Xiaodoong Zheng

List of Publications by Year in descending order

99 papers	3,226 citations	136885 32 h-index	189801 50 g-index
99 all docs	99 docs citations	99 times ranked	3588 citing authors

#	Article	IF	Citations
1	Mulberry anthocyanin extract ameliorates insulin resistance by regulating PI3K/AKT pathway in HepG2 cells and db/db mice. Journal of Nutritional Biochemistry, 2016, 36, 68-80.	1.9	154
2	Procyanidin B2 ameliorates free fatty acids-induced hepatic steatosis through regulating TFEB-mediated lysosomal pathway and redox state. Free Radical Biology and Medicine, 2018, 126, 269-286.	1.3	117
3	Detoxification of mycotoxin patulin by the yeast Rhodosporidium paludigenum. Food Chemistry, 2015, 179, 1-5.	4.2	112
4	Î³-Aminobutyric acid induces resistance against Penicillium expansum by priming of defence responses in pear fruit. Food Chemistry, 2014, 159, 29-37.	4.2	109
5	Protective effect of wild raspberry (Rubus hirsutus Thunb.) extract against acrylamide-induced oxidative damage is potentiated after simulated gastrointestinal digestion. Food Chemistry, 2016, 196, 943-952.	4.2	108
6	Red pitaya betacyanins protects from dietâ€induced obesity, liver steatosis and insulin resistance in association with modulation of gut microbiota in mice. Journal of Gastroenterology and Hepatology (Australia), 2016, 31, 1462-1469.	1.4	101
7	Antioxidant and antidiabetic activity of blackberry after gastrointestinal digestion and human gut microbiota fermentation. Food Chemistry, 2018, 269, 618-627.	4.2	97
8	A recyclable protein resource derived from cauliflower by-products: Potential biological activities of protein hydrolysates. Food Chemistry, 2017, 221, 114-122.	4.2	85
9	Induced resistance in tomato fruit by Î³-aminobutyric acid for the control of alternaria rot caused by Alternaria alternata. Food Chemistry, 2017, 221, 1014-1020.	4.2	83
10	Chitin isolated from yeast cell wall induces the resistance of tomato fruit to Botrytis cinerea. Carbohydrate Polymers, 2018, 199, 341-352.	5.1	82
11	Mulberry and cherry anthocyanin consumption prevents oxidative stress and inflammation in dietâ€induced obese mice. Molecular Nutrition and Food Research, 2016, 60, 687-694.	1.5	78
12	Systematic evaluation of phenolic compounds and protective capacity of a new mulberry cultivar J33 against palmitic acid-induced lipotoxicity using a simulated digestion method. Food Chemistry, 2018, 258, 43-50.	4.2	67
13	Hispidin derived from Phellinus linteus affords protection against acrylamide-induced oxidative stress in Caco-2 cells. Chemico-Biological Interactions, 2014, 219, 83-89.	1.7	63
14	Anti-obesity effects of artificial planting blueberry (Vaccinium ashei) anthocyanin in high-fat diet-treated mice. International Journal of Food Sciences and Nutrition, 2016, 67, 257-264.	1.3	61
15	Mulberry anthocyanin extract regulates glucose metabolism by promotion of glycogen synthesis and reduction of gluconeogenesis in human HepG2 cells. Food and Function, 2016, 7, 425-433.	2.1	61
16	Blackberry subjected to in vitro gastrointestinal digestion affords protection against Ethyl Carbamate-induced cytotoxicity. Food Chemistry, 2016, 212, 620-627.	4.2	57
17	Purified Betacyanins from Hylocereus undatus Peel Ameliorate Obesity and Insulin Resistance in High-Fat-Diet-Fed Mice. Journal of Agricultural and Food Chemistry, 2016, 64, 236-244.	2.4	57
18	CaCO3 nanoparticles incorporated with KAE to enable amplified calcium overload cancer therapy. Biomaterials, 2021, 277, 121080.	5.7	53

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19	Mulberry Anthocyanin Extract Ameliorates Oxidative Damage in HepG2 Cells and Prolongs the Lifespan of Caenorhabditis elegans through MAPK and Nrf2 Pathways. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-12.	1.9	50
20	Effect of Cryptococcus laurentii on inducing disease resistance in cherry tomato fruit with focus on the expression of defense-related genes. Food Chemistry, 2018, 254, 208-216.	4.2	46
21	Cherry Anthocyanins Regulate NAFLD by Promoting Autophagy Pathway. Oxidative Medicine and Cellular Longevity, 2019, 2019, 1-16.	1.9	46
22	Mulberry ethanol extract attenuates hepatic steatosis and insulin resistance in high-fat dietâ€“fed mice. Nutrition Research, 2016, 36, 710-718.	1.3	44
23	White Pitaya (Hylocereus undatus) Juice Attenuates Insulin Resistance and Hepatic Steatosis in Diet-Induced Obese Mice. PLoS ONE, 2016, 11, e0149670.	1.1	40
24	l-Glutamate treatment enhances disease resistance of tomato fruit by inducing the expression of glutamate receptors and the accumulation of amino acids. Food Chemistry, 2019, 293, 263-270.	4.2	40
25	Formulation of food-grade microemulsions with glycerol monolaurate: effects of short-chain alcohols, polyols, salts and nonionic surfactants. European Food Research and Technology, 2008, 226, 613-619.	1.6	37
26	Protective effect of mulberry fruit anthocyanin on human hepatocyte cells (LO2) and Caenorhabditis elegans under hyperglycemic conditions. Food Research International, 2017, 102, 213-224.	2.9	37
27	Dietary anthocyanin-rich extract of aÃ§ai protects from diet-induced obesity, liver steatosis, and insulin resistance with modulation of gut microbiota in mice. Nutrition, 2021, 86, 111176.	1.1	37
28	Apios americana Medikus tuber polysaccharide exerts anti-inflammatory effects by activating autophagy. International Journal of Biological Macromolecules, 2019, 130, 892-902.	3.6	36
29	Dietary fibers as emerging nutritional factors against diabetes: focus on the involvement of gut microbiota. Critical Reviews in Biotechnology, 2019, 39, 524-540.	5.1	36
30	Apios americana Medik flowers polysaccharide (AFP-2) attenuates H2O2 induced neurotoxicity in PC12 cells. International Journal of Biological Macromolecules, 2019, 123, 1115-1124.	3.6	36
31	Apios americana Medik flowers polysaccharide (AFP) alleviate Cyclophosphamide-induced immunosuppression in ICR mice. International Journal of Biological Macromolecules, 2020, 144, 829-836.	3.6	36
32	Tetrastigma hemsleyanum leaves extract against acrylamide-induced toxicity in HepG2 cells and Caenorhabditis elegans. Journal of Hazardous Materials, 2020, 393, 122364.	6.5	36
33	Tetrastigma hemsleyanum tubers polysaccharide ameliorates LPS-induced inflammation in macrophages and Caenorhabditis elegans. International Journal of Biological Macromolecules, 2019, 141, 611-621.	3.6	34
34	Effect of the Yeast Rhodosporidium paludigenum on Postharvest Decay and Patulin Accumulation in Apples and Pears. Journal of Food Protection, 2015, 78, 157-163.	0.8	32
35	Transcript profiling analysis of Rhodosporidium paludigenum-mediated signalling pathways and defense responses in mandarin orange. Food Chemistry, 2015, 172, 603-612.	4.2	32
36	Plant volatile organic compound (E)â€2â€hexenal facilitates Botrytis cinerea infection of fruits by inducing sulfate assimilation. New Phytologist, 2021, 231, 432-446.	3.5	32

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37	Dietary sweet cherry anthocyanins attenuates diet-induced hepatic steatosis by improving hepatic lipid metabolism in mice. Nutrition, 2016, 32, 827-833.	1.1	31
38	Yeast cell wall induces disease resistance against Penicillium expansum in pear fruit and the possible mechanisms involved. Food Chemistry, 2018, 241, 301-307.	4.2	31
39	Quaternary chitosan oligomers enhance resistance and biocontrol efficacy of Rhodosporidium paludigenum to green mold in satsuma orange. Carbohydrate Polymers, 2014, 113, 174-181.	5.1	29
40	Apios americana Medik flowers extract protects PC12â€¯cells against H2O2 induced neurotoxicity via regulating autophagy. Food and Chemical Toxicology, 2019, 124, 231-238.	1.8	29
41	Russula alutacea Fr. polysaccharide ameliorates inflammation in both RAW264.7 and zebrafish (Danio) Tj ETQq1 1 0.784314 rgBT /Ov	3.6	29
42	Control of postharvest Rhizopus rot of peach by microwave treatment and yeast antagonist. European Food Research and Technology, 2004, 218, 568-572.	1.6	28
43	Green extraction of mulberry anthocyanin with improved stability using Î²â€cyclodextrin. Journal of the Science of Food and Agriculture, 2019, 99, 2494-2503.	1.7	28
44	6-Benzylaminopurine inhibits growth of Monilinia fructicola and induces defense-related mechanism in peach fruit. Food Chemistry, 2015, 187, 210-217.	4.2	27
45	Radix Tetrastigma flavonoid ameliorates inflammation and prolongs the lifespan of Caenorhabditis elegans through JNK, p38 and Nrf2 pathways. Free Radical Research, 2019, 53, 562-573.	1.5	27
46	Pomegranate fruit pulp polyphenols reduce dietâ€induced obesity with modulation of gut microbiota in mice. Journal of the Science of Food and Agriculture, 2022, 102, 1968-1977.	1.7	27
47	A rabbit monoclonal antibody-based sensitive competitive indirect enzyme-linked immunoassay for rapid detection of chloramphenicol residue. Food and Agricultural Immunology, 2014, 25, 523-534.	0.7	26
48	Effects of Piriformospora indica on the growth, fruit quality and interaction with Tomato yellow leaf curl virus in tomato cultivars susceptible and resistant to TYCLV. Plant Growth Regulation, 2015, 76, 303-313.	1.8	26
49	Rhamnolipids induce oxidative stress responses in cherry tomato fruit to Alternaria alternata. Pest Management Science, 2016, 72, 1500-1507.	1.7	26
50	Postharvest Control of Green Mold Decay of Citrus Fruit Using Combined Treatment with Sodium Bicarbonate and Rhodosporidium paludigenum. Food and Bioprocess Technology, 2013, 6, 2925-2930.	2.6	25
51	The ability of a cold-adapted Rhodotorula mucilaginosa strain from Tibet to control blue mold in pear fruit. Antonie Van Leeuwenhoek, 2015, 108, 1391-1404.	0.7	25
52	Kaempferol-3-O-rutinoside, a flavone derived fromTetrastigma hemsleyanum, suppresses lung adenocarcinomaviathe calcium signaling pathway. Food and Function, 2021, 12, 8351-8365.	2.1	25
53	Wild Raspberry Subjected to Simulated Gastrointestinal Digestion Improves the Protective Capacity against Ethyl Carbamate-Induced Oxidative Damage in Caco-2 Cells. Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-12.	1.9	24
54	Canidin-3-glucoside prevents nano-plastics induced toxicity via activating autophagy and promoting discharge. Environmental Pollution, 2021, 274, 116524.	3.7	24

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55	Antimicrobial effect of food-grade GML microemulsions against Staphylococcus aureus. European Food Research and Technology, 2007, 226, 281-286.	1.6	23
56	Simultaneous Raising of Rabbit Monoclonal Antibodies to Fluoroquinolones with Diverse Recognition Functionalities via Single Mixture Immunization. Analytical Chemistry, 2016, 88, 1246-1252.	3.2	23
57	Effects of C-Glycosides from Apios americana Leaves against Oxidative Stress during Hyperglycemia through Regulating Mitogen-Activated Protein Kinases and Nuclear Factor Erythroid 2-Related Factor 2. Journal of Agricultural and Food Chemistry, 2017, 65, 7457-7466.	2.4	23
58	Black rice anthocyanins alleviate hyperlipidemia, liver steatosis and insulin resistance by regulating lipid metabolism and gut microbiota in obese mice. Food and Function, 2021, 12, 10160-10170.	2.1	23
59	Black Current Anthocyanins Improve Lipid Metabolism and Modulate Gut Microbiota in Highâ€Fat Dietâ€Induced Obese Mice. Molecular Nutrition and Food Research, 2021, 65, e2001090.	1.5	23
60	Transcription factor EB (TFEB)-mediated autophagy protects against ethyl carbamate-induced cytotoxicity. Journal of Hazardous Materials, 2019, 364, 281-292.	6.5	22
61	Cryptococcus laurentii controls gray mold of cherry tomato fruit via modulation of ethylene-associated immune responses. Food Chemistry, 2019, 278, 240-247.	4.2	21
62	Food-derived cyanidin-3-O-glucoside reverses microplastic toxicity via promoting discharge and modulating the gut microbiota in mice. Food and Function, 2022, 13, 1447-1458.	2.1	21
63	Purified Tetrastigma hemsleyanum vines polysaccharide attenuates EC-induced toxicity in Caco-2 cells and Caenorhabditis elegans via DAF-16/FOXO pathway. International Journal of Biological Macromolecules, 2020, 150, 1192-1202.	3.6	19
64	Andrographolide suppresses preadipocytes proliferation through glutathione antioxidant systems abrogation. Life Sciences, 2016, 156, 21-29.	2.0	17
65	In vivo-like 3-D model for sodium nitrite- and acrylamide-induced hepatotoxicity tests utilizing HepG2 cells entrapped in micro-hollow fibers. Scientific Reports, 2017, 7, 14837.	1.6	17
66	Food-derived cyanidin-3-O-glucoside alleviates oxidative stress: evidence from the islet cell line and diabetic db/db mice. Food and Function, 2021, 12, 11599-11610.	2.1	17
67	Comparison of the effects of three types of aminobutyric acids on the control of Penicillium expansum infection in pear fruit. Journal of the Science of Food and Agriculture, 2017, 97, 1497-1501.	1.7	16
68	Flavonoids from Apios americana Medikus Leaves Protect RAW264.7 Cells against Inflammation via Inhibition of MAPKs, Akt-mTOR Pathways, and Nfr2 Activation. Oxidative Medicine and Cellular Longevity, 2019, 2019, 1-14.	1.9	16
69	Biocontrol activity of a cold-adapted yeast from Tibet against gray mold in cherry tomato and its action mechanism. Extremophiles, 2017, 21, 789-803.	0.9	15
70	Fecal microbiota transplantation attenuates nano-plastics induced toxicity in Caenorhabditis elegans. Science of the Total Environment, 2021, 779, 146454.	3.9	15
71	Tetrastigma hemsleyanum Vine Flavone Ameliorates Glutamic Acid-Induced Neurotoxicity via MAPK Pathways. Oxidative Medicine and Cellular Longevity, 2020, 2020, 1-12.	1.9	14
72	Vaccinium bracteatum Thunb. fruit extract reduces highâ€fat dietâ€induced obesity with modulation of the gut microbiota in obese mice. Journal of Food Biochemistry, 2021, 45, e13808.	1.2	14

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73	Structure-affinity relationship of dietary anthocyaninâ€“HSA interaction. Journal of Berry Research, 2018, 8, 1-9.	0.7	12
74	Pomegranate peel anthocyanins prevent diet-induced obesity and insulin resistance in association with modulation of the gut microbiota in mice. European Journal of Nutrition, 2022, 61, 1837-1847.	1.8	12
75	Suppression of postharvest blue mould of apple fruit by Cryptococcus laurentii and N⁶â€benzyladenine. Journal of the Science of Food and Agriculture, 2008, 88, 1266-1271.	1.7	11
76	Effect of Î²-glucan on stress tolerances and biocontrol efficacy of Cryptococcus laurentii against Penicillium expansum in pear fruit. BioControl, 2015, 60, 669-679.	0.9	11
77	Control of Alternaria Rot of Cherry Tomatoes by Foodâ€Grade Laurus Nobilis Essential Oil Microemulsion. Journal of Food Safety, 2017, 37, e12286.	1.1	11
78	Antihyperglycemic effect of an anthocyanin, cyanidin-3-O-glucoside, is achieved by regulating GLUT-1 via the Wnt/Î²-catenin-WISP1 signaling pathway. Food and Function, 2022, 13, 4612-4623.	2.1	11
79	The Mechanism of Action of Pterostilbene in Xinjiang Wine Grape Against the Growth ofGeotrichum citri-aurantii. Food Biotechnology, 2016, 30, 173-188.	0.6	9
80	Radix Tetrastigma Inhibits the Non-Small Cell Lung Cancer via Bax/Bcl-2/Caspase-9/Caspase-3 Pathway. Nutrition and Cancer, 2022, 74, 320-332.	0.9	9
81	Structure-stability relationship of anthocyanins under cell culture condition. International Journal of Food Sciences and Nutrition, 2019, 70, 285-293.	1.3	8
82	Comparing techniques for detecting the number of somatic cells in raw milk. European Food Research and Technology, 2005, 220, 653-657.	1.6	7
83	Significance of oxygen carriers and role of liquid paraffin in improving validamycin A production. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 1365-1372.	1.4	7
84	Characterization and Antimicrobial Evaluation of Dilution-Stable Microemulsions AgainstStenotrophomonas maltrophilia. Journal of Dispersion Science and Technology, 2009, 30, 503-509.	1.3	6
85	ANTIBACTERIAL ACTIVITIES OF A FOODâ€GRADE DILUTIONâ€STABLE MICROEMULSION. Journal of Food Safety, 2011, 31, 232-237.	1.1	6
86	Inhibitory effects of anthocyanins on Î±-glucosidase activity. Journal of Berry Research, 2019, 9, 109-123.	0.7	6
87	Protective role of bayberry extract: associations with gut microbiota modulation and key metabolites. Food and Function, 2022, 13, 5547-5558.	2.1	6
88	Characterization and overexpression of RHO1 from Cryptococcus laurentii ZJU10 activates CWI signaling pathway on enhancing the inhibition of blue mold on pears. International Journal of Food Microbiology, 2018, 278, 1-10.	2.1	5
89	Rabbit Monoclonal Antibody-Based Lateral Flow Immunoassay Platform for Sensitive Quantitation of Four Sulfonamide Residues in Milk and Swine Urine. Analytical Letters, 2013, 46, 286-298.	1.0	4
90	Highly efficient soluble expression and purification of recombinant human basic fibroblast growth factor (hbFGF) by fusion with a new collagen-like protein (Scl2) inEscherichia coli. Preparative Biochemistry and Biotechnology, 2020, 50, 598-606.	1.0	4

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91	Red raspberry (poly)phenolic extract improves diet-induced obesity, hepatic steatosis and insulin resistance in obese mice. Journal of Berry Research, 2021, 11, 349-362.	0.7	4
92	Metabolomics reveals key resistant responses in tomato fruit induced by Cryptococcus laurentii. Food Chemistry Molecular Sciences, 2022, 4, 100066.	0.9	4
93	Coffee consumption is not associated with the risk of gastric cancer: An updated systematic review and meta-analysis of prospective cohort studies. Nutrition Research, 2022, 102, 35-44.	1.3	4
94	Efficient Soluble Expression and Purification of Recombinant Human Acidic Fibroblast Growth Factor from Escherichia coli via Fusion with a Novel Collagen-like Protein Scl2. Applied Biochemistry and Biotechnology, 2020, 191, 1562-1579.	1.4	3
95	Cyanidin-3-O-glucoside reduces nanopolystyrene-induced toxicity and accumulation: roles of mitochondrial energy metabolism and cellular efflux. Environmental Science: Nano, 2022, 9, 2572-2586.	2.2	3
96	Novel spectrophotometric approach for determination of validamycin A in fermentation of Streptomyces hygroscopicus. Journal of Bioscience and Bioengineering, 2016, 122, 736-739.	1.1	2
97	Apios americana Medikus: A novel and promising food for postpartum uterine involution. Food Frontiers, 2022, 3, 716-727.	3.7	2
98	Tetrastigma hemsleyanum flavones exert antihepatic carcinoma property both in vitro and in vivo. Food Quality and Safety, 2021, 5, .	0.6	1
99	Research progress of degradation mechanism and utilization of feather keratin. , 2011, , .		0