

Xianli Wu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

44
papers

8,292
citations

23
h-index

45
g-index

45
ext. papers

8,970
ext. citations

4.1
avg, IF

5.99
L-index

#	Paper	IF	Citations
44	Glucosinolates in Vegetables: Characterization and Factors That Influence Distribution, Content, and Intake. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 485-511	14.7	15
43	Current Knowledge and Challenges on the Development of a Dietary Glucosinolate Database in the United States. <i>Current Developments in Nutrition</i> , 2021 , 5, nzab102	0.4	1
42	Are Processed Tomato Products as Nutritious as Fresh Tomatoes? Scoping Review on the Effects of Industrial Processing on Nutrients and Bioactive Compounds in Tomatoes. <i>Advances in Nutrition</i> , 2021 ,	10	5
41	Quantification of cranberry proanthocyanidins by normal-phase high-performance liquid chromatography using relative response factors. <i>Phytochemical Analysis</i> , 2020 , 31, 874-883	3.4	3
40	Analysis of cranberry proanthocyanidins using UPLC-ion mobility-high-resolution mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2020 , 412, 3653-3662	4.4	7
39	Effects of domestic cooking on flavonoids in broccoli and calculation of retention factors. <i>Heliyon</i> , 2019 , 5, e01310	3.6	25
38	NIH workshop on human milk composition: summary and visions. <i>American Journal of Clinical Nutrition</i> , 2019 , 110, 769-779	7	26
37	Single-Laboratory Validation for Determination of Total Soluble Proanthocyanidins in Cranberry Using 4-Dimethylaminocinnamaldehyde. <i>Journal of AOAC INTERNATIONAL</i> , 2018 , 101, 805-809	1.7	6
36	Prevention of Atherosclerosis by Berries: The Case of Blueberries. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9172-9188	5.7	21
35	Challenges of developing a valid dietary glucosinolate database. <i>Journal of Food Composition and Analysis</i> , 2017 , 64, 78-84	4.1	17
34	Diets Containing Shiitake Mushroom Reduce Serum Lipids and Serum Lipophilic Antioxidant Capacity in Rats. <i>Journal of Nutrition</i> , 2016 , 146, 2491-2496	4.1	9
33	Phenolic acids of the two major blueberry species in the US Market and their antioxidant and anti-inflammatory activities. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 56-62	3.9	45
32	Medium chain triglycerides dose-dependently prevent liver pathology in a rat model of nonalcoholic fatty liver disease. <i>FASEB Journal</i> , 2013 , 27, 112.2	0.9	
31	Dietary fat source alters hepatic gene expression profile and determines the type of liver pathology in rats overfed via total enteral nutrition. <i>FASEB Journal</i> , 2013 , 27, 1072.2	0.9	
30	Mitigation of inflammation with foods. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6703-17	5.7	62
29	Comparison of phenolic acid profiles and anti-inflammatory effects of two major species of blueberries in the US. <i>FASEB Journal</i> , 2012 , 26, 373.1	0.9	2
28	Over-expression of 12/15-lipoxygenase increases oxLDL-induced pro-inflammatory mediator expression and foam cell formation in rodent macrophages. <i>FASEB Journal</i> , 2012 , 26, 644.17	0.9	

27	Phenolic acids are in vivo atheroprotective compounds appearing in the serum of rats after blueberry consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10381-7	5.7	28
26	Lipid fatty acid profile analyses in liver and serum in rats with nonalcoholic steatohepatitis using improved gas chromatography-mass spectrometry methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 747-54	5.7	31
25	Blueberry juice attenuates atherosclerosis in ApoE deficient mice through antioxidant and anti-inflammatory activities. <i>Atherosclerosis</i> , 2011 , 216, 327-33	3.1	62
24	Blueberries reduce pro-inflammatory cytokine TNF- α and IL-6 production in mouse macrophages by inhibiting NF- κ B activation and the MAPK pathway. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 1587-91	5.9	78
23	Lowbush blueberries inhibit scavenger receptors CD36 and SR-A expression and attenuate foam cell formation in ApoE-deficient mice. <i>Food and Function</i> , 2011 , 2, 588-94	6.1	12
22	Flavonoids from acai (<i>Euterpe oleracea</i> Mart.) pulp and their antioxidant and anti-inflammatory activities. <i>Food Chemistry</i> , 2011 , 128, 152-7	8.5	136
21	Repression of mammosphere formation in breast cancer cells by soy isoflavone genistein and blueberry polyphenols. <i>FASEB Journal</i> , 2011 , 25, 235.3	0.9	
20	Dietary blueberries attenuate atherosclerosis in apolipoprotein E-deficient mice by upregulating antioxidant enzyme expression. <i>Journal of Nutrition</i> , 2010 , 140, 1628-32	4.1	75
19	Dietary-induced serum phenolic acids promote bone growth via p38 MAPK/ β catenin canonical Wnt signaling. <i>Journal of Bone and Mineral Research</i> , 2010 , 25, 2399-411	6.3	96
18	Antioxidant capacities of seven flavonoid compounds isolated from pulp of acai fruit (<i>Euterpe oleracea</i>). <i>FASEB Journal</i> , 2010 , 24, 921.8	0.9	
17	Blueberries reduce lipid peroxidation and boost antioxidant enzymes in apoE knockout mice. <i>FASEB Journal</i> , 2010 , 24, 564.20	0.9	
16	Phenolic acids in black raspberry and in the gastrointestinal tract of pigs following ingestion of black raspberry. <i>Molecular Nutrition and Food Research</i> , 2009 , 53 Suppl 1, S76-84	5.9	33
15	In utero and lactational exposure to blueberry via maternal diet promotes mammary epithelial differentiation in prepubescent female rats. <i>Nutrition Research</i> , 2009 , 29, 802-11	4	14
14	Blueberry consumption inhibits gastrointestinal tumorigenesis in AOM-treated rats. <i>FASEB Journal</i> , 2008 , 22, 887.6	0.9	
13	Hydrophilic and Lipophilic Antioxidant Capacity in Foods: Measurement and In Vivo Implications. <i>ACS Symposium Series</i> , 2007 , 67-82	0.4	
12	Plasma antioxidant capacity changes following a meal as a measure of the ability of a food to alter in vivo antioxidant status. <i>Journal of the American College of Nutrition</i> , 2007 , 26, 170-81	3.5	164
11	Concentrations of anthocyanins in common foods in the United States and estimation of normal consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4069-75	5.7	814
10	Fate of anthocyanins and antioxidant capacity in contents of the gastrointestinal tract of weanling pigs following black raspberry consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 583-9	5.7	95

9	Feeding of casein diets supplemented with blueberry or grape powder during development alters hepatic phase I and II metabolism in Sprague Dawley rats.. <i>FASEB Journal</i> , 2006 , 20, A1015	0.9	
8	Identification and characterization of anthocyanins by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry in common foods in the United States: vegetables, nuts, and grains. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3101-13	5.7	384
7	Standardized methods for the determination of antioxidant capacity and phenolics in foods and dietary supplements. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4290-302	5.7	3257
6	Systematic identification and characterization of anthocyanins by HPLC-ESI-MS/MS in common foods in the United States: fruits and berries. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2589-99	5.7	502
5	Aglycones and sugar moieties alter anthocyanin absorption and metabolism after berry consumption in weanling pigs. <i>Journal of Nutrition</i> , 2005 , 135, 2417-24	4.1	97
4	Characterization of anthocyanins and proanthocyanidins in some cultivars of Ribes, Aronia, and Sambucus and their antioxidant capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 7846-56	5.7	553
3	Lipophilic and hydrophilic antioxidant capacities of common foods in the United States. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4026-37	5.7	1272
2	Pelargonidin is absorbed and metabolized differently than cyanidin after marionberry consumption in pigs. <i>Journal of Nutrition</i> , 2004 , 134, 2603-10	4.1	71
1	Absorption and metabolism of anthocyanins in elderly women after consumption of elderberry or blueberry. <i>Journal of Nutrition</i> , 2002 , 132, 1865-71	4.1	274