

H P Vasantha Rupasinghe

List of Publications by Citations

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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.

181
papers

6,901
citations

44
h-index

75
g-index

201
ext. papers

8,252
ext. citations

4.7
avg, IF

6.63
L-index

#	Paper	IF	Citations
181	Kinase-targeted cancer therapies: progress, challenges and future directions. <i>Molecular Cancer</i> , 2018 , 17, 48	42.1	452
180	Flavonoid bioavailability and attempts for bioavailability enhancement. <i>Nutrients</i> , 2013 , 5, 3367-87	6.7	399
179	Polyphenols: multipotent therapeutic agents in neurodegenerative diseases. <i>Oxidative Medicine and Cellular Longevity</i> , 2013 , 2013, 891748	6.7	254
178	Plant flavonoids in cancer chemoprevention: role in genome stability. <i>Journal of Nutritional Biochemistry</i> , 2017 , 45, 1-14	6.3	208
177	Cancer prevention and therapy through the modulation of the tumor microenvironment. <i>Seminars in Cancer Biology</i> , 2015 , 35 Suppl, S199-S223	12.7	201
176	Polyphenol composition and total antioxidant capacity of selected apple genotypes for processing. <i>Journal of Food Composition and Analysis</i> , 2008 , 21, 396-401	4.1	184
175	Designing a broad-spectrum integrative approach for cancer prevention and treatment. <i>Seminars in Cancer Biology</i> , 2015 , 35 Suppl, S276-S304	12.7	179
174	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	4.8	167
173	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	4.1	115
172	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	1.9	103
171	Antihypertensive properties of flavonoid-rich apple peel extract. <i>Food Chemistry</i> , 2012 , 135, 2320-5	8.5	102
170	Inhibition of oxidation of omega-3 polyunsaturated fatty acids and fish oil by quercetin glycosides. <i>Food Chemistry</i> , 2009 , 117, 290-295	8.5	101
169	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	7	98
168	Plant flavonoids as angiotensin converting enzyme inhibitors in regulation of hypertension. <i>Functional Foods in Health and Disease</i> , 2011 , 1, 172	2.5	97
167	Phytochemicals in regulating fatty acid oxidation: Potential underlying mechanisms and their involvement in obesity and weight loss. <i>Pharmacology & Therapeutics</i> , 2016 , 165, 153-63	13.9	95
166	Influence of temperature and duration of 1-methylcyclopropene (1-MCP) treatment on apple quality. <i>Postharvest Biology and Technology</i> , 2002 , 24, 349-353	6.2	95
165	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	5.9	92

164	Extraction of phenolic compounds from grapes and their pomace using β -cyclodextrin. <i>Food Chemistry</i> , 2012 , 134, 625-31	8.5	81
163	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, 419-25	5.1	79
162	Phenolic profiles and antioxidant properties of apple skin extracts. <i>Journal of Food Science</i> , 2009 , 74, C693-700	3.4	78
161	A multi-targeted approach to suppress tumor-promoting inflammation. <i>Seminars in Cancer Biology</i> , 2015 , 35 Suppl, S151-S184	12.7	76
160	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, 5888-94	5.7	76
159	Target-based selection of flavonoids for neurodegenerative disorders. <i>Trends in Pharmacological Sciences</i> , 2012 , 33, 602-10	13.2	75
158	Variation in total phenolics and antioxidant capacity among European plum genotypes. <i>Scientia Horticulturae</i> , 2006 , 108, 243-246	4.1	70
157	Bio-conversion of apple pomace into ethanol and acetic acid: Enzymatic hydrolysis and fermentation. <i>Bioresource Technology</i> , 2013 , 130, 613-20	11	68
156	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, 981-6	4.3	67
155	Antioxidant ability of fractionated apple peel phenolics to inhibit fish oil oxidation. <i>Food Chemistry</i> , 2013 , 140, 189-96	8.5	67
154	Curcumin and its carbocyclic analogs: structure-activity in relation to antioxidant and selected biological properties. <i>Molecules</i> , 2013 , 18, 5389-404	4.8	57
153	A Review: Phytochemicals Targeting JAK/STAT Signaling and IDO Expression in Cancer. <i>Phytotherapy Research</i> , 2015 , 29, 805-17	6.7	56
152	Antihypertensive effect of caffeic acid and its analogs through dual renin-angiotensin-aldosterone system inhibition. <i>European Journal of Pharmacology</i> , 2014 , 730, 125-32	5.3	56
151	Plant Polyphenols as Chemopreventive Agents for Lung Cancer. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	56
150	In vitro production and chemical characterization of St. John's wort (<i>Hypericum perforatum</i> L. cv New Stem) <i>Plant Science</i> , 2004 , 166, 333-340	5.3	55
149	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	5.1	54
148	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 ¹	2.1	53
147	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, 1233-9	5.7	51

146	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, 1237-46	2.8	49
145	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, 2231-45	5.4	49
144	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	1	48
143	Industrial Hemp (subsp.) as an Emerging Source for Value-Added Functional Food Ingredients and Nutraceuticals. <i>Molecules</i> , 2020 , 25,	4.8	48
142	In Vitro Anti-Inflammatory Properties of Selected Green Leafy Vegetables. <i>Biomedicines</i> , 2018 , 6,	4.8	47
141	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	8.5	46
140	Anti-Inflammatory Activity of Haskap Cultivars is Polyphenols-Dependent. <i>Biomolecules</i> , 2015 , 5, 1079-98.9	9.9	46
139	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, 684-92	3.4	45
138	Inhibition of oxidation of aqueous emulsions of omega-3 fatty acids and fish oil by phloretin and phloridzin. <i>Molecules</i> , 2010 , 15, 251-7	4.8	44
137	Anti-atherosclerotic effects of fruit bioactive compounds: A review of current scientific evidence. <i>Canadian Journal of Plant Science</i> , 2012 , 92, 407-419	1	44
136	The effects of organic amendments on mineral element uptake and fruit quality of raspberries. <i>Plant and Soil</i> , 2008 , 308, 213-226	4.2	44
135	Effect of Different Cooking Methods on Polyphenols, Carotenoids and Antioxidant Activities of Selected Edible Leaves. <i>Antioxidants</i> , 2018 , 7,	7.1	44
134	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	4.3	43
133	Antioxidant capacity, total phenolics and nutritional content in selected ethiopian staple food ingredients. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 915-20	3.7	42
132	Red-fleshed apple as a source for functional beverages. <i>Canadian Journal of Plant Science</i> , 2010 , 90, 95-100		42
131	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	3.8	41
130	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	9.9	40
129	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	4.7	39

128	Apple peel bioactive rich extracts effectively inhibit in vitro human LDL cholesterol oxidation. <i>Food Chemistry</i> , 2013 , 138, 463-70	8.5	39
127	Cloning of hmg1 and hmg2 cDNAs encoding 3-hydroxy-3-methylglutaryl coenzyme A reductase and their expression and activity in relation to Farnesene synthesis in apple. <i>Plant Physiology and Biochemistry</i> , 2001 , 39, 933-947	5.4	39
126	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	2.7	38
125	Regulation of Nrf2/ARE Pathway by Dietary Flavonoids: A Friend or Foe for Cancer Management?. <i>Antioxidants</i> , 2020 , 9,	7.1	38
124	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	2.3	38
123	Evaluation of Antioxidant, Antidiabetic and Antiobesity Potential of Selected Traditional Medicinal Plants. <i>Frontiers in Nutrition</i> , 2019 , 6, 53	6.2	37
122	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, 2797-809	4	37
121	BAKING AND SENSORY CHARACTERISTICS OF MUFFINS INCORPORATED WITH APPLE SKIN POWDER. <i>Journal of Food Quality</i> , 2009 , 32, 685-694	2.7	37
120	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	4.3	36
119	Polyphenol-based prebiotics and synbiotics: potential for cancer chemoprevention. <i>Current Opinion in Food Science</i> , 2018 , 20, 51-57	9.8	35
118	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, 1172-8	4.3	34
117	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	7.5	32
116	Fatty acid esters of phloridzin induce apoptosis of human liver cancer cells through altered gene expression. <i>PLoS ONE</i> , 2014 , 9, e107149	3.7	32
115	Characterization of Changes in Polyphenols, Antioxidant Capacity and Physico-Chemical Parameters during Lowbush Blueberry Fruit Ripening. <i>Antioxidants</i> , 2013 , 2, 216-29	7.1	32
114	ANTIMICROBIAL EFFECT OF CINNAMON BARK EXTRACT ON ESCHERICHIA COLI O157:H7, LISTERIA INNOCUA AND FRESH-CUT APPLE SLICES. <i>Journal of Food Safety</i> , 2008 , 28, 534-549	2	32
113	Molecular Mechanisms of Inhibition of Streptococcus Species by Phytochemicals. <i>Molecules</i> , 2016 , 21,	4.8	32
112	Antioxidant and cytoprotective properties of partridgeberry polyphenols. <i>Food Chemistry</i> , 2015 , 168, 595-605	8.5	31
111	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	6	31

110	Reverse osmosis as a potential technique to improve antioxidant properties of fruit juices used for functional beverages. <i>Food Chemistry</i> , 2014 , 148, 335-41	8.5	30
109	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, 1452-64	3.7	30
108	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, 637098	3	29
107	Elevated carbon supply altered hypericin and hyperforin contents of St. John's wort (<i>Hypericum perforatum</i> L. cv 'New Stem') grown in bioreactors. <i>Plant Cell, Tissue and Organ Culture</i> , 2003 , 75, 143-149	2.7	29
106	Biotransformation of Cranberry Proanthocyanidins to Probiotic Metabolites by Enhances Their Anticancer Activity in HepG2 Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 4750795	6.7	28
105	Ultra-sonication-assisted solvent extraction of quercetin glycosides from 'Idared' apple peels. <i>Molecules</i> , 2011 , 16, 9783-91	4.8	28
104	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	2.3	28
103	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	3.7	27
102	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	5.3	27
101	Apple Flavonoids Suppress Carcinogen-Induced DNA Damage in Normal Human Bronchial Epithelial Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2017 , 2017, 1767198	6.7	26
100	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	2.3	26
99	Optimization of dilute acid-based pretreatment and application of laccase on apple pomace. <i>Bioresource Technology</i> , 2012 , 124, 433-9	11	25
98	Novel carbocyclic curcumin analog CUR3d modulates genes involved in multiple apoptosis pathways in human hepatocellular carcinoma cells. <i>Chemico-Biological Interactions</i> , 2015 , 242, 107-22	5	24
97	Optimization of β Cyclodextrin-based flavonol extraction from apple pomace using response surface methodology. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2202-10	3.3	24
96	An efficient microwave-assisted enzyme-catalyzed regioselective synthesis of long chain acylated derivatives of flavonoid glycosides. <i>Tetrahedron Letters</i> , 2013 , 54, 1933-1937	2	24
95	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	1	24
94	Nutritional, Physicochemical and Microbial Quality of Ultrasound-Treated Apple-Carrot Juice Blends. <i>Food and Nutrition Sciences (Print)</i> , 2012 , 03, 212-218	0.4	24
93	Docosahexaenoic acid ester of phloridzin inhibit lipopolysaccharide-induced inflammation in THP-1 differentiated macrophages. <i>International Immunopharmacology</i> , 2015 , 25, 199-206	5.8	23

92	Effect of baking on dietary fibre and phenolics of muffins incorporated with apple skin powder. <i>Food Chemistry</i> , 2007 ,	8.5	23
91	Formulation and characterization of a bioactive-enriched fruit beverage designed for cardio-protection. <i>Food Research International</i> , 2013 , 52, 535-541	7	22
90	Apple peel flavonoid- and triterpene-enriched extracts differentially affect cholesterol homeostasis in hamsters. <i>Journal of Functional Foods</i> , 2012 , 4, 963-971	5.1	22
89	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	8.5	22
88	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	5.8	21
87	Polyphenol concentrations in apple processing by-products determined using electrospray ionization mass spectrometry. <i>Canadian Journal of Plant Science</i> , 2008 , 88, 759-762	1	21
86	Influence of Boiling, Steaming and Frying of Selected Leafy Vegetables on the In Vitro Anti-inflammation Associated Biological Activities. <i>Plants</i> , 2018 , 7,	4.5	21
85	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 ²⁰	5.1	20
84	Long chain fatty acid acylated derivatives of quercetin-3-o-glucoside as antioxidants to prevent lipid oxidation. <i>Biomolecules</i> , 2014 , 4, 980-93	5.9	20
83	Regulation of Hypoxia-inducible Factor-1 and Vascular Endothelial Growth Factor Signaling by Plant Flavonoids. <i>Mini-Reviews in Medicinal Chemistry</i> , 2015 , 15, 479-89	3.2	20
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	4.1	19
81	Novel quercetin-3-O-glucoside eicosapentaenoic acid ester ameliorates inflammation and hyperlipidemia. <i>Inflammopharmacology</i> , 2015 , 23, 173-85	5.1	18
80	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, 1108-12	3.1	18
79	Anthocyanin-rich haskap (<i>Lonicera caerulea</i> L.) berry extracts reduce nitrosamine-induced DNA damage in human normal lung epithelial cells in vitro. <i>Food and Chemical Toxicology</i> , 2020 , 141, 111404	4.7	17
78	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, 535-43	4	17
77	Flavonoid-Rich Extract of (A Wild Kiwifruit) Inhibits Angiotensin-Converting Enzyme In Vitro. <i>Foods</i> , 2018 , 7,	4.9	17
76	Response surface optimization for recovery of polyphenols and carotenoids from leaves of using an ethanol-based solvent system. <i>Food Science and Nutrition</i> , 2019 , 7, 528-536	3.2	16
75	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,	7.1	16

74	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, 461-70	6.8	16
73	Anti-Bacterial Activity of Phenolic Compounds against <i>Streptococcus pyogenes</i> . <i>Medicines (Basel, Switzerland)</i> , 2017 , 4,	4.1	16
72	Mechanism of Action of Flavonoids in Prevention of Inflammation- Associated Skin Cancer. <i>Current Medicinal Chemistry</i> , 2016 , 23, 3697-3716	4.3	16
71	Bactericidal and Anti-Biofilm Activity of Ethanol Extracts Derived from Selected Medicinal Plants against. <i>Molecules</i> , 2019 , 24,	4.8	15
70	Docosahexaenoic acid-acylated phloridzin, a novel polyphenol fatty acid ester derivative, is cytotoxic to breast cancer cells. <i>Carcinogenesis</i> , 2016 , 37, 1004-1013	4.6	15
69	Carvacrol exhibits rapid bactericidal activity against <i>Streptococcus pyogenes</i> through cell membrane damage. <i>Scientific Reports</i> , 2021 , 11, 1487	4.9	15
68	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	3.5	14
67	Biochemical characterization of enzymatic browning in selected apple genotypes. <i>Canadian Journal of Plant Science</i> , 2007 , 87, 1067-1074	1	14
66	Rust-spotted North American Ginseng Roots: Phenolic, Antioxidant, Ginsenoside, and Mineral Nutrient Content. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2003 , 38, 179-182	2.4	14
65	Storage Temperature Impacts on Anthocyanins Degradation, Color Changes and Haze Development in Juice of "Merlot" and "Ruby" Grapes (). <i>Frontiers in Nutrition</i> , 2018 , 5, 100	6.2	14
64	Role of Dietary Antioxidants in p53-Mediated Cancer Chemoprevention and Tumor Suppression. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 9924328	6.7	13
63	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	4.7	12
62	Sonochemical enzyme-catalyzed regioselective acylation of flavonoid glycosides. <i>Bioorganic Chemistry</i> , 2016 , 65, 17-25	5.1	12
61	Inhibition of human low-density lipoprotein oxidation in vitro by ginger extracts. <i>Journal of Medicinal Food</i> , 2014 , 17, 424-31	2.8	12
60	Chemopreventive Effect of Dietary Anthocyanins against Gastrointestinal Cancers: A Review of Recent Advances and Perspectives. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	12
59	Phloridzin docosahexaenoate, a novel fatty acid ester of a plant polyphenol, inhibits mammary carcinoma cell metastasis. <i>Cancer Letters</i> , 2019 , 465, 68-81	9.9	11
58	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	3.3	11
57	Chemopreventive Properties of Fruit Phenolic Compounds and Their Possible Mode of Actions. <i>Studies in Natural Products Chemistry</i> , 2014 , 42, 229-266	1.5	11

56	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, 128-38	5.3	11
55	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	5.2	11
54	Partridgeberry polyphenols protect primary cortical and hippocampal neurons against β -amyloid toxicity. <i>Food Research International</i> , 2015 , 74, 237-249	7	10
53	Cyanidin-3--Glucoside-Rich Haskap Berry Administration Suppresses Carcinogen-Induced Lung Tumorigenesis in A/JCr Mice. <i>Molecules</i> , 2020 , 25,	4.8	10
52	Current methodologies to refine bioavailability, delivery, and therapeutic efficacy of plant flavonoids in cancer treatment. <i>Journal of Nutritional Biochemistry</i> , 2021 , 94, 108623	6.3	10
51	Growing medium amendments effect on growth, secondary metabolites and anti-streptococcal activity of two species of <i>Plectranthus</i> . <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2017 , 5, 53-59	2.6	9
50	DNA-dependent protein kinase: Epigenetic alterations and the role in genomic stability of cancer. <i>Mutation Research - Reviews in Mutation Research</i> , 2019 , 780, 92-105	7	9
49	Emerging Preservation Methods for Fruit Juices and Beverages 2012 ,		9
48	Improvement of cloud stability, yield and β -carotene content of carrot juice by process modification. <i>Food Science and Technology International</i> , 2013 , 19, 399-406	2.6	9
47	Apple Peel Flavonoid Fraction 4 Suppresses Breast Cancer Cell Growth by Cytostatic and Cytotoxic Mechanisms. <i>Molecules</i> , 2019 , 24,	4.8	8
46	Curcumin-inspired cytotoxic 3,5-bis(arylmethylene)-1-(N-(ortho-substituted aryl)maleamoyl)-4-piperidones: A novel group of topoisomerase II α inhibitors. <i>Bioorganic and Medicinal Chemistry</i> , 2015 , 23, 6404-17	3.4	8
45	Dietary Flavonoids in p53-Mediated Immune Dysfunctions Linking to Cancer Prevention. <i>Biomedicines</i> , 2020 , 8,	4.8	8
44	Long Chain Fatty Acid Esters of Quercetin-3-O-glucoside Attenuate HD β -Induced Acute Cytotoxicity in Human Lung Fibroblasts and Primary Hepatocytes. <i>Molecules</i> , 2016 , 21, 452	4.8	8
43	Impact of Citral and Phloretin, Alone and in Combination, on Major Virulence Traits of. <i>Molecules</i> , 2019 , 24,	4.8	8
42	Optimization of Catechin and Proanthocyanidin Recovery from Grape Seeds Using Microwave-Assisted Extraction. <i>Biomolecules</i> , 2020 , 10,	5.9	7
41	Investigation of fatty acid conjugates of 3,5-bisarylmethylene-4-piperidone derivatives as antitumor agents and human topoisomerase-II β inhibitors. <i>Bioorganic and Medicinal Chemistry</i> , 2015 , 23, 411-21	3.4	7
40	Antibacterial Activities of Essential Oils Extracted from Leaves of <i>Murraya koenigii</i> by Solvent-Free Microwave Extraction and Hydro-Distillation. <i>Natural Product Communications</i> , 2012 , 7, 1934578X1200700	6.9	7
39	Effect of acidification on quality and shelf-life of carrot juice. <i>Canadian Journal of Plant Science</i> , 2012 , 92, 1113-1120	1	7

38	Phytochemical-rich medicinal plant extracts suppress bacterial antigens-induced inflammation in human tonsil epithelial cells. <i>PeerJ</i> , 2017 , 5, e3469	3.1	7
37	Antibacterial activities of essential oils extracted from leaves of <i>Murraya koenigii</i> by solvent-free microwave extraction and hydro-distillation. <i>Natural Product Communications</i> , 2012 , 7, 121-4	0.9	7
36	Anticancer Properties of Phytochemicals Present in Medicinal Plants of North America 2013 ,		6
35	A Review: Depolymerization of Lignin to Generate High-Value Bio-Products: Opportunities, Challenges, and Prospects. <i>Frontiers in Energy Research</i> , 2022 , 9,	3.8	6
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