

Minqi Wang

List of Publications by Year in descending order

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19
papers

514
citations

687363

13
h-index

940533

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19
all docs

19
docs citations

19
times ranked

561
citing authors

#	ARTICLE	IF	CITATIONS
1	Gastrointestinal biotransformation and tissue distribution of pterostilbene after long-term dietary administration in mice. <i>Food Chemistry</i> , 2022, 372, 131213.	8.2	5
2	Gut Microbiota-Derived Resveratrol Metabolites, Dihydroresveratrol and Lunularin, Significantly Contribute to the Biological Activities of Resveratrol. <i>Frontiers in Nutrition</i> , 2022, 9, .	3.7	21
3	<i>In-vivo</i> biotransformation of citrus functional components and their effects on health. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 756-776.	10.3	30
4	Headspace Characterization and Quantification of Aromatic Organosulfur Compounds in Garlic Extracts Using Surface-Enhanced Raman Scattering with a Mirror-in-a-Cap Substrate. <i>Journal of AOAC INTERNATIONAL</i> , 2020, 103, 1201-1207.	1.5	0
5	The chemopreventive effect of 5-demethylnobiletin, a unique citrus flavonoid, on colitis-driven colorectal carcinogenesis in mice is associated with its colonic metabolites. <i>Food and Function</i> , 2020, 11, 4940-4952.	4.6	23
6	Impact of proteins and polysaccharides on flavor release from oil-in-water emulsions during simulated cooking. <i>Food Research International</i> , 2019, 125, 108549.	6.2	9
7	Encapsulation and controlled release of hydrophobic flavors using biopolymer-based microgel delivery systems: Sustained release of garlic flavor during simulated cooking. <i>Food Research International</i> , 2019, 119, 6-14.	6.2	50
8	Influence of ionic strength on the thermostability and flavor (allyl methyl disulfide) release profiles of calcium alginate microgels. <i>Food Hydrocolloids</i> , 2019, 93, 24-33.	10.7	13
9	Emulsion-based control of flavor release profiles: Impact of oil droplet characteristics on garlic aroma release during simulated cooking. <i>Food Research International</i> , 2019, 116, 1-11.	6.2	32
10	A metabolite of nobiletin, 4 β -demethylnobiletin and atorvastatin synergistically inhibits human colon cancer cell growth by inducing G0/G1 cell cycle arrest and apoptosis. <i>Food and Function</i> , 2018, 9, 87-95.	4.6	48
11	Nobiletin and its colonic metabolites suppress colitis-associated colon carcinogenesis by down-regulating iNOS, inducing antioxidative enzymes and arresting cell cycle progression. <i>Journal of Nutritional Biochemistry</i> , 2017, 42, 17-25.	4.2	66
12	Dietary 5-demethylnobiletin inhibits cigarette carcinogen NNK-induced lung tumorigenesis in mice. <i>Food and Function</i> , 2017, 8, 954-963.	4.6	23
13	Synergistic chemopreventive effects of nobiletin and atorvastatin on colon carcinogenesis. <i>Carcinogenesis</i> , 2017, 38, 455-464.	2.8	43
14	Nobiletin and its colonic metabolites suppress colitis-associated colon carcinogenesis by downregulating iNOS, inducing antioxidative enzymes and arresting cell cycle progression. <i>FASEB Journal</i> , 2017, 31, 435.1.	0.5	0
15	Inhibitory Effects of Metabolites of 5-Demethylnobiletin on Human Nonsmall Cell Lung Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4943-4949.	5.2	40
16	Biotransformation of 5 β -demethyltangeretin in mice: generation of anti-cancer metabolites. <i>FASEB Journal</i> , 2016, 30, 145.1.	0.5	0
17	Chemopreventive effects of nobiletin and its colonic metabolites on colon carcinogenesis. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2383-2394.	3.3	75
18	Inhibitory Effects of 4 β -Demethylnobiletin, a Metabolite of Nobiletin, on 12-O-Tetradecanoylphorbol-13-acetate (TPA)-Induced Inflammation in Mouse Ears. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10921-10927.	5.2	35

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19	Tissue distribution and metabolism of 5â€demethylnobiletin after its longâ€term dietary administration in mice (270.5). FASEB Journal, 2014, 28, 270.5.	0.5	1