# Liang Zhang

List of Publications by Year
in descending order

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|---|---|---|---|
| 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 | Uses of ionic liquids to obtain bioactive compounds: insights from the main international regulations for technological applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 9217-9232. | 10.3 | 4 |
| 2 | 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 |
| 3 | 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 |
| 4 | Plant cell cultures of Nordic berry species: Phenolic and carotenoid profiling and biological assessments. Food Chemistry, 2022, 366, 130571. | 8.2 | 8 |
| 5 | Keemun black tea: Tracing its narrow-geographic origins using comprehensive elemental fingerprinting and chemometrics. Food Control, 2022, 133, 108614. | 5.5 | 17 |
| 6 | Purple tea (Camellia sinensis var. assamica) leaves as a potential functional ingredient: From extraction of phenolic compounds to cell-based antioxidant/biological activities. Food and Chemical Toxicology, 2022, 159, 112668. | 3.6 | 9 |
| 7 | 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 |
| 8 | Effect of Brewing Water on the Antioxidant Capacity of Green Tea Infusion with DPPH Assay. Journal of Chemistry, 2022, 2022, 1-8. | 1.9 | 1 |
| 9 | Optimization of a tannase-assisted process for obtaining teas rich in theaflavins from Camellia sinensis leaves. Food Chemistry: X, 2022, 13, 100203. | 4.3 | 8 |
| 10 | Metabolomics, sensory evaluation, and enzymatic hydrolysis reveal the effect of storage on the critical astringency-active components of crude Pu-erh tea. Journal of Food Composition and Analysis, 2022, 107, 104387. | 3.9 | 13 |
| 11 | 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 |
| 12 | 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 |
| 13 | 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 |
| 14 | Focusing on the recent progress of tea polyphenol chemistry and perspectives. Food Science and Human Wellness, 2022, 11, 437-444. | 4.9 | 36 |
| 15 | 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 |
| 16 | Green Tea Polyphenols Upregulate the Nrf2 Signaling Pathway and Suppress Oxidative Stress and Inflammation Markers in D-Galactose-Induced Liver Aging in Mice. Frontiers in Nutrition, 2022, 9, 836112. | 3.7 | 6 |
| 17 | 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 |
| 18 | Free, soluble conjugated and insoluble bonded phenolic acids in Keemun black tea: From UPLC-QQQ-MS/MS method development to chemical shifts monitoring during processing. Food Research International, 2022, 155, 111041. | 6.2 | 12 |

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|---|---|---|---|
| 19 | 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 |
| 20 | Optimization of brewing conditions for Tieguanyin oolong tea by quadratic orthogonal regression design. Npj Science of Food, 2022, 6, 25. | 5.5 | 2 |
| 21 | 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 |
| 22 | Comparison of the chemical composition and antioxidant, anti-inflammatory, Î±-amylase and Î±-glycosidase inhibitory activities of the supernatant and cream from black tea infusion. Food and Function, 2022, 13, 6139-6151. | 4.6 | 6 |
| 23 | Fungal flora and mycotoxin contamination in tea: Current status, detection methods and dietary risk assessment - A comprehensive review. Trends in Food Science and Technology, 2022, 127, 207-220. | 15.1 | 8 |
| 24 | 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 |
| 25 | Functional foods to counterbalance low-grade inflammation and oxidative stress in cardiovascular diseases: a multilayered strategy combining food and health sciences. Current Opinion in Food Science, 2022, 47, 100894. | 8.0 | 9 |
| 26 | 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 |
| 27 | 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 |
| 28 | 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 |
| 29 | 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 |
| 30 | Effect of chemical composition of black tea infusion on the color of milky tea. Food Research International, 2021, 139, 109945. | 6.2 | 19 |
| 31 | Effects of microwave heating on the chemical composition and bioactivity of orange juice-milk beverages. Food Chemistry, 2021, 345, 128746. | 8.2 | 28 |
| 32 | 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 |
| 33 | 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 |
| 34 | Technological applications of phenolic-rich extracts for the development of non-dairy foods and beverages. Advances in Food and Nutrition Research, 2021, 98, 101-123. | 3.0 | 2 |
| 35 | 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 |
| 36 | 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 |

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|---|---|---|---|
| 37 | Chemical Composition, Antioxidant, Antimicrobial and Cytotoxic/Cytoprotective Activity of Non-Polar Extracts of Grape (Vitis labrusca cv. Bordeaux) and Blackberry (Rubus fruticosus) Seeds. Molecules, 2021, 26, 4057. | 3.8 | 9 |
| 38 | 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 |
| 39 | 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 |
| 40 | 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 |
| 41 | Effect of catechin on dietary AGEs absorption and cytotoxicity in Caco-2 cells. Food Chemistry, 2021, 355, 129574. | 8.2 | 20 |
| 42 | 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 |
| 43 | 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 |
| 44 | 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 |
| 45 | 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 |
| 46 | 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 |
| 47 | Selina-1,3,7(11)-trien-8-one and Oxidoselina-1,3,7(11)-trien-8-one from Eugenia uniflora Leaf Essential Oil and Their Cytotoxic Effects on Human Cell Lines. Molecules, 2021, 26, 740. | 3.8 | 4 |
| 48 | Antioxidant/pro-oxidant and antiproliferative activities of phenolic-rich foods and extracts: A cell-based point of view. Advances in Food and Nutrition Research, 2021, 98, 253-280. | 3.0 | 12 |
| 49 | Determination and Comprehensive Risk Assessment of Dietary Exposure to Ochratoxin A on Fermented Teas. Journal of Agricultural and Food Chemistry, 2021, 69, 12021-12029. | 5.2 | 7 |
| 50 | Metabolite differentiation and antiobesity effects between different grades of Yuexi Cuilan green tea. Journal of Functional Foods, 2021, 87, 104794. | 3.4 | 5 |
| 51 | Untargeted Metabolomics Combined with Bioassay Reveals the Change in Critical Bioactive Compounds during the Processing of Qingzhuan Tea. Molecules, 2021, 26, 6718. | 3.8 | 11 |
| 52 | Jabuticaba (Myrciaria jaboticaba) Peel as a Sustainable Source of Anthocyanins and Ellagitannins Delivered by Phospholipid Vesicles for Alleviating Oxidative Stress in Human Keratinocytes. Molecules, 2021, 26, 6697. | 3.8 | 11 |
| 53 | Sensory and chemical characteristics of Tieguanyin oolong tea after roasting. Food Chemistry: X, 2021, 12, 100178. | 4.3 | 26 |
| 54 | 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 |

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|---|---|---|---|
| 55 | 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 |
| 56 | 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 |
| 57 | Untargeted and targeted metabolomics reveal the chemical characteristic of pu-erh tea (Camellia) Tj ETQq1 1 0.784314 rgBT /Overlock | 8.2 | 77 |
| 58 | 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 |
| 59 | Effects of high N2/CO2 in package treatment on polyamine-derived 4-Aminobutyrate (GABA) biosynthesis in cold-stored white mushrooms (Agaricus bisporus). Postharvest Biology and Technology, 2020, 162, 111093. | 6.0 | 12 |
| 60 | Analysis of chemical composition in Chinese olive leaf tea by UHPLC-DAD-Q-TOF-MS/MS and GCâ€“MS and its lipid-lowering effects on the obese mice induced by high-fat diet. Food Research International, 2020, 128, 108785. | 6.2 | 9 |
| 61 | 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 |
| 62 | 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 |
| 63 | Exploring the Antihyperglycemic Chemical Composition and Mechanisms of Tea Using Molecular Docking. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-12. | 1.2 | 1 |
| 64 | Quantitative analysis and dietary risk assessment of aflatoxins in Chinese post-fermented dark tea. Food and Chemical Toxicology, 2020, 146, 111830. | 3.6 | 22 |
| 65 | 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 |
| 66 | 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 |
| 67 | 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 |
| 68 | 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 |
| 69 | Response surface optimization of phenolic compounds extraction from camuâ€camu (Myrciaria) Tj ETQq1 1 0.784314 rgBT /Overlock 2358-2367. | 3.1 | 11 |
| 70 | 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 |
| 71 | Alteration of local and systemic amino acids metabolism for the inducible defense in tea plant (Camellia sinensis) in response to leaf herbivory by Ectropis oblique. Archives of Biochemistry and Biophysics, 2020, 683, 108301. | 3.0 | 12 |
| 72 | Identification of d-amino acids in tea leaves. Food Chemistry, 2020, 317, 126428. | 8.2 | 32 |

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|---|---|---|---|
| 73 | Chemical profile changes during pile fermentation of Qingzhuan tea affect inhibition of Î±-amylase and lipase. Scientific Reports, 2020, 10, 3489. | 3.3 | 28 |
| 74 | 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 |
| 75 | 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 |
| 76 | 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 |
| 77 | Response surface optimization of phenolic compounds from jabuticaba (Myrciaria cauliflora [Mart.]) Tj ETQq1 1 0.784314 rgBT /Over assessments. Food and Chemical Toxicology, 2020, 142, 111439. | 3.6 | 32 |
| 78 | Camu-camu (Myrciaria dubia) seeds as a novel source of bioactive compounds with promising antimalarial and antischistosomicidal properties. Food Research International, 2020, 136, 109334. | 6.2 | 13 |
| 79 | Association between chemistry and taste of tea: A review. Trends in Food Science and Technology, 2020, 101, 139-149. | 15.1 | 218 |
| 80 | 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 |
| 81 | Waste Utilization of Synthetic Carbon Quantum Dots Based on Tea and Peanut Shell. Journal of Nanomaterials, 2019, 2019, 1-7. | 2.7 | 19 |
| 82 | 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 |
| 83 | Antioxidants-rich ice cream containing herbal extracts and fructooligossaccharides: manufacture, functional and sensory properties. Food Chemistry, 2019, 298, 125098. | 8.2 | 29 |
| 84 | Chemometric Authentication of Brazilian Coffees Based on Chemical Profiling. Journal of Food Science, 2019, 84, 3099-3108. | 3.1 | 21 |
| 85 | Tea aroma formation from six model manufacturing processes. Food Chemistry, 2019, 285, 347-354. | 8.2 | 218 |
| 86 | 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 |
| 87 | 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 |
| 88 | 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 |
| 89 | Flavor augmentations affect fluoride bioavailability from brewed dark tea. LWT - Food Science and Technology, 2019, 109, 270-275. | 5.2 | 9 |
| 90 | 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 |

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|---|---|---|---|
| 91 | 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 |
| 92 | Flaxleaf Fleabane Leaves (Conyza bonariensis), A New Functional Nonconventional Edible Plant?. Journal of Food Science, 2019, 84, 3473-3482. | 3.1 | 13 |
| 93 | 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 |
| 94 | 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 |
| 95 | Differences in Chemical Composition among Commercially Important Cultivars of Genus Camellia. Journal of Agricultural and Food Chemistry, 2019, 67, 5457-5464. | 5.2 | 7 |
| 96 | 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 |
| 97 | 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 |
| 98 | Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. Food Chemistry, 2019, 279, 150-161. | 8.2 | 114 |
| 99 | Antiâ€hyperlipidemic and hepatoprotective properties of wheat bran with different particle sizes. Journal of the Science of Food and Agriculture, 2019, 99, 1990-1996. | 3.5 | 5 |
| 100 | Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. Food Chemistry, 2018, 264, 471-475. | 8.2 | 379 |
| 101 | Effects of pulsed thermosonication treatment on fungal growth and bioactive compounds of Berberis vulgaris juice. International Journal of Food Science and Technology, 2018, 53, 1589-1596. | 2.7 | 9 |
| 102 | Hibiscus sabdariffa anthocyanins-rich extract: Chemical stability, in vitro antioxidant and antiproliferative activities. Food and Chemical Toxicology, 2018, 113, 187-197. | 3.6 | 92 |
| 103 | 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 |
| 104 | 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 |
| 105 | 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 |
| 106 | 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 |
| 107 | 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 |
| 108 | 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 |

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|---|---|---|---|
| 109 | 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 |
| 110 | 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 |
| 111 | Nanoemulsion delivery system of tea polyphenols enhanced the bioavailability of catechins in rats. Food Chemistry, 2018, 242, 527-532. | 8.2 | 96 |
| 112 | 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 |
| 113 | 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 |
| 114 | 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 |
| 115 | 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 |
| 116 | Polyphenols as potential antiproliferative agents: scientific trends. Current Opinion in Food Science, 2018, 24, 26-35. | 8.0 | 57 |
| 117 | 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 |
| 118 | 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 |
| 119 | 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 |
| 120 | Innovative technologies for the recovery of phytochemicals from Stevia rebaudiana Bertoni leaves: A review. Food Chemistry, 2018, 268, 513-521. | 8.2 | 96 |
| 121 | TBC2target: A Resource of Predicted Target Genes of Tea Bioactive Compounds. Frontiers in Plant Science, 2018, 9, 211. | 3.6 | 3 |
| 122 | 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 |
| 123 | In vitro antioxidant and antihypertensive compounds from camu-camu (Myrciaria dubia McVaugh,) Tj ETQq1 1 0.784314 rgBT /Overlock 479-490. | 3.6 | 64 |
| 124 | Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. Foods, 2018, 7, 106. | 4.3 | 153 |
| 125 | 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 |
| 126 | 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 |

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|---|---|---|---|
| 127 | Berries extracts as natural antioxidants in meat products: A review. Food Research International, 2018, 106, 1095-1104. | 6.2 | 291 |
| 128 | TBC2health: a database of experimentally validated health-beneficial effects of tea bioactive compounds. Briefings in Bioinformatics, 2017, 18, bbw055. | 6.5 | 24 |
| 129 | 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 |
| 130 | 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 |
| 131 | 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 |
| 132 | Optimization of an organic yogurt based on sensorial, nutritional, and functional perspectives. Food Chemistry, 2017, 233, 401-411. | 8.2 | 78 |
| 133 | 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 |
| 134 | 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 |
| 135 | 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 |
| 136 | High-throughput assay comparison and standardization for metal chelating capacity screening: A proposal and application. Food Chemistry, 2017, 214, 515-522. | 8.2 | 146 |
| 137 | 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 |
| 138 | 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 |
| 139 | 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 |
| 140 | Jabuticaba (Myrciaria cauliflora) Seeds: Chemical Characterization and Extraction of Antioxidant and Antimicrobial Compounds. Journal of Food Science, 2016, 81, C2206-17. | 3.1 | 32 |
| 141 | Oleiferasaponin C<sub>6</sub> 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 |
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