Jianbo Xiao

List of Publications by Year
in descending order

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345 papers	17,644 citations	12330 69 h-index	24982 109 g-index
355 all docs	355 docs citations	355 times ranked	17693 citing authors

#	Article	IF	Citations
1	The Reciprocal Interactions between Polyphenols and Gut Microbiota and Effects on Bioaccessibility. Nutrients, 2016, 8, 78.	4.1	573
2	Kaempferol and inflammation: From chemistry to medicine. Pharmacological Research, 2015, 99, 1-10.	7.1	417
3	A review of microencapsulation methods for food antioxidants: Principles, advantages, drawbacks and applications. Food Chemistry, 2019, 272, 494-506.	8.2	314
4	Dietary Flavonoid Aglycones and Their Glycosides: Which Show Better Biological Significance?. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	10.3	307
5	Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. Biotechnology Advances, 2020, 38, 107316.	11.7	307
6	Advance on the FlavonoidC-glycosides and Health Benefits. Critical Reviews in Food Science and Nutrition, 2016, 56, S29-S45.	10.3	300
7	Therapeutic Properties of Bioactive Compounds from Different Honeybee Products. Frontiers in Pharmacology, 2017, 8, 412.	3.5	276
8	Advance in Dietary Polyphenols as Î±-Glucosidases Inhibitors: A Review on Structure-Activity Relationship Aspect. Critical Reviews in Food Science and Nutrition, 2013, 53, 818-836.	10.3	259
9	Metabolic engineering tanshinone biosynthetic pathway in Salvia miltiorrhiza hairy root cultures. Metabolic Engineering, 2011, 13, 319-327.	7.0	256
10	Advances in the biotechnological glycosylation of valuable flavonoids. Biotechnology Advances, 2014, 32, 1145-1156.	11.7	254
11	A Review on Structureâ€“Activity Relationship of Dietary Polyphenols Inhibiting Î±-Amylase. Critical Reviews in Food Science and Nutrition, 2013, 53, 497-506.	10.3	250
12	Dietary polyphenols and type 2 diabetes: Human Study and Clinical Trial. Critical Reviews in Food Science and Nutrition, 2019, 59, 3371-3379.	10.3	208
13	Modifications of dietary flavonoids towards improved bioactivity: An update on structureâ€“activity relationship. Critical Reviews in Food Science and Nutrition, 2018, 58, 513-527.	10.3	200
14	A Review of Dietary Polyphenol-Plasma Protein Interactions: Characterization, Influence on the Bioactivity, and Structure-Affinity Relationship. Critical Reviews in Food Science and Nutrition, 2012, 52, 85-101.	10.3	198
15	Phytol: A review of biomedical activities. Food and Chemical Toxicology, 2018, 121, 82-94.	3.6	198
16	Microbial bioconversion of the chemical components in dark tea. Food Chemistry, 2020, 312, 126043.	8.2	193
17	Microbial biotransformation of bioactive flavonoids. Biotechnology Advances, 2015, 33, 214-223.	11.7	183
18	Analysis of binding interaction between puerarin and bovine serum albumin by multi-spectroscopic method. Journal of Pharmaceutical and Biomedical Analysis, 2007, 45, 609-615.	2.8	173

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19	Interaction of dietary polyphenols and gut microbiota: Microbial metabolism of polyphenols, influence on the gut microbiota, and implications on host health. Food Frontiers, 2020, 1, 109-133.	7.4	172
20	Influence of B-Ring Hydroxylation on Interactions of Flavonols with Bovine Serum Albumin. Journal of Agricultural and Food Chemistry, 2008, 56, 2350-2356.	5.2	168
21	Interaction of dietary polyphenols with bovine milk proteins: Molecular structureâ€“affinity relationship and influencing bioactivity aspects. Molecular Nutrition and Food Research, 2011, 55, 1637-1645.	3.3	168
22	Advances on the antioxidant peptides from edible plant sources. Trends in Food Science and Technology, 2020, 99, 44-57.	15.1	168
23	Recent trends and applications of cellulose nanocrystals in food industry. Trends in Food Science and Technology, 2019, 93, 136-144.	15.1	166
24	A Critical Review on Health Promoting Benefits of Edible Mushrooms through Gut Microbiota. International Journal of Molecular Sciences, 2017, 18, 1934.	4.1	155
25	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. Pharmacological Research, 2020, 151, 104584.	7.1	155
26	Bioactive compounds from marine macroalgae and their hypoglycemic benefits. Trends in Food Science and Technology, 2018, 72, 1-12.	15.1	154
27	Edible Flowers: A Rich Source of Phytochemicals with Antioxidant and Hypoglycemic Properties. Journal of Agricultural and Food Chemistry, 2016, 64, 2467-2474.	5.2	147
28	Intracellular signaling pathways of inflammation modulated by dietary flavonoids: The most recent evidence. Critical Reviews in Food Science and Nutrition, 2018, 58, 2908-2924.	10.3	145
29	Hydration properties and binding capacities of dietary fibers from bamboo shoot shell and its hypolipidemic effects in mice. Food and Chemical Toxicology, 2017, 109, 1003-1009.	3.6	129
30	Relevance of functional foods in the Mediterranean diet: the role of olive oil, berries and honey in the prevention of cancer and cardiovascular diseases. Critical Reviews in Food Science and Nutrition, 2019, 59, 893-920.	10.3	126
31	Stability of Dietary Polyphenols under the Cell Culture Conditions: Avoiding Erroneous Conclusions. Journal of Agricultural and Food Chemistry, 2015, 63, 1547-1557.	5.2	123
32	Regulation of glucose metabolism by bioactive phytochemicals for the management of type 2 diabetes mellitus. Critical Reviews in Food Science and Nutrition, 2019, 59, 830-847.	10.3	123
33	Glycosylation of Dietary Flavonoids Decreases the Affinities for Plasma Protein. Journal of Agricultural and Food Chemistry, 2009, 57, 6642-6648.	5.2	118
34	Effects of paper containing 1-MCP postharvest treatment on the disassembly of cell wall polysaccharides and softening in Younai plum fruit during storage. Food Chemistry, 2018, 264, 1-8.	8.2	114
35	Bioactive compounds in seaweeds: An overview of their biological properties and safety. Food and Chemical Toxicology, 2020, 135, 111013.	3.6	109
36	A Review on Konjac Glucomannan Gels: Microstructure and Application. International Journal of Molecular Sciences, 2017, 18, 2250.	4.1	104

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37	Characterization of flavonoids from Dryopteris erythrosora and evaluation of their antioxidant, anticancer and acetylcholinesterase inhibition activities. Food and Chemical Toxicology, 2013, 51, 242-250.	3.6	102
38	Increased accumulation of the cardio-cerebrovascular disease treatment drug tanshinone in Salvia miltiorrhiza hairy roots by the enzymes 3-hydroxy-3-methylglutaryl CoA reductase and 1-deoxy-d-xylulose 5-phosphate reductoisomerase. Functional and Integrative Genomics, 2014, 14, 603-615.	3.5	101
39	Structureâ€“affinity relationship of flavones on binding to serum albumins: Effect of hydroxyl groups on ring A. Molecular Nutrition and Food Research, 2010, 54, S253-60.	3.3	100
40	Anti-cancer effects of polyphenols via targeting p53 signaling pathway: updates and future directions. Biotechnology Advances, 2020, 38, 107385.	11.7	96
41	Phytochemicals from fern species: potential for medicine applications. Phytochemistry Reviews, 2017, 16, 379-440.	6.5	92
42	Polysaccharides from Marine Enteromorpha: Structure and function. Trends in Food Science and Technology, 2020, 99, 11-20.	15.1	92
43	Molecular propertyâ€“affinity relationship of flavanoids and flavonoids for HSA in vitro. Molecular Nutrition and Food Research, 2011, 55, 310-317.	3.3	91
44	Study of the interaction between baicalin and bovine serum albumin by multi-spectroscopic method. Journal of Photochemistry and Photobiology A: Chemistry, 2007, 191, 222-227.	3.9	90
45	Sulfation of tea polysaccharides: Synthesis, characterization and hypoglycemic activity. International Journal of Biological Macromolecules, 2010, 46, 270-274.	7.5	90
46	Absorption, metabolism and bioavailability of flavonoids: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 7730-7742.	10.3	90
47	Which model based on fluorescence quenching is suitable to study the interaction between trans-resveratrol and BSA?. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2010, 75, 299-304.	3.9	89
48	Rhodiola species: A comprehensive review of traditional use, phytochemistry, pharmacology, toxicity, and clinical study. Medicinal Research Reviews, 2019, 39, 1779-1850.	10.5	88
49	Molecular mechanism of elicitor-induced tanshinone accumulation in Salvia miltiorrhiza hairy root cultures. Acta Physiologiae Plantarum, 2012, 34, 1421-1433.	2.1	87
50	Agrimonolide from Agrimonia pilosa suppresses inflammatory responses through down-regulation of COX-2/iNOS and inactivation of NF-Î¹ºB in lipopolysaccharide-stimulated macrophages. Phytomedicine, 2016, 23, 846-855.	5.3	87
51	Effects of domestic cooking process on the chemical and biological properties of dietary phytochemicals. Trends in Food Science and Technology, 2019, 85, 55-66.	15.1	86
52	Advances in dietary polysaccharides as anticancer agents: Structure-activity relationship. Trends in Food Science and Technology, 2021, 111, 360-377.	15.1	86
53	Targeting NF-Î¹ºB signaling pathway in cancer by dietary polyphenols. Critical Reviews in Food Science and Nutrition, 2020, 60, 2790-2800.	10.3	84
54	Characterization and hypoglycemic activity of a Î²-pyran polysaccharides from bamboo shoot (Leleba) Tj ETQq0 0 0 rgBT /Overlock 10 T	10.2	83

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55	In vitro polyphenol effects on apoptosis: An update of literature data. Seminars in Cancer Biology, 2017, 46, 119-131.	9.6	83
56	Fruits By-Products â€“ A Source of Valuable Active Principles. A Short Review. Frontiers in Bioengineering and Biotechnology, 2020, 8, 319.	4.1	83
57	Inhibition of flavonoids on acetylcholine esterase: binding and structureâ€“activity relationship. Food and Function, 2014, 5, 2582-2589.	4.6	81
58	Identification and characterization of antioxidant peptides from hydrolysate of blue-spotted stingray and their stability against thermal, pH and simulated gastrointestinal digestion treatments. Food Chemistry, 2019, 271, 614-622.	8.2	81
59	Antidiabetic Phytochemicals From Medicinal Plants: Prospective Candidates for New Drug Discovery and Development. Frontiers in Endocrinology, 2022, 13, 800714.	3.5	81
60	UPLCâ€“Orbitrapâ€“MS/MS combined with chemometrics establishes variations in chemical components in green tea from Yunnan and Hunan origins. Food Chemistry, 2018, 266, 534-544.	8.2	80
61	Therapeutic potential of phenylethanoid glycosides: A systematic review. Medicinal Research Reviews, 2020, 40, 2605-2649.	10.5	80
62	Bioactive phytochemicals from shoots and roots of Salvia species. Phytochemistry Reviews, 2016, 15, 829-867.	6.5	79
63	Functional properties, structural studies and chemo-enzymatic synthesis of oligosaccharides. Trends in Food Science and Technology, 2017, 66, 135-145.	15.1	77
64	Bee Pollen: Current Status and Therapeutic Potential. Nutrients, 2021, 13, 1876.	4.1	77
65	A new HPLC-MS/MS method for the simultaneous determination of 36 polyphenols in blueberry, strawberry and their commercial products and determination of antioxidant activity. Food Chemistry, 2022, 367, 130743.	8.2	76
66	Investigation of the Mechanism of Enhanced Effect of EGCG on Huperzine AÊ¼s Inhibition of Acetylcholinesterase Activity in Rats by a Multispectroscopic Method. Journal of Agricultural and Food Chemistry, 2008, 56, 910-915.	5.2	75
67	A Review on the Structure-Function Relationship Aspect of Polysaccharides from Tea Materials. Critical Reviews in Food Science and Nutrition, 2015, 55, 930-938.	10.3	75
68	Noncovalent Interaction of Dietary Polyphenols with Common Human Plasma Proteins. Journal of Agricultural and Food Chemistry, 2011, 59, 10747-10754.	5.2	73
69	Chemical compositions and bioactivities of crude polysaccharides from tea leaves beyond their useful date. International Journal of Biological Macromolecules, 2011, 49, 1143-1151.	7.5	73
70	Flavonoids as modulators of metabolic enzymes and drug transporters. Annals of the New York Academy of Sciences, 2017, 1398, 152-167.	3.8	73
71	Interaction of natural polyphenols with Î±-amylase in vitro: molecular propertyâ€“affinity relationship aspect. Molecular BioSystems, 2011, 7, 1883.	2.9	72
72	Anti-diabetic effects of natural antioxidants from fruits. Trends in Food Science and Technology, 2021, 117, 3-14.	15.1	72

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73	An insight into anti-diabetic properties of dietary phytochemicals. Phytochemistry Reviews, 2017, 16, 535-553.	6.5	71
74	The anti-inflammatory potential of Portulaca oleracea L. (purslane) extract by partial suppression on NF-Î¹B and MAPK activation. Food Chemistry, 2019, 290, 239-245.	8.2	71
75	Amine-responsive bilayer films with improved illumination stability and electrochemical writing property for visual monitoring of meat spoilage. Sensors and Actuators B: Chemical, 2020, 302, 127130.	7.8	68
76	A neutral polysaccharide with a triple helix structure from ginger: Characterization and immunomodulatory activity. Food Chemistry, 2021, 350, 129261.	8.2	67
77	Determination of tea polysaccharides in Camellia sinensis by a modified phenol-sulfuric acid method. Archives of Biological Sciences, 2010, 62, 669-676.	0.5	66
78	Extraction of Î±-humulene-enriched oil from clove using ultrasound-assisted supercritical carbon dioxide extraction and studies of its fictitious solubility. Food Chemistry, 2016, 210, 172-181.	8.2	66
79	Evidence and prospective of plant derived flavonoids as antiplatelet agents: Strong candidates to be drugs of future. Food and Chemical Toxicology, 2018, 119, 355-367.	3.6	66
80	Composition and bioactivity of tea flower polysaccharides obtained by different methods. Carbohydrate Polymers, 2010, 79, 418-422.	10.2	64
81	Plasma protein binding of dietary polyphenols to human serum albumin: A high performance affinity chromatography approach. Food Chemistry, 2019, 270, 257-263.	8.2	64
82	Valorization of kiwi agricultural waste and industry by-products by recovering bioactive compounds and applications as food additives: A circular economy model. Food Chemistry, 2022, 370, 131315.	8.2	62
83	Fetal bovine serum influences the stability and bioactivity of resveratrol analogues: A polyphenol-protein interaction approach. Food Chemistry, 2017, 219, 321-328.	8.2	61
84	Effects of Arachidonic Acid Metabolites on Cardiovascular Health and Disease. International Journal of Molecular Sciences, 2021, 22, 12029.	4.1	61
85	Noncovalent Interaction of Dietary Polyphenols with Bovine Hemoglobin in Vitro: Molecular Structure/Propertyâ€“Affinity Relationship Aspects. Journal of Agricultural and Food Chemistry, 2011, 59, 8484-8490.	5.2	60
86	Flavonoid concentrations and bioactivity of flavonoid extracts from 19 species of ferns from China. Industrial Crops and Products, 2014, 58, 91-98.	5.2	60
87	Marine-derived bioactive compounds with anti-obesity effect: A review. Journal of Functional Foods, 2016, 21, 372-387.	3.4	60
88	Antioxidant and cytoprotective activities of an ancient Mediterranean citrus (Citrus lumia Risso) albedo extract: Microscopic observations and polyphenol characterization. Food Chemistry, 2019, 279, 347-355.	8.2	59
89	Identification of antioxidant peptides derived from tropical jackfruit seed and investigation of the stability profiles. Food Chemistry, 2021, 340, 127876.	8.2	59
90	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

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91	Advance in Dietary Polyphenols as Aldose Reductases Inhibitors: Structure-Activity Relationship Aspect. Critical Reviews in Food Science and Nutrition, 2015, 55, 16-31.	10.3	58
92	Rapid and visual detection of aflatoxin B1 in foodstuffs using aptamer/G-quadruplex DNAzyme probe with low background noise. Food Chemistry, 2019, 271, 581-587.	8.2	58
93	Advantages of techniques to fortify food products with the benefits of fish oil. Food Research International, 2020, 137, 109353.	6.2	58
94	Silymarin and Cancer: A Dual Strategy in Both in Chemoprevention and Chemosensitivity. Molecules, 2020, 25, 2009.	3.8	58
95	Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. Food Chemistry, 2021, 336, 127634.	8.2	58
96	Extraction of lipids from microalgae using classical and innovative approaches. Food Chemistry, 2022, 384, 132236.	8.2	58
97	Bioactive procyanidins from dietary sources: The relationship between bioactivity and polymerization degree. Trends in Food Science and Technology, 2021, 111, 114-127.	15.1	57
98	Chemical composition and nutritional function of olive (Olea europaea L.): a review. Phytochemistry Reviews, 2018, 17, 1091-1110.	6.5	55
99	Natural products attenuate PI3K/Akt/mTOR signaling pathway: A promising strategy in regulating neurodegeneration. Phytomedicine, 2021, 91, 153664.	5.3	55
100	The reciprocal interaction between polyphenols and other dietary compounds: Impact on bioavailability, antioxidant capacity and other physico-chemical and nutritional parameters. Food Chemistry, 2022, 375, 131904.	8.2	55
101	Green, yellow and red emitting CdTe QDs decreased the affinities of apigenin and luteolin for human serum albumin in vitro. Journal of Hazardous Materials, 2010, 182, 696-703.	12.4	54
102	Tea polysaccharides as food antioxidants: An old womanâ€™s tale?. Food Chemistry, 2013, 138, 1923-1927.	8.2	54
103	Bioactive phytochemicals. Critical Reviews in Food Science and Nutrition, 2019, 59, 827-829.	10.3	54
104	Seasonal dynamics of total flavonoid contents and antioxidant activity of Dryopteris erythrosora. Food Chemistry, 2015, 186, 113-118.	8.2	52
105	Essential oil of Citrus lumia Risso: Phytochemical profile, antioxidant properties and activity on the central nervous system. Food and Chemical Toxicology, 2018, 119, 407-416.	3.6	52
106	Regulatory Efficacy of Brown Seaweed Lessonia nigrescens Extract on the Gene Expression Profile and Intestinal Microflora in Type 2 Diabetic Mice. Molecular Nutrition and Food Research, 2018, 62, 1700730.	3.3	52
107	Advance on the absorption, metabolism, and efficacy exertion of quercetin and its important derivatives. Food Frontiers, 2020, 1, 420-434.	7.4	52
108	Co-expression of AaPMT and AaTRI effectively enhances the yields of tropane alkaloids in Anisodus acutangulus hairy roots. BMC Biotechnology, 2011, 11, 43.	3.3	51

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109	Enhancing the production of tropane alkaloids in transgenic Anisodus acutangulus hairy root cultures by over-expressing tropinone reductase I and hyoscyamine-6Î²-hydroxylase. Molecular BioSystems, 2012, 8, 2883.	2.9	50
110	Therapeutic Potential of Temperate Forage Legumes: A Review. Critical Reviews in Food Science and Nutrition, 2016, 56, S149-S161.	10.3	50
111	Neuroprotective Phytochemicals in Experimental Ischemic Stroke: Mechanisms and Potential Clinical Applications. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-45.	4.0	50
112	Non-covalent interaction between dietary stilbenoids and human serum albumin: Structureâ€“affinity relationship, and its influence on the stability, free radical scavenging activity and cell uptake of stilbenoids. Food Chemistry, 2016, 202, 383-388.	8.2	49
113	A phenolic glycoside from Moringa oleifera Lam. improves the carbohydrate and lipid metabolisms through AMPK in db/db mice. Food Chemistry, 2020, 311, 125948.	8.2	49
114	Optimization of ultrasonic-microwave assisted extraction of oligosaccharides from lotus (Nelumbo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.2	48
115	Nanoencapsulation of Cyanidin-3-‹i›O‹/i›-glucoside Enhances Protection Against UVB-Induced Epidermal Damage through Regulation of p53-Mediated Apoptosis in Mice. Journal of Agricultural and Food Chemistry, 2018, 66, 5359-5367.	5.2	47
116	Enhancement of bioavailability and bioactivity of diet-derived flavonoids by application of nanotechnology: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 378-393.	10.3	47
117	Value added immunoregulatory polysaccharides of Hericium erinaceus and their effect on the gut microbiota. Carbohydrate Polymers, 2021, 262, 117668.	10.2	46
118	A visual bi-layer indicator based on roselle anthocyanins with high hydrophobic property for monitoring griskin freshness. Food Chemistry, 2021, 355, 129573.	8.2	46
119	Protective Effects of Tea Polysaccharides and Polyphenols on Skin. Journal of Agricultural and Food Chemistry, 2009, 57, 7757-7762.	5.2	45
120	Characterization and Prebiotic Effect of the Resistant Starch from Purple Sweet Potato. Molecules, 2016, 21, 932.	3.8	45
121	Hepatoprotective activity of Ganoderma lucidum triterpenoids in alcohol-induced liver injury in mice, an iTRAQ-based proteomic analysis. Food Chemistry, 2019, 271, 148-156.	8.2	45
122	Starch modification with phenolics: methods, physicochemical property alteration, and mechanisms of glycaemic control. Trends in Food Science and Technology, 2021, 111, 12-26.	15.1	45
123	Effects of tetramethylpyrazine from Chinese black vinegar on antioxidant and hypolipidemia activities in HepG2 cells. Food and Chemical Toxicology, 2017, 109, 930-940.	3.6	44
124	Stability of dietary polyphenols: It's never too late to mend?. Food and Chemical Toxicology, 2018, 119, 3-5.	3.6	44
125	Stereoselective interactions of lactic acid enantiomers with HSA: Spectroscopy and docking application. Food Chemistry, 2019, 270, 429-435.	8.2	44
126	Nutritional value of barley cereal and better opportunities for its processing as a value-added food: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2022, 62, 1092-1104.	10.3	44

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127	Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention. Biomedicines, 2020, 8, 336.	3.2	44
128	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
129	Cardenolides: Insights from chemical structure and pharmacological utility. Pharmacological Research, 2019, 141, 123-175.	7.1	43
130	Edible flowers as functional raw materials: A review on anti-aging properties. Trends in Food Science and Technology, 2020, 106, 30-47.	15.1	43
131	Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. Marine Drugs, 2021, 19, 500.	4.6	42
132	Applications of by-products from the olive oil processing: Revalorization strategies based on target molecules and green extraction technologies. Trends in Food Science and Technology, 2021, 116, 1084-1104.	15.1	42
133	Metabolism of Dietary Flavonoids in Liver Microsomes. Current Drug Metabolism, 2013, 14, 381-391.	1.2	42
134	A dual-signal fluorescent sensor based on MoS2 and CdTe quantum dots for tetracycline detection in milk. Food Chemistry, 2022, 378, 132076.	8.2	42
135	Molecular structureâ€affinity relationship of natural polyphenols for bovine Î³â€globulin. Molecular Nutrition and Food Research, 2011, 55, S86-92.	3.3	41
136	Flavonoids profiles, antioxidant, acetylcholinesterase inhibition activities of extract from Dryoathyrium boryanum (Willd.) Ching. Food and Chemical Toxicology, 2013, 55, 121-128.	3.6	41
137	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. Critical Reviews in Food Science and Nutrition, 2023, 63, 1901-1929.	10.3	41
138	ZnO-ZnS QDs interfacial heterostructure for drug and food delivery application: enhancement of the binding affinities of flavonoid aglycones to bovine serum albumin. Nanomedicine: Nanotechnology, Biology, and Medicine, 2011, 7, 850-858.	3.3	40
139	Effects of different elicitors on yield of tropane alkaloids in hairy roots of Anisodus acutangulus. Molecular Biology Reports, 2012, 39, 1721-1729.	2.3	40
140	Development of nanofiber indicator with high sensitivity for pork preservation and freshness monitoring. Food Chemistry, 2022, 381, 132224.	8.2	40
141	Metabolite characterization of powdered fruits and leaves from Adansonia digitata L. (baobab): A multi-methodological approach. Food Chemistry, 2019, 272, 93-108.	8.2	39
142	Systematic investigation of the influence of CdTe QDs size on the toxic interaction with human serum albumin by fluorescence quenching method. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2010, 76, 93-97.	3.9	38
143	Flavonoids, Antioxidant Potential, and Acetylcholinesterase Inhibition Activity of the Extracts from the Gametophyte and Archegoniophore of Marchantia polymorpha L.. Molecules, 2016, 21, 360.	3.8	38
144	Polyphenols. , 2018, , 45-67.		38

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145	The anticonvulsant and anti-plasmid conjugation potential of Thymus vulgaris chemistry: An in vivo murine and in vitro study. Food and Chemical Toxicology, 2018, 120, 472-478.	3.6	38
146	Influence of seasonal variation on phenolic content and in vitro antioxidant activity of Secondatia floribunda A. DC. (Apocynaceae). Food Chemistry, 2020, 315, 126277.	8.2	38
147	Separation of chitooligosaccharides and the potent effects on gene expression of cell surface receptor CR3. International Journal of Biological Macromolecules, 2009, 45, 432-436.	7.5	37
148	Recent trends and advances in the epidemiology, synergism, and delivery system of lycopene as an anti-cancer agent. Seminars in Cancer Biology, 2021, 73, 331-346.	9.6	37
149	Study on the purification and characterization of a polysaccharide conjugate from tea flowers. International Journal of Biological Macromolecules, 2010, 47, 266-270.	7.5	36
150	Are by-products from beeswax recycling process a new promising source of bioactive compounds with biomedical properties?. Food and Chemical Toxicology, 2018, 112, 126-133.	3.6	36
151	Protective effects of raspberry on the oxidative damage in HepG2 cells through Keap1/Nrf2-dependent signaling pathway. Food and Chemical Toxicology, 2019, 133, 110781.	3.6	36
152	Inhibitory effect of the extract from Sonchus olearleu on the formation of carcinogenic heterocyclic aromatic amines during the pork cooking. Food and Chemical Toxicology, 2019, 129, 138-143.	3.6	36
153	Advances on application of fenugreek seeds as functional foods: Pharmacology, clinical application, products, patents and market. Critical Reviews in Food Science and Nutrition, 2020, 60, 2342-2352.	10.3	36
154	Fluorescence resonance energy-transfer affects the determination of the affinity between ligand and proteins obtained by fluorescence quenching method. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2009, 74, 977-982.	3.9	35
155	CdTe quantum dots (QDs) improve the affinities of baicalein and genistein for human serum albumin in vitro. Journal of Inorganic Biochemistry, 2010, 104, 1148-1155.	3.5	35
156	Annona species (Annonaceae): a rich source of potential antitumor agents?. Annals of the New York Academy of Sciences, 2017, 1398, 30-36.	3.8	35
157	New Highlights of Resveratrol: A Review of Properties against Ocular Diseases. International Journal of Molecular Sciences, 2021, 22, 1295.	4.1	35
158	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. Food Chemistry, 2021, 335, 127513.	8.2	34
159	Dietary polyphenols for managing cancers: What have we ignored?. Trends in Food Science and Technology, 2020, 101, 150-164.	15.1	34
160	A comprehensive review of agrimoniin. Annals of the New York Academy of Sciences, 2017, 1401, 166-180.	3.8	33
161	Effects of Polyphenols on Oxidative Stress, Inflammation, and Interconnected Pathways during Spinal Cord Injury. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-34.	4.0	33
162	Mycotoxins in food and feed: toxicity, preventive challenges, and advanced detection techniques for associated diseases. Critical Reviews in Food Science and Nutrition, 2023, 63, 8489-8510.	10.3	33

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163	Molecular propertyâ€“binding affinity relationship of flavonoids for common rat plasma proteins in vitro. Biochimie, 2011, 93, 134-140.	2.6	32
164	Binding Citrus flavanones to human serum albumin: effect of structure on affinity. Molecular Biology Reports, 2011, 38, 2257-2262.	2.3	32
165	EDITORIAL (Hot Topic: Natural Polyphenols Properties: Chemopreventive and Chemosensitizing) Tj ETQq1 1 0.784314 rgBT /Overlock	1.7	32
166	Seeds, fermented foods, and agricultural by-products as sources of plant-derived antibacterial peptides. Critical Reviews in Food Science and Nutrition, 2019, 59, S162-S177.	10.3	32
167	The algal polysaccharide ulvan suppresses growth of hepatoma cells. Food Frontiers, 2020, 1, 83-101.	7.4	32
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