

Qiangqiang Li

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

800
citations

623734

14
h-index

752698

20
g-index

20
all docs

20
docs citations

20
times ranked

1107
citing authors

#	ARTICLE	IF	CITATIONS
1	Propolis from Different Geographic Origins Decreases Intestinal Inflammation and <i>Bacteroides</i> spp. Populations in a Model of DSS-Induced Colitis. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800080.	3.3	168
2	Lipidomics profiling of goat milk, soymilk and bovine milk by UPLC-Q-Exactive Orbitrap Mass Spectrometry. <i>Food Chemistry</i> , 2017, 224, 302-309.	8.2	119
3	Nutrient-rich bee pollen: A treasure trove of active natural metabolites. <i>Journal of Functional Foods</i> , 2018, 49, 472-484.	3.4	99
4	UPLC-Q-Exactive Orbitrap/MS-Based Lipidomics Approach To Characterize Lipid Extracts from Bee Pollen and Their in Vitro Anti-Inflammatory Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6848-6860.	5.2	67
5	The application of NMR-based milk metabolite analysis in milk authenticity identification. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2875-2882.	3.5	47
6	Antioxidant and anti-inflammatory effects of Chinese propolis during palmitic acid-induced lipotoxicity in cultured hepatocytes. <i>Journal of Functional Foods</i> , 2017, 34, 216-223.	3.4	43
7	Bee Pollen Extracts Modulate Serum Metabolism in Lipopolysaccharide-Induced Acute Lung Injury Mice with Anti-Inflammatory Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7855-7868.	5.2	40
8	Protective effects of Bee pollen extract on the Caco-2 intestinal barrier dysfunctions induced by dextran sulfate sodium. <i>Biomedicine and Pharmacotherapy</i> , 2019, 117, 109200.	5.6	31
9	Analysis of improved nutritional composition of bee pollen (<i>Brassica campestris</i> L.) after different fermentation treatments. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2169-2181.	2.7	29
10	Effects of dietary phosphatidylcholine and sphingomyelin on DSS-induced colitis by regulating metabolism and gut microbiota in mice. <i>Journal of Nutritional Biochemistry</i> , 2022, 105, 109004.	4.2	28
11	Comparison of the Chemical Composition and Biological Activity of Mature and Immature Honey: An HPLC/QTOF/MS-Based Metabolomic Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4062-4071.	5.2	24
12	A sensitive electrochemical impedance immunosensor for determination of malachite green and leucomalachite green in the aqueous environment. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 5593-5600.	3.7	23
13	Lipidomics Provides Novel Insights into Understanding the Bee Pollen Lipids Transepithelial Transport and Metabolism in Human Intestinal Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 907-917.	5.2	20
14	Determination of Malachite Green in Aquaculture Water by Adsorptive Stripping Voltammetry. <i>Analytical Letters</i> , 2016, 49, 1436-1451.	1.8	18
15	A Combined Proteomic and Metabolomic Strategy for Allergens Characterization in Natural and Fermented <i>Brassica napus</i> Bee Pollen. <i>Frontiers in Nutrition</i> , 2022, 9, 822033.	3.7	14
16	Identification of allergens and allergen hydrolysates by proteomics and metabolomics: A comparative study of natural and enzymolytic bee pollen. <i>Food Research International</i> , 2022, 158, 111572.	6.2	10
17	A novel method for artificial antigen synthesis and preparation of a polyclonal antibody for the sensitive determination of leucomalachite green in fish samples by enzyme-linked immunoassay. <i>Analytical Methods</i> , 2016, 8, 6236-6243.	2.7	7
18	Extract of Unifloral <i>Camellia sinensis</i> L. Pollen Collected by <i>Apis mellifera</i> L. Honeybees Exerted Inhibitory Effects on Glucose Uptake and Transport by Interacting with Glucose Transporters in Human Intestinal Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1877-1887.	5.2	6

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19	Determination of Nonprotein Nitrogen Components of Milk by Nuclear Magnetic Resonance. <i>Analytical Letters</i> , 2016, 49, 2953-2963.	1.8	4
20	Electrochemical behavior of isometamidium and its determination in milk at a SWCNT/AuNP-modified electrode. <i>Food Analytical Methods</i> , 2016, 9, 1963-1969.	2.6	3