

# Wang Liao

## List of Publications by Year in descending order

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28  
papers

837  
citations

430754

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526166

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28  
docs citations

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times ranked

762  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chicken muscle hydrolysate reduces blood pressure in spontaneously hypertensive rats, upregulates ACE2, and ameliorates vascular inflammation, fibrosis, and oxidative stress. <i>Journal of Food Science</i> , 2022, 87, 1292-1305.	1.5	10
2	Chicken Muscle-Derived ACE2 Upregulating Peptide VVHPKESF Inhibits Angiotensin II-Stimulated Inflammation in Vascular Smooth Muscle Cells via the ACE2/Ang (1 <sup>7</sup> )/MasR Axis. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6397-6406.	2.4	6
3	The Effect of MUFA-Rich Food on Lipid Profile: A Meta-Analysis of Randomized and Controlled-Feeding Trials. <i>Foods</i> , 2022, 11, 1982.	1.9	12
4	The ACE2/Ang (1 <sup>7</sup> )/MasR axis as an emerging target for antihypertensive peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2572-2586.	5.4	25
5	Heme Oxygenase-1 Regulates Ferrous Iron and Foxo1 in Control of Hepatic Gluconeogenesis. <i>Diabetes</i> , 2021, 70, 696-709.	0.3	15
6	Metformin Targets Foxo1 to Control Glucose Homeostasis. <i>Biomolecules</i> , 2021, 11, 873.	1.8	8
7	The Blood-Pressure-Lowering Effect of Food-Protein-Derived Peptides: A Meta-Analysis of Recent Clinical Trials. <i>Foods</i> , 2021, 10, 2316.	1.9	11
8	Pharmacokinetics and Excretion Study of Lycium barbarum Polysaccharides in Rats by FITC-Fluorescence Labeling. <i>Foods</i> , 2021, 10, 2851.	1.9	11
9	Zein hydrolysate and its peptides exert anti-inflammatory activity on endothelial cells by preventing TNF- $\alpha$ -induced NF- $\kappa$ B activation. <i>Journal of Functional Foods</i> , 2020, 64, 103598.	1.6	26
10	Spent Hen Protein Hydrolysate with Good Gastrointestinal Stability and Permeability in Caco-2 Cells Shows Antihypertensive Activity in SHR. <i>Foods</i> , 2020, 9, 1384.	1.9	26
11	Purification and identification of angiotensin II type I receptor downregulating peptide from egg white hydrolysate. <i>Journal of Food Biochemistry</i> , 2020, 44, e13220.	1.2	4
12	Regulatory Effects of a Pea-Derived Peptide Leu-Arg-Trp (LRW) on Dysfunction of Rat Aortic Vascular Smooth Muscle Cells against Angiotensin II Stimulation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3947-3953.	2.4	24
13	Identification of immunomodulatory peptides from zein hydrolysates. <i>European Food Research and Technology</i> , 2020, 246, 931-937.	1.6	23
14	Molecular interactions, bioavailability, and cellular mechanisms of angiotensin-converting enzyme inhibitory peptides. <i>Journal of Food Biochemistry</i> , 2019, 43, e12572.	1.2	71
15	Identification of angiotensin converting enzyme 2 (ACE2) up-regulating peptides from pea protein hydrolysate. <i>Journal of Functional Foods</i> , 2019, 60, 103395.	1.6	41
16	Identification and Characterization of Gastrointestinal-Resistant Angiotensin-Converting Enzyme Inhibitory Peptides from Egg White Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7147-7156.	2.4	44
17	Epigallocatechin Gallate Inhibits Hepatic Glucose Production in Primary Hepatocytes via Downregulating PKA Signaling Pathways and Transcriptional Factor FoxO1. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3651-3661.	2.4	27
18	Egg White-Derived Antihypertensive Peptide IRW (Ile-Arg-Trp) Reduces Blood Pressure in Spontaneously Hypertensive Rats via the ACE2/Ang (1 <sup>7</sup> )/Mas Receptor Axis. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900063.	1.5	60

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19	CHAPTER 15. Bioactivities and Mechanisms of Egg Protein-derived Peptides. Food Chemistry, Function and Analysis, 2019, , 285-304.	0.1	0
20	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
21	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
22	Optimization and Scale-Up Preparation of Egg White Hydrolysate with Angiotensin I Converting Enzyme Inhibitory Activity. Journal of Food Science, 2018, 83, 1762-1768.	1.5	8
23	Egg Protein-Derived Bioactive Peptides: Preparation, Efficacy, and Absorption. Advances in Food and Nutrition Research, 2018, 85, 1-58.	1.5	34
24	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
25	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
26	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
27	Revisiting the mechanisms of ACE inhibitory peptides from food proteins. Trends in Food Science and Technology, 2017, 69, 214-219.	7.8	131
28	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