Shengmin Sang

List of Publications by Year
in descending order

196 papers	11,800 citations	22153 59 h-index	33894 99 g-index
198 all docs	198 docs citations	198 times ranked	12228 citing authors

#	Article	IF	Citations
1	Degradation of black tea theaflavin through C-ring cleavage by gut microbiota. Food Science and Human Wellness, 2022, 11, 598-605.	4.9	4
2	Metabolic Investigation on the Interaction Mechanism between Dietary Dihydrochalcone Intake and Lipid Peroxidation Product Acrolein Reduction. Molecular Nutrition and Food Research, 2022, , 2101107.	3.3	5
3	Gut Microbiota as a Novel Tool to Dissect the Complex Structures of Black Tea Polymers. Journal of Agricultural and Food Chemistry, 2022, 70, 5005-5014.	5.2	5
4	Biotransformation of Barley Phenolamide by Mice and the Human Gut Microbiota and Quantitative Analysis of the Major Metabolites in Mice. Molecular Nutrition and Food Research, 2022, , 2200134.	3.3	2
5	Black Tea Theaflavin Detoxifies Metabolic Toxins inÂtheÂIntestinal Tract of Mice. Molecular Nutrition and Food Research, 2021, 65, 2000887.	3.3	10
6	Simultaneous Determination of Multiple Reactive Carbonyl Species in High Fat Diet-Induced Metabolic Disordered Mice and the Inhibitory Effects of Rosemary on Carbonyl Stress. Journal of Agricultural and Food Chemistry, 2021, 69, 1123-1131.	5.2	10
7	Avenanthramide Metabotype from Whole-Grain Oat Intake is Influenced by Faecalibacterium prausnitzii in Healthy Adults. Journal of Nutrition, 2021, 151, 1426-1435.	2.9	11
8	Novel Steroidal Saponins in Oat Identified by Molecular Networking Analysis and Their Levels in Commercial Oat Products. Journal of Agricultural and Food Chemistry, 2021, 69, 7084-7092.	5.2	9
9	Dietary Quercetin Reduces Plasma and Tissue Methylglyoxal and Advanced Glycation End Products in Healthy Mice Treated with Methylglyoxal. Journal of Nutrition, 2021, 151, 2601-2609.	2.9	8
10	Ginger metabolites and metabolite-inspired synthetic products modulate intracellular calcium and relax airway smooth muscle. American Journal of Physiology - Lung Cellular and Molecular Physiology, 2021, 321, L912-L924.	2.9	4
11	Perspective: Dietary Biomarkers of Intake and Exposureâ€"Exploration with Omics Approaches. Advances in Nutrition, 2020, 11, 200-215.	6.4	79
12	Translating In Vitro Acroleinâ€Trapping Capacities of Tea Polyphenol and Soy Genistein to In Vivo Situation is Mediated by the Bioavailability and Biotransformation of Individual Polyphenols. Molecular Nutrition and Food Research, 2020, 64, 1900274.	3.3	26
13	Quantitative Analysis and Anti-inflammatory Activity Evaluation of the A-Type Avenanthramides in Commercial Sprouted Oat Products. Journal of Agricultural and Food Chemistry, 2020, 68, 13068-13075.	5.2	19
14	A Novel LCâ€MS Based Targeted Metabolomic Approach to Study the Biomarkers of Food Intake. Molecular Nutrition and Food Research, 2020, 64, e2000615.	3.3	10
15	Precision Research on Ginger: The Type of Ginger Matters. Journal of Agricultural and Food Chemistry, 2020, 68, 8517-8523.	5.2	26
16	Trapping Methylglyoxal by Myricetin and Its Metabolites in Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 9408-9414.	5.2	25
17	Emerging science on whole grain intake and inflammation. Nutrition Reviews, 2020, 78, 21-28.	5.8	20
18	å…¨è°·ç‰©æ‘„å…¥ä¸Žç‚Žç—‡çš„æ–°è¿›å±•. Nutrition Reviews, 2020, 78, 20-27.	5.8	0

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19	The Chemistry and Health Benefits of Dietary Phenolamides. Journal of Agricultural and Food Chemistry, 2020, 68, 6248-6267.	5.2	39
20	Dietary Genistein Reduces Methylglyoxal and Advanced Glycation End Product Accumulation in Obese Mice Treated with High-Fat Diet. Journal of Agricultural and Food Chemistry, 2020, 68, 7416-7424.	5.2	15
21	Metabolic Interaction between Ammonia and Baicalein. Chemical Research in Toxicology, 2020, 33, 2181-2188.	3.3	2
22	Characterization of Reaction Products and Mechanisms between Serotonin and Methylglyoxal in Model Reactions and Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 2437-2444.	5.2	8
23	Mechanistic studies of inhibition on acrolein by myricetin. Food Chemistry, 2020, 323, 126788.	8.2	26
24	Triterpenoid Saponins in Oat Bran and Their Levels in Commercial Oat Products. Journal of Agricultural and Food Chemistry, 2020, 68, 6381-6389.	5.2	13
25	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. Journal of Agricultural and Food Chemistry, 2020, 68, 12769-12772.	5.2	0
26	Scavenging of Acrolein by Food-Grade Antioxidant Propyl Gallate in a Model Reaction System and Cakes. Journal of Agricultural and Food Chemistry, 2019, 67, 8520-8526.	5.2	21
27	Wheat Bran for Colon Cancer Prevention: The Synergy between Phytochemical Alkylresorcinol C21 and Intestinal Microbial Metabolite Butyrate. Journal of Agricultural and Food Chemistry, 2019, 67, 12761-12769.	5.2	15
28	Rescue of hematopoietic stem/progenitor cells formation in plcg1 zebrafish mutant. Scientific Reports, 2019, 9, 244.	3.3	10
29	Methylglyoxal-Induced Retinal Angiogenesis in Zebrafish Embryo: A Potential Animal Model of Neovascular Retinopathy. Journal of Ophthalmology, 2019, 2019, 1-8.	1.3	4
30	Biotransformation of Myricetin: A Novel Metabolic Pathway to Produce Aminated Products in Mice. Molecular Nutrition and Food Research, 2019, 63, e1900203.	3.3	17
31	Dietary Genistein Inhibits Methylglyoxal-Induced Advanced Glycation End Product Formation in Mice Fed a High-Fat Diet. Journal of Nutrition, 2019, 149, 776-787.	2.9	30
32	Microbiota facilitates the formation of the aminated metabolite of green tea polyphenol (-)-epigallocatechin-3-gallate which trap deleterious reactive endogenous metabolites. Free Radical Biology and Medicine, 2019, 131, 332-344.	2.9	62
33	Importance of the Nucleophilic Property of Tea Polyphenols. Journal of Agricultural and Food Chemistry, 2019, 67, 5379-5383.	5.2	52
34	Quantification of ascorbyl adducts of epigallocatechin gallate and gallocatechin gallate in bottled tea beverages. Food Chemistry, 2018, 261, 246-252.	8.2	27
35	Complexity of Advanced Glycation End Products in Foods: Where Are We Now?. Journal of Agricultural and Food Chemistry, 2018, 66, 1325-1329.	5.2	35
36	Metabolism and pharmacokinetics of resveratrol and pterostilbene. BioFactors, 2018, 44, 16-25.	5.4	190

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37	Novel Theaflavin-Type Chlorogenic Acid Derivatives Identified in Black Tea. Journal of Agricultural and Food Chemistry, 2018, 66, 3402-3407.	5.2	30
38	Biomarkers of Whole Grain Intake. Journal of Agricultural and Food Chemistry, 2018, 66, 10347-10352.	5.2	15
39	Induction of Apoptosis and Cell-Cycle Arrest in Human Colon-Cancer Cells by Whole-Grain Alkylresorcinols via Activation of the p53 Pathway. Journal of Agricultural and Food Chemistry, 2018, 66, 11935-11942.	5.2	21
40	A new method to prepare and redefine black tea thearubigins. Journal of Chromatography A, 2018, 1563, 82-88.	3.7	19
41	Trapping of glyoxal by propyl, octyl and dodecyl gallates and their mono-glyoxal adducts. Food Chemistry, 2018, 269, 396-403.	8.2	16
42	Avenanthramide Aglycones and Glucosides in Oat Bran: Chemical Profile, Levels in Commercial Oat Products, and Cytotoxicity to Human Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 8005-8014.	5.2	47
43	Dual effects of propyl gallate and its methylglyoxal adduct on carbonyl stress and oxidative stress. Food Chemistry, 2018, 265, 227-232.	8.2	19
44	Specific bioactive compounds in ginger and apple alleviate hyperglycemia in mice with high fat diet-induced obesity via Nrf2 mediated pathway. Food Chemistry, 2017, 226, 79-88.	8.2	61
45	Whole grain oats, more than just a fiber: Role of unique phytochemicals. Molecular Nutrition and Food Research, 2017, 61, 1600715.	3.3	96
46	Phytochemicals in whole grain wheat and their healthâ€promoting effects. Molecular Nutrition and Food Research, 2017, 61, 1600852.	3.3	94
47	Influence of Quercetin and Its Methylglyoxal Adducts on the Formation of Î±-Dicarbonyl Compounds in a Lysine/Glucose Model System. Journal of Agricultural and Food Chemistry, 2017, 65, 2233-2239.	5.2	40
48	Avenacosides: Metabolism, and potential use as exposure biomarkers of oat intake. Molecular Nutrition and Food Research, 2017, 61, 1700196.	3.3	11
49	Glucuronidation and its impact on the bioactivity of [6]-shogaol. Molecular Nutrition and Food Research, 2017, 61, 1700023.	3.3	8
50	Levels and formation of Î±-dicarbonyl compounds in beverages and the preventive effects of flavonoids. Journal of Food Science and Technology, 2017, 54, 2030-2040.	2.8	18
51	Green tea epigallocatechin 3-gallate alleviates hyperglycemia and reduces advanced glycation end products via nrf2 pathway in mice with high fat diet-induced obesity. Biomedicine and Pharmacotherapy, 2017, 87, 73-81.	5.6	95
52	Interindividual Variability in Metabolism of [6]-Shogaol by Gut Microbiota. Journal of Agricultural and Food Chemistry, 2017, 65, 9618-9625.	5.2	16
53	Additive Capacity of [6]-Shogaol and Epicatechin To Trap Methylglyoxal. Journal of Agricultural and Food Chemistry, 2017, 65, 8356-8362.	5.2	16
54	Bioactive phytochemicals in barley. Journal of Food and Drug Analysis, 2017, 25, 148-161.	1.9	224

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55	In vitro and in vivo inhibition of aldose reductase and advanced glycation end products by phloretin, epigallocatechin 3-gallate and [6]-gingerol. Biomedicine and Pharmacotherapy, 2016, 84, 502-513.	5.6	33
56	Urinary Biomarkers of Whole Grain Wheat Intake Identified by Non-targeted and Targeted Metabolomics Approaches. Scientific Reports, 2016, 6, 36278.	3.3	34
57	Metabolism of dictamnine in liver microsomes from mouse, rat, dog, monkey, and human. Journal of Pharmaceutical and Biomedical Analysis, 2016, 119, 166-174.	2.8	32
58	Trapping Methylglyoxal by Genistein and Its Metabolites in Mice. Chemical Research in Toxicology, 2016, 29, 406-414.	3.3	41
59	Synthesis, evaluation, and metabolism of novel [6]-shogaol derivatives as potent Nrf2 activators. Free Radical Biology and Medicine, 2016, 95, 243-254.	2.9	24
60	Steroidal Saponins in Oat Bran. Journal of Agricultural and Food Chemistry, 2016, 64, 1549-1556.	5.2	51
61	Bioactive compounds isolated from apple, tea, and ginger protect against dicarbonyl induced stress in cultured human retinal epithelial cells. Phytomedicine, 2016, 23, 200-213.	5.3	37
62	Oat avenanthramides induce heme oxygenase-1 expression via Nrf2-mediated signaling in HK-2 cells. Molecular Nutrition and Food Research, 2015, 59, 2471-2479.	3.3	31
63	Oxyphytosterols as Active Ingredients in Wheat Bran Suppress Human Colon Cancer Cell Growth: Identification, Chemical Synthesis, and Biological Evaluation. Journal of Agricultural and Food Chemistry, 2015, 63, 2264-2276.	5.2	24
64	Oat Avenanthramide-C (2c) Is Biotransformed by Mice and the Human Microbiota into Bioactive Metabolites. Journal of Nutrition, 2015, 145, 239-245.	2.9	61
65	Preventive and protective properties of rosemary (Rosmarinus officinalis L.) in obesity and diabetes mellitus of metabolic disorders: a brief review. Current Opinion in Food Science, 2015, 2, 58-70.	8.0	40
66	Novel Resveratrol-Based Aspirin Prodrugs: Synthesis, Metabolism, and Anticancer Activity. Journal of Medicinal Chemistry, 2015, 58, 6494-6506.	6.4	45
67	Carnosic Acid as a Major Bioactive Component in Rosemary Extract Ameliorates High-Fat-Diet-Induced Obesity and Metabolic Syndrome in Mice. Journal of Agricultural and Food Chemistry, 2015, 63, 4843-4852.	5.2	86
68	Bioactive Ginger Constituents Alleviate Protein Glycation by Trapping Methylglyoxal. Chemical Research in Toxicology, 2015, 28, 1842-1849.	3.3	39
69	Tea Flavanols Block Advanced Glycation of Lens Crystallins Induced by Dehydroascorbic Acid. Chemical Research in Toxicology, 2015, 28, 135-143.	3.3	20
70	Identification and Pharmacokinetics of Novel Alkylresorcinol Metabolites in Human Urine, New Candidate Biomarkers for Whole-Grain Wheat and Rye Intake. Journal of Nutrition, 2014, 144, 114-122.	2.9	40
71	Biotransformation of tea polyphenols by gut microbiota. Journal of Functional Foods, 2014, 7, 26-42.	3.4	96
72	Quercetin Inhibits Advanced Glycation End Product Formation by Trapping Methylglyoxal and Glyoxal. Journal of Agricultural and Food Chemistry, 2014, 62, 12152-12158.	5.2	211

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73	Ginger Compound [6]-Shogaol and Its Cysteine-Conjugated Metabolite (M2) Activate Nrf2 in Colon Epithelial Cells <i>in Vitro</i> and <i>in Vivo</i>. Chemical Research in Toxicology, 2014, 27, 1575-1585.	3.3	60
74	Plasma Cholesterol-Lowering Activity of Gingerol- and Shogaol-Enriched Extract Is Mediated by Increasing Sterol Excretion. Journal of Agricultural and Food Chemistry, 2014, 62, 10515-10521.	5.2	44
75	Induction of Lung Cancer Cell Apoptosis through a p53 Pathway by [6]-Shogaol and Its Cysteine-Conjugated Metabolite M2. Journal of Agricultural and Food Chemistry, 2014, 62, 1352-1362.	5.2	39
76	Cysteine-Conjugated Metabolites of Ginger Components, Shogaols, Induce Apoptosis through Oxidative Stress-Mediated p53 Pathway in Human Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2014, 62, 4632-4642.	5.2	46
77	Essential Structural Requirements and Additive Effects for Flavonoids to Scavenge Methylglyoxal. Journal of Agricultural and Food Chemistry, 2014, 62, 3202-3210.	5.2	122
78	Peracetylated (â˘)-epigallocatechin-3-gallate (AcEGCG) potently prevents skin carcinogenesis by suppressing the PKD1-dependent signaling pathway in CD34 + skin stem cells and skin tumors. Carcinogenesis, 2013, 34, 1315-1322.	2.8	52
79	Metabolism of ginger component [6]-shogaol in liver microsomes from mouse, rat, dog, monkey, and human. Molecular Nutrition and Food Research, 2013, 57, 865-876.	3.3	23
80	Cysteine-Conjugated Metabolite of Ginger Component [6]-Shogaol Serves as a Carrier of [6]-Shogaol in Cancer Cells and in Mice. Chemical Research in Toxicology, 2013, 26, 976-985.	3.3	17
81	[10]-Gingerdiols as the Major Metabolites of [10]-Gingerol in Zebrafish Embryos and in Humans and Their Hematopoietic Effects in Zebrafish Embryos. Journal of Agricultural and Food Chemistry, 2013, 61, 5353-5360.	5.2	23
82	Characterization of thiolâ€conjugated metabolites of ginger components shogaols in mouse and human urine and modulation of the glutathione levels in cancer cells by [6]â€shogaol. Molecular Nutrition and Food Research, 2013, 57, 447-458.	3.3	22
83	Garcinol from <i>Garcinia indica</i>: Chemistry and Health Beneficial Effects. ACS Symposium Series, 2013, , 133-145.	0.5	11
84	Structure Elucidation and Chemical Profile of Sphingolipids in Wheat Bran and Their Cytotoxic Effects against Human Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2013, 61, 866-874.	5.2	28
85	Metabolites of Ginger Component [6]-Shogaol Remain Bioactive in Cancer Cells and Have Low Toxicity in Normal Cells: Chemical Synthesis and Biological Evaluation. PLoS ONE, 2013, 8, e54677.	2.5	42
86	6-Gingerdiols as the Major Metabolites of 6-Gingerol in Cancer Cells and in Mice and Their Cytotoxic Effects on Human Cancer Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 11372-11377.	5.2	45
87	Metabolism of [6]-Shogaol in Mice and in Cancer Cells. Drug Metabolism and Disposition, 2012, 40, 742-753.	3.3	69
88	Structural Identification of Theaflavin Trigallate and Tetragallate from Black Tea Using Liquid Chromatography/Electrospray Ionization Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2012, 60, 10850-10857.	5.2	31
89	Peracetylated (â˘)-Epigallocatechin-3-gallate (AcEGCG) Potently Suppresses Dextran Sulfate Sodium-Induced Colitis and Colon Tumorigenesis in Mice. Journal of Agricultural and Food Chemistry, 2012, 60, 3441-3451.	5.2	86
90	Synthesis and Inhibitory Activities against Colon Cancer Cell Growth and Proteasome of Alkylresorcinols. Journal of Agricultural and Food Chemistry, 2012, 60, 8624-8631.	5.2	33

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91	Chemoprevention of 7,12-dimethylbenz[<i>a</i>]anthracene (DMBA)-induced Hamster Cheek Pouch Carcinogenesis by a 5-Lipoxygenase Inhibitor, Garcinol. Nutrition and Cancer, 2012, 64, 1211-1218.	2.0	40
92	Identification of phase II metabolites of thiol-conjugated [6]-shogaol in mouse urine using high-performance liquid chromatography tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 907, 126-139.	2.3	14
93	The Microbiota Is Essential for the Generation of Black Tea Theaflavins-Derived Metabolites. PLoS ONE, 2012, 7, e51001.	2.5	62
94	Ginger Stimulates Hematopoiesis via Bmp Pathway in Zebrafish. PLoS ONE, 2012, 7, e39327.	2.5	31
95	Genistein Inhibits Advanced Glycation End Product Formation by Trapping Methylglyoxal. Chemical Research in Toxicology, 2011, 24, 579-586.	3.3	135
96	The chemistry and biotransformation of tea constituents. Pharmacological Research, 2011, 64, 87-99.	7.1	366
97	Fraxinus excelsior seed extract FraxiPureâ„¢ limits weight gains and hyperglycemia in high-fat diet-induced obese mice. Phytomedicine, 2011, 18, 479-485.	5.3	28
98	Chemical components of the roots of Noni (Morinda citrifolia) and their cytotoxic effects. FÃ¬toterapÃ¬Ã¢, 2011, 82, 704-708.	2.2	33
99	Structural identification of mouse fecal metabolites of theaflavin 3,3â€²-digallate using liquid chromatography tandem mass spectrometry. Journal of Chromatography A, 2011, 1218, 7297-7306.	3.7	25
100	5-Alk(en)ylresorcinols as the major active components in wheat bran inhibit human colon cancer cell growth. Bioorganic and Medicinal Chemistry, 2011, 19, 3973-3982.	3.0	66
101	6â€Shogaol is more effective than 6â€gingerol and curcumin in inhibiting 12â€<i>O</i>â€tetradecanoylphorbol 13â€acetateâ€induced tumor promotion in mice. Molecular Nutrition and Food Research, 2010, 54, 1296-1306.	3.3	83
102	Structural identification of mouse urinary metabolites of pterostilbene using liquid chromatography/tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2010, 24, 1770-1778.	1.5	45
103	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
104	Anticancer and Anti-inflammatory Effects of Cysteine Metabolites of the Green Tea Polyphenol, (â^')-Epigallocatechin-3-gallate. Journal of Agricultural and Food Chemistry, 2010, 58, 10016-10019.	5.2	60
105	Induction of Apoptosis by [8]-Shogaol via Reactive Oxygen Species Generation, Glutathione Depletion, and Caspase Activation in Human Leukemia Cells. Journal of Agricultural and Food Chemistry, 2010, 58, 3847-3854.	5.2	33
106	Quantitative Analysis of Ginger Components in Commercial Products Using Liquid Chromatography with Electrochemical Array Detection. Journal of Agricultural and Food Chemistry, 2010, 58, 12608-12614.	5.2	57
107	Hepatotoxicity of high oral dose (â^')-epigallocatechin-3-gallate in mice. Food and Chemical Toxicology, 2010, 48, 409-416.	3.6	337
108	Antioxidative and anti-carcinogenic activities of tea polyphenols. Archives of Toxicology, 2009, 83, 11-21.	4.2	258

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109	Novel acetylated flavonoid glycosides from the leaves of Allium ursinum. Food Chemistry, 2009, 115, 592-595.	8.2	56
110	Anti-inflammatory effect of Momordica grosvenori Swingle extract through suppressed LPS-induced upregulation of iNOS and COX-2 in murine macrophages. Journal of Functional Foods, 2009, 1, 145-152.	3.4	42
111	Increased Growth Inhibitory Effects on Human Cancer Cells and Anti-inflammatory Potency of Shogaols from Zingiber officinale Relative to Gingerols. Journal of Agricultural and Food Chemistry, 2009, 57, 10645-10650.	5.2	152
112	Human urinary metabolite profile of tea polyphenols analyzed by liquid chromatography/electrospray ionization tandem mass spectrometry with dataâ€dependent acquisition. Rapid Communications in Mass Spectrometry, 2008, 22, 1567-1578.	1.5	94
113	Structural identification of novel glucoside and glucuronide metabolites of (âˆ’)â€epigallocatechinâ€3â€gallate in mouse urine using liquid chromatography/electrospray ionization tandem mass spectrometry. Rapid Communications in Mass Spectrometry, 2008, 22, 3693-3699.	1.5	16
114	6â€Shogaol suppressed lipopolysaccharideâ€induced upâ€expression of iNOS and COXâ€2 in murine macrophages. Molecular Nutrition and Food Research, 2008, 52, 1467-1477.	3.3	172
115	Reactive dicarbonyl compounds and 5-(hydroxymethyl)-2-furfural in carbonated beverages containing high fructose corn syrup. Food Chemistry, 2008, 107, 1099-1105.	8.2	73
116	<i>Methylglyoxal: Its Presence in Beverages and Potential Scavengers</i>. Annals of the New York Academy of Sciences, 2008, 1126, 72-75.	3.8	57
117	N-Acetylcysteine enhances the lung cancer inhibitory effect of epigallocatechin-3-gallate and forms a new adduct. Free Radical Biology and Medicine, 2008, 44, 1069-1074.	2.9	31
118	Induction of Apoptosis by Acetylated Black Tea Polyphenol through Reactive Oxygen Species Production, Cytochrome <i>c</i> Release, and Caspases Activation in Human Leukemia HL-60 Cells. ACS Symposium Series, 2008, , 345-361.	0.5	0
119	Apple Polyphenols, Phloretin and Phloridzin: New Trapping Agents of Reactive Dicarbonyl Species. Chemical Research in Toxicology, 2008, 21, 2042-2050.	3.3	156
120	Metabolism of Dietary Polyphenols and Possible Interactions with Drugs. Current Drug Metabolism, 2007, 8, 499-507.	1.2	72
121	Tea Polyphenol (âˆ’)-Epigallocatechin-3-Gallate: A New Trapping Agent of Reactive Dicarbonyl Species. Chemical Research in Toxicology, 2007, 20, 1862-1870.	3.3	177
122	Possible Controversy over Dietary Polyphenols:â€‰ Benefits vs Risks. Chemical Research in Toxicology, 2007, 20, 583-585.	3.3	218
123	Biotransformation of Green Tea Polyphenols and the Biological Activities of Those Metabolites. Molecular Pharmaceutics, 2007, 4, 819-825.	4.6	217
124	Effects of processing on the nutraceutical profile of quinoa. Food Chemistry, 2007, 100, 1209-1216.	8.2	73
125	Anti-inflammatory property of the urinary metabolites of nobiletin in mouse. Bioorganic and Medicinal Chemistry Letters, 2007, 17, 5177-5181.	2.2	130
126	Effects of garcinol and its derivatives on intestinal cell growth: Inhibitory effects and autoxidation-dependent growth-stimulatory effects. Free Radical Biology and Medicine, 2007, 42, 1211-1221.	2.9	76

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127	Autoxidative quinone formation in vitro and metabolite formation in vivo from tea polyphenol (-)-epigallocatechin-3-gallate: Studied by real-time mass spectrometry combined with tandem mass ion mapping. Free Radical Biology and Medicine, 2007, 43, 362-371.	2.9	132
128	Tea and cancer prevention: Molecular mechanisms and human relevance. Toxicology and Applied Pharmacology, 2007, 224, 265-273.	2.8	239
129	Wheat Bran Oil and Its Fractions Inhibit Human Colon Cancer Cell Growth and Intestinal Tumorigenesis inApcmin/+Mice. Journal of Agricultural and Food Chemistry, 2006, 54, 9792-9797.	5.2	41
130	Bioassay-Guided Isolation, Identification, and Quantification of the Estrogen-Like Constituent from PC SPES. ACS Symposium Series, 2006, , 117-125.	0.5	0
131	Effect of Black Tea Theaflavins on 12-<i>O</i>-Tetradecanoylphorbol-13-acetate-Induced Inflammation. ACS Symposium Series, 2006, , 314-325.	0.5	0
132	Chemical Components of Noni (<i>Morinda citrifolia</i> L.) Root. ACS Symposium Series, 2006, , 185-194.	0.5	5
133	Identification of nobiletin metabolites in mouse urine. Molecular Nutrition and Food Research, 2006, 50, 291-299.	3.3	91
134	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
135	Bioavailability and stability issues in understanding the cancer preventive effects of tea polyphenols. Journal of the Science of Food and Agriculture, 2006, 86, 2256-2265.	3.5	41
136	Peracetylation as a Means of Enhancing in Vitro Bioactivity and Bioavailability of Epigallocatechin-3-Gallate. Drug Metabolism and Disposition, 2006, 34, 2111-2116.	3.3	147
137	Modulation of arachidonic acid metabolism and nitric oxide synthesis by garcinol and its derivatives. Carcinogenesis, 2006, 27, 278-286.	2.8	90
138	Effect of Black Tea Theaflavins and Related Benzotropolone Derivatives on 12-O-Tetradecanoylphorbol-13-acetate-Induced Mouse Ear Inflammation and Inflammatory Mediators. ACS Symposium Series, 2005, , 242-253.	0.5	2
139	Benzotropolone inhibitors of estradiol methylation: kinetics and in silico modeling studies. Bioorganic and Medicinal Chemistry, 2005, 13, 2501-2507.	3.0	10
140	Isolation and identification of cytotoxic compounds from Bay leaf (Laurus nobilis). Food Chemistry, 2005, 93, 497-501.	8.2	58
141	DETERMINATION OF SPHINGOLIPIDS IN NUTS AND SEEDS BY A SINGLE QUADRUPOLE LIQUID CHROMATOGRAPHY-MASS SPECTROMETRY METHOD. Journal of Food Lipids, 2005, 12, 327-343.	1.0	30
142	Garcinol modulates tyrosine phosphorylation of FAK and subsequently induces apoptosis through down-regulation of Src, ERK, and Akt survival signaling in human colon cancer cells. Journal of Cellular Biochemistry, 2005, 96, 155-169.	2.6	102
143	Cytotoxic lignans from Larrea tridentata. Phytochemistry, 2005, 66, 811-815.	2.9	30
144	Mechanism of Action of (â˜)-Epigallocatechin-3-Gallate: Auto-oxidationâ€"Dependent Inactivation of Epidermal Growth Factor Receptor and Direct Effects on Growth Inhibition in Human Esophageal Cancer KYSE 150 Cells. Cancer Research, 2005, 65, 8049-8056.	0.9	262

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145	Synthesis and Structure Identification of Thiol Conjugates of (â^')-Epigallocatechin Gallate and Their Urinary Levels in Mice. Chemical Research in Toxicology, 2005, 18, 1762-1769.	3.3	94
146	Stability of Black Tea Polyphenol, Theaflavin, and Identification of Theanaphthoquinone as Its Major Radical Reaction Product. Journal of Agricultural and Food Chemistry, 2005, 53, 6146-6150.	5.2	52
147	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
148	Redox Properties of Tea Polyphenols and Related Biological Activities. Antioxidants and Redox Signaling, 2005, 7, 1704-1714.	5.4	102
149	Biotransformation and Bioavailability of Tea Polyphenols: Implications for Cancer Prevention Research. ACS Symposium Series, 2005, , 212-224.	0.5	4
150	Green Tea Polyphenols: Antioxidative and Prooxidative Effects. Journal of Nutrition, 2004, 134, 3181S.	2.9	35
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