

# Rui Hai Liu

## List of Publications by Citations

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242  
papers

26,115  
citations

70  
h-index

159  
g-index

252  
ext. papers

29,348  
ext. citations

5.8  
avg, IF

7.69  
L-index

#	Paper	IF	Citations
242	Thermal processing enhances the nutritional value of tomatoes by increasing total antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 3010-4	5.7	1956
241	Health benefits of fruit and vegetables are from additive and synergistic combinations of phytochemicals. <i>American Journal of Clinical Nutrition</i> , <b>2003</b> , 78, 517S-520S	7	1345
240	Potential synergy of phytochemicals in cancer prevention: mechanism of action. <i>Journal of Nutrition</i> , <b>2004</b> , 134, 3479S-3485S	4.1	1303
239	Antioxidant activity of grains. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6182-7	5.7	1146
238	Antioxidant and antiproliferative activities of common fruits. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 7449-54	5.7	1050
237	Antioxidant activity of apple peels. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 609-14	5.7	997
236	Antioxidant activity of fresh apples. <i>Nature</i> , <b>2000</b> , 405, 903-4	50.4	844
235	Apple phytochemicals and their health benefits. <i>Nutrition Journal</i> , <b>2004</b> , 3, 5	4.3	812
234	Cellular antioxidant activity (CAA) assay for assessing antioxidants, foods, and dietary supplements. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 8896-907	5.7	811
233	Whole grain phytochemicals and health. <i>Journal of Cereal Science</i> , <b>2007</b> , 46, 207-219	3.8	639
232	Antioxidant and antiproliferative activities of common vegetables. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6910-6	5.7	628
231	Health-promoting components of fruits and vegetables in the diet. <i>Advances in Nutrition</i> , <b>2013</b> , 4, 384S-92S	12.5	625
230	Processed sweet corn has higher antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 4959-64	5.7	604
229	Phytochemical profiles and antioxidant activity of wheat varieties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 7825-34	5.7	442
228	Cellular antioxidant activity of common fruits. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8418-26	5.7	370
227	Antioxidant and antiproliferative activities of raspberries. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 2926-30	5.7	366
226	Antioxidant and antiproliferative activities of strawberries. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 6887-92	5.7	357

225	Phytochemicals and antioxidant activity of milled fractions of different wheat varieties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 2297-306	5.7	353
224	Health benefits of whole grain phytochemicals. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2010</b> , 50, 193-208	11.5	314
223	Dietary bioactive compounds and their health implications. <i>Journal of Food Science</i> , <b>2013</b> , 78 Suppl 1, A18-25	3.4	305
222	Potential genotoxicity of chronically elevated nitric oxide: a review. <i>Mutation Research - Reviews in Genetic Toxicology</i> , <b>1995</b> , 339, 73-89		282
221	Apple peels as a value-added food ingredient. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 1676-83	5.7	274
220	Structure-activity relationships of flavonoids in the cellular antioxidant activity assay. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8404-11	5.7	260
219	Phenolic profiles and antioxidant activity of black rice bran of different commercially available varieties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 7580-7	5.7	248
218	Effect of processing on phenolic antioxidants of fruits, vegetables, and grains--a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 887-919	11.5	232
217	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> , <b>2007</b> , 55, 4366-70	5.7	228
216	Phytochemical profiles and antioxidant activities of wine grapes. <i>Food Chemistry</i> , <b>2009</b> , 116, 332-339	8.5	202
215	Varietal differences in phenolic content and antioxidant and antiproliferative activities of onions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 6787-93	5.7	200
214	Cellular antioxidant activity of common vegetables. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 6621-9	5.7	189
213	Phytochemical content and antioxidant activity of six diverse varieties of whole wheat. <i>Food Chemistry</i> , <b>2010</b> , 119, 249-257	8.5	184
212	Optimization for ultrasound extraction of polysaccharides from mulberry fruits with antioxidant and hyperglycemic activity in vitro. <i>Carbohydrate Polymers</i> , <b>2015</b> , 130, 122-32	10.3	178
211	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> , <b>2007</b> , 55, 4177-83	5.7	177
210	Antioxidant and antiproliferative activities of common edible nut seeds. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 1-8	5.4	167
209	Rapid peroxy radical scavenging capacity (PSC) assay for assessing both hydrophilic and lipophilic antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 6572-80	5.7	160
208	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> , <b>2002</b> , 92, 976-82	4.7	150

207	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> , <b>2007</b> , 45, 349-357	6.2	145
206	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> , <b>2012</b> , 60, 11050-5	5.7	135
205	Potential cell culture models for antioxidant research. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 4311-4	5.7	134
204	Comparison of phytochemical profiles, antioxidant and cellular antioxidant activities of different varieties of blueberry ( <i>Vaccinium</i> spp.). <i>Food Chemistry</i> , <b>2017</b> , 217, 773-781	8.5	133
203	Effect of linoleic acid concentration on conjugated linoleic acid production by <i>Butyrivibrio fibrisolvens</i> A38. <i>Applied and Environmental Microbiology</i> , <b>2000</b> , 66, 5226-30	4.8	133
202	Effect of selected phytochemicals and apple extracts on NF-kappaB activation in human breast cancer MCF-7 cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 3167-73	5.7	128
201	A modified methylene blue assay for accurate cell counting. <i>Journal of Functional Foods</i> , <b>2009</b> , 1, 109-118	8.1	126
200	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> , <b>2008</b> , 49, 201-209	6.2	120
199	Phytochemicals of apple peels: isolation, structure elucidation, and their antiproliferative and antioxidant activities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9905-10	5.7	119
198	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> , <b>2004</b> , 52, 4330-7	5.7	119
197	Apples prevent mammary tumors in rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 2341-3	5.7	117
196	Cranberry phytochemical extracts induce cell cycle arrest and apoptosis in human MCF-7 breast cancer cells. <i>Cancer Letters</i> , <b>2006</b> , 241, 124-34	9.9	117
195	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> , <b>2004</b> , 52, 2659-70	5.7	117
194	Characterization of polysaccharide fractions in mulberry fruit and assessment of their antioxidant and hypoglycemic activities in vitro. <i>Food and Function</i> , <b>2016</b> , 7, 530-9	6.1	113
193	In vitro digestion and lactase treatment influence uptake of quercetin and quercetin glucoside by the Caco-2 cell monolayer. <i>Nutrition Journal</i> , <b>2005</b> , 4, 1	4.3	112
192	Cranberry phytochemicals: Isolation, structure elucidation, and their antiproliferative and antioxidant activities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 7069-74	5.7	110
191	Increase of Conjugated Linoleic Acid Content in Milk by Fermentation with Lactic Acid Bacteria. <i>Journal of Food Science</i> , <b>2002</b> , 67, 1731-1737	3.4	108
190	Microwave-assisted extraction of polysaccharides from <i>Moringa oleifera</i> Lam. leaves: Characterization and hypoglycemic activity. <i>Industrial Crops and Products</i> , <b>2017</b> , 100, 1-11	5.9	106

189	Characterization, antioxidant and immunomodulatory activities of polysaccharides from <i>Prunella vulgaris</i> Linn. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 75, 298-305	7.9	106
188	Synergistic effect of apple extracts and quercetin 3-beta-d-glucoside combination on antiproliferative activity in MCF-7 human breast cancer cells in vitro. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 8581-6	5.7	102
187	Optimization of microwave-assisted extraction of <i>Sargassum thunbergii</i> polysaccharides and its antioxidant and hypoglycemic activities. <i>Carbohydrate Polymers</i> , <b>2017</b> , 173, 192-201	10.3	98
186	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> , <b>2004</b> , 52, 7172-9	5.7	97
185	Ovalbumin as an Outstanding Pickering Nanostabilizer for High Internal Phase Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 8795-8804	5.7	94
184	Sodium borohydride/chloranil-based assay for quantifying total flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9337-44	5.7	90
183	Comparative assessment of phytochemical profiles, antioxidant and antiproliferative activities of Sea buckthorn ( <i>Hippophaë hamnoides</i> L.) berries. <i>Food Chemistry</i> , <b>2017</b> , 221, 997-1003	8.5	87
182	Fractionation, preliminary structural characterization and bioactivities of polysaccharides from <i>Sargassum pallidum</i> . <i>Carbohydrate Polymers</i> , <b>2017</b> , 155, 261-270	10.3	81
181	Phenolic contents and cellular antioxidant activity of Chinese hawthorn " <i>Crataegus pinnatifida</i> ". <i>Food Chemistry</i> , <b>2015</b> , 186, 54-62	8.5	80
180	Ursolic acid, a potential anticancer compound for breast cancer therapy. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 568-574	11.5	80
179	Phytochemical profiles and antioxidant activity of adlay varieties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5103-13	5.7	75
178	Phenolics content, antioxidant and antiproliferative activities of dehulled highland barley ( <i>Hordeum vulgare</i> L.). <i>Journal of Functional Foods</i> , <b>2015</b> , 19, 439-450	5.1	74
177	Phenolic and carotenoid profiles and antiproliferative activity of foxtail millet. <i>Food Chemistry</i> , <b>2015</b> , 174, 495-501	8.5	74
176	Modulation of gut microbiota by mulberry fruit polysaccharide treatment of obese diabetic db/db mice. <i>Food and Function</i> , <b>2018</b> , 9, 3732-3742	6.1	74
175	Whole apple extracts increase lifespan, healthspan and resistance to stress in. <i>Journal of Functional Foods</i> , <b>2013</b> , 5, 1236-1243	5.1	73
174	trans-10,cis-12-conjugated linoleic acid isomer exhibits stronger oxyradical scavenging capacity than cis-9,trans-11-conjugated linoleic acid isomer. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 5469-75	5.7	73
173	Antiproliferative activity of apples is not due to phenolic-induced hydrogen peroxide formation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 1718-23	5.7	70
172	Phytochemicals of black bean seed coats: isolation, structure elucidation, and their antiproliferative and antioxidative activities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 6044-51	5.7	69

171	The digestibility of mulberry fruit polysaccharides and its impact on lipolysis under simulated saliva, gastric and intestinal conditions. <i>Food Hydrocolloids</i> , <b>2016</b> , 58, 171-178	10.6	68
170	Antioxidant and antiproliferative activities of loach ( <i>Misgurnus anguillicaudatus</i> ) peptides prepared by papain digestion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 7948-53	5.7	67
169	Cranberries inhibit LDL oxidation and induce LDL receptor expression in hepatocytes. <i>Life Sciences</i> , <b>2005</b> , 77, 1892-901	6.8	66
168	Guidelines for antioxidant assays for food components. <i>Food Frontiers</i> , <b>2020</b> , 1, 60-69	4.2	61
167	Effect of polysaccharides from <i>Tremella fuciformis</i> on UV-induced photoaging. <i>Journal of Functional Foods</i> , <b>2016</b> , 20, 400-410	5.1	61
166	Potential Mechanisms of Action of Dietary Phytochemicals for Cancer Prevention by Targeting Cellular Signaling Transduction Pathways. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 3260-3275	5.7	59
165	Cellular antioxidant activity of feijoada whole meal coupled with an in vitro digestion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 4826-32	5.7	59
164	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> , <b>2009</b> , 57, 297-304	5.7	57
163	Phytochemical and antiproliferative activity of proso millet. <i>PLoS ONE</i> , <b>2014</b> , 9, e104058	3.7	57
162	Woodchuck hepatitis virus surface antigen induces nitric oxide synthesis in hepatocytes: possible role in hepatocarcinogenesis. <i>Carcinogenesis</i> , <b>1994</b> , 15, 2875-7	4.6	56
161	In vitro fermentation of mulberry fruit polysaccharides by human fecal inocula and impact on microbiota. <i>Food and Function</i> , <b>2016</b> , 7, 4637-4643	6.1	53
160	Comparison of phytochemical profiles and health benefits in fiber and oil flaxseeds ( <i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , <b>2017</b> , 214, 227-233	8.5	52
159	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> , <b>2008</b> , 56, 11661-7	5.7	52
158	Corn phytochemicals and their health benefits. <i>Food Science and Human Wellness</i> , <b>2018</b> , 7, 185-195	8.3	52
157	Effect of germination on lignan biosynthesis, and antioxidant and antiproliferative activities in flaxseed ( <i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , <b>2016</b> , 205, 170-7	8.5	51
156	Blueberry extract promotes longevity and stress tolerance via DAF-16 in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , <b>2018</b> , 9, 5273-5282	6.1	51
155	Interaction of milk whey protein with common phenolic acids. <i>Journal of Molecular Structure</i> , <b>2014</b> , 1058, 228-233	3.4	50
154	The phenolic profiles and antioxidant activity in different types of tea. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 163-171	3.8	50

153	Phytochemical profiles and antioxidant activity of different varieties of Adinandra Tea (Adinandra Jack). <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 169-76	5.7	50
152	Assessment of antioxidant and antiproliferative activities and the identification of phenolic compounds of exotic Brazilian fruits. <i>Food Research International</i> , <b>2013</b> , 53, 417-425	7	49
151	Lactobacillus salivarius REN inhibits rat oral cancer induced by 4-nitroquinoline 1-oxide. <i>Cancer Prevention Research</i> , <b>2013</b> , 6, 686-94	3.2	48
150	A novel polysaccharide isolated from mulberry fruits (Morus alba L.) and its selenide derivative: structural characterization and biological activities. <i>Food and Function</i> , <b>2016</b> , 7, 2886-97	6.1	48
149	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> , <b>2002</b> , 8, 999-1004	5.6	47
148	Comparative study on the physicochemical properties and bioactivities of polysaccharide fractions extracted from Fructus Mori at different temperatures. <i>Food and Function</i> , <b>2019</b> , 10, 410-421	6.1	46
147	Ethnomedicinal values, phenolic contents and antioxidant properties of wild culinary vegetables. <i>Journal of Ethnopharmacology</i> , <b>2015</b> , 162, 333-45	5	45
146	Red grape juice inhibits iron availability: application of an in vitro digestion/caco-2 cell model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6935-8	5.7	44
145	The chemical structure and biological activities of a novel polysaccharide obtained from Fructus Mori and its zinc derivative. <i>Journal of Functional Foods</i> , <b>2019</b> , 54, 64-73	5.1	44
144	Bioactivity of antioxidants in extruded products prepared from purple potato and dry pea flours. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 8233-43	5.7	43
143	Type 2 diabetes-related bioactivities of coffee: Assessment of antioxidant activity, NF- $\kappa$ B inhibition, and stimulation of glucose uptake. <i>Food Chemistry</i> , <b>2011</b> , 124, 914-920	8.5	43
142	Controlled-atmosphere effects on postharvest quality and antioxidant activity of cranberry fruits. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 5932-8	5.7	43
141	Phytochemical profiles and antioxidant activity of brown rice varieties. <i>Food Chemistry</i> , <b>2017</b> , 227, 432-443	4.5	42
140	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> , <b>2015</b> , 16, 13507-27	6.3	42
139	In vitro digestibility and prebiotic potential of a novel polysaccharide from Rosa roxburghii Tratt fruit. <i>Journal of Functional Foods</i> , <b>2019</b> , 52, 408-417	5.1	42
138	The Transcription Factor DAF-16 is Essential for Increased Longevity in C. elegans Exposed to Bifidobacterium longum BB68. <i>Scientific Reports</i> , <b>2017</b> , 7, 7408	4.9	40
137	Phytochemical profiles and antioxidant activity of processed brown rice products. <i>Food Chemistry</i> , <b>2017</b> , 232, 67-78	8.5	39
136	Antioxidant and antiproliferative activities of twenty-four Vitis vinifera grapes. <i>PLoS ONE</i> , <b>2014</b> , 9, e105146	3.46	38

135	Whole food approach for type 2 diabetes prevention. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 1819-36	5.9	37
134	Fruit quality, antioxidant contents and activity, and antiproliferative activity of strawberry fruit stored in elevated CO <sub>2</sub> atmospheres. <i>Journal of Food Science</i> , <b>2008</b> , 73, S339-44	3.4	37
133	Effect of 2alpha-hydroxyursolic acid on NF-kappaB activation induced by TNF-alpha in human breast cancer MCF-7 cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8412-7	5.7	37
132	Inhibition of conjugated linoleic acid on mouse forestomach neoplasia induced by benzo (a) pyrene and chemopreventive mechanisms. <i>World Journal of Gastroenterology</i> , <b>2003</b> , 9, 44-9	5.6	37
131	2-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> , <b>2016</b> , 64, 1806-16	5.7	35
130	Influence of the stage of ripeness on the phytochemical profiles, antioxidant and antiproliferative activities in different parts of Citrus reticulata Blanco cv. Chachiensis. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 69, 67-75	5.4	34
129	Phytochemical profiles and antioxidant activities in six species of ramie leaves. <i>PLoS ONE</i> , <b>2014</b> , 9, e108140	5.4	34
128	A comparison study on polysaccharides extracted from Fructus Mori using different methods: structural characterization and glucose entrapment. <i>Food and Function</i> , <b>2019</b> , 10, 3684-3695	6.1	32
127	Effect of germination on vitamin C, phenolic compounds and antioxidant activity in flaxseed ( <i>Linum usitatissimum</i> L.). <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2545-2553	3.8	31
126	Effect of cis-9, trans-11-conjugated linoleic acid on cell cycle of gastric adenocarcinoma cell line (SGC-7901). <i>World Journal of Gastroenterology</i> , <b>2002</b> , 8, 224-9	5.6	31
125	Novel Combination of Prebiotics Galacto-Oligosaccharides and Inulin-Inhibited Aberrant Crypt Foci Formation and Biomarkers of Colon Cancer in Wistar Rats. <i>Nutrients</i> , <b>2016</b> , 8,	6.7	31
124	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> , <b>2017</b> , 52, 817-826	3.8	30
123	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> , <b>2015</b> , 62, 948-954	5.4	30
122	Effect of in vitro digestion of yerba mate ( <i>Ilex paraguariensis</i> A. St. Hil.) extract on the cellular antioxidant activity, antiproliferative activity and cytotoxicity toward HepG2 cells. <i>Food Research International</i> , <b>2015</b> , 77, 257-263	7	30
121	Effects of tetramethylpyrazine from Chinese black vinegar on antioxidant and hypolipidemia activities in HepG2 cells. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 109, 930-940	4.7	29
120	Effect of In Vitro Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7016-7024	5.7	29
119	Phenolic compounds, antioxidant activity, antiproliferative activity and bioaccessibility of Sea buckthorn ( <i>Hippophae rhamnoides</i> L.) berries as affected by in vitro digestion. <i>Food and Function</i> , <b>2017</b> , 8, 4229-4240	6.1	29
118	The 4-acetylanthroquinonol B isolated from mycelium of <i>Antrodia cinnamomea</i> inhibits proliferation of hepatoma cells. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 1739-44	4.3	29



117	Cytotoxic biotransformed products from cinobufagin by <i>Mucor spinosus</i> and <i>Aspergillus Niger</i> . <i>Steroids</i> , <b>2006</b> , 71, 392-402	2.8	29
116	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> , <b>2017</b> , 100, 149-160	4.7	28
115	Structural characterization and immunomodulatory activity of a new heteropolysaccharide from <i>Prunella vulgaris</i> . <i>Food and Function</i> , <b>2015</b> , 6, 1557-67	6.1	28
114	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 150, 326-335	7.9	28
113	Selective Increase in Conjugated Linoleic Acid in Milk Fat by Crystallization. <i>Journal of Food Science</i> , <b>1999</b> , 64, 792-795	3.4	28
112	Synthesis of nitric oxide and nitrosamine by immortalized woodchuck hepatocytes. <i>Carcinogenesis</i> , <b>1993</b> , 14, 1609-13	4.6	28
111	Phytochemicals in diets for breast cancer prevention: The importance of resveratrol and ursolic acid. <i>Food Science and Human Wellness</i> , <b>2012</b> , 1, 1-13	8.3	27
110	Determination of antioxidant activity in foods and beverages by reaction with 2,2'-diphenyl-1-picrylhydrazyl (DPPH): collaborative study First Action 2012.04. <i>Journal of AOAC INTERNATIONAL</i> , <b>2012</b> , 95, 1562-9	1.7	27
109	Synergistic radiation protective effect of purified <i>Auricularia auricular-judae</i> polysaccharide (AAP IV) with grape seed procyanidins. <i>Molecules</i> , <b>2014</b> , 19, 20675-94	4.8	26
108	Antiproliferative activity of steroidal saponins from <i>Balanites aegyptiaca</i> An in vitro study. <i>Phytochemistry Letters</i> , <b>2011</b> , 4, 43-47	1.9	26
107	Characterization of a novel polysaccharide from the leaves of <i>Moringa oleifera</i> and its immunostimulatory activity. <i>Journal of Functional Foods</i> , <b>2018</b> , 49, 391-400	5.1	26
106	<i>Ficus carica</i> polysaccharide attenuates DSS-induced ulcerative colitis in C57BL/6 mice. <i>Food and Function</i> , <b>2020</b> , 11, 6666-6679	6.1	25
105	High-fiber diet mitigates maternal obesity-induced cognitive and social dysfunction in the offspring via gut-brain axis. <i>Cell Metabolism</i> , <b>2021</b> , 33, 923-938.e6	24.6	25
104	Effect and mechanism of <i>Sorbus pohuashanensis</i> (Hante) Hedl. flavonoids protect against arsenic trioxide-induced cardiotoxicity. <i>Biomedicine and Pharmacotherapy</i> , <b>2017</b> , 88, 1-10	7.5	24
103	Optimization of hydrolysis conditions for the production of antioxidant peptides from fish gelatin using response surface methodology. <i>Journal of Food Science</i> , <b>2010</b> , 75, C582-7	3.4	24
102	Chemiluminescent detection of protein molecular weight markers in western blot techniques. <i>BioTechniques</i> , <b>1997</b> , 22, 594-5	2.5	24
101	Effects of alternate-day fasting, time-restricted fasting and intermittent energy restriction DSS-induced on colitis and behavioral disorders. <i>Redox Biology</i> , <b>2020</b> , 32, 101535	11.3	24
100	Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and $\beta$ -glucosidase activities, color, and antioxidant activities of blueberry ( <i>Vaccinium</i> Spp.) puree. <i>Food Chemistry</i> , <b>2021</b> , 342, 128564	8.5	24

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98	Assessment of the Phenolic Profiles, Hypoglycemic Activity, and Molecular Mechanism of Different Highland Barley ( <i>L.</i> ) Varieties. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	22
97	Effects of Orange Extracts on Longevity, Healthspan, and Stress Resistance in. <i>Molecules</i> , <b>2020</b> , 25,	4.8	22
96	In Vitro Iron Bioavailability and Antioxidant Activity of Raisins. <i>Journal of Food Science</i> , <b>2003</b> , 68, 701-705	3.4	22
95	Phenolic content, antioxidant and antiproliferative activities of six varieties of white sesame seeds ( <i>Sesamum indicum</i> L.). <i>RSC Advances</i> , <b>2017</b> , 7, 5751-5758	3.7	21
94	Preparation of <i>Prunella vulgaris</i> polysaccharide-zinc complex and its antiproliferative activity in HepG2 cells. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 671-9	7.9	21
93	A full utilization of rice husk to evaluate phytochemical bioactivities and prepare cellulose nanocrystals. <i>Scientific Reports</i> , <b>2018</b> , 8, 10482	4.9	21
92	Improving freeze-thaw stability of soy nanoparticle-stabilized emulsions through increasing particle size and surface hydrophobicity. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 404-412	10.6	21
91	Induction of phase II enzyme, quinone reductase, in murine hepatoma cells in vitro by grape extracts and selected phytochemicals. <i>Food Chemistry</i> , <b>2009</b> , 114, 898-904	8.5	21
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89	Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. <i>Food Chemistry</i> , <b>2020</b> , 318, 126484	8.5	20
88	Phytochemical profiles and cellular antioxidant activity of <i>Malus doumeri</i> (bois) chevalier on 2,2'-azobis (2-amidinopropane) dihydrochloride (ABAP)-induced oxidative stress. <i>Journal of Functional Foods</i> , <b>2016</b> , 25, 242-256	5.1	20
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