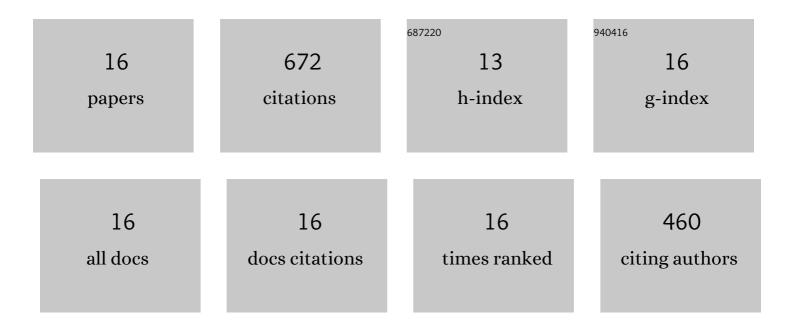


List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9422648/publications.pdf Version: 2024-02-01



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#	Article	IF	CITATIONS
1	Citrus Flavonoids as Promising Phytochemicals Targeting Diabetes and Related Complications: A Systematic Review of In Vitro and In Vivo Studies. Nutrients, 2020, 12, 2907.	1.7	139
2	State-of-the-art review of dark tea: From chemistry to health benefits. Trends in Food Science and Technology, 2021, 109, 126-138.	7.8	121

Recent Advances in Bioactive Compounds, Health Functions, and Safety Concerns of Onion (Allium) Tj ETQq1 1 0.784314 rgBT /Overl $_{1.6}^{16}$ /Overl

Nutritional values, beneficial effects, and food applications of broccoli (Brassica oleracea var. italica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 $\frac{10}{55}$ 4

5	Modification of quinoa flour functionality using ultrasound. Ultrasonics Sonochemistry, 2019, 52, 305-310.	3.8	53
6	Screening and process optimization of ultrasound-assisted extraction of main antioxidants from sweet tea (Lithocarpus litseifolius [Hance] Chun). Food Bioscience, 2021, 43, 101277.	2.0	30
7	Structural Characteristics of Crude Polysaccharides from 12 Selected Chinese Teas, and Their Antioxidant and Anti-Diabetic Activities. Antioxidants, 2021, 10, 1562.	2.2	29
8	Elderberry (<i>Sambucus nigra</i> L.): Bioactive Compounds, Health Functions, and Applications. Journal of Agricultural and Food Chemistry, 2022, 70, 4202-4220.	2.4	25
9	Current extraction, purification, and identification techniques of tea polyphenols: An updated review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3912-3930.	5.4	24
10	Effect of high hydrostatic pressure on physicochemical properties of quinoa flour. LWT - Food Science and Technology, 2019, 114, 108367.	2.5	21
11	The Chemical, Structural, and Biological Properties of Crude Polysaccharides from Sweet Tea (Lithocarpus litseifolius (Hance) Chun) Based on Different Extraction Technologies. Foods, 2021, 10, 1779.	1.9	21
12	Recent development in zebrafish model for bioactivity and safety evaluation of natural products. Critical Reviews in Food Science and Nutrition, 2022, 62, 8646-8674.	5.4	20
13	L-Theanine: A Unique Functional Amino Acid in Tea (Camellia sinensis L.) With Multiple Health Benefits and Food Applications. Frontiers in Nutrition, 2022, 9, 853846.	1.6	19
14	Prevention of Ulcerative Colitis in Mice by Sweet Tea (Lithocarpus litseifolius) via the Regulation of Gut Microbiota and Butyric-Acid-Mediated Anti-Inflammatory Signaling. Nutrients, 2022, 14, 2208.	1.7	15
15	Adzuki bean (<i>Vigna angularis</i>): Chemical compositions, physicochemical properties, health benefits, and food applications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2335-2362.	5.9	14

Phenolic Content, Main Flavonoids, and Antioxidant Capacity of Instant Sweet Tea (Lithocarpus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 1.9 11 16

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