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	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	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
3	Advances on delta 5-unsaturated-polymethylene-interrupted fatty acids: Resources, biosynthesis, and benefits. Critical Reviews in Food Science and Nutrition, 2023, 63, 767-789.	10.3	7
4	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. Critical Reviews in Food Science and Nutrition, 2023, 63, 1901-1929.	10.3	41
5	Advance toward isolation, extraction, metabolism and health benefits of kaempferol, a major dietary flavonoid with future perspectives. Critical Reviews in Food Science and Nutrition, 2023, 63, 2773-2789.	10.3	17
6	Harnessing polyphenol power by targeting eNOS for vascular diseases. Critical Reviews in Food Science and Nutrition, 2023, 63, 2093-2118.	10.3	10
7	Mangiferin: a review of dietary sources, absorption, metabolism, bioavailability, and safety. Critical Reviews in Food Science and Nutrition, 2023, 63, 3046-3064.	10.3	23
8	Benefits, toxicity and current market of cannabidiol in edibles. Critical Reviews in Food Science and Nutrition, 2023, 63, 5800-5812.	10.3	8
9	Dietary proanthocyanidins on gastrointestinal health and the interactions with gut microbiota. Critical Reviews in Food Science and Nutrition, 2023, 63, 6285-6308.	10.3	14
10	Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality. Critical Reviews in Food Science and Nutrition, 2023, 63, 8357-8374.	10.3	7
11	A multifunctional study of naturally occurring pyrazines in biological systems; formation mechanisms, metabolism, food applications and functional properties. Critical Reviews in Food Science and Nutrition, 2023, 63, 5322-5338.	10.3	8
12	A review on processing methods and functions of wheat germ-derived bioactive peptides. Critical Reviews in Food Science and Nutrition, 2023, 63, 5577-5593.	10.3	13
13	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
14	Recent Development in Antioxidant Peptides of Woody Oil Plant By-Products. Food Reviews International, 2023, 39, 5479-5500.	8.4	2
15	Coarse cereals modulating chronic low-grade inflammation: review. Critical Reviews in Food Science and Nutrition, 2023, 63, 9694-9715.	10.3	4
16	The potential role of extracellular vesicles in bioactive compound-based therapy: A review of recent developments. Critical Reviews in Food Science and Nutrition, 2023, 63, 10959-10973.	10.3	3
17	Exploration of natural flavonesâ€™ bioactivity and bioavailability in chronic inflammation induced-type-2 diabetes mellitus. Critical Reviews in Food Science and Nutrition, 2023, 63, 11640-11667.	10.3	6
18	Molecular bases for the use of functional foods in the management of healthy aging: Berries, curcumin, virgin olive oil and honey; three realities and a promise. Critical Reviews in Food Science and Nutrition, 2023, 63, 11967-11986.	10.3	3

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19	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
20	Polyphenols and neurodegenerative diseases: focus on neuronal regeneration. Critical Reviews in Food Science and Nutrition, 2022, 62, 3421-3436.	10.3	28
21	Antioxidant and anticancer potentials of edible flowers: where do we stand?. Critical Reviews in Food Science and Nutrition, 2022, 62, 8589-8645.	10.3	17
22	Absorption, metabolism and bioavailability of flavonoids: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 7730-7742.	10.3	90
23	Starch-digesting product analysis based on the hydrophilic interaction liquid chromatography coupled mass spectrometry method to evaluate the inhibition of flavonoids on pancreatic l±-amylase. Food Chemistry, 2022, 372, 131175.	8.2	5
24	Active sites of peptides Asp-Asp-Asp-Tyr and Asp-Tyr-Asp-Asp protect against cellular oxidative stress. Food Chemistry, 2022, 366, 130626.	8.2	20
25	Investigation and dynamic profiling of oligopeptides, free amino acids and derivatives during Pu-erh tea fermentation by ultra-high performance liquid chromatography tandem mass spectrometry. Food Chemistry, 2022, 371, 131176.	8.2	26
26	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
27	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
28	Freezing characteristics and relative permittivity of rice flour gel in pulsed electric field assisted freezing. Food Chemistry, 2022, 373, 131449.	8.2	14
29	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
30	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
31	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
32	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
33	Pigment Composition of Nine Brown Algae from the Iberian Northwestern Coastline: Influence of the Extraction Solvent. Marine Drugs, 2022, 20, 113.	4.6	17
34	Extraction of lipids from microalgae using classical and innovative approaches. Food Chemistry, 2022, 384, 132236.	8.2	58
35	Onion (Allium cepa L.) bioactives: Chemistry, pharmacotherapeutic functions, and industrial applications. Food Frontiers, 2022, 3, 380-412.	7.4	29
36	Development of nanofiber indicator with high sensitivity for pork preservation and freshness monitoring. Food Chemistry, 2022, 381, 132224.	8.2	40

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37	Phageâ€based technologies for highly sensitive luminescent detection of foodborne pathogens and microbial toxins: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1843-1867.	11.7	18
38	Organic vs conventional plant-based foods: A review. Food Chemistry, 2022, 383, 132352.	8.2	28
39	Comparative aroma and nutrients profiling in six edible versus nonedible cruciferous vegetables using MS based metabolomics. Food Chemistry, 2022, 383, 132374.	8.2	22
40	Bioactive components and anti-diabetic properties of Moringa oleifera Lam. Critical Reviews in Food Science and Nutrition, 2022, 62, 3873-3897.	10.3	20
41	Antidiabetic Phytochemicals From Medicinal Plants: Prospective Candidates for New Drug Discovery and Development. Frontiers in Endocrinology, 2022, 13, 800714.	3.5	81
42	Natural Polyphenols for the Preservation of Meat and Dairy Products. Molecules, 2022, 27, 1906.	3.8	20
43	Evaluating the effects of a standardized polyphenol mixture extracted from poplar-type propolis on healthy and diseased human gut microbiota. Biomedicine and Pharmacotherapy, 2022, 148, 112759.	5.6	13
44	Blockchain: An emerging novel technology to upgrade the current fresh fruit supply chain. Trends in Food Science and Technology, 2022, 124, 1-12.	15.1	24
45	Effects of Torreya grandis Kernel Oil on Lipid Metabolism and Intestinal Flora in C57BL/6J Mice. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-20.	4.0	7
46	Retinoids as anti-cancer agents and their mechanisms of action.. American Journal of Cancer Research, 2022, 12, 938-960.	1.4	0
47	Recent advances in the biosynthesis, structureâ€“activity relationships, formulations, pharmacology, and clinical trials of fisetin. EFood, 2022, 3, .	3.1	20
48	An Overview of Traditional Uses, Phytochemical Compositions and Biological Activities of Edible Fruits of European and Asian Cornus Species. Foods, 2022, 11, 1240.	4.3	13
49	3,3â€²,4,5â€²-Tetramethoxy-trans-stilbene Improves Insulin Resistance by Activating the IRS/PI3K/Akt Pathway and Inhibiting Oxidative Stress. Current Issues in Molecular Biology, 2022, 44, 2175-2185.	2.4	7
50	Myricetin ameliorated prediabetes via immunomodulation and gut microbiota interaction. Food Frontiers, 2022, 3, 749-772.	7.4	22
51	Stability of quercetin in DMEM and cell culture with A549 cells. EFood, 2022, 3, .	3.1	10
52	Fu Brick Tea Manages HFD/STZ-Induced Type 2 Diabetes by Regulating the Gut Microbiota and Activating the IRS1/PI3K/Akt Signaling Pathway. Journal of Agricultural and Food Chemistry, 2022, 70, 8274-8287.	5.2	22
53	Anti-diabetic effects of natural antioxidants from fruits. Trends in Food Science and Technology, 2021, 117, 3-14.	15.1	72
54	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

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55	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
56	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
57	Identification of antioxidant peptides derived from tropical jackfruit seed and investigation of the stability profiles. Food Chemistry, 2021, 340, 127876.	8.2	59
58	The occurrence and stability of Maillard reaction products in various traditional Chinese sauces. Food Chemistry, 2021, 342, 128319.	8.2	18
59	Objective measures of greengage wine quality: From taste-active compound and aroma-active compound to sensory profiles. Food Chemistry, 2021, 340, 128179.	8.2	32
60	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
61	Niazirin from Moringa oleifera Lam. attenuates high glucose-induced oxidative stress through PKCÎ¶/Nox4 pathway. Phytomedicine, 2021, 86, 153066.	5.3	24
62	Tricoumaroylspermidine from rose exhibits inhibitory activity against ethanol-induced apoptosis in HepG2 cells. Food and Function, 2021, 12, 5892-5902.	4.6	12
63	New Highlights of Resveratrol: A Review of Properties against Ocular Diseases. International Journal of Molecular Sciences, 2021, 22, 1295.	4.1	35
64	Litchi (Litchi chinensis Sonn.): a comprehensive review of phytochemistry, medicinal properties, and product development. Food and Function, 2021, 12, 9527-9548.	4.6	17
65	Vegetable Extracts and Nutrients Useful in the Recovery from Helicobacter pylori Infection: A Systematic Review on Clinical Trials. Molecules, 2021, 26, 2272.	3.8	9
66	Relationships between Structure and Antioxidant Capacity and Activity of Glycosylated Flavonols. Foods, 2021, 10, 849.	4.3	27
67	Fungal glycosides: Structure and biological function. Trends in Food Science and Technology, 2021, 110, 611-651.	15.1	10
68	Neuroprotective Phytochemicals in Experimental Ischemic Stroke: Mechanisms and Potential Clinical Applications. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-45.	4.0	50
69	Bee Pollen: Current Status and Therapeutic Potential. Nutrients, 2021, 13, 1876.	4.1	77
70	Interactions between Phenols and Alkylamides of Sichuan Pepper (Zanthoxylum Genus) in Î±-Glucosidase Inhibition: A Structural Mechanism Analysis. Journal of Agricultural and Food Chemistry, 2021, 69, 5583-5598.	5.2	11
71	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
72	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

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73	Advances in dietary polysaccharides as anticancer agents: Structure-activity relationship. Trends in Food Science and Technology, 2021, 111, 360-377.	15.1	86
74	Enhancing stability and anti-inflammatory properties of curcumin in ulcerative colitis therapy using liposomes mediated colon-specific drug delivery system. Food and Chemical Toxicology, 2021, 151, 112123.	3.6	31
75	Dietary phytochemicals modulate intestinal epithelial barrier dysfunction and autoimmune diseases. Food Frontiers, 2021, 2, 357-382.	7.4	31
76	Therapeutic and Mechanistic Effects of Curcumin in Huntingtonâ€™s Disease. Current Neuropharmacology, 2021, 19, 1007-1018.	2.9	25
77	Value added immunoregulatory polysaccharides of Hericium erinaceus and their effect on the gut microbiota. Carbohydrate Polymers, 2021, 262, 117668.	10.2	46
78	A neutral polysaccharide with a triple helix structure from ginger: Characterization and immunomodulatory activity. Food Chemistry, 2021, 350, 129261.	8.2	67
79	Natural Resources for Human Health: A New Interdisciplinary Journal Dedicated to Natural Sciences. , 2021, 1, 1-2.		0
80	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
81	Seaweed Protein Hydrolysates and Bioactive Peptides: Extraction, Purification, and Applications. Marine Drugs, 2021, 19, 500.	4.6	42
82	Revalorization of Almond By-Products for the Design of Novel Functional Foods: An Updated Review. Foods, 2021, 10, 1823.	4.3	20
83	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
84	Insights into cyclooxygenase-2 inhibition by isolated bioactive compounds 3-caffeoyl-4-dihydrocaffeoyl quinic acid and isorhamnetin 3-O-Î²-D-glucopyranoside from Salicornia herbacea. Phytomedicine, 2021, 90, 153638.	5.3	3
85	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
86	Natural products attenuate PI3K/Akt/mTOR signaling pathway: A promising strategy in regulating neurodegeneration. Phytomedicine, 2021, 91, 153664.	5.3	55
87	Development and evaluation of a novel nanofibersolosome for enhancing the stability, in vitro bioaccessibility, and colonic delivery of cyanidin-3-O-glucoside. Food Research International, 2021, 149, 110712.	6.2	10
88	Encapsulation of sea buckthorn (Hippophae rhamnoides L.) leaf extract via an electrohydrodynamic method. Food Chemistry, 2021, 365, 130481.	8.2	11
89	Androstenedione (a Natural Steroid and a Drug Supplement): A Comprehensive Review of Its Consumption, Metabolism, Health Effects, and Toxicity with Sex Differences. Molecules, 2021, 26, 6210.	3.8	18
90	Liquid-Liquid Chromatography Separation of Guaiane-Type Sesquiterpene Lactones from Ferula penninervis Regel & Schmalh. and Evaluation of Their In Vitro Cytotoxic and Melanin Inhibitory Potential. International Journal of Molecular Sciences, 2021, 22, 10717.	4.1	2

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91	Use of encapsulation technology to enrich and fortify bakery, pasta, and cereal-based products. Trends in Food Science and Technology, 2021, 118, 688-710.	15.1	31
92	Dendrobium officinale Polysaccharide Alleviates Intestinal Inflammation by Promoting Small Extracellular Vesicle Packaging of miR-433-3p. Journal of Agricultural and Food Chemistry, 2021, 69, 13510-13523.	5.2	21
93	Phytoremediation of Toxic Metals: A Sustainable Green Solution for Clean Environment. Applied Sciences (Switzerland), 2021, 11, 10348.	2.5	27
94	Effects of Arachidonic Acid Metabolites on Cardiovascular Health and Disease. International Journal of Molecular Sciences, 2021, 22, 12029.	4.1	61
95	Editorial: Targeting Human Inflammatory Skin Diseases With Natural Products: Exploring Potential Mechanisms and Regulatory Pathways. Frontiers in Pharmacology, 2021, 12, 791151.	3.5	2
96	Visual detection of microbial community during three bacteria mixed fermentation through hyperspectral imaging technology. EFood, 2021, , .	3.1	0
97	Essential Oils as Possible Candidates to Be Included in Active Packaging Systems and the Use of Biosensors to Monitor the Quality of Foodstuff. , 2021, 5, .		1
98	Critical Variables Influencing the Ultrasound-Assisted Extraction of Bioactive Compoundsâ€”A Review. , 2021, 5, .		4
99	Nutritional Composition of the Atlantic Seaweeds Ulva rigida, Codium tomentosum, Palmaria palmata and Porphyra purpurea. , 2021, 5, .		4
100	Aquaculture and agricultureâ€by products as sustainable sources of omegaâ€3 fatty acids in the food industry. EFood, 2021, 2, 209-233.	3.1	12
101	The Formation of Antibiotic Resistance Genes in Bacterial Communities During Garlic Powder Processing. Frontiers in Nutrition, 2021, 8, 800932.	3.7	1
102	A multifaceted review on dihydromyricetin resources, extraction, bioavailability, biotransformation, bioactivities, and food applications with future perspectives to maximize its value. EFood, 2021, 2, 164-184.	3.1	24
103	Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. Biotechnology Advances, 2020, 38, 107316.	11.7	307
104	Inhibition of resveratrol glucosides (REs) on advanced glycation endproducts (AGEs) formation: inhibitory mechanism and structure-activity relationship. Natural Product Research, 2020, 34, 2490-2494.	1.8	15
105	Anti-cancer effects of polyphenols via targeting p53 signaling pathway: updates and future directions. Biotechnology Advances, 2020, 38, 107385.	11.7	96
106	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
107	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
108	Targeting NF-Î¹B signaling pathway in cancer by dietary polyphenols. Critical Reviews in Food Science and Nutrition, 2020, 60, 2790-2800.	10.3	84

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109	Profiling of tyrosinase inhibitors in mango leaves for a sustainable agro-industry. Food Chemistry, 2020, 312, 126042.	8.2	26
110	Microbial bioconversion of the chemical components in dark tea. Food Chemistry, 2020, 312, 126043.	8.2	193
111	Flavonols with a catechol or pyrogallol substitution pattern on ring B readily form stable dimers in phosphate buffered saline at four degrees celsius. Food Chemistry, 2020, 311, 125902.	8.2	23
112	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
113	Bioactive compounds in seaweeds: An overview of their biological properties and safety. Food and Chemical Toxicology, 2020, 135, 111013.	3.6	109
114	Advances on Natural Polyphenols as Anticancer Agents for Skin Cancer. Pharmacological Research, 2020, 151, 104584.	7.1	155
115	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
116	Transplanting fecal material from wildâ€type mice fed black raspberries alters the immune system of recipient mice. Food Frontiers, 2020, 1, 253-259.	7.4	7
117	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
118	An overview of the health benefits of Prunus species with special reference to metabolic syndrome risk factors. Food and Chemical Toxicology, 2020, 144, 111574.	3.6	16
119	Organizing international conferences: What I have experienced and what are the future challenges?. Food Frontiers, 2020, 1, 352-352.	7.4	2
120	Black raspberries attenuate colonic adenoma development in Apc^{Min} mice: Relationship to hypomethylation of promoters and gene bodies. Food Frontiers, 2020, 1, 234-242.	7.4	9
121	Recent advances in genus Mentha: Phytochemistry, antimicrobial effects, and food applications. Food Frontiers, 2020, 1, 435-458.	7.4	23
122	Therapeutic potential of phenylethanoid glycosides: A systematic review. Medicinal Research Reviews, 2020, 40, 2605-2649.	10.5	80
123	Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention. Biomedicines, 2020, 8, 336.	3.2	44
124	Advance on the absorption, metabolism, and efficacy exertion of quercetin and its important derivatives. Food Frontiers, 2020, 1, 420-434.	7.4	52
125	The algal polysaccharide ulvan suppresses growth of hepatoma cells. Food Frontiers, 2020, 1, 83-101.	7.4	32
126	Investigation of new products and reaction kinetics for myricetin in DMEM via an in situ UPLCâ€“MSâ€“MS analysis. Food Frontiers, 2020, 1, 243-252.	7.4	17

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127	Advantages of techniques to fortify food products with the benefits of fish oil. Food Research International, 2020, 137, 109353.	6.2	58
128	Polysaccharides from Marine Enteromorpha: Structure and function. Trends in Food Science and Technology, 2020, 99, 11-20.	15.1	92
129	Hydromethanolic Extracts from Adansonia digitata L. Edible Parts Positively Modulate Pathophysiological Mechanisms Related to the Metabolic Syndrome. Molecules, 2020, 25, 2858.	3.8	11
130	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
131	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. Food Frontiers, 2020, 1, 134-151.	7.4	29
132	Reductive Stress, Bioactive Compounds, Redox-Active Metals, and Dormant Tumor Cell Biology to Develop Redox-Based Tools for the Treatment of Cancer. Antioxidants and Redox Signaling, 2020, 33, 860-881.	5.4	26
133	Advances on the antioxidant peptides from edible plant sources. Trends in Food Science and Technology, 2020, 99, 44-57.	15.1	168
134	Fabrication of Ligusticum chuanxiong polylactic acid microspheres: A promising way to enhance the hepatoprotective effect on bioactive ingredients. Food Chemistry, 2020, 317, 126377.	8.2	16
135	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
136	Optimization of espresso coffee extraction through variation of particle sizes, perforated disk height and filter basket aimed at lowering the amount of ground coffee used. Food Chemistry, 2020, 314, 126220.	8.2	24
137	Silymarin and Cancer: A Dual Strategy in Both in Chemoprevention and Chemosensitivity. Molecules, 2020, 25, 2009.	3.8	58
138	Food intake targeting and improving acidity in diabetes and cancer. Food Frontiers, 2020, 1, 9-12.	7.4	13
139	Fruits By-Products â€“ A Source of Valuable Active Principles. A Short Review. Frontiers in Bioengineering and Biotechnology, 2020, 8, 319.	4.1	83
140	Food Frontiers: An academically sponsored new journal. Food Frontiers, 2020, 1, 3-5.	7.4	1
141	Spent coffee grounds: A potential commercial source of phytosterols. Food Chemistry, 2020, 325, 126836.	8.2	27
142	Dietary polyphenols for managing cancers: What have we ignored?. Trends in Food Science and Technology, 2020, 101, 150-164.	15.1	34
143	Effects of Pterostilbene on Diabetes, Liver Steatosis and Serum Lipids. Current Medicinal Chemistry, 2020, 28, 238-252.	2.4	23
144	Black Raspberries Suppress Colorectal Cancer by Enhancing Smad4 Expression in Colonic Epithelium and Natural Killer Cells. Frontiers in Immunology, 2020, 11, 570683.	4.8	12

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145	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
146	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
147	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
148	Stereoselective interactions of lactic acid enantiomers with HSA: Spectroscopy and docking application. Food Chemistry, 2019, 270, 429-435.	8.2	44
149	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
150	The influences of thermal processing on phytochemicals and possible routes to the discovery of new phytochemical conjugates. Critical Reviews in Food Science and Nutrition, 2019, 59, 947-952.	10.3	12
151	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
152	A review of microencapsulation methods for food antioxidants: Principles, advantages, drawbacks and applications. Food Chemistry, 2019, 272, 494-506.	8.2	314
153	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
154	Alpinia zerumbet (Pers.): Food and Medicinal Plant with Potential In Vitro and In Vivo Anti-Cancer Activities. Molecules, 2019, 24, 2495.	3.8	20
155	Antihyperglycemic and antihyperlipidemic activities of a polysaccharide fromPhysalis pubescensL. in streptozotocin (STZ)-induced diabetic mice. Food and Function, 2019, 10, 4868-4876.	4.6	21
156	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
157	Recent trends and applications of cellulose nanocrystals in food industry. Trends in Food Science and Technology, 2019, 93, 136-144.	15.1	166
158	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
159	Effects of different pretreatments on flavonoids and antioxidant activity of Dryopteris erythrosora leave. PLoS ONE, 2019, 14, e0200174.	2.5	29
160	Compound K producing from the enzymatic conversion of gypenoside by naringinase. Food and Chemical Toxicology, 2019, 130, 253-261.	3.6	12
161	A value-added cooking process to improve the quality of soybean: Protecting its isoflavones and antioxidant activity. Food Science and Human Wellness, 2019, 8, 195-201.	4.9	18
162	Bioactive phytochemicals. Critical Reviews in Food Science and Nutrition, 2019, 59, 827-829.	10.3	54

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163	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
164	Antidepressive effects of a chemically characterized maqui berry extract (Aristotelia chilensis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 434-443.	3.6	24
165	Flaxseed extract induces apoptosis in human breast cancer MCF-7 cells. Food and Chemical Toxicology, 2019, 127, 188-196.	3.6	23
166	Comparative analysis of chemical composition, antioxidant and anti-proliferative activities of Italian Vitis vinifera by-products for a sustainable agro-industry. Food and Chemical Toxicology, 2019, 127, 127-134.	3.6	22
167	Report of the 3rd International Symposium on Phytochemicals in Medicine and Food (August 25â€“30th,) Tj ETQq1 1 0.784314 rgBT	8.2	0
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