

# John Shi

## List of Publications by Year in descending order

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108  
papers

7,549  
citations

41344

49  
h-index

54911

84  
g-index

109  
all docs

109  
docs citations

109  
times ranked

8047  
citing authors

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | Polyphenolics in Grape Seeds”Biochemistry and Functionality. Journal of Medicinal Food, 2003, 6, 291-299.  | 1.5  | 603       |
| 2  | Lycopene in Tomatoes: Chemical and Physical Properties Affected by Food Processing. Critical Reviews in Food Science and Nutrition, 2000, 40, 1-42.  | 10.3 | 573       |
| 3  | Lycopene in Tomatoes: Chemical and Physical Properties Affected by Food Processing. Critical Reviews in Biotechnology, 2000, 20, 293-334.  | 9.0  | 412       |
| 4  | Saponins from Edible Legumes: Chemistry, Processing, and Health Benefits. Journal of Medicinal Food, 2004, 7, 67-78.   | 1.5  | 303       |
| 5  | Purification and identification of antioxidant peptides from grass carp muscle hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. Food Chemistry, 2008, 108, 727-736. | 8.2  | 296       |
| 6  | Juice components and antioxidant capacity of citrus varieties cultivated in China. Food Chemistry, 2008, 106, 545-551.   | 8.2  | 284       |
| 7  | Extraction of Polyphenolics from Plant Material for Functional Foods”Engineering and Technology. Food Reviews International, 2005, 21, 139-166.  | 8.4  | 200       |
| 8  | Disinfection efficacy of slightly acidic electrolyzed water on fresh cut cabbage. Food Control, 2009, 20, 294-297.   | 5.5  | 133       |
| 9  | Effects of acetic acid/acetic anhydride ratios on the properties of corn starch acetates. Food Chemistry, 2011, 126, 1662-1669.  | 8.2  | 133       |
| 10 | Enhanced antioxidant and antityrosinase activities of longan fruit pericarp by ultra-high-pressure-assisted extraction. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 471-477.                | 2.8  | 126       |
| 11 | Effects of supercritical fluid extraction parameters on lycopene yield and antioxidant activity. Food Chemistry, 2009, 113, 1088-1094.   | 8.2  | 114       |
| 12 | ATP-regulation of antioxidant properties and phenolics in litchi fruit during browning and pathogen infection process. Food Chemistry, 2010, 118, 42-47.   | 8.2  | 112       |
| 13 | Application of propyl gallate alleviates pericarp browning in harvested longan fruit by modulating metabolisms of respiration and energy. Food Chemistry, 2018, 240, 863-869.                                | 8.2  | 108       |
| 14 | Effects of modifiers on the profile of lycopene extracted from tomato skins by supercritical CO <sub>2</sub> . Journal of Food Engineering, 2009, 93, 431-436.   | 5.2  | 105       |
| 15 | Optimization of supercritical fluid extraction of lycopene from tomato skin with central composite rotatable design model. Separation and Purification Technology, 2008, 60, 278-284.                        | 7.9  | 104       |
| 16 | Production, Quality, and Biological Effects of Oolong Tea ( <i>Camellia sinensis</i> ). Food Reviews International, 2010, 27, 1-15.  | 8.4  | 101       |
| 17 | Effects of a novel chitosan formulation treatment on quality attributes and storage behavior of harvested litchi fruit. Food Chemistry, 2018, 252, 134-141.  | 8.2  | 101       |
| 18 | OSMOTIC DEHYDRATION OF FOODS: MASS TRANSFER AND MODELING ASPECTS. Food Reviews International, 2002, 18, 305-335.   | 8.4  | 95        |

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|----|---|------|-----------|
| 19 | Hydrogen peroxide-induced pericarp browning of harvested longan fruit in association with energy metabolism. <i>Food Chemistry</i> , 2017, 225, 31-36.  | 8.2  | 90        |
| 20 | DNP and ATP induced alteration in disease development of <i>Phomopsis longanae</i> Chi-inoculated longan fruit by acting on energy status and reactive oxygen species production-scavenging system. <i>Food Chemistry</i> , 2017, 228, 497-505. | 8.2  | 90        |
| 21 | Reverse micellar extraction of lectin from black turtle bean ( <i>Phaseolus vulgaris</i> ): Optimisation of extraction conditions by response surface methodology. <i>Food Chemistry</i> , 2015, 166, 93-100.                                   | 8.2  | 88        |
| 22 | Extraction of tocotrienols from palm fatty acid distillates using molecular distillation. <i>Separation and Purification Technology</i> , 2007, 57, 220-229.  | 7.9  | 87        |
| 23 | Effects of ultrasonic extraction on the physical and chemical properties of polysaccharides from longan fruit pericarp. <i>Polymer Degradation and Stability</i> , 2008, 93, 268-272.   | 5.8  | 86        |
| 24 | A comparative UHPLC-QqQ-MS-based metabolomics approach for evaluating Chinese and North American wild rice. <i>Food Chemistry</i> , 2019, 275, 618-627.   | 8.2  | 86        |
| 25 | Disinfection efficacy and mechanism of slightly acidic electrolyzed water on <i>Staphylococcus aureus</i> in pure culture. <i>Food Control</i> , 2016, 60, 505-510.   | 5.5  | 85        |
| 26 | Inhibitory effects of propyl gallate on browning and its relationship to active oxygen metabolism in pericarp of harvested longan fruit. <i>LWT - Food Science and Technology</i> , 2015, 60, 1122-1128.  | 5.2  | 81        |
| 27 | Solubility of lycopene in supercritical CO <sub>2</sub> fluid as affected by temperature and pressure. <i>Separation and Purification Technology</i> , 2009, 66, 322-328.   | 7.9  | 75        |
| 28 | Energy status regulates disease development and respiratory metabolism of <i>Lasiodiplodia theobromae</i> (Pat.) Griff. & Maubl.-infected longan fruit. <i>Food Chemistry</i> , 2017, 231, 238-246.   | 8.2  | 75        |
| 29 | Inhibitory effects of propyl gallate on membrane lipids metabolism and its relation to increasing storability of harvested longan fruit. <i>Food Chemistry</i> , 2017, 217, 133-138.  | 8.2  | 75        |
| 30 | Improving the taste of autumn green tea with tannase. <i>Food Chemistry</i> , 2019, 277, 432-437.   | 8.2  | 75        |
| 31 | Inhibition effects and induction of apoptosis of flavonoids on the prostate cancer cell line PC-3 in vitro. <i>Food Chemistry</i> , 2013, 138, 48-53.   | 8.2  | 74        |
| 32 | Rethinking the Mechanism of the Health Benefits of Proanthocyanidins: Absorption, Metabolism, and Interaction with Gut Microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 971-985.                            | 11.7 | 74        |
| 33 | Phenolic Compositions and Antioxidant Activities Differ Significantly among Sorghum Grains with Different Applications. <i>Molecules</i> , 2018, 23, 1203.  | 3.8  | 73        |
| 34 | Influence of Extraction Conditions on Ultrasound-Assisted Recovery of Bioactive Phenolics from Blueberry Pomace and Their Antioxidant Activity. <i>Molecules</i> , 2018, 23, 1685.  | 3.8  | 72        |
| 35 | Co-encapsulation of bioactives for food applications. <i>Food Quality and Safety</i> , 2017, 1, 302-309.  | 1.8  | 71        |
| 36 | Identification of bioactive composition and antioxidant activity in young mandarin fruits. <i>Food Chemistry</i> , 2011, 124, 1561-1566.  | 8.2  | 68        |

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|----|---|------|-----------|
| 37 | A novel chitosan formulation treatment induces disease resistance of harvested litchi fruit to <i>Peronophythora litchii</i> in association with ROS metabolism. <i>Food Chemistry</i> , 2018, 266, 299-308.                  | 8.2  | 68        |
| 38 | Dynamics of antioxidant activities, metabolites, phenolic acids, flavonoids, and phenolic biosynthetic genes in germinating Chinese wild rice ( <i>Zizania latifolia</i> ). <i>Food Chemistry</i> , 2020, 318, 126483.        | 8.2  | 68        |
| 39 | Antioxidative properties of lycopene and other carotenoids from tomatoes: Synergistic effects. <i>BioFactors</i> , 2004, 21, 203-210.   | 5.4  | 67        |
| 40 | <i>Lasiodiplodia theobromae</i> (Pat.) Griff. & Maubl.-induced disease development and pericarp browning of harvested longan fruit in association with membrane lipids metabolism. <i>Food Chemistry</i> , 2018, 244, 93-101. | 8.2  | 66        |
| 41 | Effects of supercritical CO <sub>2</sub> fluid parameters on chemical composition and yield of carotenoids extracted from pumpkin. <i>LWT - Food Science and Technology</i> , 2010, 43, 39-44.                                | 5.2  | 65        |
| 42 | Hydrogen Peroxide Induced Changes in Energy Status and Respiration Metabolism of Harvested Longan Fruit in Relation to Pericarp Browning. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4627-4632.            | 5.2  | 65        |
| 43 | Quality development and main chemical components of Tieguanyin oolong teas processed from different parts of fresh shoots. <i>Food Chemistry</i> , 2018, 249, 176-183.  | 8.2  | 64        |
| 44 | EFFECT OF HIGH-PRESSURE HOMOGENIZATION ON THE FUNCTIONAL PROPERTY OF PEANUT PROTEIN. <i>Journal of Food Process Engineering</i> , 2011, 34, 2191-2204.  | 2.9  | 63        |
| 45 | Effects of biocontrol bacteria <i>Bacillus amyloliquefaciens</i> LY-1 culture broth on quality attributes and storability of harvested litchi fruit. <i>Postharvest Biology and Technology</i> , 2017, 132, 81-87.            | 6.0  | 60        |
| 46 | Purification and characterization of an antioxidant protein from <i>Ginkgo biloba</i> seeds. <i>Food Research International</i> , 2010, 43, 86-94.  | 6.2  | 57        |
| 47 | Coencapsulation of Polyphenols and Anthocyanins from Blueberry Pomace by Double Emulsion Stabilized by Whey Proteins: Effect of Homogenization Parameters. <i>Molecules</i> , 2018, 23, 2525.                                 | 3.8  | 54        |
| 48 | Effect of baking on the flavor stability of green tea beverages. <i>Food Chemistry</i> , 2020, 331, 127258.   | 8.2  | 54        |
| 49 | Anthocyanins and Proanthocyanidins: Chemical Structures, Food Sources, Bioactivities, and Product Development. <i>Food Reviews International</i> , 2023, 39, 4581-4609.   | 8.4  | 53        |
| 50 | Effects of reactive oxygen species on cellular wall disassembly of banana fruit during ripening. <i>Food Chemistry</i> , 2008, 109, 319-324.  | 8.2  | 52        |
| 51 | Chitin Extraction from Black Tiger Shrimp ( <i>Penaeus monodon</i> ) Waste using Organic Acids. <i>Separation Science and Technology</i> , 2006, 41, 1135-1153.   | 2.5  | 50        |
| 52 | Application of response surface methodology to optimize microwave-assisted extraction of silymarin from milk thistle seeds. <i>Separation and Purification Technology</i> , 2009, 70, 34-40.                                  | 7.9  | 50        |
| 53 | Morphological Characteristics, Nutrients, and Bioactive Compounds of <i>Zizania latifolia</i> , and Health Benefits of Its Seeds. <i>Molecules</i> , 2018, 23, 1561.  | 3.8  | 50        |
| 54 | The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3117-3128.  | 10.3 | 50        |

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|----|---|------|-----------|
| 55 | Ellagic acid in strawberry ( <i>Fragaria</i> spp.): Biological, technological, stability, and human health aspects. <i>Food Quality and Safety</i> , 2017, 1, 227-252.  | 1.8  | 48        |
| 56 | Characterization of immobilized phospholipase A1 on magnetic nanoparticles for oil degumming application. <i>LWT - Food Science and Technology</i> , 2013, 50, 519-525.   | 5.2  | 47        |
| 57 | Comparison of the contents of phenolic compounds including flavonoids and antioxidant activity of rice ( <i>Oryza sativa</i> ) and Chinese wild rice ( <i>Zizania latifolia</i> ). <i>Food Chemistry</i> , 2021, 344, 128600.         | 8.2  | 46        |
| 58 | Solubility of Carotenoids in Supercritical CO <sub>2</sub> . <i>Food Reviews International</i> , 2007, 23, 341-371.   | 8.4  | 40        |
| 59 | Supercritical fluid extraction and identification of isoquinoline alkaloids from leaves of <i>Nelumbo nucifera</i> Gaertn. <i>European Food Research and Technology</i> , 2010, 231, 407-414.   | 3.3  | 40        |
| 60 | Wild rice ( <i>Zizania</i> spp.): A review of its nutritional constituents, phytochemicals, antioxidant activities, and health-promoting effects. <i>Food Chemistry</i> , 2020, 331, 127293.  | 8.2  | 39        |
| 61 | Isolation and characterization of lectins from kidney beans ( <i>Phaseolus vulgaris</i> ). <i>Process Biochemistry</i> , 2007, 42, 1436-1442.   | 3.7  | 38        |
| 62 | Biological Properties and Characterization of Lectin from Red Kidney Bean ( <i>Phaseolus</i> )  | 8.4  | 38        |
| 63 | Recovery of High Value-Added Nutrients from Fruit and Vegetable Industrial Wastewater. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1388-1402.  | 11.7 | 36        |
| 64 | Separating Tocotrienols from Palm Oil by Molecular Distillation. <i>Food Reviews International</i> , 2008, 24, 376-391.   | 8.4  | 35        |
| 65 | iTRAQ-based proteomic analysis reveals the accumulation of bioactive compounds in Chinese wild rice ( <i>Zizania latifolia</i> ) during germination. <i>Food Chemistry</i> , 2019, 289, 635-644.                                      | 8.2  | 35        |
| 66 | Stability and Synergistic Effect of Antioxidative Properties of Lycopene and Other Active Components. <i>Critical Reviews in Food Science and Nutrition</i> , 2005, 44, 559-573.  | 10.3 | 33        |
| 67 | ( $\alpha$ )-Epigallocatechin gallate (EGCG)-nanoethosomes as a transdermal delivery system for docetaxel to treat implanted human melanoma cell tumors in mice. <i>International Journal of Pharmaceutics</i> , 2016, 512, 22-31.    | 5.2  | 33        |
| 68 | Analyses of effects of $\beta$ -cembratrien-diol on cell morphology and transcriptome of <i>Valsa mali</i> var. <i>mali</i> . <i>Food Chemistry</i> , 2017, 214, 110-118.   | 8.2  | 32        |
| 69 | Pectin from Citrus Canning Wastewater as Potential Fat Replacer in Ice Cream. <i>Molecules</i> , 2018, 23, 925.   | 3.8  | 32        |
| 70 | Antioxidant activity of polyphenols from Ontario grown onion varieties using pressurized low polarity water technology. <i>Journal of Functional Foods</i> , 2017, 31, 52-62.   | 3.4  | 31        |
| 71 | <i>Lasiodiplodia theobromae</i> (Pat.) Griff. & Maubl. reduced energy status and ATPase activity and its relation to disease development and pericarp browning of harvested longan fruit. <i>Food Chemistry</i> , 2019, 275, 239-245. | 8.2  | 30        |
| 72 | Headspace solid-phase microextraction-gas chromatography-mass spectrometry analysis of the volatile components of longan ( <i>Dimocarpus longan</i> Lour.). <i>European Food Research and Technology</i> , 2009, 229, 457-465.        | 3.3  | 29        |

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|----|--|-----|-----------|
| 73 | Extraction and purification of a lectin from small black kidney bean ( <i>Phaseolus vulgaris</i> ) using a reversed micellar system. <i>Process Biochemistry</i> , 2013, 48, 746-752.  | 3.7 | 29        |
| 74 | Effects of a feasible 1-methylcyclopropene postharvest treatment on senescence and quality maintenance of harvested Huanghua pears during storage at ambient temperature. <i>LWT - Food Science and Technology</i> , 2015, 64, 6-13.                             | 5.2 | 28        |
| 75 | Improvement of anthocyanins rate of blueberry powder under variable power of microwave extraction. <i>Separation and Purification Technology</i> , 2019, 226, 286-298.   | 7.9 | 27        |
| 76 | Recent advances in extraction of antioxidants from plant by-products processing industries. <i>Food Quality and Safety</i> , 2017, 1, 61-81.   | 1.8 | 26        |
| 77 | <i>Phomopsis longanae</i> Chi-Induced Disease Development and Pericarp Browning of Harvested Longan Fruit in Association With Energy Metabolism. <i>Frontiers in Microbiology</i> , 2018, 9, 1454.   | 3.5 | 24        |
| 78 | Optimising microwave vacuum puffing for blue honeysuckle snacks. <i>International Journal of Food Science and Technology</i> , 2010, 45, 506-511.  | 2.7 | 23        |
| 79 | A comparative analysis of property of lychee polyphenoloxidase using endogenous and exogenous substrates. <i>Food Chemistry</i> , 2008, 108, 818-823.  | 8.2 | 22        |
| 80 | Immobilization of Phospholipase A <sub>1</sub> and its Application in Soybean Oil Degumming. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 649-656.  | 1.9 | 21        |
| 81 | Effect of Fermentation Conditions and Plucking Standards of Tea Leaves on the Chemical Components and Sensory Quality of Fermented Juice. <i>Journal of Chemistry</i> , 2018, 2018, 1-7.   | 1.9 | 20        |
| 82 | <i>Phomopsis longanae</i> Chi-Induced Changes in Activities of Cell Wall-Degrading Enzymes and Contents of Cell Wall Components in Pericarp of Harvested Longan Fruit and Its Relation to Disease Development. <i>Frontiers in Microbiology</i> , 2018, 9, 1051. | 3.5 | 19        |
| 83 | Comparison of Phenolic and Flavonoid Compound Profiles and Antioxidant and $\beta$ -Glucosidase Inhibition Properties of Cultivated Soybean ( <i>Glycine max</i> ) and Wild Soybean ( <i>Glycine soja</i> ). <i>Plants</i> , 2021, 10, 813.                      | 3.5 | 19        |
| 84 | Correlation of mass transfer coefficient in the extraction of plant oil in a fixed bed for supercritical CO <sub>2</sub> . <i>Journal of Food Engineering</i> , 2007, 78, 33-40.   | 5.2 | 18        |
| 85 | Effect of In Vitro Digestion on Water-in-Oil-in-Water Emulsions Containing Anthocyanins from Grape Skin Powder. <i>Molecules</i> , 2018, 23, 2808.   | 3.8 | 18        |
| 86 | Analysis of volume expansion and dehydration rate of berry slab under microwave-vacuum puffing conditions. <i>LWT - Food Science and Technology</i> , 2013, 52, 39-48.   | 5.2 | 15        |
| 87 | Comparison of the phytohaemagglutinin from red kidney bean ( <i>Phaseolus vulgaris</i> ) purified by different affinity chromatography. <i>Food Chemistry</i> , 2008, 108, 394-401.  | 8.2 | 14        |
| 88 | Phytohemagglutinin isolectins extracted and purified from red kidney beans and its cytotoxicity on human H9 lymphoma cell line. <i>Separation and Purification Technology</i> , 2008, 63, 122-128.   | 7.9 | 13        |
| 89 | Kinetics for the thermal stability of lectin from black turtle bean. <i>Journal of Food Engineering</i> , 2014, 142, 132-137.  | 5.2 | 13        |
| 90 | Qualitative detection of class IIa bacteriocinogenic lactic acid bacteria from traditional Chinese fermented food using a YGNGV-motif-based assay. <i>Journal of Microbiological Methods</i> , 2014, 100, 121-127.   | 1.6 | 13        |

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|-----|--|-----|-----------|
| 91  | Red cabbage washing with acidic electrolysed water: effects on microbial quality and physicochemical properties. <i>Food Quality and Safety</i> , 2018, 2, 229-237.  | 1.8 | 13        |
| 92  | Chemical composition, sensory properties and bioactivities of <i>Castanopsis lamontii</i> buds and mature leaves. <i>Food Chemistry</i> , 2020, 316, 126370.   | 8.2 | 13        |
| 93  | pH Stability Study of Lectin from Black Turtle Bean ( <i>Phaseolus vulgaris</i> ) as Influenced by Guanidinium-HCl and Thermal Treatment. <i>Protein and Peptide Letters</i> , 2014, 22, 45-51.  | 0.9 | 12        |
| 94  | Improved Growth of <i>Lactobacillus bulgaricus</i> and <i>Streptococcus thermophilus</i> as well as Increased Antioxidant Activity by Biotransforming Litchi Pericarp Polysaccharide with <i>Aspergillus awamori</i> . <i>BioMed Research International</i> , 2013, 2013, 1-7. | 1.9 | 11        |
| 95  | <i>Castanopsis lamontii</i> Water Extract Shows Potential in Suppressing Pathogens, Lipopolysaccharide-Induced Inflammation and Oxidative Stress-Induced Cell Injury. <i>Molecules</i> , 2019, 24, 273.  | 3.8 | 11        |
| 96  | Molecular Distillation of Palm Oil Distillates: Evaporation Rates, Relative Volatility, and Distribution Coefficients of Tocotrienols and other Minor Components. <i>Separation Science and Technology</i> , 2007, 42, 3029-3048.  | 2.5 | 10        |
| 97  | Identification of a lectin protein from black turtle bean ( <i>Phaseolus vulgaris</i> ) using LC-MS/MS and PCR method. <i>LWT - Food Science and Technology</i> , 2015, 60, 1074-1079.   | 5.2 | 10        |
| 98  | Organ- and Growing Stage-Specific Expression of Solanesol Biosynthesis Genes in <i>Nicotiana tabacum</i> Reveals Their Association with Solanesol Content. <i>Molecules</i> , 2016, 21, 1536.  | 3.8 | 10        |
| 99  | Combinatorial effects of mechanical activation and chemical stimulation on the microwave assisted acetylation of corn ( <i>Zea mays</i> ) starch. <i>Starch/Staerke</i> , 2011, 63, 96-105.  | 2.1 | 9         |
| 100 | Electrolyzed Water Generated Using a Circulating Reactor. <i>International Journal of Food Engineering</i> , 2015, 11, 79-84.  | 1.5 | 8         |
| 101 | Correlation of Mass Transfer Coefficients in Supercritical CO <sub>2</sub> Separation Process. <i>Drying Technology</i> , 2007, 25, 335-339.   | 3.1 | 7         |
| 102 | Transformation of Litchi Pericarp-Derived Condensed Tannin with <i>Aspergillus awamori</i> . <i>International Journal of Molecular Sciences</i> , 2016, 17, 1067.  | 4.1 | 6         |
| 103 | Bioavailability and Synergistic Effects of Tea Catechins as Antioxidants in the Human Diet. <i>ACS Symposium Series</i> , 2006, , 254-264.   | 0.5 | 5         |
| 104 | Effect of Complex Food Environment on Production of Enteriocin IN 3531 with <i>Enterococcus faecium</i> IN3531 as a Starter in Chinese Fermentation Paocai Making. <i>Advanced Materials Research</i> , 0, 884-885, 429-432.   | 0.3 | 5         |
| 105 | RNA Sequencing Provides Insights into the Regulation of Solanesol Biosynthesis in <i>Nicotiana tabacum</i> Induced by Moderately High Temperature. <i>Biomolecules</i> , 2018, 8, 165.   | 4.0 | 4         |
| 106 | Effects of NtSPS1 Overexpression on Solanesol Content, Plant Growth, Photosynthesis, and Metabolome of <i>Nicotiana tabacum</i> . <i>Plants</i> , 2020, 9, 518.  | 3.5 | 3         |
| 107 | Bioactivity of Lycopene-Rich Carotenoid Concentrate Extracted from Tomatoes. <i>ACS Symposium Series</i> , 2003, , 154-164.  | 0.5 | 1         |
| 108 | Emulsion-Based Formulations for Delivery of Vitamin E: Fabrication, Characterization, <i>In Vitro</i> Release, Bioaccessibility and Bioavailability. <i>Food Reviews International</i> , 2023, 39, 3283-3300.  | 8.4 | 0         |