

Hang Xiao

List of Publications by Year in descending order

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Version: 2024-02-01

371
papers

16,769
citations

13827

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h-index

26548

107
g-index

373
all docs

373
docs citations

373
times ranked

14079
citing authors

#	ARTICLE	IF	CITATIONS
1	Role of prebiotics in enhancing the function of next-generation probiotics in gut microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1037-1054.	5.4	27
2	Modulating effects of capsaicin on glucose homeostasis and the underlying mechanism. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3634-3652.	5.4	11
3	Nutrients and bioactives in citrus fruits: Different citrus varieties, fruit parts, and growth stages. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2018-2041.	5.4	49
4	LC-Q-TOF-MS/MS detection of food flavonoids: principle, methodology, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3750-3770.	5.4	12
5	Effect of high hydrostatic pressure on the edible quality, health and safety attributes of plant-based foods represented by cereals and legumes: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4636-4654.	5.4	12
6	Updated insights into anthocyanin stability behavior from bases to cases: Why and why not anthocyanins lose during food processing. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8639-8671.	5.4	6
7	The hepatoprotective effects of plant-based foods based on the "gut-liver axis" a prospective review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9136-9162.	5.4	5
8	Potential health benefits of edible insects. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3499-3508.	5.4	69
9	Health benefits of edible mushroom polysaccharides and associated gut microbiota regulation. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6646-6663.	5.4	35
10	Impact of excipient emulsions made from different types of oils on the bioavailability and metabolism of curcumin in gastrointestinal tract. <i>Food Chemistry</i> , 2022, 370, 130980.	4.2	8
11	Gastrointestinal biotransformation and tissue distribution of pterostilbene after long-term dietary administration in mice. <i>Food Chemistry</i> , 2022, 372, 131213.	4.2	5
12	Fabrication, characterization and functional attributes of zein-egg white derived peptides (EWDP)-chitosan ternary nanoparticles for encapsulation of curcumin: Role of EWDP. <i>Food Chemistry</i> , 2022, 372, 131266.	4.2	28
13	Black pepper and vegetable oil-based emulsion synergistically enhance carotenoid bioavailability of raw vegetables in humans. <i>Food Chemistry</i> , 2022, 373, 131277.	4.2	10
14	Adverse effects of linoleic acid: Influence of lipid oxidation on lymphatic transport of citrus flavonoid and enterocyte morphology. <i>Food Chemistry</i> , 2022, 369, 130968.	4.2	4
15	Bamboo shavings derived O-acetylated xylan alleviates loperamide-induced constipation in mice. <i>Carbohydrate Polymers</i> , 2022, 276, 118761.	5.1	19
16	Characterization of polysaccharide from <i>Pleurotus eryngii</i> during simulated gastrointestinal digestion and fermentation. <i>Food Chemistry</i> , 2022, 370, 131303.	4.2	46
17	Structurally stable sustained-release microcapsules stabilized by self-assembly of pectin-chitosan-collagen in aqueous two-phase system. <i>Food Hydrocolloids</i> , 2022, 125, 107413.	5.6	13
18	Protective effects of non-extractable phenolics from strawberry against inflammation and colon cancer in vitro. <i>Food Chemistry</i> , 2022, 374, 131759.	4.2	12

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19	Microbial enzymes induce colitis by reactivating triclosan in the mouse gastrointestinal tract. <i>Nature Communications</i> , 2022, 13, 136.	5.8	39
20	The fabrication, characterization, and application of chitosanâ€NaOH modified casein nanoparticles and their stabilized long-term stable high internal phase Pickering emulsions. <i>Food and Function</i> , 2022, 13, 1408-1420.	2.1	9
21	Structure and fermentation characteristics of five polysaccharides sequentially extracted from sugar beet pulp by different methods. <i>Food Hydrocolloids</i> , 2022, 126, 107462.	5.6	52
22	Structural and inflammatory characteristics of Maillard reaction products from litchi thaumatin-like protein and fructose. <i>Food Chemistry</i> , 2022, 374, 131821.	4.2	11
23	Alterations of host-gut microbiome interactions in multiple sclerosis. <i>EBioMedicine</i> , 2022, 76, 103798.	2.7	59
24	Hydroxytyrosol Alleviates Dextran Sulfate Sodium-Induced Colitis by Modulating Inflammatory Responses, Intestinal Barrier, and Microbiome. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2241-2252.	2.4	42
25	Exogenous GABA improves the antioxidant and anti-aging ability of silkworm (<i>Bombyx mori</i>). <i>Food Chemistry</i> , 2022, 383, 132400.	4.2	6
26	Co-delivery of EGCG and lycopene <i>via</i> a pickering double emulsion induced synergistic hypolipidemic effect. <i>Food and Function</i> , 2022, 13, 3419-3430.	2.1	6
27	The role of probiotic exopolysaccharides in adhesion to mucin in different gastrointestinal conditions. <i>Current Research in Food Science</i> , 2022, 5, 581-589.	2.7	10
28	Editorial: The Effects of Food Processing on Food Components and Their Health Functions. <i>Frontiers in Nutrition</i> , 2022, 9, 837956.	1.6	0
29	Editorial: Effects of Probiotics and Prebiotics on Gut Pathogens and Toxins. <i>Frontiers in Microbiology</i> , 2022, 13, 856779.	1.5	2
30	Gut Microbiota Composition in Relation to the Metabolism of Oral Administrated Resveratrol. <i>Nutrients</i> , 2022, 14, 1013.	1.7	13
31	Structure and Properties of Organogels Prepared from Rapeseed Oil with Stigmasterol. <i>Foods</i> , 2022, 11, 939.	1.9	9
32	Extraction, Structural Characterization, and Immunomodulatory Activity of a High Molecular Weight Polysaccharide From <i>Ganoderma lucidum</i> . <i>Frontiers in Nutrition</i> , 2022, 9, 846080.	1.6	5
33	Marine-derived uronic acid-containing polysaccharides: Structures, sources, production, and nutritional functions. <i>Trends in Food Science and Technology</i> , 2022, 122, 1-12.	7.8	19
34	Dietary cholesterol oxidation products: Perspectives linking food processing and storage with health implications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 738-779.	5.9	16
35	Bioactive Components From <i>Gracilaria rubra</i> With Growth Inhibition on HCT116 Colon Cancer Cells and Anti-inflammatory Capacity in RAW 264.7 Macrophages. <i>Frontiers in Nutrition</i> , 2022, 9, 856282.	1.6	2
36	An organâ€specific transcriptomic atlas of the medicinal plant <i>Bletilla striata</i> : Proteinâ€coding genes, microRNAs, and regulatory networks. <i>Plant Genome</i> , 2022, 15, e20210.	1.6	5

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37	Enzymatic Synthesis of Diacylglycerol-Enriched Oil by Two-Step Vacuum-Mediated Conversion of Fatty Acid Ethyl Ester and Fatty Acid From Soy Sauce By-Product Oil as Lipid-Lowering Functional Oil. <i>Frontiers in Nutrition</i> , 2022, 9, 884829.	1.6	4
38	Gut Microbiota-Derived Resveratrol Metabolites, Dihydroresveratrol and Lunularin, Significantly Contribute to the Biological Activities of Resveratrol. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	21
39	Structure and In Vitro Fermentation Characteristics of Polysaccharides Sequentially Extracted from Goji Berry (<i>Lycium barbarum</i>) Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2022, , .	2.4	9
40	Gut Microbiome: The Cornerstone of Life and Health. , 2022, 2022, 1-3.		37
41	The Role of Dihydroresveratrol in Enhancing the Synergistic Effect of <i>Ligilactobacillus salivarius</i> LiO1 and Resveratrol in Ameliorating Colitis in Mice. <i>Research</i> , 2022, 2022, .	2.8	14
42	Guidelines for inflammation models in mice for food components. <i>EFood</i> , 2022, 3, .	1.7	3
43	Intervention effects of delivery vehicles on the therapeutic efficacy of 6-gingerol on colitis. <i>Journal of Controlled Release</i> , 2022, 349, 51-66.	4.8	9
44	A Novel Continuous Phase-Transition Extraction Effectively Improves the Yield and Quality of Finger Citron Essential Oil Extract. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 911-921.	0.8	6
45	<i>In-vivo</i> biotransformation of citrus functional components and their effects on health. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 756-776.	5.4	30
46	Simultaneous determination of 14 bioactive citrus flavonoids using thin-layer chromatography combined with surface enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2021, 338, 128115.	4.2	30
47	Nanoliposomes as delivery system for anthocyanins: Physicochemical characterization, cellular uptake, and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2021, 139, 110554.	2.5	34
48	Dietary Pterostilbene Inhibited Colonic Inflammation in Dextran-Sodium-Sulfate-Treated Mice: A Perspective of Gut Microbiota. <i>Infectious Microbes & Diseases</i> , 2021, 3, 22-29.	0.5	3
49	Inhibitory effects of Î²-type glycosidic polysaccharide from <i>Pleurotus eryngii</i> on dextran sodium sulfate-induced colitis in mice. <i>Food and Function</i> , 2021, 12, 3831-3841.	2.1	10
50	Extraction kinetics, physicochemical properties and immunomodulatory activity of the novel continuous phase transition extraction of polysaccharides from <i>Ganoderma lucidum</i> . <i>Food and Function</i> , 2021, 12, 9708-9718.	2.1	7
51	A self-assembled amphiphilic polysaccharide-based co-delivery system for egg white derived peptides and curcumin with oral bioavailability enhancement. <i>Food and Function</i> , 2021, 12, 10512-10523.	2.1	7
52	A review on the bioavailability, bio-efficacies and novel delivery systems for piperine. <i>Food and Function</i> , 2021, 12, 8867-8881.	2.1	19
53	Tempeh: A semicentennial review on its health benefits, fermentation, safety, processing, sustainability, and affordability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1717-1767.	5.9	68
54	Flavor Characteristics of Ganpu Tea Formed During the Sun-Drying Processing and Its Antidepressant-Like Effects. <i>Frontiers in Nutrition</i> , 2021, 8, 647537.	1.6	12

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55	In vitro and in vivo study of the enhancement of carotenoid bioavailability in vegetables using excipient nanoemulsions: Impact of lipid content. <i>Food Research International</i> , 2021, 141, 110162.	2.9	26
56	Identification of 4- β -Demethyltangeretin as a Major Urinary Metabolite of Tangeretin in Mice and Its Anti-inflammatory Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4381-4391.	2.4	10
57	Pectins from fruits: Relationships between extraction methods, structural characteristics, and functional properties. <i>Trends in Food Science and Technology</i> , 2021, 110, 39-54.	7.8	123
58	Health effects of dietary sulfated polysaccharides from seafoods and their interaction with gut microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2882-2913.	5.9	36
59	Water extract of shepherd's purse prevents high-fructose induced-liver injury by regulating glucolipid metabolism and gut microbiota. <i>Food Chemistry</i> , 2021, 342, 128536.	4.2	14
60	Dietary Tangeretin Alleviated Dextran Sulfate Sodium-Induced Colitis in Mice via Inhibiting Inflammatory Response, Restoring Intestinal Barrier Function, and Modulating Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7663-7674.	2.4	40
61	Encapsulation of bifidobacterium in alginate microgels improves viability and targeted gut release. <i>Food Hydrocolloids</i> , 2021, 116, 106634.	5.6	57
62	Cloning, Heterologous Expression, and Characterization of a β -Carrageenase From Marine Bacterium <i>Wenyngzhuangia funcanilytica</i> : A Specific Enzyme for the Hybrid Carrageenan- α -Furcellaran. <i>Frontiers in Microbiology</i> , 2021, 12, 697218.	1.5	4
63	Comprehensive Utilization of Immature Honey Pomelo Fruit for the Production of Value-Added Compounds Using Novel Continuous Phase Transition Extraction Technology. <i>Biology</i> , 2021, 10, 815.	1.3	2
64	Promoting the Calcium-Uptake Bioactivity of Casein Phosphopeptides in vitro and in vivo. <i>Frontiers in Nutrition</i> , 2021, 8, 743791.	1.6	7
65	Structure analysis of ethyl ferulate from <i>Rubus corchorifolius</i> L.f. leaves and its inhibitory effects on HepG2 liver cancer cells. <i>Food Bioscience</i> , 2021, 45, 101340.	2.0	3
66	Effects of Molecular Distillation on the Chemical Components, Cleaning, and Antibacterial Abilities of Four Different Citrus Oils. <i>Frontiers in Nutrition</i> , 2021, 8, 731724.	1.6	7
67	Challenges of pectic polysaccharides as a prebiotic from the perspective of fermentation characteristics and anti-colitis activity. <i>Carbohydrate Polymers</i> , 2021, 270, 118377.	5.1	23
68	Characterization of insoluble dietary fiber from three food sources and their potential hypoglycemic and hypolipidemic effects. <i>Food and Function</i> , 2021, 12, 6576-6587.	2.1	35
69	Impact of encapsulating a probiotic (<i>Pediococcus pentosaceus</i> Li05) within gastro-responsive microgels on <i>Clostridium difficile</i> infections. <i>Food and Function</i> , 2021, 12, 3180-3190.	2.1	19
70	Effects of Antibacterial Peptide F1 on Bacterial Liposome Membrane Integrity. <i>Frontiers in Nutrition</i> , 2021, 8, 768890.	1.6	4
71	Biosynthesis of citrus flavonoids and their health effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 566-583.	5.4	130
72	IgE-binding epitope mapping of tropomyosin allergen (Exo m 1) from <i>Exopalaemon modestus</i> , the freshwater Siberian prawn. <i>Food Chemistry</i> , 2020, 309, 125603.	4.2	33

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73	Kinetic parameters of thiamine degradation in NASA spaceflight foods determined by the endpoints method for long-term storage. <i>Food Chemistry</i> , 2020, 302, 125365.	4.2	8
74	Insight into the allergenicity of shrimp tropomyosin glycated by functional oligosaccharides containing advanced glycation end products. <i>Food Chemistry</i> , 2020, 302, 125348.	4.2	28
75	<i>Lactobacillus acidophilus</i> loaded pickering double emulsion with enhanced viability and colon-adhesion efficiency. <i>LWT - Food Science and Technology</i> , 2020, 121, 108928.	2.5	46
76	Dietary resveratrol attenuated colitis and modulated gut microbiota in dextran sulfate sodium-treated mice. <i>Food and Function</i> , 2020, 11, 1063-1073.	2.1	75
77	Modulation of physicochemical stability and bioaccessibility of β -carotene using alginate beads and emulsion stabilized by scallop (<i>Patinopecten yessoensis</i>) gonad protein isolates. <i>Food Research International</i> , 2020, 129, 108875.	2.9	20
78	Triclocarban exposure exaggerates colitis and colon tumorigenesis: roles of gut microbiota involved. <i>Gut Microbes</i> , 2020, 12, 1690364.	4.3	29
79	Exploring the effects of carrier oil type on in vitro bioavailability of β -carotene: A cell culture study of carotenoid-enriched nanoemulsions. <i>LWT - Food Science and Technology</i> , 2020, 134, 110224.	2.5	32
80	Antifatigue effect of functional cookies fortified with mushroom powder (<i>Tricholoma</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 Td (1.5	7
81	Identification of Flavonoids From Finger Citron and Evaluation on Their Antioxidative and Antiaging Activities. <i>Frontiers in Nutrition</i> , 2020, 7, 584900.	1.6	19
82	Identification of Xanthomicrol as a Major Metabolite of 5-Demethyltangeretin in Mouse Gastrointestinal Tract and Its Inhibitory Effects on Colon Cancer Cells. <i>Frontiers in Nutrition</i> , 2020, 7, 103.	1.6	6
83	Characterization and digestion features of a novel polysaccharide-Fe(III) complex as an iron supplement. <i>Carbohydrate Polymers</i> , 2020, 249, 116812.	5.1	36
84	Effects of spray-drying temperature on the physicochemical properties and polymethoxyflavone loading efficiency of citrus oil microcapsules. <i>LWT - Food Science and Technology</i> , 2020, 133, 109954.	2.5	23
85	Factors impacting lipid digestion and β -carotene bioaccessibility assessed by standardized gastrointestinal model (INFOGEST): oil droplet concentration. <i>Food and Function</i> , 2020, 11, 7126-7137.	2.1	41
86	Preparation of newly identified polysaccharide from <i>Pleurotus eryngii</i> and its anti-inflammatory activities potential. <i>Journal of Food Science</i> , 2020, 85, 2822-2831.	1.5	13
87	Assembly pattern of multicomponent supramolecular oleogel composed of ceramide and lecithin in sunflower oil: self-assembly or self-sorting?. <i>Food and Function</i> , 2020, 11, 7651-7660.	2.1	23
88	Factors impacting lipid digestion and nutraceutical bioaccessibility assessed by standardized gastrointestinal model (INFOGEST): oil. <i>Food and Function</i> , 2020, 11, 9936-9946.	2.1	18
89	Food Additives: Foodborne Titanium Dioxide Nanoparticles Induce Stronger Adverse Effects in Obese Mice than Non-Obese Mice: Gut Microbiota Dysbiosis, Colonic Inflammation, and Proteome Alterations (Small 36/2020). <i>Small</i> , 2020, 16, 2070199.	5.2	2
90	Exploring the Antihyperglycemic Chemical Composition and Mechanisms of Tea Using Molecular Docking. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-12.	0.5	1

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91	Bioactive Components of Polyphenol-Rich and Non-Polyphenol-Rich Cranberry Fruit Extracts and Their Chemopreventive Effects on Colitis-Associated Colon Cancer. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6845-6853.	2.4	30
92	The chemopreventive effect of 5-demethylnobiletin, a unique citrus flavonoid, on colitis-driven colorectal carcinogenesis in mice is associated with its colonic metabolites. <i>Food and Function</i> , 2020, 11, 4940-4952.	2.1	23
93	In Situ Formation of Polymeric Nanoassemblies Using an Efficient Reversible Click Reaction. <i>Angewandte Chemie - International Edition</i> , 2020, 59, 15135-15140.	7.2	13
94	Increasing the nutritional value of strawberry puree by adding xylo-oligosaccharides. <i>Heliyon</i> , 2020, 6, e03769.	1.4	10
95	Structural Characterization and Pro-inflammatory Activity of a Thaumatin-Like Protein from Pulp Tissues of <i>Litchi chinensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6439-6447.	2.4	14
96	Solid state fermentation by <i>Fomitopsis pinicola</i> improves physicochemical and functional properties of wheat bran and the bran-containing products. <i>Food Chemistry</i> , 2020, 328, 127046.	4.2	30
97	Foodborne Titanium Dioxide Nanoparticles Induce Stronger Adverse Effects in Obese Mice than Non-Obese Mice: Gut Microbiota Dysbiosis, Colonic Inflammation, and Proteome Alterations. <i>Small</i> , 2020, 16, e2001858.	5.2	60
98	Structural characterization and immunostimulatory activity of a glucan from <i>Cyclina sinensis</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 161, 779-786.	3.6	22
99	Synergistic anticancer effects of curcumin and 3',4'-demethylnobiletin in combination on colon cancer cells. <i>Journal of Food Science</i> , 2020, 85, 1292-1301.	1.5	15
100	Soluble epoxide hydrolase is an endogenous regulator of obesity-induced intestinal barrier dysfunction and bacterial translocation. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2020, 117, 8431-8436.	3.3	32
101	Protection of Î ² -Carotene from Chemical Degradation in Emulsion-Based Delivery Systems Using Scallop (<i>Patinopecten yessoensis</i>) Gonad Protein Isolates. <i>Food and Bioprocess Technology</i> , 2020, 13, 680-692.	2.6	14
102	Highly Branched RG-I Domain Enrichment Is Indispensable for Pectin Mitigating against High-Fat Diet-Induced Obesity. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8688-8701.	2.4	52
103	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. <i>Food Frontiers</i> , 2020, 1, 109-133.	3.7	172
104	In Situ Formation of Polymeric Nanoassemblies Using an Efficient Reversible Click Reaction. <i>Angewandte Chemie</i> , 2020, 132, 15247-15252.	1.6	4
105	Progress in microencapsulation of probiotics: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 857-874.	5.9	238
106	Influence of Rosemary Extract Addition in Different Phases on the Oxidation of Lutein and WPI in WPI-Stabilized Lutein Emulsions. <i>Journal of Food Quality</i> , 2020, 2020, 1-10.	1.4	3
107	Inhibitory Effects of Peptide Lunasin in Colorectal Cancer HCT-116 Cells and Their Tumorsphere-Derived Subpopulation. <i>International Journal of Molecular Sciences</i> , 2020, 21, 537.	1.8	25
108	Whole Food-Based Approaches to Modulating Gut Microbiota and Associated Diseases. <i>Annual Review of Food Science and Technology</i> , 2020, 11, 119-143.	5.1	58

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109	Design of nanoemulsion-based delivery systems to enhance intestinal lymphatic transport of lipophilic food bioactives: Influence of oil type. <i>Food Chemistry</i> , 2020, 317, 126229.	4.2	42
110	Toxicity, gut microbiota and metabolome effects after copper exposure during early life in SD rats. <i>Toxicology</i> , 2020, 433-434, 152395.	2.0	26
111	Characterization of the Immunomodulatory Mechanism of a <i>Pleurotus eryngii</i> Protein by Isobaric Tags for Relative and Absolute Quantitation Proteomics. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13189-13199.	2.4	7
112	Arginine-lysine functionalized chitosan-casein core-shell and pH-responsive nanoparticles: fabrication, characterization and bioavailability enhancement of hydrophobic and hydrophilic bioactive compounds. <i>Food and Function</i> , 2020, 11, 4638-4647.	2.1	28
113	<i>Food Frontiers</i> : An academically sponsored new journal. <i>Food Frontiers</i> , 2020, 1, 3-5.	3.7	1
114	Astaxanthin attenuates d-galactose-induced brain aging in rats by ameliorating oxidative stress, mitochondrial dysfunction, and regulating metabolic markers. <i>Food and Function</i> , 2020, 11, 4103-4113.	2.1	37
115	Improvement of carotenoid bioaccessibility from spinach by co-ingesting with excipient nanoemulsions: impact of the oil phase composition. <i>Food and Function</i> , 2019, 10, 5302-5311.	2.1	40
116	The gastrointestinal fate of limonin and its effect on gut microbiota in mice. <i>Food and Function</i> , 2019, 10, 5521-5530.	2.1	12
117	Dietary Fibers from Fruits and Vegetables and Their Health Benefits via Modulation of Gut Microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1514-1532.	5.9	123
118	A sulfated polysaccharide from abalone influences iron uptake by the contrary impacts of its chelating and reducing activities. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 49-56.	3.6	10
119	Hepatic transcriptome and proteome analyses provide new insights into the regulator mechanism of dietary avicularin in diabetic mice. <i>Food Research International</i> , 2019, 125, 108570.	2.9	13
120	N-Acetyl-cysteine-Cysteine-Functionalized Chitosan ² -Lactoglobulin Self-Assembly Nanoparticles: A Promising Way for Oral Delivery of Hydrophilic and Hydrophobic Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12511-12519.	2.4	13
121	Structural Features and Digestive Behavior of Fucosylated Chondroitin Sulfate from Sea Cucumbers <i>Stichopus japonicus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10534-10542.	2.4	27
122	Characterization of polymethoxyflavone demethylation during drying processes of citrus peels. <i>Food and Function</i> , 2019, 10, 5707-5717.	2.1	24
123	Characterization of a probiotic starter culture with anti- <i>Candida</i> activity for Chinese pickle fermentation. <i>Food and Function</i> , 2019, 10, 6936-6944.	2.1	16
124	Fabrication of surface-active antioxidant biopolymers by using a grafted scallop (<i>Patinopeecten</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 stability of tuna oil-loaded emulsions. <i>Food and Function</i> , 2019, 10, 6752-6766.	2.1	20
125	Dietary cranberry suppressed colonic inflammation and alleviated gut microbiota dysbiosis in dextran sodium sulfate-treated mice. <i>Food and Function</i> , 2019, 10, 6331-6341.	2.1	67
126	Improved Simple Sample Pretreatment Method for Quantitation of Major Human Milk Oligosaccharides Using Ultrahigh Pressure Liquid Chromatography with Fluorescence Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12237-12244.	2.4	21

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127	Bioaccessibility and cellular uptake of β -carotene in emulsion-based delivery systems using scallop (<i>Patinopecten yessoensis</i>) gonad protein isolates: effects of carrier oil. Food and Function, 2019, 10, 49-60.	2.1	31
128	Synergistic chemopreventive effect of allyl isothiocyanate and sulforaphane on non-small cell lung carcinoma cells. Food and Function, 2019, 10, 893-902.	2.1	32
129	Encapsulation of Bifidobacterium pseudocatenulatum G7 in gastroprotective microgels: Improvement of the bacterial viability under simulated gastrointestinal conditions. Food Hydrocolloids, 2019, 91, 283-289.	5.6	57
130	Dietary Intake of <i>Pleurotus eryngii</i> Ameliorated Dextran-Sulfate-Induced Colitis in Mice. Molecular Nutrition and Food Research, 2019, 63, e1801265.	1.5	54
131	Inhibitory effects of 7,7-dibromo-curcumin on 12-O-tetradecanoylphorbol-13-acetate-induced skin inflammation. European Journal of Pharmacology, 2019, 858, 172479.	1.7	8
132	Identification of a new benzophenone from <i>Psidium guajava</i> L. leaves and its antineoplastic effects on human colon cancer cells. Food and Function, 2019, 10, 4189-4198.	2.1	21
133	Insight into the effects of deglycosylation and glycation of shrimp tropomyosin on <i>in vivo</i> allergenicity and mast cell function. Food and Function, 2019, 10, 3934-3941.	2.1	20
134	IgA-Targeted Lactobacillus jensenii Modulated Gut Barrier and Microbiota in High-Fat Diet-Fed Mice. Frontiers in Microbiology, 2019, 10, 1179.	1.5	22
135	Characterization of Bacterial Microbiota in Tilapia Fillets Under Different Storage Temperatures. Journal of Food Science, 2019, 84, 1487-1493.	1.5	15
136	Hypoglycemic effects of wheat bran alkylresorcinols in high-fat/high-sucrose diet and low-dose streptozotocin-induced type 2 diabetic male mice and protection of pancreatic β cells. Food and Function, 2019, 10, 3282-3290.	2.1	18
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148	Analysis of bisabolocurcumin ether (a terpene-conjugated curcuminoid) and three curcuminoids in <i>Curcuma</i> species from different regions by UPLC-ESI MS/MS and their <i>in vitro</i> anti-inflammatory activities. <i>Journal of Functional Foods</i> , 2019, 52, 186-195.	1.6	10
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