Liang Zhang

List of Publications by Year
in descending order

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Version: 2024-02-01

194 papers	10,276 citations	36303 51 h-index	43889 91 g-index
226 all docs	226 docs citations	226 times ranked	10409 citing authors

#	Article	IF	Citations
1	Use of principal component analysis (PCA) and hierarchical cluster analysis (HCA) for multivariate association between bioactive compounds and functional properties in foods: A critical perspective. Trends in Food Science and Technology, 2018, 72, 83-90.	15.1	596
2	Observations on the use of statistical methods in Food Science and Technology. Food Research International, 2014, 55, 137-149.	6.2	392
3	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. Food Chemistry, 2018, 264, 471-475.	8.2	379
4	Trends in Chemometrics: Food Authentication, Microbiology, and Effects of Processing. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 663-677.	11.7	317
5	Berries extracts as natural antioxidants in meat products: A review. Food Research International, 2018, 106, 1095-1104.	6.2	291
6	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
7	Tea aroma formation from six model manufacturing processes. Food Chemistry, 2019, 285, 347-354.	8.2	218
8	Association between chemistry and taste of tea: A review. Trends in Food Science and Technology, 2020, 101, 139-149.	15.1	218
9	An integrated strategy between food chemistry, biology, nutrition, pharmacology, and statistics in the development of functional foods: A proposal. Trends in Food Science and Technology, 2017, 62, 13-22.	15.1	216
10	An overview of organosulfur compounds from Allium spp.: From processing and preservation to evaluation of their bioavailability, antimicrobial, and anti-inflammatory properties. Food Chemistry, 2019, 276, 680-691.	8.2	184
11	Chinese dark teas: Postfermentation, chemistry and biological activities. Food Research International, 2013, 53, 600-607.	6.2	178
12	Pressurized hot water extraction (PHWE) for the green recovery of bioactive compounds and steviol glycosides from Stevia rebaudiana Bertoni leaves. Food Chemistry, 2018, 254, 150-157.	8.2	171
13	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. Foods, 2018, 7, 106.	4.3	153
14	High-throughput assay comparison and standardization for metal chelating capacity screening: A proposal and application. Food Chemistry, 2017, 214, 515-522.	8.2	146
15	Extraction of anthocyanins and polyphenols from black rice (Oryza sativa L.) by modeling and assessing their reversibility and stability. Food Chemistry, 2016, 191, 12-20.	8.2	139
16	The absorption, distribution, metabolism and excretion of procyanidins. Food and Function, 2016, 7, 1273-1281.	4.6	139
17	Determination of quality constituents in the young leaves of albino tea cultivars. Food Chemistry, 2014, 155, 98-104.	8.2	132
18	Comparison between Folinâ€Ciocalteu and Prussian Blue Assays to Estimate The Total Phenolic Content of Juices and Teas Using 96â€Well Microplates. Journal of Food Science, 2015, 80, C2397-403.	3.1	132

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19	Chemical Composition, Sensory Properties, Provenance, and Bioactivity of Fruit Juices as Assessed by Chemometrics: A Critical Review and Guideline. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 300-316.	11.7	128
20	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
21	Comparison of the Chemical Constituents of Aged Pu-erh Tea, Ripened Pu-erh Tea, and Other Teas Using HPLC-DAD-ESI-MSⁿ. Journal of Agricultural and Food Chemistry, 2011, 59, 8754-8760.	5.2	127
22	The use of statistical software in food science and technology: Advantages, limitations and misuses. Food Research International, 2015, 75, 270-280.	6.2	116
23	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. Food Chemistry, 2019, 279, 150-161.	8.2	114
24	Berry polyphenols and human health: evidence of antioxidant, anti-inflammatory, microbiota modulation, and cell-protecting effects. Current Opinion in Food Science, 2021, 42, 167-186.	8.0	103
25	8-C N-ethyl-2-pyrrolidinone substituted flavan-3-ols as the marker compounds of Chinese dark teas formed in the post-fermentation process provide significant antioxidative activity. Food Chemistry, 2014, 152, 539-545.	8.2	102
26	Nanoemulsion delivery system of tea polyphenols enhanced the bioavailability of catechins in rats. Food Chemistry, 2018, 242, 527-532.	8.2	96
27	Innovative technologies for the recovery of phytochemicals from Stevia rebaudiana Bertoni leaves: A review. Food Chemistry, 2018, 268, 513-521.	8.2	96
28	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
29	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
30	Hibiscus sabdariffa anthocyanins-rich extract: Chemical stability, in vitro antioxidant and antiproliferative activities. Food and Chemical Toxicology, 2018, 113, 187-197.	3.6	92
31	Effects of herbal extracts on quality traits of yogurts, cheeses, fermented milks, and ice creams: a technological perspective. Current Opinion in Food Science, 2018, 19, 1-7.	8.0	85
32	Change in Tea Polyphenol and Purine Alkaloid Composition during Solid-State Fungal Fermentation of Postfermented Tea. Journal of Agricultural and Food Chemistry, 2012, 60, 1213-1217.	5.2	83
33	Twentyâ€five years of total antioxidant capacity measurement of foods and biological fluids: merits and limitations. Journal of the Science of Food and Agriculture, 2020, 100, 5064-5078.	3.5	81
34	Optimization of an organic yogurt based on sensorial, nutritional, and functional perspectives. Food Chemistry, 2017, 233, 401-411.	8.2	78
35	Untargeted and targeted metabolomics reveal the chemical characteristic of pu-erh tea (Camellia) Tj ETQq1 1 0.784314 rgBT /Overlock	8.2	77
36	Effects of geographical origin, variety and farming system on the chemical markers and in vitro antioxidant capacity of Brazilian purple grape juices. Food Research International, 2016, 82, 145-155.	6.2	74

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37	Genetic Divergence between Camellia sinensis and Its Wild Relatives Revealed via Genome-Wide SNPs from RAD Sequencing. PLoS ONE, 2016, 11, e0151424.	2.5	72
38	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
39	Flavor of tea (Camellia sinensis): A review on odorants and analytical techniques. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3867-3909.	11.7	70
40	Chemical study, antioxidant, anti-hypertensive, and cytotoxic/cytoprotective activities of Centaurea cyanus L. petals aqueous extract. Food and Chemical Toxicology, 2018, 118, 439-453.	3.6	68
41	Novel triterpenoid saponins from residual seed cake of Camellia oleifera Abel. show anti-proliferative activity against tumor cells. FÃ¬toterapÃ¬Ã¢, 2015, 104, 7-13.	2.2	67
42	Fuzhuanins A and B: The B-ring Fission Lactones of Flavan-3-ols from Fuzhuan Brick-Tea. Journal of Agricultural and Food Chemistry, 2013, 61, 6982-6990.	5.2	66
43	In vitro antioxidant and antihypertensive compounds from camu-camu (Myrciaria dubia McVaugh,) Tj ETQq1 1 0.784314 rgBT /Overlo 479-490.	3.6	64
44	Effects of epigallocatechin gallate, epigallocatechin and epicatechin gallate on the chemical and cell-based antioxidant activity, sensory properties, and cytotoxicity of a catechin-free model beverage. Food Chemistry, 2021, 339, 128060.	8.2	64
45	Targeted and nontargeted metabolomics analysis for determining the effect of storage time on the metabolites and taste quality of keemun black tea. Food Chemistry, 2021, 359, 129950.	8.2	64
46	Anti-inflammatory homoisoflavonoids from the tuberous roots of Ophiopogon japonicus. FÃ¬toterapÃ¬Ã¢, 2012, 83, 1042-1045.	2.2	62
47	Characterization and comparison of phenolic composition, antioxidant capacity and instrumental taste profile of juices from different botanical origins. Journal of the Science of Food and Agriculture, 2015, 95, 1997-2006.	3.5	60
48	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF-Î¹B using phenolic compounds from grape by-products. Food Chemistry, 2019, 290, 229-238.	8.2	59
49	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
50	Optimized Camellia sinensis var. sinensis, Ilex paraguariensis, and Aspalathus linearis blend presents high antioxidant and antiproliferative activities in a beverage model. Food Chemistry, 2018, 254, 348-358.	8.2	58
51	Polyphenols as potential antiproliferative agents: scientific trends. Current Opinion in Food Science, 2018, 24, 26-35.	8.0	57
52	Camu-camu seed (Myrciaria dubia) â€“ From side stream to an antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. Food Chemistry, 2020, 310, 125909.	8.2	56
53	Simultaneous determination of ten alkaloids of crude and wine-processed Rhizoma Coptidis aqueous extracts in rat plasma by UHPLCâ€“ESIâ€“MS/MS and its application to a comparative pharmacokinetic study. Journal of Pharmaceutical and Biomedical Analysis, 2015, 105, 64-73.	2.8	55
54	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

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55	Phenolic composition by UHPLC-Q-TOF-MS/MS and stability of anthocyanins from Clitoria ternatea L. (butterfly pea) blue petals. Food Chemistry, 2020, 331, 127341.	8.2	53
56	Comprehensive Comparison on the Chemical Profile of Guang Chen Pi at Different Ripeness Stages Using Untargeted and Pseudotargeted Metabolomics. Journal of Agricultural and Food Chemistry, 2020, 68, 8483-8495.	5.2	53
57	Multivariate effects of Chinese keemun black tea grades (Camellia sinensis var. sinensis) on the phenolic composition, antioxidant, antihemolytic and cytotoxic/cytoprotection activities. Food Research International, 2019, 125, 108516.	6.2	52
58	Analytical Strategy Coupled with Response Surface Methodology To Maximize the Extraction of Antioxidants from Ternary Mixtures of Green, Yellow, and Red Teas (Camellia sinensis var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	5.2	51
59	Analytical optimization of a phenolic-rich herbal extract and supplementation in fermented milk containing sweet potato pulp. Food Chemistry, 2017, 221, 950-958.	8.2	51
60	Polyphenols of jabuticaba [Myrciaria jaboticaba (Vell.) O.Berg] seeds incorporated in a yogurt model exert antioxidant activity and modulate gut microbiota of 1,2-dimethylhydrazine-induced colon cancer in rats. Food Chemistry, 2021, 334, 127565.	8.2	50
61	Large Yellow Tea Attenuates Macrophage-Related Chronic Inflammation and Metabolic Syndrome in High-Fat Diet Treated Mice. Journal of Agricultural and Food Chemistry, 2018, 66, 3823-3832.	5.2	49
62	Green tea polyphenols and epigallocatechin-3-gallate protect against perfluorodecanoic acid induced liver damage and inflammation in mice by inhibiting NLRP3 inflammasome activation. Food Research International, 2020, 127, 108628.	6.2	49
63	Improved absorption of Î²-carotene by encapsulation in an oil-in-water nanoemulsion containing tea polyphenols in the aqueous phase. Food Research International, 2019, 116, 731-736.	6.2	48
64	Authentication of Geographical Origin and Crop System of Grape Juices by Phenolic Compounds and Antioxidant Activity Using Chemometrics. Journal of Food Science, 2015, 80, C584-93.	3.1	47
65	From byproduct to a functional ingredient: Camu-camu (Myrciaria dubia) seed extract as an antioxidant agent in a yogurt model. Journal of Dairy Science, 2020, 103, 1131-1140.	3.4	44
66	Preparation, characterization, and in vitro antitumor activity of folate conjugated chitosan coated EGCG nanoparticles. Food Science and Biotechnology, 2014, 23, 569-575.	2.6	43
67	Characterization of Conventional, Biodynamic, and Organic Purple Grape Juices by Chemical Markers, Antioxidant Capacity, and Instrumental Taste Profile. Journal of Food Science, 2015, 80, C55-65.	3.1	43
68	Impact of the soy protein replacement by legumes and algae based proteins on the quality of chicken rotti. Journal of Food Science and Technology, 2018, 55, 2552-2559.	2.8	43
69	Application of chemometrics to assess the influence of ultrasound frequency, Lactobacillus sakei culture and drying on beef jerky manufacture: Impact on amino acid profile, organic acids, texture and colour. Food Chemistry, 2018, 239, 544-550.	8.2	43
70	Effects of Ultrasound-Assisted Extraction and Solvent on the Phenolic Profile, Bacterial Growth, and Anti-Inflammatory/Antioxidant Activities of Mediterranean Olive and Fig Leaves Extracts. Molecules, 2020, 25, 1718.	3.8	43
71	A New Saponin from Tea Seed Pomace (Camellia oleifera Abel) and Its Protective Effect on PC12 Cells. Molecules, 2012, 17, 11721-11728.	3.8	41
72	Clitoria ternatea L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit Î±-amylase and Î±-glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. Food Research International, 2020, 128, 108763.	6.2	41

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73	Cytotoxic steroidal saponins from Ophiopogon japonicus. Steroids, 2013, 78, 1-7.	1.8	40
74	Effects of time and extraction temperature on phenolic composition and functional properties of red rooibos (Aspalathus linearis). Food Research International, 2016, 89, 476-487.	6.2	39
75	Roasting improves the hypoglycemic effects of a large-leaf yellow tea infusion by enhancing the levels of epimerized catechins that inhibit Î±-glucosidase. Food and Function, 2018, 9, 5162-5168.	4.6	39
76	Red Chicory (Cichorium intybus) Extract Rich in Anthocyanins: Chemical Stability, Antioxidant Activity, and Antiproliferative Activity In Vitro. Journal of Food Science, 2019, 84, 990-1001.	3.1	39
77	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
78	Triterpenoid saponins from the genus Camellia: structures, biological activities, and molecular simulation for structureâ€“activity relationship. Food and Function, 2018, 9, 3069-3091.	4.6	38
79	Comparative pharmacokinetic and bioavailability studies of three salvianolic acids after the administration of Salviae miltiorrhizae alone or with synthetical borneol in rats. FÃ¬toterapÃ¬Ã¢, 2011, 82, 883-888.	2.2	37
80	Is a higher ingestion of phenolic compounds the best dietary strategy? A scientific opinion on the deleterious effects of polyphenols in vivo. Trends in Food Science and Technology, 2020, 98, 162-166.	15.1	37
81	A randomized double-blind placebo-controlled study of Puâ€™er tea (æ™®æ´±èŒ¶) extract on the regulation of metabolic syndrome. Chinese Journal of Integrative Medicine, 2011, 17, 492-498.	1.6	36
82	Focusing on the recent progress of tea polyphenol chemistry and perspectives. Food Science and Human Wellness, 2022, 11, 437-444.	4.9	36
83	Removal of COD and nitrogen from animal food plant wastewater in an intermittently-aerated structured-bed reactor. Journal of Environmental Management, 2015, 154, 145-150.	7.8	35
84	Effects of pulses and microalgal proteins on quality traits of beef patties. Journal of Food Science and Technology, 2018, 55, 4544-4553.	2.8	35
85	Gene Discovery of Characteristic Metabolic Pathways in the Tea Plant (Camellia sinensis) Using â€˜Omicsâ€™-Based Network Approaches: A Future Perspective. Frontiers in Plant Science, 2018, 9, 480.	3.6	33
86	Jabuticaba (Myrciaria cauliflora) Seeds: Chemical Characterization and Extraction of Antioxidant and Antimicrobial Compounds. Journal of Food Science, 2016, 81, C2206-17.	3.1	32
87	Identification of d-amino acids in tea leaves. Food Chemistry, 2020, 317, 126428.	8.2	32
88	Response surface optimization of phenolic compounds from jabuticaba (Myrciaria cauliflora [Mart.]) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 assessments. Food and Chemical Toxicology, 2020, 142, 111439.	3.6	32
89	Effects of food and gender on the pharmacokinetics of ginkgolides A, B, C and bilobalide in rats after oral dosing with ginkgo terpene lactones extract. Journal of Pharmaceutical and Biomedical Analysis, 2014, 100, 138-144.	2.8	29
90	Antioxidants-rich ice cream containing herbal extracts and fructooligossaccharides: manufacture, functional and sensory properties. Food Chemistry, 2019, 298, 125098.	8.2	29

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91	Characterization of Brazilian coffee based on isotope ratio mass spectrometry (Î´13C, Î´18O, Î´2H, and Î´15N) and supervised chemometrics. Food Chemistry, 2019, 297, 124963.	8.2	28
92	Chemical profile changes during pile fermentation of Qingzhuan tea affect inhibition of Î±-amylase and lipase. Scientific Reports, 2020, 10, 3489.	3.3	28
93	Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. Food Chemistry, 2021, 345, 128746.	8.2	28
94	From the Field to the Pot: Phytochemical and Functional Analyses of Calendula officinalis L. Flower for Incorporation in an Organic Yogurt. Antioxidants, 2019, 8, 559.	5.1	27
95	Quantitative changes in monosaccharides of Keemun black tea and qualitative analysis of theaflavins-glucose adducts during processing. Food Research International, 2021, 148, 110588.	6.2	27
96	Decreasing pro-inflammatory cytokine and reversing the immunosenescence with extracts of Pu-erh tea in senescence accelerated mouse (SAM). Food Chemistry, 2012, 135, 2222-2228.	8.2	26
97	Optimizing the extraction of bioactive compounds from pu-erh tea (Camellia sinensis var. assamica) and evaluation of antioxidant, cytotoxic, antimicrobial, antihemolytic, and inhibition of Î±-amylase and Î±-glucosidase activities. Food Research International, 2020, 137, 109430.	6.2	26
98	Polyphenols in foods: Classification, methods of identification, and nutritional aspects in human health. Advances in Food and Nutrition Research, 2021, 98, 1-33.	3.0	26
99	Toxicological and bioactivity evaluation of blackcurrant press cake, sea buckthorn leaves and bark from Scots pine and Norway spruce extracts under a green integrated approach. Food and Chemical Toxicology, 2021, 153, 112284.	3.6	26
100	Sensory and chemical characteristics of Tieguanyin oolong tea after roasting. Food Chemistry: X, 2021, 12, 100178.	4.3	26
101	The chemical profiling of loquat leaf extract by HPLC-DAD-ESI-MS and its effects on hyperlipidemia and hyperglycemia in rats induced by a high-fat and fructose diet. Food and Function, 2017, 8, 687-694.	4.6	25
102	Chemical, sensory, and functional properties of whey-based popsicles manufactured with watermelon juice concentrated at different temperatures. Food Chemistry, 2018, 255, 58-66.	8.2	25
103	Analytical strategy coupled to chemometrics to differentiate Camellia sinensis tea types based on phenolic composition, alkaloids, and amino acids. Journal of Food Science, 2020, 85, 3253-3263.	3.1	25
104	Gut microbiota-mediated improvement of metabolic disorders by Qingzhuan tea in high fat diet-fed mice. Journal of Functional Foods, 2021, 78, 104366.	3.4	25
105	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
106	Enhanced oral bioavailability and prophylactic effects on oxidative stress and hepatic damage of an oil solution containing a rosmarinic acidâ€“phospholipid complex. Journal of Functional Foods, 2015, 19, 63-73.	3.4	24
107	TBC2health: a database of experimentally validated health-beneficial effects of tea bioactive compounds. Briefings in Bioinformatics, 2017, 18, bbw055.	6.5	24
108	Preparation and Physicochemical and Pharmacokinetic Characterization of Ginkgo Lactone Nanosuspensions for Antiplatelet Aggregation. Journal of Pharmaceutical Sciences, 2016, 105, 242-249.	3.3	24

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109	Hydroalcoholic Myrciaria dubia (camu-camu) seed extracts prevent chromosome damage and act as antioxidant and cytotoxic agents. Food Research International, 2019, 125, 108551.	6.2	24
110	Advantage of LC-MS metabolomics to identify marker compounds in two types of Chinese dark tea after different post-fermentation processes. Food Science and Biotechnology, 2014, 23, 355-360.	2.6	23
111	Influence of the Addition of Ovalbumin and Emulsifier on the Physical Properties and Stability of Yacon (Smallanthus sonchifolius) Juice Foams Prepared for Foam Mat Drying Process. Food and Bioprocess Technology, 2015, 8, 2012-2026.	4.7	23
112	Modelling the extraction of phenolic compounds and in vitro antioxidant activity of mixtures of green, white and black teas (Camellia sinensis L. Kuntze). Journal of Food Science and Technology, 2015, 52, 6966-6977.	2.8	23
113	A new anti-proliferative acylated flavonol glycoside from Fuzhuan brick-tea. Natural Product Research, 2016, 30, 2637-2641.	1.8	23
114	Characterization of binary and ternary mixtures of green, white and black tea extracts by electrospray ionization mass spectrometry and modeling of their inÂvitro antibacterial activity. LWT - Food Science and Technology, 2016, 65, 414-420.	5.2	23
115	Production and characterization of tea wasteâ€“based biochar and its application in treatment of Cd-containing wastewater. Biomass Conversion and Biorefinery, 2021, 11, 1719-1732.	4.6	23
116	The inhibitory effect of the catechin structure on advanced glycation end product formation in alcoholic media. Food and Function, 2020, 11, 5396-5408.	4.6	23
117	Feature-Based Molecular Networking Analysis of the Metabolites Produced by In Vitro Solid-State Fermentation Reveals Pathways for the Bioconversion of Epigallocatechin Gallate. Journal of Agricultural and Food Chemistry, 2020, 68, 7995-8007.	5.2	23
118	A new analytical concept based on chemistry and toxicology for herbal extracts analysis: From phenolic composition to bioactivity. Food Research International, 2020, 132, 109090.	6.2	23
119	Ripened Semihard Cheese Covered with Lard and Dehydrated Rosemary (Rosmarinus officinalis) Tj ETQq1 1 0.784314 rgBT /Ov	3.1	22
120	Quantitative analysis and dietary risk assessment of aflatoxins in Chinese post-fermented dark tea. Food and Chemical Toxicology, 2020, 146, 111830.	3.6	22
121	Effects of Sprayâ€Drying Parameters on In Vitro Functional Properties of Camuâ€Camu (Myrciaria dubia Mc. Vaugh): A Typical Amazonian Fruit. Journal of Food Science, 2017, 82, 1083-1091.	3.1	21
122	Chemometric Authentication of Brazilian Coffees Based on Chemical Profiling. Journal of Food Science, 2019, 84, 3099-3108.	3.1	21
123	Catechin Inhibits the Release of Advanced Glycation End Products during Glycated Bovine Serum Albumin Digestion and Corresponding Mechanisms In Vitro. Journal of Agricultural and Food Chemistry, 2021, 69, 8807-8818.	5.2	20
124	Effect of catechin on dietary AGEs absorption and cytotoxicity in Caco-2 cells. Food Chemistry, 2021, 355, 129574.	8.2	20
125	Migration kinetics of four photo-initiators from paper food packaging to solid food simulants. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1632-1642.	2.3	19
126	Waste Utilization of Synthetic Carbon Quantum Dots Based on Tea and Peanut Shell. Journal of Nanomaterials, 2019, 2019, 1-7.	2.7	19

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127	Effect of chemical composition of black tea infusion on the color of milky tea. Food Research International, 2021, 139, 109945.	6.2	19
128	From the forest to the plate â€“ Hemicelluloses, galactoglucomannan, glucuronoxylan, and phenolic-rich extracts from unconventional sources as functional food ingredients. Food Chemistry, 2022, 381, 132284.	8.2	19
129	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
130	Chemical Variation of Chenpi (Citrus Peels) and Corresponding Correlated Bioactive Compounds by LC-MS Metabolomics and Multibioassay Analysis. Frontiers in Nutrition, 2022, 9, 825381.	3.7	19
131	Geographical provenancing of purple grape juices from different farming systems by proton transfer reaction mass spectrometry using supervised statistical techniques. Journal of the Science of Food and Agriculture, 2015, 95, 2668-2677.	3.5	18
132	Effect of lotus seedpod oligomeric procyanidins on AGEs formation in simulated gastrointestinal tract and cytotoxicity in Caco-2 cells. Food and Function, 2021, 12, 3527-3538.	4.6	18
133	Identification of low-molecular-weight color contributors of black tea infusion by metabolomics analysis based on UVâ€“visible spectroscopy and mass spectrometry. Food Chemistry, 2022, 386, 132788.	8.2	18
134	Protective effect of a new amide compound from Pu-erh tea on human micro-vascular endothelial cell against cytotoxicity induced by hydrogen peroxide. FÃ¬toterapÃ¬Ã¢, 2011, 82, 267-271.	2.2	17
135	Potentials and Pitfalls on the Use of Passion Fruit By-Products in Drinkable Yogurt: Physicochemical, Technological, Microbiological, and Sensory Aspects. Beverages, 2018, 4, 47.	2.8	17
136	Comparative analysis of fecal phenolic content between normal and obese rats after oral administration of tea polyphenols. Food and Function, 2018, 9, 4858-4864.	4.6	17
137	Keemun black tea: Tracing its narrow-geographic origins using comprehensive elemental fingerprinting and chemometrics. Food Control, 2022, 133, 108614.	5.5	17
138	The effects of co-administration of butter on the absorption, metabolism and excretion of catechins in rats after oral administration of tea polyphenols. Food and Function, 2015, 6, 2249-2256.	4.6	16
139	Oleiferasaponin C₆ from the seeds of Camellia oleifera Abel.: a novel compound inhibits proliferation through inducing cell-cycle arrest and apoptosis on human cancer cell lines in vitro. RSC Advances, 2016, 6, 91386-91393.	3.6	16
140	A comparative UHPLC-Q/TOF-MS-based metabolomics approach coupled with machine learning algorithms to differentiate Keemun black teas from narrow-geographic origins. Food Research International, 2022, 158, 111512.	6.2	16
141	The proposed biosynthesis of procyanidins by the comparative chemical analysis of five Camellia species using LC-MS. Scientific Reports, 2017, 7, 46131.	3.3	15
142	Determination of 11 photoinitiators and their migration into tea and milk by gas chromatography-tandem mass spectrometry (MSPD-GC-MS/MS). Analytical Methods, 2017, 9, 2957-2963.	2.7	15
143	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
144	The Impact of Citrus-Tea Cofermentation Process on Chemical Composition and Contents of Pu-Erh Tea: An Integrated Metabolomics Study. Frontiers in Nutrition, 2021, 8, 737539.	3.7	15

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145	Effect of lactobionic acid on the acidification, rheological properties and aroma release of dairy gels. Food Chemistry, 2016, 207, 101-106.	8.2	14
146	Extraction optimization of bioactive compounds from ora-pro-nobis (Pereskia aculeata Miller) leaves and their in vitro antioxidant and antihemolytic activities. Food Chemistry, 2021, 361, 130078.	8.2	14
147	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
148	Aqueous extract of post-fermented tea reverts the hepatic steatosis of hyperlipidemia rat by regulating the lipogenic genes expression and hepatic fatty acid composition. BMC Complementary and Alternative Medicine, 2014, 14, 263.	3.7	13
149	Flaxleaf Fleabane Leaves (Conyza bonariensis), A New Functional Nonconventional Edible Plant?. Journal of Food Science, 2019, 84, 3473-3482.	3.1	13
150	Ellagitannins from jabuticaba (Myrciaria jaboticaba) seeds attenuated inflammation, oxidative stress, aberrant crypt foci, and modulated gut microbiota in rats with 1,2 dimethyl hydrazine-induced colon carcinogenesis. Food and Chemical Toxicology, 2021, 154, 112287.	3.6	13
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