

Yan-Ping Wu

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	Antibacterial Activity and Membrane-Disruptive Mechanism of 3-p-trans-Coumaroyl-2-hydroxyquinic Acid, a Novel Phenolic Compound from Pine Needles of <i>Cedrus deodara</i> , against <i>Staphylococcus aureus</i> . <i>Molecules</i> , 2016, 21, 1084.	1.7	121
2	A dual antibacterial mechanism involved in membrane disruption and DNA binding of 2R,3R-dihydromyricetin from pine needles of <i>Cedrus deodara</i> against <i>Staphylococcus aureus</i> . <i>Food Chemistry</i> , 2017, 218, 463-470.	4.2	113
3	Antibiofilm activity of shikimic acid against <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2019, 95, 327-333.	2.8	68
4	Antibacterial Activity of Shikimic Acid from Pine Needles of <i>Cedrus deodara</i> against <i>Staphylococcus aureus</i> through Damage to Cell Membrane. <i>International Journal of Molecular Sciences</i> , 2015, 16, 27145-27155.	1.8	66
5	A deep insight into mechanism for inclusion of 2R,3R-dihydromyricetin with cyclodextrins and the effect of complexation on antioxidant and lipid-lowering activities. <i>Food Hydrocolloids</i> , 2020, 103, 105718.	5.6	45
6	Structural Characteristics and Hypolipidemic Activity of Theabrownins from Dark Tea Fermented by Single Species <i>Eurotium cristatum</i> PW-1. <i>Biomolecules</i> , 2020, 10, 204.	1.8	40
7	The effect of <i>Eurotium cristatum</i> (MF800948) fermentation on the quality of autumn green tea. <i>Food Chemistry</i> , 2021, 358, 129848.	4.2	36
8	Metal-induced G-quadruplex polymorphism for ratiometric and label-free detection of lead pollution in tea. <i>Food Chemistry</i> , 2021, 343, 128425.	4.2	33
9	A Comparative Study on the Effects of Quinic Acid and Shikimic Acid on Cellular Functions of <i>Staphylococcus aureus</i> . <i>Journal of Food Protection</i> , 2018, 81, 1187-1192.	0.8	28
10	<i>In vitro</i> and <i>in vivo</i> characterization of the antibacterial activity and membrane damage mechanism of quinic acid against <i>Staphylococcus aureus</i> . <i>Journal of Food Safety</i> , 2018, 38, e12416.	1.1	27
11	The biochemical characteristics of a novel fermented loose tea by <i>Eurotium cristatum</i> (MF800948) and its hypolipidemic activity in a zebrafish model. <i>LWT - Food Science and Technology</i> , 2020, 117, 108629.	2.5	27
12	Insight into effects of isolated <i>Eurotium cristatum</i> from Pingwu Fuzhuan brick tea on the fermentation process and quality characteristics of Fuzhuan brick tea. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3598-3607.	1.7	26
13	Comparative study on antibacterial mechanism of shikimic acid and quinic acid against <i>Staphylococcus aureus</i> through transcriptomic and metabolomic approaches. <i>LWT - Food Science and Technology</i> , 2022, 153, 112441.	2.5	25
14	Ratiometric-enhanced G-Quadruplex Probes for Amplified and Mix-to-Read Detection of Mercury Pollution in Aquatic Products. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12124-12131.	2.4	24
15	<i>Cedrus deodara</i> pine needle as a potential source of natural antioxidants: Bioactive constituents and antioxidant activities. <i>Journal of Functional Foods</i> , 2015, 14, 605-612.	1.6	22
16	A Potent Antibrowning Agent from Pine Needles of <i>Cedrus deodara</i> : 2R,3R-dihydromyricetin. <i>Journal of Food Science</i> , 2014, 79, C1643-8.	1.5	20
17	Characteristics and chemical compositions of Pingwu Fuzhuan brick-tea, a distinctive post-fermentation tea in Sichuan province of China. <i>International Journal of Food Properties</i> , 2019, 22, 878-889.	1.3	20
18	Insight into the effect of quinic acid on biofilm formed by <i>Staphylococcus aureus</i> . <i>RSC Advances</i> , 2019, 9, 3938-3945.	1.7	19

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19	180 Day Repeated-Dose Toxicity Study on Forchlorfenuron in Spragueâ€“Dawley Rats and Its Effects on the Production of Steroid Hormones. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10207-10213.	2.4	16
20	Antibacterial effect of 3- <i>p-trans</i> -coumaroyl-2-hydroxyquinic acid, a phenolic compound from needles of <i>Cedrus deodara</i> , on cellular functions of <i>Staphylococcus aureus</i> . <i>RSC Advances</i> , 2018, 8, 4969-4975.	1.7	14
21	Effects of <i>Bacillus megaterium</i> L222 on quality and bacterial diversity of Sichuan paocai. <i>Food Research International</i> , 2021, 140, 109994.	2.9	14
22	Insight into the characteristics of cider fermented by single and co-culture with <i>Saccharomyces cerevisiae</i> and <i>Schizosaccharomyces pombe</i> based on metabolomic and transcriptomic approaches. <i>LWT - Food Science and Technology</i> , 2022, 163, 113538.	2.5	14
23	Development and characterization of active bilayer film incorporated with dihydromyricetin encapsulated in hydroxypropyl- β -cyclodextrin for food packaging application. <i>Food Hydrocolloids</i> , 2022, 131, 107834.	5.6	14
24	Inhibitory effect of a natural phenolic compound, 3- <i>p-trans</i> -coumaroyl-2-hydroxyquinic acid against the attachment phase of biofilm formation of <i>Staphylococcus aureus</i> through targeting sortase A. <i>RSC Advances</i> , 2019, 9, 32453-32461.	1.7	11
25	Delving into the Biotransformation Characteristics and Mechanism of Steamed Green Tea Fermented by <i>Aspergillus niger</i> PW-2 Based on Metabolomic and Proteomic Approaches. <i>Foods</i> , 2022, 11, 865.	1.9	11
26	Food-grade olive oil Pickering emulsions stabilized by starch/ β -cyclodextrin complex nanoparticles: Improved storage stability and regulatory effects on gut microbiota. <i>LWT - Food Science and Technology</i> , 2022, 155, 112950.	2.5	10
27	Inhibitory Effect of <i>2R</i> , <i>3R</i> -Dihydromyricetin on Biofilm Formation by <i>Staphylococcus aureus</i> . <i>Foodborne Pathogens and Disease</i> , 2018, 15, 475-480.	0.8	9
28	Comprehensive evaluation of the composition of Mingshan Laochuancha green tea and demonstration of hypolipidemic activity in a zebrafish obesity model. <i>RSC Advances</i> , 2019, 9, 41269-41279.	1.7	7
29	Purification, Fermentation Optimization, and Antibacterial Activity of Pyrrole-2-carboxylic Acid Produced by an Endophytic Bacterium, <i>Bacillus cereus</i> ZBE, Isolated from <i>Zanthoxylum bungeanum</i> . <i>Industrial & Engineering Chemistry Research</i> , 2022, 61, 1267-1276.	1.8	7
30	Antibacterial Effect of <i>2R</i> , <i>3R</i> -dihydromyricetin on the Cellular Functions of <i>Staphylococcus aureus</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 135-138.	0.6	6
31	Effects of konjac glucomannan on pasting, rheological, and structural properties of low-amylose rice starch. <i>International Journal of Food Engineering</i> , 2022, 18, 291-301.	0.7	5
32	Effect of Fixation Methods on Biochemical Characteristics of Green Teas and Their Lipid-Lowering Effects in a Zebrafish Larvae Model. <i>Foods</i> , 2022, 11, 1582.	1.9	5
33	Discovering the antibacterial mode of action of 3- <i>p-trans</i> -coumaroyl-2-hydroxyquinic acid, a natural phenolic compound, against <i>Staphylococcus aureus</i> through an integrated transcriptomic and proteomic approach. <i>Journal of Food Safety</i> , 2021, 41, .	1.1	3
34	Antibacterial and Antibiofilm Effects of <i>Zanthoxylum bungeanum</i> Leaves against <i>Staphylococcus aureus</i> . <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.2	2