

# Jicheng Zhan

## List of Publications by Year in descending order

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Version: 2024-02-01

70  
papers

1,955  
citations

270111

25  
h-index

325983

40  
g-index

74  
all docs

74  
docs citations

74  
times ranked

2662  
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary regulation of the SigA-gut microbiota interaction. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6379-6392.	5.4	3
2	Gut dysbiosis during early life: causes, health outcomes, and amelioration via dietary intervention. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7199-7221.	5.4	8
3	Research progress on intervention effect and mechanism of protocatechuic acid on nonalcoholic fatty liver disease. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 9053-9075.	5.4	14
4	Antimicrobial Effects of Novel H <sub>2</sub> O <sub>2</sub> -Ag <sup>+</sup> Complex on Membrane Damage to <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> O157:H7, and <i>Salmonella Typhimurium</i> . <i>Journal of Food Protection</i> , 2022, 85, 104-111.	0.8	6
5	Involvement of the High-Osmolarity Glycerol Pathway of <i>Saccharomyces Cerevisiae</i> in Protection against Copper Toxicity. <i>Antioxidants</i> , 2022, 11, 200.	2.2	5
6	Profiling the occurrence of biogenic amines in wine from Chinese market and during fermentation using an improved chromatography method. <i>Food Control</i> , 2022, 136, 108859.	2.8	6
7	Enhancing Ethanol Tolerance via the Mutational Breeding of <i>Pichia terricola</i> H5 to Improve the Flavor Profiles of Wine. <i>Fermentation</i> , 2022, 8, 149.	1.4	2
8	The Biphasic Effect of Flavonoids on Oxidative Stress and Cell Proliferation in Breast Cancer Cells. <i>Antioxidants</i> , 2022, 11, 622.	2.2	13
9	Mulberry Ethanol Extract and Rutin Protect Alcohol-Damaged GES-1 Cells by Inhibiting the MAPK Pathway. <i>Molecules</i> , 2022, 27, 4266.	1.7	3
10	Interaction between IgA and gut microbiota and its role in controlling metabolic syndrome. <i>Obesity Reviews</i> , 2021, 22, e13155.	3.1	12
11	High levels of copper retard the growth of <i>Saccharomyces cerevisiae</i> by altering cellular morphology and reducing its potential for ethanolic fermentation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2720-2731.	1.3	5
12	Gentisic acid prevents diet-induced obesity in mice by accelerating the thermogenesis of brown adipose tissue. <i>Food and Function</i> , 2021, 12, 1262-1270.	2.1	11
13	Role of IgA in the early-life establishment of the gut microbiota and immunity: Implications for constructing a healthy start. <i>Gut Microbes</i> , 2021, 13, 1-21.	4.3	17
14	A fundamental landscape of fungal biogeographical patterns across the main Chinese wine-producing regions and the dominating shaping factors. <i>Food Research International</i> , 2021, 150, 110736.	2.9	11
15	The Biogeography of Fungal Communities Across Different Chinese Wine-Producing Regions Associated With Environmental Factors and Spontaneous Fermentation Performance. <i>Frontiers in Microbiology</i> , 2021, 12, 636639.	1.5	12
16	Cyanidin-3-O-glucoside Regulates the Expression of Ucp1 in Brown Adipose Tissue by Activating Prdm16 Gene. <i>Antioxidants</i> , 2021, 10, 1986.	2.2	5
17	Clarifying effect of different fining agents on mulberry wine. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1578-1585.	1.3	9
18	Coniferaldehyde ameliorates the lipid and glucose metabolism in palmitic acid-induced HepG2 cells via the LKB1/AMPK signaling pathway. <i>Journal of Food Science</i> , 2020, 85, 4050-4060.	1.5	14

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19	Grape Seed Proanthocyanidins Induce Apoptosis and Cell Cycle Arrest of HepG2 Cells Accompanied by Induction of the MAPK Pathway and NAG-1. <i>Antioxidants</i> , 2020, 9, 1200.	2.2	12
20	Advances in Biosynthesis and Biological Functions of Proanthocyanidins in Horticultural Plants. <i>Foods</i> , 2020, 9, 1774.	1.9	34
21	The influence of oxygen on the metabolites of phenolic blueberry extract and the mouse microflora during in vitro fermentation. <i>Food Research International</i> , 2020, 136, 109610.	2.9	10
22	Cranberry Polyphenolic Extract Exhibits an Antiobesity Effect on High-Fat Diet-Fed Mice through Increased Thermogenesis. <i>Journal of Nutrition</i> , 2020, 150, 2131-2138.	1.3	15
23	p-Coumaric acid prevents obesity via activating thermogenesis in brown adipose tissue mediated by mTORC1-RPS6. <i>FASEB Journal</i> , 2020, 34, 7810-7824.	0.2	30
24	Grape Extract Activates Brown Adipose Tissue Through Pathway Involving the Regulation of Gut Microbiota and Bile Acid. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000149.	1.5	38
25	Effect of high Cu <sup>2+</sup> stress on fermentation performance and copper biosorption of <i>Saccharomyces cerevisiae</i> during wine fermentation. <i>Food Science and Technology</i> , 2019, 39, 19-26.	0.8	12
26	Grape seed flour intake decreases adiposity gain in high-fat-diet induced obese mice by activating thermogenesis. <i>Journal of Functional Foods</i> , 2019, 62, 103509.	1.6	17
27	Genome-wide identification of phospholipase D (PLD) gene family and their responses to low-temperature stress in peach. <i>AIP Conference Proceedings</i> , 2019, , .	0.3	6
28	Melatonin and phenolics biosynthesis-related genes in <i>Vitis vinifera</i> cell suspension cultures are regulated by temperature and copper stress. <i>Plant Cell, Tissue and Organ Culture</i> , 2019, 138, 475-488.	1.2	13
29	Blueberry Extract Improves Obesity through Regulation of the Gut Microbiota and Bile Acids via Pathways Involving FXR and TGR5. <i>iScience</i> , 2019, 19, 676-690.	1.9	76
30	The effects of six phenolic acids and tannic acid on colour stability and the anthocyanin content of mulberry juice during refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2141-2150.	1.3	14
31	Chlorogenic Acid Stimulates the Thermogenesis of Brown Adipocytes by Promoting the Uptake of Glucose and the Function of Mitochondria. <i>Journal of Food Science</i> , 2019, 84, 3815-3824.	1.5	28
32	Grape Seed Proanthocyanidins Induce Autophagy and Modulate Survivin in HepG2 Cells and Inhibit Xenograft Tumor Growth in Vivo. <i>Nutrients</i> , 2019, 11, 2983.	1.7	25
33	Tissue-specific accumulation and subcellular localization of chalcone isomerase (CHI) in grapevine. <i>Plant Cell, Tissue and Organ Culture</i> , 2019, 137, 125-137.	1.2	25
34	Cyanidin-3-glucoside attenuates high-fat and high-fructose diet-induced obesity by promoting the thermogenic capacity of brown adipose tissue. <i>Journal of Functional Foods</i> , 2018, 41, 62-71.	1.6	51
35	Influence of Tannin Extract and Yeast Extract on Color Preservation and Anthocyanin Content of Mulberry Wine. <i>Journal of Food Science</i> , 2018, 83, 1084-1093.	1.5	4
36	Review of recent UV-Vis and infrared spectroscopy researches on wine detection and discrimination. <i>Applied Spectroscopy Reviews</i> , 2018, 53, 65-86.	3.4	35

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37	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. <i>Food Chemistry</i> , 2018, 241, 40-50.	4.2	32
38	Vanillin Alleviates High Fat Diet-Induced Obesity and Improves the Gut Microbiota Composition. <i>Frontiers in Microbiology</i> , 2018, 9, 2733.	1.5	51
39	A fast and accurate way to determine short chain fatty acids in mouse feces based on GC-MS. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1099, 73-82.	1.2	37
40	Cloning, Bioinformatic Analysis and Expression Pattern of Phospholipase D Gene Family in <i>Vitis vinifera</i> . <i>Current Bioinformatics</i> , 2018, 13, 42-49.	0.7	5
41	Influence of different sterilization treatments on the color and anthocyanin contents of mulberry juice during refrigerated storage. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 1-10.	2.7	52
42	Vanillic acid activates thermogenesis in brown and white adipose tissue. <i>Food and Function</i> , 2018, 9, 4366-4375.	2.1	53
43	Identification of Wine According to Grape Variety Using Near-Infrared Spectroscopy Based on Radial Basis Function Neural Networks and Least-Squares Support Vector Machines. <i>Food Analytical Methods</i> , 2017, 10, 3306-3311.	1.3	22
44	Mulberry anthocyanins, cyanidin 3-glucoside and cyanidin 3-rutinoside, increase the quantity of mitochondria during brown adipogenesis. <i>Journal of Functional Foods</i> , 2017, 36, 348-356.	1.6	31
45	Cyanidin-3-glucoside increases whole body energy metabolism by upregulating brown adipose tissue mitochondrial function. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700261.	1.5	61
46	Detection Method Optimization, Dynamic Changes during Alcoholic Fermentation and Content Analysis of <i>Brett Character</i> Compounds 4-Ethylphenol (4-EP) and 4-Ethylguaiacol (4-EG) in Chinese Red Wines. <i>Food Analytical Methods</i> , 2017, 10, 1616-1629.	1.3	5
47	Rutin ameliorates obesity through brown fat activation. <i>FASEB Journal</i> , 2017, 31, 333-345.	0.2	151
48	Determination, content analysis and removal efficiency of fining agents on ochratoxin A in Chinese wines. <i>Food Control</i> , 2017, 73, 382-392.	2.8	15
49	Nutrient compositions and antioxidant capacity of kiwifruit ( <i>Actinidia</i> ) and their relationship with flesh color and commercial value. <i>Food Chemistry</i> , 2017, 218, 294-304.	4.2	104
50	Effects of Copper Pollution on the Phenolic Compound Content, Color, and Antioxidant Activity of Wine. <i>Molecules</i> , 2017, 22, 726.	1.7	21
51	Polysaccharide extraction from <i>Sphallerocarpus gracilis</i> roots by response surface methodology. <i>International Journal of Biological Macromolecules</i> , 2016, 88, 162-170.	3.6	38
52	Interactions between auxin and quercetin during grape berry development. <i>Scientia Horticulturae</i> , 2016, 205, 45-51.	1.7	3
53	The accumulation and localization of chalcone synthase in grapevine ( <i>Vitis vinifera</i> L.). <i>Plant Physiology and Biochemistry</i> , 2016, 106, 165-176.	2.8	21
54	Influence of Enzyme Liquefaction Treatment on Major Carotenoids of Carrot ( <i>Daucus carrot</i> L.) Juice. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1370-1382.	0.9	6

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55	Detection method optimization, content analysis and stability exploration of natamycin in wine. Food Chemistry, 2016, 194, 928-937.	4.2	10
56	Effect of copper stress on growth characteristics and fermentation properties of <i>Saccharomyces cerevisiae</i> and the pathway of copper adsorption during wine fermentation. Food Chemistry, 2016, 192, 43-52.	4.2	37
57	The Effect of Proanthocyanidins on Growth and Alcoholic Fermentation of Wine Yeast under Copper Stress. Journal of Food Science, 2015, 80, M1319-24.	1.5	6
58	Profiles of Phenolic Acids and Flavonoids for Select Chinese Red Wines: A Comparison and Differentiation According to Geographic Origin and Grape Variety. Journal of Food Science, 2015, 80, C2170-9.	1.5	23
59	Enrichment and Purification of Polyphenol Extract from <i>Sphallerocarpus gracilis</i> Stems and Leaves and in Vitro Evaluation of DNA Damage-Protective Activity and Inhibitory Effects of $\alpha$ -Amylase and $\alpha$ -Glucosidase. Molecules, 2015, 20, 21442-21457.	1.7	16
60	Dynamic changes in phenolic compounds, colour and antioxidant activity of mulberry wine during alcoholic fermentation. Journal of Functional Foods, 2015, 18, 254-265.	1.6	67
61	Effect of Initial PH on Growth Characteristics and Fermentation Properties of <i>Saccharomyces cerevisiae</i> . Journal of Food Science, 2015, 80, M800-8.	1.5	75
62	Mulberry and mulberry wine extract increase the number of mitochondria during brown adipogenesis. Food and Function, 2015, 6, 401-408.	2.1	61
63	Influence of technical processing units on chemical composition and antimicrobial activity of carrot ( <i>Daucus carrot</i> L.) juice essential oil. Food Chemistry, 2015, 170, 394-400.	4.2	34
64	Expression and tissue and subcellular localization of anthocyanidin synthase (ANS) in grapevine. Protoplasma, 2011, 248, 267-279.	1.0	25
65	The plasma membrane H <sup>+</sup> -ATPase is related to the development of salicylic acid-induced thermotolerance in pea leaves. Planta, 2009, 229, 1087-1098.	1.6	26
66	Sugars induce anthocyanin accumulation and flavanone 3-hydroxylase expression in grape berries. Plant Growth Regulation, 2009, 58, 251-260.	1.8	133
67	Apple Location Method for the Apple Harvesting Robot. , 2009, , .		15
68	Salicylic acid synthesized by benzoic acid 2-hydroxylase participates in the development of thermotolerance in pea plants. Plant Science, 2006, 171, 226-233.	1.7	89
69	Effect of low light on the activity of sucrose synthase in leaves of nectarine. Journal of Horticultural Science and Biotechnology, 2005, 80, 358-362.	0.9	3
70	Systemic induction of H <sub>2</sub> O <sub>2</sub> in pea seedlings pretreated by wounding and exogenous jasmonic acid. Science in China Series C: Life Sciences, 2005, 48, 202-212.	1.3	24