Baojun Xu

List of Publications by Year
in descending order

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214	12,188	23500 58	34900 98
papers	citations	h-index	g-index

214	214	214	13400
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A Comparative Study on Phenolic Profiles and Antioxidant Activities of Legumes as Affected by Extraction Solvents. Journal of Food Science, 2007, 72, S159-S166.	1.5	753
2	Antidiabetic properties of dietary flavonoids: a cellular mechanism review. Nutrition and Metabolism, 2015, 12, 60.	1.3	364
3	Anti-inflammatory effects of phytochemicals from fruits, vegetables, and food legumes: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 1260-1270.	5.4	313
4	Comparative Analyses of Phenolic Composition, Antioxidant Capacity, and Color of Cool Season Legumes and Other Selected Food Legumes. Journal of Food Science, 2007, 72, S167-S177.	1.5	300
5	Effect of soaking, boiling, and steaming on total phenolic contentand antioxidant activities of cool season food legumes. Food Chemistry, 2008, 110, 1-13.	4.2	285
6	A critical review on production and industrial applications of beta-glucans. Food Hydrocolloids, 2016, 52, 275-288.	5.6	272
7	Total Phenolics, Phenolic Acids, Isoflavones, and Anthocyanins and Antioxidant Properties of Yellow and Black Soybeans As Affected by Thermal Processing. Journal of Agricultural and Food Chemistry, 2008, 56, 7165-7175.	2.4	264
8	Total Phenolic, Phenolic Acid, Anthocyanin, Flavan-3-ol, and Flavonol Profiles and Antioxidant Properties of Pinto and Black Beans (Phaseolus vulgaris L.) as Affected by Thermal Processing. Journal of Agricultural and Food Chemistry, 2009, 57, 4754-4764.	2.4	220
9	A Critical Review on Polyphenols and Health Benefits of Black Soybeans. Nutrients, 2017, 9, 455.	1.7	210
10	A critical review on the impacts of Î²-glucans on gut microbiota and human health. Journal of Nutritional Biochemistry, 2018, 61, 101-110.	1.9	208
11	Beta-glucans from edible and medicinal mushrooms: Characteristics, physicochemical and biological activities. Journal of Food Composition and Analysis, 2015, 41, 165-173.	1.9	203
12	Antidiabetic Effects of Simple Phenolic Acids: A Comprehensive Review. Phytotherapy Research, 2016, 30, 184-199.	2.8	200
13	Polyphenol-Rich Dry Common Beans (Phaseolus vulgaris L.) and Their Health Benefits. International Journal of Molecular Sciences, 2017, 18, 2331.	1.8	164
14	Platycodi Radix Affects Lipid Metabolism in Mice with High Fat Dietâ€“Induced Obesity. Journal of Nutrition, 2000, 130, 2760-2764.	1.3	161
15	Health-promoting effects of konjac glucomannan and its practical applications: A critical review. International Journal of Biological Macromolecules, 2019, 126, 273-281.	3.6	161
16	A Critical Review on Health Promoting Benefits of Edible Mushrooms through Gut Microbiota. International Journal of Molecular Sciences, 2017, 18, 1934.	1.8	155
17	A Concise Review on the Molecular Structure and Function Relationship of Î²-Glucan. International Journal of Molecular Sciences, 2019, 20, 4032.	1.8	150
18	An insight into the health benefits of fermented soy products. Food Chemistry, 2019, 271, 362-371.	4.2	148

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19	Review on the qualitative and quantitative analysis of the mycotoxin citrinin. Food Control, 2006, 17, 271-285.	2.8	147
20	Polyphenol-Rich Lentils and Their Health Promoting Effects. International Journal of Molecular Sciences, 2017, 18, 2390.	1.8	147
21	A critical review on phytochemical profile and health promoting effects of mung bean (Vigna radiata) Tj ETQq1 1 0.784314 rgBT /Ove	2.2	145
22	Antioxidant Capacity of Seed Coat, Dehulled Bean, and Whole Black Soybeans in Relation to Their Distributions of Total Phenolics, Phenolic Acids, Anthocyanins, and Isoflavones. Journal of Agricultural and Food Chemistry, 2008, 56, 8365-8373.	2.4	142
23	Skin Health Promotion Effects of Natural Betaâ€Glucan Derived from Cereals and Microorganisms: A Review. Phytotherapy Research, 2014, 28, 159-166.	2.8	141
24	An insight into anti-inflammatory effects of fungal beta-glucans. Trends in Food Science and Technology, 2015, 41, 49-59.	7.8	139
25	Causal Relationship between Diet-Induced Gut Microbiota Changes and Diabetes: A Novel Strategy to Transplant Faecalibacterium prausnitzii in Preventing Diabetes. International Journal of Molecular Sciences, 2018, 19, 3720.	1.8	138
26	Superfine grinding improves functional properties and antioxidant capacities of bran dietary fibre from Qingke (hull-less barley) grown in Qinghai-Tibet Plateau, China. Journal of Cereal Science, 2015, 65, 43-47.	1.8	124
27	Phytochemical distribution in hull and cotyledon of adzuki bean (Vigna angularis L.) and mung bean (Vigna radiate L.), and their contribution to antioxidant, anti-inflammatory and anti-diabetic activities. Food Chemistry, 2016, 201, 350-360.	4.2	124
28	Phenolic Substance Characterization and Chemical and Cell-Based Antioxidant Activities of 11 Lentils Grown in the Northern United States. Journal of Agricultural and Food Chemistry, 2010, 58, 1509-1517.	2.4	121
29	Kinetic changes of nutrients and antioxidant capacities of germinated soybean (Glycine max L.) and mung bean (Vigna radiata L.) with germination time. Food Chemistry, 2014, 143, 268-276.	4.2	118
30	Comparative study on antiproliferation properties and cellular antioxidant activities of commonly consumed food legumes against nine human cancer cell lines. Food Chemistry, 2012, 134, 1287-1296.	4.2	116
31	Phenolic acids and flavonoids profiles of commercial honey from different floral sources and geographic sources. International Journal of Food Properties, 2019, 22, 290-308.	1.3	105
32	Profiles of phenolics, carotenoids and antioxidative capacities of thermal processed white, yellow, orange and purple sweet potatoes grown in Guilin, China. Food Science and Human Wellness, 2015, 4, 123-132.	2.2	104
33	A systematic, comparative study on the beneficial health components and antioxidant activities of commercially fermented soy products marketed in China. Food Chemistry, 2015, 174, 202-213.	4.2	103
34	A critical review on analytical techniques to detect adulteration of extra virgin olive oil. Trends in Food Science and Technology, 2019, 91, 391-408.	7.8	101
35	Total Phenolic Content and Antioxidant Properties of Eclipse Black Beans (Phaseolus vulgaris) Tj ETQq1 1 0.784314 rgBT /Over	1.5	100
36	Comparative studies on phenolic profiles, antioxidant capacities and carotenoid contents of red goji berry (Lycium barbarum) and black goji berry (Lycium ruthenicum). Chemistry Central Journal, 2017, 11, 59.	2.6	97

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37	Anti-Diabetic Effects and Mechanisms of Dietary Polysaccharides. Molecules, 2019, 24, 2556.	1.7	95
38	Phenolic profiles, antioxidant capacities and metal chelating ability of edible mushrooms commonly consumed in China. LWT - Food Science and Technology, 2016, 72, 423-431.	2.5	94
39	Phytochemical Profiles and Health-Promoting Effects of Cool-Season Food Legumes As Influenced by Thermal Processing. Journal of Agricultural and Food Chemistry, 2009, 57, 10718-10731.	2.4	88
40	Molecular targets of vitexin and isovitexin in cancer therapy: a critical review. Annals of the New York Academy of Sciences, 2017, 1401, 102-113.	1.8	86
41	A critical review on the health benefits of fish consumption and its bioactive constituents. Food Chemistry, 2022, 369, 130874.	4.2	85
42	Characterization of Phenolic Substances and Antioxidant Properties of Food Soybeans Grown in the North Dakotaâ˜Minnesota Region. Journal of Agricultural and Food Chemistry, 2008, 56, 9102-9113.	2.4	84
43	Morphology, crystallinity, pasting, thermal and quality characteristics of starches from adzuki bean () Tj ETQq1 1 0.784314 rgBT /Ove Macromolecules, 2017, 105, 354-362.	3.6	80
44	Telomerase Inhibitors from Natural Products and Their Anticancer Potential. International Journal of Molecular Sciences, 2018, 19, 13.	1.8	80
45	Impact of consumption and cooking manners of vegetable oils on cardiovascular diseases- A critical review. Trends in Food Science and Technology, 2018, 71, 132-154.	7.8	75
46	Total phenolics and antioxidants profiles of commonly consumed edible flowers in China. International Journal of Food Properties, 2018, 21, 1524-1540.	1.3	75
47	Elimination of Trypsin Inhibitor Activity and Beany Flavor in Soy Milk by Consecutive Blanching and Ultrahigh-Temperature (UHT) Processing. Journal of Agricultural and Food Chemistry, 2008, 56, 7957-7963.	2.4	74
48	A systematic comparative study on morphological, crystallinity, pasting, thermal and functional characteristics of starches resources utilized in China. Food Chemistry, 2018, 259, 81-88.	4.2	74
49	Diffusion Profiles of Health Beneficial Components from Goji Berry (Lyceum barbarum) Marinated in Alcohol and Their Antioxidant Capacities as Affected by Alcohol Concentration and Steeping Time. Foods, 2013, 2, 32-42.	1.9	72
50	Food Quality Improvement of Soy Milk Made from Short-Time Germinated Soybeans. Foods, 2013, 2, 198-212.	1.9	71
51	An insight into anti-diabetic properties of dietary phytochemicals. Phytochemistry Reviews, 2017, 16, 535-553.	3.1	71
52	A critical review on anti-diabetic and anti-obesity effects of dietary resistant starch. Critical Reviews in Food Science and Nutrition, 2019, 59, 3019-3031.	5.4	71
53	Hydrocolloidal properties of flaxseed gum/konjac glucomannan compound gel. International Journal of Biological Macromolecules, 2019, 133, 1156-1163.	3.6	69
54	Distribution of phenolic compounds in seed coat and cotyledon, and their contribution to antioxidant capacities of red and black seed coat peanuts (Arachis hypogaea L.). Industrial Crops and Products, 2015, 67, 448-456.	2.5	67

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55	Phloretin loaded chitosan nanoparticles augments the pH-dependent mitochondrial-mediated intrinsic apoptosis in human oral cancer cells. International Journal of Biological Macromolecules, 2019, 130, 997-1008.	3.6	67
56	Anti-Obesity Effects of Medicinal and Edible Mushrooms. Molecules, 2018, 23, 2880.	1.7	65
57	Anti-inflammatory activity of polysaccharide from Schizophyllum commune as affected by ultrasonication. International Journal of Biological Macromolecules, 2016, 91, 100-105.	3.6	63
58	A critical review of the relationship between dietary components, the gut microbeAkkermansia muciniphila, and human health. Critical Reviews in Food Science and Nutrition, 2020, 60, 2265-2276.	5.4	63
59	Comparative Studies on the Antioxidant Activities of Nine Common Food Legumes Against Copper-Induced Human Low-Density Lipoprotein Oxidation In Vitro. Journal of Food Science, 2007, 72, S522-S527.	1.5	61
60	Application of vibrational spectroscopy for classification, authentication and quality analysis of mushroom: A concise review. Food Chemistry, 2019, 289, 545-557.	4.2	61
61	Î²-Glucan extraction from bran of hull-less barley by accelerated solvent extraction combined with response surface methodology. Journal of Cereal Science, 2014, 59, 95-100.	1.8	60
62	Isoflavones, Flavan-3-ols, Phenolic Acids, Total Phenolic Profiles, and Antioxidant Capacities of Soy Milk As Affected by Ultrahigh-Temperature and Traditional Processing Methods. Journal of Agricultural and Food Chemistry, 2009, 57, 4706-4717.	2.4	59
63	An insight into the anti-inflammatory properties of edible and medicinal mushrooms. Journal of Functional Foods, 2018, 47, 334-342.	1.6	58
64	Impact of consumption of repeatedly heated cooking oils on the incidence of various cancers- A critical review. Critical Reviews in Food Science and Nutrition, 2019, 59, 488-505.	5.4	56
65	Isoquercetin ameliorates hyperglycemia and regulates key enzymes of glucose metabolism via insulin signaling pathway in streptozotocin-induced diabetic rats. European Journal of Pharmacology, 2018, 829, 112-120.	1.7	55
66	Characterization and Anti-Inflammatory Potential of an Exopolysaccharide from Submerged Mycelial Culture of Schizophyllum commune. Frontiers in Pharmacology, 2017, 8, 252.	1.6	54
67	A systematic investigation on free phenolic acids and flavonoids profiles of commonly consumed edible flowers in China. Journal of Pharmaceutical and Biomedical Analysis, 2019, 172, 268-277.	1.4	54
68	An update on the health benefits promoted by edible flowers and involved mechanisms. Food Chemistry, 2021, 340, 127940.	4.2	54
69	Natural medicines for alcoholism treatment: a review. Drug and Alcohol Review, 2005, 24, 525-536.	1.1	53
70	Isoquercetin upregulates antioxidant genes, suppresses inflammatory cytokines and regulates AMPK pathway in streptozotocin-induced diabetic rats. Chemico-Biological Interactions, 2019, 303, 62-69.	1.7	50
71	Molecular weight and helix conformation determine intestinal anti-inflammatory effects of exopolysaccharide from Schizophyllum commune. Carbohydrate Polymers, 2017, 172, 68-77.	5.1	49
72	Microencapsulation of curcumin by spray drying and freeze drying. LWT - Food Science and Technology, 2020, 132, 109892.	2.5	49

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73	Oxygen radical absorbance capacity (ORAC) and ferric reducing antioxidant power (FRAP) of Î²-glucans from different sources with various molecular weight. Bioactive Carbohydrates and Dietary Fibre, 2014, 3, 11-16.	1.5	47
74	Physicochemical and antioxidant properties of dietary fibers from Qingke (hull-less barley) flour as affected by ultrafine grinding. Bioactive Carbohydrates and Dietary Fibre, 2014, 4, 170-175.	1.5	46
75	Oneâ€Pot Threeâ€Component Synthesis of Alkylthioâ€/Arylthioâ€•Substituted Imidazo[1,2â€a]pyridine Derivatives via C(sp²)â€“H Functionalization. Advanced Synthesis and Catalysis, 2017, 359, 2215-2221.	2.1	46
76	Saponins and Flavonoids from Adzuki Bean (Vigna angularis L.) Ameliorate High-Fat Diet-Induced Obesity in ICR Mice. Frontiers in Pharmacology, 2017, 8, 687.	1.6	46
77	Guava leaf inhibits hepatic gluconeogenesis and increases glycogen synthesis via AMPK/ACC signaling pathways in streptozotocin-induced diabetic rats. Biomedicine and Pharmacotherapy, 2018, 103, 1012-1017.	2.5	46
78	A critical review on hepatoprotective effects of bioactive food components. Critical Reviews in Food Science and Nutrition, 2018, 58, 1165-1229.	5.4	45
79	Anthocyanin supplement as a dietary strategy in cancer prevention and management: A comprehensive review. Critical Reviews in Food Science and Nutrition, 2022, 62, 7242-7254.	5.4	45
80	Pulsed Electric Field Extraction Enhanced Antiâ€coagulant Effect of Fungal Polysaccharide from Jew's Ear (Auricularia auricula). Phytochemical Analysis, 2013, 24, 36-40.	1.2	43
81	A comparative study on anticoagulant activities of three Chinese herbal medicines from the genusPanaxand anticoagulant activities of ginsenosides Rg1 and Rg2. Pharmaceutical Biology, 2013, 51, 1077-1080.	1.3	43
82	Edible flowers as functional raw materials: A review on anti-aging properties. Trends in Food Science and Technology, 2020, 106, 30-47.	7.8	43
83	A comparative study on texture, gelatinisation, retrogradation and potential food application of binary gels made from selected starches and edible gums. Food Chemistry, 2019, 296, 100-108.	4.2	42
84	Regulation of Cell Signaling Pathways by Berberine in Different Cancers: Searching for Missing Pieces of an Incomplete Jig-Saw Puzzle for an Effective Cancer Therapy. Cancers, 2019, 11, 478.	1.7	42
85	Diet-Derived Phytochemicals Targeting Colon Cancer Stem Cells and Microbiota in Colorectal Cancer. International Journal of Molecular Sciences, 2020, 21, 3976.	1.8	41
86	Role of circRNA-miRNA-mRNA interaction network in diabetes and its associated complications. Molecular Therapy - Nucleic Acids, 2021, 26, 1291-1302.	2.3	41
87	Determination of Vanillin and Ethyl-Vanillin in Milk Powder by Headspace Solid-Phase Microextraction Coupled with Gas Chromatography-Mass Spectrometry. Food Analytical Methods, 2016, 9, 3360-3366.	1.3	39
88	Alteration of phenolic profiles and antioxidant capacities of common buckwheat and tartary buckwheat produced in China upon thermal processing. Journal of the Science of Food and Agriculture, 2019, 99, 5565-5576.	1.7	38
89	New insights into potential nutritional effects of dietary saponins in protecting against the development of obesity. Food Chemistry, 2020, 318, 126474.	4.2	38
90	Reduction of antiproliferative capacities, cell-based antioxidant capacities and phytochemical contents of common beans and soybeans upon thermal processing. Food Chemistry, 2011, 129, 974-981.	4.2	37

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91	Targeting Programmed Fusobacterium nucleatum Fap2 for Colorectal Cancer Therapy. Cancers, 2019, 11, 1592.	1.7	37
92	Morphological and physicochemical characterization of starches isolated from chestnuts cultivated in different regions of China. International Journal of Biological Macromolecules, 2019, 130, 357-368.	3.6	37
93	A comprehensive review on secondary metabolites and health-promoting effects of edible lichen. Journal of Functional Foods, 2021, 80, 104283.	1.6	37
94	Phenolic Profiles and Antioxidant Capacities of Chinese Unifloral Honeys from Different Botanical and Geographical Sources. Food and Bioprocess Technology, 2013, 6, 762-770.	2.6	36
95	Inhibitory Effects of Onion Against Î±-Glucosidase Activity and its Correlation with Phenolic Antioxidants. International Journal of Food Properties, 2014, 17, 599-609.	1.3	36
96	EGCG Mediated Targeting of Deregulated Signaling Pathways and Non-Coding RNAs in Different Cancers: Focus on JAK/STAT, Wnt/Î²-Catenin, TGF/SMAD, NOTCH, SHH/GLI, and TRAIL Mediated Signaling Pathways. Cancers, 2020, 12, 951.	1.7	36
97	New Insight into Mycochemical Profiles and Antioxidant Potential of Edible and Medicinal Mushrooms: A Review. International Journal of Medicinal Mushrooms, 2019, 21, 237-251.	0.9	36
98	Antidiabetic and Antioxidant Activities of Eight Medicinal Mushroom Species from China. International Journal of Medicinal Mushrooms, 2015, 17, 129-140.	0.9	36
99	From rice bag to table: Fate of phenolic chemical compositions and antioxidant activities in waxy and non-waxy black rice during home cooking. Food Chemistry, 2016, 191, 81-90.	4.2	35
100	Guava Leaf Extract Diminishes Hyperglycemia and Oxidative Stress, Preventsâ€‰Î²-Cell Death, Inhibits Inflammation, and Regulates NF-kB Signaling Pathway in STZ Induced Diabetic Rats. BioMed Research International, 2018, 2018, 1-14.	0.9	35
101	Targeting Nrf2/Keap1 signaling pathway by bioactive natural agents: Possible therapeutic strategy to combat liver disease. Phytomedicine, 2021, 92, 153755.	2.3	35
102	Improvement in beta-carotene, vitamin B2, GABA, free amino acids and isoflavones in yellow and black soybeans upon germination. LWT - Food Science and Technology, 2017, 75, 488-496.	2.5	34
103	7, 8-Dihydroxycoumarin (daphnetin) protects INS-1 pancreatic Î²-cells against streptozotocin-induced apoptosis. Phytomedicine, 2017, 24, 119-126.	2.3	33
104	Protective Effect of Aqueous Extract from the Leaves of Justicia tranquebariesis against Thioacetamide-Induced Oxidative Stress and Hepatic Fibrosis in Rats. Antioxidants, 2018, 7, 78.	2.2	32
105	Phloretin loaded chitosan nanoparticles enhance the antioxidants and apoptotic mechanisms in DMBA induced experimental carcinogenesis. Chemico-Biological Interactions, 2019, 308, 11-19.	1.7	32
106	Deep frying cooking oils promote the high risk of metastases in the breast-A critical review. Food and Chemical Toxicology, 2020, 144, 111648.	1.8	32
107	Phytochemistry and health promoting effects of Job's tears (Coix lacryma-jobi) - A critical review. Food Bioscience, 2020, 34, 100537.	2.0	32
108	Regulation of cancer cell signaling pathways by mushrooms and their bioactive molecules: Overview of the journey from benchtop to clinical trials. Food and Chemical Toxicology, 2018, 119, 206-214.	1.8	31

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109	Copper-catalyzed generation of flavone selenide and thioether derivatives using KSeCN and KSCN via Câ€“H functionalization. Organic and Biomolecular Chemistry, 2018, 16, 5999-6005.	1.5	31
110	Dietary phytochemicals modulate intestinal epithelial barrier dysfunction and autoimmune diseases. Food Frontiers, 2021, 2, 357-382.	3.7	31
111	Vitexin restores pancreatic Î²-cell function and insulin signaling through Nrf2 and NF-ÎºB signaling pathways. European Journal of Pharmacology, 2020, 888, 173606.	1.7	31
112	A Systematic Assesment on Vitamins (B2, B12) and GABA Profiles in Fermented Soy Products Marketed in China. Journal of Food Processing and Preservation, 2017, 41, e13126.	0.9	30
113	Alterations in physicochemical properties and bile acid binding capacities of dietary fibers upon ultrafine grinding. Powder Technology, 2018, 326, 146-150.	2.1	30
114	Impact of processing technologies on isoflavones, phenolic acids, and antioxidant capacities of soymilk prepared from 15 soybean varieties. Food Chemistry, 2021, 345, 128612.	4.2	30
115	Anthocyanin-containing purple potatoes ameliorate DSS-induced colitis in mice. Journal of Nutritional Biochemistry, 2021, 93, 108616.	1.9	30
116	Flavor profiles of soymilk processed with four different processing technologies and 26 soybean cultivars grown in China. International Journal of Food Properties, 2017, 20, S2887-S2898.	1.3	29
117	Sea bass (Lateolabrax maculatus) accelerates wound healing: A transition from inflammation to proliferation. Journal of Ethnopharmacology, 2019, 236, 263-276.	2.0	29
118	In vivo antioxidant and anti-inflammatory effects of soluble dietary fiber Konjac glucomannan in type-2 diabetic rats. International Journal of Biological Macromolecules, 2020, 159, 1186-1196.	3.6	28
119	Phytochemical profiles of black and yellow soybeans as affected by roasting. International Journal of Food Properties, 2017, 20, 3179-3190.	1.3	27
120	Luteolin mediated targeting of protein network and microRNAs in different cancers: Focus on JAK-STAT, NOTCH, mTOR and TRAIL-mediated signaling pathways. Pharmacological Research, 2020, 160, 105188.	3.1	27
121	Morphological, physico-chemical and functional properties of underutilized starches in China. International Journal of Biological Macromolecules, 2020, 158, 648-655.	3.6	27
122	Bee Pollen: Clinical Trials and Patent Applications. Nutrients, 2022, 14, 2858.	1.7	27
123	Trianthema portulacastrum L. (giant pigweed): phytochemistry and pharmacological properties. Phytochemistry Reviews, 2017, 16, 461-478.	3.1	26
124	A comparative study on anthocyanin, saponin, and oil profiles of black and red seed coat peanut (Arachis hypogacea) grown in China. International Journal of Food Properties, 2017, 20, S131-S140.	1.3	26
125	Characterization and quantification of flavonoids and saponins in adzuki bean (Vigna angularis L.) by HPLCâ€“DADâ€“ESIâ€“MSn analysis. Chemistry Central Journal, 2017, 11, 93.	2.6	26
126	A critical review on diet-induced microbiota changes and cardiovascular diseases. Critical Reviews in Food Science and Nutrition, 2020, 60, 2914-2925.	5.4	26

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127	Extraction Optimization of Phenolics and Antioxidants from Black Goji Berry by Accelerated Solvent Extractor Using Response Surface Methodology. Applied Sciences (Switzerland), 2018, 8, 1905.	1.3	25
128	Emerging role of long non-coding RNAs in endothelial dysfunction and their molecular mechanisms. Biomedicine and Pharmacotherapy, 2022, 145, 112421.	2.5	25
129	Comparative Studies on the Chemical and Cell-Based Antioxidant Activities and Antitumor Cell Proliferation Properties of Soy Milk Manufactured by Conventional and Commercial UHT Methods. Journal of Agricultural and Food Chemistry, 2010, 58, 3558-3566.	2.4	24
130	Effects of UV-C treatment and ultrafine-grinding on the biotransformation of ergosterol to vitamin D2, physiochemical properties, and antioxidant properties of shiitake and Jewâ€™s ear. Food Chemistry, 2020, 309, 125738.	4.2	24
131	Solanum trilobatum L. Ameliorate Thioacetamide-Induced Oxidative Stress and Hepatic Damage in Albino Rats. Antioxidants, 2017, 6, 68.	2.2	23
132	Quercetinâ€mediated regulation of signal transduction cascades and microRNAs: Natural weapon against cancer. Journal of Cellular Biochemistry, 2018, 119, 9664-9674.	1.2	23
133	The Prowess of Andrographolide as a Natural Weapon in the War against Cancer. Cancers, 2020, 12, 2159.	1.7	23
134	Vitamin D2, Ergosterol, and Vitamin B2 Content in Commercially Dried Mushrooms Marketed in China and Increased Vitamin D2 Content Following UV-C Irradiation. International Journal for Vitamin and Nutrition Research, 2017, 87, 1-10.	0.6	23
135	In vitro antidiabetic effects of selected fruits and vegetables against glycosidase and aldose reductase. Food Science and Nutrition, 2015, 3, 495-505.	1.5	22
136	Bitter gourd (Momordica charantia) as a rich source of bioactive components to combat cancer naturally: Are we on the right track to fully unlock its potential as inhibitor of deregulated signaling pathways. Food and Chemical Toxicology, 2018, 119, 98-105.	1.8	22
137	Antidiabetic Activity of Gold Nanoparticles Synthesized Using Wedelolactone in RIN-5F Cell Line. Antioxidants, 2020, 9, 8.	2.2	22
138	Black Truffle Aqueous Extract Attenuates Oxidative Stress and Inflammation in STZ-Induced Hyperglycemic Rats via Nrf2 and NF-ÎºB Pathways. Frontiers in Pharmacology, 2018, 9, 1257.	1.6	21
139	Anti-fatigue effect of aqueous extract of Hechong (Tylorrhynchus heterochaetus) via AMPK linked pathway. Food and Chemical Toxicology, 2020, 135, 111043.	1.8	21
140	Comparative Study on Phytochemical Profiles and Antioxidant Capacities of Chestnuts Produced in Different Geographic Area in China. Antioxidants, 2020, 9, 190.	2.2	21
141	Cancer chemopreventive role of fisetin: Regulation of cell signaling pathways in different cancers. Pharmacological Research, 2021, 172, 105784.	3.1	21
142	MicroRNA Regulation of Telomerase Reverse Transcriptase (TERT): Micro Machines Pull Strings of Papier-MÃ¢chÃ© Puppets. International Journal of Molecular Sciences, 2018, 19, 1051.	1.8	20
143	Nutritional value and antioxidant activity of Chinese black truffle (Tuber indicum) grown in different geographical regions in China. LWT - Food Science and Technology, 2021, 135, 110226.	2.5	20
144	Insights into health-promoting effects of Jew's ear (Auricularia auricula-judae). Trends in Food Science and Technology, 2021, 114, 552-569.	7.8	20

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145	A Critical Review on the Microencapsulation of Bioactive Compounds and Their Application. Food Reviews International, 2023, 39, 2594-2634.	4.3	20
146	Inhibitory Effects of Phenolics and Saponins From Commonly Consumed Food Legumes in China Against Digestive Enzymes Pancreatic Lipase andÎ±-Glycosidase. International Journal of Food Properties, 2015, 18, 2246-2255.	1.3	19
147	Dietary Supplementation with Sea Bass (Lateolabrax maculatus) Ameliorates Ulcerative Colitis and Inflammation in Macrophages through Inhibiting Toll-Like Receptor 4-Linked Pathways. International Journal of Molecular Sciences, 2019, 20, 2907.	1.8	19
148	Manipulating effects of fruits and vegetables on gut microbiota â€“ a critical review. International Journal of Food Science and Technology, 2021, 56, 2055-2067.	1.3	19
149	New insights into chemical compositions and health promoting effects of edible oils from new resources. Food Chemistry, 2021, 364, 130363.	4.2	19
150	Fungal Proteases as Emerging Biocatalysts to Meet the Current Challenges and Recent Developments in Biomedical Therapies: An Updated Review. Journal of Fungi (Basel, Switzerland), 2022, 8, 109.	1.5	19
151	Mycochemical profile and health-promoting effects of morel mushroom Morchella esculenta (L.) â€“ A review. Food Research International, 2022, 159, 111571.	2.9	19
152	Cu-catalyzed sulfenylation of imidazol[1,2-a]pyridine via Câ€“H functionalization using a combination of Na₂S₂O₃ and halides. RSC Advances, 2016, 6, 81932-81935.	1.7	18
153	Isoquercetin regulates SREBP-1C via AMPK pathway in skeletal muscle to exert antihyperlipidemic and anti-inflammatory effects in STZ induced diabetic rats. Molecular Biology Reports, 2020, 47, 593-602.	1.0	18
154	Effects of UV-C Light Exposure and Refrigeration on Phenolic and Antioxidant Profiles of Subtropical Fruits (Litchi, Longan, and Rambutan) in Different Fruit Forms. Journal of Food Quality, 2017, 2017, 1-12.	1.4	17
155	Development of an orange juice beverage formulated with oat betaâ€glucan and whey protein isolate. Journal of the Science of Food and Agriculture, 2018, 98, 4685-4691.	1.7	17
156	Immunomodulatory and antineoplastic efficacy of common spices and their connection with phenolic antioxidants. Bioactive Compounds in Health and Disease, 2020, 3, 15.	0.2	17
157	Telomerase Inhibitory Effects of Medicinal Mushrooms and Lichens, and their Anticancer Activity. International Journal of Medicinal Mushrooms, 2014, 16, 17-28.	0.9	16
158	Ginsenosides and amino acids in flavored ginseng chips as affected byÂfood formulation and processing technology. LWT - Food Science and Technology, 2015, 62, 517-524.	2.5	16
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