

Baojun Xu

List of Publications by Year in Descending Order

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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.

202
papers

7,661
citations

48
h-index

80
g-index

214
ext. papers

9,817
ext. citations

5.8
avg. IF

7.11
L-index

#	Paper	IF	Citations
202	Insights into health promoting effects and myochemical profiles of pine mushroom .. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-26	11.5	
201	A critical review on the health benefits of fish consumption and its bioactive constituents. <i>Food Chemistry</i> , 2022 , 369, 130874	8.5	7
200	Black Truffle Extract Exerts Antidiabetic Effects through Inhibition of Inflammation and Lipid Metabolism Regulation.. <i>Oxidative Medicine and Cellular Longevity</i> , 2022 , 2022, 6099872	6.7	
199	A systematic study on myochemical profiles, antioxidant, and anti-inflammatory activities of 30 varieties of Jewá ear (<i>Auricularia auricula-judae</i>). <i>Food Science and Human Wellness</i> , 2022 , 11, 781-794	8.3	0
198	Ferroptosis Related Immunomodulatory Effect of a Novel Extracellular Polysaccharides from Marine Fungus <i>Aureobasidium melanogenum</i> . <i>Marine Drugs</i> , 2022 , 20, 332	6	0
197	Anticancer and Anti-Metastatic Role of Thymoquinone: Regulation of Oncogenic Signaling Cascades by Thymoquinone. <i>International Journal of Molecular Sciences</i> , 2022 , 23, 6311	6.3	
196	Emerging role of long non-coding RNAs in endothelial dysfunction and their molecular mechanisms. <i>Biomedicine and Pharmacotherapy</i> , 2021 , 145, 112421	7.5	4
195	Comprehensive review on signaling pathways of dietary saponins in cancer cells suppression. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-26	11.5	1
194	Review of the recent developments in metabolomics-based phytochemical research. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	0
193	Impact of Germination Time on Resveratrol, Phenolic Acids, and Antioxidant Capacities of Different Varieties of Peanut (<i>Linn.</i>) from China. <i>Antioxidants</i> , 2021 , 10,	7.1	2
192	Pasting, thermal, and functional properties of wheat flour and rice flour formulated with chestnut flour. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2021 , 26, 100290	3.4	2
191	Anthocyanin supplement as a dietary strategy in cancer prevention and management: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-13	11.5	12
190	Dietary phytochemicals modulate intestinal epithelial barrier dysfunction and autoimmune diseases. <i>Food Frontiers</i> , 2021 , 2, 357-382	4.2	10
189	New insights into molecular mechanisms of "Cold or Hot" nature of food: When East meets West. <i>Food Research International</i> , 2021 , 144, 110361	7	1
188	Immunomodulatory sulfated polysaccharides from <i>Caulerpa racemosa</i> var. <i>peltata</i> induces metabolic shifts in NF- κ B signaling pathway in RAW 264.7 macrophages. <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 321-332	7.9	4
187	Characterization and identification of novel anti-inflammatory peptides from Baijiao sea bass (<i>Lateolabrax maculatus</i>). <i>LWT - Food Science and Technology</i> , 2021 , 147, 111521	5.4	3
186	Anthocyanin-containing purple potatoes ameliorate DSS-induced colitis in mice. <i>Journal of Nutritional Biochemistry</i> , 2021 , 93, 108616	6.3	10

185	Nutritional value and antioxidant activity of Chinese black truffle (<i>Tuber indicum</i>) grown in different geographical regions in China. <i>LWT - Food Science and Technology</i> , 2021 , 135, 110226	5.4	6
184	An update on the health benefits promoted by edible flowers and involved mechanisms. <i>Food Chemistry</i> , 2021 , 340, 127940	8.5	26
183	Impact of processing technologies on isoflavones, phenolic acids, and antioxidant capacities of soymilk prepared from 15 soybean varieties. <i>Food Chemistry</i> , 2021 , 345, 128612	8.5	16
182	A comprehensive review on secondary metabolites and health-promoting effects of edible lichen. <i>Journal of Functional Foods</i> , 2021 , 80, 104283	5.1	9
181	Pasting properties of rice marketed in Asian countries: a systematic study. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 1370-1384	2.8	0
180	Manipulating effects of fruits and vegetables on gut microbiota – a critical review. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2055-2067	3.8	4
179	Application of vibrational spectroscopic techniques for determination of thermal degradation of frying oils and fats: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-22	11.5	4
178	Resveratrol and other Stilbenes: Effects on Dysregulated Gene Expression in Cancers and Novel Delivery Systems. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2021 , 21, 567-574	2.2	4
177	Insights into health-promoting effects of Jew's ear (<i>Auricularia auricula-judae</i>). <i>Trends in Food Science and Technology</i> , 2021 , 114, 552-569	15.3	2
176	Antifatigue effects of Hechong (<i>Tylorrhynchus heterochaetus</i>) through modulation of Nrf2/ARE-mediated antioxidant signaling pathway. <i>Food and Chemical Toxicology</i> , 2021 , 157, 112589	4.7	1
175	Cancer chemopreventive role of fisetin: Regulation of cell signaling pathways in different cancers. <i>Pharmacological Research</i> , 2021 , 172, 105784	10.2	4
174	Targeting Nrf2/Keap1 signaling pathway by bioactive natural agents: Possible therapeutic strategy to combat liver disease. <i>Phytomedicine</i> , 2021 , 92, 153755	6.5	5
173	Antidiabetic effect of konjac glucomannan via insulin signaling pathway regulation in high-fat diet and streptozotocin-induced diabetic rats. <i>Food Research International</i> , 2021 , 149, 110664	7	4
172	The current status and future perspective in combination of the processing technologies of sulfated polysaccharides from sea cucumbers: A comprehensive review. <i>Journal of Functional Foods</i> , 2021 , 87, 104744	5.1	3
171	New insights into chemical compositions and health promoting effects of edible oils from new resources. <i>Food Chemistry</i> , 2021 , 364, 130363	8.5	3
170	Role of circRNA-miRNA-mRNA interaction network in diabetes and its associated complications. <i>Molecular Therapy - Nucleic Acids</i> , 2021 , 26, 1291-1302	10.7	8
169	Diet-Derived Phytochemicals Targeting Colon Cancer Stem Cells and Microbiota in Colorectal Cancer. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	18
168	Morphological, physico-chemical and functional properties of underutilized starches in China. <i>International Journal of Biological Macromolecules</i> , 2020 , 158, 648-655	7.9	12

167	Comparative Study on Phytochemical Profiles and Antioxidant Capacities of Chestnuts Produced in Different Geographic Area in China. <i>Antioxidants</i> , 2020 , 9,	7.1	8
166	New insights into potential nutritional effects of dietary saponins in protecting against the development of obesity. <i>Food Chemistry</i> , 2020 , 318, 126474	8.5	19
165	Phytochemistry and health promoting effects of Job's tears (<i>Coix lacryma-jobi</i>) - A critical review. <i>Food Bioscience</i> , 2020 , 34, 100537	4.9	6
164	Effect of unripe banana flour and wheat gluten on physicochemical characteristics and sensory properties of white salted noodles. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14513	2.1	0
163	Guava leaves extract ameliorates STZ induced diabetes mellitus via activation of PI3K/AKT signaling in skeletal muscle of rats. <i>Molecular Biology Reports</i> , 2020 , 47, 2793-2799	2.8	2
162	EGCG Mediated Targeting of Deregulated Signaling Pathways and Non-Coding RNAs in Different Cancers: Focus on JAK/STAT, Wnt/ β Catenin, TGF/SMAD, NOTCH, SHH/GLI, and TRAIL Mediated Signaling Pathways. <i>Cancers</i> , 2020 , 12,	6.6	19
161	The Black Truffle, Tuber <i>melanosporum</i> (Ascomycetes), Ameliorates Hyperglycemia and Regulates Insulin Signaling Pathway in STZ-Induced Diabetic Rats. <i>International Journal of Medicinal Mushrooms</i> , 2020 , 22, 1057-1066	1.3	2
160	Realizing the Potential of Blueberry as Natural Inhibitor of Metastasis and Powerful Apoptosis Inducer: Tapping the Treasure Trove for Effective Regulation of Cell Signaling Pathways. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2020 , 20, 1780-1786	2.2	1
159	Immunomodulatory and antineoplastic efficacy of common spices and their connection with phenolic antioxidants. <i>Bioactive Compounds in Health and Disease</i> , 2020 , 3, 15	2.6	14
158	Vitexin restores pancreatic β cell function and insulin signaling through Nrf2 and NF- κ B signaling pathways. <i>European Journal of Pharmacology</i> , 2020 , 888, 173606	5.3	14
157	In vivo antioxidant and anti-inflammatory effects of soluble dietary fiber Konjac glucomannan in type-2 diabetic rats. <i>International Journal of Biological Macromolecules</i> , 2020 , 159, 1186-1196	7.9	10
156	Effects of UV-C treatment and ultrafine-grinding on the biotransformation of ergosterol to vitamin D, physicochemical properties, and antioxidant properties of shiitake and Jew's ear. <i>Food Chemistry</i> , 2020 , 309, 125738	8.5	14
155	Isoquercetin regulates SREBP-1C via AMPK pathway in skeletal muscle to exert antihyperlipidemic and anti-inflammatory effects in STZ induced diabetic rats. <i>Molecular Biology Reports</i> , 2020 , 47, 593-602	2.8	3
154	Anti-fatigue effect of aqueous extract of Hechong (<i>Tylorrhynchus heterochaetus</i>) via AMPK linked pathway. <i>Food and Chemical Toxicology</i> , 2020 , 135, 111043	4.7	8
153	Edible flowers as functional raw materials: A review on anti-aging properties. <i>Trends in Food Science and Technology</i> , 2020 , 106, 30-47	15.3	17
152	Microencapsulation of curcumin by spray drying and freeze drying. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109892	5.4	18
151	The Prowess of Andrographolide as a Natural Weapon in the War against Cancer. <i>Cancers</i> , 2020 , 12,	6.6	14
150	Deep frying cooking oils promote the high risk of metastases in the breast-A critical review. <i>Food and Chemical Toxicology</i> , 2020 , 144, 111648	4.7	14

149	Luteolin mediated targeting of protein network and microRNAs in different cancers: Focus on JAK-STAT, NOTCH, mTOR and TRAIL-mediated signaling pathways. <i>Pharmacological Research</i> , 2020 , 160, 105188	10.2	16
148	Discrimination of reconstituted milk in China market using the content ratio of lactulose to furosine as a marker determined by LC-MS/MS. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108648	5.4	7
147	A critical review on diet-induced microbiota changes and cardiovascular diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2914-2925	11.5	14
146	A critical review of the relationship between dietary components, the gut microbe , and human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2265-2276	11.5	30
145	Insights into Improvement of Physiochemical and Biological Properties of Dietary Fibers from Different Sources via Micron Technology. <i>Food Reviews International</i> , 2020 , 36, 367-383	5.5	4
144	An Investigation on Phenolic and Antioxidant Capacity of Under-utilized Food Legumes Consumed in China. <i>Foods</i> , 2020 , 9,	4.9	5
143	Dietary Supplementation with Sea Bass () Ameliorates Ulcerative Colitis and Inflammation in Macrophages through Inhibiting Toll-Like Receptor 4-Linked Pathways. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	9
142	A comparative study on texture, gelatinisation, retrogradation and potential food application of binary gels made from selected starches and edible gums. <i>Food Chemistry</i> , 2019 , 296, 100-108	8.5	23
141	Alteration of phenolic profiles and antioxidant capacities of common buckwheat and tartary buckwheat produced in China upon thermal processing. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5565-5576	4.3	25
140	Phloretin loaded chitosan nanoparticles enhance the antioxidants and apoptotic mechanisms in DMBA induced experimental carcinogenesis. <i>Chemico-Biological Interactions</i> , 2019 , 308, 11-19	5	23
139	Hydrocolloidal properties of flaxseed gum/konjac glucomannan compound gel. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 1156-1163	7.9	30
138	A systematic investigation on free phenolic acids and flavonoids profiles of commonly consumed edible flowers in China. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019 , 172, 268-277	3.5	30
137	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. <i>Cancers</i> , 2019 , 11,	6.6	26
136	Natural Product Mediated Regulation of Death Receptors and Intracellular Machinery: Fresh from the Pipeline about TRAIL-Mediated Signaling and Natural TRAIL Sensitizers. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	10
135	Phenolic acids and flavonoids profiles of commercial honey from different floral sources and geographic sources. <i>International Journal of Food Properties</i> , 2019 , 22, 290-308	3	57
134	Application of vibrational spectroscopy for classification, authentication and quality analysis of mushroom: A concise review. <i>Food Chemistry</i> , 2019 , 289, 545-557	8.5	29
133	Phloretin loaded chitosan nanoparticles augments the pH-dependent mitochondrial-mediated intrinsic apoptosis in human oral cancer cells. <i>International Journal of Biological Macromolecules</i> , 2019 , 130, 997-1008	7.9	35
132	Sea bass (<i>Lateolabrax maculatus</i>) accelerates wound healing: A transition from inflammation to proliferation. <i>Journal of Ethnopharmacology</i> , 2019 , 236, 263-276	5	18

131	Morphological and physicochemical characterization of starches isolated from chestnuts cultivated in different regions of China. <i>International Journal of Biological Macromolecules</i> , 2019 , 130, 357-368	7.9	20
130	Isoquercetin upregulates antioxidant genes, suppresses inflammatory cytokines and regulates AMPK pathway in streptozotocin-induced diabetic rats. <i>Chemico-Biological Interactions</i> , 2019 , 303, 62-69 ⁵		33
129	An insight into the health benefits of fermented soy products. <i>Food Chemistry</i> , 2019 , 271, 362-371	8.5	79
128	A critical review on anti-diabetic and anti-obesity effects of dietary resistant starch. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3019-3031	11.5	40
127	A Concise Review on the Molecular Structure and Function Relationship of β -Glucan. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	57
126	Anti-Diabetic Effects and Mechanisms of Dietary Polysaccharides. <i>Molecules</i> , 2019 , 24,	4.8	48
125	A critical review on analytical techniques to detect adulteration of extra virgin olive oil. <i>Trends in Food Science and Technology</i> , 2019 , 91, 391-408	15.3	54
124	Targeting Programmed Fap2 for Colorectal Cancer Therapy. <i>Cancers</i> , 2019 , 11,	6.6	19
123	New Insight into Mycochemical Profiles and Antioxidant Potential of Edible and Medicinal Mushrooms: A Review. <i>International Journal of Medicinal Mushrooms</i> , 2019 , 21, 237-251	1.3	25
122	Antidiabetic Activity of Gold Nanoparticles Synthesized Using Wedelolactone in RIN-5F Cell Line. <i>Antioxidants</i> , 2019 , 9,	7.1	9
121	Health-promoting effects of konjac glucomannan and its practical applications: A critical review. <i>International Journal of Biological Macromolecules</i> , 2019 , 126, 273-281	7.9	76
120	Impact of consumption of repeatedly heated cooking oils on the incidence of various cancers- A critical review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 488-505	11.5	22
119	Isoquercetin ameliorates hyperglycemia and regulates key enzymes of glucose metabolism via insulin signaling pathway in streptozotocin-induced diabetic rats. <i>European Journal of Pharmacology</i> , 2018 , 829, 112-120	5.3	35
118	Regulation of cancer cell signaling pathways by mushrooms and their bioactive molecules: Overview of the journey from benchtop to clinical trials. <i>Food and Chemical Toxicology</i> , 2018 , 119, 206-214 ⁷	14.7	14
117	A critical review on phytochemical profile and health promoting effects of mung bean (<i>Vigna radiata</i>). <i>Food Science and Human Wellness</i> , 2018 , 7, 11-33	8.3	79
116	Alterations in physicochemical properties and bile acid binding capacities of dietary fibers upon ultrafine grinding. <i>Powder Technology</i> , 2018 , 326, 146-150	5.2	20
115	Guava leaf inhibits hepatic gluconeogenesis and increases glycogen synthesis via AMPK/ACC signaling pathways in streptozotocin-induced diabetic rats. <i>Biomedicine and Pharmacotherapy</i> , 2018 , 103, 1012-1017	7.5	35
114	A systematic comparative study on morphological, crystallinity, pasting, thermal and functional characteristics of starches resources utilized in China. <i>Food Chemistry</i> , 2018 , 259, 81-88	8.5	34

113	Development of an orange juice beverage formulated with oat beta-glucan and whey protein isolate. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4685-4691	4.3	7
112	Phytochemical profiles and antioxidant capacities of white and red ginseng as affected by marinating media (vinegar, yellow wine, and Chinese liquor). <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13331	2.1	
111	Anti-inflammatory effects of phytochemicals from fruits, vegetables, and food legumes: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1260-1270	11.5	176
110	A critical review on hepatoprotective effects of bioactive food components. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1165-1229	11.5	31
109	Copper-catalyzed generation of flavone selenide and thioether derivatives using KSeCN and KSCN via C-H functionalization. <i>Organic and Biomolecular Chemistry</i> , 2018 , 16, 5999-6005	3.9	19
108	Protective Effect of Aqueous Extract from the Leaves of against Thioacetamide-Induced Oxidative Stress and Hepatic Fibrosis in Rats. <i>Antioxidants</i> , 2018 , 7,	7.1	24
107	MicroRNA Regulation of Telomerase Reverse Transcriptase (TERT): Micro Machines Pull Strings of Papier-Mâché Puppets. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	11
106	Total phenolics and antioxidants profiles of commonly consumed edible flowers in China. <i>International Journal of Food Properties</i> , 2018 , 21, 1524-1540	3	44
105	A critical review on the impacts of β-glucans on gut microbiota and human health. <i>Journal of Nutritional Biochemistry</i> , 2018 , 61, 101-110	6.3	119
104	An insight into the anti-inflammatory properties of edible and medicinal mushrooms. <i>Journal of Functional Foods</i> , 2018 , 47, 334-342	5.1	32
103	Impact of consumption and cooking manners of vegetable oils on cardiovascular diseases- A critical review. <i>Trends in Food Science and Technology</i> , 2018 , 71, 132-154	15.3	46
102	Anti-Obesity Effects of Medicinal and Edible Mushrooms. <i>Molecules</i> , 2018 , 23,	4.8	35
101	Causal Relationship between Diet-Induced Gut Microbiota Changes and Diabetes: A Novel Strategy to Transplant Faecalibacterium prausnitzii in Preventing Diabetes. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	80
100	Extraction Optimization of Phenolics and Antioxidants from Black Goji Berry by Accelerated Solvent Extractor Using Response Surface Methodology. <i>Applied Sciences (Switzerland)</i> , 2018 , 8, 1905	2.6	18
99	Black Truffle Aqueous Extract Attenuates Oxidative Stress and Inflammation in STZ-Induced Hyperglycemic Rats via Nrf2 and NF-κB Pathways. <i>Frontiers in Pharmacology</i> , 2018 , 9, 1257	5.6	16
98	Toward Functional Starch Foods with Longer Shelf Life: Effects of Inulin and Konjac Glucomannan on Freeze-Thaw Stability, Retrogradation, and Pasting Characteristics of Selected Starches. <i>Starch/Stärke</i> , 2018 , 71, 1800285	2.3	3
97	Quercetin-mediated regulation of signal transduction cascades and microRNAs: Natural weapon against cancer. <i>Journal of Cellular Biochemistry</i> , 2018 , 119, 9664-9674	4.7	18
96	Bitter melon (<i>Momordica charantia</i>) 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. <i>Food and Chemical Toxicology</i> , 2018 , 119, 98-105	4.7	11

95	Guava Leaf Extract Diminishes Hyperglycemia and Oxidative Stress, Prevents -Cell Death, Inhibits Inflammation, and Regulates NF-kB Signaling Pathway in STZ Induced Diabetic Rats. <i>BioMed Research International</i> , 2018 , 2018, 4601649	3	20
94	Phytochemical Profiles of Edible Kudzu (<i>Pueraria thomsonii</i> Benth) Grown in China as Affected by Thermal Processing. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12754	2.1	4
93	Phytochemical profiles of black and yellow soybeans as affected by roasting. <i>International Journal of Food Properties</i> , 2017 , 20, 3179-3190	3	11
92	An insight into anti-diabetic properties of dietary phytochemicals. <i>Phytochemistry Reviews</i> , 2017 , 16, 535-553	7.7	48
91	<i>Trianthema portulacastrum</i> L. (giant pigweed): phytochemistry and pharmacological properties. <i>Phytochemistry Reviews</i> , 2017 , 16, 461-478	7.7	15
90	A comparative study on anthocyanin, saponin, and oil profiles of black and red seed coat peanut (<i>Arachis hypogaea</i>) grown in China. <i>International Journal of Food Properties</i> , 2017 , 20, S131-S140	3	16
89	Molecular weight and helix conformation determine intestinal anti-inflammatory effects of exopolysaccharide from <i>Schizophyllum commune</i> . <i>Carbohydrate Polymers</i> , 2017 , 172, 68-77	10.3	27
88	One-Pot Three-Component Synthesis of Alkylthio-/Arylthio- Substituted Imidazo[1,2-a]pyridine Derivatives via C(sp ²) Functionalization. <i>Advanced Synthesis and Catalysis</i> , 2017 , 359, 2215-2221	5.6	37
87	7, 8-Dihydroxycoumarin (daphnetin) protects INS-1 pancreatic βcells against streptozotocin-induced apoptosis. <i>Phytomedicine</i> , 2017 , 24, 119-126	6.5	21
86	Effects of UV-C Light Exposure and Refrigeration on Phenolic and Antioxidant Profiles of Subtropical Fruits (Litchi, Longan, and Rambutan) in Different Fruit Forms. <i>Journal of Food Quality</i> , 2017 , 2017, 1-12	2.7	10
85	Telomerase Inhibitors from Natural Products and Their Anticancer Potential. <i>International Journal of Molecular Sciences</i> , 2017 , 19,	6.3	53
84	Molecular targets of vitexin and isovitexin in cancer therapy: a critical review. <i>Annals of the New York Academy of Sciences</i> , 2017 , 1401, 102-113	6.5	65
83	Morphology, crystallinity, pasting, thermal and quality characteristics of starches from adzuki bean (<i>Vigna angularis</i> L.) and edible kudzu (<i>Pueraria thomsonii</i> Benth). <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 354-362	7.9	50
82	Comparative studies on phenolic profiles, antioxidant capacities and carotenoid contents of red goji berry (<i>Lycium barbarum</i>) and black goji berry (<i>Lycium ruthenicum</i>). <i>Chemistry Central Journal</i> , 2017 , 11, 59		60
81	A Systematic Assessment on Vitamins (B2, B12) and GABA Profiles in Fermented Soy Products Marketed in China. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13126	2.1	10
80	Improvement in beta-carotene, vitamin B2, GABA, free amino acids and isoflavones in yellow and black soybeans upon germination. <i>LWT - Food Science and Technology</i> , 2017 , 75, 488-496	5.4	15
79	Flavor profiles of soymilk processed with four different processing technologies and 26 soybean cultivars grown in China. <i>International Journal of Food Properties</i> , 2017 , 20, S2887-S2898	3	11
78	Characterization and quantification of flavonoids and saponins in adzuki bean (<i>Vigna angularis</i> L.) by HPLC-DAD-ESI-MS analysis. <i>Chemistry Central Journal</i> , 2017 , 11, 93		15

77	Characterization and Anti-Inflammatory Potential of an Exopolysaccharide from Submerged Mycelial Culture of. <i>Frontiers in Pharmacology</i> , 2017 , 8, 252	5.6	36
76	Saponins and Flavonoids from Adzuki Bean (<i>L.</i>) Ameliorate High-Fat Diet-Induced Obesity in ICR Mice. <i>Frontiers in Pharmacology</i> , 2017 , 8, 687	5.6	27
75	A Critical Review on Health Promoting Benefits of Edible Mushrooms through Gut Microbiota. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	93
74	Polyphenol-Rich Dry Common Beans (<i>Phaseolus vulgaris</i> L.) and Their Health Benefits. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	94
73	Polyphenol-Rich Lentils and Their Health Promoting Effects. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	72
72	A Critical Review on Polyphenols and Health Benefits of Black Soybeans. <i>Nutrients</i> , 2017 , 9,	6.7	139
71	Telomerase Inhibitory Effects of Red Pigment Rubropunctatin and Statin Monacolin L Isolated from Red Yeast Rice. <i>Genes</i> , 2017 , 8,	4.2	7
70	<i>Solanum trilobatum</i> L. Ameliorate Thioacetamide-Induced Oxidative Stress and Hepatic Damage in Albino Rats. <i>Antioxidants</i> , 2017 , 6,	7.1	12
69	Antioxidants Distribution in Pulp and Seeds of Black and Red Goji Berries as Affected by Boiling Processing. <i>Journal of Food Quality</i> , 2017 , 2017, 1-8	2.7	12
68	Vitamin D2, Ergosterol, and Vitamin B2 Content in Commercially Dried Mushrooms Marketed in China and Increased Vitamin D2 Content Following UV-C Irradiation. <i>International Journal for Vitamin and Nutrition Research</i> , 2017 , 87, 1-10	1.7	12
67	Health and Risk Assessment by ICP-OES of Heavy Metals and Trace Minerals in Commercial Mushrooms Marketed in China. <i>International Journal of Medicinal Mushrooms</i> , 2017 , 19, 653-665	1.3	
66	A critical review on production and industrial applications of beta-glucans. <i>Food Hydrocolloids</i> , 2016 , 52, 275-288	10.6	200
65	Comparison of the Chemical Profiles and Antioxidant and Antidiabetic Activities of Extracts from Two <i>Ganoderma</i> Species (<i>Agaricomycetes</i>). <i>International Journal of Medicinal Mushrooms</i> , 2016 , 18, 609-20 ¹³	1.3	7
64	Cu-catalyzed sulfenylation of imidazol[1,2-a]pyridine via CâH functionalization using a combination of Na ₂ S ₂ O ₃ and halides. <i>RSC Advances</i> , 2016 , 6, 81932-81935	3.7	13
63	From rice bag to table: Fate of phenolic chemical compositions and antioxidant activities in waxy and non-waxy black rice during home cooking. <i>Food Chemistry</i> , 2016 , 191, 81-90	8.5	28
62	Phytochemical distribution in hull and cotyledon of adzuki bean (<i>Vigna angularis</i> L.) and mung bean (<i>Vigna radiate</i> L.), and their contribution to antioxidant, anti-inflammatory and anti-diabetic activities. <i>Food Chemistry</i> , 2016 , 201, 350-60	8.5	71
61	Antidiabetic Effects of Simple Phenolic Acids: A Comprehensive Review. <i>Phytotherapy Research</i> , 2016 , 30, 184-99	6.7	134
60	Phenolic profiles, antioxidant capacities and metal chelating ability of edible mushrooms commonly consumed in China. <i>LWT - Food Science and Technology</i> , 2016 , 72, 423-431	5.4	55

59	Anti-inflammatory activity of polysaccharide from <i>Schizophyllum commune</i> as affected by ultrasonication. <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 100-5	7.9	42
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47	In vitro antidiabetic effects of selected fruits and vegetables against glycosidase and aldose reductase. <i>Food Science and Nutrition</i> , 2015 , 3, 495-505	3.2	17
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44	Preparation and Characterization of Polysaccharides from Mushrooms 2015 , 1009-1027		3
43	Kinetic changes of nutrients and antioxidant capacities of germinated soybean (<i>Glycine max</i> L.) and mung bean (<i>Vigna radiata</i> L.) with germination time. <i>Food Chemistry</i> , 2014 , 143, 268-76	8.5	79
42	Physicochemical and antioxidant properties of dietary fibers from Qingke (hull-less barley) flour as affected by ultrafine grinding. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014 , 4, 170-175	3.4	38

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37	Preparation and Characterization of Polysaccharides from Mushrooms 2014 , 1-16		1
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34	Pulsed electric field extraction enhanced anti-coagulant effect of fungal polysaccharide from Jew's ear (<i>Auricularia auricula</i>). <i>Phytochemical Analysis</i> , 2013 , 24, 36-40	3-4	32
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20	Phytochemical profiles and health-promoting effects of cool-season food legumes as influenced by thermal processing. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10718-31	5.7	67
19	Total Phenolic, Phenolic Acid, Anthocyanin, Flavan-3-ol, and Flavonol Profiles and Antioxidant Properties of Pinto and Black Beans (<i>Phaseolus vulgaris</i> L.) as Affected by Thermal Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4754-4764	5.7	183
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