

Lifeng Wang

List of Publications by Year in descending order

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36
papers

1,313
citations

394421

19
h-index

361022

35
g-index

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all docs

36
docs citations

36
times ranked

1451
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of antioxidants, proteins, and their combination on emulsion oxidation. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8137-8160.	10.3	11
2	Synergistic growth-inhibition effect of quercetin and N-Acetyl-L-cysteine against HepG2 cells relying on the improvement of quercetin stability. <i>Food Chemistry</i> , 2022, 374, 131729.	8.2	1
3	Ultrasonic-assisted extraction of polysaccharides from coix seeds: Optimization, purification, and in vitro digestibility. <i>Food Chemistry</i> , 2022, 374, 131636.	8.2	54
4	Structural characterization of exopolysaccharides from <i>Weissella cibaria</i> NC516.11 in distiller grains and its improvement in gluten-free dough. <i>International Journal of Biological Macromolecules</i> , 2022, 199, 17-23.	7.5	19
5	Antioxidant mechanism of a newly found phenolic compound from adlay (NDPS) in HepG2 cells via Nrf2 signalling. <i>Food Chemistry</i> , 2022, 378, 132034.	8.2	7
6	Screening and identification of high bioavailable oligopeptides from rapeseed napin (<i>Brassica napus</i>) protein-derived hydrolysates via Caco-2/HepG2 co-culture model. <i>Food Research International</i> , 2022, 155, 111101.	6.2	7
7	A novel smartphone-based electrochemical cell sensor for evaluating the toxicity of heavy metal ions Cd ²⁺ , Hg ²⁺ , and Pb ²⁺ in rice. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 4277-4287.	3.7	14
8	Preparation and characteristics of high internal phase emulsions stabilized by rapeseed protein isolate. <i>LWT - Food Science and Technology</i> , 2021, 149, 111753.	5.2	9
9	A biomimetic intestinal microvillus cell sensor based on 3D bioprinting for the detection of wheat allergen gliadin. <i>Bioelectrochemistry</i> , 2021, 142, 107919.	4.6	21
10	Diverse conditions contribute to the cholesterol-lowering ability of different <i>Lactobacillus plantarum</i> strains. <i>Food and Function</i> , 2021, 12, 1079-1086.	4.6	9
11	Insight into protein-starch ratio on the gelatinization and retrogradation characteristics of reconstituted rice flour. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 524-529.	7.5	70
12	Insight into the effect of gluten-starch ratio on the properties of Chinese steamed bread (Mantou). <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1821-1827.	7.5	35
13	A Novel Paper-Based Capacitance Mast Cell Sensor for Evaluating Peanut Allergen Protein Ara h 2. <i>Food Analytical Methods</i> , 2020, 13, 1993-2001.	2.6	8
14	Key Odorant Differences in Fragrant <i>Brassica napus</i> and <i>Brassica juncea</i> Oils Revealed by Gas Chromatography-Olfactometry, Odor Activity Values, and Aroma Recombination. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14950-14960.	5.2	49
15	Synthesis, Purification, and Characterization of a Structured Lipid Based on Soybean Oil and Coconut Oil and Its Applications in Curcumin-Loaded Nanoemulsions. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 2000086.	1.5	5
16	Assessment of the DPP-IV inhibitory activity of a novel octapeptide derived from rapeseed using Caco-2 cell monolayers and molecular docking analysis. <i>Journal of Food Biochemistry</i> , 2020, 44, e13406.	2.9	14
17	Characterization and analysis of an oil-in-water emulsion stabilized by rapeseed protein isolate under pH and ionic stress. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4734-4744.	3.5	15
18	Lipid-Lowering Effects and Intestinal Transport of Polyphenol Extract from Digested Buckwheat in Caco-2/HepG2 Coculture Models. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4205-4214.	5.2	21

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19	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. <i>Food Chemistry</i> , 2020, 317, 126454.	8.2	11
20	Insoluble-bound polyphenols of adlay seed ameliorate H ₂ O ₂ -induced oxidative stress in HepG2 cells via Nrf2 signalling. <i>Food Chemistry</i> , 2020, 325, 126865.	8.2	35
21	Application of ultrasound-assisted physical mixing treatment improves in vitro protein digestibility of rapeseed napin. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105136.	8.2	35
22	A novel electrochemical mast cell-based paper biosensor for the rapid detection of milk allergen casein. <i>Biosensors and Bioelectronics</i> , 2019, 130, 299-306.	10.1	77
23	Influence of photooxidation on the lipid profile of rapeseed oil using UHPLC-QTOF-MS and multivariate data analysis. <i>Analytical Methods</i> , 2019, 11, 2903-2917.	2.7	6
24	Identification and Quantification of DPP-IV-Inhibitory Peptides from Hydrolyzed-Rapeseed-Protein-Derived Napin with Analysis of the Interactions between Key Residues and Protein Domains. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3679-3690.	5.2	58
25	Absorption and Metabolism of Peptide WDHHAPQLR Derived from Rapeseed Protein and Inhibition of HUVEC Apoptosis under Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5178-5189.	5.2	51
26	Transepithelial Transport of YWDHNNPQIR and Its Metabolic Fate with Cytoprotection against Oxidative Stress in Human Intestinal Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2056-2065.	5.2	68
27	Production of Bacterial Ghosts from Gram-Positive Pathogen <i>Listeria monocytogenes</i> . <i>Foodborne Pathogens and Disease</i> , 2017, 14, 1-7.	1.8	37
28	Separation and purification of an anti-tumor peptide from rapeseed (<i>Brassica campestris</i> L.) and the effect on cell apoptosis. <i>Food and Function</i> , 2016, 7, 2239-2248.	4.6	41
29	A safe, efficient and simple technique for the removal of cadmium from brown rice flour with citric acid and analyzed by inductively coupled plasma mass spectrometry. <i>Analytical Methods</i> , 2016, 8, 6313-6322.	2.7	12
30	Study on Antioxidant Activity and Amino Acid Analysis of Rapeseed Protein Hydrolysates. <i>International Journal of Food Properties</i> , 2016, 19, 1899-1911.	3.0	19
31	Structural characterization of phenolic compounds and antioxidant activity of the phenolic-rich fraction from defatted adlay (<i>Coix lachryma-jobi</i> L. var. <i>ma-yuen</i> Stapf) seed meal. <i>Food Chemistry</i> , 2016, 196, 509-517.	8.2	67
32	The Effect of Rapeseed Protein Structural Modification on Microstructural Properties of Peptide Microcapsules. <i>Food and Bioprocess Technology</i> , 2015, 8, 1305-1318.	4.7	41
33	Study of the fermentation conditions and the antiproliferative activity of rapeseed peptides by bacterial and enzymatic cooperation. <i>International Journal of Food Science and Technology</i> , 2015, 50, 619-625.	2.7	21
34	Phytochemical Profiles and Antioxidant Activity of Adlay Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5103-5113.	5.2	180
35	Protective Effect of Polyphenols Extract of Adlay (<i>Coix lachryma-jobi</i> L. var. <i>ma-yuen</i> Stapf) on Hypercholesterolemia-Induced Oxidative Stress in Rats. <i>Molecules</i> , 2012, 17, 8886-8897.	3.8	60
36	Antioxidant activities of rapeseed peptides produced by solid state fermentation. <i>Food Research International</i> , 2012, 49, 432-438.	6.2	125