

252
times ranked

27172
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermal Processing Enhances the Nutritional Value of Tomatoes by Increasing Total Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3010-3014.	2.4	2,452
2	Potential Synergy of Phytochemicals in Cancer Prevention: Mechanism of Action. <i>Journal of Nutrition</i> , 2004, 134, 3479S-3485S.	1.3	1,672
3	Health benefits of fruit and vegetables are from additive and synergistic combinations of phytochemicals. <i>American Journal of Clinical Nutrition</i> , 2003, 78, 517S-520S.	2.2	1,637
4	Antioxidant Activity of Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6182-6187.	2.4	1,391
5	Antioxidant Activity of Apple Peels. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 609-614.	2.4	1,304
6	Antioxidant and Antiproliferative Activities of Common Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7449-7454.	2.4	1,249
7	Apple phytochemicals and their health benefits. <i>Nutrition Journal</i> , 2004, 3, 5.	1.5	1,042
8	Antioxidant activity of fresh apples. <i>Nature</i> , 2000, 405, 903-904.	13.7	991
9	Cellular Antioxidant Activity (CAA) Assay for Assessing Antioxidants, Foods, and Dietary Supplements. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8896-8907.	2.4	982
10	Health-Promoting Components of Fruits and Vegetables in the Diet. <i>Advances in Nutrition</i> , 2013, 4, 384S-392S.	2.9	881
11	Whole grain phytochemicals and health. <i>Journal of Cereal Science</i> , 2007, 46, 207-219.	1.8	763
12	Antioxidant and Antiproliferative Activities of Common Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6910-6916.	2.4	744
13	Processed Sweet Corn Has Higher Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4959-4964.	2.4	724
14	Phytochemical Profiles and Antioxidant Activity of Wheat Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7825-7834.	2.4	504
15	Cellular Antioxidant Activity of Common Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8418-8426.	2.4	443
16	Antioxidant and Antiproliferative Activities of Raspberries. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2926-2930.	2.4	439
17	Antioxidant and Antiproliferative Activities of Strawberries. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6887-6892.	2.4	436
18	Phytochemicals and Antioxidant Activity of Milled Fractions of Different Wheat Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2297-2306.	2.4	418

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19	Dietary Bioactive Compounds and Their Health Implications. <i>Journal of Food Science</i> , 2013, 78, A18-25.	1.5	388
20	Health Benefits of Whole Grain Phytochemicals. <i>Critical Reviews in Food Science and Nutrition</i> , 2010, 50, 193-208.	5.4	379
21	Effect of Processing on Phenolic Antioxidants of Fruits, Vegetables, and Grains—A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 887-918.	5.4	328
22	Apple Peels as a Value-Added Food Ingredient. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1676-1683.	2.4	326
23	Potential genotoxicity of chronically elevated nitric oxide: A review. <i>Mutation Research - Reviews in Genetic Toxicology</i> , 1995, 339, 73-89.	3.0	325
24	Structure–Activity Relationships of Flavonoids in the Cellular Antioxidant Activity Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8404-8411.	2.4	325
25	Phenolic Profiles and Antioxidant Activity of Black Rice Bran of Different Commercially Available Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7580-7587.	2.4	316
26	Triterpenoids Isolated from Apple Peels Have Potent Antiproliferative Activity and May Be Partially Responsible for Apple's Anticancer Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4366-4370.	2.4	263
27	Phytochemical profiles and antioxidant activities of wine grapes. <i>Food Chemistry</i> , 2009, 116, 332-339.	4.2	253
28	Guidelines for antioxidant assays for food components. <i>Food Frontiers</i> , 2020, 1, 60-69.	3.7	243
29	Varietal Differences in Phenolic Content and Antioxidant and Antiproliferative Activities of Onions. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6787-6793.	2.4	237
30	Optimization for ultrasound extraction of polysaccharides from mulberry fruits with antioxidant and hyperglycemic activity in vitro. <i>Carbohydrate Polymers</i> , 2015, 130, 122-132.	5.1	230
31	Phytochemical content and antioxidant activity of six diverse varieties of whole wheat. <i>Food Chemistry</i> , 2010, 119, 249-257.	4.2	226
32	Cellular Antioxidant Activity of Common Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6621-6629.	2.4	225
33	Antioxidant and antiproliferative activities of common edible nut seeds. <i>LWT - Food Science and Technology</i> , 2009, 42, 1-8.	2.5	218
34	Effect of Processing on the Phytochemical Profiles and Antioxidant Activity of Corn for Production of Masa, Tortillas, and Tortilla Chips. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4177-4183.	2.4	216
35	Effect of Germination on Phytochemical Profiles and Antioxidant Activity of Mung Bean Sprouts (<i>Vigna radiata</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11050-11055.	2.4	193
36	Comparison of phytochemical profiles, antioxidant and cellular antioxidant activities of different varieties of blueberry (<i>Vaccinium</i> spp.). <i>Food Chemistry</i> , 2017, 217, 773-781.	4.2	184

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37	Temperature and relative humidity effects on quality, total ascorbic acid, phenolics and flavonoid concentrations, and antioxidant activity of strawberry. <i>Postharvest Biology and Technology</i> , 2007, 45, 349-357.	2.9	180
38	Phytochemical Profiles and Antioxidant Activity of Adlay Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5103-5113.	2.4	180
39	Rapid Peroxyl Radical Scavenging Capacity (PSC) Assay for Assessing both Hydrophilic and Lipophilic Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6572-6580.	2.4	176
40	The enrichment of a ruminal bacterium (<i>Megasphaera elsdenii</i> YJ-4) that produces the trans-10, cis-12 isomer of conjugated linoleic acid. <i>Journal of Applied Microbiology</i> , 2002, 92, 976-982.	1.4	172
41	Ovalbumin as an Outstanding Pickering Nanostabilizer for High Internal Phase Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8795-8804.	2.4	161
42	Effect of Linoleic Acid Concentration on Conjugated Linoleic Acid Production by <i>Butyrivibrio fibrisolvens</i> A38. <i>Applied and Environmental Microbiology</i> , 2000, 66, 5226-5230.	1.4	160
43	Potential Cell Culture Models for Antioxidant Research. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4311-4314.	2.4	158
44	Characterization of polysaccharide fractions in mulberry fruit and assessment of their antioxidant and hypoglycemic activities in vitro. <i>Food and Function</i> , 2016, 7, 530-539.	2.1	155
45	Optimization of microwave-assisted extraction of <i>Sargassum thunbergii</i> polysaccharides and its antioxidant and hypoglycemic activities. <i>Carbohydrate Polymers</i> , 2017, 173, 192-201.	5.1	155
46	Microwave-assisted extraction of polysaccharides from <i>Moringa oleifera</i> Lam. leaves: Characterization and hypoglycemic activity. <i>Industrial Crops and Products</i> , 2017, 100, 1-11.	2.5	154
47	Harvest maturity, storage temperature and relative humidity affect fruit quality, antioxidant contents and activity, and inhibition of cell proliferation of strawberry fruit. <i>Postharvest Biology and Technology</i> , 2008, 49, 201-209.	2.9	151
48	Effect of Selected Phytochemicals and Apple Extracts on NF- κ B Activation in Human Breast Cancer MCF-7 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3167-3173.	2.4	147
49	Phytochemicals of Apple Peels: Isolation, Structure Elucidation, and Their Antiproliferative and Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9905-9910.	2.4	147
50	A modified methylene blue assay for accurate cell counting. <i>Journal of Functional Foods</i> , 2009, 1, 109-118.	1.6	143
51	Characterization, antioxidant and immunomodulatory activities of polysaccharides from <i>Prunella vulgaris</i> Linn. <i>International Journal of Biological Macromolecules</i> , 2015, 75, 298-305.	3.6	142
52	Assessment of Carotenoid Bioavailability of Whole Foods Using a Caco-2 Cell Culture Model Coupled with an in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4330-4337.	2.4	134
53	Antioxidant Activity of Processed Table Beets (<i>Beta vulgaris</i> var, <i>conditiva</i>) and Green Beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2659-2670.	2.4	133
54	Apples Prevent Mammary Tumors in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2341-2343.	2.4	133

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55	In vitro digestion and lactase treatment influence uptake of quercetin and quercetin glucoside by the Caco-2 cell monolayer. <i>Nutrition Journal</i> , 2005, 4, 1.	1.5	132
56	Cranberry Phytochemicals: Isolation, Structure Elucidation, and Their Antiproliferative and Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7069-7074.	2.4	131
57	Cranberry phytochemical extracts induce cell cycle arrest and apoptosis in human MCF-7 breast cancer cells. <i>Cancer Letters</i> , 2006, 241, 124-134.	3.2	129
58	Increase of Conjugated Linoleic Acid Content in Milk by Fermentation with Lactic Acid Bacteria. <i>Journal of Food Science</i> , 2002, 67, 1731-1737.	1.5	128
59	Comparative assessment of phytochemical profiles, antioxidant and antiproliferative activities of Sea buckthorn (<i>Hippophaë rhamnoides</i> L.) berries. <i>Food Chemistry</i> , 2017, 221, 997-1003.	4.2	126
60	Corn phytochemicals and their health benefits. <i>Food Science and Human Wellness</i> , 2018, 7, 185-195.	2.2	122
61	Synergistic Effect of Apple Extracts and Quercetin 3-Glucoside Combination on Antiproliferative Activity in MCF-7 Human Breast Cancer Cells in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8581-8586.	2.4	120
62	Ursolic acid, a potential anticancer compound for breast cancer therapy. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 568-574.	5.4	119
63	Modulation of gut microbiota by mulberry fruit polysaccharide treatment of obese diabetic mice. <i>Food and Function</i> , 2018, 9, 3732-3742.	2.1	116
64	High-fiber diet mitigates maternal obesity-induced cognitive and social dysfunction in the offspring via gut-brain axis. <i>Cell Metabolism</i> , 2021, 33, 923-938.e6.	7.2	110
65	Fractionation, preliminary structural characterization and bioactivities of polysaccharides from <i>Sargassum pallidum</i> . <i>Carbohydrate Polymers</i> , 2017, 155, 261-270.	5.1	106
66	Phenolic and carotenoid profiles and antiproliferative activity of foxtail millet. <i>Food Chemistry</i> , 2015, 174, 495-501.	4.2	105
67	Sodium Borohydride/Chloranil-Based Assay for Quantifying Total Flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9337-9344.	2.4	104
68	Phenolic contents and cellular antioxidant activity of Chinese hawthorn <i>Crataegus pinnatifida</i> . <i>Food Chemistry</i> , 2015, 186, 54-62.	4.2	104
69	Phenolics content, antioxidant and antiproliferative activities of dehulled highland barley (<i>Hordeum</i>) Tj ETQq1 1 0.784314 rgBT /Overbo	1.6	104
70	Uptake of Quercetin and Quercetin 3-Glucoside from Whole Onion and Apple Peel Extracts by Caco-2 Cell Monolayers. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7172-7179.	2.4	102
71	The digestibility of mulberry fruit polysaccharides and its impact on lipolysis under simulated saliva, gastric and intestinal conditions. <i>Food Hydrocolloids</i> , 2016, 58, 171-178.	5.6	101
72	Whole apple extracts increase lifespan, healthspan and resistance to stress in <i>Caenorhabditis elegans</i> . <i>Journal of Functional Foods</i> , 2013, 5, 1235-1243.	1.6	97

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73	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 326-335.	3.6	94
74	Effect of polysaccharides from <i>Tremella fuciformis</i> on UV-induced photoaging. <i>Journal of Functional Foods</i> , 2016, 20, 400-410.	1.6	92
75	Potential Mechanisms of Action of Dietary Phytochemicals for Cancer Prevention by Targeting Cellular Signaling Transduction Pathways. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3260-3276.	2.4	88
76	Blueberry extract promotes longevity and stress tolerance <i>via</i> DAF-16 in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2018, 9, 5273-5282.	2.1	87
77	<i>trans</i> -10, <i>cis</i> -12-Conjugated Linoleic Acid Isomer Exhibits Stronger Oxyradical Scavenging Capacity than <i>cis</i> -9, <i>trans</i> -11-Conjugated Linoleic Acid Isomer. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5469-5475.	2.4	84
78	Antioxidant and Antiproliferative Activities of Loach (<i>Misgurnus anguillicaudatus</i>) Peptides Prepared by Papain Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7948-7953.	2.4	83
79	Phytochemicals of Black Bean Seed Coats: Isolation, Structure Elucidation, and Their Antiproliferative and Antioxidative Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6044-6051.	2.4	78
80	In vitro fermentation of mulberry fruit polysaccharides by human fecal inocula and impact on microbiota. <i>Food and Function</i> , 2016, 7, 4637-4643.	2.1	78
81	Phytochemical and Antiproliferative Activity of Proso Millet. <i>PLoS ONE</i> , 2014, 9, e104058.	1.1	78
82	Antiproliferative Activity of Apples Is Not Due to Phenolic-Induced Hydrogen Peroxide Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1718-1723.	2.4	76
83	Cranberries inhibit LDL oxidation and induce LDL receptor expression in hepatocytes. <i>Life Sciences</i> , 2005, 77, 1892-1901.	2.0	75
84	The phenolic profiles and antioxidant activity in different types of tea. <i>International Journal of Food Science and Technology</i> , 2013, 48, 163-171.	1.3	74
85	Comparison of phytochemical profiles and health benefits in fiber and oil flaxseeds (<i>Linum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	4.2	72
86	Effect of germination on lignan biosynthesis, and antioxidant and antiproliferative activities in flaxseed (<i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , 2016, 205, 170-177.	4.2	71
87	Effects of alternate-day fasting, time-restricted fasting and intermittent energy restriction DSS-induced on colitis and behavioral disorders. <i>Redox Biology</i> , 2020, 32, 101535.	3.9	71
88	Cellular Antioxidant Activity of <i>Feijoad</i> Whole Meal Coupled with an in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4826-4832.	2.4	70
89	<i>Lactobacillus Salivarius</i> REN Inhibits Rat Oral Cancer Induced by 4-Nitroquoline 1-Oxide. <i>Cancer Prevention Research</i> , 2013, 6, 686-694.	0.7	68
90	Comparative study on the physicochemical properties and bioactivities of polysaccharide fractions extracted from <i>Fructus Mori</i> at different temperatures. <i>Food and Function</i> , 2019, 10, 410-421.	2.1	67

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91	Fresh Apples Suppress Mammary Carcinogenesis and Proliferative Activity and Induce Apoptosis in Mammary Tumors of the Sprague-Dawley Rat. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 297-304.	2.4	66
92	Antioxidant and Antiproliferative Activities of Twenty-Four <i>Vitis vinifera</i> Grapes. <i>PLoS ONE</i> , 2014, 9, e105146.	1.1	66
93	Interaction of milk whey protein with common phenolic acids. <i>Journal of Molecular Structure</i> , 2014, 1058, 228-233.	1.8	65
94	Comparative Assessment of Phenolic Content and in Vitro Antioxidant Capacity in the Pulp and Peel of Mango Cultivars. <i>International Journal of Molecular Sciences</i> , 2015, 16, 13507-13527.	1.8	65
95	A novel polysaccharide isolated from mulberry fruits (<i>Morus alba</i> L.) and its selenide derivative: structural characterization and biological activities. <i>Food and Function</i> , 2016, 7, 2886-2897.	2.1	65
96	In vitro digestibility and prebiotic potential of a novel polysaccharide from <i>Rosa roxburghii</i> Tratt fruit. <i>Journal of Functional Foods</i> , 2019, 52, 408-417.	1.6	64
97	Phytochemical profiles and antioxidant activity of brown rice varieties. <i>Food Chemistry</i> , 2017, 227, 432-443.	4.2	63
98	Assessment of antioxidant and antiproliferative activities and the identification of phenolic compounds of exotic Brazilian fruits. <i>Food Research International</i> , 2013, 53, 417-425.	2.9	62
99	<i>Ficus carica</i> polysaccharide attenuates DSS-induced ulcerative colitis in C57BL/6 mice. <i>Food and Function</i> , 2020, 11, 6666-6679.	2.1	62
100	A comparison study on polysaccharides extracted from <i>Fructus Mori</i> using different methods: structural characterization and glucose entrapment. <i>Food and Function</i> , 2019, 10, 3684-3695.	2.1	61
101	Woodchuck hepatitis virus surface antigen induces nitric oxide synthesis in hepatocytes: possible role in hepatocarcinogenesis. <i>Carcinogenesis</i> , 1994, 15, 2875-2877.	1.3	60
102	Apple Phytochemical Extracts Inhibit Proliferation of Estrogen-Dependent and Estrogen-Independent Human Breast Cancer Cells through Cell Cycle Modulation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11661-11667.	2.4	60
103	Phytochemical Profiles and Antioxidant Activity of Different Varieties of <i>Adinandra</i> Tea (<i>Adinandra</i> Jack). <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 169-176.	2.4	58
104	Controlled-Atmosphere Effects on Postharvest Quality and Antioxidant Activity of Cranberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5932-5938.	2.4	57
105	Phytochemical profiles and antioxidant activity of processed brown rice products. <i>Food Chemistry</i> , 2017, 232, 67-78.	4.2	55
106	The chemical structure and biological activities of a novel polysaccharide obtained from <i>Fructus Mori</i> and its zinc derivative. <i>Journal of Functional Foods</i> , 2019, 54, 64-73.	1.6	54
107	Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and β -glucosidase activities, color, and antioxidant activities of blueberry (<i>Vaccinium</i> Spp.) puree. <i>Food Chemistry</i> , 2021, 342, 128564.	4.2	54
108	Ethnomedicinal values, phenolic contents and antioxidant properties of wild culinary vegetables. <i>Journal of Ethnopharmacology</i> , 2015, 162, 333-345.	2.0	53

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109	Effect of apoptosis on gastric adenocarcinoma cell line SGC-7901 induced by cis-9,trans-11-conjugated linoleic acid. <i>World Journal of Gastroenterology</i> , 2002, 8, 999.	1.4	53
110	A full utilization of rice husk to evaluate phytochemical bioactivities and prepare cellulose nanocrystals. <i>Scientific Reports</i> , 2018, 8, 10482.	1.6	52
111	Phenolic compounds, antioxidant activity, antiproliferative activity and bioaccessibility of Sea buckthorn (<i>Hippophaë rhamnoides</i> L.) berries as affected by <i>in vitro</i> digestion. <i>Food and Function</i> , 2017, 8, 4229-4240.	2.1	51
112	The Transcription Factor DAF-16 is Essential for Increased Longevity in <i>C. elegans</i> Exposed to <i>Bifidobacterium longum</i> BB68. <i>Scientific Reports</i> , 2017, 7, 7408.	1.6	51
113	Influence of the stage of ripeness on the phytochemical profiles, antioxidant and antiproliferative activities in different parts of <i>Citrus reticulata</i> Blanco cv. Chachiensis. <i>LWT - Food Science and Technology</i> , 2016, 69, 67-75.	2.5	50
114	Improving freeze-thaw stability of soy nanoparticle-stabilized emulsions through increasing particle size and surface hydrophobicity. <i>Food Hydrocolloids</i> , 2019, 87, 404-412.	5.6	50
115	Bioactivity of Antioxidants in Extruded Products Prepared from Purple Potato and Dry Pea Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8233-8243.	2.4	49
116	Type 2 diabetes-related bioactivities of coffee: Assessment of antioxidant activity, NF- κ B inhibition, and stimulation of glucose uptake. <i>Food Chemistry</i> , 2011, 124, 914-920.	4.2	48
117	Phytochemicals in diets for breast cancer prevention: The importance of resveratrol and ursolic acid. <i>Food Science and Human Wellness</i> , 2012, 1, 1-13.	2.2	48
118	Characterization of a novel polysaccharide from the leaves of <i>Moringa oleifera</i> and its immunostimulatory activity. <i>Journal of Functional Foods</i> , 2018, 49, 391-400.	1.6	47
119	Assessment of the Phenolic Profiles, Hypoglycemic Activity, and Molecular Mechanism of Different Highland Barley (<i>Hordeum vulgare</i> L.) Varieties. <i>International Journal of Molecular Sciences</i> , 2020, 21, 1175.	1.8	47
120	Red Grape Juice Inhibits Iron Availability: Application of an <i>in Vitro</i> Digestion/Caco-2 Cell Model. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6935-6938.	2.4	46
121	Effect of <i>In Vitro</i> Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7016-7024.	2.4	46
122	Whole food approach for type 2 diabetes prevention. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1819-1836.	1.5	45
123	Effects of Orange Extracts on Longevity, Healthspan, and Stress Resistance in <i>Caenorhabditis elegans</i> . <i>Molecules</i> , 2020, 25, 351.	1.7	45
124	Effects of tetramethylpyrazine from Chinese black vinegar on antioxidant and hypolipidemia activities in HepG2 cells. <i>Food and Chemical Toxicology</i> , 2017, 109, 930-940.	1.8	44
125	Phytochemical Profiles and Antioxidant Activities in Six Species of Ramie Leaves. <i>PLoS ONE</i> , 2014, 9, e108140.	1.1	44
126	Effect of Δ^2 -Hydroxyursolic Acid on NF- κ B Activation Induced by TNF- α in Human Breast Cancer MCF-7 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8412-8417.	2.4	43

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127	2 β -Hydroxyursolic Acid Inhibited Cell Proliferation and Induced Apoptosis in MDA-MB-231 Human Breast Cancer Cells through the p38/MAPK Signal Transduction Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1806-1816.	2.4	42
128	Fruit Quality, Antioxidant Contents and Activity, and Antiproliferative Activity of Strawberry Fruit Stored in Elevated CO ₂ Atmospheres. <i>Journal of Food Science</i> , 2008, 73, S339-44.	1.5	41
129	Phytochemical composition, cellular antioxidant capacity and antiproliferative activity in mango (<i>Mangifera indica</i> L.) pulp and peel. <i>International Journal of Food Science and Technology</i> , 2017, 52, 817-826.	1.3	41
130	Inhibition of conjugated linoleic acid on mouse forestomach neoplasia induced by benzo (a) pyrene and chemopreventive mechanisms. <i>World Journal of Gastroenterology</i> , 2003, 9, 44.	1.4	41
131	Determination of Antioxidant Activity in Foods and Beverages by Reaction with 2,2 α -Diphenyl-1-Picrylhydrazyl (DPPH): Collaborative Study First Action 2012.04. <i>Journal of AOAC INTERNATIONAL</i> , 2012, 95, 1562-1569.	0.7	40
132	IRS-1/PI3K/Akt pathway and miRNAs are involved in whole grain highland barley (<i>Hordeum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	2.1	40
133	Effect of yerba mate (<i>Ilex paraguariensis</i> A. St. Hil.) infusion obtained by freeze concentration technology on antioxidant status of healthy individuals. <i>LWT - Food Science and Technology</i> , 2015, 62, 948-954.	2.5	39
134	Structural characterization and immunomodulatory activity of a new heteropolysaccharide from <i>Prunella vulgaris</i> . <i>Food and Function</i> , 2015, 6, 1557-1567.	2.1	39
135	Novel Combination of Prebiotics Galacto-Oligosaccharides and Inulin-Inhibited Aberrant Crypt Foci Formation and Biomarkers of Colon Cancer in Wistar Rats. <i>Nutrients</i> , 2016, 8, 465.	1.7	39
136	Preparation of <i>Prunella vulgaris</i> polysaccharide-zinc complex and its antiproliferative activity in HepG2 cells. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 671-679.	3.6	38
137	Structure and <i>in vitro</i> hypoglycemic activity of a homogenous polysaccharide purified from <i>Sargassum pallidum</i> . <i>Food and Function</i> , 2019, 10, 2828-2838.	2.1	38
138	Major triterpenoids in Chinese hawthorn <i>Crataegus pinnatifida</i> and their effects on cell proliferation and apoptosis induction in MDA-MB-231 cancer cells. <i>Food and Chemical Toxicology</i> , 2017, 100, 149-160.	1.8	37
139	Effect of <i>cis</i> -9, <i>trans</i> -11-conjugated linoleic acid on cell cycle of gastric adenocarcinoma cell line (SGC-7901). <i>World Journal of Gastroenterology</i> , 2002, 8, 224.	1.4	37
140	Synergistic Radiation Protective Effect of Purified <i>Auricularia auricular-judae</i> Polysaccharide (AAP IV) with Grape Seed Procyanidins. <i>Molecules</i> , 2014, 19, 20675-20694.	1.7	36
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