Rui Hai Liu

List of Publications by Year
in descending order

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246 papers	33,798 citations	8208 78 h-index	4414 178 g-index
252 all docs	252 docs citations	252 times ranked	29266 citing authors

#	Article	IF	Citations
1	Current knowledge of anthocyanin metabolism in the digestive tract: absorption, distribution, degradation, and interconversion. Critical Reviews in Food Science and Nutrition, 2023, 63, 5953-5966.	5.4	22
2	3D food printing: Applications of plant-based materials in extrusion-based food printing. Critical Reviews in Food Science and Nutrition, 2022, 62, 7184-7198.	5.4	28
3	Identification of key phenolic compounds responsible for antioxidant activities of free and bound fractions of blackberry varieties' extracts by boosted regression trees. Journal of the Science of Food and Agriculture, 2022, 102, 984-994.	1.7	21
4	Effects of chitooligosaccharide-functionalized graphene oxide on stability, simulated digestion, and antioxidant activity of blueberry anthocyanins. Food Chemistry, 2022, 368, 130684.	4.2	8
5	Foxtail millet supplementation improves glucose metabolism and gut microbiota in rats with high-fat diet/streptozotocin-induced diabetes. Food Science and Human Wellness, 2022, 11, 119-128.	2.2	17
6	Bioactive compounds of highland barley and their health benefits. Journal of Cereal Science, 2022, 103, 103366.	1.8	20
7	Effect of chitosan oligosaccharide glycosylation on the emulsifying property of lactoferrin. International Journal of Biological Macromolecules, 2022, 209, 93-106.	3.6	19
8	Changes in polyphenol fractions and bacterial composition after inÂvitrofermentation of apple peel polyphenol by gut microbiota. International Journal of Food Science and Technology, 2022, 57, 4268-4276.	1.3	4
9	The effect of in vitro gastrointestinal digestion on the phenolic profiles, bioactivities and bioaccessibility of Rhodiola. Food and Function, 2022, 13, 5752-5765.	2.1	3
10	Pu-erh Tea Restored Circadian Rhythm Disruption by Regulating Tryptophan Metabolism. Journal of Agricultural and Food Chemistry, 2022, 70, 5610-5623.	2.4	16
11	Mitochondria are involved in the combination of blueberry and apple peel extracts synergistically ameliorating the lifespan and oxidative stress in Caenorhabditis elegans. Food and Function, 2022, 13, 8204-8213.	2.1	3
12	<scp>DAF</scp>â€16 is involved in colonic metabolites of ferulic acidâ€promoted longevity and stress resistance of Caenorhabditis elegans. Journal of the Science of Food and Agriculture, 2022, 102, 7017-7029.	1.7	2
13	Accumulation of phenolics, antioxidant and antiproliferative activity of sweet corn (Zea mays) Tj ETQq1 1 0.784314 rgBT /Over 2462-2470.	1.3	5
14	Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and Î²-glucosidase activities, color, and antioxidant activities of blueberry (Vaccinium Spp.) puree. Food Chemistry, 2021, 342, 128564.	4.2	54
15	Goji berry (Lycium spp.) extracts exhibit antiproliferative activity via modulating cell cycle arrest, cell apoptosis, and the p53 signaling pathway. Food and Function, 2021, 12, 6513-6525.	2.1	17
16	Wild pink bayberry fruit: the effect of in vitro gastrointestinal digestion on phytochemical profiles, and antioxidant and antiproliferative activities. Food and Function, 2021, 12, 2126-2136.	2.1	20
17	HSF-1 and SIR-2.1 linked insulin-like signaling is involved in goji berry (Lycium spp.) extracts promoting lifespan extension of Caenorhabditis elegans. Food and Function, 2021, 12, 7851-7866.	2.1	18
18	Methionine restriction alleviates age-associated cognitive decline via fibroblast growth factor 21. Redox Biology, 2021, 41, 101940.	3.9	30

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19	High-fiber diet mitigates maternal obesity-induced cognitive and social dysfunction in the offspring via gut-brain axis. Cell Metabolism, 2021, 33, 923-938.e6.	7.2	110
20	Mediation of the microbiome-gut axis by oyster (Crassostrea gigas) polysaccharides: A possible protective role in alcoholic liver injury. International Journal of Biological Macromolecules, 2021, 182, 968-976.	3.6	24
21	Comparison of phytochemical profiles, antioxidant and antiproliferative activities in Chinese bayberry (Myrica rubra Sieb. et Zucc.) fruits. Journal of Food Science, 2021, 86, 4691-4703.	1.5	9
22	Rhodiola extract promotes longevity and stress resistance of Caenorhabditis elegans via DAF-16 and SKN-1. Food and Function, 2021, 12, 4471-4483.	2.1	30
23	Nutritional constituent and health benefits of chickpea (Cicer arietinum L.): A review. Food Research International, 2021, 150, 110790.	2.9	29
24	IRS-1/PI3K/Akt pathway and miRNAs are involved in whole grain highland barley (Hordeum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	2.1	40
25	Fabrication, characterization and evaluation of myricetin adsorption onto starch nanoparticles. Carbohydrate Polymers, 2020, 250, 116848.	5.1	29
26	Highland Barley Whole Grain (Hordeum vulgare L.) Ameliorates Hyperlipidemia by Modulating Cecal Microbiota, miRNAs, and AMPK Pathways in Leptin Receptor-Deficient db/db Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 11735-11746.	2.4	29
27	Anthocyanin accumulation, biosynthesis and antioxidant capacity of black sweet corn (Zea mays L.) during kernel development over two growing seasons. Journal of Cereal Science, 2020, 95, 103065.	1.8	13
28	Effects of ethyl acetate fractional extract fromPortulaca oleraceaL. (POâ€EA) on lifespan and healthspan inCaenorhabditis elegans. Journal of Food Science, 2020, 85, 4367-4376.	1.5	14
29	Blueberry malvidin-3-galactoside modulated gut microbial dysbiosis and microbial TCA cycle KEGG pathway disrupted in a liver cancer model induced by HepG2 cells. Food Science and Human Wellness, 2020, 9, 245-255.	2.2	18
30	SKN-1 is involved in combination of apple peels and blueberry extracts synergistically protecting against oxidative stress in Caenorhabditis elegans. Food and Function, 2020, 11, 5409-5419.	2.1	16
31	Biosynthesis and accumulation of multiâ€vitamins in black sweet corn (Zea mays L.) during kernel development. Journal of the Science of Food and Agriculture, 2020, 100, 5230-5238.	1.7	7
32	Comparison of phenolics, antioxidant, and antiproliferative activities of two Hypsizygus marmoreus varieties. Journal of Food Science, 2020, 85, 2227-2235.	1.5	16
33	Phenolic profiles, antioxidant, antiproliferative, and hypoglycemic activities of Ehretia macrophyla Wall. (EMW) fruit. Journal of Food Science, 2020, 85, 2177-2185.	1.5	12
34	Antiproliferative Activity of Ursolic Acid in MDA-MB-231 Human Breast Cancer Cells through Nrf2 Pathway Regulation. Journal of Agricultural and Food Chemistry, 2020, 68, 7404-7415.	2.4	20
35	Combination of apple peel and blueberry extracts synergistically induced lifespan extension via DAF-16 in Caenorhabditis elegans. Food and Function, 2020, 11, 6170-6185.	2.1	19
36	Ficus caricapolysaccharide attenuates DSS-induced ulcerative colitis in C57BL/6 mice. Food and Function, 2020, 11, 6666-6679.	2.1	62

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37	Malvidin-3-galactoside from blueberry suppresses the growth and metastasis potential of hepatocellular carcinoma cell Huh-7 by regulating apoptosis and metastases pathways. Food Science and Human Wellness, 2020, 9, 136-145.	2.2	21
38	Integrated Transcriptomic and Metabolic Framework for Carbon Metabolism and Plant Hormones Regulation in Vigna radiata during Post-Germination Seedling Growth. Scientific Reports, 2020, 10, 3745.	1.6	7
39	Assessment of the Phenolic Profiles, Hypoglycemic Activity, and Molecular Mechanism of Different Highland Barley (Hordeum vulgare L.) Varieties. International Journal of Molecular Sciences, 2020, 21, 1175.	1.8	47
40	Raspberry extract promoted longevity and stress toleranceviathe insulin/IGF signaling pathway and DAF-16 inCaenorhabditis elegans. Food and Function, 2020, 11, 3598-3609.	2.1	27
41	Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. Food Chemistry, 2020, 318, 126484.	4.2	33
42	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. International Journal of Biological Macromolecules, 2020, 150, 326-335.	3.6	94
43	Dynamic changes of phytochemical profiles identified key points of flaxseed capsule maturation for lignan accumulation. Industrial Crops and Products, 2020, 147, 112219.	2.5	4
44	Effects of Orange Extracts on Longevity, Healthspan, and Stress Resistance in Caenorhabditis elegans. Molecules, 2020, 25, 351.	1.7	45
45	Nobiletin Delays Aging and Enhances Stress Resistance of Caenorhabditis elegans. International Journal of Molecular Sciences, 2020, 21, 341.	1.8	31
46	Raspberry extract ameliorates oxidative stress in Caenorhabditis elegans via the SKN-1/Nrf2 pathway. Journal of Functional Foods, 2020, 70, 103977.	1.6	21
47	Guidelines for antioxidant assays for food components. Food Frontiers, 2020, 1, 60-69.	3.7	243
48	Effects of alternate-day fasting, time-restricted fasting and intermittent energy restriction DSS-induced on colitis and behavioral disorders. Redox Biology, 2020, 32, 101535.	3.9	71
49	Improving freeze-thaw stability of soy nanoparticle-stabilized emulsions through increasing particle size and surface hydrophobicity. Food Hydrocolloids, 2019, 87, 404-412.	5.6	50
50	Red-jambo peel extract shows antiproliferative activity against HepG2 human hepatoma cells. Food Research International, 2019, 124, 93-100.	2.9	11
51	Magnesium is a critical element for competent development of bovine embryos. Theriogenology, 2019, 140, 109-116.	0.9	4
52	Comparative assessment of phytochemical profiles and antioxidant and antiproliferative activities of kiwifruit (Actinidia deliciosa) cultivars. Journal of Food Biochemistry, 2019, 43, e13025.	1.2	17
53	Whole Grain Brown Rice Extrudate Ameliorates the Symptoms of Diabetes by Activating the IRS1/PI3K/AKT Insulin Pathway in db/db Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 11657-11664.	2.4	36
54	Comparative study on the physicochemical properties and bioactivities of polysaccharide fractions extracted from Fructus Mori at different temperatures. Food and Function, 2019, 10, 410-421.	2.1	67

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55	A comparison study on polysaccharides extracted from Fructus Mori using different methods: structural characterization and glucose entrapment. Food and Function, 2019, 10, 3684-3695.	2.1	61
56	Effect of In Vitro Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. Journal of Agricultural and Food Chemistry, 2019, 67, 7016-7024.	2.4	46
57	Comparative Study of Phenolic Profiles, Antioxidant and Antiproliferative Activities in Different Vegetative Parts of Ramie (Boehmeria nivea L.). Molecules, 2019, 24, 1551.	1.7	20
58	Structure andin vitrohypoglycemic activity of a homogenous polysaccharide purified fromSargassum pallidum. Food and Function, 2019, 10, 2828-2838.	2.1	38
59	Comprehensive evaluation of biosynthesis, accumulation, regulation of folate and vitamin C in waxy maize (Zea mays L. var. ceratina) with kernel development. Journal of Cereal Science, 2019, 87, 215-224.	1.8	8
60	Comparison of phenolics, flavonoids, and cellular antioxidant activities in ear sections of sweet corn (Zea mays L. saccharata Sturt). Journal of Food Processing and Preservation, 2019, 43, e13855.	0.9	22
61	The chemical structure and biological activities of a novel polysaccharide obtained from Fructus Mori and its zinc derivative. Journal of Functional Foods, 2019, 54, 64-73.	1.6	54
62	In vitro digestibility and prebiotic potential of a novel polysaccharide from Rosa roxburghii Tratt fruit. Journal of Functional Foods, 2019, 52, 408-417.	1.6	64
63	Mechanisms underlying the protective effects of blueberry extract against ultraviolet radiation in a skin cell co-culture system. Journal of Functional Foods, 2019, 52, 603-610.	1.6	18
64	Potential Mechanisms of Action of Dietary Phytochemicals for Cancer Prevention by Targeting Cellular Signaling Transduction Pathways. Journal of Agricultural and Food Chemistry, 2018, 66, 3260-3276.	2.4	88
65	Ursolic acid, a potential anticancer compound for breast cancer therapy. Critical Reviews in Food Science and Nutrition, 2018, 58, 568-574.	5.4	119
66	Evaluation of carotenoid biosynthesis, accumulation and antioxidant activities in sweetcorn (Zea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 53, 381-388.	1.3	25
67	Blueberry extract promotes longevity and stress toleranceviaDAF-16 inCaenorhabditis elegans. Food and Function, 2018, 9, 5273-5282.	2.1	87
68	Corn phytochemicals and their health benefits. Food Science and Human Wellness, 2018, 7, 185-195.	2.2	122
69	Characterization of a novel polysaccharide from the leaves of Moringa oleifera and its immunostimulatory activity. Journal of Functional Foods, 2018, 49, 391-400.	1.6	47
70	Ovalbumin as an Outstanding Pickering Nanostabilizer for High Internal Phase Emulsions. Journal of Agricultural and Food Chemistry, 2018, 66, 8795-8804.	2.4	161
71	A full utilization of rice husk to evaluate phytochemical bioactivities and prepare cellulose nanocrystals. Scientific Reports, 2018, 8, 10482.	1.6	52
72	Modulation of gut microbiota by mulberry fruit polysaccharide treatment of obese diabetic db/db mice. Food and Function, 2018, 9, 3732-3742.	2.1	116

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73	Comparative assessment of phytochemical profile, antioxidant capacity and anti-proliferative activity in different varieties of brown rice (Oryza sativa L.). LWT - Food Science and Technology, 2018, 96, 19-25.	2.5	31
74	Phenolic content, antioxidant and antiproliferative activities of six varieties of white sesame seeds (Sesamum indicumÂL.). RSC Advances, 2017, 7, 5751-5758.	1.7	35
75	Phytochemical profiles and antioxidant activity of brown rice varieties. Food Chemistry, 2017, 227, 432-443.	4.2	63
76	Effect and mechanism of Sorbus pohuashanensis (Hante) Hedl. flavonoids protect against arsenic trioxide-induced cardiotoxicity. Biomedicine and Pharmacotherapy, 2017, 88, 1-10.	2.5	33
77	Microwave-assisted extraction of polysaccharides from Moringa oleifera Lam. leaves: Characterization and hypoglycemic activity. Industrial Crops and Products, 2017, 100, 1-11.	2.5	154
78	Recovery of phenolics from the ethanolic extract of sugarcane (Saccharum officinarum L.) baggase and evaluation of the antioxidant and antiproliferative activities. Industrial Crops and Products, 2017, 107, 360-369.	2.5	31
79	Optimization of microwave-assisted extraction of Sargassum thunbergii polysaccharides and its antioxidant and hypoglycemic activities. Carbohydrate Polymers, 2017, 173, 192-201.	5.1	155
80	Comparative suppression of NLRP3 inflammasome activation with LPS-induced inflammation by blueberry extracts (Vaccinium spp.). RSC Advances, 2017, 7, 28931-28939.	1.7	15
81	Phytochemical profiles and antioxidant activity of processed brown rice products. Food Chemistry, 2017, 232, 67-78.	4.2	55
82	Phytochemical profiles and antioxidant activity of 27 cultivars of tea. International Journal of Food Sciences and Nutrition, 2017, 68, 525-537.	1.3	18
83	Phytochemical composition, cellular antioxidant capacity and antiproliferative activity in mango (Mangifera indica L.) pulp and peel. International Journal of Food Science and Technology, 2017, 52, 817-826.	1.3	41
84	Major triterpenoids in Chinese hawthorn â€œCrataegus pinnatifidaâ€•and their effects on cell proliferation and apoptosis induction in MDA-MB-231 cancer cells. Food and Chemical Toxicology, 2017, 100, 149-160.	1.8	37
85	Effects of tetramethylpyrazine from Chinese black vinegar on antioxidant and hypolipidemia activities in HepG2 cells. Food and Chemical Toxicology, 2017, 109, 930-940.	1.8	44
86	Averrhoa carambolafree phenolic extract ameliorates nonalcoholic hepatic steatosis by modulating mircoRNA-34a, mircoRNA-33 and AMPK pathways in leptin receptor-deficient db/db mice. Food and Function, 2017, 8, 4496-4507.	2.1	26
87	Fabrication and Optimization of Selfâ€Microemulsions to Improve the Oral Bioavailability of Total Flavones of HippophaÃ« rhamnoides L. Journal of Food Science, 2017, 82, 2901-2909.	1.5	15
88	Phenolic compounds, antioxidant activity, antiproliferative activity and bioaccessibility of Sea buckthorn (HippophaÃ« rhamnoidesL.) berries as affected byin vitrodigestion. Food and Function, 2017, 8, 4229-4240.	2.1	51
89	The Transcription Factor DAF-16 is Essential for Increased Longevity in C. elegans Exposed to Bifidobacterium longum BB68. Scientific Reports, 2017, 7, 7408.	1.6	51
90	Comparative assessment of phytochemical profiles, antioxidant and antiproliferative activities of Sea buckthorn (HippophaÃ« rhamnoides L.) berries. Food Chemistry, 2017, 221, 997-1003.	4.2	126

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91	Fractionation, preliminary structural characterization and bioactivities of polysaccharides from Sargassum pallidum. Carbohydrate Polymers, 2017, 155, 261-270.	5.1	106
92	Comparison of phytochemical profiles, antioxidant and cellular antioxidant activities of different varieties of blueberry (Vaccinium spp.). Food Chemistry, 2017, 217, 773-781.	4.2	184
93	Comparison of phytochemical profiles and health benefits in fiber and oil flaxseeds (Linum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	4.2	72
94	Impact of Novel Prebiotic Galacto-Oligosaccharides on Various Biomarkers of Colorectal Cancer in Wister Rats. International Journal of Molecular Sciences, 2017, 18, 1785.	1.8	17
95	Evaluation of Biosynthesis, Accumulation and Antioxidant Activityof Vitamin E in Sweet Corn (Zea) Tj ETQq1 1 0.784314 rgBT /Overlo	1.8	28
96	Novel Combination of Prebiotics Galacto-Oligosaccharides and Inulin-Inhibited Aberrant Crypt Foci Formation and Biomarkers of Colon Cancer in Wistar Rats. Nutrients, 2016, 8, 465.	1.7	39
97	Comparison of phytochemical profiles, antioxidant and cellular antioxidant activities of seven cultivars of Aloe. International Journal of Food Science and Technology, 2016, 51, 1489-1494.	1.3	19
98	A novel polysaccharide isolated from mulberry fruits (Murus alba L.) and its selenide derivative: structural characterization and biological activities. Food and Function, 2016, 7, 2886-2897.	2.1	65
99	Phenolic profiles and chemical- or cell-based antioxidant activities of four star fruit (Averrhoa) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	1.7	19
100	A consecutive centrifugal method for concentration of human enteric viruses in water samples. Archives of Virology, 2016, 161, 3323-3330.	0.9	3
101	The use of an enzymatic extraction procedure for the enhancement of highland barley (Hordeum) Tj ETQq1 1 0.784314 rgBT /Over Technology, 2016, 51, 1916-1924.	1.3	25
102	Effects of aging on the phytochemical profile and antioxidative activity of Pericarpium Citri Reticulatae â€˜Chachiensisâ€™. RSC Advances, 2016, 6, 105272-105281.	1.7	21
103	In vitro fermentation of mulberry fruit polysaccharides by human fecal inocula and impact on microbiota. Food and Function, 2016, 7, 4637-4643.	2.1	78
104	Phytochemical profiles and cellular antioxidant activity of Malus doumeri (bois) chevalier on 2,2â€²-azobis (2-amidinopropane) dihydrochloride (ABAP)-induced oxidative stress. Journal of Functional Foods, 2016, 25, 242-256.	1.6	23
105	Preparation of Prunella vulgaris polysaccharide-zinc complex and its antiproliferative activity in HepG2 cells. International Journal of Biological Macromolecules, 2016, 91, 671-679.	3.6	38
106	Whole food approach for type 2 diabetes prevention. Molecular Nutrition and Food Research, 2016, 60, 1819-1836.	1.5	45
107	Novel triterpenoids isolated from raisins exert potent antiproliferative activities by targeting mitochondrial and Ras/Raf/ERK signaling in human breast cancer cells. Food and Function, 2016, 7, 3244-3251.	2.1	14
108	Influence of the stage of ripeness on the phytochemical profiles, antioxidant and antiproliferative activities in different parts of Citrus reticulata Blanco cv. Chachiensis. LWT - Food Science and Technology, 2016, 69, 67-75.	2.5	50

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109	2Î±-Hydroxyursolic Acid Inhibited Cell Proliferation and Induced Apoptosis in MDA-MB-231 Human Breast Cancer Cells through the p38/MAPK Signal Transduction Pathway. Journal of Agricultural and Food Chemistry, 2016, 64, 1806-1816.	2.4	42
110	Effect of germination on lignan biosynthesis, and antioxidant and antiproliferative activities in flaxseed (Linum usitatissimum L.). Food Chemistry, 2016, 205, 170-177.	4.2	71
111	The digestibility of mulberry fruit polysaccharides and its impact on lipolysis under simulated saliva, gastric and intestinal conditions. Food Hydrocolloids, 2016, 58, 171-178.	5.6	101
112	Effect of polysaccharides from Tremella fuciformis on UV-induced photoaging. Journal of Functional Foods, 2016, 20, 400-410.	1.6	92
113	Characterization of polysaccharide fractions in mulberry fruit and assessment of their antioxidant and hypoglycemic activities in vitro. Food and Function, 2016, 7, 530-539.	2.1	155
114	Protein-Bound Polysaccharide from Corbicula fluminea Inhibits Cell Growth in MCF-7 and MDA-MB-231 Human Breast Cancer Cells. PLoS ONE, 2016, 11, e0167889.	1.1	21
115	Effect of germination on vitamin C, phenolic compounds and antioxidant activity in flaxseed (Linum) Tj ETQq1 1 0.784314 rgBT /O	1.3	36
116	The dynamic changes of ascorbic acid, tocopherols and antioxidant activity during germination of soya bean (Glycine max). International Journal of Food Science and Technology, 2015, 50, 2367-2374.	1.3	14
117	Comparative Assessment of Phenolic Content and in Vitro Antioxidant Capacity in the Pulp and Peel of Mango Cultivars. International Journal of Molecular Sciences, 2015, 16, 13507-13527.	1.8	65
118	Effect of in vitro digestion of yerba mate (Ilex paraguariensis A. St. Hil.) extract on the cellular antioxidant activity, antiproliferative activity and cytotoxicity toward HepG2 cells. Food Research International, 2015, 77, 257-263.	2.9	33
119	Potential mechanism of mycelium polysaccharide from Pholiota dinghuensis Bi in regulating the proliferation and apoptosis of human breast cancer MCF-7 cells through p38/MAPK pathway. Journal of Functional Foods, 2015, 12, 375-388.	1.6	20
120	Phytochemical Profiles and Antioxidant Activity of Different Varieties of Adinandra Tea (Adinandra Jack). Journal of Agricultural and Food Chemistry, 2015, 63, 169-176.	2.4	58
121	Characterization, antioxidant and immunomodulatory activities of polysaccharides from Prunella vulgaris Linn. International Journal of Biological Macromolecules, 2015, 75, 298-305.	3.6	142
122	Ethnomedicinal values, phenolic contents and antioxidant properties of wild culinary vegetables. Journal of Ethnopharmacology, 2015, 162, 333-345.	2.0	53
123	Effect of yerba mate (Ilex paraguariensis A. St. Hil.) infusion obtained by freeze concentration technology on antioxidant status of healthy individuals. LWT - Food Science and Technology, 2015, 62, 948-954.	2.5	39
124	Structural characterization and immunomodulatory activity of a new heteropolysaccharide from Prunella vulgaris. Food and Function, 2015, 6, 1557-1567.	2.1	39
125	Optimization for ultrasound extraction of polysaccharides from mulberry fruits with antioxidant and hyperglycemic activity in vitro. Carbohydrate Polymers, 2015, 130, 122-132.	5.1	230
126	Phenolic contents and cellular antioxidant activity of Chinese hawthorn â€œCrataegus pinnatifidaâ€• Food Chemistry, 2015, 186, 54-62.	4.2	104

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127	Feijoada whole meal shows higher inÂvitro antioxidant activity than combination of individual ingredients. LWT - Food Science and Technology, 2015, 63, 1097-1101.	2.5	2
128	Phenolics content, antioxidant and antiproliferative activities of dehulled highland barley (Hordeum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.6	104
129	Phenolic and carotenoid profiles and antiproliferative activity of foxtail millet. Food Chemistry, 2015, 174, 495-501.	4.2	105
130	Effect of Processing on Phenolic Antioxidants of Fruits, Vegetables, and Grainsâ€"A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 887-918.	5.4	328
131	Antioxidant and Antiproliferative Activities of Twenty-Four Vitis vinifera Grapes. PLoS ONE, 2014, 9, e105146.	1.1	66
132	Synergistic Radiation Protective Effect of Purified Auricularia auricular-judae Polysaccharide (AAP IV) with Grape Seed Procyanidins. Molecules, 2014, 19, 20675-20694.	1.7	36
133	Interaction of milk whey protein with common phenolic acids. Journal of Molecular Structure, 2014, 1058, 228-233.	1.8	65
134	Antiproliferative, antimutagenic and antioxidant activities of a Brazilian tropical fruit juice. LWT - Food Science and Technology, 2014, 59, 1319-1324.	2.5	22
135	Phytochemical and Antiproliferative Activity of Proso Millet. PLoS ONE, 2014, 9, e104058.	1.1	78
136	Phytochemical Profiles and Antioxidant Activities in Six Species of Ramie Leaves. PLoS ONE, 2014, 9, e108140.	1.1	44
137	Anti-Proliferative Effects in Human Breast Cancer MDA. MCF-7 Cells & Human Breast Epithelial MCF-10a Cells and Western Blot Analysis from Adlay (Coix Lacryma-Jobi L.) Varieties Phenolic Extracts. Journal of Food and Nutrition Research (Newark, Del), 2014, 2, 792-799.	0.1	0
138	Whole apple extracts increase lifespan, healthspan and resistance to stress in Caenorhabditis elegans. Journal of Functional Foods, 2013, 5, 1235-1243.	1.6	97
139	Assessment of antioxidant and antiproliferative activities and the identification of phenolic compounds of exotic Brazilian fruits. Food Research International, 2013, 53, 417-425.	2.9	62
140	Over-expression of l-galactono-Î³-lactone dehydrogenase increases vitamin C, total phenolics and antioxidant activity in lettuce through bio-fortification. Plant Cell, Tissue and Organ Culture, 2013, 114, 225-236.	1.2	14
141	Dietary Bioactive Compounds and Their Health Implications. Journal of Food Science, 2013, 78, A18-25.	1.5	388
142	The phenolic profiles and antioxidant activity in different types of tea. International Journal of Food Science and Technology, 2013, 48, 163-171.	1.3	74
143	Phytochemical Profiles and Antioxidant Activity of Adlay Varieties. Journal of Agricultural and Food Chemistry, 2013, 61, 5103-5113.	2.4	180
144	Lactobacillus Salivarius REN Inhibits Rat Oral Cancer Induced by 4-Nitroquioline 1-Oxide. Cancer Prevention Research, 2013, 6, 686-694.	0.7	68

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145	The inhibitory effect of milk on the absorption of dietary phenolic acids and the change in human plasma antioxidant capacity through a mechanism involving both milk proteins and fats. Molecular Nutrition and Food Research, 2013, 57, 1228-1236.	1.5	7
146	Health-Promoting Components of Fruits and Vegetables in the Diet. Advances in Nutrition, 2013, 4, 384S-392S.	2.9	881
147	Determination of Antioxidant Activity in Foods and Beverages by Reaction with 2,2â€²-Diphenyl-1-Picrylhydrazyl (DPPH): Collaborative Study First Action 2012.04. Journal of AOAC INTERNATIONAL, 2012, 95, 1562-1569.	0.7	40
148	Effect of Curing Method and Freeze-Thawing on Subsequent Growth of Listeria monocytogenes on Cold-Smoked Salmon. Journal of Food Protection, 2012, 75, 1619-1626.	0.8	22
149	Short communication: Antioxidant activity of calf milk replacers. Journal of Dairy Science, 2012, 95, 2703-2706.	1.4	17
150	Effect of Germination on Phytochemical Profiles and Antioxidant Activity of Mung Bean Sprouts (Vigna radiata). Journal of Agricultural and Food Chemistry, 2012, 60, 11050-11055.	2.4	193
151	Phytochemicals in diets for breast cancer prevention: The importance of resveratrol and ursolic acid. Food Science and Human Wellness, 2012, 1, 1-13.	2.2	48
152	Cellular Antioxidant Activity of Feijoada Whole Meal Coupled with an in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2012, 60, 4826-4832.	2.4	70
153	Health Benefits of Phytochemicals in Whole Foods. , 2012, , 293-310.		10
154	Free ferulic acid uptake in lactating cows. Journal of Dairy Science, 2012, 95, 6563-6570.	1.4	18
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