

H P Vasantha Rupasinghe

List of Publications by Year in descending order

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198
papers

9,740
citations

36203

51
h-index

48187

88
g-index

201
all docs

201
docs citations

201
times ranked

15907
citing authors

#	ARTICLE	IF	CITATIONS
1	Kinase-targeted cancer therapies: progress, challenges and future directions. <i>Molecular Cancer</i> , 2018, 17, 48.	7.9	796
2	Flavonoid Bioavailability and Attempts for Bioavailability Enhancement. <i>Nutrients</i> , 2013, 5, 3367-3387.	1.7	557
3	Polyphenols: Multipotent Therapeutic Agents in Neurodegenerative Diseases. <i>Oxidative Medicine and Cellular Longevity</i> , 2013, 2013, 1-18.	1.9	324
4	Cancer prevention and therapy through the modulation of the tumor microenvironment. <i>Seminars in Cancer Biology</i> , 2015, 35, S199-S223.	4.3	285
5	Plant flavonoids in cancer chemoprevention: role in genome stability. <i>Journal of Nutritional Biochemistry</i> , 2017, 45, 1-14.	1.9	284
6	Designing a broad-spectrum integrative approach for cancer prevention and treatment. <i>Seminars in Cancer Biology</i> , 2015, 35, S276-S304.	4.3	220
7	Polyphenol composition and total antioxidant capacity of selected apple genotypes for processing. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 396-401.	1.9	218
8	Effects of processing on the content and composition of isoflavones during manufacturing of soy beverage and tofu. <i>Process Biochemistry</i> , 2002, 37, 1117-1123.	1.8	184
9	Inhibitory effect of 1-MCP on ripening and superficial scald development in "McIntosh" and "Delicious" apples. <i>Journal of Horticultural Science and Biotechnology</i> , 2000, 75, 271-276.	0.9	140
10	Total antioxidant capacity, total phenolic content, mineral elements, and histamine concentrations in wines of different fruit sources. <i>Journal of Food Composition and Analysis</i> , 2007, 20, 133-137.	1.9	138
11	Plant flavonoids as angiotensin converting enzyme inhibitors in regulation of hypertension. <i>Functional Foods in Health and Disease</i> , 2011, 1, 172.	0.3	133
12	Phytochemicals in regulating fatty acid β -oxidation: Potential underlying mechanisms and their involvement in obesity and weight loss. , 2016, 165, 153-163.		130
13	In Vitro Anti-Inflammatory Properties of Selected Green Leafy Vegetables. <i>Biomedicines</i> , 2018, 6, 107.	1.4	129
14	Antihypertensive properties of flavonoid-rich apple peel extract. <i>Food Chemistry</i> , 2012, 135, 2320-2325.	4.2	127
15	Influence of temperature and duration of 1-methylcyclopropene (1-MCP) treatment on apple quality. <i>Postharvest Biology and Technology</i> , 2002, 24, 349-353.	2.9	119
16	Industrial Hemp (<i>Cannabis sativa</i> subsp. <i>sativa</i>) as an Emerging Source for Value-Added Functional Food Ingredients and Nutraceuticals. <i>Molecules</i> , 2020, 25, 4078.	1.7	119
17	Vanillin inhibits pathogenic and spoilage microorganisms in vitro and aerobic microbial growth in fresh-cut apples. <i>Food Research International</i> , 2006, 39, 575-580.	2.9	116
18	Inhibition of oxidation of omega-3 polyunsaturated fatty acids and fish oil by quercetin glycosides. <i>Food Chemistry</i> , 2009, 117, 290-295.	4.2	116

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19	Nickel contamination affects growth and secondary metabolite composition of St. John's wort (<i>Hypericum perforatum</i> L.). <i>Environmental and Experimental Botany</i> , 2003, 49, 251-257.	2.0	108
20	Soyasapogenol A and B Distribution in Soybean (<i>Glycine max</i> L. Merr.) in Relation to Seed Physiology, Genetic Variability, and Growing Location. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5888-5894.	2.4	107
21	A multi-targeted approach to suppress tumor-promoting inflammation. <i>Seminars in Cancer Biology</i> , 2015, 35, S151-S184.	4.3	95
22	Target-based selection of flavonoids for neurodegenerative disorders. <i>Trends in Pharmacological Sciences</i> , 2012, 33, 602-610.	4.0	93
23	The potential health benefits of haskap (<i>Lonicera caerulea</i> L.): Role of cyanidin-3- O -glucoside. <i>Journal of Functional Foods</i> , 2018, 44, 24-39.	1.6	93
24	Regulation of Nrf2/ARE Pathway by Dietary Flavonoids: A Friend or Foe for Cancer Management?. <i>Antioxidants</i> , 2020, 9, 973.	2.2	92
25	Phenolic Profiles and Antioxidant Properties of Apple Skin Extracts. <i>Journal of Food Science</i> , 2009, 74, C693-700.	1.5	91
26	Effect of thermal and non-thermal pasteurisation on the microbial inactivation and phenolic degradation in fruit juice: a mini-review. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 981-986.	1.7	91
27	Extraction of phenolic compounds from grapes and their pomace using β -cyclodextrin. <i>Food Chemistry</i> , 2012, 134, 625-631.	4.2	89
28	Variation in total phenolics and antioxidant capacity among European plum genotypes. <i>Scientia Horticulturae</i> , 2006, 108, 243-246.	1.7	88
29	Evaluation of Antioxidant, Antidiabetic and Antiobesity Potential of Selected Traditional Medicinal Plants. <i>Frontiers in Nutrition</i> , 2019, 6, 53.	1.6	87
30	A metabolomic analysis of medicinal diversity in Huang-qin (<i>Scutellaria baicalensis</i> Georgi) genotypes: discovery of novel compounds. <i>Plant Cell Reports</i> , 2004, 23, 419-425.	2.8	86
31	Bio-conversion of apple pomace into ethanol and acetic acid: Enzymatic hydrolysis and fermentation. <i>Bioresource Technology</i> , 2013, 130, 613-620.	4.8	82
32	Antioxidant ability of fractionated apple peel phenolics to inhibit fish oil oxidation. <i>Food Chemistry</i> , 2013, 140, 189-196.	4.2	80
33	Curcumin and Its Carbocyclic Analogs: Structure-Activity in Relation to Antioxidant and Selected Biological Properties. <i>Molecules</i> , 2013, 18, 5389-5404.	1.7	73
34	Plant Polyphenols as Chemopreventive Agents for Lung Cancer. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1352.	1.8	71
35	Effect of Different Cooking Methods on Polyphenols, Carotenoids and Antioxidant Activities of Selected Edible Leaves. <i>Antioxidants</i> , 2018, 7, 117.	2.2	70
36	Antihypertensive effect of caffeic acid and its analogs through dual renin-angiotensin-aldosterone system inhibition. <i>European Journal of Pharmacology</i> , 2014, 730, 125-132.	1.7	69

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37	A Review: Phytochemicals Targeting JAK/STAT Signaling and IDO Expression in Cancer. <i>Phytotherapy Research</i> , 2015, 29, 805-817.	2.8	68
38	Change of phenolics, carotenoids, and antioxidant capacity following simulated gastrointestinal digestion and dialysis of selected edible green leaves. <i>Food Chemistry</i> , 2018, 245, 371-379.	4.2	68
39	Myricetin-induced apoptosis of triple-negative breast cancer cells is mediated by the iron-dependent generation of reactive oxygen species from hydrogen peroxide. <i>Food and Chemical Toxicology</i> , 2018, 118, 154-167.	1.8	67
40	IMPACT OF DRYING PROCESSES ON BIOACTIVE PHENOLICS, VITAMIN C AND ANTIOXIDANT CAPACITY OF RED-FLESHED APPLE SLICES. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 453-457.	0.9	65
41	In vitro production and chemical characterization of St. John's wort (<i>Hypericum perforatum</i> L. cv) Tj ETQq1 1 0.784314 rggBT /Ove	1.7	64
42	Anti-Inflammatory Activity of Haskap Cultivars is Polyphenols-Dependent. <i>Biomolecules</i> , 2015, 5, 1079-1098.	1.8	63
43	Antioxidant capacity, total phenolics and nutritional content in selected ethiopian staple food ingredients. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 915-920.	1.3	62
44	Essential oils from <i>Origanum vulgare</i> and <i>Salvia officinalis</i> exhibit antibacterial and anti-biofilm activities against <i>Streptococcus pyogenes</i> . <i>Microbial Pathogenesis</i> , 2018, 117, 118-127.	1.3	61
45	Dietary phytochemicals with anti-oxidant and pro-oxidant activities: A double-edged sword in relation to adjuvant chemotherapy and radiotherapy?. <i>Cancer Letters</i> , 2019, 452, 168-177.	3.2	61
46	A Review: Depolymerization of Lignin to Generate High-Value Bio-Products: Opportunities, Challenges, and Prospects. <i>Frontiers in Energy Research</i> , 2022, 9, .	1.2	60
47	Antioxidant Protection of Eicosapentaenoic Acid and Fish Oil Oxidation by Polyphenolic-Enriched Apple Skin Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1233-1239.	2.4	59
48	Short Communication: Haskap (<i>Lonicera caerulea</i>): A new berry crop with high antioxidant capacity. <i>Canadian Journal of Plant Science</i> , 2012, 92, 1311-1317.	0.3	59
49	Quercetin 3-Glucoside Protects Neuroblastoma (SH-SY5Y) Cells in Vitro against Oxidative Damage by Inducing Sterol Regulatory Element-binding Protein-2-mediated Cholesterol Biosynthesis. <i>Journal of Biological Chemistry</i> , 2008, 283, 2231-2245.	1.6	56
50	Biocatalytic synthesis, structural elucidation, antioxidant capacity and tyrosinase inhibition activity of long chain fatty acid acylated derivatives of phloridzin and isoquercitrin. <i>Bioorganic and Medicinal Chemistry</i> , 2013, 21, 684-692.	1.4	55
51	Apple peel bioactive rich extracts effectively inhibit in vitro human LDL cholesterol oxidation. <i>Food Chemistry</i> , 2013, 138, 463-470.	4.2	55
52	Carvacrol exhibits rapid bactericidal activity against <i>Streptococcus pyogenes</i> through cell membrane damage. <i>Scientific Reports</i> , 2021, 11, 1487.	1.6	54
53	The effects of organic and conventional nutrient amendments on strawberry cultivation: Fruit yield and quality. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2669-2675.	1.7	53
54	The effects of organic amendments on mineral element uptake and fruit quality of raspberries. <i>Plant and Soil</i> , 2008, 308, 213-226.	1.8	51

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55	Inhibition of Oxidation of Aqueous Emulsions of Omega-3 Fatty Acids and Fish Oil by Phloretin and Phloridzin. <i>Molecules</i> , 2010, 15, 251-257.	1.7	51
56	Flavonoid-Enriched Apple Fraction AF4 Induces Cell Cycle Arrest, DNA Topoisomerase II Inhibition, and Apoptosis in Human Liver Cancer HepG2 Cells. <i>Nutrition and Cancer</i> , 2014, 66, 1237-1246.	0.9	51
57	Red-fleshed apple as a source for functional beverages. <i>Canadian Journal of Plant Science</i> , 2010, 90, 95-100.	0.3	50
58	Anti-atherosclerotic effects of fruit bioactive compounds: A review of current scientific evidence. <i>Canadian Journal of Plant Science</i> , 2012, 92, 407-419.	0.3	50
59	Polyphenol-based prebiotics and synbiotics: potential for cancer chemoprevention. <i>Current Opinion in Food Science</i> , 2018, 20, 51-57.	4.1	50
60	Biotransformation of Cranberry Proanthocyanidins to Probiotic Metabolites by <i>Lactobacillus rhamnosus</i> Enhances Their Anticancer Activity in HepG2 Cells <i>In Vitro</i> . <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-14.	1.9	50
61	Effect of feeding fresh forage and marine algae on the fatty acid composition and oxidation of milk and butter. <i>Journal of Dairy Science</i> , 2012, 95, 2797-2809.	1.4	49
62	Effect of baking on dietary fibre and phenolics of muffins incorporated with apple skin powder. <i>Food Chemistry</i> , 2007, , .	4.2	48
63	Cloning of hmg1 and hmg2 cDNAs encoding 3-hydroxy-3-methylglutaryl coenzyme A reductase and their expression and activity in relation to Δ^7 -farnesene synthesis in apple. <i>Plant Physiology and Biochemistry</i> , 2001, 39, 933-947.	2.8	47
64	Characterization of Changes in Polyphenols, Antioxidant Capacity and Physico-Chemical Parameters during Lowbush Blueberry Fruit Ripening. <i>Antioxidants</i> , 2013, 2, 216-229.	2.2	46
65	Fatty Acid Esters of Phloridzin Induce Apoptosis of Human Liver Cancer Cells through Altered Gene Expression. <i>PLoS ONE</i> , 2014, 9, e107149.	1.1	46
66	INFLUENCE OF 1-METHYLCYCLOPROPENE AND NATURESEAL ON THE QUALITY OF FRESH-CUT "EMPIRE" AND "CRISPIN" APPLES. <i>Journal of Food Quality</i> , 2005, 28, 289-307.	1.4	44
67	Molecular Mechanisms of Inhibition of <i>Streptococcus</i> Species by Phytochemicals. <i>Molecules</i> , 2016, 21, 215.	1.7	44
68	Influence of Boiling, Steaming and Frying of Selected Leafy Vegetables on the In Vitro Anti-inflammation Associated Biological Activities. <i>Plants</i> , 2018, 7, 22.	1.6	44
69	Quercetin-3-O-glucoside induces human DNA topoisomerase II inhibition, cell cycle arrest and apoptosis in hepatocellular carcinoma cells. <i>Anticancer Research</i> , 2014, 34, 1691-9.	0.5	44
70	BAKING AND SENSORY CHARACTERISTICS OF MUFFINS INCORPORATED WITH APPLE SKIN POWDER. <i>Journal of Food Quality</i> , 2009, 32, 685-694.	1.4	43
71	The electronic nose as a tool for the classification of fruit and grape wines from different Ontario wineries. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2391-2396.	1.7	41
72	Absorption and tissue distribution of dietary quercetin and quercetin glycosides of apple skin in broiler chickens. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1172-1178.	1.7	41

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73	A dual-view computer-vision system for volume and image texture analysis in multiple apple slices drying. <i>Journal of Food Engineering</i> , 2014, 127, 49-57.	2.7	41
74	Antiproliferative effects of extracts from <i>Salvia officinalis</i> L. and <i>Salvia miltiorrhiza</i> Bunge on hepatocellular carcinoma cells. <i>Biomedicine and Pharmacotherapy</i> , 2017, 85, 57-67.	2.5	41
75	ANTIMICROBIAL EFFECT OF CINNAMON BARK EXTRACT ON <i>ESCHERICHIA COLI</i> O157:H7, <i>LISTERIA INNOCUA</i> AND FRESH CUT APPLE SLICES. <i>Journal of Food Safety</i> , 2008, 28, 534-549.	1.1	40
76	Reverse osmosis as a potential technique to improve antioxidant properties of fruit juices used for functional beverages. <i>Food Chemistry</i> , 2014, 148, 335-341.	4.2	40
77	Storage Temperature Impacts on Anthocyanins Degradation, Color Changes and Haze Development in Juice of 'Merlot' and 'Ruby' Grapes (<i>Vitis vinifera</i>). <i>Frontiers in Nutrition</i> , 2018, 5, 100.	1.6	40
78	Antiproliferative activity of long chain acylated esters of quercetin-3-O-glucoside in hepatocellular carcinoma HepG2 cells. <i>Experimental Biology and Medicine</i> , 2015, 240, 1452-1464.	1.1	39
79	Current methodologies to refine bioavailability, delivery, and therapeutic efficacy of plant flavonoids in cancer treatment. <i>Journal of Nutritional Biochemistry</i> , 2021, 94, 108623.	1.9	39
80	Antioxidant and cytoprotective properties of partridgeberry polyphenols. <i>Food Chemistry</i> , 2015, 168, 595-605.	4.2	38
81	Special Issue 'Flavonoids and Their Disease Prevention and Treatment Potential': Recent Advances and Future Perspectives. <i>Molecules</i> , 2020, 25, 4746.	1.7	38
82	Polyphenols composition and anti-diabetic properties in vitro of haskap (<i>Lonicera caerulea</i> L.) berries in relation to cultivar and harvesting date. <i>Journal of Food Composition and Analysis</i> , 2020, 88, 103402.	1.9	38
83	Sesquiterpene β -Farnesene Synthase: Partial Purification, Characterization, and Activity in Relation to Superficial Scald Development in Apples. <i>Journal of the American Society for Horticultural Science</i> , 2000, 125, 111-119.	0.5	37
84	Neuroprotective and Anti-Inflammatory Effects of the Flavonoid-Enriched Fraction AF4 in a Mouse Model of Hypoxic-Ischemic Brain Injury. <i>PLoS ONE</i> , 2012, 7, e51324.	1.1	37
85	Ultrasonication-Assisted Solvent Extraction of Quercetin Glycosides from 'Idared' Apple Peels. <i>Molecules</i> , 2011, 16, 9783-9791.	1.7	36
86	Title is missing!. <i>Plant Cell, Tissue and Organ Culture</i> , 2003, 75, 143-149.	1.2	35
87	Flavonoid-Rich Extract of <i>Actinidia macrosperma</i> (A Wild Kiwifruit) Inhibits Angiotensin-Converting Enzyme In Vitro. <i>Foods</i> , 2018, 7, 146.	1.9	35
88	Biosynthesis of β -Farnesene and its Relation to Superficial Scald Development in 'Delicious' Apples. <i>Journal of the American Society for Horticultural Science</i> , 1998, 123, 882-886.	0.5	35
89	Apoptotic and Inhibitory Effects on Cell Proliferation of Hepatocellular Carcinoma HepG2 Cells by Methanol Leaf Extract of <i>Costus speciosus</i> . <i>BioMed Research International</i> , 2014, 2014, 1-10.	0.9	34
90	Novel carbocyclic curcumin analog CUR3d modulates genes involved in multiple apoptosis pathways in human hepatocellular carcinoma cells. <i>Chemico-Biological Interactions</i> , 2015, 242, 107-122.	1.7	33

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91	DNA damaging and apoptotic potentials of Bisphenol A and Bisphenol S in human bronchial epithelial cells. <i>Environmental Toxicology and Pharmacology</i> , 2018, 60, 52-57.	2.0	33
92	Apple Flavonoids Suppress Carcinogen-Induced DNA Damage in Normal Human Bronchial Epithelial Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-12.	1.9	32
93	Optimized system for biomass production, chemical characterization and evaluation of chemo-preventive properties of <i>Scutellaria baicalensis</i> Georgi. <i>Plant Science</i> , 2004, 167, 439-446.	1.7	31
94	Response surface optimization for recovery of polyphenols and carotenoids from leaves of <i>Centella asiatica</i> using an ethanol-based solvent system. <i>Food Science and Nutrition</i> , 2019, 7, 528-536.	1.5	31
95	Optimization of dilute acid-based pretreatment and application of laccase on apple pomace. <i>Bioresource Technology</i> , 2012, 124, 433-439.	4.8	29
96	Anthocyanin-rich haskap (<i>Lonicera caerulea</i> L.) berry extracts reduce nitrosamine-induced DNA damage in human normal lung epithelial cells. <i>Food and Chemical Toxicology</i> , 2020, 141, 111404.	1.8	29
97	Nutritional, Physicochemical and Microbial Quality of Ultrasound-Treated Apple-Carrot Juice Blends. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 212-218.	0.2	29
98	An efficient microwave-assisted enzyme-catalyzed regioselective synthesis of long chain acylated derivatives of flavonoid glycosides. <i>Tetrahedron Letters</i> , 2013, 54, 1933-1937.	0.7	28
99	Optimization of β -cyclodextrin-based flavonol extraction from apple pomace using response surface methodology. <i>Journal of Food Science and Technology</i> , 2015, 52, 2202-2210.	1.4	28
100	Anti-Bacterial Activity of Phenolic Compounds against <i>Streptococcus pyogenes</i> . <i>Medicines (Basel)</i> , 2020, 9, 107.	0.7	28
101	Bactericidal and Anti-Biofilm Activity of Ethanol Extracts Derived from Selected Medicinal Plants against <i>Streptococcus pyogenes</i> . <i>Molecules</i> , 2019, 24, 1165.	1.7	28
102	Emerging Preservation Methods for Fruit Juices and Beverages. , 0, , .		27
103	Formulation and characterization of a bioactive-enriched fruit beverage designed for cardio-protection. <i>Food Research International</i> , 2013, 52, 535-541.	2.9	27
104	Docosahexaenoic acid ester of phloridzin inhibit lipopolysaccharide-induced inflammation in THP-1 differentiated macrophages. <i>International Immunopharmacology</i> , 2015, 25, 199-206.	1.7	27
105	Chemopreventive Effect of Dietary Anthocyanins against Gastrointestinal Cancers: A Review of Recent Advances and Perspectives. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6555.	1.8	27
106	Apple peel flavonoid- and triterpene-enriched extracts differentially affect cholesterol homeostasis in hamsters. <i>Journal of Functional Foods</i> , 2012, 4, 963-971.	1.6	26
107	Mechanisms by Which Probiotic Bacteria Attenuate the Risk of Hepatocellular Carcinoma. <i>International Journal of Molecular Sciences</i> , 2021, 22, 2606.	1.8	26
108	Role of Dietary Antioxidants in p53-Mediated Cancer Chemoprevention and Tumor Suppression. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-18.	1.9	26

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109	Regulation of Hypoxia-inducible Factor-1 α and Vascular Endothelial Growth Factor Signaling by Plant Flavonoids. <i>Mini-Reviews in Medicinal Chemistry</i> , 2015, 15, 479-489.	1.1	26
110	Polyphenol concentrations in apple processing by-products determined using electrospray ionization mass spectrometry. <i>Canadian Journal of Plant Science</i> , 2008, 88, 759-762.	0.3	25
111	Juice quality and polyphenol concentration of fresh fruits and pomace of selected Nova Scotia-grown grape cultivars. <i>Canadian Journal of Plant Science</i> , 2010, 90, 193-205.	0.3	25
112	Long Chain Fatty Acid Acylated Derivatives of Quercetin-3-O-Glucoside as Antioxidants to Prevent Lipid Oxidation. <i>Biomolecules</i> , 2014, 4, 980-993.	1.8	24
113	Allyl isothiocyanate regulates lysine acetylation and methylation marks in an experimental model of malignant melanoma. <i>European Journal of Nutrition</i> , 2020, 59, 557-569.	1.8	24
114	An in vitro and Hydroponic Growing System for Hypericin, Pseudohypericin, and Hyperforin Production of St. John's Wort (<i>Hypericum perforatum</i> CV New Stem). <i>Planta Medica</i> , 2002, 68, 1108-1112.	0.7	23
115	Sinensetin, rutin, 3-hydroxy-5, 6, 7, 4-tetramethoxyflavone and rosmarinic acid contents and antioxidative effect of the skin of apple fruit. <i>Food Chemistry</i> , 2009, 113, 185-190.	4.2	23
116	Mechanism of Action of Flavonoids in Prevention of Inflammation- Associated Skin Cancer. <i>Current Medicinal Chemistry</i> , 2016, 23, 3697-3716.	1.2	23
117	Hypocholesterolemic and hypotensive effects of a fruit-based functional beverage in spontaneously hypertensive rats fed with cholesterol-rich diet. <i>Journal of Functional Foods</i> , 2013, 5, 1392-1401.	1.6	22
118	Impact of Thermal Degradation of Cyanidin-3-O-Glucoside of Haskap Berry on Cytotoxicity of Hepatocellular Carcinoma HepG2 and Breast Cancer MDA-MB-231 Cells. <i>Antioxidants</i> , 2018, 7, 24.	2.2	22
119	Impact of Citral and Phloretin, Alone and in Combination, on Major Virulence Traits of <i>Streptococcus pyogenes</i> . <i>Molecules</i> , 2019, 24, 4237.	1.7	22
120	Apple flavonols and n-3 polyunsaturated fatty acid-rich fish oil lowers blood C-reactive protein in rats with hypercholesterolemia and acute inflammation. <i>Nutrition Research</i> , 2014, 34, 535-543.	1.3	21
121	Novel quercetin-3-O-glucoside eicosapentaenoic acid ester ameliorates inflammation and hyperlipidemia. <i>Inflammopharmacology</i> , 2015, 23, 173-185.	1.9	21
122	Phloridzin docosahexaenoate, a novel fatty acid ester of a plant polyphenol, inhibits mammary carcinoma cell metastasis. <i>Cancer Letters</i> , 2019, 465, 68-81.	3.2	20
123	Quantifying apple diversity: A phenomic characterization of Canada's Apple Biodiversity Collection. <i>Plants People Planet</i> , 2021, 3, 747-760.	1.6	20
124	Docosahexaenoic acid-acylated phloridzin, a novel polyphenol fatty acid ester derivative, is cytotoxic to breast cancer cells. <i>Carcinogenesis</i> , 2016, 37, 1004-1013.	1.3	19
125	Optimization of Catechin and Proanthocyanidin Recovery from Grape Seeds Using Microwave-Assisted Extraction. <i>Biomolecules</i> , 2020, 10, 243.	1.8	19
126	Biochemical characterization of enzymatic browning in selected apple genotypes. <i>Canadian Journal of Plant Science</i> , 2007, 87, 1067-1074.	0.3	18

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127	Inhibition of Human Low-Density Lipoprotein Oxidation <i>In Vitro</i> by Ginger Extracts. <i>Journal of Medicinal Food</i> , 2014, 17, 424-431.	0.8	18
128	Microbial metabolites of proanthocyanidins reduce chemical carcinogen-induced DNA damage in human lung epithelial and fetal hepatic cells in vitro. <i>Food and Chemical Toxicology</i> , 2019, 125, 479-493.	1.8	18
129	Dietary Flavonoids in p53-Mediated Immune Dysfunctions Linking to Cancer Prevention. <i>Biomedicines</i> , 2020, 8, 286.	1.4	18
130	Novel long chain fatty acid derivatives of quercetin-3-O-glucoside reduce cytotoxicity induced by cigarette smoke toxicants in human fetal lung fibroblasts. <i>European Journal of Pharmacology</i> , 2016, 781, 128-138.	1.7	17
131	Sonochemical enzyme-catalyzed regioselective acylation of flavonoid glycosides. <i>Bioorganic Chemistry</i> , 2016, 65, 17-25.	2.0	17
132	Analysis of rutin, β -carotene, and lutein content and evaluation of antioxidant activities of six edible leaves on free radicals and reactive oxygen species. <i>Journal of Food Biochemistry</i> , 2018, 42, e12579.	1.2	17
133	Cyanidin-3-O-Glucoside-Rich Haskap Berry Administration Suppresses Carcinogen-Induced Lung Tumorigenesis in A/JCr Mice. <i>Molecules</i> , 2020, 25, 3823.	1.7	17
134	All trans 1-(3-arylacryloyl)-3,5-bis(pyridin-4-ylmethylene)piperidin-4-ones as curcumin-inspired antineoplastics. <i>European Journal of Medicinal Chemistry</i> , 2014, 87, 461-470.	2.6	16
135	The flavonoid-enriched fraction AF4 suppresses neuroinflammation and promotes restorative gene expression in a mouse model of experimental autoimmune encephalomyelitis. <i>Journal of Neuroimmunology</i> , 2014, 268, 71-83.	1.1	16
136	Chemopreventive Properties of Fruit Phenolic Compounds and Their Possible Mode of Actions. <i>Studies in Natural Products Chemistry</i> , 2014, 42, 229-266.	0.8	16
137	Cannabidiol-based natural health products for companion animals: Recent advances in the management of anxiety, pain, and inflammation. <i>Research in Veterinary Science</i> , 2021, 140, 38-46.	0.9	16
138	Long Chain Fatty Acid Esters of Quercetin-3-O-glucoside Attenuate H ₂ O ₂ -induced Acute Cytotoxicity in Human Lung Fibroblasts and Primary Hepatocytes. <i>Molecules</i> , 2016, 21, 452.	1.7	15
139	Apple Peel Flavonoid Fraction 4 Suppresses Breast Cancer Cell Growth by Cytostatic and Cytotoxic Mechanisms. <i>Molecules</i> , 2019, 24, 3335.	1.7	15
140	Experimental exploration of processes for deriving multiple products from spent coffee grounds. <i>Food and Bioproducts Processing</i> , 2021, 128, 21-29.	1.8	15
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