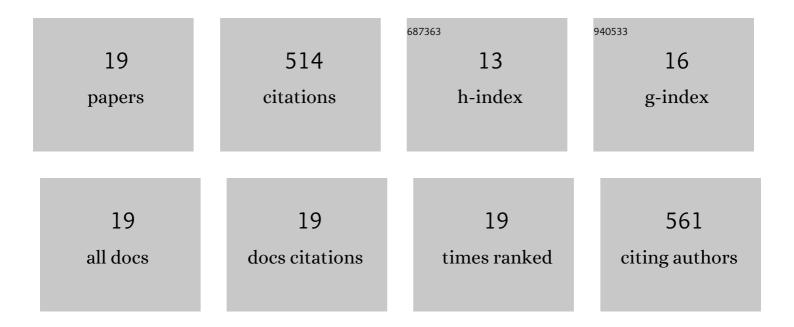
## Minqi Wang

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2648598/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Chemopreventive effects of nobiletin and its colonic metabolites on colon carcinogenesis. Molecular Nutrition and Food Research, 2015, 59, 2383-2394.	3.3	75
2	Nobiletin and its colonic metabolites suppress colitis-associated colon carcinogenesis by down-regulating iNOS, inducing antioxidative enzymes and arresting cell cycle progression. Journal of Nutritional Biochemistry, 2017, 42, 17-25.	4.2	66
3	Encapsulation and controlled release of hydrophobic flavors using biopolymer-based microgel delivery systems: Sustained release of garlic flavor during simulated cooking. Food Research International, 2019, 119, 6-14.	6.2	50
4	A metabolite of nobiletin, 4′-demethylnobiletin and atorvastatin synergistically inhibits human colon cancer cell growth by inducing G0/G1 cell cycle arrest and apoptosis. Food and Function, 2018, 9, 87-95.	4.6	48
5	Synergistic chemopreventive effects of nobiletin and atorvastatin on colon carcinogenesis. Carcinogenesis, 2017, 38, 455-464.	2.8	43
6	Inhibitory Effects of Metabolites of 5-Demethylnobiletin on Human Nonsmall Cell Lung Cancer Cells. Journal of Agricultural and Food Chemistry, 2016, 64, 4943-4949.	5.2	40
7	Inhibitory Effects of 4′-Demethylnobiletin, a Metabolite of Nobiletin, on 12- <i>O</i> -Tetradecanoylphorbol-13-acetate (TPA)-Induced Inflammation in Mouse Ears. Journal of Agricultural and Food Chemistry, 2015, 63, 10921-10927.	5.2	35
8	Emulsion-based control of flavor release profiles: Impact of oil droplet characteristics on garlic aroma release during simulated cooking. Food Research International, 2019, 116, 1-11.	6.2	32
9	<i>In-vivo</i> biotransformation of citrus functional components and their effects on health. Critical Reviews in Food Science and Nutrition, 2021, 61, 756-776.	10.3	30
10	Dietary 5-demethylnobiletin inhibits cigarette carcinogen NNK-induced lung tumorigenesis in mice. Food and Function, 2017, 8, 954-963.	4.6	23
11	The chemopreventive effect of 5-demethylnobiletin, a unique citrus flavonoid, on colitis-driven colorectal carcinogenesis in mice is associated with its colonic metabolites. Food and Function, 2020, 11, 4940-4952.	4.6	23
12	Gut Microbiota-Derived Resveratrol Metabolites, Dihydroresveratrol and Lunularin, Significantly Contribute to the Biological Activities of Resveratrol. Frontiers in Nutrition, 2022, 9, .	3.7	21
13	Influence of ionic strength on the thermostability and flavor (allyl methyl disulfide) release profiles of calcium alginate microgels. Food Hydrocolloids, 2019, 93, 24-33.	10.7	13
14	Impact of proteins and polysaccharides on flavor release from oil-in-water emulsions during simulated cooking. Food Research International, 2019, 125, 108549.	6.2	9
15	Gastrointestinal biotransformation and tissue distribution of pterostilbene after long-term dietary administration in mice. Food Chemistry, 2022, 372, 131213.	8.2	5
16	Tissue distribution and metabolism of 5â€demethylnobiletin after its longâ€ŧerm dietary administration in mice (270.5). FASEB Journal, 2014, 28, 270.5.	0.5	1
17	Headspace Characterization and Quantification of Aromatic Organosulfur Compounds in Garlic Extracts Using Surface-Enhanced Raman Scattering with a Mirror-in-a-Cap Substrate. Journal of AOAC INTERNATIONAL, 2020, 103, 1201-1207.	1.5	0
18	Biotransformation of 5â€demethyltangeretin in mice: generation of antiâ€cancer metabolites. FASEB Journal, 2016, 30, 145.1.	0.5	0

#	Article	IF	CITATIONS
19	Nobiletin and its colonic metabolites suppress colitisâ€associated colon carcinogenesis by downregulating iNOS, inducing antiâ€oxidative enzymes and arresting cell cycle progression. FASEB Journal, 2017, 31, 435.1.	0.5	Ο