

Jianbo Xiao

List of Publications by Year in descending order

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Version: 2024-02-01

345
papers

17,644
citations

14124

69
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28425

109
g-index

355
all docs

355
docs citations

355
times ranked

18914
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (<i>Fagopyrum tataricum</i>). <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 657-673. | 5.4 | 59 |
| 2 | Enhancement of bioavailability and bioactivity of diet-derived flavonoids by application of nanotechnology: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 378-393. | 5.4 | 47 |
| 3 | Advances on delta 5-unsaturated-polymethylene-interrupted fatty acids: Resources, biosynthesis, and benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 767-789. | 5.4 | 7 |
| 4 | Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1901-1929. | 5.4 | 41 |
| 5 | Advance toward isolation, extraction, metabolism and health benefits of kaempferol, a major dietary flavonoid with future perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2773-2789. | 5.4 | 17 |
| 6 | Harnessing polyphenol power by targeting eNOS for vascular diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2093-2118. | 5.4 | 10 |
| 7 | Mangiferin: a review of dietary sources, absorption, metabolism, bioavailability, and safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3046-3064. | 5.4 | 23 |
| 8 | Benefits, toxicity and current market of cannabidiol in edibles. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5800-5812. | 5.4 | 8 |
| 9 | Dietary proanthocyanidins on gastrointestinal health and the interactions with gut microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6285-6308. | 5.4 | 14 |
| 10 | Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8357-8374. | 5.4 | 7 |
| 11 | A multifunctional study of naturally occurring pyrazines in biological systems; formation mechanisms, metabolism, food applications and functional properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5322-5338. | 5.4 | 8 |
| 12 | A review on processing methods and functions of wheat germ-derived bioactive peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5577-5593. | 5.4 | 13 |
| 13 | Mycotoxins in food and feed: toxicity, preventive challenges, and advanced detection techniques for associated diseases. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8489-8510. | 5.4 | 33 |
| 14 | Recent Development in Antioxidant Peptides of Woody Oil Plant By-Products. <i>Food Reviews International</i> , 2023, 39, 5479-5500. | 4.3 | 2 |
| 15 | Coarse cereals modulating chronic low-grade inflammation: review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9694-9715. | 5.4 | 4 |
| 16 | The potential role of extracellular vesicles in bioactive compound-based therapy: A review of recent developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10959-10973. | 5.4 | 3 |
| 17 | Exploration of natural flavones' bioactivity and bioavailability in chronic inflammation induced-type-2 diabetes mellitus. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11640-11667. | 5.4 | 6 |
| 18 | Molecular bases for the use of functional foods in the management of healthy aging: Berries, curcumin, virgin olive oil and honey; three realities and a promise. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11967-11986. | 5.4 | 3 |

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|----|--|-----|-----------|
| 19 | Nutritional value of barley cereal and better opportunities for its processing as a value-added food: a comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1092-1104. | 5.4 | 44 |
| 20 | Polyphenols and neurodegenerative diseases: focus on neuronal regeneration. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3421-3436. | 5.4 | 28 |
| 21 | Antioxidant and anticancer potentials of edible flowers: where do we stand?. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8589-8645. | 5.4 | 17 |
| 22 | Absorption, metabolism and bioavailability of flavonoids: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7730-7742. | 5.4 | 90 |
| 23 | Starch-digesting product analysis based on the hydrophilic interaction liquid chromatography coupled mass spectrometry method to evaluate the inhibition of flavonoids on pancreatic α -amylase. <i>Food Chemistry</i> , 2022, 372, 131175. | 4.2 | 5 |
| 24 | Active sites of peptides Asp-Asp-Asp-Tyr and Asp-Tyr-Asp-Asp protect against cellular oxidative stress. <i>Food Chemistry</i> , 2022, 366, 130626. | 4.2 | 20 |
| 25 | Investigation and dynamic profiling of oligopeptides, free amino acids and derivatives during Pu-erh tea fermentation by ultra-high performance liquid chromatography tandem mass spectrometry. <i>Food Chemistry</i> , 2022, 371, 131176. | 4.2 | 26 |
| 26 | A new HPLC-MS/MS method for the simultaneous determination of 36 polyphenols in blueberry, strawberry and their commercial products and determination of antioxidant activity. <i>Food Chemistry</i> , 2022, 367, 130743. | 4.2 | 76 |
| 27 | Valorization of kiwi agricultural waste and industry by-products by recovering bioactive compounds and applications as food additives: A circular economy model. <i>Food Chemistry</i> , 2022, 370, 131315. | 4.2 | 62 |
| 28 | Freezing characteristics and relative permittivity of rice flour gel in pulsed electric field assisted freezing. <i>Food Chemistry</i> , 2022, 373, 131449. | 4.2 | 14 |
| 29 | A dual-signal fluorescent sensor based on MoS ₂ and CdTe quantum dots for tetracycline detection in milk. <i>Food Chemistry</i> , 2022, 378, 132076. | 4.2 | 42 |
| 30 | Chitosan and flavonoid glycosides are promising combination partners for enhanced inhibition of heterocyclic amine formation in roast beef. <i>Food Chemistry</i> , 2022, 375, 131859. | 4.2 | 10 |
| 31 | The reciprocal interaction between polyphenols and other dietary compounds: Impact on bioavailability, antioxidant capacity and other physico-chemical and nutritional parameters. <i>Food Chemistry</i> , 2022, 375, 131904. | 4.2 | 55 |
| 32 | Effects of Polyphenols on Oxidative Stress, Inflammation, and Interconnected Pathways during Spinal Cord Injury. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-34. | 1.9 | 33 |
| 33 | Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent. <i>Marine Drugs</i> , 2022, 20, 113. | 2.2 | 17 |
| 34 | Extraction of lipids from microalgae using classical and innovative approaches. <i>Food Chemistry</i> , 2022, 384, 132236. | 4.2 | 58 |
| 35 | Onion (<i>Allium cepa</i> L.) bioactives: Chemistry, pharmacotherapeutic functions, and industrial applications. <i>Food Frontiers</i> , 2022, 3, 380-412. | 3.7 | 29 |
| 36 | Development of nanofiber indicator with high sensitivity for pork preservation and freshness monitoring. <i>Food Chemistry</i> , 2022, 381, 132224. | 4.2 | 40 |

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|----|--|-----|-----------|
| 37 | Phage-based technologies for highly sensitive luminescent detection of foodborne pathogens and microbial toxins: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1843-1867. | 5.9 | 18 |
| 38 | Organic vs conventional plant-based foods: A review. <i>Food Chemistry</i> , 2022, 383, 132352. | 4.2 | 28 |
| 39 | Comparative aroma and nutrients profiling in six edible versus nonedible cruciferous vegetables using MS based metabolomics. <i>Food Chemistry</i> , 2022, 383, 132374. | 4.2 | 22 |
| 40 | Bioactive components and anti-diabetic properties of <i>Moringa oleifera</i> Lam. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3873-3897. | 5.4 | 20 |
| 41 | Antidiabetic Phytochemicals From Medicinal Plants: Prospective Candidates for New Drug Discovery and Development. <i>Frontiers in Endocrinology</i> , 2022, 13, 800714. | 1.5 | 81 |
| 42 | Natural Polyphenols for the Preservation of Meat and Dairy Products. <i>Molecules</i> , 2022, 27, 1906. | 1.7 | 20 |
| 43 | Evaluating the effects of a standardized polyphenol mixture extracted from poplar-type propolis on healthy and diseased human gut microbiota. <i>Biomedicine and Pharmacotherapy</i> , 2022, 148, 112759. | 2.5 | 13 |
| 44 | Blockchain: An emerging novel technology to upgrade the current fresh fruit supply chain. <i>Trends in Food Science and Technology</i> , 2022, 124, 1-12. | 7.8 | 24 |
| 45 | Effects of <i>Torreya grandis</i> Kernel Oil on Lipid Metabolism and Intestinal Flora in C57BL/6J Mice. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-20. | 1.9 | 7 |
| 46 | Retinoids as anti-cancer agents and their mechanisms of action.. <i>American Journal of Cancer Research</i> , 2022, 12, 938-960. | 1.4 | 0 |
| 47 | Recent advances in the biosynthesis, structure-activity relationships, formulations, pharmacology, and clinical trials of fisetin. <i>EFood</i> , 2022, 3, . | 1.7 | 20 |
| 48 | An Overview of Traditional Uses, Phytochemical Compositions and Biological Activities of Edible Fruits of European and Asian <i>Cornus</i> Species. <i>Foods</i> , 2022, 11, 1240. | 1.9 | 13 |
| 49 | 3,3,4,5-Tetramethoxy-trans-stilbene Improves Insulin Resistance by Activating the IRS/PI3K/Akt Pathway and Inhibiting Oxidative Stress. <i>Current Issues in Molecular Biology</i> , 2022, 44, 2175-2185. | 1.0 | 7 |
| 50 | Myricetin ameliorated prediabetes via immunomodulation and gut microbiota interaction. <i>Food Frontiers</i> , 2022, 3, 749-772. | 3.7 | 22 |
| 51 | Stability of quercetin in DMEM and cell culture with A549 cells. <i>EFood</i> , 2022, 3, . | 1.7 | 10 |
| 52 | Fu Brick Tea Manages HFD/STZ-Induced Type 2 Diabetes by Regulating the Gut Microbiota and Activating the IRS1/PI3K/Akt Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 8274-8287. | 2.4 | 22 |
| 53 | Anti-diabetic effects of natural antioxidants from fruits. <i>Trends in Food Science and Technology</i> , 2021, 117, 3-14. | 7.8 | 72 |
| 54 | 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. | 4.4 | 27 |

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|----|--|-----|-----------|
| 55 | Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. <i>Food Chemistry</i> , 2021, 336, 127634. | 4.2 | 58 |
| 56 | Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. <i>Food Chemistry</i> , 2021, 335, 127513. | 4.2 | 34 |
| 57 | Identification of antioxidant peptides derived from tropical jackfruit seed and investigation of the stability profiles. <i>Food Chemistry</i> , 2021, 340, 127876. | 4.2 | 59 |
| 58 | The occurrence and stability of Maillard reaction products in various traditional Chinese sauces. <i>Food Chemistry</i> , 2021, 342, 128319. | 4.2 | 18 |
| 59 | Objective measures of greengage wine quality: From taste-active compound and aroma-active compound to sensory profiles. <i>Food Chemistry</i> , 2021, 340, 128179. | 4.2 | 32 |
| 60 | Benefits, deleterious effects and mitigation of methylglyoxal in foods: A critical review. <i>Trends in Food Science and Technology</i> , 2021, 107, 201-212. | 7.8 | 44 |
| 61 | Niazirin from <i>Moringa oleifera</i> Lam. attenuates high glucose-induced oxidative stress through PKC α /Nox4 pathway. <i>Phytomedicine</i> , 2021, 86, 153066. | 2.3 | 24 |
| 62 | Tricoumaroylspermidine from rose exhibits inhibitory activity against ethanol-induced apoptosis in HepG2 cells. <i>Food and Function</i> , 2021, 12, 5892-5902. | 2.1 | 12 |
| 63 | New Highlights of Resveratrol: A Review of Properties against Ocular Diseases. <i>International Journal of Molecular Sciences</i> , 2021, 22, 1295. | 1.8 | 35 |
| 64 | Litchi (<i>Litchi chinensis</i> Sonn.): a comprehensive review of phytochemistry, medicinal properties, and product development. <i>Food and Function</i> , 2021, 12, 9527-9548. | 2.1 | 17 |
| 65 | Vegetable Extracts and Nutrients Useful in the Recovery from <i>Helicobacter pylori</i> Infection: A Systematic Review on Clinical Trials. <i>Molecules</i> , 2021, 26, 2272. | 1.7 | 9 |
| 66 | Relationships between Structure and Antioxidant Capacity and Activity of Glycosylated Flavonols. <i>Foods</i> , 2021, 10, 849. | 1.9 | 27 |
| 67 | Fungal glycosides: Structure and biological function. <i>Trends in Food Science and Technology</i> , 2021, 110, 611-651. | 7.8 | 10 |
| 68 | Neuroprotective Phytochemicals in Experimental Ischemic Stroke: Mechanisms and Potential Clinical Applications. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-45. | 1.9 | 50 |
| 69 | Bee Pollen: Current Status and Therapeutic Potential. <i>Nutrients</i> , 2021, 13, 1876. | 1.7 | 77 |
| 70 | Interactions between Phenols and Alkylamides of Sichuan Pepper (<i>Zanthoxylum</i> Genus) in β -Glucosidase Inhibition: A Structural Mechanism Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5583-5598. | 2.4 | 11 |
| 71 | Starch modification with phenolics: methods, physicochemical property alteration, and mechanisms of glycaemic control. <i>Trends in Food Science and Technology</i> , 2021, 111, 12-26. | 7.8 | 45 |
| 72 | Bioactive procyanidins from dietary sources: The relationship between bioactivity and polymerization degree. <i>Trends in Food Science and Technology</i> , 2021, 111, 114-127. | 7.8 | 57 |

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|----|---|-----|-----------|
| 73 | Advances in dietary polysaccharides as anticancer agents: Structure-activity relationship. Trends in Food Science and Technology, 2021, 111, 360-377. | 7.8 | 86 |
| 74 | Enhancing stability and anti-inflammatory properties of curcumin in ulcerative colitis therapy using liposomes mediated colon-specific drug delivery system. Food and Chemical Toxicology, 2021, 151, 112123. | 1.8 | 31 |
| 75 | Dietary phytochemicals modulate intestinal epithelial barrier dysfunction and autoimmune diseases. Food Frontiers, 2021, 2, 357-382. | 3.7 | 31 |
| 76 | Therapeutic and Mechanistic Effects of Curcumin in Huntington's Disease. Current Neuropharmacology, 2021, 19, 1007-1018. | 1.4 | 25 |
| 77 | Value added immunoregulatory polysaccharides of <i>Hericium erinaceus</i> and their effect on the gut microbiota. Carbohydrate Polymers, 2021, 262, 117668. | 5.1 | 46 |
| 78 | A neutral polysaccharide with a triple helix structure from ginger: Characterization and immunomodulatory activity. Food Chemistry, 2021, 350, 129261. | 4.2 | 67 |
| 79 | Natural Resources for Human Health: A New Interdisciplinary Journal Dedicated to Natural Sciences. , 2021, 1, 1-2. | | 0 |
| 80 | Recent trends and advances in the epidemiology, synergism, and delivery system of lycopene as an anti-cancer agent. Seminars in Cancer Biology, 2021, 73, 331-346. | 4.3 | 37 |
| 81 | Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. Marine Drugs, 2021, 19, 500. | 2.2 | 42 |
| 82 | Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. Foods, 2021, 10, 1823. | 1.9 | 20 |
| 83 | A visual bi-layer indicator based on roselle anthocyanins with high hydrophobic property for monitoring griskin freshness. Food Chemistry, 2021, 355, 129573. | 4.2 | 46 |
| 84 | Insights into cyclooxygenase-2 inhibition by isolated bioactive compounds 3-caffeoyl-4-dihydrocaffeoyl quinic acid and isorhamnetin 3-O- β -D-glucopyranoside from <i>Salicornia herbacea</i> . Phytomedicine, 2021, 90, 153638. | 2.3 | 3 |
| 85 | Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. Trends in Food Science and Technology, 2021, 116, 1084-1104. | 7.8 | 42 |
| 86 | Natural products attenuate PI3K/Akt/mTOR signaling pathway: A promising strategy in regulating neurodegeneration. Phytomedicine, 2021, 91, 153664. | 2.3 | 55 |
| 87 | Development and evaluation of a novel nanofibersolosome for enhancing the stability, in vitro bioaccessibility, and colonic delivery of cyanidin-3-O-glucoside. Food Research International, 2021, 149, 110712. | 2.9 | 10 |
| 88 | Encapsulation of sea buckthorn (<i>Hippophae rhamnoides</i> L.) leaf extract via an electrohydrodynamic method. Food Chemistry, 2021, 365, 130481. | 4.2 | 11 |
| 89 | Androstenedione (a Natural Steroid and a Drug Supplement): A Comprehensive Review of Its Consumption, Metabolism, Health Effects, and Toxicity with Sex Differences. Molecules, 2021, 26, 6210. | 1.7 | 18 |
| 90 | Liquid-Liquid Chromatography Separation of Guaiane-Type Sesquiterpene Lactones from <i>Ferula penninervis</i> Regel & Schmalh. and Evaluation of Their In Vitro Cytotoxic and Melanin Inhibitory Potential. International Journal of Molecular Sciences, 2021, 22, 10717. | 1.8 | 2 |

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|-----|---|-----|-----------|
| 91 | Use of encapsulation technology to enrich and fortify bakery, pasta, and cereal-based products. Trends in Food Science and Technology, 2021, 118, 688-710. | 7.8 | 31 |
| 92 | <i>Dendrobium officinale</i> Polysaccharide Alleviates Intestinal Inflammation by Promoting Small Extracellular Vesicle Packaging of miR-433-3p. Journal of Agricultural and Food Chemistry, 2021, 69, 13510-13523. | 2.4 | 21 |
| 93 | Phytoremediation of Toxic Metals: A Sustainable Green Solution for Clean Environment. Applied Sciences (Switzerland), 2021, 11, 10348. | 1.3 | 27 |
| 94 | Effects of Arachidonic Acid Metabolites on Cardiovascular Health and Disease. International Journal of Molecular Sciences, 2021, 22, 12029. | 1.8 | 61 |
| 95 | Editorial: Targeting Human Inflammatory Skin Diseases With Natural Products: Exploring Potential Mechanisms and Regulatory Pathways. Frontiers in Pharmacology, 2021, 12, 791151. | 1.6 | 2 |
| 96 | Visual detection of microbial community during three bacteria mixed fermentation through hyperspectral imaging technology. EFood, 2021, , . | 1.7 | 0 |
| 97 | Essential Oils as Possible Candidates to Be Included in Active Packaging Systems and the Use of Biosensors to Monitor the Quality of Foodstuff. , 2021, 5, . | | 1 |
| 98 | Critical Variables Influencing the Ultrasound-Assisted Extraction of Bioactive Compoundsâ€”A Review. , 2021, 5, . | | 4 |
| 99 | Nutritional Composition of the Atlantic Seaweeds <i>Ulva rigida</i> , <i>Codium tomentosum</i> , <i>Palmaria palmata</i> and <i>Porphyra purpurea</i> . , 2021, 5, . | | 4 |
| 100 | Aquaculture and agricultureâ€”by products as sustainable sources of omegaâ€”3 fatty acids in the food industry. EFood, 2021, 2, 209-233. | 1.7 | 12 |
| 101 | The Formation of Antibiotic Resistance Genes in Bacterial Communities During Garlic Powder Processing. Frontiers in Nutrition, 2021, 8, 800932. | 1.6 | 1 |
| 102 | A multifaceted review on dihydromyricetin resources, extraction, bioavailability, biotransformation, bioactivities, and food applications with future perspectives to maximize its value. EFood, 2021, 2, 164-184. | 1.7 | 24 |
| 103 | Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. Biotechnology Advances, 2020, 38, 107316. | 6.0 | 307 |
| 104 | Inhibition of resveratrol glucosides (REs) on advanced glycation endproducts (AGEs) formation: inhibitory mechanism and structure-activity relationship. Natural Product Research, 2020, 34, 2490-2494. | 1.0 | 15 |
| 105 | Anti-cancer effects of polyphenols via targeting p53 signaling pathway: updates and future directions. Biotechnology Advances, 2020, 38, 107385. | 6.0 | 96 |
| 106 | Amine-responsive bilayer films with improved illumination stability and electrochemical writing property for visual monitoring of meat spoilage. Sensors and Actuators B: Chemical, 2020, 302, 127130. | 4.0 | 68 |
| 107 | Advances on application of fenugreek seeds as functional foods: Pharmacology, clinical application, products, patents and market. Critical Reviews in Food Science and Nutrition, 2020, 60, 2342-2352. | 5.4 | 36 |
| 108 | Targeting NF-Î²B signaling pathway in cancer by dietary polyphenols. Critical Reviews in Food Science and Nutrition, 2020, 60, 2790-2800. | 5.4 | 84 |

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|-----|--|-----|-----------|
| 109 | Profiling of tyrosinase inhibitors in mango leaves for a sustainable agro-industry. Food Chemistry, 2020, 312, 126042. | 4.2 | 26 |
| 110 | Microbial bioconversion of the chemical components in dark tea. Food Chemistry, 2020, 312, 126043. | 4.2 | 193 |
| 111 | Flavonols with a catechol or pyrogallol substitution pattern on ring B readily form stable dimers in phosphate buffered saline at four degrees celsius. Food Chemistry, 2020, 311, 125902. | 4.2 | 23 |
| 112 | A phenolic glycoside from <i>Moringa oleifera</i> Lam. improves the carbohydrate and lipid metabolisms through AMPK in db/db mice. Food Chemistry, 2020, 311, 125948. | 4.2 | 49 |
| 113 | Bioactive compounds in seaweeds: An overview of their biological properties and safety. Food and Chemical Toxicology, 2020, 135, 111013. | 1.8 | 109 |
| 114 | Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. Pharmacological Research, 2020, 151, 104584. | 3.1 | 155 |
| 115 | Isolation, Identification, and Immunomodulatory Effect of a Peptide from <i>Pseudostellaria heterophylla</i> Protein Hydrolysate. Journal of Agricultural and Food Chemistry, 2020, 68, 12259-12270. | 2.4 | 17 |
| 116 | Transplanting fecal material from wild-type mice fed black raspberries alters the immune system of recipient mice. Food Frontiers, 2020, 1, 253-259. | 3.7 | 7 |
| 117 | Edible flowers as functional raw materials: A review on anti-aging properties. Trends in Food Science and Technology, 2020, 106, 30-47. | 7.8 | 43 |
| 118 | An overview of the health benefits of <i>Prunus</i> species with special reference to metabolic syndrome risk factors. Food and Chemical Toxicology, 2020, 144, 111574. | 1.8 | 16 |
| 119 | Organizing international conferences: What I have experienced and what are the future challenges?. Food Frontiers, 2020, 1, 352-352. | 3.7 | 2 |
| 120 | Black raspberries attenuate colonic adenoma development in <i>Apc^{Min}</i> mice: Relationship to hypomethylation of promoters and gene bodies. Food Frontiers, 2020, 1, 234-242. | 3.7 | 9 |
| 121 | Recent advances in genus <i>Mentha</i> : Phytochemistry, antimicrobial effects, and food applications. Food Frontiers, 2020, 1, 435-458. | 3.7 | 23 |
| 122 | Therapeutic potential of phenylethanoid glycosides: A systematic review. Medicinal Research Reviews, 2020, 40, 2605-2649. | 5.0 | 80 |
| 123 | Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention. Biomedicines, 2020, 8, 336. | 1.4 | 44 |
| 124 | Advance on the absorption, metabolism, and efficacy exertion of quercetin and its important derivatives. Food Frontiers, 2020, 1, 420-434. | 3.7 | 52 |
| 125 | The algal polysaccharide ulvan suppresses growth of hepatoma cells. Food Frontiers, 2020, 1, 83-101. | 3.7 | 32 |
| 126 | Investigation of new products and reaction kinetics for myricetin in DMEM via an in situ UPLC-MS analysis. Food Frontiers, 2020, 1, 243-252. | 3.7 | 17 |

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|-----|---|-----|-----------|
| 127 | Advantages of techniques to fortify food products with the benefits of fish oil. <i>Food Research International</i> , 2020, 137, 109353. | 2.9 | 58 |
| 128 | Polysaccharides from Marine Enteromorpha: Structure and function. <i>Trends in Food Science and Technology</i> , 2020, 99, 11-20. | 7.8 | 92 |
| 129 | Hydromethanolic Extracts from <i>Adansonia digitata</i> L. Edible Parts Positively Modulate Pathophysiological Mechanisms Related to the Metabolic Syndrome. <i>Molecules</i> , 2020, 25, 2858. | 1.7 | 11 |
| 130 | Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. <i>Food Frontiers</i> , 2020, 1, 109-133. | 3.7 | 172 |
| 131 | Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020, 1, 134-151. | 3.7 | 29 |
| 132 | Reductive Stress, Bioactive Compounds, Redox-Active Metals, and Dormant Tumor Cell Biology to Develop Redox-Based Tools for the Treatment of Cancer. <i>Antioxidants and Redox Signaling</i> , 2020, 33, 860-881. | 2.5 | 26 |
| 133 | Advances on the antioxidant peptides from edible plant sources. <i>Trends in Food Science and Technology</i> , 2020, 99, 44-57. | 7.8 | 168 |
| 134 | Fabrication of <i>Ligusticum chuanxiong</i> polylactic acid microspheres: A promising way to enhance the hepatoprotective effect on bioactive ingredients. <i>Food Chemistry</i> , 2020, 317, 126377. | 4.2 | 16 |
| 135 | Influence of seasonal variation on phenolic content and in vitro antioxidant activity of <i>Secondatia floribunda</i> A. DC. (Apocynaceae). <i>Food Chemistry</i> , 2020, 315, 126277. | 4.2 | 38 |
| 136 | Optimization of espresso coffee extraction through variation of particle sizes, perforated disk height and filter basket aimed at lowering the amount of ground coffee used. <i>Food Chemistry</i> , 2020, 314, 126220. | 4.2 | 24 |
| 137 | Silymarin and Cancer: A Dual Strategy in Both in Chemoprevention and Chemosensitivity. <i>Molecules</i> , 2020, 25, 2009. | 1.7 | 58 |
| 138 | Food intake targeting and improving acidity in diabetes and cancer. <i>Food Frontiers</i> , 2020, 1, 9-12. | 3.7 | 13 |
| 139 | Fruits By-Products – A Source of Valuable Active Principles. A Short Review. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 319. | 2.0 | 83 |
| 140 | <i>Food Frontiers</i> : An academically sponsored new journal. <i>Food Frontiers</i> , 2020, 1, 3-5. | 3.7 | 1 |
| 141 | Spent coffee grounds: A potential commercial source of phytosterols. <i>Food Chemistry</i> , 2020, 325, 126836. | 4.2 | 27 |
| 142 | Dietary polyphenols for managing cancers: What have we ignored?. <i>Trends in Food Science and Technology</i> , 2020, 101, 150-164. | 7.8 | 34 |
| 143 | Effects of Pterostilbene on Diabetes, Liver Steatosis and Serum Lipids. <i>Current Medicinal Chemistry</i> , 2020, 28, 238-252. | 1.2 | 23 |
| 144 | Black Raspberries Suppress Colorectal Cancer by Enhancing Smad4 Expression in Colonic Epithelium and Natural Killer Cells. <i>Frontiers in Immunology</i> , 2020, 11, 570683. | 2.2 | 12 |

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|-----|--|-----|-----------|
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