

Rong Tsao

List of Publications by Year in Descending Order

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Version: 2024-04-27

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Anti-inflammatory effect of lentil hull (<i>Lens culinaris</i>) extract via MAPK/NF- κ B signaling pathways and effects of digestive products on intestinal barrier and inflammation in Caco-2 and Raw264.7 co-culture. <i>Journal of Functional Foods</i> , 2022 , 92, 105044	5.1	1
207	Green Pea (L.) Hull Polyphenol Extracts Ameliorate DSS-Induced Colitis through Keap1/Nrf2 Pathway and Gut Microbiota Modulation. <i>Foods</i> , 2021 , 10,	4.9	4
206	Effect of combined light-emitting diodes on the accumulation of glucosinolates in Brassica microgreens. <i>Food Production Processing and Nutrition</i> , 2021 , 3,	4.6	2
205	Role of dietary polyphenols on gut microbiota, their metabolites and health benefits. <i>Food Research International</i> , 2021 , 142, 110189	7	53
204	Phenolics of Yellow Pea (L.) Hulls, Their Plasma and Urinary Metabolites, Organ Distribution, and Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5013-5025	5.7	2
203	LED-Induced Carotenoid Synthesis and Related Gene Expression in Brassica Microgreens. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 4674-4685	5.7	6
202	Development of ultrasound-assisted centrifugal extraction and online solvent concentration coupled with parallel countercurrent chromatography for the preparation of purified phytochemicals: Application to <i>Lycium ruthenicum</i> . <i>Industrial Crops and Products</i> , 2021 , 162, 113266	5.9	2
201	Development of ultrasound-assisted mixture extraction and online extraction solution concentration coupled with countercurrent chromatography for the preparation of pure phytochemicals from <i>Phellinus vaninii</i> . <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2021 , 1171, 122619	3.2	1
200	On-line coupling pressurised liquid extraction with two-dimensional counter current chromatography for isolation of natural acetylcholinesterase inhibitors from <i>Astragalus membranaceus</i> . <i>Phytochemical Analysis</i> , 2021 , 32, 640-653	3.4	7
199	Do short chain fatty acids and phenolic metabolites of the gut have synergistic anti-inflammatory effects? - New insights from a TNF- α -induced Caco-2 cell model. <i>Food Research International</i> , 2021 , 139, 109833	7	11
198	Anti-Inflammatory Effect and Cellular Transport Mechanism of Phenolics from Common Bean (L.) Milk and Yogurts in Caco-2 Mono- and Caco-2/EA.hy926 Co-Culture Models. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1513-1523	5.7	2
197	Differential specificities of polyphenol oxidase from lotus seeds (<i>Nelumbo nucifera</i> Gaertn.) toward stereoisomers, (-)-epicatechin and (+)-catechin: Insights from comparative molecular docking studies. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111728	5.4	2
196	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. <i>Trends in Food Science and Technology</i> , 2021 , 116, 954-974	15.3	7
195	Liberation of insoluble-bound phenolics from lentil hull matrices as affected by <i>Rhizopus oryzae</i> fermentation: Alteration in phenolic profiles and their inhibitory capacities against low-density lipoprotein (LDL) and DNA oxidation. <i>Food Chemistry</i> , 2021 , 363, 130275	8.5	1
194	Impact of solid-state fermentation on factors and mechanisms influencing the bioactive compounds of grains and processing by-products.. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-26	11.5	2
193	Molecular Mechanisms Underlying the Absorption of Aglycone and Glycosidic Flavonoids in a Caco-2 BB β 1 Cell Model. <i>ACS Omega</i> , 2020 , 5, 10782-10793	3.9	13
192	Synergistic antioxidant effects of petunidin and lycopene in H9c2 cells submitted to hydrogen peroxide: Role of Akt/Nrf2 pathway. <i>Journal of Food Science</i> , 2020 , 85, 1752-1763	3.4	6

191	LC-MS/MS for simultaneous detection and quantification of Amadori compounds in tomato products and dry foods and factors affecting the formation and antioxidant activities. <i>Journal of Food Science</i> , 2020 , 85, 1007-1017	3.4	5
190	Extraction and isolation of acetylcholinesterase inhibitors from Citrus limon peel using an in vitro method. <i>Journal of Separation Science</i> , 2020 , 43, 1531-1543	3.4	10
189	A comprehensive profiling of free, conjugated and bound phenolics and lipophilic antioxidants in red and green lentil processing by-products. <i>Food Chemistry</i> , 2020 , 325, 126925	8.5	11
188	S-PT84 Prevents Low-Grade Chronic Inflammation-Associated Metabolic Disorders in a Lipopolysaccharide and High-Fat Diet C57/BL6J Mouse Model. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 4374-4386	5.7	11
187	Amber, red and blue LEDs modulate phenolic contents and antioxidant activities in eight Cruciferous microgreens. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 2020 , 11, 95-109	3.7	7
186	Chinese Sweet Leaf Tea () Mitigates LPS-Induced Low-Grade Chronic Inflammation and Reduces the Risk of Metabolic Disorders in a C57BL/6J Mouse Model. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 138-146	5.7	12
185	A review on insoluble-bound phenolics in plant-based food matrix and their contribution to human health with future perspectives. <i>Trends in Food Science and Technology</i> , 2020 , 105, 347-362	15.3	41
184	Preparation of 9- β -Carotene and 9- β -Carotene High-Loaded Nanostructured Lipid Carriers: Characterization and Storage Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13844-13853	5.7	4
183	Application of accelerated solvent extraction coupled with online two-dimensional countercurrent chromatography for continuous extraction and separation of bioactive compounds from Citrus limon peel. <i>Journal of Separation Science</i> , 2020 , 43, 3793-3805	3.4	1
182	Red-Osier Dogwood Extracts Prevent Inflammatory Responses in Caco-2 Cells and a Caco-2 BBe1/EA.hy926 Cell Co-Culture Model. <i>Antioxidants</i> , 2019 , 8,	7.1	7
181	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6222-6231	5.7	39
180	Current Review of the Modulatory Effects of LED Lights on Photosynthesis of Secondary Metabolites and Future Perspectives of Microgreen Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6075-6090	5.7	49
179	Whole Grain Consumption for the Prevention and Treatment of Breast Cancer. <i>Nutrients</i> , 2019 , 11,	6.7	23
178	Technologies for Improving the Nutritional Quality of Cereals 2019 , 19-31		
177	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8370-8381	5.7	15
176	Lactobacillus pentosus S-PT84 prevents LPS-induced low-grade chronic inflammation in a C57BL/6J mouse model. <i>Journal of Functional Foods</i> , 2019 , 62, 103526	5.1	3
175	Phenolics of Green Pea (L.) Hulls, Their Plasma and Urinary Metabolites, Bioavailability, and in Vivo Antioxidant Activities in a Rat Model. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11955-11968	5.7	17
174	PSVIII-12 Comparative characterization of intestinal alkaline phosphatase kinetics in young piglets and human Caco-2 cells. <i>Journal of Animal Science</i> , 2019 , 97, 282-283	0.7	1

173	PSVI-13 Anti-inflammatory effects of polyphenol-rich red osier dogwood extracts in Caco-2 mono- and Caco-2/EA.hy926 co-culture models. <i>Journal of Animal Science</i> , 2019 , 97, 211-212	0.7	78
172	Effects of Flaxseed and Its Components on Mammary Gland MiRNome: Identification of Potential Biomarkers to Prevent Breast Cancer Development. <i>Nutrients</i> , 2019 , 11,	6.7	6
171	Antioxidant and anti-inflammatory polyphenols and peptides of common bean (<i>Phaseolus vulga</i> L.) milk and yogurt in Caco-2 and HT-29 cell models. <i>Journal of Functional Foods</i> , 2019 , 53, 125-135	5.1	33
170	Recent Advances in the Understanding of the Health Benefits and Molecular Mechanisms Associated with Green Tea Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1029-1043	5.7	194
169	The effect of greenhouse covering materials on phytochemical composition and antioxidant capacity of tomato cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4427-4435	4.3	5
168	Bioaccessibility, cellular uptake and transport of luteins and assessment of their antioxidant activities. <i>Food Chemistry</i> , 2018 , 249, 66-76	8.5	48
167	Proteomic Profiles of Adipose and Liver Tissues from an Animal Model of Metabolic Syndrome Fed Purple Vegetables. <i>Nutrients</i> , 2018 , 10,	6.7	12
166	Physicochemical and digestion characteristics of flour and starch from eight Canadian red and green lentils. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 735-746	3.8	10
165	Chemical Compositions, Antiobesity, and Antioxidant Effects of Proanthocyanidins from Lotus Seed Epicarp and Lotus Seed Pot. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 13492-13502	5.7	12
164	Rapid and Efficient Conversion of All-E-astaxanthin to 9Z- and 13Z-Isomers and Assessment of Their Stability and Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 818-826	5.7	53
163	Anti-inflammatory effects of phenolic-rich cranberry bean (<i>Phaseolus vulgaris</i> L.) extracts and enhanced cellular antioxidant enzyme activities in Caco-2 cells. <i>Journal of Functional Foods</i> , 2017 , 38, 675-685	5.1	25
162	The phytochemical composition, metabolites, bioavailability and in vivo antioxidant activity of <i>Tetragium hemsleyanum</i> leaves in rats. <i>Journal of Functional Foods</i> , 2017 , 30, 179-193	5.1	28
161	Extraction and isolation of potential anti-stroke compounds from black soybean (<i>Glycine max</i> L. Merrill) guided by in vitro PC12 cell model. <i>Journal of Functional Foods</i> , 2017 , 31, 295-303	5.1	5
160	Bioaccessibility, in vitro antioxidant and anti-inflammatory activities of phenolics in cooked green lentil (<i>Lens culinaris</i>). <i>Journal of Functional Foods</i> , 2017 , 32, 248-255	5.1	22
159	Phytochemicals in quinoa and amaranth grains and their antioxidant, anti-inflammatory, and potential health beneficial effects: a review. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600767	5.9	124
158	Chickpea-supplemented diet alters the gut microbiome and enhances gut barrier integrity in C57Bl/6 male mice. <i>Journal of Functional Foods</i> , 2017 , 38, 663-674	5.1	33
157	Reprint of Bioaccessibility, in vitro antioxidant and anti-inflammatory activities of phenolics in cooked green lentil (<i>Lens culinaris</i>) <i>Journal of Functional Foods</i> , 2017 , 38, 698-705	5.1	2
156	The Effect of Anthocyanin-Rich Purple Vegetable Diets on Metabolic Syndrome in Obese Zucker Rats. <i>Journal of Medicinal Food</i> , 2017 , 20, 1240-1249	2.8	19

155	Bioaccessibility, Cellular Uptake, and Transport of Astaxanthin Isomers and their Antioxidative Effects in Human Intestinal Epithelial Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 10223-10232	5-7	46
154	Biomarkers of oxidative stress and cellular-based assays of indirect antioxidant measurement 2017 , 165-186		5
153	The phenolic profiles of Radix Tetrastigma after solid phase extraction (SPE) and their antitumor effects and antioxidant activities in H22 tumor-bearing mice. <i>Food and Function</i> , 2017 , 8, 4014-4027	6.1	14
152	Physicochemical properties and in vitro digestibility of potato starch after inclusion with vanillic acid. <i>LWT - Food Science and Technology</i> , 2017 , 85, 218-224	5-4	14
151	Bioaccessibility, bioavailability, and anti-inflammatory effects of anthocyanins from purple root vegetables using mono- and co-culture cell models. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600928	5.9	31
150	Anti-inflammatory and anti-oxidative activities of daidzein and its sulfonic acid ester derivatives. <i>Journal of Functional Foods</i> , 2017 , 35, 635-640	5.1	22
149	Total polyphenol content, carotenoid, tocopherol and fatty acid composition of commonly consumed Canadian pulses and their contribution to antioxidant activity. <i>Journal of Functional Foods</i> , 2017 , 38, 602-611	5.1	62
148	Nomenclature and general classification of antioxidant activity/capacity assays 2017 , 1-19		4
147	Mitigation of Patulin in Fresh and Processed Foods and Beverages. <i>Toxins</i> , 2017 , 9,	4.9	66
146	Ultrafiltration LC-ESI-MSn screening of 5-lipoxygenase inhibitors from selected Chinese medicinal herbs Saposchnikovia divaricata, Smilax glabra, Pueraria lobata and Carthamus tinctorius. <i>Journal of Functional Foods</i> , 2016 , 24, 244-253	5.1	19
145	Assessing the Fatty Acid, Carotenoid, and Tocopherol Compositions of Amaranth and Quinoa Seeds Grown in Ontario and Their Overall Contribution to Nutritional Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1103-10	5.7	47
144	Antioxidant and anti-inflammatory activities of pyranoanthocyanins and other polyphenols from staghorn sumac (<i>Rhus hirta</i> L.) in Caco-2 cell models. <i>Journal of Functional Foods</i> , 2016 , 20, 139-147	5.1	34
143	Evaluation of nutritional profiles of starch and dry matter from early potato varieties and its estimated glycemic impact. <i>Food Chemistry</i> , 2016 , 203, 356-366	8.5	23
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. <i>Journal of Functional Foods</i> , 2016 , 22, 363-375	5.1	42
141	Bound Phenolics of Quinoa Seeds Released by Acid, Alkaline, and Enzymatic Treatments and Their Antioxidant and α-Glucosidase and Pancreatic Lipase Inhibitory Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1712-9	5.7	93
140	Dietary polyphenols, oxidative stress and antioxidant and anti-inflammatory effects. <i>Current Opinion in Food Science</i> , 2016 , 8, 33-42	9.8	661
139	Dietary flaxseed modulates the colonic microenvironment in healthy C57Bl/6 male mice which may alter susceptibility to gut-associated diseases. <i>Journal of Nutritional Biochemistry</i> , 2016 , 28, 61-9	6.3	43
138	Diets enriched with cranberry beans alter the microbiota and mitigate colitis severity and associated inflammation. <i>Journal of Nutritional Biochemistry</i> , 2016 , 28, 129-39	6.3	69

137	Tracking isoflavones in whole soy flour, soy muffins and the plasma of hypercholesterolaemic adults. <i>Journal of Functional Foods</i> , 2016 , 24, 420-428	5.1	5
136	Purified rutin and rutin-rich asparagus attenuates disease severity and tissue damage following dextran sodium sulfate-induced colitis. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 2396-2412	5.9	18
135	Synergistic interactions between antioxidants used in food preservation 2015 , 335-347		6
134	Ultrafiltration LC-ESI-MSn screening of MMP-2 inhibitors from selected Chinese medicinal herbs <i>Smilax glabra</i> Roxb., <i>Smilax china</i> L. and <i>Saposhnikovia divaricata</i> (Turcz.) Schischk as potential functional food ingredients. <i>Journal of Functional Foods</i> , 2015 , 15, 389-395	5.1	15
133	Isoflavone, β -aminobutyric acid contents and antioxidant activities are significantly increased during germination of three Chinese soybean cultivars. <i>Journal of Functional Foods</i> , 2015 , 14, 596-604	5.1	34
132	White and dark kidney beans reduce colonic mucosal damage and inflammation in response to dextran sodium sulfate. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 752-60	6.3	39
131	Characterization of free, conjugated and bound phenolics and lipophilic antioxidants in regular- and non-darkening cranberry beans (<i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2015 , 185, 298-308	8.5	89
130	An Endophyte Constructs Fungicide-Containing Extracellular Barriers for Its Host Plant. <i>Current Biology</i> , 2015 , 25, 2570-6	6.3	49
129	Physicochemical Properties and in Vitro Digestibility of Cooked Regular and Nondarkening Cranberry Beans (<i>Phaseolus vulgaris</i> L.) and Their Effects on Bioaccessibility, Phenolic Composition, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10448-58	5.7	28
128	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. <i>Journal of Nutrition</i> , 2015 , 145, 2665-74	4.1	16
127	Effects of cooking on rutin and glutathione concentrations and antioxidant activity of green asparagus (<i>Asparagus officinalis</i>) spears. <i>Journal of Functional Foods</i> , 2015 , 12, 342-353	5.1	29
126	Characterisation of fatty acid, carotenoid, tocopherol/tocotrienol compositions and antioxidant activities in seeds of three <i>Chenopodium quinoa</i> Willd. genotypes. <i>Food Chemistry</i> , 2015 , 174, 502-8	8.5	114
125	Free and conjugated phenolic compounds and their antioxidant activities in regular and non-darkening cranberry bean (<i>Phaseolus vulgaris</i> L.) seed coats. <i>Journal of Functional Foods</i> , 2015 , 18, 1047-1056	5.1	37
124	Characterisation of phenolics, betanins and antioxidant activities in seeds of three <i>Chenopodium quinoa</i> Willd. genotypes. <i>Food Chemistry</i> , 2015 , 166, 380-388	8.5	183
123	Characterization of phenolics, betacyanins and antioxidant activities of the seed, leaf, sprout, flower and stalk extracts of three <i>Amaranthus</i> species. <i>Journal of Food Composition and Analysis</i> , 2015 , 37, 75-81	4.1	84
122	Phenolic profiles of 20 Canadian lentil cultivars and their contribution to antioxidant activity and inhibitory effects on α -glucosidase and pancreatic lipase. <i>Food Chemistry</i> , 2015 , 172, 862-72	8.5	251
121	Effect of a Short-Time Germination Process on the Nutrient Composition, Microbial Counts and Bread-Making Potential of Whole Flaxseed. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 1574-1586	2.1	9
120	Tracking Isoflavones in Whole Soy Flour, Soy Muffins and Plasma after Consumption of Muffins by Healthy Adults. <i>FASEB Journal</i> , 2015 , 29, 606.19	0.9	

119	Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems. <i>Food Chemistry</i> , 2014 , 147, 42-50	8.5	198
118	Effects of hemp (<i>Cannabis sativa</i> L.) seed oil press-cake and decaffeinated green tea leaves (<i>Camellia sinensis</i>) on functional characteristics of gluten-free crackers. <i>Journal of Food Science</i> , 2014 , 79, C318-25	3.4	56
117	Fatty acid, carotenoid and tocopherol compositions of 20 Canadian lentil cultivars and synergistic contribution to antioxidant activities. <i>Food Chemistry</i> , 2014 , 161, 296-304	8.5	66
116	Peptides derived from eggshell membrane improve antioxidant enzyme activity and glutathione synthesis against oxidative damage in Caco-2 cells. <i>Journal of Functional Foods</i> , 2014 , 11, 571-580	5.1	37
115	The glycemic index of pigmented potatoes is related to their polyphenol content. <i>Food and Function</i> , 2014 , 5, 909-15	6.1	35
114	Esterification enhanced intestinal absorption of ginsenoside Rh2 in Caco-2 cells without impacts on its protective effects against H ₂ O ₂ -induced cell injury in human umbilical vein endothelial cells (HUVECs). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2096-103	5.7	15
113	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. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4754-61	5.7	40
112	Bioaccessibility, in vitro antioxidant activities and in vivo anti-inflammatory activities of a purple tomato (<i>Solanum lycopersicum</i> L.). <i>Food Chemistry</i> , 2014 , 159, 353-60	8.5	61
111	Dietary flaxseed intake exacerbates acute colonic mucosal injury and inflammation induced by dextran sodium sulfate. <i>American Journal of Physiology - Renal Physiology</i> , 2014 , 306, G1042-55	5.1	39
110	Antioxidant activity of enzymatic hydrolysates from eggshell membrane proteins and its protective capacity in human intestinal epithelial Caco-2 cells. <i>Journal of Functional Foods</i> , 2014 , 10, 35-45	5.1	86
109	Lipids, tocopherols, and carotenoids in leaves of amaranth and quinoa cultivars and a new approach to overall evaluation of nutritional quality traits. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12610-9	5.7	22
108	Cooked navy and black bean diets improve biomarkers of colon health and reduce inflammation during colitis. <i>British Journal of Nutrition</i> , 2014 , 111, 1549-63	3.6	64
107	Genetic variation and heritability of rutin and glutathione concentrations in asparagus spears. <i>Canadian Journal of Plant Science</i> , 2014 , 94, 1355-1362	1	7
106	Effect of domestic cooking on carotenoids, tocopherols, fatty acids, phenolics, and antioxidant activities of lentils (<i>Lens culinaris</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12585-94	5.7	33
105	SCREENING AND STRUCTURAL CHARACTERIZATION OF MMP-2 INHIBITOR FROM <i>CARTHAMUS TINCTORIUS</i> L. USING ULTRAFILTRATION LIQUID CHROMATOGRAPHY-MASS SPECTROMETRY. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2014 , 37, 2327-2336	1.3	6
104	Analytical techniques for phytochemicals 2013 , 434-451		
103	Exploitation of Polyphenolic Extracts from Grape Marc as Natural Antioxidants by Encapsulation in Lipid-Based Nanodelivery Systems. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2609-2620	5.1	42
102	Carotenoid compositions of coloured tomato cultivars and contribution to antioxidant activities and protection against H ₂ O ₂ -induced cell death in H9c2. <i>Food Chemistry</i> , 2013 , 136, 878-88	8.5	47

101	Isolation and structural characterization of unusual pyranoanthocyanins and related anthocyanins from Staghorn sumac (<i>Rhus typhina</i> L.) via UPLC-ESI-MS, (1)H, (13)C, and 2D NMR spectroscopy. <i>Phytochemistry</i> , 2013 , 94, 284-93	4	33
100	Evaluation of antioxidant activities and chemical characterisation of staghorn sumac fruit (<i>Rhus hirta</i> L.). <i>Food Chemistry</i> , 2013 , 138, 1333-40	8.5	35
99	Nutraceutical and Health Properties of Psyllium 2012 , 149-163		
98	Nutraceutical and Health Properties of Sorghum and Millet 2012 , 165-186		3
97	Health Benefits and Bioactive Compounds in Field Peas, Faba Beans, and Chickpeas 2012 , 199-215		3
96	Nutraceutical Properties and Health Benefits of Oats 2012 , 21-36		6
95	Phenolic Phytochemicals from Rye (<i>Secale Cereale</i> L) 2012 , 71-84		1
94	Bioactive Compounds in Corn 2012 , 85-103		7
93	Antioxidant and Health Promoting Properties of Wheat (<i>Triticum</i> spp.) 2012 , 113-130		3
92	Highly pigmented vegetables: Anthocyanin compositions and their role in antioxidant activities. <i>Food Research International</i> , 2012 , 46, 250-259	7	164
91	Dietary Fiber and Human Health 2012 , 261-271		2
90	Buckwheat: A Novel Pseudocereal 2012 , 131-148		
89	Nutraceutical Properties and Health Benefits of Rice 2012 , 37-64		2
88	Factors affecting the antioxidant potential and health benefits of plant foods. <i>Canadian Journal of Plant Science</i> , 2012 , 92, 1101-1111	1	25
87	Food Science and Technology 2012 , 315-316		
86	Bioactives and Health Benefits of Lentils (<i>Lens culinaris</i> L.) 2012 , 217-228		1
85	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. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 2983-93	4.3	13
84	Optimization of microwave-assisted extraction of phenolics from potato and its downstream waste using orthogonal array design. <i>Food Chemistry</i> , 2012 , 133, 1292-1298	8.5	99

83	Microwave-assisted extraction of phenolics with maximal antioxidant activities in tomatoes. <i>Food Chemistry</i> , 2012 , 130, 928-936	8.5	169
82	Ultra-performance liquid chromatographic separation of geometric isomers of carotenoids and antioxidant activities of 20 tomato cultivars and breeding lines. <i>Food Chemistry</i> , 2012 , 132, 508-17	8.5	57
81	Intestinal transport of pure diester-type alkaloids from an aconite extract across the Caco-2 cell monolayer model. <i>Planta Medica</i> , 2012 , 78, 692-7	3.1	31
80	Effects of Barley Consumption on Cardiovascular and Diabetic Risk 2012 , 7-19		3
79	Hypolipemic Effects of Rice Bran Oil 2012 , 65-70		
78	Nutraceutical and Health Properties of Common Beans (<i>Phaseolus vulgaris</i>) 2012 , 187-198		2
77	Antioxidants and Human Health 2012 , 273-308		8
76	Effects of Dietary Soy on the Prevention of Cardiovascular Disease 2012 , 243-259		1
75	The effects of environment and storage on rutin concentration in two asparagus cultivars grown in southern Ontario. <i>Canadian Journal of Plant Science</i> , 2012 , 92, 901-912	1	10
74	Influence of cultivar and year on phytochemical and antioxidant activity of potato (<i>Solanum tuberosum</i> L.) in Ontario. <i>Canadian Journal of Plant Science</i> , 2012 , 92, 485-493	1	11
73	Nutraceutical and Health Properties of Adlay 2012 , 105-112		
72	Cereals and Pulses [An Overview] 2012 , 1-5		3
71	Soy Isoflavones and Bone Health 2012 , 229-241		1
70	Chemical inhibitors suggest endophytic fungal paclitaxel is derived from both mevalonate and non-mevalonate-like pathways. <i>Journal of Natural Products</i> , 2011 , 74, 2497-504	4.9	49
69	Synergistic, additive, and antagonistic effects of food mixtures on total antioxidant capacities. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 960-8	5.7	199
68	Nutraceuticals and Antioxidant Function 2011 , 75-112		3
67	Characterization of phytochemicals and antioxidant activities of a purple tomato (<i>Solanum lycopersicum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11803-11	5.7	55
66	Evaluation of the stability and antioxidant activity of nanoencapsulated resveratrol during in vitro digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12352-60	5.7	142

65	How natural dietary antioxidants in fruits, vegetables and legumes promote vascular health. <i>Food Research International</i> , 2011 , 44, 14-22	7	164
64	Systematic evaluation of pre-HPLC sample processing methods on total and individual isoflavones in soybeans and soy products. <i>Food Research International</i> , 2011 , 44, 2425-2434	7	42
63	Can phytochemical antioxidant rich foods act as anti-cancer agents?. <i>Food Research International</i> , 2011 , 44, 2545-2554	7	52
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