

Tea Polyphenols in Promotion of Human Health

Nutrients

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Oxidation derivative of (-)-epigallocatechin-3-gallate (EGCG) inhibits RANKL-induced osteoclastogenesis by suppressing RANK signaling pathways in RAW 264.7 cells. <i>Biomedicine and Pharmacotherapy</i> , 2019, 118, 109237.	2.5	22
2	Tea Compounds and the Gut Microbiome: Findings from Trials and Mechanistic Studies. <i>Nutrients</i> , 2019, 11, 2364.	1.7	44
3	Neuroprotective effect of green tea extractives against oxidative stress by enhancing the survival and proliferation of PC12 cells. <i>Molecular and Cellular Toxicology</i> , 2019, 15, 391-397.	0.8	7
4	Multilevel structure-activity profiling reveals multiple green tea compound families that each modulate ubiquitin-activating enzyme and ubiquitination by a distinct mechanism. <i>Scientific Reports</i> , 2019, 9, 12801.	1.6	8
5	Interactions between Î²-cyclodextrin and tea catechins, and potential anti-osteoclastogenesis activity of the (âˆ™)-epigallocatechin-3-gallate-Î²-cyclodextrin complex. <i>RSC Advances</i> , 2019, 9, 28006-28018.	1.7	5
6	Polymeric chemosensor for the colorimetric determination of the total polyphenol index (TPI) in wines. <i>Food Control</i> , 2019, 106, 106684.	2.8	8
7	Drink Choice is Important: Beverages Make a Substantial Contribution to Energy, Sugar, Calcium and Vitamin C Intake among Australians. <i>Nutrients</i> , 2019, 11, 1389.	1.7	13
8	Inhibitory mechanism of epicatechin gallate on Î±-amylase and Î±-glucosidase and its combinational effect with acarbose or epigallocatechin gallate. <i>Journal of Molecular Liquids</i> , 2019, 290, 111202.	2.3	53
9	Tea in Health and Disease. <i>Nutrients</i> , 2019, 11, 929.	1.7	32
10	Inhibitory Effects of (âˆ™)-Epigallocatechin-3-gallate on Esophageal Cancer. <i>Molecules</i> , 2019, 24, 954.	1.7	28
11	The Effect of Thiamine Concentration on the Antioxidative Activity Indices in Tea Extracts. <i>Antioxidants</i> , 2019, 8, 555.	2.2	6
12	Gas chromatographic Analysis of Organic Acids in Japanese Green Tea Leaves. <i>Journal of Oleo Science</i> , 2019, 68, 1271-1277.	0.6	11
13	Oolong tea consumption and its interactions with a novel composite index on esophageal squamous cell carcinoma. <i>BMC Complementary and Alternative Medicine</i> , 2019, 19, 358.	3.7	4
14	Modulation effect of tea consumption on gut microbiota. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 981-987.	1.7	41
15	Polyphenols and AGEs/RAGE axis. Trends and challenges. <i>Food Research International</i> , 2020, 129, 108843.	2.9	50
16	High-throughput small molecule screening reveals Nrf2-dependent and -independent pathways of cellular stress resistance. <i>Science Advances</i> , 2020, 6, .	4.7	12
17	Variability of antioxidant properties, catechins, caffeine, L-theanine and other amino acids in different plant parts of Azorean <i>Camellia sinensis</i> . <i>Current Research in Food Science</i> , 2020, 3, 227-234.	2.7	23
18	Epigallocatechin gallate diminishes cigarette smoke-induced oxidative stress, lipid peroxidation, and inflammation in human bronchial epithelial cells. <i>Life Sciences</i> , 2020, 259, 118260.	2.0	28

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19	Dietary polyphenols in lipid metabolism: A role of gut microbiome. <i>Animal Nutrition</i> , 2020, 6, 404-409.	2.1	34
20	Current state and future perspective of cardiovascular medicines derived from natural products. , 2020, 216, 107698.		41
21	Anti-Cancer Effects of Green Tea Epigallocatechin-3-Gallate and Coffee Chlorogenic Acid. <i>Molecules</i> , 2020, 25, 4553.	1.7	83
22	Effects of Standardized Green Tea Extract and Its Main Component, EGCG, on Mitochondrial Function and Contractile Performance of Healthy Rat Cardiomyocytes. <i>Nutrients</i> , 2020, 12, 2949.	1.7	6
23	COVID-19: repositioning nutrition research for the next pandemic. <i>Nutrition Research</i> , 2020, 81, 1-6.	1.3	23
24	Activation of Nrf2 by Natural Bioactive Compounds: A Promising Approach for Stroke?. <i>International Journal of Molecular Sciences</i> , 2020, 21, 4875.	1.8	43
25	Black and Green Tea as Well as Specialty Teas Increase Osteoblast Mineralization with Varying Effectiveness. <i>Journal of Medicinal Food</i> , 2020, 24, 866-872.	0.8	3
26	Green Tea Catechins Induce Inhibition of PTP1B Phosphatase in Breast Cancer Cells with Potent Anti-Cancer Properties: In Vitro Assay, Molecular Docking, and Dynamics Studies. <i>Antioxidants</i> , 2020, 9, 1208.	2.2	23
27	Nanotechnology improves delivery efficiency and bioavailability of tea polyphenols. <i>Journal of Food Biochemistry</i> , 2020, 44, e13380.	1.2	18
28	Genome assembly of wild tea tree DASZ reveals pedigree and selection history of tea varieties. <i>Nature Communications</i> , 2020, 11, 3719.	5.8	108
29	The phytochemical epigallocatechin gallate prolongs the lifespan by improving lipid metabolism, reducing inflammation and oxidative stress in high-fat diet-fed obese rats. <i>Aging Cell</i> , 2020, 19, e13199.	3.0	54
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33	Lipid-Based Nano-delivery of Phytobioactive Compounds in Anti-aging Medicine. <i>Healthy Ageing and Longevity</i> , 2020, , 221-245.	0.2	1
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37	Therapeutic Efficacy of Antioxidants in Ameliorating Obesity Phenotype and Associated Comorbidities. <i>Frontiers in Pharmacology</i> , 2020, 11, 1234.	1.6	33
38	A Polyethylene Base Moisture Activating Oxygen Scavenging Film Co-Extruded with Tea Polyphenols- β -Cyclodextrin Inclusion Complex. <i>Materials</i> , 2020, 13, 3857.	1.3	6
39	Transcriptomic and Translatomic Analyses Reveal Insights into the Developmental Regulation of Secondary Metabolism in the Young Shoots of Tea Plants (<i>Camellia sinensis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10750-10762.	2.4	19
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44	Surface engineering of titanium alloy using metal-polyphenol network coating with magnesium ions for improved osseointegration. <i>Biomaterials Science</i> , 2020, 8, 3404-3417.	2.6	51
46	Molecular mechanisms of action of epigallocatechin gallate in cancer: Recent trends and advancement. <i>Seminars in Cancer Biology</i> , 2022, 80, 256-275.	4.3	96
47	Covid-19 and the Subsequent Lockdown Modified Dietary Habits of Almost Half the Population in an Italian Sample. <i>Foods</i> , 2020, 9, 675.	1.9	402
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49	Colloidal nanoparticles as pharmaceutical agents. <i>Frontiers of Nanoscience</i> , 2020, 16, 89-115.	0.3	2
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58	Insight into Tea Flavonoids: Composition and Chemistry. <i>Food Reviews International</i> , 2021, 37, 812-823.	4.3	27
59	Application of Tea Polyphenols as a Biodegradable Fluid Loss Additive and Study of the Filtration Mechanism. <i>ACS Omega</i> , 2020, 5, 3453-3461.	1.6	24
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65	Chemical profile and antioxidant potential of extractable and non-extractable polyphenols in commercial teas at different fermentation degrees. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14487.	0.9	8
66	Salivary Microbiota Shifts under Sustained Consumption of Oolong Tea in Healthy Adults. <i>Nutrients</i> , 2020, 12, 966.	1.7	7
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73	A phased genome based on single sperm sequencing reveals crossover pattern and complex relatedness in tea plants. <i>Plant Journal</i> , 2021, 105, 197-208.	2.8	15

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80	Evaluation of Acute and Subacute Toxicity of Two Different Extracts from Que Zui Tea in Rats. <i>EFood</i> , 2021, 2, 81-91.	1.7	6
81	Comparative Analysis of the Polyphenols, Caffeine, and Antioxidant Activities of Green Tea, White Tea, and Flowers from Azorean <i>Camellia sinensis</i> Varieties Affected by Different Harvested and Processing Conditions. <i>Antioxidants</i> , 2021, 10, 183.	2.2	19
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87	Antiviral Mechanism of Tea Polyphenols against Porcine Reproductive and Respiratory Syndrome Virus. <i>Pathogens</i> , 2021, 10, 202.	1.2	10
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93	Wnt/ β -catenin Antagonists: Exploring New Avenues to Trigger Old Drugs in Alleviating Glioblastoma Multiforme. <i>Current Molecular Pharmacology</i> , 2022, 15, 338-360.	0.7	8
94	Preventive Effects of Green Tea Extract against Obesity Development in Zebrafish. <i>Molecules</i> , 2021, 26, 2627.	1.7	9
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102	Recent Advances in Metal-Phenolic Networks for Cancer Theranostics. <i>Small</i> , 2021, 17, e2100314.	5.2	66
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106	Effects of elevated atmospheric CO ₂ concentration on tea quality and insect pests™ occurrences: A review. <i>Global Ecology and Conservation</i> , 2021, 27, e01553.	1.0	5
107	Polyphenols and Visual Health: Potential Effects on Degenerative Retinal Diseases. <i>Molecules</i> , 2021, 26, 3407.	1.7	10
108	Integrative Management of Pancreatic Cancer (PDAC): Emerging Complementary Agents and Modalities. <i>Nutrition and Cancer</i> , 2021, , 1-24.	0.9	5
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111	Comparison of Phenolic Contents and Scavenging Activities of Miang Extracts Derived from Filamentous and Non-Filamentous Fungi-Based Fermentation Processes. <i>Antioxidants</i> , 2021, 10, 1144.	2.2	8
112	Effects of tea polyphenols on the activities of antioxidant enzymes and the expression of related gene in the leaves of wheat seedlings under salt stress. <i>Environmental Science and Pollution Research</i> , 2021, 28, 65447-65461.	2.7	7
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122	Autophagy inhibition contributes to epigallocatechin-3-gallate-mediated apoptosis in papillary thyroid cancer cells. <i>Molecular and Cellular Toxicology</i> , 2021, 17, 533-542.	0.8	3
123	Microbial Decontamination and Antibacterial Activity of Nanostructured Titanium Dental Implants: A Narrative Review. <i>Nanomaterials</i> , 2021, 11, 2336.	1.9	16
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125	Effects of in vitro simulated digestion on the antioxidant activity of different <i>Camellia sinensis</i> (L.) Kuntze leaves extracts. <i>European Food Research and Technology</i> , 2022, 248, 119-128.	1.6	8
126	Effects of Light Intensity and Spectral Composition on the Transcriptome Profiles of Leaves in Shade Grown Tea Plants (<i>Camellia sinensis</i> L.) and Regulatory Network of Flavonoid Biosynthesis. <i>Molecules</i> , 2021, 26, 5836.	1.7	36
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131	An update on disease preventing potential of green tea in comparison with some tisanes. <i>South African Journal of Botany</i> , 2022, 144, 92-96.	1.2	6
132	Comprehensive profile of DNA adducts as both tissue and urinary biomarkers of exposure to acrylamide and chemo-preventive effect of catechins in rats. <i>Chemosphere</i> , 2022, 286, 131852.	4.2	5
133	Removal of imidacloprid and acetamiprid in tea (<i>Camellia sinensis</i>) infusion by activated carbon and determination by HPLC. <i>Food Control</i> , 2022, 131, 108395.	2.8	16
134	A fluorescent sensor array-based electronic tongue for Chinese tea discrimination. <i>Journal of Materials Chemistry C</i> , 2021, 9, 5676-5681.	2.7	12
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140	Ocular Delivery of Polyphenols: Meeting the Unmet Needs. <i>Molecules</i> , 2021, 26, 370.	1.7	7
141	Cancer Prevention by Tea Polyphenols. , 2020, , 241-269.		2
142	Polyphenol Nanoparticles from Commonly Consumed Tea for Scavenging Free Radicals, Stabilizing Pickering Emulsions, and Inhibiting Cancer Cells. <i>ACS Applied Nano Materials</i> , 2021, 4, 652-665.	2.4	26
143	Genotype-guided dietary supplementation in precision nutrition. <i>Nutrition Reviews</i> , 2021, 79, 1225-1235.	2.6	10
146	Dipeptidyl Peptidase-4 Is a Target Protein of Epigallocatechin-3-Gallate. <i>BioMed Research International</i> , 2020, 2020, 1-9.	0.9	9
147	The surplus value of Azorean <i>Camellia sinensis</i> flowers as an important contributor affecting the nutraceutical benefits of green tea quality. <i>Pharmacy & Pharmacology International Journal</i> , 2019, 7, 327-332.	0.1	3

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149	Polyphenol-Rich Foods and Osteoporosis. <i>Current Pharmaceutical Design</i> , 2019, 25, 2459-2466.	0.9	17
150	From Preclinical Stroke Models to Humans: Polyphenols in the Prevention and Treatment of Stroke. <i>Nutrients</i> , 2021, 13, 85.	1.7	25
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