Dongmei Wang

List of Publications by Year in descending order

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DONCMEL WANC

#	Article	IF	CITATIONS
1	Influence of Environmental Factors on the Active Substance Production and Antioxidant Activity in Potentilla fruticosa L. and Its Quality Assessment. Scientific Reports, 2016, 6, 28591.	3.3	121
2	Purification and Characterization of Flavonoids from the Leaves of Zanthoxylum bungeanum and Correlation between Their Structure and Antioxidant Activity. PLoS ONE, 2014, 9, e105725.	2.5	118
3	Chemical composition, antibacterial activity and related mechanism of the essential oil from the leaves of Juniperus rigida Sieb. et Zucc against Klebsiella pneumoniae. Journal of Ethnopharmacology, 2016, 194, 698-705.	4.1	72
4	Preparation and characterization of nanocrystalline cellulose/Eucommia ulmoides gum nanocomposite film. Carbohydrate Polymers, 2018, 181, 825-832.	10.2	70
5	Extraction and Purification of Quercitrin, Hyperoside, Rutin, and Afzelin from <i>Zanthoxylum Bungeanum</i> Maxim Leaves Using an Aqueous Twoâ€Phase System. Journal of Food Science, 2016, 81, C1593-602.	3.1	38
6	Quality evaluation and chemometric discrimination of Zanthoxylum bungeanum Maxim leaves based on flavonoids profiles, bioactivity and HPLC-fingerprint in a common garden experiment. Industrial Crops and Products, 2019, 134, 225-233.	5.2	37
7	Phytochemical Profiles and Antioxidant and Antimicrobial Activities of the Leaves of <i>Zanthoxylum bungeanum</i> . Scientific World Journal, The, 2014, 2014, 1-13.	2.1	35
8	Comparative Transcriptome Analysis and Expression of Genes Reveal the Biosynthesis and Accumulation Patterns of Key Flavonoids in Different Varieties of <i>Zanthoxylum bungeanum</i> Leaves. Journal of Agricultural and Food Chemistry, 2019, 67, 13258-13268.	5.2	34
9	Structural Characterization and Evaluation of the Antioxidant Activity of Phenolic Compounds from Astragalus taipaishanensis and Their Structure-Activity Relationship. Scientific Reports, 2015, 5, 13914.	3.3	33
10	Effect of different isolation methods on structure and properties of lignin from valonea of Quercus variabilis. International Journal of Biological Macromolecules, 2016, 85, 417-424.	7.5	31
11	Quality Evaluation of Juniperus rigida Sieb. et Zucc. Based on Phenolic Profiles, Bioactivity, and HPLC Fingerprint Combined with Chemometrics. Frontiers in Pharmacology, 2017, 8, 198.	3.5	30
12	Metabolite Profiles, Bioactivity, and HPLC Fingerprint of Different Varieties of Eucommia ulmoides Oliv.: Towards the Utilization of Medicinal and Commercial Chinese Endemic Tree. Molecules, 2018, 23, 1898.	3.8	28
13	Steroidal saponins from the rhizomes of <i>Polygonatum odoratum</i> . Natural Product Research, 2009, 23, 940-947.	1.8	27
14	Quality evaluation of different varieties of <i>Zanthoxylum bungeanum</i> Maxim. peels based on phenolic profiles, bioactivity, and HPLC fingerprint. Journal of Food Science, 2020, 85, 1090-1097.	3.1	27
15	Antioxidant activities of different extracts and homoisoflavanones isolated from the <i>Polygonatum odoratum</i> . Natural Product Research, 2013, 27, 1111-1114.	1.8	26
16	A new C-methylated homoisoflavanone and triterpenoid from the rhizomes of <i>Polygonatum odoratum</i> . Natural Product Research, 2009, 23, 580-589.	1.8	23
17	Synergistic Effects of <i>Potentilla fruticosa</i> L. Leaves Combined with Green Tea Polyphenols in a Variety of Oxidation Systems. Journal of Food Science, 2016, 81, C1091-101.	3.1	23
18	Accumulation and biosynthesis of hydroxyl-î±-sanshool in varieties of Zanthoxylum bungeanum Maxim. by HPLC-fingerprint and transcriptome analyses. Industrial Crops and Products, 2020, 145, 111998.	5.2	23

DONGMEI WANG

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19	Efficient quantification of the phenolic profiles of <i>Zanthoxylum bungeanum</i> leaves and correlation between chromatographic fingerprint and antioxidant activity. Natural Product Research, 2015, 29, 2024-2029.	1.8	22
20	Simultaneous Enrichment and Separation of Four Flavonoids from <i>Zanthoxylum bungeanum</i> Leaves by Ultrasoundâ€Assisted Extraction and Macroporous Resins with Evaluation of Antioxidant Activities. Journal of Food Science, 2018, 83, 2109-2118.	3.1	21
21	Phytochemical Composition, Antioxidant Activity and HPLC Fingerprinting Profiles of Three Pyrola Species from Different Regions. PLoS ONE, 2014, 9, e96329.	2.5	18
22	Phenolic Compounds and Antioxidant Activity of Different Organs of <i>Potentilla fruticosa</i> L. from Two Main Production Areas of China. Chemistry and Biodiversity, 2016, 13, 1140-1148.	2.1	17
23	Structure elucidation and properties of different lignins isolated from acorn shell of Quercus variabilis Bl International Journal of Biological Macromolecules, 2018, 107, 1193-1202.	7.5	16
24	Phenolic profiles and antioxidant capacities of crude extracts and subsequent fractions from <i>Potentilla fruticosa</i> L. leaves. Natural Product Research, 2016, 30, 1890-1895.	1.8	15
25	Isolation and further structural characterization of lignins from the valonea of Quercus variabilis. International Journal of Biological Macromolecules, 2017, 97, 164-172.	7.5	15
26	A Modified and Improved Assay Based on Microbial Test System (MTS) to Evaluate Antioxidant Activity. Food Analytical Methods, 2016, 9, 895-904.	2.6	14
27	Structure and Mechanism-Guided Design of Dual Serine/Metallo-Carbapenemase Inhibitors. Journal of Medicinal Chemistry, 2022, 65, 5954-5974.	6.4	13
28	Chemical Composition and Antioxidant Activity of Essential Oils and Methanol Extracts of Different Parts from <i>Juniperus rigida </i> <scp>Siebold</scp> & <scp>Zucc.</scp> . Chemistry and Biodiversity, 2016, 13, 1240-1250.	2.1	12
29	Quality Evaluation of Potentilla fruticosa L. by High Performance Liquid Chromatography Fingerprinting Associated with Chemometric Methods. PLoS ONE, 2016, 11, e0149197.	2.5	12
30	Time-series based metabolomics reveals the characteristics of the color-related metabolites during the different coloration stages of Zanthoxylum bungeanum peel. Food Research International, 2022, 155, 111077.	6.2	11
31	Effects of Growing Location on the Contents of Main Active Components and Antioxidant Activity of <i>Dasiphora fruticosa</i> (L.) <scp>Rydb</scp> . by Chemometric Methods. Chemistry and Biodiversity, 2018, 15, e1800114.	2.1	10
32	Allelopathic Effects, Physiological Responses and Phenolic Compounds in Litter Extracts of <i>Juniperus rigida</i> <scp>Sieb</scp> . et <scp>Zucc</scp> Chemistry and Biodiversity, 2017, 14, e1700088.	2.1	7
33	Effects of high temperature steam treatment on microbial and phytochemical contents, antioxidant activities, chemical stability, and shelf life of oral liquid prepared from the leaves ofZanthoxylum bungeanumMaxim. Journal of Food Processing and Preservation, 2017, 41, e13180.	2.0	6
34	Anatomical, Phytochemical, and Histochemical Study of Juniperus rigida Needles at Different Altitudes. Microscopy and Microanalysis, 2019, 25, 1213-1223.	0.4	4
35	Data supporting metabolite profiles of essential oils and SSR molecular markers in Juniperus rigida Sieb. et Zucc. from different regions: A potential source of raw materials for the perfume and healthy products. Data in Brief, 2019, 25, 104113.	1.0	3
36	Development of ¹ Hâ€NMR methods for quantitative determination of alkylamides in <i>Zanthoxylum bungeanum</i> and quality evaluation based on its fingerprint. Journal of Food Science, 2021, 86, 3951-3963.	3.1	2

#	Article	IF	CITATIONS
37	The UV-B-Induced Transcription Factor HY5 Regulated Anthocyanin Biosynthesis in Zanthoxylum bungeanum. International Journal of Molecular Sciences, 2022, 23, 2651.	4.1	1