Jicheng Zhan

List of Publications by Year
in descending order

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		236925	289244
70	1,955	25	40
papers	citations	h-index	g-index

74	74	74	2495
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Rutin ameliorates obesity through brown fat activation. FASEB Journal, 2017, 31, 333-345.	0.5	151
2	Sugars induce anthocyanin accumulation and flavanone 3-hydroxylase expression in grape berries. Plant Growth Regulation, 2009, 58, 251-260.	3.4	133
3	Nutrient compositions and antioxidant capacity of kiwifruit (Actinidia) and their relationship with flesh color and commercial value. Food Chemistry, 2017, 218, 294-304.	8.2	104
4	Salicylic acid synthesized by benzoic acid 2-hydroxylase participates in the development of thermotolerance in pea plants. Plant Science, 2006, 171, 226-233.	3.6	89
5	Blueberry Extract Improves Obesity through Regulation of the Gut Microbiota and Bile Acids via Pathways Involving FXR and TGR5. IScience, 2019, 19, 676-690.	4.1	76
6	Effect of Initial PH on Growth Characteristics and Fermentation Properties of Saccharomyces cerevisiae. Journal of Food Science, 2015, 80, M800-8.	3.1	75
7	Dynamic changes in phenolic compounds, colour and antioxidant activity of mulberry wine during alcoholic fermentation. Journal of Functional Foods, 2015, 18, 254-265.	3.4	67
8	Mulberry and mulberry wine extract increase the number of mitochondria during brown adipogenesis. Food and Function, 2015, 6, 401-408.	4.6	61
9	Cyanidinâ€3â€glucoside increases whole body energy metabolism by upregulating brown adipose tissue mitochondrial function. Molecular Nutrition and Food Research, 2017, 61, 1700261.	3.3	61
10	Vanillic acid activates thermogenesis in brown and white adipose tissue. Food and Function, 2018, 9, 4366-4375.	4.6	53
11	Influence of different sterilization treatments on the color and anthocyanin contents of mulberry juice during refrigerated storage. Innovative Food Science and Emerging Technologies, 2018, 48, 1-10.	5.6	52
12	Cyanidin-3-glucoside attenuates high-fat and high-fructose diet-induced obesity by promoting the thermogenic capacity of brown adipose tissue. Journal of Functional Foods, 2018, 41, 62-71.	3.4	51
13	Vanillin Alleviates High Fat Diet-Induced Obesity and Improves the Gut Microbiota Composition. Frontiers in Microbiology, 2018, 9, 2733.	3.5	51
14	Polysaccharide extraction from Sphallerocarpus gracilis roots by response surface methodology. International Journal of Biological Macromolecules, 2016, 88, 162-170.	7.5	38
15	Grape Extract Activates Brown Adipose Tissue Through Pathway Involving the Regulation of Gut Microbiota and Bile Acid. Molecular Nutrition and Food Research, 2020, 64, e2000149.	3.3	38
16	Effect of copper stress on growth characteristics and fermentation properties of Saccharomyces cerevisiae and the pathway of copper adsorption during wine fermentation. Food Chemistry, 2016, 192, 43-52.	8.2	37
17	A fast and accurate way to determine short chain fatty acids in mouse feces based on GCâ€“MS. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1099, 73-82.	2.3	37
18	Review of recent UVâ€“Vis and infrared spectroscopy researches on wine detection and discrimination. Applied Spectroscopy Reviews, 2018, 53, 65-86.	6.7	35

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19	Influence of technical processing units on chemical composition and antimicrobial activity of carrot (Daucus carrot L.) juice essential oil. Food Chemistry, 2015, 170, 394-400.	8.2	34
20	Advances in Biosynthesis and Biological Functions of Proanthocyanidins in Horticultural Plants. Foods, 2020, 9, 1774.	4.3	34
21	Investigation of the copper contents in vineyard soil, grape must and wine and the relationship among them in the Huaizhuo Basin Region, China: A preliminary study. Food Chemistry, 2018, 241, 40-50.	8.2	32
22	Mulberry anthocyanins, cyanidin 3-glucoside and cyanidin 3-rutinoside, increase the quantity of mitochondria during brown adipogenesis. Journal of Functional Foods, 2017, 36, 348-356.	3.4	31
23	pâ€Coumaric acid prevents obesity via activating thermogenesis in brown adipose tissue mediated by mTORC1â€RPS6. FASEB Journal, 2020, 34, 7810-7824.	0.5	30
24	Chlorogenic Acid Stimulates the Thermogenesis of Brown Adipocytes by Promoting the Uptake of Glucose and the Function of Mitochondria. Journal of Food Science, 2019, 84, 3815-3824.	3.1	28
25	The plasma membrane H+-ATPase is related to the development of salicylic acid-induced thermotolerance in pea leaves. Planta, 2009, 229, 1087-1098.	3.2	26
26	Expression and tissue and subcellular localization of anthocyanidin synthase (ANS) in grapevine. Protoplasma, 2011, 248, 267-279.	2.1	25
27	Grape Seed Proanthocyanidins Induce Autophagy and Modulate Survivin in HepG2 Cells and Inhibit Xenograft Tumor Growth in Vivo. Nutrients, 2019, 11, 2983.	4.1	25
28	Tissue-specific accumulation and subcellular localization of chalcone isomerase (CHI) in grapevine. Plant Cell, Tissue and Organ Culture, 2019, 137, 125-137.	2.3	25
29	Systemic induction of H2O2 in pea seedlings pretreated by wounding and exogenous jasmonic acid. Science in China Series C: Life Sciences, 2005, 48, 202-212.	1.3	24
30	Profiles of Phenolic Acids and Flavanâ€3â€ols for Select Chinese Red Wines: A Comparison and Differentiation According to Geographic Origin and Grape Variety. Journal of Food Science, 2015, 80, C2170-9.	3.1	23
31	Identification of Wine According to Grape Variety Using Near-Infrared Spectroscopy Based on Radial Basis Function Neural Networks and Least-Squares Support Vector Machines. Food Analytical Methods, 2017, 10, 3306-3311.	2.6	22
32	The accumulation and localization of chalcone synthase in grapevine (Vitis vinifera L.). Plant Physiology and Biochemistry, 2016, 106, 165-176.	5.8	21
33	Effects of Copper Pollution on the Phenolic Compound Content, Color, and Antioxidant Activity of Wine. Molecules, 2017, 22, 726.	3.8	21
34	Grape seed flour intake decreases adiposity gain in high-fat-diet induced obese mice by activating thermogenesis. Journal of Functional Foods, 2019, 62, 103509.	3.4	17
35	Role of IgA in the early-life establishment of the gut microbiota and immunity: Implications for constructing a healthy start. Gut Microbes, 2021, 13, 1-21.	9.8	17
36	Enrichment and Purification of Polyphenol Extract from Sphallerocarpus gracilis Stems and Leaves and in Vitro Evaluation of DNA Damage-Protective Activity and Inhibitory Effects of Î±-Amylase and Î±-Glucosidase. Molecules, 2015, 20, 21442-21457.	3.8	16

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37	Apple Location Method for the Apple Harvesting Robot. , 2009, , .		15
38	Determination, content analysis and removal efficiency of fining agents on ochratoxin A in Chinese wines. Food Control, 2017, 73, 382-392.	5.5	15
39	Cranberry Polyphenolic Extract Exhibits an Antiobesity Effect on High-Fat Dietâ€"Fed Mice through Increased Thermogenesis. Journal of Nutrition, 2020, 150, 2131-2138.	2.9	15
40	The effects of six phenolic acids and tannic acid on colour stability and the anthocyanin content of mulberry juice during refrigerated storage. International Journal of Food Science and Technology, 2019, 54, 2141-2150.	2.7	14
41	Coniferaldehyde ameliorates the lipid and glucose metabolism in palmitic acidâ€induced HepG2 cells via the LKB1/AMPK signaling pathway. Journal of Food Science, 2020, 85, 4050-4060.	3.1	14
42	Research progress on intervention effect and mechanism of protocatechuic acid on nonalcoholic fatty liver disease. Critical Reviews in Food Science and Nutrition, 2022, 62, 9053-9075.	10.3	14
43	Melatonin and phenolics biosynthesis-related genes in Vitis vinifera cell suspension cultures are regulated by temperature and copper stress. Plant Cell, Tissue and Organ Culture, 2019, 138, 475-488.	2.3	13
44	The Biphasic Effect of Flavonoids on Oxidative Stress and Cell Proliferation in Breast Cancer Cells. Antioxidants, 2022, 11, 622.	5.1	13
45	Effect of high Cu2+ stress on fermentation performance and copper biosorption of Saccharomyces cerevisiae during wine fermentation. Food Science and Technology, 2019, 39, 19-26.	1.7	12
46	Grape Seed Proanthocyanidins Induce Apoptosis and Cell Cycle Arrest of HepG2 Cells Accompanied by Induction of the MAPK Pathway and NAG-1. Antioxidants, 2020, 9, 1200.	5.1	12
47	Interaction between IgA and gut microbiota and its role in controlling metabolic syndrome. Obesity Reviews, 2021, 22, e13155.	6.5	12
48	The Biogeography of Fungal Communities Across Different Chinese Wine-Producing Regions Associated With Environmental Factors and Spontaneous Fermentation Performance. Frontiers in Microbiology, 2021, 12, 636639.	3.5	12
49	Gentisic acid prevents diet-induced obesity in mice by accelerating the thermogenesis of brown adipose tissue. Food and Function, 2021, 12, 1262-1270.	4.6	11
50	A fundamental landscape of fungal biogeographical patterns across the main Chinese wine-producing regions and the dominating shaping factors. Food Research International, 2021, 150, 110736.	6.2	11
51	Detection method optimization, content analysis and stability exploration of natamycin in wine. Food Chemistry, 2016, 194, 928-937.	8.2	10
52	The influence of oxygen on the metabolites of phenolic blueberry extract and the mouse microflora during in vitro fermentation. Food Research International, 2020, 136, 109610.	6.2	10
53	Clarifying effect of different fining agents on mulberry wine. International Journal of Food Science and Technology, 2020, 55, 1578-1585.	2.7	9
54	Gut dysbiosis during early life: causes, health outcomes, and amelioration via dietary intervention. Critical Reviews in Food Science and Nutrition, 2022, 62, 7199-7221.	10.3	8

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55	The Effect of Proanthocyanidins on Growth and Alcoholic Fermentation of Wine Yeast under Copper Stress. Journal of Food Science, 2015, 80, M1319-24.	3.1	6
56	Influence of Enzyme Liquefaction Treatment on Major Carotenoids of Carrot (Daucus carrot L.) Juice. Journal of Food Processing and Preservation, 2016, 40, 1370-1382.	2.0	6
57	Genome-wide identification of phospholipase D (PLD) gene family and their responses to low-temperature stress in peach. AIP Conference Proceedings, 2019, , .	0.4	6
58	Antimicrobial Effects of Novel H2O2-Ag+ Complex on Membrane Damage to Staphylococcus aureus, Escherichia coli O157:H7, and Salmonella Typhimurium. Journal of Food Protection, 2022, 85, 104-111.	1.7	6
59	Profiling the occurrence of biogenic amines in wine from Chinese market and during fermentation using an improved chromatography method. Food Control, 2022, 136, 108859.	5.5	6
60	Detection Method Optimization, Dynamic Changes during Alcoholic Fermentation and Content Analysis of â€œBrett Characterâ€•Compounds 4-Ethylphenol (4-EP) and 4-Ethylguaiacol (4-EG) in Chinese Red Wines. Food Analytical Methods, 2017, 10, 1616-1629.	2.6	5
61	Cloning, Bioinformatic Analysis and Expression Pattern of Phospholipase D Gene Family in Vitis vinifera. Current Bioinformatics, 2018, 13, 42-49.	1.5	5
62	High levels of copper retard the growth of Saccharomyces cerevisiae by altering cellular morphology and reducing its potential for ethanolic fermentation. International Journal of Food Science and Technology, 2021, 56, 2720-2731.	2.7	5
63	Involvement of the High-Osmolarity Glycerol Pathway of Saccharomyces Cerevisiae in Protection against Copper Toxicity. Antioxidants, 2022, 11, 200.	5.1	5
64	Cyanidin-3-O-glucoside Regulates the Expression of Ucp1 in Brown Adipose Tissue by Activating Prdm16 Gene. Antioxidants, 2021, 10, 1986.	5.1	5
65	Influence of Tannin Extract and Yeast Extract on Color Preservation and Anthocyanin Content of Mulberry Wine. Journal of Food Science, 2018, 83, 1084-1093.	3.1	4
66	Effect of low light on the activity of sucrose synthase in leaves of nectarine. Journal of Horticultural Science and Biotechnology, 2005, 80, 358-362.	1.9	3
67	Interactions between auxin and quercetin during grape berry development. Scientia Horticulturae, 2016, 205, 45-51.	3.6	3
68	Dietary regulation of the SIgA-gut microbiota interaction. Critical Reviews in Food Science and Nutrition, 2023, 63, 6379-6392.	10.3	3
69	Mulberry Ethanol Extract and Rutin Protect Alcohol-Damaged GES-1 Cells by Inhibiting the MAPK Pathway. Molecules, 2022, 27, 4266.	3.8	3
70	Enhancing Ethanol Tolerance via the Mutational Breeding of Pichia terricola H5 to Improve the Flavor Profiles of Wine. Fermentation, 2022, 8, 149.	3.0	2