Hua-Bin Li

List of Publications by Year
in descending order

237 papers	20,595 citations	12322 69 h-index	12258 133 g-index
238 all docs	238 docs citations	238 times ranked	24160 citing authors

#	Article	IF	Citations
1	Antioxidant Phytochemicals for the Prevention and Treatment of Chronic Diseases. Molecules, 2015, 20, 21138-21156.	1.7	841
2	Biological Activities of Polyphenols from Grapes. International Journal of Molecular Sciences, 2010, 11, 622-646.	1.8	781
3	Natural Antioxidants in Foods and Medicinal Plants: Extraction, Assessment and Resources. International Journal of Molecular Sciences, 2017, 18, 96.	1.8	709
4	Impacts of Gut Bacteria on Human Health and Diseases. International Journal of Molecular Sciences, 2015, 16, 7493-7519.	1.8	662
5	Resources and Biological Activities of Natural Polyphenols. Nutrients, 2014, 6, 6020-6047.	1.7	601
6	Antioxidant capacities and total phenolic contents of 62 fruits. Food Chemistry, 2011, 129, 345-350.	4.2	549
7	Bioactive Compounds and Bioactivities of Ginger (Zingiber officinale Roscoe). Foods, 2019, 8, 185.	1.9	542
8	Distinct immunopathologic characteristics of various types of chronic rhinosinusitis in adult Chinese. Journal of Allergy and Clinical Immunology, 2009, 124, 478-484.e2.	1.5	502
9	The Structure-Activity Relationship of the Antioxidant Peptides from Natural Proteins. Molecules, 2016, 21, 72.	1.7	487
10	Natural Polyphenols for Prevention and Treatment of Cancer. Nutrients, 2016, 8, 515.	1.7	465
11	A systematic survey of antioxidant activity of 30 Chinese medicinal plants using the ferric reducing antioxidant power assay. Food Chemistry, 2006, 97, 705-711.	4.2	419
12	Bioactive Compounds and Biological Functions of Garlic (Allium sativum L.). Foods, 2019, 8, 246.	1.9	399
13	Heavy metal pollution in coastal areas of South China: A review. Marine Pollution Bulletin, 2013, 76, 7-15.	2.3	376
14	Antioxidant properties in vitro and total phenolic contents in methanol extracts from medicinal plants. LWT - Food Science and Technology, 2008, 41, 385-390.	2.5	351
15	Absorption, metabolism, anti-cancer effect and molecular targets of epigallocatechin gallate (EGCG): An updated review. Critical Reviews in Food Science and Nutrition, 2018, 58, 924-941.	5.4	308
16	Melatonin for the prevention and treatment of cancer. Oncotarget, 2017, 8, 39896-39921.	0.8	277
17	Dietary Natural Products for Prevention and Treatment of Liver Cancer. Nutrients, 2016, 8, 156.	1.7	241
18	Antioxidant capacities and total phenolic contents of 56 vegetables. Journal of Functional Foods, 2013, 5, 260-266.	1.6	237

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19	Antibacterial and Antifungal Activities of Spices. International Journal of Molecular Sciences, 2017, 18, 1283.	1.8	227
20	Total Phenolic Contents and Antioxidant Capacities of Selected Chinese Medicinal Plants. International Journal of Molecular Sciences, 2010, 11, 2362-2372.	1.8	224
21	Spices for Prevention and Treatment of Cancers. Nutrients, 2016, 8, 495.	1.7	216
22	Dietary Sources and Bioactivities of Melatonin. Nutrients, 2017, 9, 367.	1.7	212
23	Phenolic Compounds and Bioactivities of Pigmented Rice. Critical Reviews in Food Science and Nutrition, 2013, 53, 296-306.	5.4	211
24	Bioactivity, Health Benefits, and Related Molecular Mechanisms of Curcumin: Current Progress, Challenges, and Perspectives. Nutrients, 2018, 10, 1553.	1.7	208
25	Stabilizing nickel-rich layered oxide cathodes by magnesium doping for rechargeable lithium-ion batteries. Chemical Science, 2019, 10, 1374-1379.	3.7	201
26	Dietary Natural Products for Prevention and Treatment of Breast Cancer. Nutrients, 2017, 9, 728.	1.7	199
27	Total phenolic contents and antioxidant capacities of 51 edible and wild flowers. Journal of Functional Foods, 2014, 6, 319-330.	1.6	198
28	Health Functions and Related Molecular Mechanisms of Tea Components: An Update Review. International Journal of Molecular Sciences, 2019, 20, 6196.	1.8	190
29	Potential of Fruit Wastes as Natural Resources of Bioactive Compounds. International Journal of Molecular Sciences, 2012, 13, 8308-8323.	1.8	186
30	Ultrasound-assisted extraction of natural antioxidants from the flower of Limonium sinuatum: Optimization and comparison with conventional methods. Food Chemistry, 2017, 217, 552-559.	4.2	185
31	Isolation and purification of baicalein, wogonin and oroxylin A from the medicinal plant Scutellaria baicalensis by high-speed counter-current chromatography. Journal of Chromatography A, 2005, 1074, 107-110.	1.8	157
32	Antioxidant capacities and total phenolic contents of infusions from 223 medicinal plants. Industrial Crops and Products, 2013, 51, 289-298.	2.5	156
33	Health Benefits and Molecular Mechanisms of Resveratrol: A Narrative Review. Foods, 2020, 9, 340.	1.9	156
34	Antioxidant Capacities and Total Phenolic Contents of 56 Wild Fruits from South China. Molecules, 2010, 15, 8602-8617.	1.7	152
35	Biodegradation of an endocrine-disrupting chemical di-n-butyl phthalate ester by Pseudomonas fluorescens B-1. International Biodeterioration and Biodegradation, 2005, 55, 9-15.	1.9	150
36	Reduction of hexavalent chromium by ascorbic acid in aqueous solutions. Chemosphere, 2004, 57, 609-613.	4.2	149

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37	Phenolic Profiles and Antioxidant Activities of 30 Tea Infusions from Green, Black, Oolong, White, Yellow and Dark Teas. Antioxidants, 2019, 8, 215.	2.2	147
38	Degradation of dyes in aqueous solutions by the Fenton process. Chemosphere, 2004, 57, 595-600.	4.2	143
39	Citrus Flavonoids as Promising Phytochemicals Targeting Diabetes and Related Complications: A Systematic Review of In Vitro and In Vivo Studies. Nutrients, 2020, 12, 2907.	1.7	139
40	Fruits for Prevention and Treatment of Cardiovascular Diseases. Nutrients, 2017, 9, 598.	1.7	137
41	Effects and Mechanisms of Probiotics, Prebiotics, Synbiotics, and Postbiotics on Metabolic Diseases Targeting Gut Microbiota: A Narrative Review. Nutrients, 2021, 13, 3211.	1.7	127
42	Determination of antioxidant property and their lipophilic and hydrophilic phenolic contents in cereal grains. Journal of Functional Foods, 2012, 4, 906-914.	1.6	124
43	Separation methods used for Scutellaria baicalensis active components. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 812, 277-290.	1.2	122
44	Antioxidant capacities, phenolic compounds and polysaccharide contents of 49 edible macro-fungi. Food and Function, 2012, 3, 1195.	2.1	121
45	State-of-the-art review of dark tea: From chemistry to health benefits. Trends in Food Science and Technology, 2021, 109, 126-138.	7.8	121
46	Dietary plants, gut microbiota, and obesity: Effects and mechanisms. Trends in Food Science and Technology, 2019, 92, 194-204.	7.8	119
47	Tannins as an alternative to antibiotics. Food Bioscience, 2020, 38, 100751.	2.0	114
48	Effects of Vegetables on Cardiovascular Diseases and Related Mechanisms. Nutrients, 2017, 9, 857.	1.7	113
49	Effects and Mechanisms of Fruit and Vegetable Juices on Cardiovascular Diseases. International Journal of Molecular Sciences, 2017, 18, 555.	1.8	108
50	Effects and Mechanisms of Tea for the Prevention and Management of Diabetes Mellitus and Diabetic Complications: An Updated Review. Antioxidants, 2019, 8, 170.	2.2	105
51	Antiproliferative activity of peels, pulps and seeds of 61 fruits. Journal of Functional Foods, 2013, 5, 1298-1309.	1.6	103
52	Effects and Mechanisms of Resveratrol on Aging and Age-Related Diseases. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-15.	1.9	103
53	Total Phenolic Contents and Antioxidant Capacities of Herbal and Tea Infusions. International Journal of Molecular Sciences, 2011, 12, 2112-2124.	1.8	102
54	Bioactivities and Health Benefits of Mushrooms Mainly from China. Molecules, 2016, 21, 938.	1.7	102

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55	Decolorization of dyes and textile wastewater by potassium permanganate. Chemosphere, 2005, 59, 893-898.	4.2	101
56	Bioactivities and Health Benefits of Wild Fruits. International Journal of Molecular Sciences, 2016, 17, 1258.	1.8	101
57	Separation methods used for Scutellaria baicalensis active components. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2004, 812, 277-290.	1.2	97
58	Degradation of melatonin by UV, UV/H2O2, Fe2+/H2O2 and UV/Fe2+/H2O2 processes. Separation and Purification Technology, 2009, 68, 261-266.	3.9	96
59	Ultrasound-assisted extraction of phillyrin from Forsythia suspensa. Ultrasonics Sonochemistry, 2011, 18, 549-552.	3.8	95
60	Effects of Melatonin on Liver Injuries and Diseases. International Journal of Molecular Sciences, 2017, 18, 673.	1.8	90
61	Effects and mechanisms of tea for the prevention and management of cancers: An updated review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1693-1705.	5.4	89
62	Ultrasound-assisted extraction of oleanolic acid and ursolic acid from Ligustrum lucidum Ait. Ultrasonics Sonochemistry, 2012, 19, 772-776.	3.8	86
63	Phytochemical Composition and Antioxidant Capacity of 30 Chinese Teas. Antioxidants, 2019, 8, 180.	2.2	86
64	Antioxidant Activities, Phenolic Profiles, and Organic Acid Contents of Fruit Vinegars. Antioxidants, 2019, 8, 78.	2.2	86
65	Gut Microbiotaâ€™s Relationship with Liver Disease and Role in Hepatoprotection by Dietary Natural Products and Probiotics. Nutrients, 2018, 10, 1457.	1.7	83
66	Effects and Mechanisms of Tea and Its Bioactive Compounds for the Prevention and Treatment of Cardiovascular Diseases: An Updated Review. Antioxidants, 2019, 8, 166.	2.2	79
67	Screening of Natural Antioxidants from Traditional Chinese Medicinal Plants Associated with Treatment of Rheumatic Disease. Molecules, 2010, 15, 5988-5997.	1.7	76
68	Recent Advances in Bioactive Compounds, Health Functions, and Safety Concerns of Onion (Allium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.6	75
69	A positive-feedback loop between tumour infiltrating activated Treg cells and type 2-skewed macrophages is essential for progression of laryngeal squamous cell carcinoma. British Journal of Cancer, 2017, 117, 1631-1643.	2.9	74
70	Targeting gut microbiota with dietary components on cancer: Effects and potential mechanisms of action. Critical Reviews in Food Science and Nutrition, 2020, 60, 1025-1037.	5.4	73
71	Green Extraction of Antioxidant Polyphenols from Green Tea (Camellia sinensis). Antioxidants, 2020, 9, 785.	2.2	73
72	Degradation of diphenylamine by persulfate: Performance optimization, kinetics and mechanism. Journal of Hazardous Materials, 2009, 164, 26-31.	6.5	72

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73	Antiproliferative activities of tea and herbal infusions. Food and Function, 2013, 4, 530.	2.1	72
74	Alcoholic Beverage Consumption and Chronic Diseases. International Journal of Environmental Research and Public Health, 2016, 13, 522.	1.2	72
75	Preparative isolation and purification of lutein from the microalga Chlorella vulgaris by high-speed counter-current chromatography. Journal of Chromatography A, 2001, 905, 151-155.	1.8	71
76	Natural Products for Prevention and Treatment of Chemicalâ€Induced Liver Injuries. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 472-495.	5.9	70
77	Absorption, metabolism, and bioactivity of vitexin: recent advances in understanding the efficacy of an important nutraceutical. Critical Reviews in Food Science and Nutrition, 2021, 61, 1049-1064.	5.4	70
78	Targeting Gut Microbiota for the Prevention and Management of Diabetes Mellitus by Dietary Natural Products. Foods, 2019, 8, 440.	1.9	68
79	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. Critical Reviews in Food Science and Nutrition, 2022, 62, 832-859.	5.4	68
80	Natural Products for the Prevention and Treatment of Hangover and Alcohol Use Disorder. Molecules, 2016, 21, 64.	1.7	67
81	Microwave-Assisted Extraction of Natural Antioxidants from the Exotic Gordonia axillaris Fruit: Optimization and Identification of Phenolic Compounds. Molecules, 2017, 22, 1481.	1.7	67
82	Microwave-Assisted Extraction of Phenolic Compounds from Melastoma sanguineum Fruit: Optimization and Identification. Molecules, 2018, 23, 2498.	1.7	65
83	Microwave-Assisted Extraction of Oleanolic Acid and Ursolic Acid from Ligustrum lucidum Ait. International Journal of Molecular Sciences, 2011, 12, 5319-5329.	1.8	64
84	Comparison of Antioxidant Activities of Different Grape Varieties. Molecules, 2018, 23, 2432.	1.7	64
85	Molecular mechanisms underlying health benefits of tea compounds. Free Radical Biology and Medicine, 2021, 172, 181-200.	1.3	62
86	Recent Progress on Liver Kinase B1 (LKB1): Expression, Regulation, Downstream Signaling and Cancer Suppressive Function. International Journal of Molecular Sciences, 2014, 15, 16698-16718.	1.8	61
87	Isolation and Purification of Lutein from the MicroalgaChlorella vulgarisby Extraction after Saponification. Journal of Agricultural and Food Chemistry, 2002, 50, 1070-1072.	2.4	60
88	Effects of Fermented Edible Seeds and Their Products on Human Health: Bioactive Components and Bioactivities. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 489-531.	5.9	60
89	Optimization of Ultrasound-Assisted Extraction of Antioxidants from the Mung Bean Coat. Molecules, 2017, 22, 638.	1.7	60
90	Effects and mechanisms of edible and medicinal plants on obesity: an updated review. Critical Reviews in Food Science and Nutrition, 2021, 61, 2061-2077.	5.4	59

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91	Degradation of n-butyl benzyl phthalate using TiO2/UV. Journal of Hazardous Materials, 2009, 164, 527-532.	6.5	58
92	Preparative isolation and purification of salvianolic acid B from the Chinese medicinal plant Salvia miltiorrhiza by high-speed counter-current chromatography. Journal of Chromatography A, 2002, 943, 235-239.	1.8	57
93	Isolation and purification of canthaxanthin from the microalgaChlorella zofingiensis by high-speed counter-current chromatography. Journal of Separation Science, 2006, 29, 699-703.	1.3	57
94	Sweet tea (Lithocarpus polystachyus rehd.) as a new natural source of bioactive dihydrochalcones with multiple health benefits. Critical Reviews in Food Science and Nutrition, 2022, 62, 917-934.	5.4	56
95	Preparative isolation and purification of phillyrin from the medicinal plant Forsythia suspensa by high-speed counter-current chromatography. Journal of Chromatography A, 2005, 1083, 102-105.	1.8	55
96	Nutritional values, beneficial effects, and food applications of broccoli (Brassica oleracea var. italica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	7.8	55
97	LiNi_{0.90}Co_{0.07}Mg_{0.03}O₂ cathode materials with Mg-concentration gradient for rechargeable lithium-ion batteries. Journal of Materials Chemistry A, 2019, 7, 20958-20964.	5.2	54
98	The In Vivo Antioxidant and Hepatoprotective Actions of Selected Chinese Teas. Foods, 2020, 9, 262.	1.9	54
99	Preparative isolation and purification of astaxanthin from the microalga Chlorococcum sp. by high-speed counter-current chromatography. Journal of Chromatography A, 2001, 925, 133-137.	1.8	52
100	Extraction of Natural Antioxidants from the Thelephora ganbajun Mushroom by an Ultrasound-Assisted Extraction Technique and Evaluation of Antiproliferative Activity of the Extract against Human Cancer Cells. International Journal of Molecular Sciences, 2016, 17, 1664.	1.8	52
101	Plant foods for the prevention and management of colon cancer. Journal of Functional Foods, 2018, 42, 95-110.	1.6	52
102	Preventing Respiratory Tract Infections by Synbiotic Interventions: A Systematic Review and Meta-Analysis of Randomized Controlled Trials. Advances in Nutrition, 2020, 11, 979-988.	2.9	51
103	Antioxidant Food Components for the Prevention and Treatment of Cardiovascular Diseases: Effects, Mechanisms, and Clinical Studies. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-17.	1.9	51
104	Green Tea and Epigallocatechin Gallate (EGCG) for the Management of Nonalcoholic Fatty Liver Diseases (NAFLD): Insights into the Role of Oxidative Stress and Antioxidant Mechanism. Antioxidants, 2021, 10, 1076.	2.2	51
105	Optimization of Ultrasound-Assisted Extraction of Natural Antioxidants from the Flower of Jatropha integerrima by Response Surface Methodology. Molecules, 2016, 21, 18.	1.7	50
106	Simultaneous separation and purification of five bioactive coumarins from the Chinese medicinal plantCnidium monnieri by high-speed counter-current chromatography. Journal of Separation Science, 2005, 28, 268-272.	1.3	49
107	Kinetics of n-butyl benzyl phthalate degradation by a pure bacterial culture from the mangrove sediment. Journal of Hazardous Materials, 2007, 140, 194-199.	6.5	48
108	Potential of Grape Wastes as a Natural Source of Bioactive Compounds. Molecules, 2018, 23, 2598.	1.7	46

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109	Inhibition of multidrug-resistant foodborne Staphylococcus aureus biofilms by a natural terpenoid (+)-nootkatone and related molecular mechanism. Food Control, 2020, 112, 107154.	2.8	46
110	Simultaneous determination of nine water-soluble vitamins in pharmaceutical preparations by high-performance liquid chromatography with diode array detection. Journal of Separation Science, 2001, 24, 271-274.	1.3	45
111	Clinical characteristics and surrogate markers of eosinophilic chronic rhinosinusitis in Southern China. European Archives of Oto-Rhino-Laryngology, 2014, 271, 2461-2468.	0.8	45
112	Determination of silicate in water by ion exclusion chromatography with conductivity detection. Journal of Chromatography A, 2000, 874, 143-147.	1.8	43
113	Evaluation of two methods for the extraction of antioxidants from medicinal plants. Analytical and Bioanalytical Chemistry, 2007, 388, 483-488.	1.9	43
114	Antivirulence properties and related mechanisms of spice essential oils: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1018-1055.	5.9	43
115	Preparative isolation and purification of gastrodin from the Chinese medicinal plant Gastrodia elata by high-speed counter-current chromatography. Journal of Chromatography A, 2004, 1052, 229-232.	1.8	42
116	Ultrasound-Assisted Extraction and Identification of Natural Antioxidants from the Fruit of Melastoma sanguineum Sims. Molecules, 2017, 22, 306.	1.7	42
117	Natural Products for the Prevention and Management of Helicobacter pylori Infection. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 937-952.	5.9	42
118	Chinese Society of Allergy and Chinese Society of Otorhinolaryngology-Head and Neck Surgery Guideline for Chronic Rhinosinusitis. Allergy, Asthma and Immunology Research, 2020, 12, 176.	1.1	42
119	Preparative isolation and purification of chuanxiongzine from the medicinal plant Ligusticum chuanxiong by high-speed counter-current chromatography. Journal of Chromatography A, 2004, 1047, 249-253.	1.8	41
120	Stromal interleukin-33 promotes regulatory T cell-mediated immunosuppression in head and neck squamous cell carcinoma and correlates with poor prognosis. Cancer Immunology, Immunotherapy, 2019, 68, 221-232.	2.0	41
121	Phytochemicals for the Prevention and Treatment of Gastric Cancer: Effects and Mechanisms. International Journal of Molecular Sciences, 2020, 21, 570.	1.8	40
122	Pomegranate peel-derived punicalagin: Ultrasonic-assisted extraction, purification, and its Î±-glucosidase inhibitory mechanism. Food Chemistry, 2022, 374, 131635.	4.2	40
123	Determination of vitamin B 12 in pharmaceutical preparations by a highly sensitive fluorimetric method. Fresenius' Journal of Analytical Chemistry, 2000, 368, 836-838.	1.5	37
124	Determination of iodide in seawater and urine by size exclusion chromatography with iodineâ€“starch complex. Journal of Chromatography A, 2001, 918, 335-339.	1.8	37
125	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili (Rosa roxburghii). Industrial Crops and Products, 2020, 143, 111928.	2.5	37
126	Recent advances in the structure, synthesis, and applications of natural polymeric hydrogels. Critical Reviews in Food Science and Nutrition, 2022, 62, 3817-3832.	5.4	36

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127	A hypoxia-responsive supramolecular formulation for imaging-guided photothermal therapy. Theranostics, 2022, 12, 396-409.	4.6	36
128	Cannabis sativa bioactive compounds and their extraction, separation, purification, and identification technologies: An updated review. TrAC - Trends in Analytical Chemistry, 2022, 149, 116554.	5.8	36
129	The Effects of Syzygium samarangense, Passiflora edulis and Solanum muricatum on Alcohol-Induced Liver Injury. International Journal of Molecular Sciences, 2016, 17, 1616.	1.8	33
130	Effects of Tannase and Ultrasound Treatment on the Bioactive Compounds and Antioxidant Activity of Green Tea Extract. Antioxidants, 2019, 8, 362.	2.2	33
131	Effects of Beverages on Alcohol Metabolism: Potential Health Benefits and Harmful Impacts. International Journal of Molecular Sciences, 2016, 17, 354.	1.8	32
132	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean (Canavalia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.8	32
133	Novel Protoporphyrinogen Oxidase Inhibitors: 3H-Pyrazolo[3,4-d][1,2,3]triazin-4-one Derivatives. Journal of Agricultural and Food Chemistry, 2008, 56, 9535-9542.	2.4	31
134	Evaluation of Benzo[a]pyrene in Food from China by High-Performance Liquid Chromatography-Fluorescence Detection. International Journal of Environmental Research and Public Health, 2012, 9, 4159-4169.	1.2	30
135	Protective Effects of Lemon Juice on Alcohol-Induced Liver Injury in Mice. BioMed Research International, 2017, 2017, 1-8.	0.9	30
136	Dietary natural products and lung cancer: Effects and mechanisms of action. Journal of Functional Foods, 2019, 52, 316-331.	1.6	30
137	Higher serum carotenoids associated with improvement of non-alcoholic fatty liver disease in adults: a prospective study. European Journal of Nutrition, 2019, 58, 721-730.	1.8	30
138	Screening and process optimization of ultrasound-assisted extraction of main antioxidants from sweet tea (Lithocarpus litseifolius [Hance] Chun). Food Bioscience, 2021, 43, 101277.	2.0	30
139	Structural Characteristics of Crude Polysaccharides from 12 Selected Chinese Teas, and Their Antioxidant and Anti-Diabetic Activities. Antioxidants, 2021, 10, 1562.	2.2	29
140	Coassembly of hypoxia-sensitive macrocyclic amphiphiles and extracellular vesicles for targeted kidney injury imaging and therapy. Journal of Nanobiotechnology, 2021, 19, 451.	4.2	29
141	Effects of Tea against Alcoholic Fatty Liver Disease by Modulating Gut Microbiota in Chronic Alcohol-Exposed Mice. Foods, 2021, 10, 1232.	1.9	28
142	Evaluation of Acrylamide in Food from China by a LC/MS/MS Method. International Journal of Environmental Research and Public Health, 2012, 9, 4150-4158.	1.2	27
143	Optimization of Ultrasound-Assisted Extraction of Antioxidant Polyphenols from the Seed Coats of Red Sword Bean (Canavalia gladiate (Jacq.) DC.). Antioxidants, 2019, 8, 200.	2.2	27
144	Effects and mechanisms of tea on obesity. Critical Reviews in Food Science and Nutrition, 2023, 63, 3716-3733.	5.4	27

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145	Supramolecular Radiosensitizer Based on Hypoxiaâ€Responsive Macrocycle. Advanced Science, 2022, 9, e2104349.	5.6	27
146	Overproduction of Cyclin D1 is dependent on activated mTORC1 signal in nasopharyngeal carcinoma: Implication for therapy. Cancer Letters, 2009, 279, 47-56.	3.2	26
147	Effects of herbal infusions, tea and carbonated beverages on alcohol dehydrogenase and aldehyde dehydrogenase activity. Food and Function, 2014, 5, 42-49.	2.1	26
148	Optimization of Ultrasound-Assisted Extraction of Natural Antioxidants from Sugar Apple (Annona) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	26
149	Antioxidant activity and hepatoprotective effect of 10 medicinal herbs on CCl₄-induced liver injury in mice. World Journal of Gastroenterology, 2020, 26, 5629-5645.	1.4	26
150	Fermentation with Tea Residues Enhances Antioxidant Activities and Polyphenol Contents in Kombucha Beverages. Antioxidants, 2022, 11, 155.	2.2	26
151	Anticancer Effects and Mechanisms of Berberine from Medicinal Herbs: An Update Review. Molecules, 2022, 27, 4523.	1.7	26
152	Optimization of Ultrasound-Assisted Extraction of Lycopene from Papaya Processing Waste by Response Surface Methodology. Food Analytical Methods, 2015, 8, 1207-1214.	1.3	25
153	Effects of Microwave-Assisted Extraction Conditions on Antioxidant Capacity of Sweet Tea (Lithocarpus polystachyus Rehd.). Antioxidants, 2020, 9, 678.	2.2	25
154	Large-Scale Screening of 239 Traditional Chinese Medicinal Plant Extracts for Their Antibacterial Activities against Multidrug-Resistant Staphylococcus aureus and Cytotoxic Activities. Pathogens, 2020, 9, 185.	1.2	25
155	Elderberry (Sambucus nigra L.): Bioactive Compounds, Health Functions, and Applications. Journal of Agricultural and Food Chemistry, 2022, 70, 4202-4220.	2.4	25
156	Metabolism and biochemical pathway of n-butyl benzyl phthalate by Pseudomonas fluorescens B-1 isolated from a mangrove sediment. Ecotoxicology and Environmental Safety, 2007, 68, 379-385.	2.9	24
157	Separation and Purification of Epimedin A, B, C, and Icariin from the Medicinal Herb Epimedium brevicornum Maxim by Dual-Mode HSCCC. Journal of Chromatographic Science, 2009, 47, 337-340.	0.7	24
158	Surface modification of Li-rich manganese-based cathode materials by chemical etching. Inorganic Chemistry Frontiers, 2019, 6, 1694-1700.	3.0	24
159	Calixareneâ€Embedded Nanoparticles for Interferenceâ€Free Geneâ€“Drug Combination Cancer Therapy. Small, 2021, 17, e2006223.	5.2	24
160	Current extraction, purification, and identification techniques of tea polyphenols: An updated review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3912-3930.	5.4	24
161	Simultaneous Determination of Oxytetra- cycline, Doxycycline, Tetracycline and Chlortetracycline in Tetracycline Antibiotics by High-Performance Liquid Chromatog- raphy with Fluorescence Detection. Chromatographia, 2004, 60, 259.	0.7	23
162	Novel HPPD inhibitors: triketone 2Hâ€benzo[b][1,4]oxazinâ€3(4H)â€one analogs. Pest Management Science, 2018, 74, 579-589.	1.7	23

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163	Anti-inflammatory natural products as potential therapeutic agents of rheumatoid arthritis: A systematic review. Phytomedicine, 2021, 93, 153766.	2.3	23
164	A Supramolecular Antidote to Macromolecular Toxins Prepared through Coassembly of Macrocyclic Amphiphiles. Advanced Materials, 2021, 33, e2104310.	11.1	22
165	Preparative isolation and purification of chuanxiongzine from the medicinal plant Ligusticum chuanxiong by high-speed counter-current chromatography. Journal of Chromatography A, 2004, 1047, 249-253.	1.8	22
166	Inhibition of GSK 3Î² Activity Is Associated with Excessive EZH2 Expression and Enhanced Tumour Invasion in Nasopharyngeal Carcinoma. PLoS ONE, 2013, 8, e68614.	1.1	22
167	Determination of vitamin B1 in seawater and microalgal fermentation media by high-performance liquid chromatography with fluorescence detection. Analytical and Bioanalytical Chemistry, 2005, 383, 875-879.	1.9	21
168	Microwave-Assisted Extraction of Oxymatrine from Sophora flavescens. Molecules, 2011, 16, 7391-7400.	1.7	21
169	Comparison of the Phenolic Profiles of Soaked and Germinated Peanut Cultivars via UPLC-QTOF-MS. Antioxidants, 2019, 8, 47.	2.2	21
170	Plant-Based Foods and Their Bioactive Compounds on Fatty Liver Disease: Effects, Mechanisms, and Clinical Application. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-23.	1.9	21
171	The Chemical, Structural, and Biological Properties of Crude Polysaccharides from Sweet Tea (Lithocarpus litseifolius (Hance) Chun) Based on Different Extraction Technologies. Foods, 2021, 10, 1779.	1.9	21
172	Recent development in zebrafish model for bioactivity and safety evaluation of natural products. Critical Reviews in Food Science and Nutrition, 2022, 62, 8646-8674.	5.4	20
173	Dietary sources, health benefits, and risks of caffeine. Critical Reviews in Food Science and Nutrition, 2023, 63, 9648-9666.	5.4	20
174	Polyphenolic Profile and Antioxidant Capacity of Extracts from Gordonia axillaris Fruits. Antioxidants, 2019, 8, 150.	2.2	19
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