

Mingfu Wang

List of Publications by Year in descending order

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258
papers

12,013
citations

23567

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91
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261
all docs

261
docs citations

261
times ranked

13263
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidative Phenolic Compounds from Sage (<i>Salvia officinalis</i>). <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4869-4873.	5.2	528
2	Analysis of Antioxidative Phenolic Compounds in Artichoke (<i>Cynara scolymus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 601-608.	5.2	391
3	2,2-Diphenyl-1-picrylhydrazyl Radical-Scavenging Active Components from <i>Polygonum multiflorum</i> Thunb.. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2226-2228.	5.2	233
4	Overexpression of <i>Arabidopsis</i> Acyl-CoA Binding Protein ACBP3 Promotes Starvation-Induced and Age-Dependent Leaf Senescence. <i>Plant Cell</i> , 2010, 22, 1463-1482.	6.6	225
5	Cinnamon Bark Proanthocyanidins as Reactive Carbonyl Scavengers To Prevent the Formation of Advanced Glycation Endproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1907-1911.	5.2	208
6	Naturally occurring inhibitors against the formation of advanced glycation end-products. <i>Food and Function</i> , 2011, 2, 289.	4.6	208
7	Inhibitory effect of mung bean extract and its constituents vitexin and isovitexin on the formation of advanced glycation endproducts. <i>Food Chemistry</i> , 2008, 106, 475-481.	8.2	194
8	The effects of grape seed extract fortification on the antioxidant activity and quality attributes of bread. <i>Food Chemistry</i> , 2010, 119, 49-53.	8.2	182
9	Determination of isoflavones in red clover and related species by high-performance liquid chromatography combined with ultraviolet and mass spectrometric detection. <i>Journal of Chromatography A</i> , 2003, 1016, 195-209.	3.7	171
10	Functional characterization of key structural genes in rice flavonoid biosynthesis. <i>Planta</i> , 2008, 228, 1043-1054.	3.2	160
11	Dietary oxyresveratrol prevents parkinsonian mimetic 6-hydroxydopamine neurotoxicity. <i>Free Radical Biology and Medicine</i> , 2008, 45, 1019-1026.	2.9	159
12	Evaluation of Resveratrol Derivatives as Potential Antioxidants and Identification of a Reaction Product of Resveratrol and 2,2-Diphenyl-1-picrylhydrazyl Radical. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3974-3977.	5.2	156
13	Alisol B, a Novel Inhibitor of the Sarcoplasmic/Endoplasmic Reticulum Ca ²⁺ ATPase Pump, Induces Autophagy, Endoplasmic Reticulum Stress, and Apoptosis. <i>Molecular Cancer Therapeutics</i> , 2010, 9, 718-730.	4.1	136
14	Enhanced Antioxidant Activity for Apple Juice Fermented with <i>Lactobacillus plantarum</i> ATCC14917. <i>Molecules</i> , 2019, 24, 51.	3.8	130
15	Tyrosinase inhibitors from paper mulberry (<i>Broussonetia papyrifera</i>). <i>Food Chemistry</i> , 2008, 106, 529-535.	8.2	124
16	Tyrosinase Inhibitory Constituents from the Roots of <i>Morus nigra</i> : A Structure-Activity Relationship Study. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5368-5373.	5.2	117
17	Isolation of tyrosinase inhibitors from <i>Artocarpus heterophyllus</i> and use of its extract as antibrowning agent. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 1530-1538.	3.3	110
18	Chiro-Inositol-Enriched Tartary Buckwheat Bran Extract Lowers the Blood Glucose Level in KK-A ^y Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10027-10031.	5.2	110

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19	Protective Capacity of Resveratrol, a Natural Polyphenolic Compound, against Deoxynivalenol-Induced Intestinal Barrier Dysfunction and Bacterial Translocation. <i>Chemical Research in Toxicology</i> , 2016, 29, 823-833.	3.3	109
20	Triterpene Glycosides from <i>Cimicifuga racemosa</i> . <i>Journal of Natural Products</i> , 2000, 63, 905-910.	3.0	104
21	Quantification of Protodioscin and Rutin in Asparagus Shoots by LC/MS and HPLC Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6132-6136.	5.2	104
22	Antidiabetic Activity of Mung Bean Extracts in Diabetic KK-A ^y Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8869-8873.	5.2	104
23	Thermal Degradation of Sulforaphane in Aqueous Solution. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3121-3123.	5.2	103
24	Heterocyclic amines: Chemistry and health. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 1150-1170.	3.3	102
25	Inhibitory activities of dietary phenolic compounds on heterocyclic amine formation in both chemical model system and beef patties. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 969-976.	3.3	102
26	Antioxidant and Antiglycation Activity of Selected Dietary Polyphenols in a Cookie Model. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1643-1648.	5.2	102
27	Available technologies on improving the stability of polyphenols in food processing. <i>Food Frontiers</i> , 2021, 2, 109-139.	7.4	98
28	Positive and negative effects of polyphenol incorporation in baked foods. <i>Food Chemistry</i> , 2019, 284, 90-99.	8.2	95
29	Polysaccharides from Marine Enteromorpha: Structure and function. <i>Trends in Food Science and Technology</i> , 2020, 99, 11-20.	15.1	92
30	Novel Trisaccharide Fatty Acid Ester Identified from the Fruits of <i>Morinda citrifolia</i> (Noni). <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4880-4882.	5.2	88
31	Identification of flavone phytoalexins and a pathogen-inducible flavone synthase II gene (SbFNSII) in sorghum. <i>Journal of Experimental Botany</i> , 2010, 61, 983-994.	4.8	88
32	Antioxidative Phenolic Glycosides from Sage (<i>Salvia officinalis</i>). <i>Journal of Natural Products</i> , 1999, 62, 454-456.	3.0	87
33	Natural Polyphenols as Direct Trapping Agents of Lipid Peroxidation-Derived Acrolein and 4-Hydroxy-trans-2-nonenal. <i>Chemical Research in Toxicology</i> , 2009, 22, 1721-1727.	3.3	86
34	Inhibition of heterocyclic amine formation by water-soluble vitamins in Maillard reaction model systems and beef patties. <i>Food Chemistry</i> , 2012, 133, 760-766.	8.2	86
35	LC/LV/ESI-MS Analysis of Isoflavones in Edamame and Tofu Soybeans. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2763-2769.	5.2	85
36	Protective effects of pinostilbene, a resveratrol methylated derivative, against 6-hydroxydopamine-induced neurotoxicity in SH-SY5Y cells. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 482-489.	4.2	85

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37	The <i>Arabidopsis acbp1acbp2</i> double mutant lacking acyl-CoA-binding proteins ACBP1 and ACBP2 is embryo lethal. <i>New Phytologist</i> , 2010, 186, 843-855.	7.3	85
38	Structural changes of starch subjected to microwave heating: A review from the perspective of dielectric properties. <i>Trends in Food Science and Technology</i> , 2020, 99, 593-607.	15.1	85
39	Chemopreventive effects of some popular phytochemicals on human colon cancer: a review. <i>Food and Function</i> , 2018, 9, 4548-4568.	4.6	82
40	Inhibition of acrylamide formation by vitamins in model reactions and fried potato strips. <i>Food Chemistry</i> , 2009, 116, 34-39.	8.2	77
41	Inhibitory Effect of Fruit Extracts on the Formation of Heterocyclic Amines. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10359-10365.	5.2	75
42	Chemistry and antioxidative factors in rosemary and sage. <i>BioFactors</i> , 2000, 13, 161-166.	5.4	74
43	Determination of the Predominant Catechins in <i>Acacia catechu</i> by Liquid Chromatography/Electrospray Ionization-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3219-3224.	5.2	73
44	Apigenin and its methylglyoxal-adduct inhibit advanced glycation end products-induced oxidative stress and inflammation in endothelial cells. <i>Biochemical Pharmacology</i> , 2019, 166, 231-241.	4.4	73
45	Tyrosinase inhibition constituents from the roots of <i>Morus australis</i> . <i>Fitoquímica</i> , 2012, 83, 1008-1013.	2.2	72
46	Effect of rosmarinic acid and carnosic acid on AGEs formation in vitro. <i>Food Chemistry</i> , 2017, 221, 1057-1061.	8.2	70
47	Molecular Dissection of the Pathogen-Inducible 3-Deoxyanthocyanidin Biosynthesis Pathway in <i>Sorghum</i> . <i>Plant and Cell Physiology</i> , 2010, 51, 1173-1185.	3.1	69
48	Inhibition of mutagenic PhIP formation by epigallocatechin gallate via scavenging of phenylacetaldehyde. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 716-725.	3.3	68
49	Identification of reaction products of (âˆ™)-epigallocatechin, (âˆ™)-epigallocatechin gallate and pyrogallol with 2,2-diphenyl-1-picrylhydrazyl radical. <i>Food Chemistry</i> , 2001, 73, 345-349.	8.2	67
50	Activities of hydrocolloids as inhibitors of acrylamide formation in model systems and fried potato strips. <i>Food Chemistry</i> , 2010, 121, 424-428.	8.2	66
51	Acrolein scavengers: Reactivity, mechanism and impact on health. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 1375-1390.	3.3	64
52	Fermentation alters antioxidant capacity and polyphenol distribution in selected edible legumes. <i>International Journal of Food Science and Technology</i> , 2016, 51, 875-884.	2.7	64
53	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (<i>Vigna radiata</i>) sprouts. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2090-2098.	2.7	64
54	Trapping of Phenylacetaldehyde as a Key Mechanism Responsible for Naringenin's Inhibitory Activity in Mutagenic 2-Amino-1-methyl-6-phenylimidazo [4,5-b]Pyridine Formation. <i>Chemical Research in Toxicology</i> , 2008, 21, 2026-2034.	3.3	63

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55	Past achievements, current status and future perspectives of studies on 3-hydroxy-3-methylglutaryl-CoA synthase (HMGS) in the mevalonate (MVA) pathway. <i>Plant Cell Reports</i> , 2014, 33, 1005-1022.	5.6	63
56	Marine-derived bioactive compounds with anti-obesity effect: A review. <i>Journal of Functional Foods</i> , 2016, 21, 372-387.	3.4	60
57	8-phenylethenylquercetin from onion/beef soup induces autophagic cell death in colon cancer cells through ERK activation. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600437.	3.3	60
58	Isolation and Structural Elucidation of Two New Glycosides from Sage (<i>Salvia officinalis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 235-238.	5.2	59
59	Inhibitory Mechanism of Naringenin against Carcinogenic Acrylamide Formation and Nonenzymatic Browning in Maillard Model Reactions. <i>Chemical Research in Toxicology</i> , 2009, 22, 1483-1489.	3.3	59
60	Inhibitory effects of microalgal extracts on the formation of advanced glycation endproducts (AGEs). <i>Food Chemistry</i> , 2010, 120, 261-267.	8.2	59
61	Feruloylated Oligosaccharides from Maize Bran Modulated the Gut Microbiota in Rats. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 123-128.	3.2	59
62	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (<i>Fagopyrum tataricum</i>). <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 657-673.	10.3	59
63	Volatile Compounds Generated from Thermal Degradation of N-Acetylglucosamine. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3207-3209.	5.2	58
64	Inhibition of cell transformation by resveratrol and its derivatives: differential effects and mechanisms involved. <i>Oncogene</i> , 2003, 22, 2143-2150.	5.9	58
65	Antitumor activity of 3,5,4-trimethoxystilbene in COLO 205 cells and xenografts in SCID mice. <i>Molecular Carcinogenesis</i> , 2008, 47, 184-196.	2.7	58
66	Nutraceuticals and their preventive or potential therapeutic value in Parkinson's disease. <i>Nutrition Reviews</i> , 2012, 70, 373-386.	5.8	58
67	Microwave irradiation promotes aggregation behavior of myosin through conformation changes. <i>Food Hydrocolloids</i> , 2019, 96, 11-19.	10.7	58
68	Identification and characterization of molecular targets of natural products by mass spectrometry. <i>Mass Spectrometry Reviews</i> , 2010, 29, 126-155.	5.4	57
69	Furanosquiterpenoids of <i>Commiphora myrrha</i> . <i>Journal of Natural Products</i> , 2001, 64, 1460-1462.	3.0	56
70	Oxyresveratrol as an Antibrowning Agent for Cloudy Apple Juices and Fresh-Cut Apples. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2604-2610.	5.2	56
71	Validation of an accelerated solvent extraction liquid chromatography-tandem mass spectrometry method for Pacific ciguatoxin-1 in fish flesh and comparison with the mouse neuroblastoma assay. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 400, 3165-3175.	3.7	56
72	Green tea polyphenol epigallocatechin gallate improves epithelial barrier function by inducing the production of antimicrobial peptide pBD-1 and pBD-2 in monolayers of porcine intestinal epithelial IPEC-J2 cells. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1048-1058.	3.3	56

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73	Beneficial Effects of Cinnamon Proanthocyanidins on the Formation of Specific Advanced Glycation Endproducts and Methylglyoxal-Induced Impairment on Glucose Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6692-6696.	5.2	55
74	Tumor microenvironment-induced structure changing drug/gene delivery system for overcoming delivery-associated challenges. <i>Journal of Controlled Release</i> , 2020, 323, 203-224.	9.9	55
75	Natural products attenuate PI3K/Akt/mTOR signaling pathway: A promising strategy in regulating neurodegeneration. <i>Phytomedicine</i> , 2021, 91, 153664.	5.3	55
76	Accumulation of Isoflavone Genistin in Transgenic Tomato Plants Overexpressing a Soybean Isoflavone Synthase Gene. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5655-5661.	5.2	54
77	2,3,4,5-Pentamethoxytrans-stilbene, a resveratrol derivative, inhibits colitis-associated colorectal carcinogenesis in mice. <i>British Journal of Pharmacology</i> , 2010, 160, 1352-1361.	5.4	54
78	A pro-drug of the green tea polyphenol (γ -epigallocatechin-3-gallate (EGCG) prevents differentiated SH-SY5Y cells from toxicity induced by 6-hydroxydopamine. <i>Neuroscience Letters</i> , 2010, 469, 360-364.	2.1	53
79	Characterization of tyrosinase inhibitors in the twigs of <i>Cudrania tricuspidata</i> and their structure-activity relationship study. <i>Fytotherapy</i> , 2013, 84, 242-247.	2.2	53
80	Novel Glycosides from Noni (<i>Morinda citrifolia</i>). <i>Journal of Natural Products</i> , 2000, 63, 1182-1183.	3.0	52
81	Analysis of Artemisinin in <i>Artemisia annua</i> L. by LC-MS with Selected Ion Monitoring. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7010-7013.	5.2	52
82	Chemical Components and Tyrosinase Inhibitors from the Twigs of <i>Artocarpus heterophyllus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6649-6655.	5.2	52
83	4-Methoxyresveratrol Alleviated AGE-Induced Inflammation via RAGE-Mediated NF- κ B and NLRP3 Inflammasome Pathway. <i>Molecules</i> , 2018, 23, 1447.	3.8	51
84	Characterization of Antiproliferative Activity Constituents from <i>Artocarpus heterophyllus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5519-5527.	5.2	50
85	Improved fruit tocopherol, carotenoid, squalene and phytosterol contents through manipulation of <i>Brassica juncea</i> 3-HYDROXY-3-METHYLGLUTARYL COA SYNTHASE 1 in transgenic tomato. <i>Plant Biotechnology Journal</i> , 2018, 16, 784-796.		50
86	The multifunctional roles of flavonoids against the formation of advanced glycation end products (AGEs) and AGEs-induced harmful effects. <i>Trends in Food Science and Technology</i> , 2020, 103, 333-347.	15.1	50
87	Neuroprotective Phytochemicals in Experimental Ischemic Stroke: Mechanisms and Potential Clinical Applications. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-45.	4.0	50
88	Effects of Fruit Extracts on the Formation of Acrylamide in Model Reactions and Fried Potato Crisps. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 309-312.	5.2	49
89	Antiaging Effects of Astaxanthin-Rich Alga <i>Haematococcus pluvialis</i> on Fruit Flies under Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7800-7804.	5.2	48
90	Protective effect of rosmarinic acid and carnolic acid against streptozotocin-induced oxidation, glycation, inflammation and microbiota imbalance in diabetic rats. <i>Food and Function</i> , 2018, 9, 851-860.	4.6	48

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91	Nano-sized zinc oxide and silver, but not titanium dioxide, induce innate and adaptive immunity and antiviral response in differentiated THP-1 cells. <i>Nanotoxicology</i> , 2017, 11, 936-951.	3.0	47
92	Inhibitory effects of selected dietary flavonoids on the formation of total heterocyclic amines and 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in roast beef patties and in chemical models. <i>Food and Function</i> , 2016, 7, 1057-1066.	4.6	46
93	Application of near-infrared spectroscopy in quality control and determination of adulteration of african essential oils. <i>Phytochemical Analysis</i> , 2006, 17, 121-128.	2.4	45
94	6-(<i>C</i>)-(3-phenylethenyl)-Naringenin Suppresses Colorectal Cancer Growth by Inhibiting Cyclooxygenase-1. <i>Cancer Research</i> , 2014, 74, 243-252.	0.9	45
95	Analysis of antioxidant activity and antioxidant constituents of Chinese toon. <i>Journal of Functional Foods</i> , 2009, 1, 253-259.	3.4	44
96	Release properties of tannic acid from hydrogen bond driven antioxidative cellulose nanofibrous films. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 68-74.	7.5	44
97	Antiglycation activity of lipophilized epigallocatechin gallate (EGCG) derivatives. <i>Food Chemistry</i> , 2016, 190, 1022-1026.	8.2	44
98	Benefits, deleterious effects and mitigation of methylglyoxal in foods: A critical review. <i>Trends in Food Science and Technology</i> , 2021, 107, 201-212.	15.1	44
99	Astaxanthin is responsible for antiglycoxidative properties of microalga <i>Chlorella zofingiensis</i> . <i>Food Chemistry</i> , 2011, 126, 1629-1635.	8.2	43
100	Ferulic acid alleviates the symptoms of diabetes in obese rats. <i>Journal of Functional Foods</i> , 2014, 9, 141-147.	3.4	43
101	Genistein Ameliorates Non-alcoholic Fatty Liver Disease by Targeting the Thromboxane A ₂ Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5853-5859.	5.2	43
102	Naringenin, a common flavanone, inhibits the formation of AGEs in bread and attenuates AGEs-induced oxidative stress and inflammation in RAW264.7 cells. <i>Food Chemistry</i> , 2018, 269, 35-42.	8.2	43
103	Protective actions of microalgae against endogenous and exogenous advanced glycation endproducts (AGEs) in human retinal pigment epithelial cells. <i>Food and Function</i> , 2011, 2, 251.	4.6	42
104	Novel roles of hydrocolloids in foods: Inhibition of toxic maillard reaction products formation and attenuation of their harmful effects. <i>Trends in Food Science and Technology</i> , 2021, 111, 706-715.	15.1	42
105	Phenolic tyrosinase inhibitors from the stems of <i>Cudrania cochinchinensis</i> . <i>Food and Function</i> , 2011, 2, 259.	4.6	41
106	Arabidopsis acyl-CoA-binding protein ACBP6 localizes in the phloem and affects jasmonate composition. <i>Plant Molecular Biology</i> , 2016, 92, 717-730.	3.9	41
107	Determination of proanthocyanidins in fresh grapes and grape products using liquid chromatography with mass spectrometric detection. <i>Rapid Communications in Mass Spectrometry</i> , 2005, 19, 2062-2068.	1.5	40
108	<i>Lactobacillus plantarum</i> WCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean (<i>Vigna radiata</i>) and Soya Bean (<i>Glycine max</i>) Milks. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12944.	2.0	40

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109	Antioxidative Properties and Chemical Changes of Quercetin in Fish Oil: Quercetin Reacts with Free Fatty Acids to Form Its Ester Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1057-1067.	5.2	40
110	The role of emerging micro-scale vegetables in human diet and health benefits—an updated review based on microgreens. <i>Food and Function</i> , 2021, 12, 1914-1932.	4.6	40
111	Pterostilbene inhibited advanced glycation end products (AGEs)-induced oxidative stress and inflammation by regulation of RAGE/MAPK/NF- κ B in RAW264.7 cells. <i>Journal of Functional Foods</i> , 2018, 40, 272-279.	3.4	39
112	Antioxidant activity of plant extracts on the inhibition of citral off-odor formation. <i>Molecular Nutrition and Food Research</i> , 2004, 48, 308-317.	3.3	38
113	Trapping Effects of Green and Black Tea Extracts on Peroxidation-Derived Carbonyl Substances of Seal Blubber Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1065-1069.	5.2	38
114	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , 2022, 157, 111322.	6.2	38
115	Iridoid Glycosides from the Leaves of <i>Morinda citrifolia</i> . <i>Journal of Natural Products</i> , 2001, 64, 799-800.	3.0	37
116	2,3,4,5-Pentamethoxy-trans-stilbene, a resveratrol derivative, is a potent inducer of apoptosis in colon cancer cells via targeting microtubules. <i>Biochemical Pharmacology</i> , 2009, 78, 1224-1232.	4.4	37
117	6-C-(E-phenylethenyl)naringenin induces cell growth inhibition and cytoprotective autophagy in colon cancer cells. <i>European Journal of Cancer</i> , 2016, 68, 38-50.	2.8	37
118	A comprehensive review on secondary metabolites and health-promoting effects of edible lichen. <i>Journal of Functional Foods</i> , 2021, 80, 104283.	3.4	37
119	Chemoprevention of Colorectal Cancer by Artocarpin, a Dietary Phytochemical from <i>Artocarpus heterophyllus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3474-3480.	5.2	36
120	Determination of Proanthocyanidins in Grape Products by Liquid Chromatography/Mass Spectrometric Detection under Low Collision Energy. <i>Analytical Chemistry</i> , 2003, 75, 2440-2444.	6.5	35
121	Proteomic modification in gills and brains of medaka fish (<i>Oryzias melastigma</i>) after exposure to a sodium channel activator neurotoxin, brevetoxin-1. <i>Aquatic Toxicology</i> , 2011, 104, 211-217.	4.0	35
122	The colorants, antioxidants, and toxicants from nonenzymatic browning reactions and the impacts of dietary polyphenols on their thermal formation. <i>Food and Function</i> , 2015, 6, 345-355.	4.6	35
123	Dietary polyphenols as photoprotective agents against UV radiation. <i>Journal of Functional Foods</i> , 2017, 30, 108-118.	3.4	35
124	Analytical methods to determine phytoestrogenic compounds. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 812, 325-355.	2.3	35
125	Preparation of steppogenin and ascorbic acid, vitamin E, butylated hydroxytoluene oil-in-water microemulsions: Characterization, stability, and antibrowning effects for fresh apple juice. <i>Food Chemistry</i> , 2017, 224, 11-18.	8.2	34
126	The effect of <i>Perilla frutescens</i> leaf extracts on the quality of surimi fish balls. <i>Food Science and Nutrition</i> , 2019, 7, 2083-2090.	3.4	34

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127	Dietary polyphenols for managing cancers: What have we ignored?. Trends in Food Science and Technology, 2020, 101, 150-164.	15.1	34
128	Phloretin and its methylglyoxal adduct: Implications against advanced glycation end products-induced inflammation in endothelial cells. Food and Chemical Toxicology, 2019, 129, 291-300.	3.6	33
129	Pepper fragrant essential oil (PFEO) and functionalized MCM41 nanoparticles: formation, characterization, and bactericidal activity. Journal of the Science of Food and Agriculture, 2019, 99, 5168-5175.	3.5	33
130	Bioactive Substances of Plant Origin. , 2015, , 967-1008.		30
131	Acetophenone Glycosides from Thyme (<i>Thymus vulgaris</i> L.). Journal of Agricultural and Food Chemistry, 1999, 47, 1911-1914.	5.2	29
132	Chemical Components in Noni Fruits and Leaves (<i>Morinda citrifolia</i> L.). ACS Symposium Series, 2001, , 134-150.	0.5	29
133	Impacts of selected dietary polyphenols on caramelization in model systems. Food Chemistry, 2013, 141, 3451-3458.	8.2	29
134	Inhibitory effects of some hydrocolloids on the formation of heterocyclic amines in roast beef. Food Hydrocolloids, 2020, 108, 106073.	10.7	29
135	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. Food Frontiers, 2020, 1, 134-151.	7.4	29
136	A New Unusual Iridoid with Inhibition of Activator Protein-1 (AP-1) from the Leaves of <i>Morinda citrifolia</i> L.. Organic Letters, 2001, 3, 1307-1309.	4.6	28
137	Transgenic Tobacco Overexpressing Brassica juncea HMG-CoA Synthase 1 Shows Increased Plant Growth, Pod Size and Seed Yield. PLoS ONE, 2014, 9, e98264.	2.5	28
138	Treatment of proteins with dietary polyphenols lowers the formation of AGEs and AGE-induced toxicity. Food and Function, 2014, 5, 2656-2661.	4.6	28
139	Impact of resveratrol, epicatechin and rosmarinic acid on fluorescent AGEs and cytotoxicity of cookies. Journal of Functional Foods, 2018, 40, 44-50.	3.4	28
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