

Mingfu Wang

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.

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	Lipophilized apigenin derivatives produced during the frying process as novel antioxidants.. <i>Food Chemistry</i> , 2022 , 379, 132178	8.5	3
249	Dielectric determination of glucose solutions under microwave fields via a novel molecular dynamics simulation approach. <i>Journal of Food Engineering</i> , 2022 , 316, 110844	6	0
248	Inhibitory effects of some hydrocolloids on the formation of N-(carboxymethyl) lysine and N-(carboxyethyl) lysine in chemical models and fish patties. <i>LWT - Food Science and Technology</i> , 2022 , 162, 113431	5.4	2
247	Effect of acrolein, a lipid oxidation product, on the formation of the heterocyclic aromatic amine 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in model systems and roasted tilapia fish patties. <i>Food Chemistry: X</i> , 2022 , 14, 100315	4.7	0
246	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , 2022 , 157, 111322	7	1
245	Do non-thermal effects exist in microwave heating of glucose aqueous solutions? Evidence from molecular dynamics simulations. <i>Food Chemistry</i> , 2021 , 131677	8.5	2
244	Effects of the Deacetylation Degree of Chitosan on 2-Amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) Formation in Chemical Models and Beef Patties. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13933-13941	5.7	2
243	Chitosan and flavonoid glycosides are promising combination partners for enhanced inhibition of heterocyclic amine formation in roast beef.. <i>Food Chemistry</i> , 2021 , 375, 131859	8.5	1
242	Advances in smart delivery of food bioactive compounds using stimuli-responsive carriers: Responsive mechanism, contemporary challenges, and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5449-5488	16.4	4
241	Reversing tumor immunosuppressive microenvironment via targeting codelivery of CpG ODNs/PD-L1 peptide antagonists to enhance the immune checkpoint blockade-based anti-tumor effect. <i>European Journal of Pharmaceutical Sciences</i> , 2021 , 168, 106044	5.1	0
240	Multi-Mechanistic Antidiabetic Potential of Astaxanthin: An Update on Preclinical and Clinical Evidence. <i>Molecular Nutrition and Food Research</i> , 2021 , e2100252	5.9	1
239	Effect of big eye tuna () head soup with different colloidal particle size on TG and TC deposition in FFA-exposed HepG2 cells. <i>Food Science and Nutrition</i> , 2021 , 9, 1143-1151	3.2	2
238	Neuroprotective effect of cajaninstilbene acid against cerebral ischemia and reperfusion damages by activating AMPK/Nrf2 pathway.. <i>Journal of Advanced Research</i> , 2021 , 34, 199-210	13	2
237	Quercetin Inhibited the Formation of Lipid Oxidation Products in Thermally Treated Soybean Oil by Trapping Intermediates. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3479-3488	5.7	5
236	Available technologies on improving the stability of polyphenols in food processing. <i>Food Frontiers</i> , 2021 , 2, 109-139	4.2	26
235	Microwave vacuum evaporation as a potential technology to concentrate sugar solutions: A study based on dielectric spectroscopy. <i>Journal of Food Engineering</i> , 2021 , 294, 110414	6	4
234	Neuroprotective Phytochemicals in Experimental Ischemic Stroke: Mechanisms and Potential Clinical Applications. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 6687386	6.7	17

233	Novel roles of hydrocolloids in foods: Inhibition of toxic maillard reaction products formation and attenuation of their harmful effects. <i>Trends in Food Science and Technology</i> , 2021 , 111, 706-715	15.3	12
232	Pterostilbene Improves Insulin Resistance Caused by Advanced Glycation End Products (AGEs) in Hepatocytes and Mice. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2100321	5.9	0
231	Hesperetin, a dietary flavonoid, inhibits AGEs-induced oxidative stress and inflammation in RAW264.7 cells. <i>Journal of Functional Foods</i> , 2021 , 81, 104480	5.1	6
230	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (). <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	14
229	Inhibitory effect of selected hydrocolloids on 2-amino-1-methyl-6-phenylimidazo [4,5-b]pyridine (PHIP) formation in chemical models and beef patties. <i>Journal of Hazardous Materials</i> , 2021 , 402, 123486	12.8	9
228	The occurrence and stability of Maillard reaction products in various traditional Chinese sauces. <i>Food Chemistry</i> , 2021 , 342, 128319	8.5	6
227	The apple dihydrochalcone phloretin suppresses growth and improves chemosensitivity of breast cancer cells via inhibition of cytoprotective autophagy. <i>Food and Function</i> , 2021 , 12, 177-190	6.1	7
226	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
225	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
224	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
223	Oral administration of EGCG solution equivalent to daily achievable dosages of regular tea drinkers effectively suppresses miR483-3p induced metastasis of hepatocellular carcinoma cells in mice. <i>Food and Function</i> , 2021 , 12, 3381-3392	6.1	7
222	Tricoumaroylspermidine from rose exhibits inhibitory activity against ethanol-induced apoptosis in HepG2 cells. <i>Food and Function</i> , 2021 , 12, 5892-5902	6.1	1
221	The role of emerging micro-scale vegetables in human diet and health benefits-an updated review based on microgreens. <i>Food and Function</i> , 2021 , 12, 1914-1932	6.1	13
220	Polyphenols and neurodegenerative diseases: focus on neuronal regeneration. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	8
219	The functional ingredients of quinoa (<i>Chenopodium quinoa</i>) and physiological effects of consuming quinoa: A review. <i>Food Frontiers</i> , 2021 , 2, 329-356	4.2	5
218	Neuroprotective Potential of Mung Bean (L.) Polyphenols in Alzheimer's Disease: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 11554-11571	5.7	2
217	Puerarin inhibited 3-chloropropane-1,2-diol fatty acid esters formation by reacting with glycidol and glycidyl esters. <i>Food Chemistry</i> , 2021 , 358, 129843	8.5	2
216	Natural products attenuate PI3K/Akt/mTOR signaling pathway: A promising strategy in regulating neurodegeneration. <i>Phytomedicine</i> , 2021 , 91, 153664	6.5	7

215	Antiglycative and anti-inflammatory effects of lipophilized tyrosol derivatives. <i>Food Production Processing and Nutrition</i> , 2020 , 2,	4.6	4
214	Dietary Lactate Supplementation Protects against Obesity by Promoting Adipose Browning in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14841-14849	5.7	2
213	Evaluation of antioxidative capacity and lipidomics profiling of big eye tuna (<i>Thunnus obesus</i>) head soup with different colloidal particle size. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3254-3266	3.8	4
212	Effects of quercetin and cinnamaldehyde on the nutrient release from beef into soup during stewing process. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109712	5.4	15
211	The antiglycative effect of apple flowers in fructose/glucose-BSA models and cookies. <i>Food Chemistry</i> , 2020 , 330, 127170	8.5	8
210	Inhibitory effects of some hydrocolloids on the formation of heterocyclic amines in roast beef. <i>Food Hydrocolloids</i> , 2020 , 108, 106073	10.6	9
209	Pinosylvin provides neuroprotection against cerebral ischemia and reperfusion injury through enhancing PINK1/Parkin mediated mitophagy and Nrf2 pathway. <i>Journal of Functional Foods</i> , 2020 , 71, 104019	5.1	5
208	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
207	Polysaccharides from Marine Enteromorpha: Structure and function. <i>Trends in Food Science and Technology</i> , 2020 , 99, 11-20	15.3	43
206	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
205	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020 , 1, 134-151	4.2	7
204	Japonicone V, a sesquiterpene lactone derivative from the flowers of <i>Inula japonica</i> , inhibits hepatitis E virus replication by targeting virus-associated autophagy. <i>Journal of Functional Foods</i> , 2020 , 65, 103755	5.1	1
203	Caffeic acid assists microwave heating to inhibit the formation of mutagenic and carcinogenic PhIP. <i>Food Chemistry</i> , 2020 , 317, 126447	8.5	8
202	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
201	Dietary polyphenols for managing cancers: What have we ignored?. <i>Trends in Food Science and Technology</i> , 2020 , 101, 150-164	15.3	15
200	Fe-Coordinated Multifunctional Elastic Nanoplatform for Effective in Vivo Gene Transfection. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 3453-3464	9.5	4
199	Isolation, Identification, and Immunomodulatory Effect of a Peptide from Protein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12259-12270	5.7	4
198	Morin decreases acrolein-induced cell injury in normal human hepatocyte cell line LO2. <i>Journal of Functional Foods</i> , 2020 , 75, 104234	5.1	3

197	Positive and negative effects of polyphenol incorporation in baked foods. <i>Food Chemistry</i> , 2019 , 284, 90-99	8.5	59
196	Identification of the antiglycative components of Hong Dou Shan (<i>Taxus chinensis</i>) leaf tea. <i>Food Chemistry</i> , 2019 , 297, 124942	8.5	15
195	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
194	Anti-Inflammatory Effect of an Apigenin-Maillard Reaction Product in Macrophages and Macrophage-Endothelial Cocultures. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 9026456	6.7	6
193	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
192	Pepper fragrant essential oil (PFE0) and functionalized MCM-41 nanoparticles: Formation, characterization, and bactericidal activity. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5168-5175	4.3	23
191	Microwave irradiation promotes aggregation behavior of myosin through conformation changes. <i>Food Hydrocolloids</i> , 2019 , 96, 11-19	10.6	33
190	Microwave treatment regulates the free volume of rice starch. <i>Scientific Reports</i> , 2019 , 9, 3876	4.9	4
189	Brosimone I, an isoprenoid-substituted flavonoid, induces cell cycle G phase arrest and apoptosis through ROS-dependent endoplasmic reticulum stress in HCT116 human colon cancer cells. <i>Food and Function</i> , 2019 , 10, 2729-2738	6.1	8
188	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
187	Development of cancer immunotherapy based on PD-1/PD-L1 pathway blockade.. <i>RSC Advances</i> , 2019 , 9, 33903-33911	3.7	12
186	Comparison of the Fatty Acid and Triglyceride Profiles of Big Eye Tuna (), Atlantic salmon () and Bighead Carp () Heads. <i>Molecules</i> , 2019 , 24,	4.8	13
185	6-C-(E-Phenylethenyl)Naringenin Attenuates the Stemness of Hepatocellular Carcinoma Cells by Suppressing Wnt/ECatenin Signaling. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13939-13947	5.7	7
184	Effect of Salt Addition Time on the Nutritional Profile of Head Soup and the Formation of Micro/Nano-Sized Particle Structure. <i>Molecules</i> , 2019 , 24,	4.8	8
183	Dielectric loss mediated promotion of microwave heating in the Maillard reaction. <i>LWT - Food Science and Technology</i> , 2019 , 101, 559-566	5.4	12
182	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
181	Pterostilbene inhibited advanced glycation end products (AGEs)-induced oxidative stress and inflammation by regulation of RAGE/MAPK/NF- κ B in RAW264.7 cells. <i>Journal of Functional Foods</i> , 2018 , 40, 272-279	5.1	23
180	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

179	High Salt Intake Attenuates Breast Cancer Metastasis to Lung. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 3386-3392	5.7	7
178	Fabrication of chia (<i>Salvia hispanica</i> L.) seed oil nanoemulsions using different emulsifiers. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13416	2.1	10
177	Improved fruit Tocopherol, carotenoid, squalene and phytosterol contents through manipulation of <i>Brassica juncea</i> 3-HYDROXY-3-METHYLGLUTARYL-COA SYNTHASE1 in transgenic tomato. <i>Plant Biotechnology Journal</i> , 2018 , 16, 784-796	11.6	24
176	Unraveling the inhibitory effect of dihydromyricetin on heterocyclic aromatic amines formation. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1988-1994	4.3	21
175	Chemopreventive effects of some popular phytochemicals on human colon cancer: a review. <i>Food and Function</i> , 2018 , 9, 4548-4568	6.1	58
174	A comparison of mutagenic PhIP and beneficial 8-C-(E-phenylethenyl)quercetin and 6-C-(E-phenylethenyl)quercetin formation under microwave and conventional heating. <i>Food and Function</i> , 2018 , 9, 3853-3859	6.1	9
173	Pterostilbene and 4RMethoxyresveratrol Inhibited Lipopolysaccharide-Induced Inflammatory Response in RAW264.7 Macrophages. <i>Molecules</i> , 2018 , 23,	4.8	17
172	4RMethoxyresveratrol Alleviated AGE-Induced Inflammation via RAGE-Mediated NF- κ B and NLRP3 Inflammasome Pathway. <i>Molecules</i> , 2018 , 23,	4.8	28
171	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
170	Impact and inhibitory mechanism of phenolic compounds on the formation of toxic Maillard reaction products in food. <i>Frontiers of Agricultural Science and Engineering</i> , 2018 , 5, 321	1.7	10
169	Enhanced Antioxidant Activity for Apple Juice Fermented with ATCC14917. <i>Molecules</i> , 2018 , 24,	4.8	77
168	Protective effect of Perilla (<i>Perilla frutescens</i>) leaf essential oil on the quality of a surimi-based food. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13540	2.1	9
167	Dihydromyricetin as a Functional Additive to Enhance Antioxidant Capacity and Inhibit the Formation of Thermally Induced Food Toxicants in a Cookie Model. <i>Molecules</i> , 2018 , 23,	4.8	8
166	Genistein Ameliorates Non-alcoholic Fatty Liver Disease by Targeting the Thromboxane A Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 5853-5859	5.7	26
165	Naringenin, a common flavanone, inhibits the formation of AGEs in bread and attenuates AGEs-induced oxidative stress and inflammation in RAW264.7 cells. <i>Food Chemistry</i> , 2018 , 269, 35-42	8.5	25
164	Lactobacillus plantarum 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
163	Effect of rosmarinic acid and carnolic acid on AGEs formation in vitro. <i>Food Chemistry</i> , 2017 , 221, 1057-1061	5.1	45
162	Dietary polyphenols as photoprotective agents against UV radiation. <i>Journal of Functional Foods</i> , 2017 , 30, 108-118	5.1	22

161	The depigmenting effect of natural resorcinol type polyphenols Kuwanon O and Sanggenon T from the roots of morus australis. <i>Journal of Ethnopharmacology</i> , 2017 , 195, 196-203	5	7
160	Chemoprevention of Colorectal Cancer by Artocarpin, a Dietary Phytochemical from Artocarpus heterophyllus. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3474-3480	5.7	28
159	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
158	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
157	Improving the activity of endoglucanase I (EGI) from Saccharomyces cerevisiae by DNA shuffling. <i>RSC Advances</i> , 2017 , 7, 46246-46256	3.7	4
156	Non-additive response of starch systems in different hydration states: A study of microwave-absorbing properties. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 44, 103-108	6.8	7
155	Application of response surface methodology to optimize the production of antimicrobial metabolites by Micromonospora Y15. <i>Biotechnology and Biotechnological Equipment</i> , 2017 , 31, 1016-1025	1.6	6
154	Full-time response of starch subjected to microwave heating. <i>Scientific Reports</i> , 2017 , 7, 3967	4.9	10
153	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
152	Diversity in Antioxidant Capacity, Phenolic Contents, and Flavonoid Contents of 42 Edible Beans from China. <i>Cereal Chemistry</i> , 2017 , 94, 291-297	2.4	12
151	Oxyresveratrol Supplementation to C57bl/6 Mice Fed with a High-Fat Diet Ameliorates Obesity-Associated Symptoms. <i>Nutrients</i> , 2017 , 9,	6.7	15
150	Alisol B 23-acetate induces autophagic-dependent apoptosis in human colon cancer cells via ROS generation and JNK activation. <i>Oncotarget</i> , 2017 , 8, 70239-70249	3.3	15
149	Antiglycation activity of lipophilized epigallocatechin gallate (EGCG) derivatives. <i>Food Chemistry</i> , 2016 , 190, 1022-1026	8.5	33
148	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
147	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (Vigna radiata) sprouts. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2090-2098	3.8	33
146	Arabidopsis acyl-CoA-binding protein ACBP6 localizes in the phloem and affects jasmonate composition. <i>Plant Molecular Biology</i> , 2016 , 92, 717-730	4.6	24
145	Rice protein radicals: growth and stability under microwave treatment. <i>RSC Advances</i> , 2016 , 6, 97825-97831	3.1	13
144	Effect and mechanism of pyridoxamine on the lipid peroxidation and stability of polyunsaturated fatty acids in beef patties. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3418-23	4.3	3

143	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
142	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
141	Marine-derived bioactive compounds with anti-obesity effect: A review. <i>Journal of Functional Foods</i> , 2016 , 21, 372-387	5.1	50
140	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
139	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
138	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
137	Identification of key umami-related compounds in Yangtze Coilia ectenes by combining electronic tongue analysis with sensory evaluation. <i>RSC Advances</i> , 2016 , 6, 45689-45695	3.7	15
136	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
135	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
134	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
133	Oxyresveratrol and trans-dihydromorin from the twigs of <i>Cudrania tricuspidata</i> as hypopigmenting agents against melanogenesis. <i>Journal of Functional Foods</i> , 2015 , 13, 375-383	5.1	15
132	The colorants, antioxidants, and toxicants from nonenzymatic browning reactions and the impacts of dietary polyphenols on their thermal formation. <i>Food and Function</i> , 2015 , 6, 345-55	6.1	22
131	Epigallocatechin Gallate and Caffeine Prevent DNA Adduct Formation and Interstrand Cross-Links Induced by Acrolein and Crotonaldehyde. <i>Journal of Food Biochemistry</i> , 2015 , 39, 725-732	3.3	2
130	Preparation, characterization, and preliminary antibrowning evaluations of norartocarpetin microemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1615-21	5.7	8
129	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
128	Bioactive Substances of Plant Origin 2015 , 967-1008		12
127	Bioactive Substances of Animal Origin 2015 , 1009-1033		5
126	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

125	Early developmental toxicity of saxitoxin on medaka (<i>Oryzias melastigma</i>) embryos. <i>Toxicol</i> , 2014 , 77, 16-25	2.8	18
124	6-C-(E-phenylethenyl)-naringenin suppresses colorectal cancer growth by inhibiting cyclooxygenase-1. <i>Cancer Research</i> , 2014 , 74, 243-52	10.1	33
123	Ferulic acid alleviates the symptoms of diabetes in obese rats. <i>Journal of Functional Foods</i> , 2014 , 9, 141-147	3.7	33
122	Treatment of proteins with dietary polyphenols lowers the formation of AGEs and AGE-induced toxicity. <i>Food and Function</i> , 2014 , 5, 2656-61	6.1	23
121	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
120	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
119	Transgenic tobacco overexpressing Brassica juncea HMG-CoA synthase 1 shows increased plant growth, pod size and seed yield. <i>PLoS ONE</i> , 2014 , 9, e98264	3.7	23
118	Impacts of selected dietary polyphenols on caramelization in model systems. <i>Food Chemistry</i> , 2013 , 141, 3451-8	8.5	18
117	Inhibitory activities of some vitamins on the formation of cholesterol oxidation products in beef patties. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8471-6	5.7	7
116	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
115	Natural polyphenols alleviated lipid peroxidation-induced modification on BSA. <i>Journal of Functional Foods</i> , 2013 , 5, 355-361	5.1	11
114	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
113	Characterization of tyrosinase inhibitors in the twigs of <i>Cudrania tricuspidata</i> and their structure-activity relationship study. <i>Phytotherapy Research</i> , 2013 , 27, 242-7	3.2	43
112	Dietary phenolics as reactive carbonyl scavengers: potential impact on human health and mechanism of action. <i>Journal of Traditional and Complementary Medicine</i> , 2013 , 3, 139-41	4.6	14
111	Nutraceuticals and their preventive or potential therapeutic value in Parkinson's disease. <i>Nutrition Reviews</i> , 2012 , 70, 373-86	6.4	52
110	Impact of phloretin and phloridzin on the formation of Maillard reaction products in aqueous models composed of glucose and L-lysine or its derivatives. <i>Food and Function</i> , 2012 , 3, 178-86	6.1	12
109	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
108	Tyrosinase inhibition constituents from the roots of <i>Morus australis</i> . <i>Phytotherapy Research</i> , 2012 , 26, 1008-13	3.2	56

107	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
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