

Liwei Gu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

82

papers

6,357

citations

36

h-index

79

g-index

82

ext. papers

7,000

ext. citations

5.1

avg, IF

5.88

L-index

#	Paper	IF	Citations
82	Ultrasound-assisted extraction of phenolic acids, flavonols, and flavan-3-ols from muscadine grape skins and seeds using natural deep eutectic solvents and predictive modelling by artificial neural networking. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105773	8.9	4
81	Use natural deep eutectic solvents as efficient green reagents to extract procyanidins and anthocyanins from cranberry pomace and predictive modeling by RSM and artificial neural networking. <i>Separation and Purification Technology</i> , 2021 , 255, 117720	8.3	19
80	Performance of macroporous resins for debittering HLB-affected grapefruit juice and its impacts on furanocoumarin and consumer sensory acceptability. <i>Food Chemistry</i> , 2021 , 352, 129367	8.5	1
79	Synergic interactions between polyphenols and gut microbiota in mitigating inflammatory bowel diseases. <i>Food and Function</i> , 2020 , 11, 4878-4891	6.1	32
78	Efficacy and mechanisms of dietary polyphenols in mitigating rheumatoid arthritis. <i>Journal of Functional Foods</i> , 2020 , 71, 104003	5.1	8
77	Modifications of the urinary metabolome in young women after cranberry juice consumption were revealed using the UHPLC-Q-orbitrap-HRMS-based metabolomics approach. <i>Food and Function</i> , 2020 , 11, 2466-2476	6.1	8
76	Muscadine grapes (<i>Vitis rotundifolia</i>) and dealcoholized muscadine wine alleviated symptoms of colitis and protected against dysbiosis in mice exposed to dextran sulfate sodium. <i>Journal of Functional Foods</i> , 2020 , 65, 103746	5.1	10
75	Red Raspberry Polyphenols Attenuate High-Fat Diet-Driven Activation of NLRP3 Inflammasome and its Paracrine Suppression of Adipogenesis via Histone Modifications. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1900995	5.9	11
74	Separation of proanthocyanidin polymers from American cranberries and predictive modeling of depolymerization using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14765	2.1	
73	American cranberries and health benefits - an evolving story of 25 years. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 5111-5116	4.3	13
72	Identifying Cranberry Juice Consumers with Predictive OPLS-DA Models of Plasma Metabolome and Validation of Cranberry Juice Intake Biomarkers in a Double-Blinded, Randomized, Placebo-Controlled, Cross-Over Study. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1901242	5.9	8
71	Static, Kinetic, and Isotherm Adsorption Performances of Macroporous Adsorbent Resins for Recovery and Enrichment of Bioactive Procyanidins from Cranberry Pomace. <i>Journal of Food Science</i> , 2018 , 83, 1249-1257	3.4	14
70	Mathematical modeling of the adsorption/desorption characteristics of anthocyanins from muscadine (<i>Vitis rotundifolia</i> cv. Noble) juice pomace on Amberlite FPX66 resin in a fixed bed column. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4876-4884	4.3	
69	Development of a Thiolytic HPLC Method for the Analysis of Procyanidins in Cranberry Products. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2159-2167	5.7	15
68	Mitigation effects of proanthocyanidins with different structures on acrylamide formation in chemical and fried potato crisp models. <i>Food Chemistry</i> , 2018 , 250, 98-104	8.5	30
67	An extremely thermostable maltogenic amylase from <i>Staphylothermus marinus</i> : Bacillus expression of the gene and its application in genistin glycosylation. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 413-417	7.9	17
66	Comparing the Oil Extraction and Refining Methods for Muscadine Grape Seeds of Noble and Carlos Cultivar. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800166	3	4

65	Assessing pulsed light treatment on the reduction of aflatoxins in peanuts with and without skin. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2567-2575	3.8	15
64	Antioxidant Activity and Neuroprotective Activity of Stilbenoids in Rat Primary Cortex Neurons via the PI3K/Akt Signalling Pathway. <i>Molecules</i> , 2018 , 23,	4.8	17
63	Mathematical Modeling of the Anthocyanins Adsorption/Desorption from Blueberries on Amberlite FPX-66 Resin in A Fixed Bed Column. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12323	2.4	4
62	Effect of meteorological parameters and regions on accumulation pattern of phenolic compounds in different mulberry cultivars grown in China. <i>Natural Product Research</i> , 2017 , 31, 1091-1096	2.3	4
61	UHPLC-Q-Orbitrap-HRMS-based global metabolomics reveal metabolome modifications in plasma of young women after cranberry juice consumption. <i>Journal of Nutritional Biochemistry</i> , 2017 , 45, 67-76	6.3	34
60	Muscadine Grape (<i>Vitis rotundifolia</i>) or Wine Phytochemicals Reduce Intestinal Inflammation in Mice with Dextran Sulfate Sodium-Induced Colitis. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 769-776	5.7	20
59	Depolymerization of sorghum procyanidin polymers into oligomers using HCl and epicatechin: Reaction kinetics and optimization. <i>Journal of Cereal Science</i> , 2016 , 70, 170-176	3.8	5
58	Improvements in Metabolic Health with Consumption of Ellagic Acid and Subsequent Conversion into Urolithins: Evidence and Mechanisms. <i>Advances in Nutrition</i> , 2016 , 7, 961-72	10	81
57	NMR-based metabolomics reveals urinary metabolome modifications in female Sprague-Dawley rats by cranberry procyanidins. <i>Journal of Nutritional Biochemistry</i> , 2016 , 34, 136-45	6.3	18
56	Huanglongbing modifies quality components and flavonoid content of Valencia S oranges. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 73-8	4.3	27
55	Phytochemicals from <i>Camellia nitidissima</i> Chi inhibited the formation of advanced glycation end-products by scavenging methylglyoxal. <i>Food Chemistry</i> , 2016 , 205, 204-11	8.5	42
54	Scavenging of Toxic Acrolein by Resveratrol and Hesperetin and Identification of Adducts. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9488-95	5.7	22
53	Ellagic acid modulates lipid accumulation in primary human adipocytes and human hepatoma Huh7 cells via discrete mechanisms. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 82-90	6.3	37
52	A review: Using nanoparticles to enhance absorption and bioavailability of phenolic phytochemicals. <i>Food Hydrocolloids</i> , 2015 , 43, 153-164	10.6	215
51	Depolymerisation optimisation of cranberry procyanidins and transport of resultant oligomers on monolayers of human intestinal epithelial Caco-2 cells. <i>Food Chemistry</i> , 2015 , 167, 45-51	8.5	9
50	Hydrogenolytic depolymerization of procyanidin polymers from hi-tannin sorghum bran. <i>Food Chemistry</i> , 2015 , 188, 337-42	8.5	11
49	Profiling the metabolome changes caused by cranberry procyanidins in plasma of female rats using (1) H NMR and UHPLC-Q-Orbitrap-HRMS global metabolomics approaches. <i>Molecular Nutrition and Food Research</i> , 2015 , 59, 2107-18	5.9	28
48	Effect of Magnetic Field and Flowing Saline Solution on Salt Content in Garlic During Brining. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2495-2499	5.1	3

47	A 1H NMR-based approach to investigate metabolomic differences in the plasma and urine of young women after cranberry juice or apple juice consumption. <i>Journal of Functional Foods</i> , 2015 , 14, 76-86	5.1	30
46	A 1H NMR-Based Approach to Investigate Metabolomic Differences in the Plasma and Urine of Young Women after Cranberry Juice or Apple Juice. <i>FASEB Journal</i> , 2015 , 29, 249.3	0.9	
45	Scavenging of Toxic Acrolein by Resveratrol and Hesperetin: Reaction Kinetics and Adducts Identification. <i>FASEB Journal</i> , 2015 , 29, 922.25	0.9	
44	Fabrication of self-assembled (-)-epigallocatechin gallate (EGCG) ovalbumin-dextran conjugate nanoparticles and their transport across monolayers of human intestinal epithelial Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1301-9	5.7	70
43	Enzyme release of phenolics from muscadine grape (<i>Vitis rotundifolia</i> Michx.) skins and seeds. <i>Food Chemistry</i> , 2014 , 157, 20-9	8.5	39
42	Fabrication of coated bovine serum albumin (BSA)-epigallocatechin gallate (EGCG) nanoparticles and their transport across monolayers of human intestinal epithelial Caco-2 cells. <i>Food and Function</i> , 2014 , 5, 1278-85	6.1	44
41	Microbial catabolism of procyanidins by human gut microbiota. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 2196-205	5.9	69
40	Absorption and metabolism of proanthocyanidins. <i>Journal of Functional Foods</i> , 2014 , 7, 43-53	5.1	243
39	Adsorption/desorption characteristics and separation of anthocyanins and polyphenols from blueberries using macroporous adsorbent resins. <i>Journal of Food Engineering</i> , 2014 , 128, 167-173	6	108
38	Ocular endoplasmic reticulum stress and inflammation is attenuated by supplementation with muscadine grape polyphenols in vitro and in vivo (1045.2). <i>FASEB Journal</i> , 2014 , 28, 1045.2	0.9	
37	Fabrication of self-assembled (-)-epigallocatechin gallate (EGCG) ovalbumin-dextran conjugate nanoparticles and their transport across monolayers of human intestinal epithelial Caco-2 cells (1044.1). <i>FASEB Journal</i> , 2014 , 28, 1044.1	0.9	
36	Depolymerization of cranberry procyanidins using (+)-catechin, (-)-epicatechin, and (-)-epigallocatechin gallate as chain breakers. <i>Food Chemistry</i> , 2013 , 141, 488-94	8.5	29
35	TPGS emulsified zein nanoparticles enhanced oral bioavailability of daidzin: in vitro characteristics and in vivo performance. <i>Molecular Pharmaceutics</i> , 2013 , 10, 2062-70	5.6	66
34	Adsorption/desorption characteristics and separation of anthocyanins from muscadine (<i>Vitis rotundifolia</i>) juice pomace by use of macroporous adsorbent resins. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1441-8	5.7	74
33	Vitamin E TPGS Emulsified Zein Nanoparticles Enhanced the Uptake and Transport of Daidzin on Human Intestinal Epithelial Caco-2 Cells. <i>FASEB Journal</i> , 2013 , 27, 636.27	0.9	1
32	Ellagic acid inhibits hyperplastic conversion of human adiposederived stem cells through histone deacetylase-dependent mechanisms. <i>FASEB Journal</i> , 2013 , 27, 247.6	0.9	
31	Transport of cranberry A-type procyanidin dimers, trimers, and tetramers across monolayers of human intestinal epithelial Caco-2 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1390-6	5.7	59
30	Preparation, characterization, and induction of cell apoptosis of cocoa procyanidins-gelatin-chitosan nanoparticles. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2012 , 82, 36-42	5.7	50

29	Analysis Methods of Proanthocyanidins 2012 , 247-274		11
28	Effects of exogenous abscisic acid on fruit quality, antioxidant capacities, and phytochemical contents of southern high bush blueberries. <i>Food Chemistry</i> , 2012 , 132, 1375-1381	8.5	26
27	Fabrication, characterization, and cytotoxicity evaluation of cranberry procyanidins-zein nanoparticles. <i>Food Hydrocolloids</i> , 2012 , 27, 293-300	10.6	129
26	A-type procyanidin dimers, trimers, and tetramers from cranberries transported across monolayers of human Intestinal epithelial Caco-2 cells. <i>FASEB Journal</i> , 2012 , 26, 646.16	0.9	
25	Preparation, Characterization, and Induction of Cell Apoptosis of Cocoa Procyanidins-Gelatin-Chitosan Nanoparticles. <i>FASEB Journal</i> , 2012 , 26, 646.15	0.9	
24	Nutraceutical Values of Muscadine against Obesity and Metabolic Complications in-vivo. <i>FASEB Journal</i> , 2012 , 26, 818.6	0.9	1
23	Phytochemicals from berries and grapes inhibited the formation of advanced glycation end-products by scavenging reactive carbonyls. <i>Food Research International</i> , 2011 , 44, 2666-2673	7	110
22	Effects of mass ratio, pH, temperature, and reaction time on fabrication of partially purified pomegranate ellagitannin-gelatin nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4225-31	5.7	37
21	Cranberry phytochemicals inhibit glycation of human hemoglobin and serum albumin by scavenging reactive carbonyls. <i>Food and Function</i> , 2011 , 2, 475-82	6.1	47
20	Fabrication of nanoparticles using partially purified pomegranate ellagitannins and gelatin and their apoptotic effects. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1096-103	5.9	54
19	Effects of exogenous abscisic acid on antioxidant capacities, anthocyanins, and flavonol contents of muscadine grape (<i>Vitis rotundifolia</i>) skins. <i>Food Chemistry</i> , 2011 , 126, 982-988	8.5	102
18	Effects of exogenous abscisic acid on yield, antioxidant capacities, and phytochemical contents of greenhouse grown lettuces. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6503-9	5.7	80
17	Antioxidant capacity, phenolic content, and profiling of phenolic compounds in the seeds, skin, and pulp of <i>Vitis rotundifolia</i> (Muscadine Grapes) As determined by HPLC-DAD-ESI-MS(n). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4681-92	5.7	157
16	Antioxidant capacities, procyanidins and pigments in avocados of different strains and cultivars. <i>Food Chemistry</i> , 2010 , 122, 1193-1198	8.5	189
15	Purified berry anthocyanins but not whole berries normalize lipid parameters in mice fed an obesogenic high fat diet. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 1406-18	5.9	116
14	Method performance and multi-laboratory assessment of a normal phase high pressure liquid chromatography-fluorescence detection method for the quantitation of flavanols and procyanidins in cocoa and chocolate containing samples. <i>Journal of Chromatography A</i> , 2009 , 1216, 4831-40	4.5	102
13	Sorghum extrusion increases bioavailability of catechins in weanling pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1283-8	5.7	56
12	Development of a robust, quantitative normal-phase HPLC method for flavan-3-ols and procyanidin oligomers in chocolate and cocoa-containing samples. <i>FASEB Journal</i> , 2008 , 22, 148.4	0.9	1

11	Analyses of procyanidins in foods using Diol phase HPLC. <i>FASEB Journal</i> , 2008 , 22, 148.5	0.9	1
10	Sorghum bran in the diet dose dependently increased the excretion of catechins and microbial-derived phenolic acids in female rats. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5326-34	5.7	50
9	Procyanidin and catechin contents and antioxidant capacity of cocoa and chocolate products. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4057-61	5.7	217
8	Isoflavone conjugates are underestimated in tissues using enzymatic hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6858-63	5.7	47
7	Occurrence and biological significance of proanthocyanidins in the American diet. <i>Phytochemistry</i> , 2005 , 66, 2264-80	4	294
6	Concentrations of proanthocyanidins in common foods and estimations of normal consumption. <i>Journal of Nutrition</i> , 2004 , 134, 613-7	4.1	627
5	Screening of foods containing proanthocyanidins and their structural characterization using LC-MS/MS and thiolytic degradation. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7513-21	5.7	475
4	Assays for hydrophilic and lipophilic antioxidant capacity (oxygen radical absorbance capacity (ORAC(FL))) of plasma and other biological and food samples. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3273-9	5.7	1077
3	Liquid chromatographic/electrospray ionization mass spectrometric studies of proanthocyanidins in foods. <i>Journal of Mass Spectrometry</i> , 2003 , 38, 1272-80	2.2	220
2	Processing of sorghum (<i>Sorghum bicolor</i>) and sorghum products alters procyanidin oligomer and polymer distribution and content. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5516-21	5.7	118
1	Fractionation of polymeric procyanidins from lowbush blueberry and quantification of procyanidins in selected foods with an optimized normal-phase HPLC-MS fluorescent detection method. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4852-60	5.7	345