

Hua-Bin Li

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.

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	Nutritional values, beneficial effects, and food applications of broccoli (<i>Brassica oleracea</i> var. <i>italica</i> Plenck). <i>Trends in Food Science and Technology</i> , 2022 , 119, 288-308	15.3	4
226	Fermentation with Tea Residues Enhances Antioxidant Activities and Polyphenol Contents in Kombucha Beverages.. <i>Antioxidants</i> , 2022 , 11,	7.1	4
225	<i>Cannabis sativa</i> Bioactive Compounds and Their Extraction, Separation, Purification, and Identification Technologies: An Updated Review. <i>TrAC - Trends in Analytical Chemistry</i> , 2022 , 116554	14.6	8
224	A hypoxia-responsive supramolecular formulation for imaging-guided photothermal therapy.. <i>Theranostics</i> , 2022 , 12, 396-409	12.1	7
223	Supramolecular Radiosensitizer Based on Hypoxia-Responsive Macrocycle.. <i>Advanced Science</i> , 2022 , e2104349	13.4	4
222	L-Theanine: A Unique Functional Amino Acid in Tea (L.) With Multiple Health Benefits and Food Applications.. <i>Frontiers in Nutrition</i> , 2022 , 9, 853846	6.2	1
221	The chemical, sensory, and volatile characteristics of instant sweet tea (<i>Lithocarpus litseifolius</i> [Hance] Chun) using electronic nose and GC-MS-based metabolomics analysis. <i>LWT - Food Science and Technology</i> , 2022 , 163, 113518	5.4	0
220	Dietary sources, health benefits, and risks of caffeine.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-19	11.5	2
219	Extraction and Assessment Methods as Well as Resources of Natural Antioxidants in Foods and Herbs. <i>Reference Series in Phytochemistry</i> , 2022 , 679-707	0.7	
218	Prevention of Ulcerative Colitis in Mice by Sweet Tea (<i>Lithocarpus litseifolius</i>) via the Regulation of Gut Microbiota and Butyric-Acid-Mediated Anti-Inflammatory Signaling. <i>Nutrients</i> , 2022 , 14, 2208	6.7	0
217	Effects and mechanisms of edible and medicinal plants on obesity: an updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2061-2077	11.5	20
216	Pomegranate peel-derived punicalagin: Ultrasonic-assisted extraction, purification, and its α -glucosidase inhibitory mechanism. <i>Food Chemistry</i> , 2021 , 374, 131635	8.5	2
215	Effects and mechanisms of natural products on Alzheimer's disease. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-21	11.5	3
214	Effects and mechanisms of tea on obesity. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-18	11.5	2
213	Current extraction, purification, and identification techniques of tea polyphenols: An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	3
212	Structurally screening calixarenes as peptide transport activators. <i>Chemical Communications</i> , 2021 , 57, 12627-12630	5.8	1
211	Plant-Based Foods and Their Bioactive Compounds on Fatty Liver Disease: Effects, Mechanisms, and Clinical Application. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 6621644	6.7	6

210	State-of-the-art review of dark tea: From chemistry to health benefits. <i>Trends in Food Science and Technology</i> , 2021 , 109, 126-138	15.3	35
209	Effects of several tea extracts on nonalcoholic fatty liver disease in mice fed with a high-fat diet. <i>Food Science and Nutrition</i> , 2021 , 9, 2954-2967	3.2	5
208	Effects of Tea against Alcoholic Fatty Liver Disease by Modulating Gut Microbiota in Chronic Alcohol-Exposed Mice. <i>Foods</i> , 2021 , 10,	4.9	9
207	Recent development in zebrafish model for bioactivity and safety evaluation of natural products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-29	11.5	4
206	Functional Plants as Natural Sources of Dietary Antioxidants 2021 , 175-187		
205	Influences of Microwave-Assisted Extraction Parameters on Antioxidant Activity of the Extract from Peels. <i>Foods</i> , 2021 , 10,	4.9	7
204	Deep Cavitand Calixarene-Solubilized Fullerene as a Potential Photodynamic Agent. <i>Frontiers in Chemistry</i> , 2021 , 9, 710808	5	1
203	The Chemical, Structural, and Biological Properties of Crude Polysaccharides from Sweet Tea (Hance) Chun) Based on Different Extraction Technologies. <i>Foods</i> , 2021 , 10,	4.9	6
202	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. <i>Antioxidants</i> , 2021 , 10,	7.1	13
201	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> , 2021 , 61, 1049-1064	11.5	47
200	Predominant DNMT and TET mediate effects of allergen on the human bronchial epithelium in a controlled air pollution exposure study. <i>Journal of Allergy and Clinical Immunology</i> , 2021 , 147, 1671-1682	11.5	5
199	Antioxidant Food Components for the Prevention and Treatment of Cardiovascular Diseases: Effects, Mechanisms, and Clinical Studies. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 6627355	6.7	19
198	Recent advances in the structure, synthesis, and applications of natural polymeric hydrogels. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	6
197	Calixarene-Embedded Nanoparticles for Interference-Free Gene-Drug Combination Cancer Therapy. <i>Small</i> , 2021 , 17, e2006223	11	8
196	Effects and Mechanisms of Resveratrol on Aging and Age-Related Diseases. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 9932218	6.7	11
195	Influences of food contaminants and additives on gut microbiota as well as protective effects of dietary bioactive compounds. <i>Trends in Food Science and Technology</i> , 2021 , 113, 180-192	15.3	2
194	Recent Advances in Bioactive Compounds, Health Functions, and Safety Concerns of Onion (L.). <i>Frontiers in Nutrition</i> , 2021 , 8, 669805	6.2	17
193	A Supramolecular Antidote to Macromolecular Toxins Prepared through Coassembly of Macrocyclic Amphiphiles. <i>Advanced Materials</i> , 2021 , 33, e2104310	24	6

192	Phenolic Content, Main Flavonoids, and Antioxidant Capacity of Instant Sweet Tea ([Hance] Chun) Prepared with Different Raw Materials and Drying Methods. <i>Foods</i> , 2021 , 10,	4.9	2
191	Protective effects of tea extracts against alcoholic fatty liver disease in mice via modulating cytochrome P450 2E1 expression and ameliorating oxidative damage. <i>Food Science and Nutrition</i> , 2021 , 9, 5626-5640	3.2	3
190	Molecular mechanisms underlying health benefits of tea compounds. <i>Free Radical Biology and Medicine</i> , 2021 , 172, 181-200	7.8	18
189	Anti-inflammatory natural products as potential therapeutic agents of rheumatoid arthritis: A systematic review. <i>Phytomedicine</i> , 2021 , 93, 153766	6.5	4
188	Effects and Mechanisms of Probiotics, Prebiotics, Synbiotics, and Postbiotics on Metabolic Diseases Targeting Gut Microbiota: A Narrative Review. <i>Nutrients</i> , 2021 , 13,	6.7	25
187	Structural Characteristics of Crude Polysaccharides from 12 Selected Chinese Teas, and Their Antioxidant and Anti-Diabetic Activities. <i>Antioxidants</i> , 2021 , 10,	7.1	6
186	Screening and process optimization of ultrasound-assisted extraction of main antioxidants from sweet tea (<i>Lithocarpus litseifolius</i> [Hance] Chun). <i>Food Bioscience</i> , 2021 , 43, 101277	4.9	10
185	Discovery of 1 β -acetoxychavicol acetate (ACA) as a promising antibacterial compound from galangal (<i>Alpinia galanga</i> (Linn.) Willd). <i>Industrial Crops and Products</i> , 2021 , 171, 113883	5.9	3
184	Extraction and Assessment Methods as Well as Resources of Natural Antioxidants in Foods and Herbs. <i>Reference Series in Phytochemistry</i> , 2021 , 1-30	0.7	
183	Supramolecular imaging of spermine in cancer cells. <i>Nanoscale</i> , 2021 , 13, 15362-15368	7.7	3
182	Coassembly of hypoxia-sensitive macrocyclic amphiphiles and extracellular vesicles for targeted kidney injury imaging and therapy.. <i>Journal of Nanobiotechnology</i> , 2021 , 19, 451	9.4	3
181	Effects of Different Green Tea Extracts on Chronic Alcohol Induced-Fatty Liver Disease by Ameliorating Oxidative Stress and Inflammation in Mice.. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 5188205	6.7	2
180	Antivirulence properties and related mechanisms of spice essential oils: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1018-1055	16.4	25
179	Large-Scale Screening of 239 Traditional Chinese Medicinal Plant Extracts for Their Antibacterial Activities against Multidrug-Resistant and Cytotoxic Activities. <i>Pathogens</i> , 2020 , 9,	4.5	9
178	Health Benefits and Molecular Mechanisms of Resveratrol: A Narrative Review. <i>Foods</i> , 2020 , 9,	4.9	86
177	The In Vivo Antioxidant and Hepatoprotective Actions of Selected Chinese Teas. <i>Foods</i> , 2020 , 9,	4.9	28
176	An introduction to the β Spicy Unit for the pungency degree of spicy foods. <i>International Journal of Food Properties</i> , 2020 , 23, 108-115	3	1
175	Phytochemicals for the Prevention and Treatment of Gastric Cancer: Effects and Mechanisms. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	14

174	Preventing Respiratory Tract Infections by Synbiotic Interventions: A Systematic Review and Meta-Analysis of Randomized Controlled Trials. <i>Advances in Nutrition</i> , 2020 , 11, 979-988	10	39
173	Inhibition of multidrug-resistant foodborne <i>Staphylococcus aureus</i> biofilms by a natural terpenoid (+)-nootkatone and related molecular mechanism. <i>Food Control</i> , 2020 , 112, 107154	6.2	24
172	Are objective 'findings' the same as subjective 'severity'? A study of the relationship between computed tomography findings and subjective severity in preoperative CRSwNP patients. <i>Experimental and Therapeutic Medicine</i> , 2020 , 20, 2985-2992	2.1	1
171	Antioxidant activity and hepatoprotective effect of 10 medicinal herbs on CCl ₄ -induced liver injury in mice. <i>World Journal of Gastroenterology</i> , 2020 , 26, 5629-5645	5.6	10
170	Chinese Society of Allergy and Chinese Society of Otorhinolaryngology-Head and Neck Surgery Guideline for Chronic Rhinosinusitis. <i>Allergy, Asthma and Immunology Research</i> , 2020 , 12, 176-237	5.3	12
169	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili (<i>Rosa roxburghii</i>). <i>Industrial Crops and Products</i> , 2020 , 143, 111928	5.9	19
168	Citrus Flavonoids as Promising Phytochemicals Targeting Diabetes and Related Complications: A Systematic Review of In Vitro and In Vivo Studies. <i>Nutrients</i> , 2020 , 12,	6.7	47
167	Sweet tea (rehd.) as a new natural source of bioactive dihydrochalcones with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-18	11.5	21
166	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-28	11.5	19
165	Tannins as an alternative to antibiotics. <i>Food Bioscience</i> , 2020 , 38, 100751	4.9	35
164	Phenolic profiles, antioxidant activities, and antiproliferative activities of different mung bean (<i>Vigna radiata</i>) varieties from Sri Lanka. <i>Food Bioscience</i> , 2020 , 37, 100705	4.9	4
163	Effects of Microwave-Assisted Extraction Conditions on Antioxidant Capacity of Sweet Tea (Rehd.). <i>Antioxidants</i> , 2020 , 9,	7.1	10
162	Optimization and Characterization of Microwave-Assisted Hydro-Distillation Extraction of Essential Oils from Leaf and Recovery of Polyphenols from Extract Fluid. <i>Molecules</i> , 2020 , 25,	4.8	4
161	Green Extraction of Antioxidant Polyphenols from Green Tea (). <i>Antioxidants</i> , 2020 , 9,	7.1	27
160	Targeting gut microbiota with dietary components on cancer: Effects and potential mechanisms of action. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1025-1037	11.5	40
159	Effects and mechanisms of tea for the prevention and management of cancers: An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1693-1705	11.5	45
158	Ten-Eleven Translocation (TET) Enzymes Modulate the Activation of Dendritic Cells in Allergic Rhinitis. <i>Frontiers in Immunology</i> , 2019 , 10, 2271	8.4	4
157	LiNi _{0.90} Co _{0.07} Mg _{0.03} O ₂ cathode materials with Mg-concentration gradient for rechargeable lithium-ion batteries. <i>Journal of Materials Chemistry A</i> , 2019 , 7, 20958-20964	13	28

156	Effects of Tannase and Ultrasound Treatment on the Bioactive Compounds and Antioxidant Activity of Green Tea Extract. <i>Antioxidants</i> , 2019 , 8,	7.1	19
155	Targeting Gut Microbiota for the Prevention and Management of Diabetes Mellitus by Dietary Natural Products. <i>Foods</i> , 2019 , 8,	4.9	36
154	Stabilizing nickel-rich layered oxide cathodes by magnesium doping for rechargeable lithium-ion batteries. <i>Chemical Science</i> , 2019 , 10, 1374-1379	9.4	114
153	Phytochemical Composition and Antioxidant Capacity of 30 Chinese Teas. <i>Antioxidants</i> , 2019 , 8,	7.1	45
152	Effects and Mechanisms of Tea and Its Bioactive Compounds for the Prevention and Treatment of Cardiovascular Diseases: An Updated Review. <i>Antioxidants</i> , 2019 , 8,	7.1	48
151	Effects and Mechanisms of Tea for the Prevention and Management of Diabetes Mellitus and Diabetic Complications: An Updated Review. <i>Antioxidants</i> , 2019 , 8,	7.1	65
150	Polyphenolic Profile and Antioxidant Capacity of Extracts from Fruits. <i>Antioxidants</i> , 2019 , 8,	7.1	13
149	Discovery of Antibacterial Dietary Spices That Target Antibiotic-Resistant Bacteria. <i>Microorganisms</i> , 2019 , 7,	4.9	9
148	Bioactive Compounds and Bioactivities of Ginger (Roscoe). <i>Foods</i> , 2019 , 8,	4.9	232
147	Surface modification of Li-rich manganese-based cathode materials by chemical etching. <i>Inorganic Chemistry Frontiers</i> , 2019 , 6, 1694-1700	6.8	16
146	Antioxidant Activities, Phenolic Profiles, and Organic Acid Contents of Fruit Vinegars. <i>Antioxidants</i> , 2019 , 8,	7.1	40
145	Comparison of the Phenolic Profiles of Soaked and Germinated Peanut Cultivars via UPLC-QTOF-MS. <i>Antioxidants</i> , 2019 , 8,	7.1	11
144	Dietary plants, gut microbiota, and obesity: Effects and mechanisms. <i>Trends in Food Science and Technology</i> , 2019 , 92, 194-204	15.3	63
143	Phenolic Profiles and Antioxidant Activities of 30 Tea Infusions from Green, Black, Oolong, White, Yellow and Dark Teas. <i>Antioxidants</i> , 2019 , 8,	7.1	80
142	Optimization of Ultrasound-Assisted Extraction of Antioxidant Polyphenols from the Seed Coats of Red Sword Bean (Jacq.) DC.). <i>Antioxidants</i> , 2019 , 8,	7.1	16
141	Bioactive Compounds and Biological Functions of Garlic (L.). <i>Foods</i> , 2019 , 8,	4.9	193
140	Epigenetic Modification of Enhancer of Zeste Homolog 2 Modulates the Activation of Dendritic Cells in Allergen Immunotherapy. <i>International Archives of Allergy and Immunology</i> , 2019 , 180, 120-127	3.7	9
139	Effects of Food Processing on In Vivo Antioxidant and Hepatoprotective Properties of Green Tea Extracts. <i>Antioxidants</i> , 2019 , 8,	7.1	12

138	Health Functions and Related Molecular Mechanisms of Tea Components: An Update Review. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	94
137	Dietary natural products and lung cancer: Effects and mechanisms of action. <i>Journal of Functional Foods</i> , 2019 , 52, 316-331	5.1	18
136	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> , 2019 , 68, 221-232	7.4	29
135	Higher serum carotenoids associated with improvement of non-alcoholic fatty liver disease in adults: a prospective study. <i>European Journal of Nutrition</i> , 2019 , 58, 721-730	5.2	19
134	Higher dietary and serum carotenoid levels are associated with lower carotid intima-media thickness in middle-aged and elderly people. <i>British Journal of Nutrition</i> , 2018 , 119, 590-598	3.6	5
133	Natural Products for Prevention and Treatment of Chemical-Induced Liver Injuries. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 472-495	16.4	50
132	Plant foods for the prevention and management of colon cancer. <i>Journal of Functional Foods</i> , 2018 , 42, 95-110	5.1	32
131	Absorption, metabolism, anti-cancer effect and molecular targets of epigallocatechin gallate (EGCG): An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 924-941	11.5	177
130	Novel HPPD inhibitors: triketone 2H-benzo[b][1,4]oxazin-3(4H)-one analogs. <i>Pest Management Science</i> , 2018 , 74, 579-589	4.6	13
129	Expansion of Granulocytic, Myeloid-Derived Suppressor Cells in Response to Ethanol-Induced Acute Liver Damage. <i>Frontiers in Immunology</i> , 2018 , 9, 1524	8.4	6
128	Green Extraction of Natural Antioxidants from the Fruit Waste and Analysis of Phenolic Profile. <i>Molecules</i> , 2018 , 23,	4.8	10
127	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean () Coats. <i>Frontiers in Chemistry</i> , 2018 , 6, 39	5	21
126	Natural Products for the Prevention and Management of Helicobacter pylori Infection. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 937-952	16.4	21
125	Optimization and Application of Ultrasound Assisted QuEChERS and Ionic Liquid Dispersive Liquid-Liquid Microextraction Followed by HPLC for Determination of BBP and DBP in Packaging Food. <i>Food Science and Technology Research</i> , 2018 , 24, 231-239	0.8	1
124	Comparison of Antioxidant Activities of Different Grape Varieties. <i>Molecules</i> , 2018 , 23,	4.8	39
123	Microwave-Assisted Extraction of Phenolic Compounds from Fruit: Optimization and Identification. <i>Molecules</i> , 2018 , 23,	4.8	35
122	Adoptive cell therapy of tolerogenic dendritic cells as inducer of regulatory T cells in allergic rhinitis. <i>International Forum of Allergy and Rhinology</i> , 2018 , 8, 1291-1299	6.3	4
121	Gut Microbiota's Relationship with Liver Disease and Role in Hepatoprotection by Dietary Natural Products and Probiotics. <i>Nutrients</i> , 2018 , 10,	6.7	51

120	Bioactivity, Health Benefits, and Related Molecular Mechanisms of Curcumin: Current Progress, Challenges, and Perspectives. <i>Nutrients</i> , 2018 , 10,	6.7	113
119	Potential of Grape Wastes as a Natural Source of Bioactive Compounds. <i>Molecules</i> , 2018 , 23,	4.8	32
118	Five-Golden-Flowers Tea: Green Extraction and Hepatoprotective Effect against Oxidative Damage. <i>Molecules</i> , 2018 , 23,	4.8	11
117	Insight into the roles of vitamins C and D against cancer: Myth or truth?. <i>Cancer Letters</i> , 2018 , 431, 161-170,	3.0	12
116	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> , 2017 , 16, 489-531	16.4	38
115	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> , 2017 , 117, 1631-1643	8.7	43
114	Effects and Mechanisms of Fruit and Vegetable Juices on Cardiovascular Diseases. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	69
113	Melatonin for the prevention and treatment of cancer. <i>Oncotarget</i> , 2017 , 8, 39896-39921	3.3	180
112	Ultrasound-Assisted Upper Liquid Microextraction Coupled to Molecular Fluorescence for Detection of Bisphenol A in Commercial Beverages. <i>Food Analytical Methods</i> , 2017 , 10, 1575-1581	3.4	5
111	Ultrasound-assisted extraction of natural antioxidants from the flower of <i>Limonium sinuatum</i> : Optimization and comparison with conventional methods. <i>Food Chemistry</i> , 2017 , 217, 552-559	8.5	134
110	Dietary Natural Products for Prevention and Treatment of Breast Cancer. <i>Nutrients</i> , 2017 , 9,	6.7	109
109	Fruits for Prevention and Treatment of Cardiovascular Diseases. <i>Nutrients</i> , 2017 , 9,	6.7	87
108	Ultrasound-Assisted Extraction and Identification of Natural Antioxidants from the Fruit of <i>Melastoma sanguineum</i> Sims. <i>Molecules</i> , 2017 , 22,	4.8	29
107	Optimization of Ultrasound-Assisted Extraction of Antioxidants from the Mung Bean Coat. <i>Molecules</i> , 2017 , 22,	4.8	30
106	Microwave-Assisted Extraction of Natural Antioxidants from the Exotic <i>Gordonia axillaris</i> Fruit: Optimization and Identification of Phenolic Compounds. <i>Molecules</i> , 2017 , 22,	4.8	50
105	Dietary Sources and Bioactivities of Melatonin. <i>Nutrients</i> , 2017 , 9,	6.7	131
104	Effects of Vegetables on Cardiovascular Diseases and Related Mechanisms. <i>Nutrients</i> , 2017 , 9,	6.7	78
103	Natural Antioxidants in Foods and Medicinal Plants: Extraction, Assessment and Resources. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	415

102	Effects of Melatonin on Liver Injuries and Diseases. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	54
101	Antibacterial and Antifungal Activities of Spices. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	145
100	Protective Effects of Lemon Juice on Alcohol-Induced Liver Injury in Mice. <i>BioMed Research International</i> , 2017 , 2017, 7463571	3	24
99	Probiotics enhance the effect of allergy immunotherapy on regulating antigen specific B cell activity in asthma patients. <i>American Journal of Translational Research (discontinued)</i> , 2016 , 8, 5256-5270 ³		12
98	Optimization of Ultrasound-Assisted Extraction of Natural Antioxidants from the <i>Osmanthus fragrans</i> Flower. <i>Molecules</i> , 2016 , 21,	4.8	14
97	Effects of Beverages on Alcohol Metabolism: Potential Health Benefits and Harmful Impacts. <i>International Journal of Molecular Sciences</i> , 2016 , 17, 354	6.3	21
96	Dietary Natural Products for Prevention and Treatment of Liver Cancer. <i>Nutrients</i> , 2016 , 8, 156	6.7	124
95	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> , 2016 , 17,	6.3	39
94	Effects of 20 Selected Fruits on Ethanol Metabolism: Potential Health Benefits and Harmful Impacts. <i>International Journal of Environmental Research and Public Health</i> , 2016 , 13, 399	4.6	13
93	Alcoholic Beverage Consumption and Chronic Diseases. <i>International Journal of Environmental Research and Public Health</i> , 2016 , 13,	4.6	48
92	Bioactivities and Health Benefits of Wild Fruits. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	73
91	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> , 2016 , 17,	6.3	19
90	Natural Products for the Prevention and Treatment of Hangover and Alcohol Use Disorder. <i>Molecules</i> , 2016 , 21, 64	4.8	42
89	The Structure-Activity Relationship of the Antioxidant Peptides from Natural Proteins. <i>Molecules</i> , 2016 , 21, 72	4.8	303
88	Bioactivities and Health Benefits of Mushrooms Mainly from China. <i>Molecules</i> , 2016 , 21,	4.8	73
87	Spices for Prevention and Treatment of Cancers. <i>Nutrients</i> , 2016 , 8,	6.7	126
86	Natural Polyphenols for Prevention and Treatment of Cancer. <i>Nutrients</i> , 2016 , 8,	6.7	292
85	Differential short palate, lung, and nasal epithelial clone 1 suppression in eosinophilic and noneosinophilic chronic rhinosinusitis with nasal polyps: implications for pathogenesis and treatment. <i>Current Opinion in Allergy and Clinical Immunology</i> , 2016 , 16, 31-8	3.3	6

84	Impacts of gut bacteria on human health and diseases. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 7493-519	6.3	420
83	Optimization of Ultrasound-Assisted Extraction of Lycopene from Papaya Processing Waste by Response Surface Methodology. <i>Food Analytical Methods</i> , 2015 , 8, 1207-1214	3.4	21
82	Analysis of Sudan I in Food by QuEChERS Combined with Ultrasound-assisted Dispersive Liquid-liquid Microextraction with Solidification of Floating Organic Drop (UADLLME-SFO) Prior to HPLC-PAD. <i>Food Science and Technology Research</i> , 2015 , 21, 659-664	0.8	8
81	Design, Synthesis and Biological Evaluation of Novel N-(4-([2,2':5',2'':Terthiophen]-5-yl)-2-methylbut-3-yn-2-yl) Benzamide Derivatives. <i>Chinese Journal of Chemistry</i> , 2015 , 33, 268-276	4.9	1
80	Antioxidant Phytochemicals for the Prevention and Treatment of Chronic Diseases. <i>Molecules</i> , 2015 , 20, 21138-56	4.8	536
79	Optimization of Ultrasound-Assisted Extraction of Natural Antioxidants from Sugar Apple (<i>Annona squamosa</i> L.) Peel Using Response Surface Methodology. <i>Molecules</i> , 2015 , 20, 20448-59	4.8	20
78	Optimization of Ultrasound-Assisted Extraction of Natural Antioxidants from the Flower of <i>Jatropha integerrima</i> by Response Surface Methodology. <i>Molecules</i> , 2015 , 21, E18	4.8	35
77	Total phenolic contents and antioxidant capacities of 51 edible and wild flowers. <i>Journal of Functional Foods</i> , 2014 , 6, 319-330	5.1	150
76	Effects of herbal infusions, tea and carbonated beverages on alcohol dehydrogenase and aldehyde dehydrogenase activity. <i>Food and Function</i> , 2014 , 5, 42-9	6.1	18
75	Antioxidant Capacities of Herbal Infusions 2014 , 41-50		3
74	Clinical characteristics and surrogate markers of eosinophilic chronic rhinosinusitis in Southern China. <i>European Archives of Oto-Rhino-Laryngology</i> , 2014 , 271, 2461-8	3.5	36
73	Resources and biological activities of natural polyphenols. <i>Nutrients</i> , 2014 , 6, 6020-47	6.7	420
72	Recent progress on liver kinase B1 (LKB1): expression, regulation, downstream signaling and cancer suppressive function. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 16698-718	6.3	50
71	Increased expression of aldehyde dehydrogenase 1 A1 in nasopharyngeal carcinoma is associated with enhanced invasiveness. <i>European Archives of Oto-Rhino-Laryngology</i> , 2014 , 271, 171-9	3.5	9
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