

Cai-E Wu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

66

papers

521

citations

14

h-index

18

g-index

71

ext. papers

926

ext. citations

4.4

avg, IF

4.39

L-index

#	Paper	IF	Citations
66	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	2.6	1
65	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	5.4	2
64	Ultrasound-assisted adsorption/desorption of jujube peel flavonoids using macroporous resins. <i>Food Chemistry</i> , 2022 , 368, 130800	8.5	7
63	Jujube peel polyphenols synergistically inhibit lipopolysaccharide-induced inflammation through multiple signaling pathways in RAW 264.7 cells.. <i>Food and Chemical Toxicology</i> , 2022 , 113062	4.7	0
62	Preparation and aroma analysis of flavonoid-rich ginkgo seeds fermented using rice wine starter. <i>Food Bioscience</i> , 2021 , 44, 101459	4.9	1
61	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	4.6	7
60	Effect of Ca cross-linking on the properties and structure of lutein-loaded sodium alginate hydrogels. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 53-63	7.9	1
59	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	3.9	3
58	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	4.3	4
57	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	4.1	14
56	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	3.8	2
55	4F-methylpyridoxine: Preparation from Seeds and Cytotoxicity in GES-1 Cells. <i>Toxins</i> , 2021 , 13,	4.9	2
54	Strain-Specific Effects of on Hypercholesterolemic Rats and Potential Mechanisms. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	3
53	Preparation of a functional beverage with β-glucosidase inhibitory peptides obtained from ginkgo seeds. <i>Journal of Food Science and Technology</i> , 2021 , 58, 4495-4503	3.3	0
52	Investigation on the biological activity of anthocyanins and polyphenols in blueberry. <i>Journal of Food Science</i> , 2021 , 86, 614-627	3.4	7
51	The interplay between ABA/ethylene and NAC TFs in tomato fruit ripening: a review. <i>Plant Molecular Biology</i> , 2021 , 106, 223-238	4.6	14
50	Study on the bioavailability of stevioside-encapsulized lutein and its mechanism. <i>Food Chemistry</i> , 2021 , 354, 129528	8.5	2

49	Melatonin and 1-methylcyclopropene 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	2.1	3
48	Structure and main polyphenols in the haze of blackberry wine. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111821	5.4	1
47	Phylogenetic Comparison and Splicing Analysis of the U1 snRNP-specific Protein U1C in Eukaryotes. <i>Frontiers in Molecular Biosciences</i> , 2021 , 8, 696319	5.6	
46	Cocktail enzyme-assisted alkaline extraction and identification of jujube peel pigments. <i>Food Chemistry</i> , 2021 , 357, 129747	8.5	7
45	Study on physicochemical characteristics of lutein nanoemulsions stabilized by chickpea protein isolate-stevioside complex. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1
44	In vivo toxicity assessment of 4FO-methylpyridoxine from Ginkgo biloba seeds: Growth, hematology, metabolism, and oxidative parameters. <i>Toxicol</i> , 2021 , 201, 66-73	2.8	1
43	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	4.3	14
42	Constructing highly dispersed Ni based catalysts supported on fibrous silica nanosphere for low-temperature CO ₂ methanation. <i>Fuel</i> , 2020 , 278, 118333	7.1	20
41	Recent Progresses in Constructing the Highly Efficient Ni Based Catalysts With Advanced Low-Temperature Activity Toward CO Methanation. <i>Frontiers in Chemistry</i> , 2020 , 8, 269	5	35
40	Determination of native contents of 4?-O-methylpyridoxine and its glucoside in raw and heated Ginkgo biloba seeds by high-performance liquid chromatography. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 917-924	2.8	7
39	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	5.1	8
38	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	3	1
37	Nitric Oxide and Hydrogen Peroxide Are Involved in Methyl Jasmonate-Regulated Response against in Postharvest Blueberries. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13632-13640	5.7	4
36	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	7.1	13
35	Peptides from Extruded Lupin (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	5.7	9
34	Recent Progresses in the Design and Fabrication of Highly Efficient Ni-Based Catalysts With Advanced Catalytic Activity and Enhanced Anti-coke Performance Toward CO Reforming of Methane. <i>Frontiers in Chemistry</i> , 2020 , 8, 581923	5	6
33	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	3.2	2
32	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	5.3	4

31	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	3.4	3
30	Role of aleurone cell walls in water diffusion and distribution within cereal grains. <i>Journal of Cereal Science</i> , 2020 , 93, 102952	3.8	6
29	Effects of postharvest application of methyl jasmonate on physicochemical characteristics and antioxidant system of the blueberry fruit. <i>Scientia Horticulturae</i> , 2019 , 258, 108785	4.1	16
28	Facilely fabricating mesoporous nanocrystalline CeZr solid solution supported CuO-based catalysts with advanced low-temperature activity toward CO oxidation. <i>Catalysis Science and Technology</i> , 2019 , 9, 5605-5625	5.5	6
27	Designing and Fabricating Ordered Mesoporous Metal Oxides for CO Catalytic Conversion: A Review and Prospect. <i>Materials</i> , 2019 , 12,	3.5	21
26	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	7.9	12
25	Effects of packaging materials on oxidative product formation in vegetable oils: Hydroperoxides and volatiles. <i>Food Packaging and Shelf Life</i> , 2019 , 21, 100328	8.2	5
24	Influence of illumination on the greening and relative enzyme activity of garlic puree. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12871	3.3	1
23	Physical adsorption of patulin by during fermentation. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2326-2331	3.3	22
22	Selection and mechanism exploration for salt-tolerant genes in tomato. <i>Journal of Horticultural Science and Biotechnology</i> , 2019 , 94, 171-183	1.9	1
21	Effects of the fabrication strategy on the catalytic performances of CoNi bimetal ordered mesoporous catalysts toward CO ₂ methanation. <i>Sustainable Energy and Fuels</i> , 2019 , 3, 3038-3049	5.8	9
20	Influence of packaging materials on postharvest physiology and texture of garlic cloves during refrigeration storage. <i>Food Chemistry</i> , 2019 , 298, 125019	8.5	11
19	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	4	8
18	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	1.3	16
17	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	3.4	7
16	Comparison study of 4?-O-methylpyridoxine analogues in <i>Ginkgo biloba</i> seeds from different regions of China. <i>Industrial Crops and Products</i> , 2019 , 129, 45-50	5.9	10
15	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	2.3	11
14	Characteristics and enhanced antioxidant activity of glycated <i>Morchella esculenta</i> protein isolate. <i>Food Science and Technology</i> , 2018 , 38, 126-133	2	10

13	Determination and Comparison of 4F O-Methylpyridoxine Analogues in Ginkgo biloba Seeds at Different Growth Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7916-7922	5.7	8
12	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	7.9	23
11	Synergistic effect of combined protopanaxatiol and ginsenoside Rh2 on antiproliferative activity in MDA-MB-231 human breast cancer cells in vitro. <i>Food and Agricultural Immunology</i> , 2018 , 29, 953-963	2.9	5
10	Novel C15 Triene Triazole, D-A Derivatives Anti-HepG2, and as HDAC2 Inhibitors: A Synergy Study. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	4
9	Effects of yeast strain on anthocyanin, color, and antioxidant activity of mulberry wines. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12409	3.3	7
8	The antibacterial activity and mechanism of ginkgolic acid C15:1. <i>BMC Biotechnology</i> , 2017 , 17, 5	3.5	31
7	Allergic identification for ginkgo kernel protein in guinea pigs. <i>Food Science and Biotechnology</i> , 2016 , 25, 915-919	3	4
6	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	3	17
5	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	0.8	15
4	Identification and Purification of an Allergic Glycoprotein from Ginkgo biloba Kernel. <i>Agricultural Sciences in China</i> , 2011 , 10, 631-641		23
3	Constructing Ni-based confinement catalysts with advanced performances toward the CO2 reforming of CH4: state-of-the-art review and perspectives. <i>Catalysis Science and Technology</i> ,	5.5	2
2	Enzyme-assisted extraction of apricot polysaccharides: process optimization, structural characterization, rheological properties and hypolipidemic activity. <i>Journal of Food Measurement and Characterization</i> ,1	2.8	0
1	Preparation of Monascus-fermented ginkgo seeds: optimization of fermentation parameters and evaluation of bioactivity. <i>Food Science and Biotechnology</i> ,1	3	0