

Cai-E Wu

List of Publications by Year in descending order

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68
papers

1,330
citations

361296

20
h-index

454834

30
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71
all docs

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docs citations

71
times ranked

1189
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent Progresses in Constructing the Highly Efficient Ni Based Catalysts With Advanced Low-Temperature Activity Toward CO ₂ Methanation. <i>Frontiers in Chemistry</i> , 2020, 8, 269.	1.8	85
2	Different regulatory mechanisms of plant hormones in the ripening of climacteric and non-climacteric fruits: a review. <i>Plant Molecular Biology</i> , 2021, 107, 477-497.	2.0	62
3	The interplay between ABA/ethylene and NAC TFs in tomato fruit ripening: a review. <i>Plant Molecular Biology</i> , 2021, 106, 223-238.	2.0	57
4	The antibacterial activity and mechanism of ginkgolic acid C15:1. <i>BMC Biotechnology</i> , 2017, 17, 5.	1.7	49
5	Effects of postharvest application of methyl jasmonate on physicochemical characteristics and antioxidant system of the blueberry fruit. <i>Scientia Horticulturae</i> , 2019, 258, 108785.	1.7	47
6	Constructing highly dispersed Ni based catalysts supported on fibrous silica nanosphere for low-temperature CO ₂ methanation. <i>Fuel</i> , 2020, 278, 118333.	3.4	43
7	Methyl jasmonate induces the resistance of postharvest blueberry to gray mold caused by <i>Botrytis cinerea</i> . <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4272-4281.	1.7	41
8	Ultrasound-assisted adsorption/desorption of jujube peel flavonoids using macroporous resins. <i>Food Chemistry</i> , 2022, 368, 130800.	4.2	41
9	Retardation of postharvest softening of blueberry fruit by methyl jasmonate is correlated with altered cell wall modification and energy metabolism. <i>Scientia Horticulturae</i> , 2021, 276, 109752.	1.7	37
10	Ginkgo biloba extracts-loaded starch nano-spheres: Preparation, characterization, and in vitro release kinetics. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 148-157.	3.6	35
11	Physical adsorption of patulin by <i>Saccharomyces cerevisiae</i> during fermentation. <i>Journal of Food Science and Technology</i> , 2019, 56, 2326-2331.	1.4	33
12	Effect of Ca ²⁺ cross-linking on the properties and structure of lutein-loaded sodium alginate hydrogels. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 53-63.	3.6	31
13	Auxin Response Factors Are Ubiquitous in Plant Growth and Development, and Involved in Crosstalk between Plant Hormones: A Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1360.	1.3	30
14	Designing and Fabricating Ordered Mesoporous Metal Oxides for CO ₂ Catalytic Conversion: A Review and Prospect. <i>Materials</i> , 2019, 12, 276.	1.3	29
15	Mesoporous Ce-Zr solid solutions supported Ni-based catalysts for low-temperature CO ₂ methanation by tuning the reaction intermediates. <i>Fuel</i> , 2020, 282, 118813.	3.4	28
16	Screening of antioxidant and antitumor activities of major ingredients from defatted <i>Camellia oleifera</i> seeds. <i>Food Science and Biotechnology</i> , 2014, 23, 873-880.	1.2	27
17	Cocktail enzyme-assisted alkaline extraction and identification of jujube peel pigments. <i>Food Chemistry</i> , 2021, 357, 129747.	4.2	26
18	Identification and Purification of an Allergic Glycoprotein from Ginkgo biloba Kernel. <i>Agricultural Sciences in China</i> , 2011, 10, 631-641.	0.6	25

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19	Investigation on the biological activity of anthocyanins and polyphenols in blueberry. <i>Journal of Food Science</i> , 2021, 86, 614-627.	1.5	25
20	Screening Transition Metals (Mn, Fe, Co, and Cu) Promoted Ni-Based CO ₂ Methanation Bimetal Catalysts with Advanced Low-Temperature Activities. <i>Industrial & Engineering Chemistry Research</i> , 2021, 60, 8056-8072.	1.8	24
21	Peptides from Extruded Lupin (<i>Lupinus albus</i> L.) Regulate Inflammatory Activity via the p38 MAPK Signal Transduction Pathway in RAW 264.7 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11702-11709.	2.4	23
22	Carbon Dioxide Captured by Metal Organic Frameworks and Its Subsequent Resource Utilization Strategy: A Review and Prospect. <i>Journal of Nanoscience and Nanotechnology</i> , 2019, 19, 3059-3078.	0.9	22
23	Influence of packaging materials on postharvest physiology and texture of garlic cloves during refrigeration storage. <i>Food Chemistry</i> , 2019, 298, 125019.	4.2	21
24	Influence of cold plasma on quality attributes and aroma compounds in fresh-cut cantaloupe during low temperature storage. <i>LWT - Food Science and Technology</i> , 2022, 154, 112893.	2.5	20
25	Effects of the fabrication strategy on the catalytic performances of Co-Ni bimetal ordered mesoporous catalysts toward CO ₂ methanation. <i>Sustainable Energy and Fuels</i> , 2019, 3, 3038-3049.	2.5	19
26	Facilely fabricating mesoporous nanocrystalline Ce-Zr solid solution supported CuO-based catalysts with advanced low-temperature activity toward CO oxidation. <i>Catalysis Science and Technology</i> , 2019, 9, 5605-5625.	2.1	19
27	Anticancer activity of a novel glycoprotein from <i>Camellia oleifera</i> Abel seeds against hepatic carcinoma in vitro and in vivo. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 284-295.	3.6	19
28	Purification and Identification of Novel Antioxidant Peptides from Enzymatic Hydrolysate of Ginkgo biloba Seed Proteins. <i>Food Science and Technology Research</i> , 2013, 19, 1029-1035.	0.3	18
29	Improvement of antioxidant activity of <i>Morchella esculenta</i> protein hydrolysate by optimized glycosylation reaction. <i>CYTA - Journal of Food</i> , 2018, 16, 238-246.	0.9	18
30	Physiological and metabolic analysis of winter jujube after postharvest treatment with calcium chloride and a composite film. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 703-717.	1.7	18
31	Study on the bioavailability of stevioside-encapsulized lutein and its mechanism. <i>Food Chemistry</i> , 2021, 354, 129528.	4.2	18
32	Comparison study of 4-O-methylpyridoxine analogues in Ginkgo biloba seeds from different regions of China. <i>Industrial Crops and Products</i> , 2019, 129, 45-50.	2.5	17
33	Role of aleurone cell walls in water diffusion and distribution within cereal grains. <i>Journal of Cereal Science</i> , 2020, 93, 102952.	1.8	17
34	Effects of probiotic supplementation on cardiovascular risk factors in hypercholesterolemia: A systematic review and meta-analysis of randomized clinical trial. <i>Journal of Functional Foods</i> , 2020, 74, 104177.	1.6	16
35	Nitric Oxide and Hydrogen Peroxide Are Involved in Methyl Jasmonate-Regulated Response against <i>Botrytis cinerea</i> in Postharvest Blueberries. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13632-13640.	2.4	16
36	Recent Progresses in the Design and Fabrication of Highly Efficient Ni-Based Catalysts With Advanced Catalytic Activity and Enhanced Anti-coke Performance Toward CO ₂ Reforming of Methane. <i>Frontiers in Chemistry</i> , 2020, 8, 581923.	1.8	16

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37	Malvidin induces hepatic stellate cell apoptosis via the endoplasmic reticulum stress pathway and mitochondrial pathway. <i>Food Science and Nutrition</i> , 2020, 8, 5095-5106.	1.5	16
38	Determination and Comparison of 4-O-Methylpyridoxine Analogues in <i>Ginkgo biloba</i> Seeds at Different Growth Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7916-7922.	2.4	15
39	Strain-Specific Effects of <i>Bifidobacterium longum</i> on Hypercholesterolemic Rats and Potential Mechanisms. <i>International Journal of Molecular Sciences</i> , 2021, 22, 1305.	1.8	15
40	CO Oxidation over Metal Oxide (La ₂ O ₃ , Fe ₂ O ₃ , PrO ₂ , Sm ₂ O ₃ , and MnO ₂) Doped CuO-Based Catalysts Supported on Mesoporous Ce _{0.8} Zr _{0.2} O ₂ with Intensified Low-Temperature Activity. <i>Catalysts</i> , 2019, 9, 724.	1.6	14
41	Determination of native contents of 4-O-methylpyridoxine and its glucoside in raw and heated <i>Ginkgo biloba</i> seeds by high-performance liquid chromatography. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 917-924.	1.6	14
42	Improvement of Biological Activity of <i>Morchella esculenta</i> Protein Hydrolysate by Microwave-Assisted Selenization. <i>Journal of Food Science</i> , 2019, 84, 73-79.	1.5	13
43	Evaluation of proximate composition, flavonoids, and antioxidant capacity of ginkgo seeds fermented with different rice wine starters. <i>Journal of Food Science</i> , 2020, 85, 4351-4358.	1.5	12
44	Propyl Gallate Treatment Improves the Postharvest Quality of Winter Jujube (<i>Zizyphus jujuba</i> Mill. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 237.	1.9	12
45	Characteristics and enhanced antioxidant activity of glycated <i>Morchella esculenta</i> protein isolate. <i>Food Science and Technology</i> , 2018, 38, 126-133.	0.8	11
46	Effects of packaging materials on oxidative product formation in vegetable oils: Hydroperoxides and volatiles. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100328.	3.3	11
47	Preparation and aroma analysis of flavonoid-rich ginkgo seeds fermented using rice wine starter. <i>Food Bioscience</i> , 2021, 44, 101459.	2.0	11
48	Study on physicochemical characteristics of lutein nanoemulsions stabilized by chickpea protein isolate- α -stevioside complex. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1872-1882.	1.7	10
49	Effects of yeast strain on anthocyanin, color, and antioxidant activity of mulberry wines. <i>Journal of Food Biochemistry</i> , 2017, 41, e12409.	1.2	9
50	Constructing Ni-based confinement catalysts with advanced performances toward the CO ₂ reforming of CH ₄ : state-of-the-art review and perspectives. <i>Catalysis Science and Technology</i> , 2021, 11, 6344-6368.	2.1	9
51	Jujube peel polyphenols synergistically inhibit lipopolysaccharide-induced inflammation through multiple signaling pathways in RAW 264.7 cells. <i>Food and Chemical Toxicology</i> , 2022, 164, 113062.	1.8	8
52	Synergistic effect of combined protopanaxatol and ginsenoside Rh ₂ on antiproliferative activity in MDA-MB-231 human breast cancer cells <i>in vitro</i> . <i>Food and Agricultural Immunology</i> , 2018, 29, 953-963.	0.7	7
53	Novel C ₁₅ Triene Triazole, D-A Derivatives Anti-HepG2, and as HDAC2 Inhibitors: A Synergy Study. <i>International Journal of Molecular Sciences</i> , 2018, 19, 3184.	1.8	6
54	Efficacy of aqueous ozone combined with sodium metasilicate on microbial load reduction of fresh-cut cabbage. <i>International Journal of Food Properties</i> , 2020, 23, 2065-2076.	1.3	6

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55	Melatonin and 1- <i>methylcyclopropene</i> treatments on delay senescence of apricots during postharvest cold storage by enhancing antioxidant system activity. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15863.	0.9	6
56	Enzyme-assisted extraction of apricot polysaccharides: process optimization, structural characterization, rheological properties and hypolipidemic activity. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2699-2709.	1.6	6
57	Allergic identification for ginkgo kernel protein in guinea pigs. <i>Food Science and Biotechnology</i> , 2016, 25, 915-919.	1.2	5
58	Systematic characterization of the branch point binding protein, splicing factor 1, gene family in plant development and stress responses. <i>BMC Plant Biology</i> , 2020, 20, 379.	1.6	5
59	4-O-methylpyridoxine: Preparation from Ginkgo biloba Seeds and Cytotoxicity in GES-1 Cells. <i>Toxins</i> , 2021, 13, 95.	1.5	5
60	Preparation of a functional beverage with α -glucosidase inhibitory peptides obtained from ginkgo seeds. <i>Journal of Food Science and Technology</i> , 2021, 58, 4495-4503.	1.4	5
61	Preparation of <i>Monascus</i> -fermented ginkgo seeds: optimization of fermentation parameters and evaluation of bioactivity. <i>Food Science and Biotechnology</i> , 2022, 31, 721-730.	1.2	5
62	Selection and mechanism exploration for salt-tolerant genes in tomato. <i>Journal of Horticultural Science and Biotechnology</i> , 2019, 94, 171-183.	0.9	4
63	Influence of illumination on the greening and relative enzyme activity of garlic puree. <i>Journal of Food Biochemistry</i> , 2019, 43, e12871.	1.2	4
64	Preparation and characterisation of arabinoxylan and (1,3)(1,4)- β -glucan alternating multilayer edible films simulated those of wheat grain aleurone cell wall. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3188-3196.	1.3	4
65	Structure and main polyphenols in the haze of blackberry wine. <i>LWT - Food Science and Technology</i> , 2021, 149, 111821.	2.5	3
66	In vivo toxicity assessment of 4-O-methylpyridoxine from Ginkgo biloba seeds: Growth, hematology, metabolism, and oxidative parameters. <i>Toxicon</i> , 2021, 201, 66-73.	0.8	3
67	Phylogenetic Comparison and Splicing Analysis of the U1 snRNP-specific Protein U1C in Eukaryotes. <i>Frontiers in Molecular Biosciences</i> , 2021, 8, 696319.	1.6	1
68	Age-dependent alteration in metabolism of vitamin B ₆ , neurotransmitters, and amino acids after 4-O-methylpyridoxine administration in rats. <i>Journal of Food Science</i> , 2022, 87, 466-480.	1.5	1