Jingming Li

List of Publications by Year in descending order

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29	502	759233 12	677142 22
papers	citations	h-index	g-index

29	29	29	678
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Protective Effects of Honey-Processed Astragalus on Liver Injury and Gut Microbiota in Mice Induced by Chronic Alcohol Intake. Journal of Food Quality, 2022, 2022, 1-12.	2.6	5
2	Cyanidin 3-O-Î²-Galactoside Alleviated Cognitive Impairment in Mice by Regulating Brain Energy Metabolism During Aging. Journal of Agricultural and Food Chemistry, 2022, 70, 1111-1121.	5.2	7
3	Freezeâ€“thaw cycles characterize varietal aroma of Vidal blanc grape during late harvest by shaping self-assembled microeukaryotic communities. Food Chemistry, 2022, 384, 132553.	8.2	5
4	Exploring the effects of anthocyanins on volatile organic metabolites of alzheimerâ€™s disease model mice based on HS-GC-IMS and HS-SPME-GCâ€“MS. Microchemical Journal, 2021, 162, 105848.	4.5	6
5	Metformin and cyanidin 3-O-galactoside fromAronia melanocarpasynergistically alleviate cognitive impairment in SAMP8 mice. Food and Function, 2021, 12, 10994-11008.	4.6	13
6	Comparative study of the key aromatic compounds of Cabernet Sauvignon wine from the Xinjiang region of China. Journal of Food Science and Technology, 2021, 58, 2109-2120.	2.8	6
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. Food Research International, 2021, 143, 110253.	6.2	25
8	Isolation of Neuroprotective Anthocyanins from Black Chokeberry (Aronia melanocarpa) against Amyloid-Î²-Induced Cognitive Impairment. Foods, 2021, 10, 63.	4.3	26
9	Astragalus Polysaccharides and Saponins Alleviate Liver Injury and Regulate Gut Microbiota in Alcohol Liver Disease Mice. Foods, 2021, 10, 2688.	4.3	30
10	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. Journal of Chromatography A, 2020, 1614, 460717.	3.7	13
11	Silage Fermentation: A Potential Biological Approach for the Long-Term Preservation and Recycling of Polyphenols and Terpenes in Globe Artichoke (Cynara scolymus L.) By-Products. Molecules, 2020, 25, 3302.	3.8	7
12	The formation process of green substances in Chrysanthemum morifolium tea. Food Chemistry, 2020, 326, 127028.	8.2	11
13	Optimization of Supercritical CO₂ 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. European Journal of Lipid Science and Technology, 2019, 121, 1800120.	1.5	5
14	A comparison of electronic nose and gas chromatographyâ€“mass spectrometry on discrimination and prediction of ochratoxin A content in Aspergillus carbonarius cultured grape-based medium. Food Chemistry, 2019, 297, 124850.	8.2	45
15	Dynamic changes in norisoprenoids and phenylalanine-derived volatiles in off-vine Vidal blanc grape during late harvest. Food Chemistry, 2019, 289, 645-656.	8.2	17
16	Antioxidant Activity and Neuroprotective Activity of Stilbenoids in Rat Primary Cortex Neurons via the PI3K/Akt Signalling Pathway. Molecules, 2018, 23, 2328.	3.8	23
17	A study on accumulation of volatile organic compounds during ochratoxin a biosynthesis and characterization of the correlation in Aspergillus carbonarius isolated from grape and dried vine fruit. Food Chemistry, 2017, 227, 55-63.	8.2	23
18	Effect of meteorological parameters and regions on accumulation pattern of phenolic compounds in different mulberry cultivars grown in China. Natural Product Research, 2017, 31, 1091-1096.	1.8	8

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19	Effect of pre-fermentation saignÃ©e treatment on phenolic compound profile in wine made of Cabernet Sauvignon. Journal of Food Biochemistry, 2017, 41, e12380.	2.9	8
20	The influence of ripening stage and region on the chemical compounds in mulberry fruits (Morus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	6.2	11
21	The effect of dipping pretreatment on ochratoxin A accumulation in sultanas and currants. Food Science and Biotechnology, 2016, 25, 929-934.	2.6	4
22	Occurrence of ethyl carbamate in three types of Chinese wines and its possible reasons. Food Science and Biotechnology, 2016, 25, 949-953.	2.6	4
23	High-performance liquid chromatography-tandem mass spectrometry method for simultaneous detection of ochratoxin A and relative metabolites inAspergillusspecies and dried vine fruits. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-12.	2.3	7
24	Characterisation of seed oils from different grape cultivars grown in China. Journal of Food Science and Technology, 2016, 53, 3129-3136.	2.8	47
25	Effect of Industrial Chemical Refining on the Physicochemical Properties and the Bioactive Minor Components of Peanut Oil. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 285-294.	1.9	41
26	Effects of piceatannol and pterostilbene against Î²-amyloid-induced apoptosis on the PI3K/Akt/Bad signaling pathway in PC12 cells. Food and Function, 2016, 7, 1014-1023.	4.6	78
27	Effect of diammonium phosphate supplementation on the amino acid metabolism during fermentation and sensory properties of fresh spine grape (Vitis davidii Foex) wine. Food Science and Biotechnology, 2015, 24, 2051-2057.	2.6	4
28	Occurrence of Ochratoxin A in Chinese wines: influence of local meteorological parameters. European Food Research and Technology, 2013, 236, 277-283.	3.3	23
29	Notice of Retraction: Protective Effect of Essential Oil from Zingiber Officinale (Zingiberaceae) on Acute Alcohol-Induced Liver Injury in Mice. , 2011, , .		0