Chi-Tang Ho

List of Publications by Year
in descending order

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	Modulation of gut microbiota by foods and herbs to prevent cardiovascular diseases. Journal of Traditional and Complementary Medicine, 2023, 13, 107-118.	2.7	15
2	Modulating effects of capsaicin on glucose homeostasis and the underlying mechanism. Critical Reviews in Food Science and Nutrition, 2023, 63, 3634-3652.	10.3	11
3	Phytochemical profile of Tibetan native fruit â€œMedog lemonâ€•and its comparison with other cultivated species in China. Food Chemistry, 2022, 372, 131255.	8.2	4
4	Identification of 4-O-p-coumaroylquinic acid as astringent compound of Keemun black tea by efficient integrated approaches of mass spectrometry, turbidity analysis and sensory evaluation. Food Chemistry, 2022, 368, 130803.	8.2	25
5	Characteristic flavor formation of thermally processed N-(1-deoxy-Î±-d-ribulos-1-yl)-glycine: Decisive role of additional amino acids and promotional effect of glyoxal. Food Chemistry, 2022, 371, 131137.	8.2	14
6	Combination Effects of Polyphenols Present in Sugarcane on Proliferation in MCF-7 Human Breast Cancer Cells. Sugar Tech, 2022, 24, 832-840.	1.8	4
7	Influence of phenolic acids/aldehydes on color intensification of cyanidin-3-O-glucoside, the main anthocyanin in sugarcane (Saccharum officinarum L.). Food Chemistry, 2022, 373, 131396.	8.2	7
8	Superior environmental stability of gelatin/CMC complex coacervated microcapsules via chitosan electrostatic modification. Food Hydrocolloids, 2022, 124, 107341.	10.7	17
9	LC-MS based metabolomics and sensory evaluation reveal the critical compounds of different grades of Huangshan Maofeng green tea. Food Chemistry, 2022, 374, 131796.	8.2	39
10	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
11	S â€Allylcysteine Ameliorates Aging Features via Regulating Mitochondrial Dynamics in Naturally Aged C57BL/6J Mice. Molecular Nutrition and Food Research, 2022, , 2101077.	3.3	3
12	Atherosclerosis amelioration by allicin in raw garlic through gut microbiota and trimethylamine-N-oxide modulation. Npj Biofilms and Microbiomes, 2022, 8, 4.	6.4	29
13	Controlled Formation of Pyrazines: Inhibition by Ellagic Acid Interaction with N-(1-Deoxy-<scp>d</scp>-xylulos-1-yl)-glycine and Promotion through Ellagic Acid Oxidation. Journal of Agricultural and Food Chemistry, 2022, 70, 1618-1628.	5.2	8
14	Strategies for circadian rhythm disturbances and related psychiatric disorders: a new cue based on plant polysaccharides and intestinal microbiota. Food and Function, 2022, 13, 1048-1061.	4.6	6
15	Preparation, chemical structure, and immunostimulatory activity of a water-soluble heteropolysaccharide from Suillus granulatus fruiting bodies. Food Chemistry: X, 2022, 13, 100211.	4.3	2
16	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
17	Oolong tea extract alleviates weight gain in high-fat diet-induced obese rats by regulating lipid metabolism and modulating gut microbiota. Food and Function, 2022, 13, 2846-2856.	4.6	8
18	Improving the stability and bioavailability of tea polyphenols by encapsulations: a review. Food Science and Human Wellness, 2022, 11, 537-556.	4.9	37

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19	Screening of Î±-glucosidase inhibitors in large-leaf yellow tea by offline bioassay coupled with liquid chromatography tandem mass spectrometry. Food Science and Human Wellness, 2022, 11, 627-634.	4.9	13
20	Comprehensive comparison on the chemical metabolites and taste evaluation of tea after roasting using untargeted and pseudotargeted metabolomics. Food Science and Human Wellness, 2022, 11, 606-617.	4.9	19
21	Focusing on the recent progress of tea polyphenol chemistry and perspectives. Food Science and Human Wellness, 2022, 11, 437-444.	4.9	36
22	Glycosides and flavonoids from the extract of Pueraria thomsonii Benth leaf alleviate type 2 diabetes in high-fat diet plus streptozotocin-induced mice by modulating the gut microbiota. Food and Function, 2022, 13, 3931-3945.	4.6	12
23	Identification and Quantification of Both Methylation and Demethylation Biotransformation Metabolites of 5-Demethylsinensetin in Rats. Journal of Agricultural and Food Chemistry, 2022, 70, 3162-3171.	5.2	1
24	Analytical Procedural Validation of Policosanol Compounds. Food Analytical Methods, 2022, 15, 2059-2068.	2.6	1
25	Variation of Volatile Compounds and Corresponding Aroma Profiles in Chinese Steamed Bread by Various Yeast Species Fermented at Different Times. Journal of Agricultural and Food Chemistry, 2022, 70, 3795-3806.	5.2	14
26	Study on In Vitro Preparation and Taste Properties of N-Ethyl-2-Pyrrolidinone-Substituted Flavan-3-Ols. Journal of Agricultural and Food Chemistry, 2022, 70, 3832-3841.	5.2	14
27	Effect of the C-Ring Structure of Flavonoids on the Yield of Adducts Formed by the Linkage of the Active Site at the A-Ring and Amadori Rearrangement Products during the Maillard Intermediate Preparation. Journal of Agricultural and Food Chemistry, 2022, 70, 3280-3288.	5.2	11
28	Review on chemical compositions and biological activities of peanut (Arachis hypogeae L.). Journal of Food Biochemistry, 2022, 46, e14119.	2.9	19
29	Bioactives of Momordica charantia as Potential Anti-Diabetic/Hypoglycemic Agents. Molecules, 2022, 27, 2175.	3.8	11
30	Exogenous glutamic acid effectively involved in N-(1-deoxy-D-galulos-1-yl)-glutamic acid degradation for simultaneous improvement of both milk-like and baking flavor. Food Bioscience, 2022, 47, 101697.	4.4	10
31	Comparison of pyrazines formation in methionine/glucose and corresponding Amadori rearrangement product model. Food Chemistry, 2022, 382, 132500.	8.2	19
32	Capsaicin Attenuates Oleic Acid-Induced Lipid Accumulation via the Regulation of Circadian Clock Genes in HepG2 Cells. Journal of Agricultural and Food Chemistry, 2022, 70, 794-803.	5.2	12
33	Potential Application of Tea Polyphenols to the Prevention of COVID-19 Infection: Based on the Gut-Lung Axis. Frontiers in Nutrition, 2022, 9, 899842.	3.7	7
34	Pterostilbene and Its Derivative 3â€²-Hydroxypterostilbene Ameliorated Nonalcoholic Fatty Liver Disease Through Synergistic Modulation of the Gut Microbiota and SIRT1/AMPK Signaling Pathway. Journal of Agricultural and Food Chemistry, 2022, 70, 4966-4980.	5.2	20
35	Characterization of the key compounds responsible for the fermented soybean-like cup aroma of raw Pu-erh tea using instrumental and sensory methods. LWT - Food Science and Technology, 2022, , 113458.	5.2	4
36	Ziziphi Spinosae Semen : An updated review on pharmacological activity, quality control, and application. Journal of Food Biochemistry, 2022, 46, e14153.	2.9	10

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37	The Oxidation Mechanism of Flavan-3-ols by an Enzymatic Reaction Using Liquid Chromatographyâ€“Mass Spectrometry-Based Metabolomics Combined with Captured o-Quinone Intermediates of Flavan-3-ols by o-Phenylenediamine. Journal of Agricultural and Food Chemistry, 2022, 70, 5715-5727.	5.2	9
38	Structural diversity and concentration dependence of pyrazine formation: Exogenous amino substrates and reaction parameters during thermal processing of l-alanyl-l-glutamine Amadori compound. Food Chemistry, 2022, 390, 133144.	8.2	12
39	Frankincense-like Flavor Formation Through the Combined Effect of Moderate Enzymatically Hydrolyzed Milk Fat and Glutamic Acid-galactose Amadori Rearrangement Product During Thermal Processing. Food and Bioprocess Technology, 2022, 15, 1374-1391.	4.7	2
40	Degradation Mechanism of Soybean Protein B₃ Subunit Catalyzed by Prolyl Endopeptidase from Aspergillus niger during Soy Sauce Fermentation. Journal of Agricultural and Food Chemistry, 2022, 70, 5869-5878.	5.2	11
41	Immunoregulatory activity of a low-molecular-weight heteropolysaccharide from Ganoderma leucocontextum fruiting bodies in vitro and in vivo. Food Chemistry: X, 2022, 14, 100321.	4.3	3
42	Piperine Improves Lipid Dysregulation by Modulating Circadian Genes Bmal1 and Clock in HepG2 Cells. International Journal of Molecular Sciences, 2022, 23, 5611.	4.1	14
43	Formation of Volatile Heterocyclic Compounds and Open-Chain Amides of Theanine in Model Systems with Glucose, Tea Leaves, and Tea Extract under Tea-Roasting Conditions. Journal of Agricultural and Food Chemistry, 2022, 70, 6737-6746.	5.2	14
44	The Modulatory Effect of Cyclocarya paliurus Flavonoids on Intestinal Microbiota and Hypothalamus Clock Genes in a Circadian Rhythm Disorder Mouse Model. Nutrients, 2022, 14, 2308.	4.1	3
45	Demethylnobiletin and its major metabolites: Efficient preparation and mechanism of their anti-proliferation activity in HepG2 cells. Food Science and Human Wellness, 2022, 11, 1191-1200.	4.9	1
46	Redox and Other Biological Activities of Tea Catechins That May Affect Health: Mechanisms and Unresolved Issues. Journal of Agricultural and Food Chemistry, 2022, 70, 7887-7899.	5.2	16
47	Dietary Exposure to Antibiotic Residues Facilitates Metabolic Disorder by Altering the Gut Microbiota and Bile Acid Composition. MSystems, 2022, 7, .	3.8	9
48	Preparation, Sensory Characterization, and Umami-Enhancing Mechanism of Novel Peptide Glycoconjugates. Journal of Agricultural and Food Chemistry, 2022, 70, 8043-8051.	5.2	12
49	Temperature-Dependent Catalysis of Glycylglycine on Its Amadori Compound Degradation to Deoxyosone. Journal of Agricultural and Food Chemistry, 2022, 70, 8409-8416.	5.2	6
50	Promoted Formation of Pyrazines and Sulfur-Containing Volatile Compounds through Interaction of Extra-Added Glutathione or Its Constituent Amino Acids and Secondary Products of Thermally Degraded N-(1-Deoxy-<scp>d</scp>-ribulos-1-yl)-Glutathione. Journal of Agricultural and Food Chemistry, 2022, 70, 9095-9105.	5.2	7
51	5-Demethylnobiletin Inhibits Cell Proliferation, Downregulates ID1 Expression, Modulates the NF-ÎºB/TNF-Î± Pathway and Exerts Antileukemic Effects in AML Cells. International Journal of Molecular Sciences, 2022, 23, 7392.	4.1	3
52	A new strategy for grading of Luâ€™an guapian green tea by combination of differentiated metabolites and hypoglycaemia effect. Food Research International, 2022, 159, 111639.	6.2	5
53	Biosynthetic pathways and metabolic engineering of spice flavors. Critical Reviews in Food Science and Nutrition, 2021, 61, 2047-2060.	10.3	15
54	Changes of volatile compounds and odor profiles in Wuyi rock tea during processing. Food Chemistry, 2021, 341, 128230.	8.2	131

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55	Yellow Tea Stimulates Thermogenesis in Mice through Heterogeneous Browning of Adipose Tissues. Molecular Nutrition and Food Research, 2021, 65, e2000864.	3.3	9
56	Citrus flavonoids and the intestinal barrier: Interactions and effects. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 225-251.	11.7	36
57	3â€²-Hydroxypterostilbene Inhibits 7,12-Dimethylbenz[a]anthracene (DMBA)/12-O-Tetradecanoylphorbol-13-Acetate (TPA)-Induced Mouse Skin Carcinogenesis. Phytomedicine, 2021, 81, 153432.	5.3	6
58	Inhibitory effects of oxyresveratrol on ERK and Smad1/2 phosphorylation and HSC activation in preventing carbon tetrachloride-induced rat liver fibrosis. Food Science and Human Wellness, 2021, 10, 6-12.	4.9	11
59	Taste improvement of Maillard reaction intermediates derived from enzymatic hydrolysates of pea protein. Food Research International, 2021, 140, 109985.	6.2	51
60	A review on the bioavailability, bio-efficacies and novel delivery systems for piperine. Food and Function, 2021, 12, 8867-8881.	4.6	19
61	Mild Enzyme-Induced Gelation Method for Nanoparticle Stabilization: Effect of Transglutaminase and Laccase Cross-Linking. Journal of Agricultural and Food Chemistry, 2021, 69, 1348-1358.	5.2	12
62	Hepatoprotective effect of piceatannol against carbon tetrachloride-induced liver fibrosis in mice. Food and Function, 2021, 12, 11229-11240.	4.6	4
63	Flavor and texture characteristics of microwave-cooked Kung Pao Chicken by different heat conduction effects and further aroma improvement with moderate enzymatic hydrolyzed chicken fat. Food and Function, 2021, 12, 1547-1557.	4.6	14
64	Dietary strategies may influence human nerves and emotions by regulating intestinal microbiota: an interesting hypothesis. International Journal of Food Science and Technology, 2021, 56, 3311-3321.	2.7	4
65	Pterostilbene Ameliorates DSS-Induced Intestinal Epithelial Barrier Loss in Mice via Suppression of the NF-Î²B-Mediated MLCK-MLC Signaling Pathway. Journal of Agricultural and Food Chemistry, 2021, 69, 3871-3878.	5.2	26
66	Small Peptides Hydrolyzed from Pea Protein and Their Maillard Reaction Products as Taste Modifiers: Saltiness, Umami, and Kokumi Enhancement. Food and Bioprocess Technology, 2021, 14, 1132-1141.	4.7	36
67	Dieckol Ameliorates AÎ² Production via PI3K/Akt/GSK-3Î² Regulated APP Processing in SweAPP N2a Cell. Marine Drugs, 2021, 19, 152.	4.6	16
68	Occurrence, Formation, Stability, and Interaction of 4-Hydroxy-2,5-dimethyl-3(2H)-furanone. ACS Food Science & Technology, 2021, 1, 292-303.	2.7	7
69	Molecular Mechanisms of the Anti-obesity Properties of Agardhiella subulata in Mice Fed a High-Fat Diet. Journal of Agricultural and Food Chemistry, 2021, 69, 4745-4754.	5.2	8
70	Coleus forskohlii and Garcinia indica extracts attenuated lipid accumulation by regulating energy metabolism and modulating gut microbiota in obese mice. Food Research International, 2021, 142, 110143.	6.2	9
71	Citrus polymethoxyflavones as regulators of metabolic homoeostasis: Recent advances for possible mechanisms. Trends in Food Science and Technology, 2021, 110, 743-753.	15.1	22
72	Effect of Methionine on the Thermal Degradation of N-(1-Deoxy-<scp>d</scp>-fructos-1-yl)-methionine Affecting Browning Formation. Journal of Agricultural and Food Chemistry, 2021, 69, 5167-5177.	5.2	14

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73	Efficient Preparation of Black Tea Extract (BTE) with the High Content of Theaflavin Mono- and Digallates and the Protective Effects of BTE on CCl₄-Induced Rat Liver and Renal Injury. Journal of Agricultural and Food Chemistry, 2021, 69, 5938-5947.	5.2	15
74	Bavachinin Induces G2/M Cell Cycle Arrest and Apoptosis via the ATM/ATR Signaling Pathway in Human Small Cell Lung Cancer and Shows an Antitumor Effect in the Xenograft Model. Journal of Agricultural and Food Chemistry, 2021, 69, 6260-6270.	5.2	17
75	Analysis of Differentiated Chemical Components between Zijuan Purple Tea and Yunkang Green Tea by UHPLC-Orbitrap-MS/MS Combined with Chemometrics. Foods, 2021, 10, 1070.	4.3	21
76	Identification and quantification of hydroxycinnamoylated catechins in tea by targeted UPLC-MS using synthesized standards and their potential use in discrimination of tea varieties. LWT - Food Science and Technology, 2021, 142, 110963.	5.2	7
77	Metabolite profiling, antioxidant and Î±-glucosidase inhibitory activities of buckwheat processed by solid-state fermentation with Eurotium cristatum YL-1. Food Research International, 2021, 143, 110262.	6.2	34
78	Aroma profiles of green tea made with fresh tea leaves plucked in summer. Food Chemistry, 2021, 363, 130328.	8.2	51
79	Influencing Factors on the Physicochemical Characteristics of Tea Polysaccharides. Molecules, 2021, 26, 3457.	3.8	14
80	Immunomodulatory Effects of Green Tea Polyphenols. Molecules, 2021, 26, 3755.	3.8	55
81	Proline-glucose Amadori compounds: Aqueous preparation, characterization and saltiness enhancement. Food Research International, 2021, 144, 110319.	6.2	21
82	Effect of the roasting degree on flavor quality of large-leaf yellow tea. Food Chemistry, 2021, 347, 129016.	8.2	63
83	Pterostilbene Attenuates High-Fat Diet and Dextran Sulfate Sodium-Induced Colitis via Suppressing Inflammation and Intestinal Fibrosis in Mice. Journal of Agricultural and Food Chemistry, 2021, 69, 7093-7103.	5.2	19
84	Evaluation of the bioaccessibility of tetrahydrocurcumin-hyaluronic acid conjugate using in vitro and ex vivo models. International Journal of Biological Macromolecules, 2021, 182, 1322-1330.	7.5	7
85	Co-encapsulation of L-ascorbic acid and quercetin by gelatin/sodium carboxymethyl cellulose coacervates using different interlayer oils. Food Research International, 2021, 145, 110411.	6.2	13
86	Key Aspects of Amadori Rearrangement Products as Future Food Additives. Molecules, 2021, 26, 4314.	3.8	20
87	Anti-Melanogenic Mechanism of Tetrahydrocurcumin and Enhancing Its Topical Delivery Efficacy Using a Lecithin-Based Nanoemulsion. Pharmaceutics, 2021, 13, 1185.	4.5	13
88	Modulation of Brain-Derived Neurotrophic Factor (BDNF) Signaling Pathway by Culinary Sage (Salvia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.1	1
89	Demethoxycurcumin induces apoptosis in <scp>HER2</scp> overexpressing bladder cancer cells through degradation of <scp>HER2</scp> and inhibiting the <scp>PI3K</scp>/Akt pathway. Environmental Toxicology, 2021, 36, 2186-2195.	4.0	20
90	Purification, Physicochemical Properties, and Antioxidant Activities of Two Low-Molecular-Weight Polysaccharides from Ganoderma leucocontextum Fruiting Bodies. Antioxidants, 2021, 10, 1145.	5.1	15

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91	Inhibitory Effect of Garcinol on Obesityâ€Exacerbated, Colitisâ€Mediated Colon Carcinogenesis. Molecular Nutrition and Food Research, 2021, 65, e2100410.	3.3	5
92	Maillard Browning Inhibition by Ellagic Acid via Its Adduct Formation with the Amadori Rearrangement Product. Journal of Agricultural and Food Chemistry, 2021, 69, 9924-9933.	5.2	9
93	Recent Advances in Health Benefits of Stilbenoids. Journal of Agricultural and Food Chemistry, 2021, 69, 10036-10057.	5.2	35
94	A Natural Degradant of Curcumin, Feruloylacetone Inhibits Cell Proliferation via Inducing Cell Cycle Arrest and a Mitochondrial Apoptotic Pathway in HCT116 Colon Cancer Cells. Molecules, 2021, 26, 4884.	3.8	9
95	Degradation of 2-Threityl-Thiazolidine-4-Carboxylic Acid and Corresponding Browning Accelerated by Trapping Reaction between Extra-Added Xylose and Released Cysteine during Maillard Reaction. Journal of Agricultural and Food Chemistry, 2021, 69, 10648-10656.	5.2	8
96	Model Studies on the Reaction Products Formed at Roasting Temperatures from either Catechin or Tea Powder in the Presence of Glucose. Journal of Agricultural and Food Chemistry, 2021, 69, 11417-11426.	5.2	15
97	Formation and fate of Amadori rearrangement products in Maillard reaction. Trends in Food Science and Technology, 2021, 115, 391-408.	15.1	96
98	Dietary Pterostilbene and Resveratrol Modulate the Gut Microbiota Influenced by Circadian Rhythm Dysregulation. Molecular Nutrition and Food Research, 2021, 65, e2100434.	3.3	14
99	Dietary 5-demethylnobiletin modulates xenobiotic-metabolizing enzymes and ameliorates colon carcinogenesis in benzo[a]pyrene-induced mice. Food and Chemical Toxicology, 2021, 155, 112380.	3.6	8
100	Development of organogel-based emulsions to enhance the loading and bioaccessibility of 5-demethylnobiletin. Food Research International, 2021, 148, 110592.	6.2	13
101	N-Î³-(L-glutamyl)-L-selenomethionine shows neuroprotective effects against Parkinson's disease associated with SKN-1/Nrf2 and TRXR-1 in Caenorhabditis elegans. Phytomedicine, 2021, 92, 153733.	5.3	7
102	Characterization of volatiles in Allium tenuissimum L. flower by headspace-gas chromatography-olfactometry-mass spectrometry, odor activity values, and the omission and recombination experiments. LWT - Food Science and Technology, 2021, 151, 112144.	5.2	9
103	The biological fate and bioefficacy of citrus flavonoids: bioavailability, biotransformation, and delivery systems. Food and Function, 2021, 12, 3307-3323.	4.6	51
104	Health benefits of dietary chronobiotics: beyond resynchronizing internal clocks. Food and Function, 2021, 12, 6136-6156.	4.6	14
105	Oxyresveratrol inhibits human colon cancer cell migration through regulating epithelialâ€“mesenchymal transition and microRNA. Food and Function, 2021, 12, 9658-9668.	4.6	16
106	Bidirectional interaction of nobiletin and gut microbiota in mice fed with a high-fat diet. Food and Function, 2021, 12, 3516-3526.	4.6	30
107	CSC â€3436 sensitizes triple negative breast cancer cells to TRAIL â€induced apoptosis through ROS â€mediated p38/ CHOP /death receptor 5 signaling pathways. Environmental Toxicology, 2021, 36, 2578-2588.	4.0	5
108	Bisdemethoxycurcumin Promotes Apoptosis and Inhibits the Epithelialâ€“Mesenchymal Transition through the Inhibition of the G-Protein-Coupled Receptor 161/Mammalian Target of Rapamycin Signaling Pathway in Triple Negative Breast Cancer Cells. Journal of Agricultural and Food Chemistry, 2021, 69, 14557-14567.	5.2	6

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109	Biotransformation and Quantification of Sinensetin and Its Metabolites in Plasma, Urine, and Feces of Rats. Journal of Agricultural and Food Chemistry, 2021, 69, 14143-14150.	5.2	8
110	Accelerated Dissipation of Free and Immobilized Water Facilitating the Intramolecular Dehydration of N-Xylosamine and Conversion Improvement of the Amadori Rearrangement Product of Aspartic Acidâ€“Xylose Reaction. Journal of Agricultural and Food Chemistry, 2021, 69, 14662-14670.	5.2	10
111	Dependence and Conversion Mechanism for Selective Preparation of a Xyloseâ€“Diglycine Amadori Compound and a Cross-linking Product in an Aqueous Maillard Reaction. Journal of Agricultural and Food Chemistry, 2021, 69, 14915-14925.	5.2	6
112	Tetrahydrocurcumin Upregulates the Adiponectin-AdipoR Pathway and Improves Insulin Signaling and Pancreatic Î²-Cell Function in High-Fat Diet/Streptozotocin-Induced Diabetic Obese Mice. Nutrients, 2021, 13, 4552.	4.1	6
113	Bioconversion of Ginsenosides in American Ginseng Extraction Residue by Fermentation with Ganoderma lucidum Improves Insulin-like Glucose Uptake in 3T3-L1 Adipocytes. Fermentation, 2021, 7, 297.	3.0	0
114	Identification of rancidity markers in roasted sunflower seeds produced from raw materials stored for different periods of time. LWT - Food Science and Technology, 2020, 118, 108721.	5.2	25
115	Targeting the NLRP3 Inflammasome in Neuroinflammation: Health Promoting Effects of Dietary Phytochemicals in Neurological Disorders. Molecular Nutrition and Food Research, 2020, 64, e1900550.	3.3	27
116	Formation kinetics of Maillard reaction intermediates from glycineâ€“ribose system and improving Amadori rearrangement product through controlled thermal reaction and vacuum dehydration. Food Chemistry, 2020, 311, 125877.	8.2	17
117	Chemical characterization of main bioactive constituents in Paeonia ostii seed meal and GCâ€MS analysis of seed oil. Journal of Food Biochemistry, 2020, 44, e13088.	2.9	16
118	Recent advances in cancer chemoprevention with phytochemicals. Journal of Food and Drug Analysis, 2020, 28, 14-37.	1.9	70
119	Characterization of flavor active non-volatile compounds in chicken broth and correlated contributing constituent compounds in muscle through sensory evaluation and partial least square regression analysis. LWT - Food Science and Technology, 2020, 118, 108786.	5.2	29
120	Characterization of Aroma-Active Compounds in Four Yeast Extracts Using Instrumental and Sensory Techniques. Journal of Agricultural and Food Chemistry, 2020, 68, 267-278.	5.2	44
121	Cocoa tea (Camellia ptilophylla) induces mitochondria-dependent apoptosis in HCT116 cells via ROS generation and PI3K/Akt signaling pathway. Food Research International, 2020, 129, 108854.	6.2	32
122	Modulatory effect of Cyclocarya paliurus flavonoids on the intestinal microbiota and liver clock genes of circadian rhythm disorder mice model. Food Research International, 2020, 138, 109769.	6.2	29
123	Bioavailability and health benefits of major isoflavone aglycones and their metabolites. Journal of Functional Foods, 2020, 74, 104164.	3.4	60
124	S â€Allylcysteine Inhibits PhIP/DSSâ€Induced Colon Carcinogenesis through Mitigating Inflammation, Targeting Keap1, and Modulating Microbiota Composition in Mice. Molecular Nutrition and Food Research, 2020, 64, 2000576.	3.3	6
125	Discovery of Sulforaphane as a Potent BACE1 Inhibitor Based on Kinetics and Computational Studies. Nutrients, 2020, 12, 3026.	4.1	12
126	3â€²-Hydroxydaidzein Improves Obesity Through the Induced Browning of Beige Adipose and Modulation of Gut Microbiota in Mice with Obesity Induced by a High-Fat Diet. Journal of Agricultural and Food Chemistry, 2020, 68, 14513-14522.	5.2	15

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127	Synthesis, Characterization, and Evaluation of Genistein-Loaded Zein/Carboxymethyl Chitosan Nanoparticles with Improved Water Dispersibility, Enhanced Antioxidant Activity, and Controlled Release Property. Foods, 2020, 9, 1604.	4.3	39
128	Structural characterization and immunomodulatory activity of a water-soluble polysaccharide from Ganoderma leucocontextum fruiting bodies. Carbohydrate Polymers, 2020, 249, 116874.	10.2	77
129	Anti-obesity effects of capsaicin and the underlying mechanisms: a review. Food and Function, 2020, 11, 7356-7370.	4.6	42
130	Fermented Soy Paste Alleviates Lipid Accumulation in the Liver by Regulating the AMPK Pathway and Modulating Gut Microbiota in High-Fat-Diet-Fed Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 9345-9357.	5.2	11
131	A predicted protein functional network aids in novel gene mining for characteristic secondary metabolites in tea plant (Camellia sinensis). Journal of Biosciences, 2020, 45, 1.	1.1	0
132	Adducts Derived from (â˜)-Epigallocatechin Gallate-Amadori Rearrangement Products in Aqueous Reaction Systems: Characterization, Formation, and Thermolysis. Journal of Agricultural and Food Chemistry, 2020, 68, 10902-10911.	5.2	22
133	Assessment of Oral Bioavailability and Biotransformation of Emulsified Nobiletin Using In Vitro and In Vivo Models. Journal of Agricultural and Food Chemistry, 2020, 68, 11412-11420.	5.2	22
134	Comparative Analyses of Bioavailability, Biotransformation, and Excretion of Nobiletin in Lean and Obese Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 10709-10718.	5.2	26
135	Anti-Obesity and Gut Microbiota Modulation Effect of Secoiridoid-Enriched Extract from Fraxinus mandshurica Seeds on High-Fat Diet-Fed Mice. Molecules, 2020, 25, 4001.	3.8	18
136	Transformation between 2-Threityl-thiazolidine-4-carboxylic Acid and Xyloseâ€“Cysteine Amadori Rearrangement Product Regulated by pH Adjustment during High-Temperature Instantaneous Dehydration. Journal of Agricultural and Food Chemistry, 2020, 68, 10884-10892.	5.2	16
137	Time-series transcriptomic analysis reveals novel gene modules that control theanine biosynthesis in tea plant (Camellia sinensis). PLoS ONE, 2020, 15, e0238175.	2.5	2
138	Quantitative analysis and dietary risk assessment of aflatoxins in Chinese post-fermented dark tea. Food and Chemical Toxicology, 2020, 146, 111830.	3.6	22
139	Simultaneous characterization and quantification of flavonoids in Morus australis root as potential hepatoprotective nutraceutical. Journal of Food Biochemistry, 2020, 44, e13259.	2.9	2
140	Hepatic Lipidomics Analysis Reveals the Antiobesity and Cholesterol-Lowering Effects of Tangeretin in High-Fat Diet-Fed Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 6142-6153.	5.2	48
141	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
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