

Jingming Li

List of Publications by Year in descending order

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papers

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759233

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#	ARTICLE	IF	CITATIONS
1	Effects of piceatannol and pterostilbene against β -amyloid-induced apoptosis on the PI3K/Akt/Bad signaling pathway in PC12 cells. <i>Food and Function</i> , 2016, 7, 1014-1023.	4.6	78
2	Characterisation of seed oils from different grape cultivars grown in China. <i>Journal of Food Science and Technology</i> , 2016, 53, 3129-3136.	2.8	47
3	A comparison of electronic nose and gas chromatography-mass spectrometry on discrimination and prediction of ochratoxin A content in <i>Aspergillus carbonarius</i> cultured grape-based medium. <i>Food Chemistry</i> , 2019, 297, 124850.	8.2	45
4	Effect of Industrial Chemical Refining on the Physicochemical Properties and the Bioactive Minor Components of Peanut Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 285-294.	1.9	41
5	Astragalus Polysaccharides and Saponins Alleviate Liver Injury and Regulate Gut Microbiota in Alcohol Liver Disease Mice. <i>Foods</i> , 2021, 10, 2688.	4.3	30
6	Isolation of Neuroprotective Anthocyanins from Black Chokeberry (<i>Aronia melanocarpa</i>) against Amyloid- β -Induced Cognitive Impairment. <i>Foods</i> , 2021, 10, 63.	4.3	26
7	Predominance of indigenous non-Saccharomyces yeasts in the traditional fermentation of greengage wine and their significant contribution to the evolution of terpenes and ethyl esters. <i>Food Research International</i> , 2021, 143, 110253.	6.2	25
8	Occurrence of Ochratoxin A in Chinese wines: influence of local meteorological parameters. <i>European Food Research and Technology</i> , 2013, 236, 277-283.	3.3	23
9	A study on accumulation of volatile organic compounds during ochratoxin a biosynthesis and characterization of the correlation in <i>Aspergillus carbonarius</i> isolated from grape and dried vine fruit. <i>Food Chemistry</i> , 2017, 227, 55-63.	8.2	23
10	Antioxidant Activity and Neuroprotective Activity of Stilbenoids in Rat Primary Cortex Neurons via the PI3K/Akt Signalling Pathway. <i>Molecules</i> , 2018, 23, 2328.	3.8	23
11	Dynamic changes in norisoprenoids and phenylalanine-derived volatiles in off-vine Vidal blanc grape during late harvest. <i>Food Chemistry</i> , 2019, 289, 645-656.	8.2	17
12	Volatile organic compounds fingerprinting in faeces and urine of Alzheimer's disease model SAMP8 mice by headspace-gas chromatography-ion mobility spectrometry and headspace-solid phase microextraction-gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2020, 1614, 460717.	3.7	13
13	Metformin and cyanidin 3-O-galactoside from <i>Aronia melanocarpa</i> synergistically alleviate cognitive impairment in SAMP8 mice. <i>Food and Function</i> , 2021, 12, 10994-11008.	4.6	13
14	The influence of ripening stage and region on the chemical compounds in mulberry fruits (<i>Morus</i>). <i>Journal of Food Science</i> , 2010, 75, 1010-1016.	6.2	11
15	The formation process of green substances in <i>Chrysanthemum morifolium</i> tea. <i>Food Chemistry</i> , 2020, 326, 127028.	8.2	11
16	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.	1.8	8
17	Effect of pre-fermentation saign�e treatment on phenolic compound profile in wine made of Cabernet Sauvignon. <i>Journal of Food Biochemistry</i> , 2017, 41, e12380.	2.9	8
18	High-performance liquid chromatography-tandem mass spectrometry method for simultaneous detection of ochratoxin A and relative metabolites in <i>Aspergillus</i> species and dried vine fruits. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1-12.	2.3	7

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19	Silage Fermentation: A Potential Biological Approach for the Long-Term Preservation and Recycling of Polyphenols and Terpenes in Globe Artichoke (<i>Cynara scolymus</i> L.) By-Products. <i>Molecules</i> , 2020, 25, 3302.	3.8	7
20	Cyanidin 3-O- β -Galactoside Alleviated Cognitive Impairment in Mice by Regulating Brain Energy Metabolism During Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1111-1121.	5.2	7
21	Exploring the effects of anthocyanins on volatile organic metabolites of alzheimer's disease model mice based on HS-GC-IMS and HS-SPME-GC-MS. <i>Microchemical Journal</i> , 2021, 162, 105848.	4.5	6
22	Comparative study of the key aromatic compounds of Cabernet Sauvignon wine from the Xinjiang region of China. <i>Journal of Food Science and Technology</i> , 2021, 58, 2109-2120.	2.8	6
23	Optimization of Supercritical CO ₂ Operative Parameters to Simultaneously Increase the Extraction Yield of Oil and Pentacyclic Triterpenes from Artichoke Leaves and Stalks by Response Surface Methodology and Ridge Analysis. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800120.	1.5	5
24	Protective Effects of Honey-Processed Astragalus on Liver Injury and Gut Microbiota in Mice Induced by Chronic Alcohol Intake. <i>Journal of Food Quality</i> , 2022, 2022, 1-12.	2.6	5
25	Freeze-thaw cycles characterize varietal aroma of Vidal blanc grape during late harvest by shaping self-assembled microeukaryotic communities. <i>Food Chemistry</i> , 2022, 384, 132553.	8.2	5
26	Effect of diammonium phosphate supplementation on the amino acid metabolism during fermentation and sensory properties of fresh spine grape (<i>Vitis davidii</i> Foex) wine. <i>Food Science and Biotechnology</i> , 2015, 24, 2051-2057.	2.6	4
27	The effect of dipping pretreatment on ochratoxin A accumulation in sultanas and currants. <i>Food Science and Biotechnology</i> , 2016, 25, 929-934.	2.6	4
28	Occurrence of ethyl carbamate in three types of Chinese wines and its possible reasons. <i>Food Science and Biotechnology</i> , 2016, 25, 949-953.	2.6	4
29	Notice of Retraction: Protective Effect of Essential Oil from Zingiber Officinale (Zingiberaceae) on Acute Alcohol-Induced Liver Injury in Mice. , 2011, , .		0