Si Tan

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/9292780/publications.pdf

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27	409	759233 12	752698 20
papers	citations	h-index	g-index

27	27	27	615
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Harmine is an inflammatory inhibitor through the suppression of NF-Î¹B signaling. Biochemical and Biophysical Research Communications, 2017, 489, 332-338.	2.1	61
2	Lycopene, polyphenols and antioxidant activities of three characteristic tomato cultivars subjected to two drying methods. Food Chemistry, 2021, 338, 128062.	8.2	48
3	Effects of Fortunella margarita Fruit Extract on Metabolic Disorders in High-Fat Diet-Induced Obese C57BL/6 Mice. PLoS ONE, 2014, 9, e93510.	2.5	28
4	Citrus reticulata Blanco peel extract ameliorates hepatic steatosis, oxidative stress and inflammation in HF and MCD diet-induced NASH C57BL/6 J mice. Journal of Nutritional Biochemistry, 2020, 83, 108426.	4.2	27
5	The effects of drying methods on chemical profiles and antioxidant activities of two cultivars of Psidium guajava fruits. LWT - Food Science and Technology, 2020, 118, 108723.	5.2	26
6	Gallic acid induces mitotic catastrophe and inhibits centrosomal clustering in HeLa cells. Toxicology in Vitro, 2015, 30, 506-513.	2.4	23
7	Characterization of Polymethoxylated Flavonoids in the Peels of Chinese Wild Mandarin (Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock	2.6	23
8	Multivariate Analysis Illuminates the Effects of Vacuum Drying on the Extractable and Nonextractable Polyphenols Profile of Loquat Fruit. Journal of Food Science, 2019, 84, 726-737.	3.1	22
9	Phenolic content, antioxidant capacity, and Î±-amylase and Î±-glucosidase inhibitory activities of Dimocarpus longan Lour.. Food Science and Biotechnology, 2020, 29, 683-692.	2.6	20
10	Comparison of volatile components in fresh and dried Zanthoxylum bungeanum Maxim. Food Science and Biotechnology, 2019, 28, 1083-1092.	2.6	19
11	Chemical Profiling Using Uplc Qâ€Tof/Ms and Antioxidant Activities of Fortunella Fruits. Journal of Food Science, 2016, 81, C1646-53.	3.1	12
12	Citric acidâ€enhanced dissolution of polyphenols during soaking of different teas. Journal of Food Biochemistry, 2019, 43, e13046.	2.9	12
13	Effects of three drying methods on polyphenol composition and antioxidant activities of Litchi chinensis Sonn.. Food Science and Biotechnology, 2020, 29, 351-358.	2.6	12
14	Effect of hot air drying on the polyphenol profile of Hongjv (Citrus reticulata Blanco, CV. Hongjv) peel: A multivariate analysis. Journal of Food Biochemistry, 2020, 44, e13174.	2.9	10
15	ITS sequence variation and concerted evolution in the natural hybrid species Malus toringoides. Nordic Journal of Botany, 2015, 33, 109-119.	0.5	8
16	Chemical composition, antioxidant activity and antitumor activity of tumorous stem mustard leaf and stem extracts. CYTA - Journal of Food, 2019, 17, 272-279.	1.9	8
17	Effects of Hot Air Drying on Drying Kinetics and Anthocyanin Degradation of Blood-Flesh Peach. Foods, 2022, 11, 1596.	4.3	8
18	Salted and Unsalted ZhÃcÃi (Brassica juncea var. tumida) Alleviated Highâ€Fat Dietâ€Induced Dyslipidemia by Regulating Gut Microbiota: A Multiomics Study. Molecular Nutrition and Food Research, 2020, 64, e2000798.	3.3	7

#	Article	IF	Citations
19	Effects of air-impingement jet drying on drying kinetics and quality retention of tomato slices. Food Science and Biotechnology, 2021, 30, 691-699.	2.6	7
20	Chemometric analysis reveals influences of hot air drying on the degradation of polyphenols in red radish. International Journal of Food Engineering, 2020, 16, .	1.5	7
21	Tangeretin improves hepatic steatosis and oxidative stress through the Nrf2 pathway in high fat diet-induced nonalcoholic fatty liver disease mice. Food and Function, 2022, 13, 2782-2790.	4.6	7
22	New insights into the hybrid origin of Malus toringoides and its close relatives based on a singleâ€copy nuclear gene SbeI and three chloroplast fragments. Journal of Systematics and Evolution, 2014, 52, 477-486.	3.1	4
23	Effects of exogenous plant hormones on sugar accumulation and related enzyme activities during the development of longan (Dimocarpus LonganLour.) fruits. Journal of Horticultural Science and Biotechnology, 2019, 94, 790-797.	1.9	4
24	Zein enhanced the digestive stability of five citrus flavonoids via different binding interaction. Journal of the Science of Food and Agriculture, 2022, 102, 4780-4790.	3.5	3
25	Drying kinetics and physicochemical properties of kumquat under hot air and air-impingement jet dryings. Food Science and Biotechnology, 2022, 31, 711-719.	2.6	3
26	Comparative Study of Volatile Components in Fruits of Thorny and Non-thorny Types of Zanthoxylum schinifolium. Food Science and Technology Research, 2020, 26, 883-890.	0.6	0
27	Physical characterization, nutrient, phenolic profiles and antioxidant activities of 16 litchi cultivars grown in the upper Yangtze River region. Chemistry and Biodiversity, 2021, , e2100713.	2.1	0