

# Comprehensive identification of walnut polyphenols by linear ion trap Orbitrap mass spectrometry

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Citation Report

#	ARTICLE	IF	CITATIONS
2	Characterization and Quantification of the Compounds of the Ethanolic Extract from <i>Caesalpinia ferrea</i> Stem Bark and Evaluation of Their Mutagenic Activity. <i>Molecules</i> , 2014, 19, 16039-16057.	1.7	102
3	Walnut polyphenol metabolites, urolithins A and B, inhibit the expression of the prostate-specific antigen and the androgen receptor in prostate cancer cells. <i>Food and Function</i> , 2014, 5, 2922-2930.	2.1	57
4	Investigation of Natural Lipid-Phenolic Interactions on Biological Properties of Virgin Olive Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11967-11975.	2.4	21
5	Cytotoxic Effects of Ellagitannins Isolated from Walnuts in Human Cancer Cells. <i>Nutrition and Cancer</i> , 2014, 66, 1304-1314.	0.9	25
6	Efficient preparative isolation and identification of walnut bioactive components using high-speed counter-current chromatography and LC-ESI-IT-TOF-MS. <i>Food Chemistry</i> , 2014, 158, 229-238.	4.2	73
7	Hydrolyzable tannins from hydroalcoholic extract from <i>Poincianella pluviosa</i> stem bark and its wound-healing properties: Phytochemical investigations and influence on in vitro cell physiology of human keratinocytes and dermal fibroblasts. <i>Fitoquímica</i> , 2014, 99, 252-260.	1.1	39
8	Phenolics and Polyphenolics from Melastomataceae Species. <i>Molecules</i> , 2015, 20, 17818-17847.	1.7	29
9	Phenolic Profiling of <i>Duchesnea indica</i> Combining Macroporous Resin Chromatography (MRC) with HPLC-ESI-MS/MS and ESI-IT-MS. <i>Molecules</i> , 2015, 20, 22463-22475.	1.7	58
10	Characterization of the phenolic and antioxidant profiles of selected culinary herbs and spices: caraway, turmeric, dill, marjoram and nutmeg. <i>Food Science and Technology</i> , 2015, 35, 189-195.	0.8	73
11	Recovery Potential of Cold Press Byproducts Obtained from the Edible Oil Industry: Physicochemical, Bioactive, and Antimicrobial Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2305-2313.	2.4	67
12	Rapid Fingerprint Analysis of Plant Extracts for Ellagitannins, Gallic Acid, and Quinic Acid Derivatives and Quercetin-, Kaempferol- and Myricetin-Based Flavonol Glycosides by UPLC-QqQ-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4068-4079.	2.4	86
13	Application of Fourier Transform Infrared (FT-IR) Spectroscopy Combined with Chemometrics for Analysis of Rapeseed Oil Adulterated with Refining and Purificating Waste Cooking Oil. <i>Food Analytical Methods</i> , 2015, 8, 2581-2587.	1.3	42
14	Investigation of the antioxidant capacity and phenolic constituents of U.S. pecans. <i>Journal of Functional Foods</i> , 2015, 15, 11-22.	1.6	45
15	Participation of phenylalanine ammonia-lyase (PAL) in increased phenolic compounds in fresh cold stressed walnut ( <i>Juglans regia</i> L.) kernels. <i>Postharvest Biology and Technology</i> , 2015, 104, 17-25.	2.9	61
16	Reprint of "Investigation of the antioxidant capacity and phenolic constituents of U.S. pecans". <i>Journal of Functional Foods</i> , 2015, 18, 1002-1013.	1.6	9
17	Identification and quantification of phenolic compounds in kernels, oil and bagasse pellets of common walnut ( <i>Juglans regia</i> L.). <i>Food Research International</i> , 2015, 67, 255-263.	2.9	119
18	Fast determination of virgin olive oil phenolic metabolites in human high-density lipoproteins. <i>Biomedical Chromatography</i> , 2015, 29, 1035-1041.	0.8	12
19	Characterization of the bioactive constituents of <i>Nymphaea alba</i> rhizomes and evaluation of anti-biofilm as well as antioxidant and cytotoxic properties. <i>Journal of Medicinal Plants Research</i> , 2016, 10, 390-401.	0.2	11

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21	Walnut Polyphenol Extract Attenuates Immunotoxicity Induced by 4-Pentylphenol and 3-methyl-4-nitrophenol in Murine Splenic Lymphocyte. <i>Nutrients</i> , 2016, 8, 287.	1.7	18
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30	The Use of Polyphenol Oxidase Activity to Identify a Potential Raisin Variety. <i>Food Biotechnology</i> , 2016, 30, 98-109.	0.6	7
31	Urolithin A causes p21 up-regulation in prostate cancer cells. <i>European Journal of Nutrition</i> , 2016, 55, 1099-1112.	1.8	49
32	A First Step in the Quest for the Active Constituents in <i>Filipendula ulmaria</i> (Meadowsweet): Comprehensive Phytochemical Identification by Liquid Chromatography Coupled to Quadrupole-Orbitrap Mass Spectrometry. <i>Planta Medica</i> , 2016, 82, 559-572.	0.7	36
33	Determination of guava ( <i>Psidium guajava</i> L.) leaf phenolic compounds using HPLC-DAD-QTOF-MS. <i>Journal of Functional Foods</i> , 2016, 22, 376-388.	1.6	100
34	Morphological Effects and Antioxidant Capacity of <i>Solanum crispum</i> (Natre) In Vitro Assayed on Human Erythrocytes. <i>Journal of Membrane Biology</i> , 2016, 249, 349-361.	1.0	5
35	Metabolic profile of naringenin in the stomach and colon using liquid chromatography/electrospray ionization linear ion trap quadrupole-Orbitrap-mass spectrometry (LC-ESI-LTQ-Orbitrap-MS) and LC-ESI-MS/MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 120, 38-45.	1.4	31
36	Recent advances and trends in the liquid-chromatography–mass spectrometry analysis of flavonoids. <i>Journal of Chromatography A</i> , 2016, 1430, 16-78.	1.8	155
37	Evaluation of Phytic Acid Content of Some Tea and Nut Products by Reverse-Phase High Performance Liquid Chromatography/Visible Detector. <i>Food Analytical Methods</i> , 2016, 9, 1391-1397.	1.3	8
38	Health benefits of walnut polyphenols: An exploration beyond their lipid profile. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3373-3383.	5.4	100

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40	Prebiotic nut compounds and human microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3154-3163.	5.4	89
41	Phenolic Profile and Antioxidant Capacity of Walnut Extract as Influenced by the Extraction Method and Solvent. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	17
42	Identification of phenolic compounds and biologically related activities from <i>Ocotea odorifera</i> aqueous extract leaves. <i>Food Chemistry</i> , 2017, 230, 618-626.	4.2	23
43	Colour and in vitro quality attributes of walnuts from different growing conditions correlate with key precursors of primary and secondary metabolism. <i>Food Chemistry</i> , 2017, 232, 664-672.	4.2	78
45	Role of the small intestine, colon and microbiota in determining the metabolic fate of polyphenols. <i>Biochemical Pharmacology</i> , 2017, 139, 24-39.	2.0	247
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47	Effect of different ripening stages on walnut kernel quality: antioxidant activities, lipid characterization and antibacterial properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 3791-3801.	1.4	22
48	Liquid chromatography-high resolution mass spectrometry for the analysis of phytochemicals in vegetal-derived food and beverages. <i>Food Research International</i> , 2017, 100, 28-52.	2.9	50
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51	Phenolic composition and antioxidant capacity of <i>Ugni molinae</i> Turcz. leaves of different genotypes. <i>Food Chemistry</i> , 2017, 215, 219-227.	4.2	31
52	Use of potential dietary phytochemicals to target miRNA: Promising option for breast cancer prevention and treatment?. <i>Journal of Functional Foods</i> , 2017, 28, 177-193.	1.6	39
53	Strategies of Functional Foods for Heart Disease Prevention in Human Beings. , 2017, , 108-123.		0
54	Benefits of Nut Consumption on Insulin Resistance and Cardiovascular Risk Factors: Multiple Potential Mechanisms of Actions. <i>Nutrients</i> , 2017, 9, 1271.	1.7	100
55	Prebiotics: A Novel Approach to Treat Hepatocellular Carcinoma. <i>Canadian Journal of Gastroenterology and Hepatology</i> , 2017, 2017, 1-11.	0.8	11
56	Dietary Polyphenols in the Prevention of Stroke. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-10.	1.9	66
57	Changes in phenolic profiles of red-colored pellicle walnut and hazelnut kernel during ripening. <i>Food Chemistry</i> , 2018, 252, 349-355.	4.2	29

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59	Identification and Characterization of Phenolic Compounds in Black Walnut Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4503-4511.	2.4	77
60	Phenolic and triterpenoid composition and inhibition of $\alpha$ -amylase of pistachio kernels ( <i>Pistacia vera</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.2	21
61	Microwave-assisted extraction of phenolic compounds from <i>Morus nigra</i> leaves: optimization and characterization of the antioxidant activity and phenolic composition. <i>Journal of Chemical Technology and Biotechnology</i> , 2018, 93, 1684-1693.	1.6	35
62	Phenolic profiles and antioxidant activity of Turkish Tombul hazelnut samples (natural, roasted, and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.2	67
63	Effect of peptide-phenolic interaction on the antioxidant capacity of walnut protein hydrolysates. <i>International Journal of Food Science and Technology</i> , 2018, 53, 508-515.	1.3	25
64	Natural Products to Fight Cancer: A Focus on <i>Juglans regia</i> . <i>Toxins</i> , 2018, 10, 469.	1.5	46
65	Determination of Ellagic Acid in the Wastes of Walnut, Chestnut, and Pomegranate Grown in Turkey. <i>ACS Symposium Series</i> , 2018, , 81-103.	0.5	2
66	Isolation of allithiamine from Hungarian red sweet pepper seed ( <i>Capsicum annuum</i> L.). <i>Heliyon</i> , 2018, 4, e00997.	1.4	3
67	Walnut Polyphenol Extract Protects against Fenitrothion-Induced Immunotoxicity in Murine Splenic Lymphocytes. <i>Nutrients</i> , 2018, 10, 1838.	1.7	20
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72	Aqueous extracts of walnut ( <i>Juglans regia</i> L.) leaves: quantitative analyses of hydroxycinnamic and chlorogenic acids. <i>Journal of Chromatographic Science</i> , 2018, 56, 753-760.	0.7	14
73	Antioxidative, Antiproliferative and Antimicrobial Activities of Phenolic Compounds from Three <i>Myrcia</i> Species. <i>Molecules</i> , 2018, 23, 986.	1.7	21
74	A Comprehensive Review on the Chemical Constituents and Functional Uses of Walnut ( <i>Juglans</i> spp.) Husk. <i>International Journal of Molecular Sciences</i> , 2019, 20, 3920.	1.8	114
75	Functional and sensory properties of pistachio nuts as affected by cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6696-6705.	1.7	22

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76	Other common and exotic foods with growing importance as antidiabetic agents. , 2019, , 985-1047.		1
77	Phenolic Profile of Grape Canes: Novel Compounds Identified by LC-ESI-LTQ-Orbitrap-MS. <i>Molecules</i> , 2019, 24, 3763.	1.7	63
78	Impact of the Degree of Maturity of Walnuts ( <i>Juglans regia</i> L.) and Their Variety on the Antioxidant Potential and the Content of Tocopherols and Polyphenols. <i>Molecules</i> , 2019, 24, 2936.	1.7	29
79	Chestnut ( <i>Castanea sativa</i> Miller.) Burs Extracts and Functional Compounds: UHPLC-UV-HRMS Profiling, Antioxidant Activity, and Inhibitory Effects on Phytopathogenic Fungi. <i>Molecules</i> , 2019, 24, 302.	1.7	43
80	Liquidambar styraciflua L.: A new potential source for therapeutic uses. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 174, 422-431.	1.4	10
81	A Comparative Review on the Extraction, Antioxidant Content and Antioxidant Potential of Different Parts of Walnut ( <i>Juglans regia</i> L.) Fruit and Tree. <i>Molecules</i> , 2019, 24, 2133.	1.7	113
82	Gallotannin 1,2,6-tri-O-galloyl- $\beta$ -D-glucopyranose: Its availability and changing patterns in tea ( <i>Camellia</i> ) Tj ETQq0 0,0,rgBT /Overlock 10	4.2	12
83	Enhancing biomass, lipid production, and nutrient utilization of the microalga <i>Monoraphidium</i> sp. QLZ-3 in walnut shell extracts supplemented with carbon dioxide. <i>Bioresource Technology</i> , 2019, 287, 121419.	4.8	11
84	Interaction of Caffeic Acid with SDS Micellar Aggregates. <i>Molecules</i> , 2019, 24, 1204.	1.7	8
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86	Identification and Quantification of Bioactive Compounds in <i>Diaphragma juglandis</i> Fructus by UHPLC-Q-Orbitrap HRMS and UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3811-3825.	2.4	47
87	Ellagitannins, Gallotannins and their Metabolites- The Contribution to the Anti-Inflammatory Effect of Food Products and Medicinal Plants. <i>Current Medicinal Chemistry</i> , 2019, 25, 4946-4967.	1.2	53
88	Characterisation of phenolics in fruit septum of <i>Juglans regia</i> Linn. by ultra performance liquid chromatography coupled with Orbitrap mass spectrometer. <i>Food Chemistry</i> , 2019, 286, 669-677.	4.2	36
89	In vitro and in vivo pharmacokinetics and metabolism of MK-8353 by liquid chromatography combined with diode array detector and Q-Exactive-Orbitrap tandem mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 168, 64-74.	1.4	4
90	Distribution of p-coumaroylquinic acids in commercial <i>Coffea</i> spp. of different geographical origin and in other wild coffee species. <i>Food Chemistry</i> , 2019, 286, 459-466.	4.2	17
91	Interaction of Phytochemicals from Walnut on Health: An Updated Comprehensive Review of Reported Bioactivities and Medicinal Properties of Walnut. <i>Journal of Biologically Active Products From Nature</i> , 2019, 9, 410-425.	0.1	5
92	A Comprehensive Review of the Structure Elucidation of Tannins from <i>Terminalia</i> Linn.. Evidence-based Complementary and Alternative Medicine, 2019, 2019, 1-26.	0.5	24
93	Subcritical water extraction, identification and antiproliferation ability on HepG2 of polyphenols from lotus seed epicarp. <i>Industrial Crops and Products</i> , 2019, 129, 472-479.	2.5	24

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94	Comprehensive characterization of bioactive phenols from new Brazilian superfruits by LC-ESI-QTOF-MS, and their ROS and RNS scavenging effects and anti-inflammatory activity. <i>Food Chemistry</i> , 2019, 281, 178-188.	4.2	43
95	Hydrolysable tannins, gallic acid, and ellagic acid in walnut reduced 3-(4,5-Dimethylthiazol-2-yl)-2,5-Diphenyltetrazolium bromide (MTT) reduction in T-Cells cultured from the spleen of mice. <i>PharmaNutrition</i> , 2019, 7, 100140.	0.8	6
96	Separation and analysis of flavonoid chemical constituents in flowers of <i>Juglans regia</i> L. by ultra-high-performance liquid chromatography-hybrid quadrupole time-of-flight mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 164, 734-741.	1.4	22
97	Walnut husk fly substantially affects sensory attributes and phenolic contents of the kernels in common walnut. <i>Scientia Horticulturae</i> , 2019, 247, 17-26.	1.7	8
98	Polyphenol analysis using high-resolution mass spectrometry allows differentiation of drought tolerant peanut genotypes. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 721-731.	1.7	16
99	Phenolic Compounds from Nuts: Extraction, Chemical Profiles, and Bioactivity. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 927-942.	2.4	92
100	Coadministration with Tea Polyphenols Enhances the Neuroprotective Effect of Defatted Walnut Meal Hydrolysate against Scopolamine-Induced Learning and Memory Deficits in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 751-758.	2.4	14
101	One injection to profile the chemical composition and dual-antioxidation activities of <i>Rosa chinensis</i> Jacq.. <i>Journal of Chromatography A</i> , 2020, 1613, 460663.	1.8	8
102	Chestnut shells (Italian cultivar "Marrone di Roccadaspide" PGI): Antioxidant activity and chemical investigation with in depth LC-HRMS/MSn rationalization of tannins. <i>Food Research International</i> , 2020, 129, 108787.	2.9	30
103	Identification of health-promoting bioactive phenolics in black walnut using cloud-based metabolomics platform. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 770-777.	1.6	8
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105	Phenolome of Asian Agrimony Tea ( <i>Agrimonia asiatica</i> Juz., Rosaceae): LC-MS Profile, $\beta$ -Glucosidase Inhibitory Potential and Stability. <i>Foods</i> , 2020, 9, 1348.	1.9	12
106	Separation, UPLC-QTOF-MS/MS analysis, and antioxidant activity of hydrolyzable tannins from water caltrop ( <i>Trapa quadrispinosa</i> ) pericarps. <i>LWT - Food Science and Technology</i> , 2020, 133, 110010.	2.5	12
107	Phenolic profile and potential beneficial effects of underutilized Brazilian native fruits on scavenging of ROS and RNS and anti-inflammatory and antimicrobial properties. <i>Food and Function</i> , 2020, 11, 8905-8917.	2.1	7
108	Metabolic profiling revealed the organ-specific distribution differences of tannins and flavonols in pecan. <i>Food Science and Nutrition</i> , 2020, 8, 4987-5006.	1.5	13
109	Secondary metabolite profile of <i>Fagraea fragrans</i> fruits identified with LCMS/MS: The fruits for herbal cosmetic. <i>AIP Conference Proceedings</i> , 2020, , .	0.3	1
110	Walnut oil and oilcake affect selected the physicochemical and antioxidant properties of wheat bread enriched with them. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14573.	0.9	15
111	Anti-inflammatory and antioxidant potential, in vivo toxicity, and polyphenolic composition of <i>Eugenia selloi</i> B.D.Jacks. (pitangatuba), a Brazilian native fruit. <i>PLoS ONE</i> , 2020, 15, e0234157.	1.1	7



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112	A Targeted Approach by High Resolution Mass Spectrometry to Reveal New Compounds in Raisins. <i>Molecules</i> , 2020, 25, 1281.	1.7	8
113	Fabrication of dielectric elastomers with improved electromechanical properties using silicone rubber and walnut polyphenols modified dielectric particles. <i>Materials and Design</i> , 2020, 192, 108674.	3.3	34
114	Authentication of Sorrento Walnuts by NIR Spectroscopy Coupled with Different Chemometric Classification Strategies. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4003.	1.3	7
115	Antioxidant Alternatives in the Treatment of Amyotrophic Lateral Sclerosis: A Comprehensive Review. <i>Frontiers in Physiology</i> , 2020, 11, 63.	1.3	53
116	Influence of the Extraction Conditions on the Antifungal Properties of Walnut Green Husk Isolates. <i>Analytical Letters</i> , 2020, 53, 1970-1981.	1.0	8
117	Evaluation of the Phenolic Profile of <i>Castanea sativa</i> Mill. By-Products and Their Antioxidant and Antimicrobial Activity against Multiresistant Bacteria. <i>Antioxidants</i> , 2020, 9, 87.	2.2	52
118	Effect of storage temperatures, packaging materials and storage periods on antioxidant activity and non-enzymatic browning of antioxidant treated walnut kernels. <i>Journal of Food Science and Technology</i> , 2020, 57, 3556-3563.	1.4	9
119	Plant cell culture extract of <i>Cirsium eriophorum</i> with skin pore refiner activity by modulating sebum production and inflammatory response. <i>Phytotherapy Research</i> , 2021, 35, 530-540.	2.8	13
120	By-Products of Agri-Food Industry as Tannin-Rich Sources: A Review of Tannins'™ Biological Activities and Their Potential for Valorization. <i>Foods</i> , 2021, 10, 137.	1.9	65
121	Chilean Rhubarb, <i>Gunnera tinctoria</i> (Molina) Mirb. (Gunneraceae): UHPLC-ESI-Orbitrap-MS Profiling of Aqueous Extract and its Anti- <i>Helicobacter pylori</i> Activity. <i>Frontiers in Pharmacology</i> , 2020, 11, 583961.	1.6	4
122	Effect of green-Mediterranean diet on intrahepatic fat: the DIRECT PLUS randomised controlled trial. <i>Gut</i> , 2021, 70, 2085-2095.	6.1	120
123	Differentiating Pu-erh raw tea from different geographical origins by <sup>1</sup> H-NMR and UHPLC/QTOF-MS combined with chemometrics. <i>Journal of Food Science</i> , 2021, 86, 779-791.	1.5	10
124	The determination of the phytochemical composition of the Altabor substance. <i>Journal of Organic and Pharmaceutical Chemistry</i> , 2021, 19, 16-24.	0.0	0
125	Do drought-adapted peanut genotypes have different bioactive compounds and ROS-scavenging activity?. <i>European Food Research and Technology</i> , 2021, 247, 1369-1378.	1.6	2
126	Role of dietary polyphenols on gut microbiota, their metabolites and health benefits. <i>Food Research International</i> , 2021, 142, 110189.	2.9	184
127	Sensory and nutritional attributes of Persian walnut kernel influenced by maturity stage, drying method, and cultivar. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15513.	0.9	12
128	Diversity of Chemical Structures and Biosynthesis of Polyphenols in Nut-Bearing Species. <i>Frontiers in Plant Science</i> , 2021, 12, 642581.	1.7	16
129	Effect of in vitro simulated gastrointestinal digestion on structural characteristics and anti-proliferative activities of the polysaccharides from the shells of <i>Juglans regia</i> L.. <i>Food and Chemical Toxicology</i> , 2021, 150, 112100.	1.8	11



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130	Genome-Wide Identification of Tannase Genes and Their Function of Wound Response and Astringent Substances Accumulation in Juglandaceae. <i>Frontiers in Plant Science</i> , 2021, 12, 664470.	1.7	4
131	The Metabolomic-Gut-Clinical Axis of Mankai Plant-Derived Dietary Polyphenols. <i>Nutrients</i> , 2021, 13, 1866.	1.7	14
132	The Analysis of Phenolic Compounds in Walnut Husk and Pellicle by UPLC-Q-Orbitrap HRMS and HPLC. <i>Molecules</i> , 2021, 26, 3013.	1.7	29
133	Protective effect against d-α-gal-induced aging mice and components of polypeptides and polyphenols in defatted walnut kernel during simulated gastrointestinal digestion. <i>Journal of Food Science</i> , 2021, 86, 2736-2752.	1.5	7
134	Effects of lifestyle interventions on epigenetic signatures of liver fat: Central randomized controlled trial. <i>Liver International</i> , 2021, 41, 2101-2111.	1.9	15
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