Yan-Ping Wu

List of Publications by Year
in descending order

34 papers	908 citations	471371 17 h-index	477173 29 g-index
34 all docs	34 docs citations	34 times ranked	938 citing authors

#	Article	IF	Citations
1	Comparative study on antibacterial mechanism of shikimic acid and quinic acid against Staphylococcus aureus through transcriptomic and metabolomic approaches. LWT - Food Science and Technology, 2022, 153, 112441.	2.5	25
2	Food-grade olive oil Pickering emulsions stabilized by starch/Î²-cyclodextrin complex nanoparticles: Improved storage stability and regulatory effects on gut microbiota. LWT - Food Science and Technology, 2022, 155, 112950.	2.5	10
3	Purification, Fermentation Optimization, and Antibacterial Activity of Pyrrole-2-carboxylic Acid Produced by an Endophytic Bacterium, Bacillus cereus ZBE, Isolated from Zanthoxylum bungeanum. Industrial & Engineering Chemistry Research, 2022, 61, 1267-1276.	1.8	7
4	Effects of konjac glucomannan on pasting, rheological, and structural properties of low-amylose rice starch. International Journal of Food Engineering, 2022, 18, 291-301.	0.7	5
5	Delving into the Biotransformation Characteristics and Mechanism of Steamed Green Tea Fermented by Aspergillus niger PW-2 Based on Metabolomic and Proteomic Approaches. Foods, 2022, 11, 865.	1.9	11
6	Insight into the characteristics of cider fermented by single and co-culture with Saccharomyces cerevisiae and Schizosaccharomyces pombe based on metabolomic and transcriptomic approaches. LWT - Food Science and Technology, 2022, 163, 113538.	2.5	14
7	Effect of Fixation Methods on Biochemical Characteristics of Green Teas and Their Lipid-Lowering Effects in a Zebrafish Larvae Model. Foods, 2022, 11, 1582.	1.9	5
8	Development and characterization of active bilayer film incorporated with dihydromyricetin encapsulated in hydroxypropyl-Î²-cyclodextrin for food packaging application. Food Hydrocolloids, 2022, 131, 107834.	5.6	14
9	Discovering the antibacterial mode of action of 3â€<scp>pâ€trans</scp>â€coumaroylâ€2â€hydroxyquinic acid, a natural phenolic compound, against <scp>Staphylococcus aureus</scp> through an integrated transcriptomic and proteomic approach. Journal of Food Safety, 2021, 41, .	1.1	3
10	Effects of Bacillus megaterium L222 on quality and bacterial diversity of Sichuan paocai. Food Research International, 2021, 140, 109994.	2.9	14
11	Metal-induced G-quadruplex polymorphism for ratiometric and label-free detection of lead pollution in tea. Food Chemistry, 2021, 343, 128425.	4.2	33
12	The effect of Eurotium cristatum (MF800948) fermentation on the quality of autumn green tea. Food Chemistry, 2021, 358, 129848.	4.2	36
13	The biochemical characteristics of a novel fermented loose tea by Eurotium cristatum (MF800948) and its hypolipidemic activity in a zebrafish model. LWT - Food Science and Technology, 2020, 117, 108629.	2.5	27
14	Ratiometric-enhanced G-Quadruplex Probes for Amplified and Mix-to-Read Detection of Mercury Pollution in Aquatic Products. Journal of Agricultural and Food Chemistry, 2020, 68, 12124-12131.	2.4	24
15	Insight into effects of isolated Eurotium cristatum from Pingwu Fuzhuan brick tea on the fermentation process and quality characteristics of Fuzhuan brick tea. Journal of the Science of Food and Agriculture, 2020, 100, 3598-3607.	1.7	26
16	A deep insight into mechanism for inclusion of 2R,3R-dihydromyricetin with cyclodextrins and the effect of complexation on antioxidant and lipid-lowering activities. Food Hydrocolloids, 2020, 103, 105718.	5.6	45
17	Structural Characteristics and Hypolipidemic Activity of Theabrownins from Dark Tea Fermented by Single Species Eurotium cristatum PW-1. Biomolecules, 2020, 10, 204.	1.8	40
18	Antibiofilm activity of shikimic acid against Staphylococcus aureus. Food Control, 2019, 95, 327-333.	2.8	68

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19	180 Day Repeated-Dose Toxicity Study on Forchlorfenuron in Sprague–Dawley Rats and Its Effects on the Production of Steroid Hormones. Journal of Agricultural and Food Chemistry, 2019, 67, 10207-10213.	2.4	16
20	Insight into the effect of quinic acid on biofilm formed byStaphylococcus aureus. RSC Advances, 2019, 9, 3938-3945.	1.7	19
21	Characteristics and chemical compositions of Pingwu Fuzhuan brick-tea, a distinctive post-fermentation tea in Sichuan province of China. International Journal of Food Properties, 2019, 22, 878-889.	1.3	20
22	Inhibitory effect of a natural phenolic compound, 3-p-trans-coumaroyl-2-hydroxyquinic acid against the attachment phase of biofilm formation of Staphylococcus aureus through targeting sortase A. RSC Advances, 2019, 9, 32453-32461.	1.7	11
23	Comprehensive evaluation of the composition of Mingshan Laochuancha green tea and demonstration of hypolipidemic activity in a zebrafish obesity model. RSC Advances, 2019, 9, 41269-41279.	1.7	7
24	Antibacterial effect of 3-p-trans-coumaroyl-2-hydroxyquinic acid, a phenolic compound from needles ofCedrus deodara, on cellular functions ofStaphylococcus aureus. RSC Advances, 2018, 8, 4969-4975.	1.7	14
25	In vitro and in vivo characterization of the antibacterial activity and membrane damage mechanism of quinic acid against Staphylococcus aureus. Journal of Food Safety, 2018, 38, e12416.	1.1	27
26	Antibacterial Effect of 2R,3R-dihydromyricetin on the Cellular Functions of Staphylococcus aureus. Bioscience, Biotechnology and Biochemistry, 2018, 82, 135-138.	0.6	6
27	Antibacterial and Antibiofilm Effects of Zanthoxylum bungeanum Leaves against Staphylococcus aureus. Natural Product Communications, 2018, 13, 1934578X1801300.	0.2	2
28	A Comparative Study on the Effects of Quinic Acid and Shikimic Acid on Cellular Functions of Staphylococcus aureus. Journal of Food Protection, 2018, 81, 1187-1192.	0.8	28
29	Inhibitory Effect of 2R,3R-Dihydromyricetin on Biofilm Formation by Staphylococcus aureus. Foodborne Pathogens and Disease, 2018, 15, 475-480.	0.8	9
30	A dual antibacterial mechanism involved in membrane disruption and DNA binding of 2R,3R-dihydromyricetin from pine needles of Cedrus deodara against Staphylococcus aureus. Food Chemistry, 2017, 218, 463-470.	4.2	113
31	Antibacterial Activity and Membrane-Disruptive Mechanism of 3-p-trans-Coumaroyl-2-hydroxyquinic Acid, a Novel Phenolic Compound from Pine Needles of Cedrus deodara, against Staphylococcus aureus. Molecules, 2016, 21, 1084.	1.7	121
32	Antibacterial Activity of Shikimic Acid from Pine Needles of Cedrus deodara against Staphylococcus aureus through Damage to Cell Membrane. International Journal of Molecular Sciences, 2015, 16, 27145-27155.	1.8	66
33	Cedrus deodara pine needle as a potential source of natural antioxidants: Bioactive constituents and antioxidant activities. Journal of Functional Foods, 2015, 14, 605-612.	1.6	22
34	A Potent Antibrowning Agent from Pine Needles of Cedrus deodara: 2R,3R–Dihydromyricetin. Journal of Food Science, 2014, 79, C1643-8.	1.5	20