Mingfu Wang

List of Publications by Year
in descending order

258	12,013	23567	43889
papers	citations	58 h-index	91 g-index

261	261	261	13263
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat (Fagopyrum tataricum). Critical Reviews in Food Science and Nutrition, 2023, 63, 657-673.	10.3	59
2	Polyphenols and neurodegenerative diseases: focus on neuronal regeneration. Critical Reviews in Food Science and Nutrition, 2022, 62, 3421-3436.	10.3	28
3	Reversing tumor immunosuppressive microenvironment via targeting codelivery of CpG ODNs/PD-L1 peptide antagonists to enhance the immune checkpoint blockade-based anti-tumor effect. European Journal of Pharmaceutical Sciences, 2022, 168, 106044.	4.0	8
4	Dielectric determination of glucose solutions under microwave fields via a novel molecular dynamics simulation approach. Journal of Food Engineering, 2022, 316, 110844.	5.2	5
5	Do non-thermal effects exist in microwave heating of glucose aqueous solutions? Evidence from molecular dynamics simulations. Food Chemistry, 2022, 375, 131677.	8.2	9
6	Chitosan and flavonoid glycosides are promising combination partners for enhanced inhibition of heterocyclic amine formation in roast beef. Food Chemistry, 2022, 375, 131859.	8.2	10
7	Lipophilized apigenin derivatives produced during the frying process as novel antioxidants. Food Chemistry, 2022, 379, 132178.	8.2	17
8	The effect of quercetin on diabetic nephropathy (DN): a systematic review and meta-analysis of animal studies. Food and Function, 2022, 13, 4789-4803.	4.6	24
9	Dietary phenolic-type Nrf2-activators: implications in the control of toxin-induced hepatic disorders. Food and Function, 2022, 13, 5480-5497.	4.6	8
10	6-C-(E-Phenylethenyl)-naringenin, a Styryl Flavonoid, Inhibits Advanced Glycation End Product-Induced Inflammation by Upregulation of Nrf2. Journal of Agricultural and Food Chemistry, 2022, 70, 3842-3851.	5.2	4
11	Inhibitory effects of some hydrocolloids on the formation of N-(carboxymethyl) lysine and N-(carboxyethyl) lysine in chemical models and fish patties. LWT - Food Science and Technology, 2022, 162, 113431.	5.2	10
12	Effect of Acrolein, a Lipid Oxidation Product, on the Formation of the Heterocyclic Aromatic Amine 2-Amino-3,8-dimethylimidazo[4,5-f]quinoxaline (MeIQx) in Model Systems and Roast Salmon Patties. Journal of Agricultural and Food Chemistry, 2022, 70, 5887-5895.	5.2	5
13	Effect of acrolein, a lipid oxidation product, on the formation of the heterocyclic aromatic amine 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in model systems and roasted tilapia fish patties. Food Chemistry: X, 2022, 14, 100315.	4.3	8
14	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. Food Research International, 2022, 157, 111322.	6.2	38
15	Neuroprotective effect of cajaninstilbene acid against cerebral ischemia and reperfusion damages by activating AMPK/Nrf2 pathway. Journal of Advanced Research, 2021, 34, 199-210.	9.5	27
16	Inhibitory effect of selected hydrocolloids on 2-amino-1-methyl-6-phenylimidazo [4,5-b]pyridine (PhIP) formation in chemical models and beef patties. Journal of Hazardous Materials, 2021, 402, 123486.	12.4	27
17	The occurrence and stability of Maillard reaction products in various traditional Chinese sauces. Food Chemistry, 2021, 342, 128319.	8.2	18
18	The apple dihydrochalcone phloretin suppresses growth and improves chemosensitivity of breast cancer cells via inhibition of cytoprotective autophagy. Food and Function, 2021, 12, 177-190.	4.6	25

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19	A comprehensive review on secondary metabolites and health-promoting effects of edible lichen. Journal of Functional Foods, 2021, 80, 104283.	3.4	37
20	Benefits, deleterious effects and mitigation of methylglyoxal in foods: A critical review. Trends in Food Science and Technology, 2021, 107, 201-212.	15.1	44
21	Antioxidative Properties and Chemical Changes of Quercetin in Fish Oil: Quercetin Reacts with Free Fatty Acids to Form Its Ester Derivatives. Journal of Agricultural and Food Chemistry, 2021, 69, 1057-1067.	5.2	40
22	Oral administration of EGCG solution equivalent to daily achievable dosages of regular tea drinkers effectively suppresses miR483-3p induced metastasis of hepatocellular carcinoma cells in mice. Food and Function, 2021, 12, 3381-3392.	4.6	16
23	Tricoumaroylspermidine from rose exhibits inhibitory activity against ethanol-induced apoptosis in HepG2 cells. Food and Function, 2021, 12, 5892-5902.	4.6	12
24	The role of emerging micro-scale vegetables in human diet and health benefitsâ€”an updated review based on microgreens. Food and Function, 2021, 12, 1914-1932.	4.6	40
25	Quercetin Inhibited the Formation of Lipid Oxidation Products in Thermally Treated Soybean Oil by Trapping Intermediates. Journal of Agricultural and Food Chemistry, 2021, 69, 3479-3488.	5.2	27
26	Available technologies on improving the stability of polyphenols in food processing. Food Frontiers, 2021, 2, 109-139.	7.4	98
27	Microwave vacuum evaporation as a potential technology to concentrate sugar solutions: A study based on dielectric spectroscopy. Journal of Food Engineering, 2021, 294, 110414.	5.2	18
28	Neuroprotective Phytochemicals in Experimental Ischemic Stroke: Mechanisms and Potential Clinical Applications. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-45.	4.0	50
29	Novel roles of hydrocolloids in foods: Inhibition of toxic maillard reaction products formation and attenuation of their harmful effects. Trends in Food Science and Technology, 2021, 111, 706-715.	15.1	42
30	Pterostilbene Improves Insulin Resistance Caused by Advanced Glycation End Products (AGEs) in Hepatocytes and Mice. Molecular Nutrition and Food Research, 2021, 65, e2100321.	3.3	6
31	Hesperetin, a dietary flavonoid, inhibits AGEs-induced oxidative stress and inflammation in RAW264.7 cells. Journal of Functional Foods, 2021, 81, 104480.	3.4	14
32	The functional ingredients of quinoa (Chenopodium quinoa) and physiological effects of consuming quinoa: A review. Food Frontiers, 2021, 2, 329-356.	7.4	28
33	Neuroprotective Potential of Mung Bean (Vigna radiata L.) Polyphenols in Alzheimerâ€™s Disease: A Review. Journal of Agricultural and Food Chemistry, 2021, 69, 11554-11571.	5.2	24
34	Puerarin inhibited 3-chloropropane-1,2-diol fatty acid esters formation by reacting with glycidol and glycidyl esters. Food Chemistry, 2021, 358, 129843.	8.2	8
35	Natural products attenuate PI3K/Akt/mTOR signaling pathway: A promising strategy in regulating neurodegeneration. Phytomedicine, 2021, 91, 153664.	5.3	55
36	Advances in smart delivery of food bioactive compounds using stimuliâ€responsive carriers: Responsive mechanism, contemporary challenges, and prospects. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5449-5488.	11.7	15

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37	Multiâ€Mechanistic Antidiabetic Potential of Astaxanthin: An Update on Preclinical and Clinical Evidence. Molecular Nutrition and Food Research, 2021, , 2100252.	3.3	10
38	Effect of big eye tuna (Thunnusobesus) head soup with different colloidal particle size on TG and TC deposition in FFAâ€exposed HepG2 cells. Food Science and Nutrition, 2021, 9, 1143-1151.	3.4	3
39	Effects of the Deacetylation Degree of Chitosan on 2-Amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) Formation in Chemical Models and Beef Patties. Journal of Agricultural and Food Chemistry, 2021, 69, 13933-13941.	5.2	7
40	Fe³⁺-Coordinated Multifunctional Elastic Nanoplatform for Effective in Vivo Gene Transfection. ACS Applied Materials & Interfaces, 2020, 12, 3453-3464.	8.0	6
41	Isolation, Identification, and Immunomodulatory Effect of a Peptide from Pseudostellaria heterophylla Protein Hydrolysate. Journal of Agricultural and Food Chemistry, 2020, 68, 12259-12270.	5.2	17
42	Morin decreases acrolein-induced cell injury in normal human hepatocyte cell line LO2. Journal of Functional Foods, 2020, 75, 104234.	3.4	10
43	Antiglycative and anti-inflammatory effects of lipophilized tyrosol derivatives. Food Production Processing and Nutrition, 2020, 2, .	3.5	5
44	Dietary Lactate Supplementation Protects against Obesity by Promoting Adipose Browning in Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 14841-14849.	5.2	19
45	Evaluation of antioxidative capacity and lipidomics profiling of big eye tuna (Thunns obesus) head soup with different colloidal particle size. International Journal of Food Science and Technology, 2020, 55, 3254-3266.	2.7	6
46	Effects of quercetin and cinnamaldehyde on the nutrient release from beef into soup during stewing process. LWT - Food Science and Technology, 2020, 131, 109712.	5.2	23
47	The antiglycative effect of apple flowers in fructose/glucose-BSA models and cookies. Food Chemistry, 2020, 330, 127170.	8.2	17
48	Inhibitory effects of some hydrocolloids on the formation of heterocyclic amines in roast beef. Food Hydrocolloids, 2020, 108, 106073.	10.7	29
49	Pinosylvin provides neuroprotection against cerebral ischemia and reperfusion injury through enhancing PINK1/Parkin mediated mitophagy and Nrf2 pathway. Journal of Functional Foods, 2020, 71, 104019.	3.4	11
50	Structural changes of starch subjected to microwave heating: A review from the perspective of dielectric properties. Trends in Food Science and Technology, 2020, 99, 593-607.	15.1	85
51	Polysaccharides from Marine Enteromorpha: Structure and function. Trends in Food Science and Technology, 2020, 99, 11-20.	15.1	92
52	The multifunctional roles of flavonoids against the formation of advanced glycation end products (AGEs) and AGEs-induced harmful effects. Trends in Food Science and Technology, 2020, 103, 333-347.	15.1	50
53	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. Food Frontiers, 2020, 1, 134-151.	7.4	29
54	Japonicone V, a sesquiterpene lactone derivative from the flowers of Inula japonica, inhibits hepatitis E virus replication by targeting virus-associated autophagy. Journal of Functional Foods, 2020, 65, 103755.	3.4	3

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55	Caffeic acid assists microwave heating to inhibit the formation of mutagenic and carcinogenic PhIP. Food Chemistry, 2020, 317, 126447.	8.2	10
56	Tumor microenvironment-induced structure changing drug/gene delivery system for overcoming delivery-associated challenges. Journal of Controlled Release, 2020, 323, 203-224.	9.9	55
57	Dietary polyphenols for managing cancers: What have we ignored?. Trends in Food Science and Technology, 2020, 101, 150-164.	15.1	34
58	The effect of Perilla (Perilla frutescens) leaf extracts on the quality of surimi fish balls. Food Science and Nutrition, 2019, 7, 2083-2090.	3.4	34
59	Positive and negative effects of polyphenol incorporation in baked foods. Food Chemistry, 2019, 284, 90-99.	8.2	95
60	Identification of the antiglycative components of Hong Dou Shan (Taxus chinensis) leaf tea. Food Chemistry, 2019, 297, 124942.	8.2	21
61	Apigenin and its methylglyoxal-adduct inhibit advanced glycation end products-induced oxidative stress and inflammation in endothelial cells. Biochemical Pharmacology, 2019, 166, 231-241.	4.4	73
62	Anti-Inflammatory Effect of an Apigenin-Maillard Reaction Product in Macrophages and Macrophage-Endothelial Cocultures. Oxidative Medicine and Cellular Longevity, 2019, 2019, 1-12.	4.0	16
63	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
64	Pepper fragrant essential oil (PFEO) and functionalized MCMâ€41 nanoparticles: formation, characterization, and bactericidal activity. Journal of the Science of Food and Agriculture, 2019, 99, 5168-5175.	3.5	33
65	Microwave irradiation promotes aggregation behavior of myosin through conformation changes. Food Hydrocolloids, 2019, 96, 11-19.	10.7	58
66	Microwave treatment regulates the free volume of rice starch. Scientific Reports, 2019, 9, 3876.	3.3	7
67	Brosimone I, an isoprenoid-substituted flavonoid, induces cell cycle G₁phase arrest and apoptosis through ROS-dependent endoplasmic reticulum stress in HCT116 human colon cancer cells. Food and Function, 2019, 10, 2729-2738.	4.6	15
68	Development of cancer immunotherapy based on PD-1/PD-L1 pathway blockade. RSC Advances, 2019, 9, 33903-33911.	3.6	17
69	Comparison of the Fatty Acid and Triglyceride Profiles of Big Eye Tuna (Thunnus obesus), Atlantic salmon (Salmo salar) and Bighead Carp (Aristichthysnobilis) Heads. Molecules, 2019, 24, 3983.	3.8	23
70	6-C-(E-Phenylethenyl)Naringenin Attenuates the Stemness of Hepatocellular Carcinoma Cells by Suppressing Wnt/Î²-Catenin Signaling. Journal of Agricultural and Food Chemistry, 2019, 67, 13939-13947.	5.2	16
71	Effect of Salt Addition Time on the Nutritional Profile of Thunnus obesus Head Soup and the Formation of Micro/Nano-Sized Particle Structure. Molecules, 2019, 24, 4447.	3.8	13
72	Enhanced Antioxidant Activity for Apple Juice Fermented with Lactobacillus plantarum ATCC14917. Molecules, 2019, 24, 51.	3.8	130

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73	Dielectric loss mediated promotion of microwave heating in the Maillard reaction. LWT - Food Science and Technology, 2019, 101, 559-566.	5.2	18
74	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
75	Pterostilbene inhibited advanced glycation end products (AGEs)-induced oxidative stress and inflammation by regulation of RAGE/MAPK/NF-ÎºB in RAW264.7 cells. Journal of Functional Foods, 2018, 40, 272-279.	3.4	39
76	Protective effect of rosmarinic acid and carnosic acid against streptozotocin-induced oxidation, glycation, inflammation and microbiota imbalance in diabetic rats. Food and Function, 2018, 9, 851-860.	4.6	48
77	High Salt Intake Attenuates Breast Cancer Metastasis to Lung. Journal of Agricultural and Food Chemistry, 2018, 66, 3386-3392.	5.2	19
78	Fabrication of chia (Salvia hispanica L.) seed oil nanoemulsions using different emulsifiers. Journal of Food Processing and Preservation, 2018, 42, e13416.	2.0	14
79	Improved fruit Î±â€tocopherol, carotenoid, squalene and phytosterol contents through manipulation of Brassica juncea 3â€<scp>HYDROXY</scp>â€3â€<scp>METHYLGLUTARYL</scp>â€<scp>COA SYNTHASE</scp>1 in transgenic tomato. Plant Biotechnology Journal, 2018, 16, 784-796.	8.3	50
80	Unraveling the inhibitory effect of dihydromyricetin on heterocyclic aromatic amines formation. Journal of the Science of Food and Agriculture, 2018, 98, 1988-1994.	3.5	27
81	Protective effect of Perilla (Perilla frutescens) leaf essential oil on the quality of a surimi-based food. Journal of Food Processing and Preservation, 2018, 42, e13540.	2.0	10
82	Dihydromyricetin as a Functional Additive to Enhance Antioxidant Capacity and Inhibit the Formation of Thermally Induced Food Toxicants in a Cookie Model. Molecules, 2018, 23, 2184.	3.8	17
83	Genistein Ameliorates Non-alcoholic Fatty Liver Disease by Targeting the Thromboxane A₂ Pathway. Journal of Agricultural and Food Chemistry, 2018, 66, 5853-5859.	5.2	43
84	Naringenin, a common flavanone, inhibits the formation of AGEs in bread and attenuates AGEs-induced oxidative stress and inflammation in RAW264.7 cells. Food Chemistry, 2018, 269, 35-42.	8.2	43
85	Chemopreventive effects of some popular phytochemicals on human colon cancer: a review. Food and Function, 2018, 9, 4548-4568.	4.6	82
86	A comparison of mutagenic PhIP and beneficial 8-C-(E-phenylethenyl)quercetin and 6-C-(E-phenylethenyl)quercetin formation under microwave and conventional heating. Food and Function, 2018, 9, 3853-3859.	4.6	12
87	Pterostilbene and 4â€²-Methoxyresveratrol Inhibited Lipopolysaccharide-Induced Inflammatory Response in RAW264.7 Macrophages. Molecules, 2018, 23, 1148.	3.8	26
88	4â€²-Methoxyresveratrol Alleviated AGE-Induced Inflammation via RAGE-Mediated NF-ÎºB and NLRP3 Inflammasome Pathway. Molecules, 2018, 23, 1447.	3.8	51
89	Characterization of phospholipids from Pacific saury (Cololabis saira) viscera and their neuroprotective activity. Food Bioscience, 2018, 24, 120-126.	4.4	27
90	Impact and inhibitory mechanism of phenolic compounds on the formation of toxic Maillard reaction products in food. Frontiers of Agricultural Science and Engineering, 2018, 5, 321.	1.4	22

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91	Lactobacillus plantarumWCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean (Vigna radiata) and Soya Bean (Glycine max) Milks. Journal of Food Processing and Preservation, 2017, 41, e12944.	2.0	40
92	Effect of rosmarinic acid and carnosic acid on AGEs formation in vitro. Food Chemistry, 2017, 221, 1057-1061.	8.2	70
93	Dietary polyphenols as photoprotective agents against UV radiation. Journal of Functional Foods, 2017, 30, 108-118.	3.4	35
94	The depigmenting effect of natural resorcinol type polyphenols Kuwanon O and Sanggenon T from the roots of morus australis. Journal of Ethnopharmacology, 2017, 195, 196-203.	4.1	11
95	Chemoprevention of Colorectal Cancer by Artocarpin, a Dietary Phytochemical from Artocarpus heterophyllus. Journal of Agricultural and Food Chemistry, 2017, 65, 3474-3480.	5.2	36
96	Preparation of steppogenin and ascorbic acid, vitamin E, butylated hydroxytoluene oil-in-water microemulsions: Characterization, stability, and antibrowning effects for fresh apple juice. Food Chemistry, 2017, 224, 11-18.	8.2	34
97	Nano-sized zinc oxide and silver, but not titanium dioxide, induce innate and adaptive immunity and antiviral response in differentiated THP-1 cells. Nanotoxicology, 2017, 11, 936-951.	3.0	47
98	Improving the activity of endoglucanase I (EGI) from Saccharomyces cerevisiae by DNA shuffling. RSC Advances, 2017, 7, 46246-46256.	3.6	6
99	Non-additive response of starch systems in different hydration states: A study of microwave-absorbing properties. Innovative Food Science and Emerging Technologies, 2017, 44, 103-108.	5.6	10
100	Application of response surface methodology to optimize the production of antimicrobial metabolites by Micromonospora Y15. Biotechnology and Biotechnological Equipment, 2017, 31, 1016-1025.	1.3	12
101	Full-time response of starch subjected to microwave heating. Scientific Reports, 2017, 7, 3967.	3.3	14
102	8â€Câ€(Eâ€phenylethenyl)quercetin from onion/beef soup induces autophagic cell death in colon cancer cells through ERK activation. Molecular Nutrition and Food Research, 2017, 61, 1600437.	3.3	60
103	Diversity in Antioxidant Capacity, Phenolic Contents, and Flavonoid Contents of 42 Edible Beans from China. Cereal Chemistry, 2017, 94, 291-297.	2.2	19
104	Oxyresveratrol Supplementation to C57bl/6 Mice Fed with a High-Fat Diet Ameliorates Obesity-Associated Symptoms. Nutrients, 2017, 9, 147.	4.1	22
105	Alisol B 23-acetate induces autophagic-dependent apoptosis in human colon cancer cells via ROS generation and JNK activation. Oncotarget, 2017, 8, 70239-70249.	1.8	22
106	Green tea polyphenol epigallocatechinâ€3â€gallate improves epithelial barrier function by inducing the production of antimicrobial peptide pBDâ€1 and pBDâ€2 in monolayers of porcine intestinal epithelial IPECâ€J2 cells. Molecular Nutrition and Food Research, 2016, 60, 1048-1058.	3.3	56
107	Fermentation alters antioxidant capacity and polyphenol distribution in selected edible legumes. International Journal of Food Science and Technology, 2016, 51, 875-884.	2.7	64
108	Protective Capacity of Resveratrol, a Natural Polyphenolic Compound, against Deoxynivalenol-Induced Intestinal Barrier Dysfunction and Bacterial Translocation. Chemical Research in Toxicology, 2016, 29, 823-833.	3.3	109

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109	Identification of key umami-related compounds in Yangtze Coilia ectenes by combining electronic tongue analysis with sensory evaluation. RSC Advances, 2016, 6, 45689-45695.	3.6	24
110	Feruloylated Oligosaccharides from Maize Bran Modulated the Gut Microbiota in Rats. Plant Foods for Human Nutrition, 2016, 71, 123-128.	3.2	59
111	6-C-(E-phenylethenyl)naringenin induces cell growth inhibition and cytoprotective autophagy in colon cancer cells. European Journal of Cancer, 2016, 68, 38-50.	2.8	37
112	Release properties of tannic acid from hydrogen bond driven antioxidative cellulose nanofibrous films. International Journal of Biological Macromolecules, 2016, 91, 68-74.	7.5	44
113	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (Vigna radiata) sprouts. International Journal of Food Science and Technology, 2016, 51, 2090-2098.	2.7	64
114	Arabidopsis acyl-CoA-binding protein ACBP6 localizes in the phloem and affects jasmonate composition. Plant Molecular Biology, 2016, 92, 717-730.	3.9	41
115	Rice protein radicals: growth and stability under microwave treatment. RSC Advances, 2016, 6, 97825-97831.	3.6	20
116	Effect and mechanism of pyridoxamine on the lipid peroxidation and stability of polyunsaturated fatty acids in beef patties. Journal of the Science of Food and Agriculture, 2016, 96, 3418-3423.	3.5	7
117	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. Food and Function, 2016, 7, 1057-1066.	4.6	46
118	A phenylacetaldehydeâ€“flavonoid adduct, 8-C-(E-phenylethenyl)-norartocarpetin, exhibits intrinsic apoptosis and MAPK pathways-related anticancer potential on HepG2, SMMC-7721 and QGY-7703. Food Chemistry, 2016, 197, 1085-1092.	8.2	26
119	Marine-derived bioactive compounds with anti-obesity effect: A review. Journal of Functional Foods, 2016, 21, 372-387.	3.4	60
120	Antiglycation activity of lipophilized epigallocatechin gallate (EGCG) derivatives. Food Chemistry, 2016, 190, 1022-1026.	8.2	44
121	Epigallocatechin Gallate and Caffeine Prevent DNA Adduct Formation and Interstrand Cross-Links Induced by Acrolein and Crotonaldehyde. Journal of Food Biochemistry, 2015, 39, 725-732.	2.9	5
122	Preparation, Characterization, and Preliminary Antibrowning Evaluations of Norartocarpetin Microemulsions. Journal of Agricultural and Food Chemistry, 2015, 63, 1615-1621.	5.2	9
123	Photoprotective Effects of Oxyresveratrol and Kuwanon O on DNA Damage Induced by UVA in Human Epidermal Keratinocytes. Chemical Research in Toxicology, 2015, 28, 541-548.	3.3	23
124	Inhibitory effects of oxyresveratrol and cyanomaclurin on adipogenesis of 3T3-L1 cells. Journal of Functional Foods, 2015, 15, 207-216.	3.4	24
125	Oxyresveratrol and trans-dihydromorin from the twigs of Cudrania tricuspidata as hypopigmenting agents against melanogenesis. Journal of Functional Foods, 2015, 13, 375-383.	3.4	20
126	The colorants, antioxidants, and toxicants from nonenzymatic browning reactions and the impacts of dietary polyphenols on their thermal formation. Food and Function, 2015, 6, 345-355.	4.6	35

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127	Bioactive Substances of Plant Origin. , 2015, , 967-1008.		30
128	Bioactive Substances of Animal Origin. , 2015, , 1009-1033.		8
129	Abstract 4573: 6-C-(E-phenylethenyl)-naringenin suppresses colorectal cancer growth by inhibiting cyclooxygenase-1. , 2015, , .		1
130	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
131	Past achievements, current status and future perspectives of studies on 3-hydroxy-3-methylglutaryl-CoA synthase (HMGS) in the mevalonate (MVA) pathway. Plant Cell Reports, 2014, 33, 1005-1022.	5.6	63
132	Early developmental toxicity of saxitoxin on medaka (Oryzias melastigma) embryos. Toxicon, 2014, 77, 16-25.	1.6	24
133	6-C-(E-phenylethenyl)-Naringenin Suppresses Colorectal Cancer Growth by Inhibiting Cyclooxygenase-1. Cancer Research, 2014, 74, 243-252.	0.9	45
134	Ferulic acid alleviates the symptoms of diabetes in obese rats. Journal of Functional Foods, 2014, 9, 141-147.	3.4	43
135	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
136	Antioxidant and Antiglycation Activity of Selected Dietary Polyphenols in a Cookie Model. Journal of Agricultural and Food Chemistry, 2014, 62, 1643-1648.	5.2	102
137	Characterization of Antiproliferative Activity Constituents from Artocarpus heterophyllus. Journal of Agricultural and Food Chemistry, 2014, 62, 5519-5527.	5.2	50
138	Abstract 1252: 6-c-(e-phenylethenyl)-naringenin suppresses colorectal cancer growth by inhibiting cyclooxygenase-1. , 2014, , .		0
139	Impacts of selected dietary polyphenols on caramelization in model systems. Food Chemistry, 2013, 141, 3451-3458.	8.2	29
140	Inhibitory Activities of Some Vitamins on the Formation of Cholesterol Oxidation Products in Beef Patties. Journal of Agricultural and Food Chemistry, 2013, 61, 8471-8476.	5.2	9
141	Antiaging Effects of Astaxanthin-Rich Alga Haematococcus pluvialis on Fruit Flies under Oxidative Stress. Journal of Agricultural and Food Chemistry, 2013, 61, 7800-7804.	5.2	48
142	Natural polyphenols alleviated lipid peroxidation-induced modification on BSA. Journal of Functional Foods, 2013, 5, 355-361.	3.4	12
143	DHA-rich marine microalga Schizochytrium mangrovei possesses anti-ageing effects on Drosophila melanogaster. Journal of Functional Foods, 2013, 5, 888-896.	3.4	18
144	Furan: A Food-borne Flavor Carcinogen. Special Publication - Royal Society of Chemistry, 2013, , 3-18.	0.0	0

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145	Review on Chemical Analysis and Formation Mechanism of Cholesterol Oxidation Products. Special Publication - Royal Society of Chemistry, 2013, , 231-242.	0.0	0
146	Characterization of tyrosinase inhibitors in the twigs of Cudrania tricuspidata and their structureâ€“activity relationship study. FÃ¬toterapÃ¬Ã¢, 2013, 84, 242-247.	2.2	53
147	Dietary Phenolics as Reactive Carbonyl Scavengers: Potential Impact on Human Health and Mechanism of Action. Journal of Traditional and Complementary Medicine, 2013, 3, 139-141.	2.7	17
148	Impact of phloretin and phloridzin on the formation of Maillard reaction products in aqueous models composed of glucose and l-lysine or its derivatives. Food and Function, 2012, 3, 178-186.	4.6	15
149	Cynarin-Rich Sunflower (Helianthus annuus) Sprouts Possess Both Antiglycative and Antioxidant Activities. Journal of Agricultural and Food Chemistry, 2012, 60, 3260-3265.	5.2	27
150	Tyrosinase inhibition constituents from the roots of Morus australis. FÃ¬toterapÃ¬Ã¢, 2012, 83, 1008-1013.	2.2	72
151	In vitro attenuation of acrolein-induced toxicity by phloretin, a phenolic compound from apple. Food Chemistry, 2012, 135, 1762-1768.	8.2	23
152	Inhibition of heterocyclic amine formation by water-soluble vitamins in Maillard reaction model systems and beef patties. Food Chemistry, 2012, 133, 760-766.	8.2	86
153	Nutraceuticals and their preventive or potential therapeutic value in Parkinson's disease. Nutrition Reviews, 2012, 70, 373-386.	5.8	58
154	Phenolic tyrosinase inhibitors from the stems of Cudrania cochinchinensis. Food and Function, 2011, 2, 259.	4.6	41
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