

Xiaodoong Zheng

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/2541856/xiaodoong-zheng-publications-by-year.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

92
papers

2,113
citations

25
h-index

41
g-index

99
ext. papers

2,644
ext. citations

5.7
avg. IF

5.34
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 92 | Pomegranate peel anthocyanins prevent diet-induced obesity and insulin resistance in association with modulation of the gut microbiota in mice.. <i>European Journal of Nutrition</i> , 2022 , 1 | 5.2 | 2 |
| 91 | Metabolomics reveals key resistant responses in tomato fruit induced by .. <i>Food Chemistry Molecular Sciences</i> , 2022 , 4, 100066 | 1 | 1 |
| 90 | Coffee consumption is not associated with the risk of gastric cancer: An updated systematic review and meta-analysis of prospective cohort studies.. <i>Nutrition Research</i> , 2022 , 102, 35-44 | 4 | 1 |
| 89 | Canidin-3-glucoside prevents nano-plastics induced toxicity via activating autophagy and promoting discharge. <i>Environmental Pollution</i> , 2021 , 274, 116524 | 9.3 | 4 |
| 88 | Plant volatile organic compound (E)-2-hexenal facilitates <i>Botrytis cinerea</i> infection of fruits by inducing sulfate assimilation. <i>New Phytologist</i> , 2021 , 231, 432-446 | 9.8 | 10 |
| 87 | <i>Vaccinium bracteatum</i> Thunb. fruit extract reduces high-fat diet-induced obesity with modulation of the gut microbiota in obese mice. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13808 | 3.3 | 0 |
| 86 | Red raspberry (poly)phenolic extract improves diet-induced obesity, hepatic steatosis and insulin resistance in obese mice. <i>Journal of Berry Research</i> , 2021 , 11, 349-362 | 2 | 2 |
| 85 | Dietary anthocyanin-rich extract of aβi protects from diet-induced obesity, liver steatosis, and insulin resistance with modulation of gut microbiota in mice. <i>Nutrition</i> , 2021 , 86, 111176 | 4.8 | 11 |
| 84 | Fecal microbiota transplantation attenuates nano-plastics induced toxicity in <i>Caenorhabditis elegans</i> . <i>Science of the Total Environment</i> , 2021 , 779, 146454 | 10.2 | 2 |
| 83 | Black rice anthocyanins alleviate hyperlipidemia, liver steatosis and insulin resistance by regulating lipid metabolism and gut microbiota in obese mice. <i>Food and Function</i> , 2021 , 12, 10160-10170 | 6.1 | 3 |
| 82 | Kaempferol-3--rutinoside, a flavone derived from , suppresses lung adenocarcinoma the calcium signaling pathway. <i>Food and Function</i> , 2021 , 12, 8351-8365 | 6.1 | 5 |
| 81 | Black Current Anthocyanins Improve Lipid Metabolism and Modulate Gut Microbiota in High-Fat Diet-Induced Obese Mice. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001090 | 5.9 | 4 |
| 80 | Inhibits the Non-Small Cell Lung Cancer via Bax/Bcl-2/Caspase-9/Caspase-3 Pathway. <i>Nutrition and Cancer</i> , 2021 , 1-13 | 2.8 | 3 |
| 79 | Pomegranate fruit pulp polyphenols reduce diet-induced obesity with modulation of gut microbiota in mice. <i>Journal of the Science of Food and Agriculture</i> , 2021 , | 4.3 | 10 |
| 78 | CaCO nanoparticles incorporated with KAE to enable amplified calcium overload cancer therapy. <i>Biomaterials</i> , 2021 , 277, 121080 | 15.6 | 7 |
| 77 | Food-derived cyanidin-3--glucoside alleviates oxidative stress: evidence from the islet cell line and diabetic db/db mice. <i>Food and Function</i> , 2021 , 12, 11599-11610 | 6.1 | 2 |
| 76 | Vine Flavone Ameliorates Glutamic Acid-Induced Neurotoxicity via MAPK Pathways. <i>Oxidative Medicine and Cellular Longevity</i> , 2020 , 2020, 7509612 | 6.7 | 6 |

| | | | |
|----|---|------|----|
| 75 | Efficient Soluble Expression and Purification of Recombinant Human Acidic Fibroblast Growth Factor from Escherichia coli via Fusion with a Novel Collagen-like Protein Scl2. <i>Applied Biochemistry and Biotechnology</i> , 2020 , 191, 1562-1579 | 3.2 | 0 |
| 74 | Tetrastigma hemsleyanum leaves extract against acrylamide-induced toxicity in HepG2 cells and Caenorhabditis elegans. <i>Journal of Hazardous Materials</i> , 2020 , 393, 122364 | 12.8 | 20 |
| 73 | Highly efficient soluble expression and purification of recombinant human basic fibroblast growth factor (hbFGF) by fusion with a new collagen-like protein (Scl2) in. <i>Preparative Biochemistry and Biotechnology</i> , 2020 , 50, 598-606 | 2.4 | 0 |
| 72 | Apios americana Medik flowers polysaccharide (AFP) alleviate Cyclophosphamide-induced immunosuppression in ICR mice. <i>International Journal of Biological Macromolecules</i> , 2020 , 144, 829-836 | 7.9 | 15 |
| 71 | Russula alutacea Fr. polysaccharide ameliorates inflammation in both RAW264.7 and zebrafish (Danio rerio) larvae. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 740-749 | 7.9 | 16 |
| 70 | Purified Tetrastigma hemsleyanum vines polysaccharide attenuates EC-induced toxicity in Caco-2 cells and Caenorhabditis elegans via DAF-16/FOXO pathway. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 1192-1202 | 7.9 | 11 |
| 69 | Tetrastigma hemsleyanum tubers polysaccharide ameliorates LPS-induced inflammation in macrophages and Caenorhabditis elegans. <i>International Journal of Biological Macromolecules</i> , 2019 , 141, 611-621 | 7.9 | 21 |
| 68 | L-Glutamate treatment enhances disease resistance of tomato fruit by inducing the expression of glutamate receptors and the accumulation of amino acids. <i>Food Chemistry</i> , 2019 , 293, 263-270 | 8.5 | 19 |
| 67 | Radix Tetrastigma flavonoid ameliorates inflammation and prolongs the lifespan of through JNK, p38 and Nrf2 pathways. <i>Free Radical Research</i> , 2019 , 53, 562-573 | 4 | 19 |
| 66 | Apios americana Medikus tuber polysaccharide exerts anti-inflammatory effects by activating autophagy. <i>International Journal of Biological Macromolecules</i> , 2019 , 130, 892-902 | 7.9 | 24 |
| 65 | Cherry Anthocyanins Regulate NAFLD by Promoting Autophagy Pathway. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 4825949 | 6.7 | 29 |
| 64 | Dietary fibers as emerging nutritional factors against diabetes: focus on the involvement of gut microbiota. <i>Critical Reviews in Biotechnology</i> , 2019 , 39, 524-540 | 9.4 | 25 |
| 63 | Flavonoids from Medikus Leaves Protect RAW264.7 Cells against Inflammation via Inhibition of MAPKs, Akt-mTOR Pathways, and Nrf2 Activation. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 1563024 | 6.7 | 8 |
| 62 | Structure-stability relationship of anthocyanins under cell culture condition. <i>International Journal of Food Sciences and Nutrition</i> , 2019 , 70, 285-293 | 3.7 | 5 |
| 61 | Apios americana Medik flowers extract protects PC12 cells against HO induced neurotoxicity via regulating autophagy. <i>Food and Chemical Toxicology</i> , 2019 , 124, 231-238 | 4.7 | 24 |
| 60 | Cryptococcus laurentii controls gray mold of cherry tomato fruit via modulation of ethylene-associated immune responses. <i>Food Chemistry</i> , 2019 , 278, 240-247 | 8.5 | 12 |
| 59 | Apios americana Medik flowers polysaccharide (AFP-2) attenuates HO induced neurotoxicity in PC12 cells. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 1115-1124 | 7.9 | 24 |
| 58 | Transcription factor EB (TFEB)-mediated autophagy protects against ethyl carbamate-induced cytotoxicity. <i>Journal of Hazardous Materials</i> , 2019 , 364, 281-292 | 12.8 | 15 |

| | | | |
|----|--|------|----|
| 57 | Inhibitory effects of anthocyanins on β -glucosidase activity. <i>Journal of Berry Research</i> , 2019 , 9, 109-123 | 2 | 3 |
| 56 | Green extraction of mulberry anthocyanin with improved stability using β -cyclodextrin. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2494-2503 | 4.3 | 12 |
| 55 | Effect of <i>Cryptococcus laurentii</i> on inducing disease resistance in cherry tomato fruit with focus on the expression of defense-related genes. <i>Food Chemistry</i> , 2018 , 254, 208-216 | 8.5 | 32 |
| 54 | Systematic evaluation of phenolic compounds and protective capacity of a new mulberry cultivar J33 against palmitic acid-induced lipotoxicity using a simulated digestion method. <i>Food Chemistry</i> , 2018 , 258, 43-50 | 8.5 | 56 |
| 53 | Structure-affinity relationship of dietary anthocyanin-HSA interaction. <i>Journal of Berry Research</i> , 2018 , 8, 1-9 | 2 | 8 |
| 52 | Antioxidant and antidiabetic activity of blackberry after gastrointestinal digestion and human gut microbiota fermentation. <i>Food Chemistry</i> , 2018 , 269, 618-627 | 8.5 | 75 |
| 51 | Chitin isolated from yeast cell wall induces the resistance of tomato fruit to <i>Botrytis cinerea</i> . <i>Carbohydrate Polymers</i> , 2018 , 199, 341-352 | 10.3 | 53 |
| 50 | Procyanidin B2 ameliorates free fatty acids-induced hepatic steatosis through regulating TFE β -mediated lysosomal pathway and redox state. <i>Free Radical Biology and Medicine</i> , 2018 , 126, 269-286 | 7.8 | 72 |
| 49 | Yeast cell wall induces disease resistance against <i>Penicillium expansum</i> in pear fruit and the possible mechanisms involved. <i>Food Chemistry</i> , 2018 , 241, 301-307 | 8.5 | 22 |
| 48 | Characterization and overexpression of RHO1 from <i>Cryptococcus laurentii</i> ZJU10 activates CWI signaling pathway on enhancing the inhibition of blue mold on pears. <i>International Journal of Food Microbiology</i> , 2018 , 278, 1-10 | 5.8 | 5 |
| 47 | Control of Alternaria Rot of Cherry Tomatoes by Food-Grade Laurus Nobilis Essential Oil Microemulsion. <i>Journal of Food Safety</i> , 2017 , 37, e12286 | 2 | 8 |
| 46 | Induced resistance in tomato fruit by β -aminobutyric acid for the control of alternaria rot caused by <i>Alternaria alternata</i> . <i>Food Chemistry</i> , 2017 , 221, 1014-1020 | 8.5 | 55 |
| 45 | Biocontrol activity of a cold-adapted yeast from Tibet against gray mold in cherry tomato and its action mechanism. <i>Extremophiles</i> , 2017 , 21, 789-803 | 3 | 10 |
| 44 | Protective effect of mulberry fruit anthocyanin on human hepatocyte cells (LO2) and <i>Caenorhabditis elegans</i> under hyperglycemic conditions. <i>Food Research International</i> , 2017 , 102, 213-224 | 7 | 24 |
| 43 | Mulberry Anthocyanin Extract Ameliorates Oxidative Damage in HepG2 Cells and Prolongs the Lifespan of through MAPK and Nrf2 Pathways. <i>Oxidative Medicine and Cellular Longevity</i> , 2017 , 2017, 7956158 | 6.7 | 37 |
| 42 | Effects of C-Glycosides from <i>Apios americana</i> Leaves against Oxidative Stress during Hyperglycemia through Regulating Mitogen-Activated Protein Kinases and Nuclear Factor Erythroid 2-Related Factor 2. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 7457-7466 | 5.7 | 13 |
| 41 | In vivo-like 3-D model for sodium nitrite- and acrylamide-induced hepatotoxicity tests utilizing HepG2 cells entrapped in micro-hollow fibers. <i>Scientific Reports</i> , 2017 , 7, 14837 | 4.9 | 16 |
| 40 | Comparison of the effects of three types of aminobutyric acids on the control of <i>Penicillium expansum</i> infection in pear fruit. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1497-1501 | 4.3 | 12 |

| | | | |
|----|--|-----|----|
| 39 | A recyclable protein resource derived from cauliflower by-products: Potential biological activities of protein hydrolysates. <i>Food Chemistry</i> , 2017 , 221, 114-122 | 8.5 | 58 |
| 38 | The Mechanism of Action of Pterostilbene in Xinjiang Wine Grape Against the Growth of <i>Geotrichum citri-aurantii</i> . <i>Food Biotechnology</i> , 2016 , 30, 173-188 | 2.2 | 8 |
| 37 | Significance of oxygen carriers and role of liquid paraffin in improving validamycin A production. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2016 , 43, 1365-72 | 4.2 | 7 |
| 36 | Blackberry subjected to in vitro gastrointestinal digestion affords protection against Ethyl Carbamate-induced cytotoxicity. <i>Food Chemistry</i> , 2016 , 212, 620-7 | 8.5 | 46 |
| 35 | Mulberry and cherry anthocyanin consumption prevents oxidative stress and inflammation in diet-induced obese mice. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 687-94 | 5.9 | 59 |
| 34 | Dietary sweet cherry anthocyanins attenuates diet-induced hepatic steatosis by improving hepatic lipid metabolism in mice. <i>Nutrition</i> , 2016 , 32, 827-33 | 4.8 | 26 |
| 33 | Protective effect of wild raspberry (<i>Rubus hirsutus</i> Thunb.) extract against acrylamide-induced oxidative damage is potentiated after simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2016 , 196, 943-52 | 8.5 | 94 |
| 32 | Mulberry ethanol extract attenuates hepatic steatosis and insulin resistance in high-fat diet-fed mice. <i>Nutrition Research</i> , 2016 , 36, 710-8 | 4 | 35 |
| 31 | Anti-obesity effects of artificial planting blueberry (<i>Vaccinium ashei</i>) anthocyanin in high-fat diet-treated mice. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 257-64 | 3.7 | 43 |
| 30 | Purified Betacyanins from <i>Hylocereus undatus</i> Peel Ameliorate Obesity and Insulin Resistance in High-Fat-Diet-Fed Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 236-44 | 5.7 | 38 |
| 29 | Mulberry anthocyanin extract regulates glucose metabolism by promotion of glycogen synthesis and reduction of gluconeogenesis in human HepG2 cells. <i>Food and Function</i> , 2016 , 7, 425-33 | 6.1 | 52 |
| 28 | Simultaneous Raising of Rabbit Monoclonal Antibodies to Fluoroquinolones with Diverse Recognition Functionalities via Single Mixture Immunization. <i>Analytical Chemistry</i> , 2016 , 88, 1246-52 | 7.8 | 13 |
| 27 | Wild Raspberry Subjected to Simulated Gastrointestinal Digestion Improves the Protective Capacity against Ethyl Carbamate-Induced Oxidative Damage in Caco-2 Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 3297363 | 6.7 | 17 |
| 26 | White Pitaya (<i>Hylocereus undatus</i>) Juice Attenuates Insulin Resistance and Hepatic Steatosis in Diet-Induced Obese Mice. <i>PLoS ONE</i> , 2016 , 11, e0149670 | 3.7 | 30 |
| 25 | Novel spectrophotometric approach for determination of validamycin A in fermentation of <i>Streptomyces hygroscopicus</i> . <i>Journal of Bioscience and Bioengineering</i> , 2016 , 122, 736-739 | 3.3 | 1 |
| 24 | Rhamnolipids induce oxidative stress responses in cherry tomato fruit to <i>Alternaria alternata</i> . <i>Pest Management Science</i> , 2016 , 72, 1500-7 | 4.6 | 15 |
| 23 | Red pitaya betacyanins protects from diet-induced obesity, liver steatosis and insulin resistance in association with modulation of gut microbiota in mice. <i>Journal of Gastroenterology and Hepatology (Australia)</i> , 2016 , 31, 1462-9 | 4 | 63 |
| 22 | Andrographolide suppresses preadipocytes proliferation through glutathione antioxidant systems abrogation. <i>Life Sciences</i> , 2016 , 156, 21-29 | 6.8 | 13 |

| | | | |
|----|--|------|-----|
| 21 | Mulberry anthocyanin extract ameliorates insulin resistance by regulating PI3K/AKT pathway in HepG2 cells and db/db mice. <i>Journal of Nutritional Biochemistry</i> , 2016 , 36, 68-80 | 6.3 | 105 |
| 20 | Effect of the yeast <i>Rhodospodidium paludigenum</i> on postharvest decay and patulin accumulation in apples and pears. <i>Journal of Food Protection</i> , 2015 , 78, 157-63 | 2.5 | 23 |
| 19 | 6-Benzylaminopurine inhibits growth of <i>Monilinia fructicola</i> and induces defense-related mechanism in peach fruit. <i>Food Chemistry</i> , 2015 , 187, 210-7 | 8.5 | 24 |
| 18 | Effect of β -glucan on stress tolerances and biocontrol efficacy of <i>Cryptococcus laurentii</i> against <i>Penicillium expansum</i> in pear fruit. <i>BioControl</i> , 2015 , 60, 669-679 | 2.3 | 9 |
| 17 | The ability of a cold-adapted <i>Rhodotorula mucilaginosa</i> strain from Tibet to control blue mold in pear fruit. <i>Antonie Van Leeuwenhoek</i> , 2015 , 108, 1391-1404 | 2.1 | 19 |
| 16 | Transcript profiling analysis of <i>Rhodospodidium paludigenum</i> -mediated signalling pathways and defense responses in mandarin orange. <i>Food Chemistry</i> , 2015 , 172, 603-12 | 8.5 | 21 |
| 15 | Effects of <i>Piriformospora indica</i> on the growth, fruit quality and interaction with Tomato yellow leaf curl virus in tomato cultivars susceptible and resistant to TYCLV. <i>Plant Growth Regulation</i> , 2015 , 76, 303-313 | 3.2 | 17 |
| 14 | Detoxification of mycotoxin patulin by the yeast <i>Rhodospodidium paludigenum</i> . <i>Food Chemistry</i> , 2015 , 179, 1-5 | 8.5 | 85 |
| 13 | Quaternary chitosan oligomers enhance resistance and biocontrol efficacy of <i>Rhodospodidium paludigenum</i> to green mold in satsuma orange. <i>Carbohydrate Polymers</i> , 2014 , 113, 174-81 | 10.3 | 22 |
| 12 | β -Aminobutyric acid induces resistance against <i>Penicillium expansum</i> by priming of defence responses in pear fruit. <i>Food Chemistry</i> , 2014 , 159, 29-37 | 8.5 | 93 |
| 11 | Hispidin derived from <i>Phellinus linteus</i> affords protection against acrylamide-induced oxidative stress in Caco-2 cells. <i>Chemico-Biological Interactions</i> , 2014 , 219, 83-9 | 5 | 52 |
| 10 | A rabbit monoclonal antibody-based sensitive competitive indirect enzyme-linked immunoassay for rapid detection of chloramphenicol residue. <i>Food and Agricultural Immunology</i> , 2014 , 25, 523-534 | 2.9 | 22 |
| 9 | Postharvest Control of Green Mold Decay of Citrus Fruit Using Combined Treatment with Sodium Bicarbonate and <i>Rhodospodidium paludigenum</i> . <i>Food and Bioprocess Technology</i> , 2013 , 6, 2925-2930 | 5.1 | 22 |
| 8 | Rabbit Monoclonal Antibody-Based Lateral Flow Immunoassay Platform for Sensitive Quantitation of Four Sulfonamide Residues in Milk and Swine Urine. <i>Analytical Letters</i> , 2013 , 46, 286-298 | 2.2 | 4 |
| 7 | ANTIBACTERIAL ACTIVITIES OF A FOOD-GRADE DILUTION-STABLE MICROEMULSION. <i>Journal of Food Safety</i> , 2011 , 31, 232-237 | 2 | 6 |
| 6 | Characterization and Antimicrobial Evaluation of Dilution-Stable Microemulsions Against <i>Stenotrophomonas maltophilia</i> . <i>Journal of Dispersion Science and Technology</i> , 2009 , 30, 503-509 | 1.5 | 6 |
| 5 | Formulation of food-grade microemulsions with glycerol monolaurate: effects of short-chain alcohols, polyols, salts and nonionic surfactants. <i>European Food Research and Technology</i> , 2008 , 226, 613-619 | 3.4 | 31 |
| 4 | Suppression of postharvest blue mould of apple fruit by <i>Cryptococcus laurentii</i> and N6-benzyladenine. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 1266-1271 | 4.3 | 11 |

| | | | |
|---|--|-----|----|
| 3 | Antimicrobial effect of food-grade GML microemulsions against <i>Staphylococcus aureus</i> . <i>European Food Research and Technology</i> , 2007 , 226, 281-286 | 3-4 | 19 |
| 2 | Comparing techniques for detecting the number of somatic cells in raw milk. <i>European Food Research and Technology</i> , 2005 , 220, 653-657 | 3-4 | 5 |
| 1 | Control of postharvest <i>Rhizopus</i> rot of peach by microwave treatment and yeast antagonist. <i>European Food Research and Technology</i> , 2004 , 218, 568-572 | 3-4 | 22 |