

Zesheng Zhang

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.

32
papers

1,176
citations

18
h-index

32
g-index

32
ext. papers

1,360
ext. citations

4.9
avg, IF

4.22
L-index

#	Paper	IF	Citations
32	Anti-aging effect of brown black wolfberry on <i>Drosophila melanogaster</i> and d-galactose-induced aging mice. <i>Journal of Functional Foods</i> , 2020 , 65, 103724	5.1	5
31	Investigation of dietary fructooligosaccharides from different production methods: Interpreting the impact of compositions on probiotic metabolism and growth. <i>Journal of Functional Foods</i> , 2020 , 69, 103955	5.1	6
30	Trehalose targets Nrf2 signal to alleviate d-galactose induced aging and improve behavioral ability. <i>Biochemical and Biophysical Research Communications</i> , 2020 , 521, 113-119	3.4	14
29	Gymnemic acid alleviates inflammation and insulin resistance via PPAR α and NF κ B-mediated pathways in db/db mice. <i>Food and Function</i> , 2019 , 10, 5853-5862	6.1	6
28	Transcriptomic analysis of the life-extending effect exerted by black rice anthocyanin extract in <i>D. melanogaster</i> through regulation of aging pathways. <i>Experimental Gerontology</i> , 2019 , 119, 33-39	4.5	8
27	Dietary supplementation of soybean-derived sterols regulates cholesterol metabolism and intestinal microbiota in hamsters. <i>Journal of Functional Foods</i> , 2019 , 59, 242-250	5.1	18
26	Hypoglycemic effect of inulin combined with ganoderma lucidum polysaccharides in T2DM rats. <i>Journal of Functional Foods</i> , 2019 , 55, 381-390	5.1	35
25	Gymnemic Acid Alleviates Type 2 Diabetes Mellitus and Suppresses Endoplasmic Reticulum Stress in Vivo and in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3662-3669	5.7	19
24	Gymnemic Acid Ameliorates Hyperglycemia through PI3K/AKT- and AMPK-Mediated Signaling Pathways in Type 2 Diabetes Mellitus Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13051-13060	5.7	29
23	Potential Correlation between Dietary Fiber-Suppressed Microbial Conversion of Choline to Trimethylamine and Formation of Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13247-13257	5.7	9
22	Mogroside derivatives exert hypoglycemics effects by decreasing blood glucose level in HepG2 cells and alleviates insulin resistance in T2DM rats. <i>Journal of Functional Foods</i> , 2019 , 63, 103566	5.1	12
21	Influence of initial protein structures and xanthan gum on the oxidative stability of O/W emulsions stabilized by whey protein. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 34-44	7.9	15
20	Physical properties and antidiabetic potential of a novel galactomannan from seeds of <i>Gleditsia japonica</i> var. <i>delavayi</i> . <i>Journal of Functional Foods</i> , 2018 , 46, 546-555	5.1	10
19	Isolation, fine structure and morphology studies of galactomannan from endosperm of <i>Gleditsia japonica</i> var. <i>delavayi</i> . <i>Carbohydrate Polymers</i> , 2018 , 184, 127-134	10.3	27
18	Sea Buckthorn Fruit Oil Extract Alleviates Insulin Resistance through the PI3K/Akt Signaling Pathway in Type 2 Diabetes Mellitus Cells and Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1328-1336	5.7	41
17	Effects of D-Pinitol on Insulin Resistance through the PI3K/Akt Signaling Pathway in Type 2 Diabetes Mellitus Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6019-26	5.7	109
16	Evaluation of Alliin, Saccharide Contents and Antioxidant Activities of Black Garlic during Thermal Processing. <i>Journal of Food Biochemistry</i> , 2015 , 39, 39-47	3.3	48

15	Cordyceps sinensis oral liquid prolongs the lifespan of the fruit fly, <i>Drosophila melanogaster</i> , by inhibiting oxidative stress. <i>International Journal of Molecular Medicine</i> , 2015 , 36, 939-46	4.4	16
14	Lutein extends the lifespan of <i>Drosophila melanogaster</i> . <i>Archives of Gerontology and Geriatrics</i> , 2014 , 58, 153-9	4	36
13	Characterization of Lycium barbarum polysaccharide and its effect on human hepatoma cells. <i>International Journal of Biological Macromolecules</i> , 2013 , 61, 270-5	7.9	56
12	Hawthorn fruit increases the antioxidant capacity and reduces lipid peroxidation in senescence-accelerated mice. <i>European Food Research and Technology</i> , 2011 , 232, 743-751	3.4	10
11	A comparative study of high-performance liquid chromatography and colorimetric method for inulin determination. <i>European Food Research and Technology</i> , 2010 , 230, 701-706	3.4	9
10	Choosing hamsters but not rats as a model for studying plasma cholesterol-lowering activity of functional foods. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 921-30	5.9	85
9	Antioxidant activities of extracts and subfractions from <i>Inonotus Obliquus</i> . <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60 Suppl 2, 175-84	3.7	22
8	Effect of the <i>Inonotus Obliquus</i> Polysaccharides on Blood Lipid Metabolism and Oxidative Stress of Rats Fed High-Fat Diet In Vivo 2009 ,		1
7	Hawthorn fruit is hypolipidemic in rabbits fed a high cholesterol diet. <i>Journal of Nutrition</i> , 2002 , 132, 5-10	4.1	69
6	Effect of squalene and shark liver oil on serum cholesterol level in hamsters. <i>International Journal of Food Sciences and Nutrition</i> , 2002 , 53, 411-8	3.7	23
5	Hypocholesterolemic activity of hawthorn fruit is mediated by regulation of cholesterol-7 β hydroxylase and acyl CoA: cholesterol acyltransferase. <i>Food Research International</i> , 2002 , 35, 885-891	7	52
4	Characterization of antioxidants present in hawthorn fruits. <i>Journal of Nutritional Biochemistry</i> , 2001 , 12, 144-152	6.3	199
3	Antioxidative activity of green tea catechin extract compared with that of rosemary extract. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1998 , 75, 1141-1145	1.8	25
2	Antioxidative activity of green tea catechin extract compared with that of rosemary extract. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1998 , 75, 1141-1145	1.8	26
1	Stabilizing Effect of Ascorbic Acid on Green Tea Catechins. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2512-2516	5.7	136