# Chi-Tang Ho

List of Publications by Year
in descending order



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|---|---|---|---|
| 630 papers | 25,652 citations | 7568 77 h-index | 14759 127 g-index |
| 644 all docs | 644 docs citations | 644 times ranked | 24210 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Antioxidant Activities of Caffeic Acid and Its Related Hydroxycinnamic Acid Compounds. Journal of Agricultural and Food Chemistry, 1997, 45, 2374-2378. | 5.2 | 791 |
| 2 | Antioxidative Phenolic Compounds from Sage (Salvia officinalis). Journal of Agricultural and Food Chemistry, 1998, 46, 4869-4873. | 5.2 | 528 |
| 3 | Tea aroma formation. Food Science and Human Wellness, 2015, 4, 9-27. | 4.9 | 486 |
| 4 | Enhancing anti-inflammation activity of curcumin through O/W nanoemulsions. Food Chemistry, 2008, 108, 419-424. | 8.2 | 398 |
| 5 | The chemistry and biotransformation of tea constituents. Pharmacological Research, 2011, 64, 87-99. | 7.1 | 366 |
| 6 | ANTIOXIDANT PROPERTIES OF POLYPHENOLS EXTRACTED FROM GREEN AND BLACK TEAS. Journal of Food Lipids, 1995, 2, 35-46. | 1.0 | 338 |
| 7 | Polyphenolic Chemistry of Tea and Coffee: A Century of Progress. Journal of Agricultural and Food Chemistry, 2009, 57, 8109-8114. | 5.2 | 311 |
| 8 | Stability of Tea Polyphenol (â˜)-Epigallocatechin-3-gallate and Formation of Dimers and Epimers under Common Experimental Conditions. Journal of Agricultural and Food Chemistry, 2005, 53, 9478-9484. | 5.2 | 306 |
| 9 | Hydroxylated Polymethoxyflavones and Methylated Flavonoids in Sweet Orange (Citrus sinensis) Peel. Journal of Agricultural and Food Chemistry, 2006, 54, 4176-4185. | 5.2 | 306 |
| 10 | Chemistry and Biological Activities of Processed Camellia sinensis Teas: A Comprehensive Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1474-1495. | 11.7 | 283 |
| 11 | Effective inhibition of MERS-CoV infection by resveratrol. BMC Infectious Diseases, 2017, 17, 144. | 2.9 | 272 |
| 12 | Antioxidative effect of polyphenol extract prepared from various Chinese teas. Preventive Medicine, 1992, 21, 520-525. | 3.4 | 263 |
| 13 | Common delivery systems for enhancing in vivo bioavailability and biological efficacy of nutraceuticals. Journal of Functional Foods, 2014, 7, 112-128. | 3.4 | 261 |
| 14 | Isolation and Identification of Stilbenes in Two Varieties ofPolygonumcuspidatum. Journal of Agricultural and Food Chemistry, 2000, 48, 253-256. | 5.2 | 235 |
| 15 | Chemical reactions involved in the deepâ€fat frying of foods1. JAOCS, Journal of the American Oil Chemists' Society, 1978, 55, 718-727. | 1.9 | 234 |
| 16 | 2,2-Diphenyl-1-picrylhydrazyl Radical-Scavenging Active Components fromPolygonum multiflorumThunb.. Journal of Agricultural and Food Chemistry, 1999, 47, 2226-2228. | 5.2 | 233 |
| 17 | Effect of black and green tea polyphenols on c-jun phosphorylation and H2O2 production in transformed and non-transformed human bronchial cell lines: possible mechanisms of cell growth inhibition and apoptosis induction. Carcinogenesis, 2000, 21, 2035-2039. | 2.8 | 228 |
| 18 | Black tea: chemical analysis and stability. Food and Function, 2013, 4, 10-18. | 4.6 | 226 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Association between chemistry and taste of tea: A review. Trends in Food Science and Technology, 2020, 101, 139-149. | 15.1 | 218 |
| 20 | Chemistry and health effects of polymethoxyflavones and hydroxylated polymethoxyflavones. Journal of Functional Foods, 2009, 1, 2-12. | 3.4 | 217 |
| 21 | Dietary therapy and herbal medicine for COVID-19 prevention: A review and perspective. Journal of Traditional and Complementary Medicine, 2020, 10, 420-427. | 2.7 | 190 |
| 22 | Trapping reactions of reactive carbonyl species with tea polyphenols in simulated physiological conditions. Molecular Nutrition and Food Research, 2006, 50, 1118-1128. | 3.3 | 184 |
| 23 | Tea Polyphenol (â˜)-Epigallocatechin-3-Gallate: A New Trapping Agent of Reactive Dicarbonyl Species. Chemical Research in Toxicology, 2007, 20, 1862-1870. | 3.3 | 177 |
| 24 | Pterostilbene Is More Potent than Resveratrol in Preventing Azoxymethane (AOM)-Induced Colon Tumorigenesis via Activation of the NF-E2-Related Factor 2 (Nrf2)-Mediated Antioxidant Signaling Pathway. Journal of Agricultural and Food Chemistry, 2011, 59, 2725-2733. | 5.2 | 173 |
| 25 | Biological actions and molecular effects of resveratrol, pterostilbene, and 3â€²-hydroxypterostilbene. Journal of Food and Drug Analysis, 2017, 25, 134-147. | 1.9 | 170 |
| 26 | Elucidation of the chemical structures of natural antioxidants isolated from rosemary. JAOCS, Journal of the American Oil Chemists' Society, 1982, 59, 339-345. | 1.9 | 165 |
| 27 | Evaluation of Resveratrol Derivatives as Potential Antioxidants and Identification of a Reaction Product of Resveratrol and 2,2-Diphenyl-1-picryhydrazyl Radical. Journal of Agricultural and Food Chemistry, 1999, 47, 3974-3977. | 5.2 | 156 |
| 28 | Apple Polyphenols, Phloretin and Phloridzin: New Trapping Agents of Reactive Dicarbonyl Species. Chemical Research in Toxicology, 2008, 21, 2042-2050. | 3.3 | 156 |
| 29 | Impact of Six Typical Processing Methods on the Chemical Composition of Tea Leaves Using a Single Camellia sinensis Cultivar, Longjing 43. Journal of Agricultural and Food Chemistry, 2019, 67, 5423-5436. | 5.2 | 151 |
| 30 | Isolation and syntheses of polymethoxyflavones and hydroxylated polymethoxyflavones as inhibitors of HL-60 cell lines. Bioorganic and Medicinal Chemistry, 2007, 15, 3381-3389. | 3.0 | 150 |
| 31 | Effects of rosemary extracts and major constituents on lipid oxidation and soybean lipoxygenase activity. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 999-1002. | 1.9 | 147 |
| 32 | Phytochemistry, antioxidant capacity, total phenolic content and anti-inflammatory activity of Hibiscus sabdariffa leaves. Food Chemistry, 2016, 190, 673-680. | 8.2 | 147 |
| 33 | Resveratrol Alleviates Rheumatoid Arthritis via Reducing ROS and Inflammation, Inhibiting MAPK Signaling Pathways, and Suppressing Angiogenesis. Journal of Agricultural and Food Chemistry, 2018, 66, 12953-12960. | 5.2 | 142 |
| 34 | Monodemethylated polymethoxyflavones from sweet orange (Citrus sinensis) peel Inhibit growth of human lung cancer cells by apoptosis. Molecular Nutrition and Food Research, 2009, 53, 398-406. | 3.3 | 141 |
| 35 | The absorption, distribution, metabolism and excretion of procyanidins. Food and Function, 2016, 7, 1273-1281. | 4.6 | 139 |
| 36 | Pterostilbene Induces Apoptosis and Cell Cycle Arrest in Human Gastric Carcinoma Cells. Journal of Agricultural and Food Chemistry, 2007, 55, 7777-7785. | 5.2 | 135 |

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|---|---|---|---|
| 37 | Changes of volatile compounds and odor profiles in Wuyi rock tea during processing. Food Chemistry, 2021, 341, 128230. | 8.2 | 131 |
| 38 | Anti-inflammatory property of the urinary metabolites of nobiletin in mouse. Bioorganic and Medicinal Chemistry Letters, 2007, 17, 5177-5181. | 2.2 | 130 |
| 39 | Transcriptomic and phytochemical analysis of the biosynthesis of characteristic constituents in tea (Camellia sinensis) compared with oil tea (Camellia oleifera). BMC Plant Biology, 2015, 15, 190. | 3.6 | 128 |
| 40 | Pterostilbene inhibited tumor invasion via suppressing multiple signal transduction pathways in human hepatocellular carcinoma cells. Carcinogenesis, 2009, 30, 1234-1242. | 2.8 | 124 |
| 41 | Applications and delivery mechanisms of hyaluronic acid used for topical/transdermal delivery â€“ A review. International Journal of Pharmaceutics, 2020, 578, 119127. | 5.2 | 124 |
| 42 | Essential Structural Requirements and Additive Effects for Flavonoids to Scavenge Methylglyoxal. Journal of Agricultural and Food Chemistry, 2014, 62, 3202-3210. | 5.2 | 122 |
| 43 | Reactivity and stability of selected flavor compounds. Journal of Food and Drug Analysis, 2015, 23, 176-190. | 1.9 | 122 |
| 44 | Chemistry and bioactivity of Gardenia jasminoides. Journal of Food and Drug Analysis, 2017, 25, 43-61. | 1.9 | 122 |
| 45 | Elucidation of the chemical structure of a novel antioxidant, rosmaridiphenol, isolated from rosemary. JAOCS, Journal of the American Oil Chemists' Society, 1984, 61, 1036-1039. | 1.9 | 121 |
| 46 | Antiâ€tumor and antiâ€carcinogenic activities of triterpenoid, Î²â€boswellic acid. BioFactors, 2000, 13, 225-230. | 5.4 | 118 |
| 47 | The structure of rosmariquinone â€" A new antioxidant isolated fromRosmarinus officinalis L.. JAOCS, Journal of the American Oil Chemists' Society, 1985, 62, 96-98. | 1.9 | 115 |
| 48 | Antiâ€invasion effects of 6â€shogaol and 6â€gingerol, two active components in ginger, on human hepatocarcinoma cells. Molecular Nutrition and Food Research, 2010, 54, 1618-1627. | 3.3 | 113 |
| 49 | Contribution of l-theanine to the formation of 2,5-dimethylpyrazine, a key roasted peanutty flavor in Oolong tea during manufacturing processes. Food Chemistry, 2018, 263, 18-28. | 8.2 | 112 |
| 50 | High Performance Liquid Chromatographic Analysis of Curcuminoids and Their Photo-oxidative Decomposition Compounds in Curcuma Longa L. Journal of Liquid Chromatography and Related Technologies, 1988, 11, 2295-2304. | 1.0 | 108 |
| 51 | Identification of TMAO-producer phenotype and hostâ€"dietâ€"gut dysbiosis by carnitine challenge test in human and germ-free mice. Gut, 2019, 68, 1439-1449. | 12.1 | 108 |
| 52 | Inhibitory effects of 5â€hydroxy polymethoxyflavones on colon cancer cells. Molecular Nutrition and Food Research, 2010, 54, S244-52. | 3.3 | 104 |
| 53 | Thermal Degradation of Sulforaphane in Aqueous Solution. Journal of Agricultural and Food Chemistry, 1999, 47, 3121-3123. | 5.2 | 103 |
| 54 | Induction of Apoptosis by the Oolong Tea Polyphenol Theasinensin A through CytochromecRelease and Activation of Caspase-9 and Caspase-3 in Human U937 Cells. Journal of Agricultural and Food Chemistry, 2000, 48, 6337-6346. | 5.2 | 103 |

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|---|---|---|---|
| 55 | Chemistry and bioactivity of nobiletin and its metabolites. Journal of Functional Foods, 2014, 6, 2-10. | 3.4 | 101 |
| 56 | Allicin Induces Anti-human Liver Cancer Cells through the p53 Gene Modulating Apoptosis and Autophagy. Journal of Agricultural and Food Chemistry, 2013, 61, 9839-9848. | 5.2 | 99 |
| 57 | Ginger Essential Oil Ameliorates Hepatic Injury and Lipid Accumulation in High Fat Diet-Induced Nonalcoholic Fatty Liver Disease. Journal of Agricultural and Food Chemistry, 2016, 64, 2062-2071. | 5.2 | 99 |
| 58 | Prevention of Obesity and Type 2 Diabetes with Aged Citrus Peel (Chenpi) Extract. Journal of Agricultural and Food Chemistry, 2016, 64, 2053-2061. | 5.2 | 98 |
| 59 | Allicin Induces p53-Mediated Autophagy in Hep G2 Human Liver Cancer Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 8363-8371. | 5.2 | 97 |
| 60 | Changes of Fatty Acids and Fatty Acid-Derived Flavor Compounds by Expressing the Yeast Î”-9 Desaturase Gene in Tomato. Journal of Agricultural and Food Chemistry, 1996, 44, 3399-3402. | 5.2 | 96 |
| 61 | Stilbene Glucoside from Polygonum multiflorum Thunb.: A Novel Natural Inhibitor of Advanced Glycation End Product Formation by Trapping of Methylglyoxal. Journal of Agricultural and Food Chemistry, 2010, 58, 2239-2245. | 5.2 | 96 |
| 62 | Pterostilbene, a bioactive component of blueberries, suppresses the generation of breast cancer stem cells within tumor microenvironment and metastasis via modulating <scp>NF</scp>â€Î¹<scp>B</scp>/microRNA 448 circuit. Molecular Nutrition and Food Research, 2013, 57, 1123-1134. | 3.3 | 96 |
| 63 | Formation and fate of Amadori rearrangement products in Maillard reaction. Trends in Food Science and Technology, 2021, 115, 391-408. | 15.1 | 96 |
| 64 | Metabolic and colonic microbiota transformation may enhance the bioactivities of dietary polyphenols. Journal of Functional Foods, 2014, 7, 3-25. | 3.4 | 94 |
| 65 | An emerging strategy for evaluating the grades of Keemun black tea by combinatory liquid chromatography-Orbitrap mass spectrometry-based untargeted metabolomics and inhibition effects on Î±-glucosidase and Î±-amylase. Food Chemistry, 2018, 246, 74-81. | 8.2 | 94 |
| 66 | Pterostilbene Suppressed Lipopolysaccharide-Induced Up-Expression of iNOS and COX-2 in Murine Macrophages. Journal of Agricultural and Food Chemistry, 2008, 56, 7502-7509. | 5.2 | 93 |
| 67 | Tetrahydrocurcumin, a major metabolite of curcumin, induced autophagic cell death through coordinative modulation of PI3K/Aktâ€mTOR and MAPK signaling pathways in human leukemia HLâ€60 cells. Molecular Nutrition and Food Research, 2011, 55, 1646-1654. | 3.3 | 93 |
| 68 | The apple polyphenol phloretin inhibits breast cancer cell migration and proliferation via inhibition of signals by type 2 glucose transporter. Journal of Food and Drug Analysis, 2018, 26, 221-231. | 1.9 | 93 |
| 69 | LC-MS-Based Metabolomics Reveals the Chemical Changes of Polyphenols during High-Temperature Roasting of Large-Leaf Yellow Tea. Journal of Agricultural and Food Chemistry, 2019, 67, 5405-5412. | 5.2 | 93 |
| 70 | Identification of nobiletin metabolites in mouse urine. Molecular Nutrition and Food Research, 2006, 50, 291-299. | 3.3 | 91 |
| 71 | Characterization of the aroma profiles of oolong tea made from three tea cultivars by both GCâ€“MS and GC-IMS. Food Chemistry, 2022, 376, 131933. | 8.2 | 88 |
| 72 | Molecular mechanisms of the anti-obesity effect of bioactive compounds in tea and coffee. Food and Function, 2016, 7, 4481-4491. | 4.6 | 86 |

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| 73 | Anticancer Activities of Citrus Peel Polymethoxyflavones Related to Angiogenesis and Others. BioMed Research International, 2014, 2014, 1-10. | 1.9 | 85 |
| 74 | Phenolic content, antioxidant activity and effective compounds of kumquat extracted by different solvents. Food Chemistry, 2016, 197, 1-6. | 8.2 | 85 |
| 75 | Capsaicinâ€"the major bioactive ingredient of chili peppers: bio-efficacy and delivery systems. Food and Function, 2020, 11, 2848-2860. | 4.6 | 85 |
| 76 | Chemistry and health beneficial effects of oolong tea and theasinensins. Food Science and Human Wellness, 2015, 4, 133-146. | 4.9 | 84 |
| 77 | Molecular mechanism inhibiting human hepatocarcinoma cell invasion by 6â€shogaol and 6â€gingerol. Molecular Nutrition and Food Research, 2012, 56, 1304-1314. | 3.3 | 83 |
| 78 | Antioxidants: Differing Meanings in Food Science and Health Science. Journal of Agricultural and Food Chemistry, 2018, 66, 3063-3068. | 5.2 | 83 |
| 79 | Tetrahydrocurcumin is more effective than curcumin in preventing azoxymethaneâ€induced colon carcinogenesis. Molecular Nutrition and Food Research, 2011, 55, 1819-1828. | 3.3 | 82 |
| 80 | Chemoprevention of nonalcoholic fatty liver disease by dietary natural compounds. Molecular Nutrition and Food Research, 2014, 58, 147-171. | 3.3 | 77 |
| 81 | Emodin represses TWIST1-induced epithelialâ€"mesenchymal transitions in head and neck squamous cell carcinoma cells by inhibiting the Î²-catenin and Akt pathways. European Journal of Cancer, 2014, 50, 366-378. | 2.8 | 77 |
| 82 | Extraction, bioavailability, and bioefficacy of capsaicinoids. Journal of Food and Drug Analysis, 2017, 25, 27-36. | 1.9 | 77 |
| 83 | Structural characterization and immunomodulatory activity of a water-soluble polysaccharide from Ganoderma leucocontextum fruiting bodies. Carbohydrate Polymers, 2020, 249, 116874. | 10.2 | 77 |
| 84 | Preparation, physicochemical characterization, and anti-proliferation of selenium nanoparticles stabilized by Polyporus umbellatus polysaccharide. International Journal of Biological Macromolecules, 2020, 152, 605-615. | 7.5 | 77 |
| 85 | Anti-depressant effects of Gastrodia elata Blume and its compounds gastrodin and 4-hydroxybenzyl alcohol, via the monoaminergic system and neuronal cytoskeletal remodeling. Journal of Ethnopharmacology, 2016, 182, 190-199. | 4.1 | 75 |
| 86 | Citrus peel extracts attenuated obesity and modulated gut microbiota in mice with high-fat diet-induced obesity. Food and Function, 2018, 9, 3363-3373. | 4.6 | 75 |
| 87 | Aroma compositions of large-leaf yellow tea and potential effect of theanine on volatile formation in tea. Food Chemistry, 2019, 280, 73-82. | 8.2 | 75 |
| 88 | Chemistry and antioxidative factors in rosemary and sage. BioFactors, 2000, 13, 161-166. | 5.4 | 74 |
| 89 | Anti-inflammatory activity of traditional Chinese medicinal herbs. Journal of Traditional and Complementary Medicine, 2011, 1, 8-24. | 2.7 | 74 |
| 90 | Activation of AMPK by Pterostilbene Suppresses Lipogenesis and Cell-Cycle Progression in p53 Positive and Negative Human Prostate Cancer Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 6399-6407. | 5.2 | 73 |

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| 91 | Apple Polyphenol Phloretin Inhibits Colorectal Cancer Cell Growth via Inhibition of the Type 2 Glucose Transporter and Activation of p53-Mediated Signaling. Journal of Agricultural and Food Chemistry, 2016, 64, 6826-6837. | 5.2 | 73 |
| 92 | Piceatannol Exerts Anti-Obesity Effects in C57BL/6 Mice through Modulating Adipogenic Proteins and Gut Microbiota. Molecules, 2016, 21, 1419. | 3.8 | 72 |
| 93 | Targeting Cancer Stem Cells in Breast Cancer: Potential Anticancer Properties of 6-Shogaol and Pterostilbene. Journal of Agricultural and Food Chemistry, 2015, 63, 2432-2441. | 5.2 | 71 |
| 94 | A comparative analysis for the volatile compounds of various Chinese dark teas using combinatory metabolomics and fungal solid-state fermentation. Journal of Food and Drug Analysis, 2018, 26, 112-123. | 1.9 | 71 |
| 95 | Development of Organogel-Derived Capsaicin Nanoemulsion with Improved Bioaccessibility and Reduced Gastric Mucosa Irritation. Journal of Agricultural and Food Chemistry, 2016, 64, 4735-4741. | 5.2 | 70 |
| 96 | Recent advances in cancer chemoprevention with phytochemicals. Journal of Food and Drug Analysis, 2020, 28, 14-37. | 1.9 | 70 |
| 97 | Sesquiterpene Lactones from Inula britannica and Their Cytotoxic and Apoptotic Effects on Human Cancer Cell Lines. Journal of Natural Products, 2006, 69, 531-535. | 3.0 | 67 |
| 98 | Chemopreventative effects of tetrahydrocurcumin on human diseases. Food and Function, 2014, 5, 12-17. | 4.6 | 67 |
| 99 | Flavonoid compositions and antioxidant activity of calamondin extracts prepared using different solvents. Journal of Food and Drug Analysis, 2014, 22, 290-295. | 1.9 | 66 |
| 100 | Momordica charantia: a popular health-promoting vegetable with multifunctionality. Food and Function, 2017, 8, 1749-1762. | 4.6 | 66 |
| 101 | Pharmacokinetics, bioavailability, tissue distribution and excretion of tangeretin in rat. Journal of Food and Drug Analysis, 2018, 26, 849-857. | 1.9 | 66 |
| 102 | Occurrence, Bioavailability, Anti-inflammatory, and Anticancer Effects of Pterostilbene. Journal of Agricultural and Food Chemistry, 2020, 68, 12788-12799. | 5.2 | 66 |
| 103 | Occurrence, biological activity and metabolism of 6-shogaol. Food and Function, 2018, 9, 1310-1327. | 4.6 | 65 |
| 104 | The importance of natural product characterization in studies of their antiâ€inflammatory activity. Molecular Nutrition and Food Research, 2011, 55, 74-82. | 3.3 | 64 |
| 105 | Amino acid-dependent formation pathways of 2-acetylfuran and 2,5-dimethyl-4-hydroxy-3[2H]-furanone in the Maillard reaction. Food Chemistry, 2009, 115, 233-237. | 8.2 | 63 |
| 106 | Black tea in chemo-prevention of cancer and other human diseases. Food Science and Human Wellness, 2013, 2, 12-21. | 4.9 | 63 |
| 107 | Identification of novel bioactive metabolites of 5-demethylnobiletin in mice. Molecular Nutrition and Food Research, 2013, 57, 1999-2007. | 3.3 | 63 |
| 108 | Identification of dihydro-Î²-ionone as a key aroma compound in addition to C8 ketones and alcohols in Volvariella volvacea mushroom. Food Chemistry, 2019, 293, 333-339. | 8.2 | 63 |

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| 109 | Effect of the roasting degree on flavor quality of large-leaf yellow tea. Food Chemistry, 2021, 347, 129016. | 8.2 | 63 |
| 110 | Effects of Water Content on Volatile Generation and Peptide Degradation in the Maillard Reaction of Glycine, Diglycine, and Triglycine. Journal of Agricultural and Food Chemistry, 2005, 53, 6443-6447. | 5.2 | 62 |
| 111 | Drying effect on flavonoid composition and antioxidant activity of immature kumquat. Food Chemistry, 2015, 171, 356-363. | 8.2 | 62 |
| 112 | Volatile sulfur compounds in tropical fruits. Journal of Food and Drug Analysis, 2018, 26, 445-468. | 1.9 | 62 |
| 113 | Antioxidant Protection of Nobiletin, 5-Demethylnobiletin, Tangeretin, and 5-Demethyltangeretin from Citrus Peel in Saccharomyces cerevisiae. Journal of Agricultural and Food Chemistry, 2018, 66, 3155-3160. | 5.2 | 62 |
| 114 | UPLCâ€“QQQâ€“MS/MS-based widely targeted metabolomic analysis reveals the effect of solid-state fermentation with Eurotium cristatum on the dynamic changes in the metabolite profile of dark tea. Food Chemistry, 2022, 378, 131999. | 8.2 | 62 |
| 115 | The synthesis of 2â€(1â€Pentenyl) furan and its relationship to the reversion flavor of soybean oil. JAOCS, Journal of the American Oil Chemists' Society, 1978, 55, 233-237. | 1.9 | 60 |
| 116 | Mass-Spectrometry-Based Serum Metabolomics of a C57BL/6J Mouse Model of High-Fat-Diet-Induced Non-alcoholic Fatty Liver Disease Development. Journal of Agricultural and Food Chemistry, 2015, 63, 7873-7884. | 5.2 | 60 |
| 117 | Chemoprevention by resveratrol and pterostilbene: Targeting on epigenetic regulation. BioFactors, 2018, 44, 26-35. | 5.4 | 60 |
| 118 | Bioavailability and health benefits of major isoflavone aglycones and their metabolites. Journal of Functional Foods, 2020, 74, 104164. | 3.4 | 60 |
| 119 | Accelerating aroma formation of raw soy sauce using low intensity sonication. Food Chemistry, 2020, 329, 127118. | 8.2 | 60 |
| 120 | Macrophages in oxidative stress and models to evaluate the antioxidant function of dietary natural compounds. Journal of Food and Drug Analysis, 2017, 25, 111-118. | 1.9 | 59 |
| 121 | Identification and Quantification of Potential Anti-inflammatory Hydroxycinnamic Acid Amides from Wolfberry. Journal of Agricultural and Food Chemistry, 2017, 65, 364-372. | 5.2 | 59 |
| 122 | Phenolic compounds and biological activities of small-size citrus: Kumquat and calamondin. Journal of Food and Drug Analysis, 2017, 25, 162-175. | 1.9 | 59 |
| 123 | Metagenomics Analysis of Gut Microbiota in a High Fat Dietâ€“Induced Obesity Mouse Model Fed with (â˜)â€Epigallocatechin 3â€Oâ€(3â€Oâ€Methyl) Gallate (EGCG3â€³Me). Molecular Nutrition and Food Research, 2018, 62, e1800274. | 5.3 | 59 |
| 124 | Molecular mechanisms of the anti-obesity effect of bioactive ingredients in common spices: a review. Food and Function, 2018, 9, 4569-4581. | 4.6 | 59 |
| 125 | Aged citrus peel (chenpi) extract causes dynamic alteration of colonic microbiota in high-fat diet induced obese mice. Food and Function, 2020, 11, 2667-2678. | 4.6 | 59 |
| 126 | Inhibition of Carcinogenesis by Tea: Bioavailability of Tea Polyphenols and Mechanisms of Actions. Proceedings of the Society for Experimental Biology and Medicine, 1999, 220, 213-217. | 1.8 | 58 |

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|---|---|---|---|
| 127 | Separation of amino acids, peptides and corresponding Amadori compounds on a silica column at elevated temperature. Journal of Chromatography A, 2007, 1147, 165-171. | 3.7 | 58 |
| 128 | The Inhibitory Effect of Pterostilbene on Inflammatory Responses during the Interaction of 3T3-L1 Adipocytes and RAW 264.7 Macrophages. Journal of Agricultural and Food Chemistry, 2013, 61, 602-610. | 5.2 | 58 |
| 129 | Tea waste: an effective and economic substrate for oyster mushroom cultivation. Journal of the Science of Food and Agriculture, 2016, 96, 680-684. | 3.5 | 58 |
| 130 | Cytotoxic coumarins and lignans from extracts of the northern prickly ash (Zanthoxylum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td ( | 5.8 | 57 |
| 131 | Multistage carcinogenesis process as molecular targets in cancer chemoprevention by epicatechin-3-gallate. Food and Function, 2011, 2, 101. | 4.6 | 57 |
| 132 | P53-dependent downregulation of hTERT protein expression and telomerase activity induces senescence in lung cancer cells as a result of pterostilbene treatment. Cell Death and Disease, 2017, 8, e2985-e2985. | 6.3 | 57 |
| 133 | Chemopreventive Effects of Pterostilbene on Urethane-Induced Lung Carcinogenesis in Mice via the Inhibition of EGFR-Mediated Pathways and the Induction of Apoptosis and Autophagy. Journal of Agricultural and Food Chemistry, 2012, 60, 11533-11541. | 5.2 | 56 |
| 134 | Soluble and insoluble phenolic compounds and antioxidant activity of immature calamondin affected by solvents and heat treatment. Food Chemistry, 2014, 161, 246-253. | 8.2 | 56 |
| 135 | Efficacious anti-cancer property of flavonoids from citrus peels. Food Science and Human Wellness, 2014, 3, 104-109. | 4.9 | 56 |
| 136 | Suppression of Adipogenesis and Obesity in High-Fat Induced Mouse Model by Hydroxylated Polymethoxyflavones. Journal of Agricultural and Food Chemistry, 2013, 61, 10320-10328. | 5.2 | 55 |
| 137 | Dietary allicin reduces transformation of L-carnitine to TMAO through impact on gut microbiota. Journal of Functional Foods, 2015, 15, 408-417. | 3.4 | 55 |
| 138 | Preventive Efficiency of Green Tea and Its Components on Nonalcoholic Fatty Liver Disease. Journal of Agricultural and Food Chemistry, 2019, 67, 5306-5317. | 5.2 | 55 |
| 139 | Immunomodulatory Effects of Green Tea Polyphenols. Molecules, 2021, 26, 3755. | 3.8 | 55 |
| 140 | Pterostilbene Inhibits Colorectal Aberrant Crypt Foci (ACF) and Colon Carcinogenesis via Suppression of Multiple Signal Transduction Pathways in Azoxymethane-Treated Mice. Journal of Agricultural and Food Chemistry, 2010, 58, 8833-8841. | 5.2 | 54 |
| 141 | In vitro and in vivo anti-cancer activity of tangeretin against colorectal cancer was enhanced by emulsion-based delivery system. Journal of Functional Foods, 2015, 15, 264-273. | 3.4 | 54 |
| 142 | Enhancing Activities of Salt-Tolerant Proteases Secreted by Aspergillus oryzae Using Atmospheric and Room-Temperature Plasma Mutagenesis. Journal of Agricultural and Food Chemistry, 2020, 68, 2757-2764. | 5.2 | 54 |
| 143 | Anti-obesity molecular mechanism of soy isoflavones: weaving the way to new therapeutic routes. Food and Function, 2017, 8, 3831-3846. | 4.6 | 52 |
| 144 | Importance of the Nucleophilic Property of Tea Polyphenols. Journal of Agricultural and Food Chemistry, 2019, 67, 5379-5383. | 5.2 | 52 |

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|---|---|---|---|
| 145 | Antcin K, an Active Triterpenoid from the Fruiting Bodies of Basswood-Cultivated Antrodia cinnamomea, Inhibits Metastasis via Suppression of Integrin-Mediated Adhesion, Migration, and Invasion in Human Hepatoma Cells. Journal of Agricultural and Food Chemistry, 2015, 63, 4561-4569. | 5.2 | 51 |
| 146 | Directly interact with Keap1 and LPS is involved in the anti-inflammatory mechanisms of (-)-epicatechin-3-gallate in LPS-induced macrophages and endotoxemia. Free Radical Biology and Medicine, 2016, 94, 1-16. | 2.9 | 51 |
| 147 | Lipidomic analysis for carbonyl species derived from fish oil using liquid chromatographyâ€“tandem mass spectrometry. Talanta, 2017, 168, 31-42. | 5.5 | 51 |
| 148 | Antiobesity molecular mechanisms of action: Resveratrol and pterostilbene. BioFactors, 2018, 44, 50-60. | 5.4 | 51 |
| 149 | Prevention of Obesity and Hyperlipidemia by Heptamethoxyflavone in High-fat Diet-induced Rats. Journal of Agricultural and Food Chemistry, 2019, 67, 2476-2489. | 5.2 | 51 |
| 150 | Taste improvement of Maillard reaction intermediates derived from enzymatic hydrolysates of pea protein. Food Research International, 2021, 140, 109985. | 6.2 | 51 |
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