Rong Tsao

List of Publications by Citations

208 papers	10,404 citations	52 h-index	97 g-index
215 ext. papers	12,125 ext. citations	4.8 avg, IF	6.88 L-index

#	Paper	IF	Citations
208	Chemistry and biochemistry of dietary polyphenols. *Nutrients*, **2010**, 2, 1231-46	6.7	1230
207	Dietary polyphenols, oxidative stress and antioxidant and anti-inflammatory effects. *Current Opinion in Food Science*, **2016**, 8, 33-42	9.8	661
206	Polyphenolic profiles in eight apple cultivars using high-performance liquid chromatography (HPLC). *Journal of Agricultural and Food Chemistry*, **2003**, 51, 6347-53	5.7	421
205	Phenolic profiles of 20 Canadian lentil cultivars and their contribution to antioxidant activity and inhibitory effects on □-glucosidase and pancreatic lipase. *Food Chemistry*, **2015**, 172, 862-72	8.5	251
204	Which polyphenolic compounds contribute to the total antioxidant activities of apple?. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4989-95	5.7	227
203	Optimization of a new mobile phase to know the complex and real polyphenolic composition: towards a total phenolic index using high-performance liquid chromatography. *Journal of Chromatography A*, **2003**, 1018, 29-40	4.5	214
202	Synergistic, additive, and antagonistic effects of food mixtures on total antioxidant capacities. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 960-8	5.7	199
201	Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems. *Food Chemistry*, **2014**, 147, 42-50	8.5	198
200	Recent Advances in the Understanding of the Health Benefits and Molecular Mechanisms Associated with Green Tea Polyphenols. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 1029-1043	5.7	194
199	Polyphenol composition and total antioxidant capacity of selected apple genotypes for processing. *Journal of Food Composition and Analysis*, **2008**, 21, 396-401	4.1	184
198	Characterisation of phenolics, betanins and antioxidant activities in seeds of three Chenopodium quinoa Willd. genotypes. *Food Chemistry*, **2015**, 166, 380-388	8.5	183
197	Insecticidal activity of monoterpenoids to western corn rootworm (Coleoptera: Chrysomelidae), twospotted spider mite (Acari: Tetranychidae), and house fly (Diptera: Muscidae). *Journal of Economic Entomology*, **1997**, 90, 883-92	2.2	178
196	Microwave-assisted extraction of phenolics with maximal antioxidant activities in tomatoes. *Food Chemistry*, **2012**, 130, 928-936	8.5	169
195	Highly pigmented vegetables: Anthocyanin compositions and their role in antioxidant activities. *Food Research International*, **2012**, 46, 250-259	7	164
194	How natural dietary antioxidants in fruits, vegetables and legumes promote vascular health. *Food Research International*, **2011**, 44, 14-22	7	164
193	Screening and structural characterization of alpha-glucosidase inhibitors from hawthorn leaf flavonoids extract by ultrafiltration LC-DAD-MS(n) and SORI-CID FTICR MS. *Journal of the American Society for Mass Spectrometry*, **2009**, 20, 1496-503	3.5	163
192	Adaptation of Arabidopsis to nitrogen limitation involves induction of anthocyanin synthesis which is controlled by the NLA gene. *Journal of Experimental Botany*, **2008**, 59, 2933-44	7	151

191	Evaluation of the stability and antioxidant activity of nanoencapsulated resveratrol during in vitro digestion. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12352-60	5.7	142
190	Phytochemicals in quinoa and amaranth grains and their antioxidant, anti-inflammatory, and potential health beneficial effects: a review. *Molecular Nutrition and Food Research*, **2017**, 61, 1600767	5.9	124
189	Bioassay-guided purification and identification of antimicrobial components in Chinese green tea extract. *Journal of Chromatography A*, **2006**, 1125, 204-10	4.5	121
188	Fatty acid profiles, tocopherol contents, and antioxidant activities of heartnut (Juglans ailanthifolia Var. cordiformis) and Persian walnut (Juglans regia L.). *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1164-9	5.7	117
187	Characterisation of fatty acid, carotenoid, tocopherol/tocotrienol compositions and antioxidant activities in seeds of three Chenopodium quinoa Willd. genotypes. *Food Chemistry*, **2015**, 174, 502-8	8.5	114
186	Polyphenolic profiles and antioxidant activities of heartnut (Juglans ailanthifolia Var. cordiformis) and Persian walnut (Juglans regia L.). *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8033-40	5.7	111
185	Optimization of microwave-assisted extraction of phenolics from potato and its downstream waste using orthogonal array design. *Food Chemistry*, **2012**, 133, 1292-1298	8.5	99
184	Bound Phenolics of Quinoa Seeds Released by Acid, Alkaline, and Enzymatic Treatments and Their Antioxidant and □Glucosidase and Pancreatic Lipase Inhibitory Effects. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 1712-9	5.7	93
183	Antifungal Activity of Monoterpenoids against Postharvest Pathogens Botrytis cinerea and Monilinia fructicola. *Journal of Essential Oil Research*, **2000**, 12, 113-121	2.3	92
182	Isoflavone profiles of red clovers and their distribution in different parts harvested at different growing stages. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 5797-805	5.7	91
181	Characterization of free, conjugated and bound phenolics and lipophilic antioxidants in regular- and non-darkening cranberry beans (Phaseolus vulgaris L.). *Food Chemistry*, **2015**, 185, 298-308	8.5	89
180	Antioxidant activity of enzymatic hydrolysates from eggshell membrane proteins and its protective capacity in human intestinal epithelial Caco-2 cells. *Journal of Functional Foods*, **2014**, 10, 35-45	5.1	86
179	Isolation and purification of acteoside and isoacteoside from Plantago psyllium L. by high-speed counter-current chromatography. *Journal of Chromatography A*, **2005**, 1063, 161-9	4.5	86
178	Antioxidant activity, mutagenicity/anti-mutagenicity, and clastogenicity/anti-clastogenicity of lutein from marigold flowers. *Food and Chemical Toxicology*, **2006**, 44, 1522-9	4.7	85
177	Characterization of phenolics, betacyanins and antioxidant activities of the seed, leaf, sprout, flower and stalk extracts of three Amaranthus species. *Journal of Food Composition and Analysis*, **2015**, 37, 75-81	4.1	84
176	Separation procedures for naturally occurring antioxidant phytochemicals. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2004**, 812, 85-99	3.2	81
175	PSVI-13 Anti-inflammatory effects of polyphenol-rich red osier dogwood extracts in Caco-2 mono- and Caco-2/EA.hy926 co-culture models. *Journal of Animal Science*, **2019**, 97, 211-212	0.7	78
174	Ergosterol profiles, fatty acid composition, and antioxidant activities of button mushrooms as affected by tissue part and developmental stage. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11616-25	5.7	77

173	Diets enriched with cranberry beans alter the microbiota and mitigate colitis severity and associated inflammation. *Journal of Nutritional Biochemistry*, **2016**, 28, 129-39	6.3	69
172	Fatty acid, carotenoid and tocopherol compositions of 20 Canadian lentil cultivars and synergistic contribution to antioxidant activities. *Food Chemistry*, **2014**, 161, 296-304	8.5	66
171	Mitigation of Patulin in Fresh and Processed Foods and Beverages. *Toxins*, **2017**, 9,	4.9	66
170	Antioxidant isoflavones in Osage orange, Maclura pomifera (Raf.) Schneid. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 6445-51	5.7	65
169	Cooked navy and black bean diets improve biomarkers of colon health and reduce inflammation during colitis. *British Journal of Nutrition*, **2014**, 111, 1549-63	3.6	64
168	Total polyphenol content, carotenoid, tocopherol and fatty acid composition of commonly consumed Canadian pulses and their contribution to antioxidant activity. *Journal of Functional Foods*, **2017**, 38, 602-611	5.1	62
167	Bioaccessibility, in vitro antioxidant activities and in vivo anti-inflammatory activities of a purple tomato (Solanum lycopersicum L.). *Food Chemistry*, **2014**, 159, 353-60	8.5	61
166	Isolation and purification of phenylethanoid glycosides from Cistanche deserticola by high-speed counter-current chromatography. *Food Chemistry*, **2008**, 108, 702-10	8.5	58
165	Ultra-performance liquid chromatographic separation of geometric isomers of carotenoids and antioxidant activities of 20 tomato cultivars and breeding lines. *Food Chemistry*, **2012**, 132, 508-17	8.5	57
164	Isolation and characterization of wheat bran starch. *Food Research International*, **2008**, 41, 882-887	7	57
163	Plant growth regulatory effect and insecticidal activity of the extracts of the Tree of Heaven (Ailanthus altissima L.). *BMC Ecology*, **2002**, 2, 1	2.7	57
162	Effects of hemp (Cannabis sativa L.) seed oil press-cake and decaffeinated green tea leaves (Camellia sinensis) on functional characteristics of gluten-free crackers. *Journal of Food Science*, **2014**, 79, C318-25	3.4	56
161	Characterization of phytochemicals and antioxidant activities of a purple tomato (Solanum lycopersicum L.). *Journal of Agricultural and Food Chemistry*, **2011**, 59, 11803-11	5.7	55
160	Rapid and Efficient Conversion of All-E-astaxanthin to 9Z- and 13Z-Isomers and Assessment of Their Stability and Antioxidant Activities. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 818-826	5.7	53
159	Detection of saponins in extract of Panax notoginseng by liquid chromatography–electrospray ionisation-mass spectrometry. *Analytica Chimica Acta*, **2005**, 536, 21-28	6.6	53
158	Role of dietary polyphenols on gut microbiota, their metabolites and health benefits. *Food Research International*, **2021**, 142, 110189	7	53
157	Can phytochemical antioxidant rich foods act as anti-cancer agents?. *Food Research International*, **2011**, 44, 2545-2554	7	52
156	Tracking isoflavones: From soybean to soy flour, soy protein isolates to functional soy bread. *Journal of Functional Foods*, **2009**, 1, 119-127	5.1	52

155	Improved high performance liquid chromatographic separation of anthocyanin compounds from grapes using a novel mixed-mode ion-exchange reversed-phase column. *Journal of Chromatography A*, **2007**, 1148, 38-45	4.5	50
154	Current Review of the Modulatory Effects of LED Lights on Photosynthesis of Secondary Metabolites and Future Perspectives of Microgreen Vegetables. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 6075-6090	5.7	49
153	An Endophyte Constructs Fungicide-Containing Extracellular Barriers for Its Host Plant. *Current Biology*, **2015**, 25, 2570-6	6.3	49
152	Chemical inhibitors suggest endophytic fungal paclitaxel is derived from both mevalonate and non-mevalonate-like pathways. *Journal of Natural Products*, **2011**, 74, 2497-504	4.9	49
151	Bioaccessibility, cellular uptake and transport of luteins and assessment of their antioxidant activities. *Food Chemistry*, **2018**, 249, 66-76	8.5	48
150	Antioxidant Capacity and Phenolic Content of Selected Strawberry Genotypes. *Hortscience: A Publication of the American Society for Hortcultural Science*, **2005**, 40, 1777-1781	2.4	48
149	Assessing the Fatty Acid, Carotenoid, and Tocopherol Compositions of Amaranth and Quinoa Seeds Grown in Ontario and Their Overall Contribution to Nutritional Quality. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 1103-10	5.7	47
148	Carotenoid compositions of coloured tomato cultivars and contribution to antioxidant activities and protection against H(2)O(2)-induced cell death in H9c2. *Food Chemistry*, **2013**, 136, 878-88	8.5	47
147	Micellar electrokinetic capillary electrophoresis for rapid analysis of patulin in apple cider. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 5231-5	5.7	47
146	Bioaccessibility, Cellular Uptake, and Transport of Astaxanthin Isomers and their Antioxidative Effects in Human Intestinal Epithelial Caco-2 Cells. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 10223-10232	5.7	46
145	Separation of geometric isomers of native lutein diesters in marigold (Tagetes erecta L.) by high-performance liquid chromatography-mass spectrometry. *Journal of Chromatography A*, **2004**, 1045, 65-70	4.5	45
144	Dietary flaxseed modulates the colonic microenvironment in healthy C57Bl/6 male mice which may alter susceptibility to gut-associated diseases. *Journal of Nutritional Biochemistry*, **2016**, 28, 61-9	6.3	43
143	Factors affecting the dissolution and degradation of oriental mustard-derived sinigrin and allyl isothiocyanate in aqueous media. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 1898-902	5.7	43
142	Anthocyanin-rich phenolic extracts of purple root vegetables inhibit pro-inflammatory cytokines induced by H2O2 and enhance antioxidant enzyme activities in Caco-2 cells. *Journal of Functional Foods*, **2016**, 22, 363-375	5.1	42
141	Exploitation of Polyphenolic Extracts from Grape Marc as Natural Antioxidants by Encapsulation in Lipid-Based Nanodelivery Systems. *Food and Bioprocess Technology*, **2013**, 6, 2609-2620	5.1	42
140	Systematic evaluation of pre-HPLC sample processing methods on total and individual isoflavones in soybeans and soy products. *Food Research International*, **2011**, 44, 2425-2434	7	42
139	Direct and simultaneous analysis of sinigrin and allyl isothiocyanate in mustard samples by high-performance liquid chromatography. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 4749-53	5.7	42
138	A review on insoluble-bound phenolics in plant-based food matrix and their contribution to human health with future perspectives. *Trends in Food Science and Technology*, **2020**, 105, 347-362	15.3	41

137	5-hydroxymethyl-2-furfural and derivatives formed during acid hydrolysis of conjugated and bound phenolics in plant foods and the effects on phenolic content and antioxidant capacity. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4754-61	5.7	40
136	Anti-Inflammatory Effects of Different Astaxanthin Isomers and the Roles of Lipid Transporters in the Cellular Transport of Astaxanthin Isomers in Caco-2 Cell Monolayers. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 6222-6231	5.7	39
135	White and dark kidney beans reduce colonic mucosal damage and inflammation in response to dextran sodium sulfate. *Journal of Nutritional Biochemistry*, **2015**, 26, 752-60	6.3	39
134	Dietary flaxseed intake exacerbates acute colonic mucosal injury and inflammation induced by dextran sodium sulfate. *American Journal of Physiology - Renal Physiology*, **2014**, 306, G1042-55	5.1	39
133	Free and conjugated phenolic compounds and their antioxidant activities in regular and non-darkening cranberry bean (Phaseolus vulgaris L.) seed coats. *Journal of Functional Foods*, **2015**, 18, 1047-1056	5.1	37
132	Peptides derived from eggshell membrane improve antioxidant enzyme activity and glutathione synthesis against oxidative damage in Caco-2 cells. *Journal of Functional Foods*, **2014**, 11, 571-580	5.1	37
131	Structural characteristics and antioxidant activities of oligosaccharides from longan fruit pericarp. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9293-8	5.7	36
130	The glycemic index of pigmented potatoes is related to their polyphenol content. *Food and Function*, **2014**, 5, 909-15	6.1	35
129	Evaluation of antioxidant activities and chemical characterisation of staghorn sumac fruit (Rhus hirta L.). *Food Chemistry*, **2013**, 138, 1333-40	8.5	35
128	Purification of deoxynivalenol from Fusarium graminearum rice culture and mouldy corn by high-speed counter-current chromatography. *Journal of Chromatography A*, **2007**, 1151, 187-92	4.5	35
127	Isoflavone, □aminobutyric acid contents and antioxidant activities are significantly increased during germination of three Chinese soybean cultivars. *Journal of Functional Foods*, **2015**, 14, 596-604	5.1	34
126	Antioxidant and anti-inflammatory activities of pyranoanthocyanins and other polyphenols from staghorn sumac (Rhus hirta L.) in Caco-2 cell models. *Journal of Functional Foods*, **2016**, 20, 139-147	5.1	34
125	Preparative separation of chromones in plant extract of Saposhnikovia divaricata by high-performance counter-current chromatography. *Journal of Separation Science*, **2011**, 34, 520-6	3.4	34
124	Chickpea-supplemented diet alters the gut microbiome and enhances gut barrier integrity in C57Bl/6 male mice. *Journal of Functional Foods*, **2017**, 38, 663-674	5.1	33
123	Isolation and structural characterization of unusual pyranoanthocyanins and related anthocyanins from Staghorn sumac (Rhus typhina L.) via UPLC-ESI-MS, (1)H, (13)C, and 2D NMR spectroscopy. *Phytochemistry*, **2013**, 94, 284-93	4	33
122	Effect of domestic cooking on carotenoids, tocopherols, fatty acids, phenolics, and antioxidant activities of lentils (Lens culinaris). *Journal of Agricultural and Food Chemistry*, **2014**, 62, 12585-94	5.7	33
121	Nematicidal Activity of Monoterpenoid Compounds against Economically Important Nematodes in Agriculture. *Journal of Essential Oil Research*, **2000**, 12, 350-354	2.3	33
120	Antioxidant and anti-inflammatory polyphenols and peptides of common bean (Phaseolus vulga L.) milk and yogurt in Caco-2 and HT-29 cell models. *Journal of Functional Foods*, **2019**, 53, 125-135	5.1	33

119	Bioaccessibility, bioavailability, and anti-inflammatory effects of anthocyanins from purple root vegetables using mono- and co-culture cell models. *Molecular Nutrition and Food Research*, **2017**, 61, 1600928	5.9	31
118	Intestinal transport of pure diester-type alkaloids from an aconite extract across the Caco-2 cell monolayer model. *Planta Medica*, **2012**, 78, 692-7	3.1	31
117	Designer fruits and vegetables with enriched phytochemicals for human health. *Canadian Journal of Plant Science*, **2006**, 86, 773-786	1	31
116	Effects of cooking on rutin and glutathione concentrations and antioxidant activity of green asparagus (Asparagus officinalis) spears. *Journal of Functional Foods*, **2015**, 12, 342-353	5.1	29
115	The phytochemical composition, metabolites, bioavailability and in vivo antioxidant activity of Tetrastigma hemsleyanum leaves in rats. *Journal of Functional Foods*, **2017**, 30, 179-193	5.1	28
114	Physicochemical Properties and in Vitro Digestibility of Cooked Regular and Nondarkening Cranberry Beans (Phaseolus vulgaris L.) and Their Effects on Bioaccessibility, Phenolic Composition, and Antioxidant Activity. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10448-58	5.7	28
113	Studies on the homolytic and heterolytic cleavage of kaempferol and kaempferide glycosides using electrospray ionization tandem mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2010**, 24, 169-72	2.2	28
112	Insecticidal Activity of Cyanohydrin and Monoterpenoid Compounds. *Molecules*, **2000**, 5, 648-654	4.8	26
111	Influence of Dietary Applied Monoterpenoids and Derivatives on Survival and Growth of the European Corn Borer (Lepidoptera: Pyralidae). *Journal of Economic Entomology*, **1999**, 92, 56-67	2.2	26
110	Anti-inflammatory effects of phenolic-rich cranberry bean (Phaseolus vulgaris L.) extracts and enhanced cellular antioxidant enzyme activities in Caco-2 cells. *Journal of Functional Foods*, **2017**, 38, 675-685	5.1	25
109	Factors affecting the antioxidant potential and health benefits of plant foods. *Canadian Journal of Plant Science*, **2012**, 92, 1101-1111	1	25
108	Interaction of Monoterpenoids, Methyl Jasmonate, and Ca2+ in Controlling Postharvest Brown Rot of Sweet Cherry. *Hortscience: A Publication of the American Society for Hortcultural Science*, **2000**, 35, 1304-1307	2.4	24
107	Evaluation of nutritional profiles of starch and dry matter from early potato varieties and its estimated glycemic impact. *Food Chemistry*, **2016**, 203, 356-366	8.5	23
106	Whole Grain Consumption for the Prevention and Treatment of Breast Cancer. *Nutrients*, **2019**, 11,	6.7	23
105	Antiproliferative activity of pomiferin in normal (MCF-10A) and transformed (MCF-7) breast epithelial cells. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 13328-36	5.7	23
104	Bioaccessibility, in vitro antioxidant and anti-inflammatory activities of phenolics in cooked green lentil (Lens culinaris). *Journal of Functional Foods*, **2017**, 32, 248-255	5.1	22
103	Anti-inflammatory and anti-oxidative activities of daidzein and its sulfonic acid ester derivatives. *Journal of Functional Foods*, **2017**, 35, 635-640	5.1	22
102	Lipids, tocopherols, and carotenoids in leaves of amaranth and quinoa cultivars and a new approach to overall evaluation of nutritional quality traits. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 12610-9	5.7	22

101	Evidence for an isobutylamide associated with host-plant resistance to western flower thrips, Frankliniella occidentalis, in chrysanthemum. *Journal of Chemical Ecology*, **2005**, 31, 103-10	2.7	22
100	Isobutylamides of unsaturated fatty acids from Chrysanthemum morifolium associated with host-plant resistance against the western flower thrips. *Journal of Natural Products*, **2003**, 66, 1229-31	4.9	21
99	The Effect of Anthocyanin-Rich Purple Vegetable Diets on Metabolic Syndrome in Obese Zucker Rats. *Journal of Medicinal Food*, **2017**, 20, 1240-1249	2.8	19
98	Ultrafiltration LC-ESI-MSn screening of 5-lipoxygenase inhibitors from selected Chinese medicinal herbs Saposhnikovia divaricata, Smilax glabra, Pueraria lobata and Carthamus tinctorius. *Journal of Functional Foods*, **2016**, 24, 244-253	5.1	19
97	Glucosinolate aglucones and analogues: insecticidal properties and a QSAR. *Pest Management Science*, **1998**, 54, 35-42		19
96	In vitro antifungal activity and mode of action of selected polyphenolic antioxidants on Botrytis cinerea. *Archives of Phytopathology and Plant Protection*, **2010**, 43, 1564-1578	1	18
95	Phenolic Composition and Antioxidant Capacity of Newly Developed Strawberry Lines from British Columbia and Quebec. *International Journal of Food Properties*, **2011**, 14, 59-67	3	18
94	Osajin and Pomiferin, Two Isoflavones Purified from Osage Orange Fruits, Tested for Repellency to the Maize Weevil (Coleoptera: Curculionidae). *Environmental Entomology*, **2000**, 29, 1133-1137	2.1	18
93	The influence of soil macroinvertebrates on primary biodegradation of starch-containing polyethylene films. *Journal of Polymers and the Environment*, **1993**, 1, 301-306		18
92	Purified rutin and rutin-rich asparagus attenuates disease severity and tissue damage following dextran sodium sulfate-induced colitis. *Molecular Nutrition and Food Research*, **2016**, 60, 2396-2412	5.9	18
91	Phenolics of Green Pea (L.) Hulls, Their Plasma and Urinary Metabolites, Bioavailability, and in Vivo Antioxidant Activities in a Rat Model. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 11955-11968	5.7	17
90	Whole Soy Flour Incorporated into a Muffin and Consumed at 2 Doses of Soy Protein Does Not Lower LDL Cholesterol in a Randomized, Double-Blind Controlled Trial of Hypercholesterolemic Adults. *Journal of Nutrition*, **2015**, 145, 2665-74	4.1	16
89	Lutein in selected Canadian crops and agri-food processing by-products and purification by high-speed counter-current chromatography. *Journal of Chromatography A*, **2006**, 1112, 202-8	4.5	16
88	Ultrafiltration LC-ESI-MSn screening of MMP-2 inhibitors from selected Chinese medicinal herbs Smilax glabra Roxb., Smilax china L. and Saposhnikovia divaricata (Turcz.) Schischk as potential functional food ingredients. *Journal of Functional Foods*, **2015**, 15, 389-395	5.1	15
87	Anti-inflammatory Effect and Cellular Uptake Mechanism of Peptides from Common Bean (L.) Milk and Yogurts in Caco-2 Mono- and Caco-2/EA.hy926 Co-culture Models. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 8370-8381	5.7	15
86	Esterification enhanced intestinal absorption of ginsenoside Rh2 in Caco-2 cells without impacts on its protective effects against H□O□nduced cell injury in human umbilical vein endothelial cells (HUVECs). *Journal of Agricultural and Food Chemistry*, **2014**, 62, 2096-103	5.7	15
85	Naturally occurring cyanohydrins, analogues and derivatives as potential insecticides. *Pest Management Science*, **2000**, 56, 615-617	4.6	15
84	The phenolic profiles of Radix Tetrastigma after solid phase extraction (SPE) and their antitumor effects and antioxidant activities in H22 tumor-bearing mice. *Food and Function*, **2017**, 8, 4014-4027	6.1	14

83	Physicochemical properties and in´vitro digestibility of potato starch after inclusion with vanillic acid. *LWT - Food Science and Technology*, **2017**, 85, 218-224	5.4	14
82	Molecular Mechanisms Underlying the Absorption of Aglycone and Glycosidic Flavonoids in a Caco-2 BBe1 Cell Model. *ACS Omega*, **2020**, 5, 10782-10793	3.9	13
81	In vitro antioxidant synergism and antagonism between food extracts can lead to similar activities in H2O2-induced cell death, caspase-3 and MMP-2 activities in H9c2 cells. *Journal of the Science of Food and Agriculture*, **2012**, 92, 2983-93	4.3	13
80	Proteomic Profiles of Adipose and Liver Tissues from an Animal Model of Metabolic Syndrome Fed Purple Vegetables. *Nutrients*, **2018**, 10,	6.7	12
79	Chinese Sweet Leaf Tea () Mitigates LPS-Induced Low-Grade Chronic Inflammation and Reduces the Risk of Metabolic Disorders in a C57BL/6J Mouse Model. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 138-146	5.7	12
78	Chemical Compositions, Antiobesity, and Antioxidant Effects of Proanthocyanidins from Lotus Seed Epicarp and Lotus Seed Pot. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 13492-13502	5.7	12
77	A comprehensive profiling of free, conjugated and bound phenolics and lipophilic antioxidants in red and green lentil processing by-products. *Food Chemistry*, **2020**, 325, 126925	8.5	11
76	S-PT84 Prevents Low-Grade Chronic Inflammation-Associated Metabolic Disorders in a Lipopolysaccharide and High-Fat Diet C57/BL6J Mouse Model. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 4374-4386	5.7	11
75	Influence of cultivar and year on phytochemical and antioxidant activity of potato (Solanum tuberosum L.) in Ontario. *Canadian Journal of Plant Science*, **2012**, 92, 485-493	1	11
74	Do short chain fatty acids and phenolic metabolites of the gut have synergistic anti-inflammatory effects? - New insights from a TNF-□nduced Caco-2 cell model. *Food Research International*, **2021**, 139, 109833	7	11
73	Extraction and isolation of acetylcholinesterase inhibitors from Citrus limon peel using an in vitro method. *Journal of Separation Science*, **2020**, 43, 1531-1543	3.4	10
72	Agronomic Characteristics and Chemical Composition of Newly Developed Day-Neutral Strawberry Lines by Agriculture and Agri-Food Canada. *International Journal of Food Properties*, **2010**, 13, 1234-1243	3	10
71	The effects of environment and storage on rutin concentration in two asparagus cultivars grown in southern Ontario. *Canadian Journal of Plant Science*, **2012**, 92, 901-912	1	10
70	Physicochemical and digestion characteristics of flour and starch from eight Canadian red and green lentils. *International Journal of Food Science and Technology*, **2018**, 53, 735-746	3.8	10
69	Effect of a Short-Time Germination Process on the Nutrient Composition, Microbial Counts and Bread-Making Potential of Whole Flaxseed. *Journal of Food Processing and Preservation*, **2015**, 39, 1574-1586	2.1	9
68	Application of the electronic nose to the classification of resistance to Western flower thrips in chrysanthemums. *Journal of Chemical Ecology*, **2005**, 31, 2439-50	2.7	9
67	Antioxidants and Human Health **2012**, 273-308		8
66	Red-Osier Dogwood Extracts Prevent Inflammatory Responses in Caco-2 Cells and a Caco-2 BBe1/EA.hy926 Cell Co-Culture Model. *Antioxidants*, **2019**, 8,	7.1	7

65	Genetic variation and heritability of rutin and glutathione concentrations in asparagus spears. *Canadian Journal of Plant Science*, **2014**, 94, 1355-1362	1	7
64	Bioactive Compounds in Corn **2012**, 85-103		7
63	Amber, red and blue LEDs modulate phenolic contents and antioxidant activities in eight Cruciferous microgreens. *Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)*, **2020**, 11, 95-109	3.7	7
62	On-line coupling pressurised liquid extraction with two-dimensional counter current chromatography for isolation of natural acetylcholinesterase inhibitors from Astragalus membranaceus. *Phytochemical Analysis*, **2021**, 32, 640-653	3.4	7
61	Phenolics of cereal, pulse and oilseed processing by-products and potential effects of solid-state fermentation on their bioaccessibility, bioavailability and health benefits: A review. *Trends in Food Science and Technology*, **2021**, 116, 954-974	15.3	7
60	Synergistic interactions between antioxidants used in food preservation **2015**, 335-347		6
59	Synergistic antioxidant effects of petunidin and lycopene in H9c2 cells submitted to hydrogen peroxide: Role of Akt/Nrf2 pathway. *Journal of Food Science*, **2020**, 85, 1752-1763	3.4	6
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