

# Hua-Bin Li

## List of Publications by Citations

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227  
papers

13,079  
citations

58  
h-index

108  
g-index

238  
ext. papers

16,636  
ext. citations

6.4  
avg, IF

6.85  
L-index

#	Paper	IF	Citations
227	Biological activities of polyphenols from grapes. <i>International Journal of Molecular Sciences</i> , <b>2010</b> , 11, 622-46	6.3	609
226	Antioxidant Phytochemicals for the Prevention and Treatment of Chronic Diseases. <i>Molecules</i> , <b>2015</b> , 20, 21138-56	4.8	536
225	Impacts of gut bacteria on human health and diseases. <i>International Journal of Molecular Sciences</i> , <b>2015</b> , 16, 7493-519	6.3	420
224	Resources and biological activities of natural polyphenols. <i>Nutrients</i> , <b>2014</b> , 6, 6020-47	6.7	420
223	Antioxidant capacities and total phenolic contents of 62 fruits. <i>Food Chemistry</i> , <b>2011</b> , 129, 345-350	8.5	420
222	Natural Antioxidants in Foods and Medicinal Plants: Extraction, Assessment and Resources. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	415
221	Distinct immunopathologic characteristics of various types of chronic rhinosinusitis in adult Chinese. <i>Journal of Allergy and Clinical Immunology</i> , <b>2009</b> , 124, 478-84, 484.e1-2	11.5	398
220	A systematic survey of antioxidant activity of 30 Chinese medicinal plants using the ferric reducing antioxidant power assay. <i>Food Chemistry</i> , <b>2006</b> , 97, 705-711	8.5	337
219	The Structure-Activity Relationship of the Antioxidant Peptides from Natural Proteins. <i>Molecules</i> , <b>2016</b> , 21, 72	4.8	303
218	Natural Polyphenols for Prevention and Treatment of Cancer. <i>Nutrients</i> , <b>2016</b> , 8,	6.7	292
217	Antioxidant properties in vitro and total phenolic contents in methanol extracts from medicinal plants. <i>LWT - Food Science and Technology</i> , <b>2008</b> , 41, 385-390	5.4	278
216	Heavy metal pollution in coastal areas of South China: a review. <i>Marine Pollution Bulletin</i> , <b>2013</b> , 76, 7-15	6.7	277
215	Bioactive Compounds and Bioactivities of Ginger (Roscoe). <i>Foods</i> , <b>2019</b> , 8,	4.9	232
214	Bioactive Compounds and Biological Functions of Garlic (L.). <i>Foods</i> , <b>2019</b> , 8,	4.9	193
213	Antioxidant capacities and total phenolic contents of 56 vegetables. <i>Journal of Functional Foods</i> , <b>2013</b> , 5, 260-266	5.1	186
212	Melatonin for the prevention and treatment of cancer. <i>Oncotarget</i> , <b>2017</b> , 8, 39896-39921	3.3	180
211	Absorption, metabolism, anti-cancer effect and molecular targets of epigallocatechin gallate (EGCG): An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 924-941	11.5	177

210	Total phenolic contents and antioxidant capacities of selected chinese medicinal plants. <i>International Journal of Molecular Sciences</i> , <b>2010</b> , 11, 2362-72	6.3	162
209	Phenolic compounds and bioactivities of pigmented rice. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2013</b> , 53, 296-306	11.5	156
208	Total phenolic contents and antioxidant capacities of 51 edible and wild flowers. <i>Journal of Functional Foods</i> , <b>2014</b> , 6, 319-330	5.1	150
207	Antibacterial and Antifungal Activities of Spices. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	145
206	Potential of fruit wastes as natural resources of bioactive compounds. <i>International Journal of Molecular Sciences</i> , <b>2012</b> , 13, 8308-23	6.3	138
205	Ultrasound-assisted extraction of natural antioxidants from the flower of <i>Limonium sinuatum</i> : Optimization and comparison with conventional methods. <i>Food Chemistry</i> , <b>2017</b> , 217, 552-559	8.5	134
204	Isolation and purification of baicalein, wogonin and oroxylin A from the medicinal plant <i>Scutellaria baicalensis</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , <b>2005</b> , 1074, 107-110	4.5	134
203	Antioxidant capacities and total phenolic contents of infusions from 223 medicinal plants. <i>Industrial Crops and Products</i> , <b>2013</b> , 51, 289-298	5.9	131
202	Dietary Sources and Bioactivities of Melatonin. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	131
201	Reduction of hexavalent chromium by ascorbic acid in aqueous solutions. <i>Chemosphere</i> , <b>2004</b> , 57, 609-133.4	13.4	131
200	Biodegradation of an endocrine-disrupting chemical di-n-butyl phthalate ester by <i>Pseudomonas fluorescens</i> B-1. <i>International Biodeterioration and Biodegradation</i> , <b>2005</b> , 55, 9-15	4.8	131
199	Antioxidant capacities and total phenolic contents of 56 wild fruits from South China. <i>Molecules</i> , <b>2010</b> , 15, 8602-17	4.8	126
198	Spices for Prevention and Treatment of Cancers. <i>Nutrients</i> , <b>2016</b> , 8,	6.7	126
197	Dietary Natural Products for Prevention and Treatment of Liver Cancer. <i>Nutrients</i> , <b>2016</b> , 8, 156	6.7	124
196	Stabilizing nickel-rich layered oxide cathodes by magnesium doping for rechargeable lithium-ion batteries. <i>Chemical Science</i> , <b>2019</b> , 10, 1374-1379	9.4	114
195	Bioactivity, Health Benefits, and Related Molecular Mechanisms of Curcumin: Current Progress, Challenges, and Perspectives. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	113
194	Degradation of dyes in aqueous solutions by the Fenton process. <i>Chemosphere</i> , <b>2004</b> , 57, 595-600	8.4	111
193	Dietary Natural Products for Prevention and Treatment of Breast Cancer. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	109

192	Separation methods used for <i>Scutellaria baicalensis</i> active components. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2004</b> , 812, 277-290	3.2	105
191	Determination of antioxidant property and their lipophilic and hydrophilic phenolic contents in cereal grains. <i>Journal of Functional Foods</i> , <b>2012</b> , 4, 906-914	5.1	102
190	Health Functions and Related Molecular Mechanisms of Tea Components: An Update Review. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	94
189	Antioxidant capacities, phenolic compounds and polysaccharide contents of 49 edible macro-fungi. <i>Food and Function</i> , <b>2012</b> , 3, 1195-205	6.1	88
188	Fruits for Prevention and Treatment of Cardiovascular Diseases. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	87
187	Ultrasound-assisted extraction of phillyrin from <i>Forsythia suspensa</i> . <i>Ultrasonics Sonochemistry</i> , <b>2011</b> , 18, 549-52	8.9	87
186	Health Benefits and Molecular Mechanisms of Resveratrol: A Narrative Review. <i>Foods</i> , <b>2020</b> , 9,	4.9	86
185	Antiproliferative activity of peels, pulps and seeds of 61 fruits. <i>Journal of Functional Foods</i> , <b>2013</b> , 5, 1298-1309	5.1	85
184	Decolorization of dyes and textile wastewater by potassium permanganate. <i>Chemosphere</i> , <b>2005</b> , 59, 893-8	8.4	83
183	Phenolic Profiles and Antioxidant Activities of 30 Tea Infusions from Green, Black, Oolong, White, Yellow and Dark Teas. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	80
182	Effects of Vegetables on Cardiovascular Diseases and Related Mechanisms. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	78
181	Total phenolic contents and antioxidant capacities of herbal and tea infusions. <i>International Journal of Molecular Sciences</i> , <b>2011</b> , 12, 2112-24	6.3	76
180	Separation methods used for <i>Scutellaria baicalensis</i> active components. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2004</b> , 812, 277-90	3.2	76
179	Bioactivities and Health Benefits of Wild Fruits. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	73
178	Bioactivities and Health Benefits of Mushrooms Mainly from China. <i>Molecules</i> , <b>2016</b> , 21,	4.8	73
177	Degradation of melatonin by UV, UV/H <sub>2</sub> O <sub>2</sub> , Fe <sup>2+</sup> /H <sub>2</sub> O <sub>2</sub> and UV/Fe <sup>2+</sup> /H <sub>2</sub> O <sub>2</sub> processes. <i>Separation and Purification Technology</i> , <b>2009</b> , 68, 261-266	8.3	72
176	Effects and Mechanisms of Fruit and Vegetable Juices on Cardiovascular Diseases. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	69
175	Ultrasound-assisted extraction of oleanolic acid and ursolic acid from <i>Ligustrum lucidum</i> Ait. <i>Ultrasonics Sonochemistry</i> , <b>2012</b> , 19, 772-6	8.9	66

174	Effects and Mechanisms of Tea for the Prevention and Management of Diabetes Mellitus and Diabetic Complications: An Updated Review. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	65
173	Degradation of diphenylamine by persulfate: Performance optimization, kinetics and mechanism. <i>Journal of Hazardous Materials</i> , <b>2009</b> , 164, 26-31	12.8	65
172	Dietary plants, gut microbiota, and obesity: Effects and mechanisms. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 92, 194-204	15.3	63
171	Preparative isolation and purification of lutein from the microalga <i>Chlorella vulgaris</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , <b>2001</b> , 905, 151-5	4.5	61
170	Screening of natural antioxidants from traditional Chinese medicinal plants associated with treatment of rheumatic disease. <i>Molecules</i> , <b>2010</b> , 15, 5988-97	4.8	59
169	Antiproliferative activities of tea and herbal infusions. <i>Food and Function</i> , <b>2013</b> , 4, 530-8	6.1	55
168	Effects of Melatonin on Liver Injuries and Diseases. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	54
167	Microwave-assisted extraction of oleanolic acid and ursolic acid from <i>Ligustrum lucidum</i> Ait. <i>International Journal of Molecular Sciences</i> , <b>2011</b> , 12, 5319-29	6.3	54
166	Gut Microbiota's Relationship with Liver Disease and Role in Hepatoprotection by Dietary Natural Products and Probiotics. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	51
165	Natural Products for Prevention and Treatment of Chemical-Induced Liver Injuries. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 472-495	16.4	50
164	Microwave-Assisted Extraction of Natural Antioxidants from the Exotic <i>Gordonia axillaris</i> Fruit: Optimization and Identification of Phenolic Compounds. <i>Molecules</i> , <b>2017</b> , 22,	4.8	50
163	Recent progress on liver kinase B1 (LKB1): expression, regulation, downstream signaling and cancer suppressive function. <i>International Journal of Molecular Sciences</i> , <b>2014</b> , 15, 16698-718	6.3	50
162	Isolation and purification of canthaxanthin from the microalga <i>Chlorella zofingiensis</i> by high-speed counter-current chromatography. <i>Journal of Separation Science</i> , <b>2006</b> , 29, 699-703	3.4	49
161	Effects and Mechanisms of Tea and Its Bioactive Compounds for the Prevention and Treatment of Cardiovascular Diseases: An Updated Review. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	48
160	Alcoholic Beverage Consumption and Chronic Diseases. <i>International Journal of Environmental Research and Public Health</i> , <b>2016</b> , 13,	4.6	48
159	Preparative isolation and purification of phillyrin from the medicinal plant <i>Forsythia suspensa</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , <b>2005</b> , 1083, 102-5	4.5	47
158	Citrus Flavonoids as Promising Phytochemicals Targeting Diabetes and Related Complications: A Systematic Review of In Vitro and In Vivo Studies. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	47
157	Absorption, metabolism, and bioactivity of vitexin: recent advances in understanding the efficacy of an important nutraceutical. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1049-1064	11.5	47

156	Phytochemical Composition and Antioxidant Capacity of 30 Chinese Teas. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	45
155	Degradation of n-butyl benzyl phthalate using TiO <sub>2</sub> /UV. <i>Journal of Hazardous Materials</i> , <b>2009</b> , 164, 527-32.	8	45
154	Preparative isolation and purification of astaxanthin from the microalga <i>Chlorococcum</i> sp. by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , <b>2001</b> , 925, 133-7	4.5	45
153	Isolation and purification of lutein from the microalga <i>Chlorella vulgaris</i> by extraction after saponification. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 1070-2	5.7	45
152	Effects and mechanisms of tea for the prevention and management of cancers: An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1693-1705	11.5	45
151	Kinetics of n-butyl benzyl phthalate degradation by a pure bacterial culture from the mangrove sediment. <i>Journal of Hazardous Materials</i> , <b>2007</b> , 140, 194-9	12.8	44
150	Simultaneous separation and purification of five bioactive coumarins from the Chinese medicinal plant <i>Cnidium monnieri</i> by high-speed counter-current chromatography. <i>Journal of Separation Science</i> , <b>2005</b> , 28, 268-72	3.4	44
149	A positive-feedback loop between tumour infiltrating activated Treg cells and type 2-skewed macrophages is essential for progression of laryngeal squamous cell carcinoma. <i>British Journal of Cancer</i> , <b>2017</b> , 117, 1631-1643	8.7	43
148	Preparative isolation and purification of salvianolic acid B from the Chinese medicinal plant <i>Salvia miltiorrhiza</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , <b>2002</b> , 943, 235-9	4.5	42
147	Natural Products for the Prevention and Treatment of Hangover and Alcohol Use Disorder. <i>Molecules</i> , <b>2016</b> , 21, 64	4.8	42
146	Antioxidant Activities, Phenolic Profiles, and Organic Acid Contents of Fruit Vinegars. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	40
145	Targeting gut microbiota with dietary components on cancer: Effects and potential mechanisms of action. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1025-1037	11.5	40
144	Preventing Respiratory Tract Infections by Synbiotic Interventions: A Systematic Review and Meta-Analysis of Randomized Controlled Trials. <i>Advances in Nutrition</i> , <b>2020</b> , 11, 979-988	10	39
143	Preparative isolation and purification of gastrodin from the Chinese medicinal plant <i>Gastrodia elata</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , <b>2004</b> , 1052, 229-32	4.5	39
142	Simultaneous determination of nine water-soluble vitamins in pharmaceutical preparations by high-performance liquid chromatography with diode array detection. <i>Journal of Separation Science</i> , <b>2001</b> , 24, 271-274	3.4	39
141	Extraction of Natural Antioxidants from the <i>Thelephora ganbajun</i> Mushroom by an Ultrasound-Assisted Extraction Technique and Evaluation of Antiproliferative Activity of the Extract against Human Cancer Cells. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	39
140	Comparison of Antioxidant Activities of Different Grape Varieties. <i>Molecules</i> , <b>2018</b> , 23,	4.8	39
139	Effects of Fermented Edible Seeds and Their Products on Human Health: Bioactive Components and Bioactivities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2017</b> , 16, 489-531	16.4	38

138	Preparative isolation and purification of chuanxiongine from the medicinal plant <i>Ligusticum chuanxiong</i> by high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , <b>2004</b> , 1047, 249-253	4.5	38
137	Targeting Gut Microbiota for the Prevention and Management of Diabetes Mellitus by Dietary Natural Products. <i>Foods</i> , <b>2019</b> , 8,	4.9	36
136	Clinical characteristics and surrogate markers of eosinophilic chronic rhinosinusitis in Southern China. <i>European Archives of Oto-Rhino-Laryngology</i> , <b>2014</b> , 271, 2461-8	3.5	36
135	Tannins as an alternative to antibiotics. <i>Food Bioscience</i> , <b>2020</b> , 38, 100751	4.9	35
134	State-of-the-art review of dark tea: From chemistry to health benefits. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 109, 126-138	15.3	35
133	Optimization of Ultrasound-Assisted Extraction of Natural Antioxidants from the Flower of <i>Jatropha integerrima</i> by Response Surface Methodology. <i>Molecules</i> , <b>2015</b> , 21, E18	4.8	35
132	Microwave-Assisted Extraction of Phenolic Compounds from Fruit: Optimization and Identification. <i>Molecules</i> , <b>2018</b> , 23,	4.8	35
131	Evaluation of two methods for the extraction of antioxidants from medicinal plants. <i>Analytical and Bioanalytical Chemistry</i> , <b>2007</b> , 388, 483-8	4.4	33
130	Determination of silicate in water by ion exclusion chromatography with conductivity detection. <i>Journal of Chromatography A</i> , <b>2000</b> , 874, 143-7	4.5	33
129	Determination of vitamin B12 in pharmaceutical preparations by a highly sensitive fluorimetric method. <i>Fresenius Journal of Analytical Chemistry</i> , <b>2000</b> , 368, 836-8		33
128	Plant foods for the prevention and management of colon cancer. <i>Journal of Functional Foods</i> , <b>2018</b> , 42, 95-110	5.1	32
127	Determination of iodide in seawater and urine by size exclusion chromatography with iodine-starch complex. <i>Journal of Chromatography A</i> , <b>2001</b> , 918, 335-9	4.5	32
126	Potential of Grape Wastes as a Natural Source of Bioactive Compounds. <i>Molecules</i> , <b>2018</b> , 23,	4.8	32
125	Optimization of Ultrasound-Assisted Extraction of Antioxidants from the Mung Bean Coat. <i>Molecules</i> , <b>2017</b> , 22,	4.8	30
124	Ultrasound-Assisted Extraction and Identification of Natural Antioxidants from the Fruit of <i>Melastoma sanguineum</i> Sims. <i>Molecules</i> , <b>2017</b> , 22,	4.8	29
123	Novel protoporphyrinogen oxidase inhibitors: 3H-pyrazolo[3,4-d][1,2,3]triazin-4-one derivatives. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 9535-42	5.7	29
122	Stromal interleukin-33 promotes regulatory T cell-mediated immunosuppression in head and neck squamous cell carcinoma and correlates with poor prognosis. <i>Cancer Immunology, Immunotherapy</i> , <b>2019</b> , 68, 221-232	7.4	29
121	LiNi <sub>0.90</sub> Co <sub>0.07</sub> Mg <sub>0.03</sub> O <sub>2</sub> cathode materials with Mg-concentration gradient for rechargeable lithium-ion batteries. <i>Journal of Materials Chemistry A</i> , <b>2019</b> , 7, 20958-20964	13	28

120	The In Vivo Antioxidant and Hepatoprotective Actions of Selected Chinese Teas. <i>Foods</i> , <b>2020</b> , 9,	4.9	28
119	Green Extraction of Antioxidant Polyphenols from Green Tea (). <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	27
118	Overproduction of cyclin D1 is dependent on activated mTORC1 signal in nasopharyngeal carcinoma: implication for therapy. <i>Cancer Letters</i> , <b>2009</b> , 279, 47-56	9.9	26
117	Antivirulence properties and related mechanisms of spice essential oils: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 1018-1055	16.4	25
116	Effects and Mechanisms of Probiotics, Prebiotics, Synbiotics, and Postbiotics on Metabolic Diseases Targeting Gut Microbiota: A Narrative Review. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	25
115	Inhibition of multidrug-resistant foodborne <i>Staphylococcus aureus</i> biofilms by a natural terpenoid (+)-nootkatone and related molecular mechanism. <i>Food Control</i> , <b>2020</b> , 112, 107154	6.2	24
114	Protective Effects of Lemon Juice on Alcohol-Induced Liver Injury in Mice. <i>BioMed Research International</i> , <b>2017</b> , 2017, 7463571	3	24
113	Evaluation of acrylamide in food from China by a LC/MS/MS method. <i>International Journal of Environmental Research and Public Health</i> , <b>2012</b> , 9, 4150-8	4.6	22
112	Separation and purification of epimedin A, B, C, and icariin from the medicinal herb <i>Epimedium brevicornum maxim</i> by dual-mode HSCCC. <i>Journal of Chromatographic Science</i> , <b>2009</b> , 47, 337-40	1.4	22
111	Optimization of Ultrasound-Assisted Extraction of Lycopene from Papaya Processing Waste by Response Surface Methodology. <i>Food Analytical Methods</i> , <b>2015</b> , 8, 1207-1214	3.4	21
110	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean () Coats. <i>Frontiers in Chemistry</i> , <b>2018</b> , 6, 39	5	21
109	Natural Products for the Prevention and Management of <i>Helicobacter pylori</i> Infection. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 937-952	16.4	21
108	Evaluation of benzo[a]pyrene in food from China by high-performance liquid chromatography-fluorescence detection. <i>International Journal of Environmental Research and Public Health</i> , <b>2012</b> , 9, 4159-69	4.6	21
107	Sweet tea ( rehd.) as a new natural source of bioactive dihydrochalcones with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-18	11.5	21
106	Effects of Beverages on Alcohol Metabolism: Potential Health Benefits and Harmful Impacts. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17, 354	6.3	21
105	Effects and mechanisms of edible and medicinal plants on obesity: an updated review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 2061-2077	11.5	20
104	Optimization of Ultrasound-Assisted Extraction of Natural Antioxidants from Sugar Apple ( <i>Annona squamosa</i> L.) Peel Using Response Surface Methodology. <i>Molecules</i> , <b>2015</b> , 20, 20448-59	4.8	20
103	Effects of Tannase and Ultrasound Treatment on the Bioactive Compounds and Antioxidant Activity of Green Tea Extract. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	19



102	Inhibition of GSK 3 $\beta$ activity is associated with excessive EZH2 expression and enhanced tumour invasion in nasopharyngeal carcinoma. <i>PLoS ONE</i> , <b>2013</b> , 8, e68614	3.7	19
101	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili ( <i>Rosa roxburghii</i> ). <i>Industrial Crops and Products</i> , <b>2020</b> , 143, 111928	5.9	19
100	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-28	11.5	19
99	The Effects of <i>Syzygium samarangense</i> , <i>Passiflora edulis</i> and <i>Solanum muricatum</i> on Alcohol-Induced Liver Injury. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	19
98	Higher serum carotenoids associated with improvement of non-alcoholic fatty liver disease in adults: a prospective study. <i>European Journal of Nutrition</i> , <b>2019</b> , 58, 721-730	5.2	19
97	Antioxidant Food Components for the Prevention and Treatment of Cardiovascular Diseases: Effects, Mechanisms, and Clinical Studies. <i>Oxidative Medicine and Cellular Longevity</i> , <b>2021</b> , 2021, 6627355	6.7	19
96	Effects of herbal infusions, tea and carbonated beverages on alcohol dehydrogenase and aldehyde dehydrogenase activity. <i>Food and Function</i> , <b>2014</b> , 5, 42-9	6.1	18
95	Metabolism and biochemical pathway of n-butyl benzyl phthalate by <i>Pseudomonas fluorescens</i> B-1 isolated from a mangrove sediment. <i>Ecotoxicology and Environmental Safety</i> , <b>2007</b> , 68, 379-85	7	18
94	Dietary natural products and lung cancer: Effects and mechanisms of action. <i>Journal of Functional Foods</i> , <b>2019</b> , 52, 316-331	5.1	18
93	Molecular mechanisms underlying health benefits of tea compounds. <i>Free Radical Biology and Medicine</i> , <b>2021</b> , 172, 181-200	7.8	18
92	Elucidation of n-butyl benzyl phthalate biodegradation using high-performance liquid chromatography and gas chromatography-mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , <b>2006</b> , 386, 370-5	4.4	17
91	Determination of vitamin B1 in seawater and microalgal fermentation media by high-performance liquid chromatography with fluorescence detection. <i>Analytical and Bioanalytical Chemistry</i> , <b>2005</b> , 383, 875-9	4.4	17
90	Recent Advances in Bioactive Compounds, Health Functions, and Safety Concerns of Onion (L.). <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 669805	6.2	17
89	Surface modification of Li-rich manganese-based cathode materials by chemical etching. <i>Inorganic Chemistry Frontiers</i> , <b>2019</b> , 6, 1694-1700	6.8	16
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