Wang Liao

List of Publications by Year
in descending order

28	837	430754 18	526166 27
papers	citations	h-index	g-index

28	28	28	762
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Revisiting the mechanisms of ACE inhibitory peptides from food proteins. Trends in Food Science and Technology, 2017, 69, 214-219.	7.8	131
2	Molecular interactions, bioavailability, and cellular mechanisms of angiotensin-converting enzyme inhibitory peptides. Journal of Food Biochemistry, 2019, 43, e12572.	1.2	71
3	Egg Whiteâ€"Derived Antihypertensive Peptide IRW (Ileâ€Argâ€Trp) Reduces Blood Pressure in Spontaneously Hypertensive Rats via the ACE2/Ang (1â€7)/Mas Receptor Axis. Molecular Nutrition and Food Research, 2019, 63, e1900063.	1.5	60
4	Soy protein-derived ACE-inhibitory peptide LSW (Leu-Ser-Trp) shows anti-inflammatory activity on vascular smooth muscle cells. Journal of Functional Foods, 2017, 34, 248-253.	1.6	49
5	Modulatory Effects of Egg White Ovotransferrin-Derived Tripeptide IRW (Ile-Arg-Trp) on Vascular Smooth Muscle Cells against Angiotensin II Stimulation. Journal of Agricultural and Food Chemistry, 2016, 64, 7342-7347.	2.4	47
6	Identification and Characterization of Gastrointestinal-Resistant Angiotensin-Converting Enzyme Inhibitory Peptides from Egg White Proteins. Journal of Agricultural and Food Chemistry, 2019, 67, 7147-7156.	2.4	44
7	Identification of angiotensin converting enzyme 2 (ACE2) up-regulating peptides from pea protein hydrolysate. Journal of Functional Foods, 2019, 60, 103395.	1.6	41
8	Egg White-Derived Tripeptide IRW (Ile-Arg-Trp) Is an Activator of Angiotensin Converting Enzyme 2. Journal of Agricultural and Food Chemistry, 2018, 66, 11330-11336.	2.4	35
9	Egg Protein-Derived Bioactive Peptides: Preparation, Efficacy, and Absorption. Advances in Food and Nutrition Research, 2018, 85, 1-58.	1.5	34
10	Milk-derived tripeptides IPP (Ile-Pro-Pro) and VPP (Val-Pro-Pro) differentially modulate angiotensin II effects on vascular smooth muscle cells. Journal of Functional Foods, 2017, 30, 151-158.	1.6	31
11	Egg White-Derived Antihypertensive Peptide IRW (Ile-Arg-Trp) Inhibits Angiotensin II-Stimulated Migration of Vascular Smooth Muscle Cells via Angiotensin Type I Receptor. Journal of Agricultural and Food Chemistry, 2018, 66, 5133-5138.	2.4	30
12	Purification and characterization of antioxidant peptides from cooked eggs using a dynamic in vitro gastrointestinal model in vascular smooth muscle A7r5 cells. Npj Science of Food, 2018, 2, 7.	2.5	28
13	Epigallocatechin Gallate Inhibits Hepatic Glucose Production in Primary Hepatocytes via Downregulating PKA Signaling Pathways and Transcriptional Factor FoxO1. Journal of Agricultural and Food Chemistry, 2019, 67, 3651-3661.	2.4	27
14	Zein hydrolysate and its peptides exert anti-inflammatory activity on endothelial cells by preventing TNF-Î±-induced NF-Î²B activation. Journal of Functional Foods, 2020, 64, 103598.	1.6	26
15	Spent Hen Protein Hydrolysate with Good Gastrointestinal Stability and Permeability in Caco-2 Cells Shows Antihypertensive Activity in SHR. Foods, 2020, 9, 1384.	1.9	26
16	The ACE2/Ang (1â€"7)/MasR axis as an emerging target for antihypertensive peptides. Critical Reviews in Food Science and Nutrition, 2021, 61, 2572-2586.	5.4	25
17	Regulatory Effects of a Pea-Derived Peptide Leu-Arg-Trp (LRW) on Dysfunction of Rat Aortic Vascular Smooth Muscle Cells against Angiotensin II Stimulation. Journal of Agricultural and Food Chemistry, 2020, 68, 3947-3953.	2.4	24
18	Identification of immunomodulatory peptides from zein hydrolysates. European Food Research and Technology, 2020, 246, 931-937.	1.6	23

#	Article	IF	Citations
19	Heme Oxygenase-1 Regulates Ferrous Iron and Foxo1 in Control of Hepatic Gluconeogenesis. Diabetes, 2021, 70, 696-709.	0.3	15
20	The Effect of MUFA-Rich Food on Lipid Profile: A Meta-Analysis of Randomized and Controlled-Feeding Trials. Foods, 2022, 11, 1982.	1.9	12
21	The Blood-Pressure-Lowering Effect of Food-Protein-Derived Peptides: A Meta-Analysis of Recent Clinical Trials. Foods, 2021, 10, 2316.	1.9	11
22	Pharmacokinetics and Excretion Study of Lycium barbarum Polysaccharides in Rats by FITC-Fluorescence Labeling. Foods, 2021, 10, 2851.	1.9	11
23	Chicken muscle hydrolysate reduces blood pressure in spontaneously hypertensive rats, upregulates ACE2, and ameliorates vascular inflammation, fibrosis, and oxidative stress. Journal of Food Science, 2022, 87, 1292-1305.	1.5	10
24	Optimization and Scaleâ€Up Preparation of Egg White Hydrolysate with Angiotensin I Converting Enzyme Inhibitory Activity. Journal of Food Science, 2018, 83, 1762-1768.	1.5	8
25	Metformin Targets Foxo1 to Control Glucose Homeostasis. Biomolecules, 2021, 11, 873.	1.8	8
26	Chicken Muscle-Derived ACE2 Upregulating Peptide VVHPKESF Inhibits Angiotensin II-Stimulated Inflammation in Vascular Smooth Muscle Cells via the ACE2/Ang (1â€“7)/MasR Axis. Journal of Agricultural and Food Chemistry, 2022, 70, 6397-6406.	2.4	6
27	Purification and identification of angiotensin II type I receptor downregulating peptide from egg white hydrolysate. Journal of Food Biochemistry, 2020, 44, e13220.	1.2	4
28	CHAPTER 15. Bioactivities and Mechanisms of Egg Protein-derived Peptides. Food Chemistry, Function and Analysis, 2019, , 285-304.	0.1	0