

Si Tan

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

409
citations

759233

12
h-index

752698

20
g-index

27
all docs

27
docs citations

27
times ranked

615
citing authors

#	ARTICLE	IF	CITATIONS
1	Tangeretin improves hepatic steatosis and oxidative stress through the Nrf2 pathway in high fat diet-induced nonalcoholic fatty liver disease mice. <i>Food and Function</i> , 2022, 13, 2782-2790.	4.6	7
2	Zein enhanced the digestive stability of five citrus flavonoids via different binding interaction. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4780-4790.	3.5	3
3	Drying kinetics and physicochemical properties of kumquat under hot air and air-impingement jet dryings. <i>Food Science and Biotechnology</i> , 2022, 31, 711-719.	2.6	3
4	Effects of Hot Air Drying on Drying Kinetics and Anthocyanin Degradation of Blood-Flesh Peach. <i>Foods</i> , 2022, 11, 1596.	4.3	8
5	Lycopene, polyphenols and antioxidant activities of three characteristic tomato cultivars subjected to two drying methods. <i>Food Chemistry</i> , 2021, 338, 128062.	8.2	48
6	Effects of air-impingement jet drying on drying kinetics and quality retention of tomato slices. <i>Food Science and Biotechnology</i> , 2021, 30, 691-699.	2.6	7
7	Physical characterization, nutrient, phenolic profiles and antioxidant activities of 16 litchi cultivars grown in the upper Yangtze River region. <i>Chemistry and Biodiversity</i> , 2021, , e2100713.	2.1	0
8	Effects of three drying methods on polyphenol composition and antioxidant activities of Litchi chinensis Sonn.. <i>Food Science and Biotechnology</i> , 2020, 29, 351-358.	2.6	12
9	The effects of drying methods on chemical profiles and antioxidant activities of two cultivars of <i>Psidium guajava</i> fruits. <i>LWT - Food Science and Technology</i> , 2020, 118, 108723.	5.2	26
10	Phenolic content, antioxidant capacity, and α -amylase and α -glucosidase inhibitory activities of <i>Dimocarpus longan</i> Lour.. <i>Food Science and Biotechnology</i> , 2020, 29, 683-692.	2.6	20
11	Salted and Unsalted <i>ZhãÃi</i> (<i>Brassica juncea</i> var. <i>tumida</i>) Alleviated High-Fat Diet-Induced Dyslipidemia by Regulating Gut Microbiota: A Multiomics Study. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000798.	3.3	7
12	Citrus <i>reticulata</i> Blanco peel extract ameliorates hepatic steatosis, oxidative stress and inflammation in HF and MCD diet-induced NASH C57BL/6 J mice. <i>Journal of Nutritional Biochemistry</i> , 2020, 83, 108426.	4.2	27
13	Effect of hot air drying on the polyphenol profile of Hongjv (<i>Citrus reticulata</i> Blanco, CV. Hongjv) peel: A multivariate analysis. <i>Journal of Food Biochemistry</i> , 2020, 44, e13174.	2.9	10
14	Chemometric analysis reveals influences of hot air drying on the degradation of polyphenols in red radish. <i>International Journal of Food Engineering</i> , 2020, 16, .	1.5	7
15	Comparative Study of Volatile Components in Fruits of Thorny and Non-thorny Types of <i>Zanthoxylum schinifolium</i> . <i>Food Science and Technology Research</i> , 2020, 26, 883-890.	0.6	0
16	Chemical composition, antioxidant activity and antitumor activity of tumorous stem mustard leaf and stem extracts. <i>CYTA - Journal of Food</i> , 2019, 17, 272-279.	1.9	8
17	Effects of exogenous plant hormones on sugar accumulation and related enzyme activities during the development of longan (<i>Dimocarpus Longan</i> Lour.) fruits. <i>Journal of Horticultural Science and Biotechnology</i> , 2019, 94, 790-797.	1.9	4
18	Citric acid-enhanced dissolution of polyphenols during soaking of different teas. <i>Journal of Food Biochemistry</i> , 2019, 43, e13046.	2.9	12

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19	Comparison of volatile components in fresh and dried <i>Zanthoxylum bungeanum</i> Maxim. <i>Food Science and Biotechnology</i> , 2019, 28, 1083-1092.	2.6	19
20	Multivariate Analysis Illuminates the Effects of Vacuum Drying on the Extractable and Nonextractable Polyphenols Profile of Loquat Fruit. <i>Journal of Food Science</i> , 2019, 84, 726-737.	3.1	22
21	Harmin is an inflammatory inhibitor through the suppression of NF- κ B signaling. <i>Biochemical and Biophysical Research Communications</i> , 2017, 489, 332-338.	2.1	61
22	Characterization of Polymethoxylated Flavonoids in the Peels of Chinese Wild Mandarin (<i>Citrus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	2.6	23
23	Chemical Profiling Using Uplc Q \hat{e} Tof/Ms and Antioxidant Activities of <i>Fortunella</i> Fruits. <i>Journal of Food Science</i> , 2016, 81, C1646-53.	3.1	12
24	ITS sequence variation and concerted evolution in the natural hybrid species <i>Malus toringoides</i> . <i>Nordic Journal of Botany</i> , 2015, 33, 109-119.	0.5	8
25	Gallic acid induces mitotic catastrophe and inhibits centrosomal clustering in HeLa cells. <i>Toxicology in Vitro</i> , 2015, 30, 506-513.	2.4	23
26	Effects of <i>Fortunella margarita</i> Fruit Extract on Metabolic Disorders in High-Fat Diet-Induced Obese C57BL/6 Mice. <i>PLoS ONE</i> , 2014, 9, e93510.	2.5	28
27	New insights into the hybrid origin of <i>Malus toringoides</i> and its close relatives based on a single-copy nuclear gene <i>Sbel</i> and three chloroplast fragments. <i>Journal of Systematics and Evolution</i> , 2014, 52, 477-486.	3.1	4