

Liangli Lucy Yu

List of Publications by Year in descending order

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265
papers

11,037
citations

28242

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h-index

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93
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290
all docs

290
docs citations

290
times ranked

12213
citing authors

#	ARTICLE	IF	CITATIONS
1	Free Radical Scavenging Properties of Wheat Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1619-1624.	2.4	788
2	High-Throughput Relative DPPH Radical Scavenging Capacity Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7429-7436.	2.4	285
3	Carotenoid, Tocopherol, Phenolic Acid, and Antioxidant Properties of Maryland-Grown Soft Wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6649-6657.	2.4	270
4	Antioxidant Properties of Bran Extracts from "Akron" Wheat Grown at Different Locations. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1566-1570.	2.4	252
5	Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. <i>Food Chemistry</i> , 2014, 142, 269-275.	4.2	251
6	Fatty Acid Composition and Antioxidant Properties of Cold-Pressed Marionberry, Boysenberry, Red Raspberry, and Blueberry Seed Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 566-573.	2.4	241
7	Antioxidant properties of cold-pressed black caraway, carrot, cranberry, and hemp seed oils. <i>Food Chemistry</i> , 2005, 91, 723-729.	4.2	239
8	Total phenolic contents, chelating capacities, and radical-scavenging properties of black peppercorn, nutmeg, rosehip, cinnamon and oregano leaf. <i>Food Chemistry</i> , 2007, 100, 990-997.	4.2	221
9	Phytochemicals and Antioxidant Properties in Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6108-6114.	2.4	216
10	Fatty acid composition, oxidative stability, antioxidant and antiproliferative properties of selected cold-pressed grape seed oils and flours. <i>Food Chemistry</i> , 2011, 128, 391-399.	4.2	193
11	Total phenolic contents and antioxidant properties of commonly consumed vegetables grown in Colorado. <i>LWT - Food Science and Technology</i> , 2006, 39, 1155-1162.	2.5	190
12	Tentative identification, quantitation, and principal component analysis of green pu-erh, green, and white teas using UPLC/DAD/MS. <i>Food Chemistry</i> , 2011, 126, 1269-1277.	4.2	188
13	Antioxidant properties of hard winter wheat extracts. <i>Food Chemistry</i> , 2002, 78, 457-461.	4.2	166
14	Chemical Compositions, Antioxidant Capacities, and Antiproliferative Activities of Selected Fruit Seed Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3773-3778.	2.4	155
15	Free Radical Scavenging Properties of Conjugated Linoleic Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3452-3456.	2.4	151
16	Total phenolic content and DPPH radical scavenging activity of lettuce (<i>Lactuca sativa</i> L.) grown in Colorado. <i>LWT - Food Science and Technology</i> , 2007, 40, 552-557.	2.5	142
17	Novel Fluorometric Assay for Hydroxyl Radical Scavenging Capacity (HOSC) Estimation. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 617-626.	2.4	137
18	Chemical profiling of triacylglycerols and diacylglycerols in cow milk fat by ultra-performance convergence chromatography combined with a quadrupole time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2014, 143, 199-204.	4.2	121

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19	The Science behind Microgreens as an Exciting New Food for the 21st Century. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11519-11530.	2.4	121
20	Antioxidant properties and phytochemical composition of China-grown pomegranate seeds. <i>Food Chemistry</i> , 2012, 132, 1457-1464.	4.2	119
21	Characterization of cold-pressed onion, parsley, cardamom, mullein, roasted pumpkin, and milk thistle seed oils. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2006, 83, 847-854.	0.8	117
22	Isolation and Characterization of Two Flavonoids, Engeletin and Astilbin, from the Leaves of <i>Engelhardia roxburghiana</i> and Their Potential Anti-inflammatory Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4562-4569.	2.4	115
23	Inhibitory effect of Chardonnay and black raspberry seed extracts on lipid oxidation in fish oil and their radical scavenging and antimicrobial properties. <i>Food Chemistry</i> , 2007, 104, 1065-1073.	4.2	114
24	Zein-caseinate composite nanoparticles for bioactive delivery using curcumin as a probe compound. <i>Food Hydrocolloids</i> , 2018, 83, 25-35.	5.6	114
25	Effects of Genotype and Environment on the Antioxidant Properties of Hard Winter Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5313-5322.	2.4	108
26	Anthocyanin and glucosinolate occurrences in the roots of Chinese red radish (<i>Raphanus sativus</i> L.), and their stability to heat and pH. <i>Food Chemistry</i> , 2012, 133, 1569-1576.	4.2	107
27	Phenolic Acid, Tocopherol and Carotenoid Compositions, and Antioxidant Functions of Hard Red Winter Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3916-3922.	2.4	106
28	Antioxidant Properties of Bran Extracts from Trego Wheat Grown at Different Locations. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1112-1117.	2.4	103
29	Structural, Thermal, and Anti-inflammatory Properties of a Novel Pectic Polysaccharide from Alfalfa (<i>Medicago sativa</i> L.) Stem. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3219-3228.	2.4	103
30	Chemical compositions of chrysanthemum teas and their anti-inflammatory and antioxidant properties. <i>Food Chemistry</i> , 2019, 286, 8-16.	4.2	103
31	Phenolic composition and nutraceutical properties of organic and conventional cinnamon and peppermint. <i>Food Chemistry</i> , 2012, 132, 1442-1450.	4.2	97
32	Effects of Postharvest Treatment and Heat Stress on Availability of Wheat Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5623-5629.	2.4	94
33	Soy and Gut Microbiota: Interaction and Implication for Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8695-8709.	2.4	92
34	In vitro binding of bile acids and triglycerides by selected chitosan preparations and their physico-chemical properties. <i>LWT - Food Science and Technology</i> , 2006, 39, 1087-1092.	2.5	90
35	Myrosinase-dependent and -independent formation and control of isothiocyanate products of glucosinolate hydrolysis. <i>Frontiers in Plant Science</i> , 2015, 6, 831.	1.7	90
36	Antioxidant Properties, Phytochemical Composition, and Antiproliferative Activity of Maryland-Grown Soybeans with Colored Seed Coats. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 11174-11185.	2.4	81

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37	Gypenosides Reduced the Risk of Overweight and Insulin Resistance in C57BL/6J Mice through Modulating Adipose Thermogenesis and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9237-9246.	2.4	81
38	Comprehensive characterization of C-glycosyl flavones in wheat (<i>Triticum aestivum</i> L.) germ using UPLC-PDA-ESI/HRMS and mass defect filtering. <i>Journal of Mass Spectrometry</i> , 2016, 51, 914-930.	0.7	80
39	Modified soluble dietary fiber from black bean coats with its rheological and bile acid binding properties. <i>Food Hydrocolloids</i> , 2017, 62, 94-101.	5.6	79
40	Effects of Solid-State Enzymatic Treatments on the Antioxidant Properties of Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9032-9045.	2.4	77
41	Anti-Inflammatory and Antiproliferative Activities of Trifolirhizin, a Flavonoid from <i>Sophora flavescens</i> Roots. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4580-4585.	2.4	77
42	Differentiation of the Four Major Species of Cinnamons (<i>C. burmannii</i> , <i>C. verum</i> , <i>C.</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Method. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2516-2521.	2.4	77
43	Red Cabbage Microgreens Lower Circulating Low-Density Lipoprotein (LDL), Liver Cholesterol, and Inflammatory Cytokines in Mice Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9161-9171.	2.4	76
44	Chromatographic fingerprint analysis for evaluation of Ginkgo biloba products. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 251-261.	1.9	73
45	Identification and Quantification of Phytochemical Composition and Anti-inflammatory and Radical Scavenging Properties of Methanolic Extracts of Chinese Propolis. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12403-12410.	2.4	73
46	Conjugated Linoleic Acid Isomers Differ in Their Free Radical Scavenging Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4135-4140.	2.4	68
47	Effects of Medium- and Long-Chain Triacylglycerols on Lipid Metabolism and Gut Microbiota Composition in C57BL/6J Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6599-6607.	2.4	66
48	Novel Chitosan-Derived Nanomaterials and Their Micelle-Forming Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8409-8416.	2.4	65
49	Antioxidant properties and phenolic, isoflavone, tocopherol and carotenoid composition of Maryland-grown soybean lines with altered fatty acid profiles. <i>Food Chemistry</i> , 2009, 114, 20-27.	4.2	65
50	Application of electron spin resonance (ESR) spectrometry in nutraceutical and food research. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 62-78.	1.5	64
51	Effects of Baking Conditions, Dough Fermentation, and Bran Particle Size on Antioxidant Properties of Whole-Wheat Pizza Crusts. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 832-839.	2.4	64
52	A single extraction and HPLC procedure for simultaneous analysis of phytosterols, tocopherols and lutein in soybeans. <i>Food Chemistry</i> , 2012, 135, 2789-2795.	4.2	64
53	Antioxidant properties of bran extracts from 'Platte' wheat grown at different locations. <i>Food Chemistry</i> , 2005, 90, 311-316.	4.2	61
54	Effect of Processing on Phenolic Composition of Dough and Bread Fractions Made from Refined and Whole Wheat Flour of Three Wheat Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10431-10436.	2.4	57

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55	Metabolomic Assessment Reveals an Elevated Level of Glucosinolate Content in CaCl ₂ Treated Broccoli Microgreens. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1863-1868.	2.4	57
56	Phytochemical Composition, Anti-inflammatory, and Antiproliferative Activity of Whole Wheat Flour. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2129-2135.	2.4	56
57	LC/LIV/MS-MRM for the simultaneous determination of water-soluble vitamins in multi-vitamin dietary supplements. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 387, 2441-2448.	1.9	53
58	Identification and Quantification of Phytochemical Composition and Anti-inflammatory, Cellular Antioxidant, and Radical Scavenging Activities of 12 Plantago Species. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6693-6702.	2.4	52
59	Interactions Between Food and Gut Microbiota: Impact on Human Health. <i>Annual Review of Food Science and Technology</i> , 2019, 10, 389-408.	5.1	52
60	Single-Laboratory Validation of a High-Performance Liquid Chromatographic-Diode Array Detector-Fluorescence Detector/Mass Spectrometric Method for Simultaneous Determination of Water-Soluble Vitamins in Multivitamin Dietary Tablets. <i>Journal of AOAC INTERNATIONAL</i> , 2009, 92, 680-688.	0.7	51
61	Two new saponins from tetraploid jiaogulan (<i>Gynostemma pentaphyllum</i>), and their anti-inflammatory and β -glucosidase inhibitory activities. <i>Food Chemistry</i> , 2013, 141, 3606-3613.	4.2	50
62	Fatty Acid Composition, Antioxidant Properties, and Antiproliferative Capacity of Selected Cold-Pressed Seed Flours. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2008, 85, 457-464.	0.8	49
63	Elucidation of the mechanism of enzymatic browning inhibition by sodium chlorite. <i>Food Chemistry</i> , 2008, 110, 847-851.	4.2	49
64	Differentiation of Whole Grain from Refined Wheat (<i>T. aestivum</i>) Flour Using Lipid Profile of Wheat Bran, Germ, and Endosperm with UHPLC-HRAM Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6189-6211.	2.4	49
65	Fatty Acid Esters of 3-Monochloropropanediol: A Review. <i>Annual Review of Food Science and Technology</i> , 2019, 10, 259-284.	5.1	49
66	Chemical composition and anti-proliferative and anti-inflammatory effects of the leaf and whole-plant samples of diploid and tetraploid <i>Gynostemma pentaphyllum</i> (Thunb.) Makino. <i>Food Chemistry</i> , 2012, 132, 125-133.	4.2	48
67	Flow Injection Mass Spectral Fingerprints Demonstrate Chemical Differences in Rio Red Grapefruit with Respect to Year, Harvest Time, and Conventional versus Organic Farming. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4545-4553.	2.4	45
68	Triacylglycerol compositions of sunflower, corn and soybean oils examined with supercritical CO ₂ ultra-performance convergence chromatography combined with quadrupole time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2017, 218, 569-574.	4.2	45
69	Effects of baking on cyanidin-3-glucoside content and antioxidant properties of black and yellow soybean crackers. <i>Food Chemistry</i> , 2013, 141, 1166-1174.	4.2	44
70	Free Radical Mediated Formation of 3-Monochloropropanediol (3-MCPD) Fatty Acid Diesters. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2548-2555.	2.4	44
71	Mitigation of 3-Monochloro-1,2-propanediol Ester Formation by Radical Scavengers. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5887-5892.	2.4	44
72	Bioactive Components and Health Beneficial Properties of Whole Wheat Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12904-12915.	2.4	44

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73	Characterisation of organic and conventional sweet basil leaves using chromatographic and flow-injection mass spectrometric (FIMS) fingerprints combined with principal component analysis. <i>Food Chemistry</i> , 2014, 154, 262-268.	4.2	42
74	Profiling hydroxycinnamic acid glycosides, iridoid glycosides, and phenylethanoid glycosides in baobab fruit pulp (<i>Adansonia digitata</i>). <i>Food Research International</i> , 2017, 99, 755-761.	2.9	42
75	Effect of genotype, environment, and their interaction on phytochemical compositions and antioxidant properties of soft winter wheat flour. <i>Food Chemistry</i> , 2013, 138, 454-462.	4.2	41
76	Formation of 3-Monochloro-1,2-propanediol (3-MCPD) Di- and Monoesters from Tristearoylglycerol (TSG) and the Potential Catalytic Effect of Fe ²⁺ and Fe ³⁺ . <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1839-1848.	2.4	41
77	Fingerprinting profile of polysaccharides from <i>Lycium barbarum</i> using multiplex approaches and chemometrics. <i>International Journal of Biological Macromolecules</i> , 2015, 78, 230-237.	3.6	41
78	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 1-28.	5.1	41
79	Glucosinolates in <i>Brassica</i> Vegetables: Characterization and Factors That Influence Distribution, Content, and Intake. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 485-511.	5.1	41
80	Nontargeted Metabolomic Study on Variation of Phenolics in Different Cranberry Cultivars Using UPLC-IM-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12206-12216.	2.4	40
81	Partial Least-Squares-Discriminant Analysis Differentiating Chinese Wolfberries by UPLC-MS and Flow Injection Mass Spectrometric (FIMS) Fingerprints. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9073-9080.	2.4	38
82	Two Novel Anti-Inflammatory 21-Nordammarane Saponins from Tetraploid <i>Jiaogulan</i> (<i>Gynostemma</i>) TJ ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.4	37
83	Characterization of a Novel Alkali-Soluble Heteropolysaccharide from Tetraploid <i>Gynostemma pentaphyllum</i> Makino and Its Potential Anti-inflammatory and Antioxidant Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3783-3790.	2.4	37
84	Dietary Intake of Structured Lipids with Different Contents of Medium-Chain Fatty Acids on Obesity Prevention in C57BL/6J Mice. <i>Journal of Food Science</i> , 2017, 82, 1968-1977.	1.5	37
85	Necroptosis in 3-chloro-1, 2-propanediol (3-MCPD)-dipalmitate-induced acute kidney injury in vivo and its repression by miR-223-3p. <i>Toxicology</i> , 2018, 406-407, 33-43.	2.0	37
86	Characterization of lipopolysaccharide-stimulated cytokine expression in macrophages and monocytes. <i>Inflammation Research</i> , 2012, 61, 1329-1338.	1.6	36
87	Phytochemical compositions, and antioxidant and anti-inflammatory properties of twenty-two red rice samples grown in Zhejiang. <i>LWT - Food Science and Technology</i> , 2013, 54, 521-527.	2.5	36
88	Preparation of five 3-MCPD fatty acid esters, and the effects of their chemical structures on acute oral toxicity in Swiss mice. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 841-848.	1.7	36
89	Enhancement of aqueous stability of allyl isothiocyanate using nanoemulsions prepared by an emulsion inversion point method. <i>Journal of Colloid and Interface Science</i> , 2015, 438, 130-137.	5.0	34
90	Triacylglycerols compositions, soluble and bound phenolics of red sorghums, and their radical scavenging and anti-inflammatory activities. <i>Food Chemistry</i> , 2021, 340, 128123.	4.2	34

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91	Characterization of flavonol mono-, di-, tri- and tetra- O -glycosides by ultra-performance liquid chromatography-electrospray ionization-quadrupole time-of-flight mass spectrometry and its application for identification of flavonol glycosides in <i>Viola tianschanica</i> . <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 142, 113-124.	1.4	33
92	Polyphenolic Characterization and Antioxidant Activity of <i>Malus domestica</i> and <i>Prunus domestica</i> Cultivars from Costa Rica. <i>Foods</i> , 2018, 7, 15.	1.9	33
93	Inhibition of Tumor Growth by Dietary Indole-3-Carbinol in a Prostate Cancer Xenograft Model May Be Associated with Disrupted Gut Microbial Interactions. <i>Nutrients</i> , 2019, 11, 467.	1.7	33
94	Inhibitory Effects of (S)- and (R)-6-Hydroxy-2,5,7,8-tetramethylchroman-2-carboxylic Acids on Tyrosinase Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2344-2347.	2.4	32
95	Comparison of Flow Injection MS, NMR, and DNA Sequencing: Methods for Identification and Authentication of Black Cohosh (<i>Actaea racemosa</i>). <i>Planta Medica</i> , 2016, 82, 250-262.	0.7	32
96	Formation of 3-MCPD Fatty Acid Esters from Monostearoyl Glycerol and the Thermal Stability of 3-MCPD Monoesters. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8918-8926.	2.4	32
97	Inhibitory Effect of Piceatannol on TNF- α -Mediated Inflammation and Insulin Resistance in 3T3-L1 Adipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4634-4641.	2.4	32
98	Polyphenolic Characterization, Antioxidant, and Cytotoxic Activities of <i>Mangifera indica</i> Cultivars from Costa Rica. <i>Foods</i> , 2019, 8, 384.	1.9	32
99	Chemical Composition of 13 Commercial Soybean Samples and Their Antioxidant and Anti-inflammatory Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10027-10034.	2.4	29
100	Piceatannol Protects Human Retinal Pigment Epithelial Cells against Hydrogen Peroxide Induced Oxidative Stress and Apoptosis through Modulating PI3K/Akt Signaling Pathway. <i>Nutrients</i> , 2019, 11, 1515.	1.7	29
101	Characterization of a heteropolysaccharide isolated from diploid <i>Gynostemma pentaphyllum</i> Makino. <i>Carbohydrate Polymers</i> , 2013, 92, 2111-2117.	5.1	27
102	GLS-Finder: A Platform for Fast Profiling of Glucosinolates in <i>Brassica</i> Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4407-4415.	2.4	27
103	Differentiation of bread made with whole grain and refined wheat (<i>T. aestivum</i>) flour using LC/MS-based chromatographic fingerprinting and chemometric approaches. <i>Journal of Food Composition and Analysis</i> , 2016, 47, 92-100.	1.9	27
104	Interesterified trans-free fats rich in sn-2 nervonic acid prepared using <i>Acer truncatum</i> oil, palm stearin and palm kernel oil, and their physicochemical properties. <i>LWT - Food Science and Technology</i> , 2017, 76, 156-163.	2.5	27
105	Novel composite gels of gelatin and soluble dietary fiber from black bean coats with interpenetrating polymer networks. <i>Food Hydrocolloids</i> , 2018, 83, 72-78.	5.6	27
106	FlavonQ: An Automated Data Processing Tool for Profiling Flavone and Flavonol Glycosides with Ultra-High-Performance Liquid Chromatography-Diode Array Detection-High Resolution Accurate Mass-Mass Spectrometry. <i>Analytical Chemistry</i> , 2015, 87, 9974-9981.	3.2	26
107	Components characterization of total tetraploid jiaogulan (<i>Gynostemma pentaphyllum</i>) saponin and its cholesterol-lowering properties. <i>Journal of Functional Foods</i> , 2016, 23, 542-555.	1.6	26
108	Characterisation of Fecal Soap Fatty Acids, Calcium Contents, Bacterial Community and Short-Chain Fatty Acids in Sprague Dawley Rats Fed with Different sn-2 Palmitic Triacylglycerols Diets. <i>PLoS ONE</i> , 2016, 11, e0164894.	1.1	25

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109	Absorption, Distribution, Metabolism and Excretion of 3-MCPD 1-Monopalmitate after Oral Administration in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2609-2614.	2.4	25
110	The impact of dietary sn-2 palmitic triacylglycerols in combination with docosahexaenoic acid or arachidonic acid on lipid metabolism and host faecal microbiota composition in Sprague Dawley rats. <i>Food and Function</i> , 2017, 8, 1793-1802.	2.1	25
111	Physicochemical Properties of <i>Acer truncatum</i> Seed Oil Extracted Using Supercritical Carbon Dioxide. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 779-786.	0.8	25
112	Valorization of Soy Whey Wastewater: How Epigallocatechin-3-gallate Regulates Protein Precipitation. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 15504-15513.	3.2	25
113	Polysaccharides-protein interaction of psyllium and whey protein with their texture and bile acid binding activity. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 215-220.	3.6	25
114	Discrimination Among <i>Panax</i> Species Using Spectral Fingerprinting. <i>Journal of AOAC INTERNATIONAL</i> , 2011, 94, 1411-1421.	0.7	24
115	Chemical profiling of glucosinolates in cruciferous vegetables-based dietary supplements using ultra-high performance liquid chromatography coupled to tandem high resolution mass spectrometry. <i>Journal of Food Composition and Analysis</i> , 2017, 61, 67-72.	1.9	24
116	Thermally treated soya bean oleosomes: the changes in their stability and associated proteins. <i>International Journal of Food Science and Technology</i> , 2020, 55, 229-238.	1.3	24
117	Effects of Sulfation on the Physicochemical and Functional Properties of Psyllium. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 172-179.	2.4	23
118	Rapid detection of milk adulteration using intact protein flow injection mass spectrometric fingerprints combined with chemometrics. <i>Food Chemistry</i> , 2018, 240, 573-578.	4.2	23
119	Profiling glucosinolate metabolites in human urine and plasma after broccoli consumption using non-targeted and targeted metabolomic analyses. <i>Food Chemistry</i> , 2020, 309, 125660.	4.2	23
120	Single-laboratory validation of a high-performance liquid chromatographic-diode array detector-fluorescence detector/mass spectrometric method for simultaneous determination of water-soluble vitamins in multivitamin dietary tablets. <i>Journal of AOAC INTERNATIONAL</i> , 2009, 92, 680-7.	0.7	23
121	Acid treatment to improve psyllium functionality. <i>Journal of Functional Foods</i> , 2009, 1, 44-49.	1.6	22
122	Flow Injection Mass Spectroscopic Fingerprinting and Multivariate Analysis for Differentiation of Three <i>Panax</i> Species. <i>Journal of AOAC INTERNATIONAL</i> , 2011, 94, 90-99.	0.7	22
123	3-MCPD 1-Palmitate Induced Tubular Cell Apoptosis <i>In Vivo</i> via JNK/p53 Pathways. <i>Toxicological Sciences</i> , 2016, 151, 181-192.	1.4	22
124	Development of a Comprehensive Flavonoid Analysis Computational Tool for Ultrahigh-Performance Liquid Chromatography-Diode Array Detection-High-Resolution Accurate Mass-Mass Spectrometry Data. <i>Analytical Chemistry</i> , 2017, 89, 7388-7397.	3.2	22
125	Effects of Hydroxypropylation on the Functional Properties of Psyllium. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1615-1621.	2.4	21
126	Cationic β -lactoglobulin nanoparticles as a bioavailability enhancer: Comparison between ethylenediamine and polyethyleneimine as cationizers. <i>Food Chemistry</i> , 2014, 159, 333-342.	4.2	21

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127	Technical note: Nontargeted detection of adulterated plant proteins in raw milk by UPLC-quadrupole time-of-flight mass spectrometric proteomics combined with chemometrics. <i>Journal of Dairy Science</i> , 2017, 100, 6980-6986.	1.4	21
128	Chemical Compositions of Cold-Pressed Broccoli, Carrot, and Cucumber Seed Flours and Their in Vitro Gut Microbiota Modulatory, Anti-inflammatory, and Free Radical Scavenging Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9309-9317.	2.4	21
129	Effects of Differences in Resistant Starch Content of Rice on Intestinal Microbial Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8017-8027.	2.4	21
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