

Yutang Wang

List of Publications by Year in descending order

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38
papers

990
citations

394421

19
h-index

434195

31
g-index

38
all docs

38
docs citations

38
times ranked

1372
citing authors

#	ARTICLE	IF	CITATIONS
1	Chicoric acid supplementation prevents systemic inflammation-induced memory impairment and amyloidogenesis via inhibition of NF- κ B. <i>FASEB Journal</i> , 2017, 31, 1494-1507.	0.5	110
2	Encapsulation of lycopene within oil-in-water nanoemulsions using lactoferrin: Impact of carrier oils on physicochemical stability and bioaccessibility. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 912-920.	7.5	80
3	Chicoric Acid Induces Apoptosis in 3T3-L1 Preadipocytes through ROS-Mediated PI3K/Akt and MAPK Signaling Pathways. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1509-1520.	5.2	72
4	Chicoric Acid Reverses Insulin Resistance and Suppresses Inflammatory Responses in the Glucosamine-Induced HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10903-10913.	5.2	56
5	Bioactive compounds and <i>in vitro</i> antioxidant activities of peel, flesh and seed powder of kiwi fruit. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2239-2245.	2.7	53
6	Additive effect of zinc oxide nanoparticles and isoorientin on apoptosis in human hepatoma cell line. <i>Toxicology Letters</i> , 2014, 225, 294-304.	0.8	46
7	Chicoric Acid Prevents Free-Fatty-Acid-Induced Lipid Metabolism Disorders via Regulating Bmal1 in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9667-9678.	5.2	41
8	Rapid Determination of Trace Sulfonamides in Milk by Graphene Oxide-Based Magnetic Solid Phase Extraction Coupled with HPLC-MS/MS. <i>Food Analytical Methods</i> , 2016, 9, 2521-2530.	2.6	37
9	Impact of germination on structural, functional properties and <i>in vitro</i> protein digestibility of sesame (<i>Sesamum indicum</i> L.) protein. <i>LWT - Food Science and Technology</i> , 2022, 154, 112651.	5.2	37
10	Pharmacokinetics, tissue distribution, and plasma protein binding study of chicoric acid by HPLC-MS/MS. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1031, 139-145.	2.3	29
11	Effects of household cooking methods on changes of tissue structure, phenolic antioxidant capacity and active component bioaccessibility of quinoa. <i>Food Chemistry</i> , 2021, 350, 129138.	8.2	29
12	Graphene Oxide-Based Magnetic Solid Phase Extraction Combined with High Performance Liquid Chromatography for Determination of Patulin in Apple Juice. <i>Food Analytical Methods</i> , 2017, 10, 210-218.	2.6	28
13	The Manufacturing Process of Kiwifruit Fruit Powder with High Dietary Fiber and Its Laxative Effect. <i>Molecules</i> , 2019, 24, 3813.	3.8	27
14	An advanced and universal method to high-efficiently deproteinize plant polysaccharides by dual-functional tannic acid-Fe(III) complex. <i>Carbohydrate Polymers</i> , 2019, 226, 115283.	10.2	27
15	Effects of germination on tocopherol, secoisolarciresinol diglucoside, cyanogenic glycosides and antioxidant activities in flaxseed (<i>Linum usitatissimum</i> L.). <i>International Journal of Food Science and Technology</i> , 2019, 54, 2346-2354.	2.7	27
16	Characterization and antibacterial effect of quaternized chitosan anchored cellulose beads. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1325-1332.	7.5	26
17	Precursors and metabolic pathway for guaiacol production by <i>Alicyclobacillus acidoterrestris</i> . <i>International Journal of Food Microbiology</i> , 2015, 214, 48-53.	4.7	24
18	Chicoric acid supplementation ameliorates cognitive impairment induced by oxidative stress via promotion of antioxidant defense system. <i>RSC Advances</i> , 2017, 7, 36149-36162.	3.6	24

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19	Effects of Different Drying Methods on the Total Phenolic, Rosmarinic Acid and Essential Oil of Purple Perilla Leaves. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 1594-1606.	1.9	23
20	Purification and characterization of a novel phloretin-2-O-glycosyltransferase favoring phloridzin biosynthesis. <i>Scientific Reports</i> , 2016, 6, 35274.	3.3	19
21	Resveratrol Maintains Lipid Metabolism Homeostasis via One of the Mechanisms Associated with the Key Circadian Regulator Bmal1. <i>Molecules</i> , 2019, 24, 2916.	3.8	19
22	Metabolism of chicoric acid by rat liver microsomes and bioactivity comparisons of chicoric acid and its metabolites. <i>Food and Function</i> , 2015, 6, 1928-1935.	4.6	17
23	Sesamol ameliorates dextran sulfate sodium-induced depression-like and anxiety-like behaviors in colitis mice: the potential involvement of the gut-brain axis. <i>Food and Function</i> , 2022, 13, 2865-2883.	4.6	16
24	Antimicrobial Activity and Action Mechanism of Thymoquinone against <i>Bacillus cereus</i> and Its Spores. <i>Foods</i> , 2021, 10, 3048.	4.3	15
25	Preparation, characterization and long-term antibacterial activity of nisin anchored magnetic cellulose beads. <i>Cellulose</i> , 2020, 27, 357-367.	4.9	14
26	Novel physiological properties of ethanol extracts from <i>Eremurus chinensis</i> Fedtsch. roots: in vitro antioxidant and anticancer activities. <i>Food and Function</i> , 2012, 3, 1310.	4.6	12
27	Preservation of Chicoric Acid Antioxidant Properties Loaded in Heat Treated Lactoferrin Nanoparticles. <i>Molecules</i> , 2018, 23, 2678.	3.8	12
28	Carnosic acid protects biomolecules from free radical-mediated oxidative damage in vitro. <i>Food Science and Biotechnology</i> , 2013, 22, 1-8.	2.6	11
29	Methylated Metabolites of Chicoric Acid Ameliorate Hydrogen Peroxide (H ₂ O ₂)-Induced Oxidative Stress in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2179-2189.	5.2	10
30	Efficacy of 405-nm LED illumination and citral used alone and in combination for the inactivation of <i>Cronobacter sakazakii</i> in reconstituted powdered infant formula. <i>Food Research International</i> , 2022, 154, 111027.	6.2	9
31	Secoisolariciresinol diglucoside alleviates hepatic lipid metabolic misalignment involving the endoplasmic reticulum-mitochondrial axis. <i>Food and Function</i> , 2020, 11, 3952-3963.	4.6	8
32	A sustainable and nondestructive method to high-throughput decolor <i>Lycium barbarum</i> L. polysaccharides by graphene-based nano-decoloration. <i>Food Chemistry</i> , 2021, 338, 127749.	8.2	7
33	In-vivo metabolite profiling of chicoric acid in rat plasma, urine and feces after oral administration using liquid chromatography quadrupole time of flight mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1081-1082, 8-14.	2.3	6
34	Metabolic and transcriptional regulation of phenolic conversion and tocopherol biosynthesis during germination of sesame (<i>Sesamum indicum</i> L.) seeds. <i>Food and Function</i> , 2020, 11, 9848-9857.	4.6	6
35	Antibacterial Activity and Mechanism of Coenzyme Q ₀ Against <i>Escherichia coli</i> . <i>Foodborne Pathogens and Disease</i> , 2021, 18, 398-404.	1.8	6
36	Secoisolariciresinol diglucoside ameliorates high fat diet-induced colon inflammation and regulates gut microbiota in mice. <i>Food and Function</i> , 2022, 13, 3009-3022.	4.6	4

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37	Citral mitigates inflammation of Caco-2 cells induced by <i>Cronobacter sakazakii</i> . Food and Function, 2022, 13, 3540-3550.	4.6	2
38	Inactivation of <i>Shigella flexneri</i> by 405-nm Light-Emitting Diode Treatment and Possible Mechanism of Action. Foodborne Pathogens and Disease, 2022, 19, 349-358.	1.8	1