

# Hengjun Du

## List of Publications by Year in descending order

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53  
papers

2,472  
citations

172457

29  
h-index

214800

47  
g-index

53  
all docs

53  
docs citations

53  
times ranked

2568  
citing authors

#	ARTICLE	IF	CITATIONS
1	Role of prebiotics in enhancing the function of next-generation probiotics in gut microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1037-1054.	10.3	27
2	Nutrients and bioactives in citrus fruits: Different citrus varieties, fruit parts, and growth stages. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2018-2041.	10.3	49
3	The hepatoprotective effects of plant-based foods based on the "gut-liver axis": a prospective review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9136-9162.	10.3	5
4	Health benefits of edible mushroom polysaccharides and associated gut microbiota regulation. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6646-6663.	10.3	35
5	Adverse effects of linoleic acid: Influence of lipid oxidation on lymphatic transport of citrus flavonoid and enterocyte morphology. <i>Food Chemistry</i> , 2022, 369, 130968.	8.2	4
6	Characterization of polysaccharide from <i>Pleurotus eryngii</i> during simulated gastrointestinal digestion and fermentation. <i>Food Chemistry</i> , 2022, 370, 131303.	8.2	46
7	Exogenous GABA improves the antioxidant and anti-aging ability of silkworm ( <i>Bombyx mori</i> ). <i>Food Chemistry</i> , 2022, 383, 132400.	8.2	6
8	The role of probiotic exopolysaccharides in adhesion to mucin in different gastrointestinal conditions. <i>Current Research in Food Science</i> , 2022, 5, 581-589.	5.8	10
9	Gut Microbiome: The Cornerstone of Life and Health. , 2022, 2022, 1-3.		37
10	Guidelines for inflammation models in mice for food components. <i>EFood</i> , 2022, 3, .	3.1	3
11	<i>In-vivo</i> biotransformation of citrus functional components and their effects on health. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 756-776.	10.3	30
12	Simultaneous determination of 14 bioactive citrus flavonoids using thin-layer chromatography combined with surface enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2021, 338, 128115.	8.2	30
13	Effects of pre-cutting treatments and combination drying with different orders on drying characteristics and physicochemical properties of <i>Lentinula edodes</i> . <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2063-2071.	3.5	4
14	Inhibitory effects of Î²-type glycosidic polysaccharide from <i>Pleurotus eryngii</i> on dextran sodium sulfate-induced colitis in mice. <i>Food and Function</i> , 2021, 12, 3831-3841.	4.6	10
15	Identification of 4â€²-Demethyltangeretin as a Major Urinary Metabolite of Tangeretin in Mice and Its Anti-inflammatory Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4381-4391.	5.2	10
16	Pectins from fruits: Relationships between extraction methods, structural characteristics, and functional properties. <i>Trends in Food Science and Technology</i> , 2021, 110, 39-54.	15.1	123
17	Dietary Tangeretin Alleviated Dextran Sulfate Sodium-Induced Colitis in Mice via Inhibiting Inflammatory Response, Restoring Intestinal Barrier Function, and Modulating Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7663-7674.	5.2	40
18	Encapsulation of bifidobacterium in alginate microgels improves viability and targeted gut release. <i>Food Hydrocolloids</i> , 2021, 116, 106634.	10.7	57

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19	Dietary resveratrol attenuated colitis and modulated gut microbiota in dextran sulfate sodium-treated mice. <i>Food and Function</i> , 2020, 11, 1063-1073.	4.6	75
20	Exploring the effects of carrier oil type on in vitro bioavailability of Î²-carotene: A cell culture study of carotenoid-enriched nanoemulsions. <i>LWT - Food Science and Technology</i> , 2020, 134, 110224.	5.2	32
21	Antifatigue effect of functional cookies fortified with mushroom powder (<i>Tricholoma Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	3.1	7
22	Effects of spray-drying temperature on the physicochemical properties and polymethoxyflavone loading efficiency of citrus oil microcapsules. <i>LWT - Food Science and Technology</i> , 2020, 133, 109954.	5.2	23
23	Preparation of newly identified polysaccharide from <i>Pleurotus eryngii</i> and its antiâ€inflammation activities potential. <i>Journal of Food Science</i> , 2020, 85, 2822-2831.	3.1	13
24	Food Additives: Foodborne Titanium Dioxide Nanoparticles Induce Stronger Adverse Effects in Obese Mice than Nonâ€Obese Mice: Gut Microbiota Dysbiosis, Colonic Inflammation, and Proteome Alterations (Small 36/2020). <i>Small</i> , 2020, 16, 2070199.	10.0	2
25	The chemopreventive effect of 5-demethylnobiletin, a unique citrus flavonoid, on colitis-driven colorectal carcinogenesis in mice is associated with its colonic metabolites. <i>Food and Function</i> , 2020, 11, 4940-4952.	4.6	23
26	Foodborne Titanium Dioxide Nanoparticles Induce Stronger Adverse Effects in Obese Mice than Nonâ€Obese Mice: Gut Microbiota Dysbiosis, Colonic Inflammation, and Proteome Alterations. <i>Small</i> , 2020, 16, e2001858.	10.0	60
27	Progress in microencapsulation of probiotics: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 857-874.	11.7	238
28	Characterization of the microbial communities and their correlations with chemical profiles in assorted vegetable Sichuan pickles. <i>Food Control</i> , 2020, 113, 107174.	5.5	55
29	Whole Foodâ€Based Approaches to Modulating Gut Microbiota and Associated Diseases. <i>Annual Review of Food Science and Technology</i> , 2020, 11, 119-143.	9.9	58
30	Characterization of the Immunomodulatory Mechanism of a <i>Pleurotus eryngii</i> Protein by Isobaric Tags for Relative and Absolute Quantitation Proteomics. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13189-13199.	5.2	7
31	Dietary Fibers from Fruits and Vegetables and Their Health Benefits via Modulation of Gut Microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1514-1532.	11.7	123
32	Characterization of the physical properties and biological activity of chitosan films grafted with gallic acid and caffeic acid: A comparison study. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100401.	7.5	60
33	Characterization of a probiotic starter culture with anti-<i>Candida</i> activity for Chinese pickle fermentation. <i>Food and Function</i> , 2019, 10, 6936-6944.	4.6	16
34	Dietary cranberry suppressed colonic inflammation and alleviated gut microbiota dysbiosis in dextran sodium sulfate-treated mice. <i>Food and Function</i> , 2019, 10, 6331-6341.	4.6	67
35	Encapsulation of <i>Bifidobacterium pseudocatenulatum</i> G7 in gastroprotective microgels: Improvement of the bacterial viability under simulated gastrointestinal conditions. <i>Food Hydrocolloids</i> , 2019, 91, 283-289.	10.7	57
36	Dietary Intake of <i>Pleurotus eryngii</i> Ameliorated Dextranâ€Sodiumâ€Sulfateâ€Induced Colitis in Mice. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801265.	3.3	54

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37	Dietary Intake of Whole Strawberry Inhibited Colonic Inflammation in Dextran-Sulfate-Sodium-Treated Mice via Restoring Immune Homeostasis and Alleviating Gut Microbiota Dysbiosis. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9168-9177.	5.2	84
38	Non-extractable polyphenols from cranberries: potential anti-inflammation and anti-colon-cancer agents. <i>Food and Function</i> , 2019, 10, 7714-7723.	4.6	31
39	Polyphenols-rich extract from <i>Pleurotus eryngii</i> with growth inhibitory of HCT116 colon cancer cells and anti-inflammatory function in RAW264.7 cells. <i>Food and Function</i> , 2018, 9, 1601-1611.	4.6	43
40	A metabolite of nobiletin, 4 $\alpha$ -demethylnobiletin and atorvastatin synergistically inhibits human colon cancer cell growth by inducing G0/G1 cell cycle arrest and apoptosis. <i>Food and Function</i> , 2018, 9, 87-95.	4.6	48
41	Citrus Oil Emulsions Stabilized by Citrus Pectin: The Influence Mechanism of Citrus Variety and Acid Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12978-12988.	5.2	34
42	Enhanced viability of probiotics ( <i>Pediococcus pentosaceus</i> Li05) by encapsulation in microgels doped with inorganic nanoparticles. <i>Food Hydrocolloids</i> , 2018, 83, 246-252.	10.7	96
43	Analysis on Metabolic Functions of Stored Rice Microbial Communities by BIOLOG ECO Microplates. <i>Frontiers in Microbiology</i> , 2018, 9, 1375.	3.5	65
44	Purification, identification and functional characterization of an immunomodulatory protein from <i>Pleurotus eryngii</i> . <i>Food and Function</i> , 2018, 9, 3764-3775.	4.6	28
45	Nobiletin and its colonic metabolites suppress colitis-associated colon carcinogenesis by down-regulating iNOS, inducing antioxidative enzymes and arresting cell cycle progression. <i>Journal of Nutritional Biochemistry</i> , 2017, 42, 17-25.	4.2	66
46	Isolation of a novel bioactive protein from an edible mushroom <i>Pleurotus eryngii</i> and its anti-inflammatory potential. <i>Food and Function</i> , 2017, 8, 2175-2183.	4.6	50
47	Microencapsulation of <i>Lactobacillus salivarius</i> Li01 for enhanced storage viability and targeted delivery to gut microbiota. <i>Food Hydrocolloids</i> , 2017, 72, 228-236.	10.7	92
48	In vitro and in vivo inhibitory effects of a <i>Pleurotus eryngii</i> protein on colon cancer cells. <i>Food and Function</i> , 2017, 8, 3553-3562.	4.6	16
49	Hot air drying process promotes lignification of <i>Lentinus edodes</i> . <i>LWT - Food Science and Technology</i> , 2017, 84, 726-732.	5.2	25
50	Inhibitory Effects of Metabolites of 5-Demethylnobiletin on Human Non-small Cell Lung Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4943-4949.	5.2	40
51	Development, physicochemical characterization and forming mechanism of <i>Flammulina velutipes</i> polysaccharide-based edible films. <i>Carbohydrate Polymers</i> , 2016, 152, 214-221.	10.2	44
52	Inhibitory Effects of 4 $\alpha$ -Demethylnobiletin, a Metabolite of Nobiletin, on 12-O-Tetradecanoylphorbol-13-acetate (TPA)-Induced Inflammation in Mouse Ears. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10921-10927.	5.2	35
53	Delivery of Lipophilic Bioactives: Assembly, Disassembly, and Reassembly of Lipid Nanoparticles. <i>Annual Review of Food Science and Technology</i> , 2014, 5, 53-81.	9.9	179