

Mingfu Wang

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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.

250
papers

8,809
citations

52
h-index

80
g-index

261
ext. papers

10,470
ext. citations

5.7
avg, IF

6.29
L-index

#	Paper	IF	Citations
250	Antioxidative Phenolic Compounds from Sage (<i>Salvia officinalis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4869-4873	5.7	454
249	Analysis of antioxidative phenolic compounds in artichoke (<i>Cynara scolymus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 601-8	5.7	327
248	2,2-Diphenyl-1-picrylhydrazyl radical-scavenging active components from <i>Polygonum multiflorum</i> thunb. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2226-8	5.7	196
247	Overexpression of Arabidopsis acyl-CoA binding protein ACBP3 promotes starvation-induced and age-dependent leaf senescence. <i>Plant Cell</i> , 2010 , 22, 1463-82	11.6	174
246	Cinnamon bark proanthocyanidins as reactive carbonyl scavengers to prevent the formation of advanced glycation endproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1907-11	5.7	169
245	Inhibitory effect of mung bean extract and its constituents vitexin and isovitexin on the formation of advanced glycation endproducts. <i>Food Chemistry</i> , 2008 , 106, 475-481	8.5	164
244	Naturally occurring inhibitors against the formation of advanced glycation end-products. <i>Food and Function</i> , 2011 , 2, 289-301	6.1	160
243	Determination of isoflavones in red clover and related species by high-performance liquid chromatography combined with ultraviolet and mass spectrometric detection. <i>Journal of Chromatography A</i> , 2003 , 1016, 195-209	4.5	156
242	Evaluation of resveratrol derivatives as potential antioxidants and identification of a reaction product of resveratrol and 2, 2-diphenyl-1-picrylhydrazyl radical. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3974-7	5.7	141
241	The effects of grape seed extract fortification on the antioxidant activity and quality attributes of bread. <i>Food Chemistry</i> , 2010 , 119, 49-53	8.5	140
240	Dietary oxyresveratrol prevents parkinsonian mimetic 6-hydroxydopamine neurotoxicity. <i>Free Radical Biology and Medicine</i> , 2008 , 45, 1019-26	7.8	136
239	Functional characterization of key structural genes in rice flavonoid biosynthesis. <i>Planta</i> , 2008 , 228, 1043-54	11.7	120
238	Alisol B, a novel inhibitor of the sarcoplasmic/endoplasmic reticulum Ca(2+) ATPase pump, induces autophagy, endoplasmic reticulum stress, and apoptosis. <i>Molecular Cancer Therapeutics</i> , 2010 , 9, 718-30	6.1	116
237	Tyrosinase inhibitors from paper mulberry (<i>Broussonetia papyrifera</i>). <i>Food Chemistry</i> , 2008 , 106, 529-535	8.5	106
236	Tyrosinase inhibitory constituents from the roots of <i>Morus nigra</i> : a structure-activity relationship study. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 5368-73	5.7	96
235	D-chiro-inositol-enriched tartary buckwheat bran extract lowers the blood glucose level in KK-Ay mice. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10027-31	5.7	96
234	Isolation of tyrosinase inhibitors from <i>Artocarpus heterophyllus</i> and use of its extract as antibrowning agent. <i>Molecular Nutrition and Food Research</i> , 2008 , 52, 1530-8	5.9	96

233	Triterpene glycosides from <i>Cimicifuga racemosa</i> . <i>Journal of Natural Products</i> , 2000 , 63, 905-10	4.9	94
232	Thermal degradation of sulforaphane in aqueous solution. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3121-3	5.7	94
231	Antidiabetic activity of Mung bean extracts in diabetic KK-Ay mice. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8869-73	5.7	90
230	Inhibitory activities of dietary phenolic compounds on heterocyclic amine formation in both chemical model system and beef patties. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 969-76	5.9	86
229	Quantification of protodioscin and rutin in asparagus shoots by LC/MS and HPLC methods. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6132-6	5.7	83
228	Novel trisaccharide fatty acid ester identified from the fruits of <i>Morinda citrifolia</i> (Noni). <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 4880-2	5.7	82
227	Heterocyclic amines: chemistry and health. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 1150-70	5.9	80
226	Enhanced Antioxidant Activity for Apple Juice Fermented with ATCC14917. <i>Molecules</i> , 2018 , 24,	4.8	77
225	Protective Capacity of Resveratrol, a Natural Polyphenolic Compound, against Deoxynivalenol-Induced Intestinal Barrier Dysfunction and Bacterial Translocation. <i>Chemical Research in Toxicology</i> , 2016 , 29, 823-33	4	76
224	Antioxidative phenolic glycosides from sage (<i>Salvia officinalis</i>). <i>Journal of Natural Products</i> , 1999 , 62, 454-6	4.9	75
223	Antioxidant and antiglycation activity of selected dietary polyphenols in a cookie model. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1643-8	5.7	70
222	Natural polyphenols as direct trapping agents of lipid peroxidation-derived acrolein and 4-hydroxy-trans-2-nonenal. <i>Chemical Research in Toxicology</i> , 2009 , 22, 1721-7	4	70
221	Identification of flavone phytoalexins and a pathogen-inducible flavone synthase II gene (SbFNSII) in sorghum. <i>Journal of Experimental Botany</i> , 2010 , 61, 983-94	7	69
220	Protective effects of pinostilbene, a resveratrol methylated derivative, against 6-hydroxydopamine-induced neurotoxicity in SH-SY5Y cells. <i>Journal of Nutritional Biochemistry</i> , 2010 , 21, 482-9	6.3	67
219	LC/UV/ESI-MS analysis of isoflavones in Edamame and Tofu soybeans. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 2763-9	5.7	67
218	Inhibition of heterocyclic amine formation by water-soluble vitamins in Maillard reaction model systems and beef patties. <i>Food Chemistry</i> , 2012 , 133, 760-766	8.5	64
217	Determination of the predominant catechins in <i>Acacia catechu</i> by liquid chromatography/electrospray ionization-mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3219-24	5.7	63
216	Chemistry and antioxidative factors in rosemary and sage. <i>BioFactors</i> , 2000 , 13, 161-6	6.1	63

215	The Arabidopsis acbp1acbp2 double mutant lacking acyl-CoA-binding proteins ACBP1 and ACBP2 is embryo lethal. <i>New Phytologist</i> , 2010 , 186, 843-855	9.8	62
214	Inhibition of acrylamide formation by vitamins in model reactions and fried potato strips. <i>Food Chemistry</i> , 2009 , 116, 34-39	8.5	62
213	Positive and negative effects of polyphenol incorporation in baked foods. <i>Food Chemistry</i> , 2019 , 284, 90-99	8.5	59
212	Chemopreventive effects of some popular phytochemicals on human colon cancer: a review. <i>Food and Function</i> , 2018 , 9, 4548-4568	6.1	58
211	Inhibitory effect of fruit extracts on the formation of heterocyclic amines. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10359-65	5.7	57
210	Identification of reaction products of (±)epigallocatechin, (±)epigallocatechin gallate and pyrogallol with 2,2-diphenyl-1-picrylhydrazyl radical. <i>Food Chemistry</i> , 2001 , 73, 345-349	8.5	57
209	Tyrosinase inhibition constituents from the roots of <i>Morus australis</i> . <i>Phytotherapy Research</i> , 2012 , 83, 1008-13	3.2	56
208	Inhibition of cell transformation by resveratrol and its derivatives: differential effects and mechanisms involved. <i>Oncogene</i> , 2003 , 22, 2143-50	9.2	54
207	Acrolein scavengers: reactivity, mechanism and impact on health. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1375-90	5.9	53
206	Molecular dissection of the pathogen-inducible 3-deoxyanthocyanidin biosynthesis pathway in sorghum. <i>Plant and Cell Physiology</i> , 2010 , 51, 1173-85	4.9	53
205	Inhibition of mutagenic PhIP formation by epigallocatechin gallate via scavenging of phenylacetaldehyde. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 716-25	5.9	53
204	Antitumor activity of 3,5,4-trimethoxystilbene in COLO 205 cells and xenografts in SCID mice. <i>Molecular Carcinogenesis</i> , 2008 , 47, 184-96	5	53
203	Nutraceuticals and their preventive or potential therapeutic value in Parkinson's disease. <i>Nutrition Reviews</i> , 2012 , 70, 373-86	6.4	52
202	Activities of hydrocolloids as inhibitors of acrylamide formation in model systems and fried potato strips. <i>Food Chemistry</i> , 2010 , 121, 424-428	8.5	52
201	Trapping of phenylacetaldehyde as a key mechanism responsible for naringenin's inhibitory activity in mutagenic 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine formation. <i>Chemical Research in Toxicology</i> , 2008 , 21, 2026-34	4	52
200	Oxyresveratrol as an antibrowning agent for cloudy apple juices and fresh-cut apples. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 2604-10	5.7	52
199	Isolation and structural elucidation of two new glycosides from sage (<i>Salvia officinalis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 235-8	5.7	52
198	Beneficial effects of cinnamon proanthocyanidins on the formation of specific advanced glycation endproducts and methylglyoxal-induced impairment on glucose consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6692-6	5.7	51

197	Identification and characterization of molecular targets of natural products by mass spectrometry. <i>Mass Spectrometry Reviews</i> , 2010 , 29, 126-55	11	51
196	Furanosesquiterpenoids of <i>Commiphora myrrha</i> . <i>Journal of Natural Products</i> , 2001 , 64, 1460-2	4.9	51
195	Marine-derived bioactive compounds with anti-obesity effect: A review. <i>Journal of Functional Foods</i> , 2016 , 21, 372-387	5.1	50
194	Inhibitory effects of microalgal extracts on the formation of advanced glycation endproducts (AGEs). <i>Food Chemistry</i> , 2010 , 120, 261-267	8.5	50
193	Validation of an accelerated solvent extraction liquid chromatography-tandem mass spectrometry method for Pacific ciguatoxin-1 in fish flesh and comparison with the mouse neuroblastoma assay. <i>Analytical and Bioanalytical Chemistry</i> , 2011 , 400, 3165-75	4.4	48
192	2,3,4,4',5'-Pentamethoxy-trans-stilbene, a resveratrol derivative, inhibits colitis-associated colorectal carcinogenesis in mice. <i>British Journal of Pharmacology</i> , 2010 , 160, 1352-61	8.6	48
191	Inhibitory mechanism of naringenin against carcinogenic acrylamide formation and nonenzymatic browning in Maillard model reactions. <i>Chemical Research in Toxicology</i> , 2009 , 22, 1483-9	4	47
190	Novel glycosides from noni (<i>Morinda citrifolia</i>). <i>Journal of Natural Products</i> , 2000 , 63, 1182-3	4.9	47
189	Accumulation of isoflavone genistin in transgenic tomato plants overexpressing a soybean isoflavone synthase gene. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5655-61	5.7	46
188	Fermentation alters antioxidant capacity and polyphenol distribution in selected edible legumes. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 875-884	3.8	46
187	Effect of rosmarinic acid and carnolic acid on AGEs formation in vitro. <i>Food Chemistry</i> , 2017 , 221, 1057-1061	10.5	45
186	8-C-(E-phenylethenyl)quercetin from onion/beef soup induces autophagic cell death in colon cancer cells through ERK activation. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600437	5.9	44
185	Apigenin and its methylglyoxal-adduct inhibit advanced glycation end products-induced oxidative stress and inflammation in endothelial cells. <i>Biochemical Pharmacology</i> , 2019 , 166, 231-241	6	43
184	Polysaccharides from Marine Enteromorpha: Structure and function. <i>Trends in Food Science and Technology</i> , 2020 , 99, 11-20	15.3	43
183	Characterization of tyrosinase inhibitors in the twigs of <i>Cudrania tricuspidata</i> and their structure-activity relationship study. <i>Phytotherapy Research</i> , 2013 , 84, 242-7	3.2	43
182	Feruloylated Oligosaccharides from Maize Bran Modulated the Gut Microbiota in Rats. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 123-8	3.9	43
181	A pro-drug of the green tea polyphenol (-)-epigallocatechin-3-gallate (EGCG) prevents differentiated SH-SY5Y cells from toxicity induced by 6-hydroxydopamine. <i>Neuroscience Letters</i> , 2010 , 469, 360-4	3.3	42
180	Analysis of artemisinin in <i>Artemisia annua</i> L. by LC-MS with selected ion monitoring. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7010-3	5.7	42

179	Volatile Compounds Generated from Thermal Degradation of N-Acetylglucosamine. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 3207-3209	5.7	41
178	Antiaging effects of astaxanthin-rich alga <i>Haematococcus pluvialis</i> on fruit flies under oxidative stress. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7800-4	5.7	40
177	Chemical components and tyrosinase inhibitors from the twigs of <i>Artocarpus heterophyllus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6649-55	5.7	40
176	Characterization of antiproliferative activity constituents from <i>Artocarpus heterophyllus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5519-27	5.7	39
175	Effects of fruit extracts on the formation of acrylamide in model reactions and fried potato crisps. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 309-12	5.7	38
174	Green tea polyphenol epigallocatechin-3-gallate improves epithelial barrier function by inducing the production of antimicrobial peptide pBD-1 and pBD-2 in monolayers of porcine intestinal epithelial IPEC-J2 cells. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 1048-58	5.9	38
173	Analysis of antioxidant activity and antioxidant constituents of Chinese toon. <i>Journal of Functional Foods</i> , 2009 , 1, 253-259	5.1	37
172	Application of near-infrared spectroscopy in quality control and determination of adulteration of African essential oils. <i>Phytochemical Analysis</i> , 2006 , 17, 121-8	3.4	37
171	Antioxidant activity of plant extracts on the inhibition of citral off-odor formation. <i>Molecular Nutrition and Food Research</i> , 2004 , 48, 308-17	5.9	36
170	Phenolic tyrosinase inhibitors from the stems of <i>Cudrania cochinchinensis</i> . <i>Food and Function</i> , 2011 , 2, 259-64	6.1	35
169	Past achievements, current status and future perspectives of studies on 3-hydroxy-3-methylglutaryl-CoA synthase (HMGS) in the mevalonate (MVA) pathway. <i>Plant Cell Reports</i> , 2014 , 33, 1005-22	5.1	34
168	Determination of proanthocyanidins in fresh grapes and grape products using liquid chromatography with mass spectrometric detection. <i>Rapid Communications in Mass Spectrometry</i> , 2005 , 19, 2062-8	2.2	34
167	Antiglycation activity of lipophilized epigallocatechin gallate (EGCG) derivatives. <i>Food Chemistry</i> , 2016 , 190, 1022-1026	8.5	33
166	Microwave irradiation promotes aggregation behavior of myosin through conformation changes. <i>Food Hydrocolloids</i> , 2019 , 96, 11-19	10.6	33
165	Tumor microenvironment-induced structure changing drug/gene delivery system for overcoming delivery-associated challenges. <i>Journal of Controlled Release</i> , 2020 , 323, 203-224	11.7	33
164	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (<i>Vigna radiata</i>) sprouts. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2090-2098	3.8	33
163	6-C-(E-phenylethenyl)-naringenin suppresses colorectal cancer growth by inhibiting cyclooxygenase-1. <i>Cancer Research</i> , 2014 , 74, 243-52	10.1	33
162	Ferulic acid alleviates the symptoms of diabetes in obese rats. <i>Journal of Functional Foods</i> , 2014 , 9, 141-147	5.47	33

161	Protective actions of microalgae against endogenous and exogenous advanced glycation endproducts (AGEs) in human retinal pigment epithelial cells. <i>Food and Function</i> , 2011 , 2, 251-8	6.1	33
160	Astaxanthin is responsible for antiglycoxidative properties of microalga <i>Chlorella zofingiensis</i> . <i>Food Chemistry</i> , 2011 , 126, 1629-35	8.5	33
159	Iridoid glycosides from the leaves of <i>Morinda citrifolia</i> . <i>Journal of Natural Products</i> , 2001 , 64, 799-800	4.9	33
158	Release properties of tannic acid from hydrogen bond driven antioxidative cellulose nanofibrous films. <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 68-74	7.9	32
157	Determination of proanthocyanidins in grape products by liquid chromatography/mass spectrometric detection under low collision energy. <i>Analytical Chemistry</i> , 2003 , 75, 2440-4	7.8	32
156	Nano-sized zinc oxide and silver, but not titanium dioxide, induce innate and adaptive immunity and antiviral response in differentiated THP-1 cells. <i>Nanotoxicology</i> , 2017 , 11, 936-951	5.3	31
155	2,3,4,5-Tetramethoxy-trans-stilbene, a resveratrol derivative, is a potent inducer of apoptosis in colon cancer cells via targeting microtubules. <i>Biochemical Pharmacology</i> , 2009 , 78, 1224-32	6	31
154	Trapping effects of green and black tea extracts on peroxidation-derived carbonyl substances of seal blubber oil. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1065-9	5.7	31
153	Structural changes of starch subjected to microwave heating: A review from the perspective of dielectric properties. <i>Trends in Food Science and Technology</i> , 2020 , 99, 593-607	15.3	30
152	Protective effect of rosmarinic acid and carnosic acid against streptozotocin-induced oxidation, glycation, inflammation and microbiota imbalance in diabetic rats. <i>Food and Function</i> , 2018 , 9, 851-860	6.1	29
151	Chemoprevention of Colorectal Cancer by Artocarpin, a Dietary Phytochemical from <i>Artocarpus heterophyllus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3474-3480	5.7	28
150	4-Methoxyresveratrol Alleviated AGE-Induced Inflammation via RAGE-Mediated NF- κ B and NLRP3 Inflammasome Pathway. <i>Molecules</i> , 2018 , 23,	4.8	28
149	Proteomic modification in gills and brains of medaka fish (<i>Oryzias melastigma</i>) after exposure to a sodium channel activator neurotoxin, brevetoxin-1. <i>Aquatic Toxicology</i> , 2011 , 104, 211-7	5.1	28
148	Preparation of steppogenin and ascorbic acid, vitamin E, butylated hydroxytoluene oil-in-water microemulsions: Characterization, stability, and antibrowning effects for fresh apple juice. <i>Food Chemistry</i> , 2017 , 224, 11-18	8.5	27
147	Inhibitory effects of selected dietary flavonoids on the formation of total heterocyclic amines and 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in roast beef patties and in chemical models. <i>Food and Function</i> , 2016 , 7, 1057-66	6.1	27
146	6-C-(E-phenylethenyl)naringenin induces cell growth inhibition and cytoprotective autophagy in colon cancer cells. <i>European Journal of Cancer</i> , 2016 , 68, 38-50	7.5	27
145	<i>Lactobacillus plantarum</i> WCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean (<i>Vigna radiata</i>) and Soya Bean (<i>Glycine max</i>) Milks. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12944	2.1	26
144	A new unusual iridoid with inhibition of activator protein-1 (AP-1) from the leaves of <i>Morinda citrifolia</i> L. <i>Organic Letters</i> , 2001 , 3, 1307-9	6.2	26

- 143 Analytical methods to determine phytoestrogenic compounds. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2004**, 812, 325-55 3.2 26
- 142 Available technologies on improving the stability of polyphenols in food processing. *Food Frontiers*, **2021**, 2, 109-139 4.2 26
- 141 Genistein Ameliorates Non-alcoholic Fatty Liver Disease by Targeting the Thromboxane A Pathway. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 5853-5859 5.7 26
- 140 Citrifolinin A, a new unusual iridoid with inhibition of Activator Protein-1 (AP-1) from the leaves of noni (*Morinda citrifolia* L.). *Tetrahedron Letters*, **2001**, 42, 1823-1825 2 25
- 139 Two C21-steroidal glycosides isolated from *Cynanchum stauntonii*. *Phytochemistry*, **1999**, 52, 1351-5 4 25
- 138 Acetophenone glycosides from thyme (*Thymus vulgaris* L.). *Journal of Agricultural and Food Chemistry*, **1999**, 47, 1911-4 5.7 25
- 137 Naringenin, a common flavanone, inhibits the formation of AGEs in bread and attenuates AGEs-induced oxidative stress and inflammation in RAW264.7 cells. *Food Chemistry*, **2018**, 269, 35-42 8.5 25
- 136 Improved fruit Tocopherol, carotenoid, squalene and phytosterol contents through manipulation of *Brassica juncea* 3-HYDROXY-3-METHYLGLUTARYL-COA SYNTHASE1 in transgenic tomato. *Plant Biotechnology Journal*, **2018**, 16, 784-796 11.6 24
- 135 *Arabidopsis* acyl-CoA-binding protein ACBP6 localizes in the phloem and affects jasmonate composition. *Plant Molecular Biology*, **2016**, 92, 717-730 4.6 24
- 134 Pepper fragrant essential oil (PFE) and functionalized MCM-41 nanoparticles: Formation, characterization, and bactericidal activity. *Journal of the Science of Food and Agriculture*, **2019**, 99, 5168-5175 4.3 23
- 133 Pterostilbene inhibited advanced glycation end products (AGEs)-induced oxidative stress and inflammation by regulation of RAGE/MAPK/NF- κ B in RAW264.7 cells. *Journal of Functional Foods*, **2018**, 40, 272-279 5.1 23
- 132 Treatment of proteins with dietary polyphenols lowers the formation of AGEs and AGE-induced toxicity. *Food and Function*, **2014**, 5, 2656-61 6.1 23
- 131 Transgenic tobacco overexpressing *Brassica juncea* HMG-CoA synthase 1 shows increased plant growth, pod size and seed yield. *PLoS ONE*, **2014**, 9, e98264 3.7 23
- 130 ISOLATION AND IDENTIFICATION OF ANTIOXIDATIVE FLAVONOID GLYCOSIDES FROM THYME (*THYMUS VULGARIS* L.). *Journal of Food Lipids*, **1998**, 5, 313-321 23
- 129 Cycloartane triterpene saponins from the roots of *Cimicifuga foetida*. *Journal of Natural Products*, **2001**, 64, 627-9 4.9 23
- 128 Dietary polyphenols as photoprotective agents against UV radiation. *Journal of Functional Foods*, **2017**, 30, 108-118 5.1 22
- 127 The colorants, antioxidants, and toxicants from nonenzymatic browning reactions and the impacts of dietary polyphenols on their thermal formation. *Food and Function*, **2015**, 6, 345-55 6.1 22
- 126 Unraveling the inhibitory effect of dihydromyricetin on heterocyclic aromatic amines formation. *Journal of the Science of Food and Agriculture*, **2018**, 98, 1988-1994 4.3 21

125	3,3',4,5,5'-Pentahydroxy-trans-stilbene, a resveratrol derivative, induces apoptosis in colorectal carcinoma cells via oxidative stress. <i>European Journal of Pharmacology</i> , 2010 , 637, 55-61	5.3	21
124	Impact of resveratrol, epicatechin and rosmarinic acid on fluorescent AGEs and cytotoxicity of cookies. <i>Journal of Functional Foods</i> , 2018 , 40, 44-50	5.1	20
123	Steroidal saponins and ecdysterone from <i>Asparagus filicinus</i> and their cytotoxic activities. <i>Steroids</i> , 2010 , 75, 734-9	2.8	20
122	Phloretin and its methylglyoxal adduct: Implications against advanced glycation end products-induced inflammation in endothelial cells. <i>Food and Chemical Toxicology</i> , 2019 , 129, 291-300	4.7	19
121	The multifunctional roles of flavonoids against the formation of advanced glycation end products (AGEs) and AGEs-induced harmful effects. <i>Trends in Food Science and Technology</i> , 2020 , 103, 333-347	15.3	19
120	Photoprotective effects of oxyresveratrol and Kuwanon O on DNA damage induced by UVA in human epidermal keratinocytes. <i>Chemical Research in Toxicology</i> , 2015 , 28, 541-8	4	19
119	Cynarin-rich sunflower (<i>Helianthus annuus</i>) sprouts possess both antiglycative and antioxidant activities. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3260-5	5.7	19
118	Antioxidative Properties and Chemical Changes of Quercetin in Fish Oil: Quercetin Reacts with Free Fatty Acids to Form Its Ester Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1057-1067	5.7	19
117	Inhibitory effects of oxyresveratrol and cyanomaclurin on adipogenesis of 3T3-L1 cells. <i>Journal of Functional Foods</i> , 2015 , 15, 207-216	5.1	18
116	The effect of Perilla (leaf extracts on the quality of surimi fish balls. <i>Food Science and Nutrition</i> , 2019 , 7, 2083-2090	3.2	18
115	Early developmental toxicity of saxitoxin on medaka (<i>Oryzias melastigma</i>) embryos. <i>Toxicol</i> , 2014 , 77, 16-25	2.8	18
114	Impacts of selected dietary polyphenols on caramelization in model systems. <i>Food Chemistry</i> , 2013 , 141, 3451-8	8.5	18
113	DHA-rich marine microalga <i>Schizochytrium mangrovei</i> possesses anti-ageing effects on <i>Drosophila melanogaster</i> . <i>Journal of Functional Foods</i> , 2013 , 5, 888-896	5.1	18
112	In vitro attenuation of acrolein-induced toxicity by phloretin, a phenolic compound from apple. <i>Food Chemistry</i> , 2012 , 135, 1762-8	8.5	18
111	Chemical Components in Noni Fruits and Leaves (<i>Morinda citrifolia</i> L.). <i>ACS Symposium Series</i> , 2001 , 134-150	15.0	18
110	Benefits, deleterious effects and mitigation of methylglyoxal in foods: A critical review. <i>Trends in Food Science and Technology</i> , 2021 , 107, 201-212	15.3	18
109	A phenylacetaldehyde-flavonoid adduct, 8-C-(E-phenylethenyl)-norartocarpetin, exhibits intrinsic apoptosis and MAPK pathways-related anticancer potential on HepG2, SMMC-7721 and QGY-7703. <i>Food Chemistry</i> , 2016 , 197 Pt B, 1085-92	8.5	17
108	Pterostilbene and 4-Methoxyresveratrol Inhibited Lipopolysaccharide-Induced Inflammatory Response in RAW264.7 Macrophages. <i>Molecules</i> , 2018 , 23,	4.8	17

107	Characterization of phospholipids from Pacific saury (<i>Cololabis saira</i>) viscera and their neuroprotective activity. <i>Food Bioscience</i> , 2018 , 24, 120-126	4.9	17
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