

Wang Yuliu

List of Publications by Citations

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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.

87
papers

1,441
citations

20
h-index

33
g-index

94
ext. papers

1,961
ext. citations

5.3
avg, IF

5.04
L-index

#	Paper	IF	Citations
87	Dietary trimethylamine N-oxide exacerbates impaired glucose tolerance in mice fed a high fat diet. <i>Journal of Bioscience and Bioengineering</i> , 2014 , 118, 476-81	3.3	191
86	Health benefits of dietary marine DHA/EPA-enriched glycerophospholipids. <i>Progress in Lipid Research</i> , 2019 , 75, 100997	14.3	92
85	Recent advances of molecularly imprinted polymer-based sensors in the detection of food safety hazard factors. <i>Biosensors and Bioelectronics</i> , 2019 , 141, 111447	11.8	75
84	DHA-PC and DHA-PS improved A β 40 induced cognitive deficiency uncoupled with an increase in brain DHA in rats. <i>Journal of Functional Foods</i> , 2016 , 22, 417-430	5.1	53
83	Effects of Astaxanthin and Docosahexaenoic-Acid-Acylated Astaxanthin on Alzheimer's Disease in APP/PS1 Double-Transgenic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4948-4957	5.7	52
82	Comparative study of DHA-enriched phospholipids and EPA-enriched phospholipids on metabolic disorders in diet-induced-obese C57BL/6J mice. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 255-265	3	50
81	The effect of a novel photodynamic activation method mediated by curcumin on oyster shelf life and quality. <i>Food Research International</i> , 2016 , 87, 204-210	7	44
80	Cryo-EM structure of TRPC5 at 2.8-Å resolution reveals unique and conserved structural elements essential for channel function. <i>Science Advances</i> , 2019 , 5, eaaw7935	14.3	42
79	Isolation and anti-fatty liver activity of a novel cerebroside from the sea cucumber <i>Acaudina molpadioides</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2011 , 75, 1466-71	2.1	41
78	Effect of thermal processing on astaxanthin and astaxanthin esters in pacific white shrimp <i>Litopenaeus vannamei</i> . <i>Journal of Oleo Science</i> , 2015 , 64, 243-53	1.6	37
77	Effects of different fatty acids composition of phosphatidylcholine on brain function of dementia mice induced by scopolamine. <i>Lipids in Health and Disease</i> , 2016 , 15, 135	4.4	34
76	Mass spectrometry-based lipidomics in food science and nutritional health: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 2530-2558	16.4	30
75	Evaluation of the physicochemical stability and digestibility of microencapsulated esterified astaxanthins using in vitro and in vivo models. <i>Food Chemistry</i> , 2018 , 260, 73-81	8.5	29
74	Analysis and comparison of glucocerebroside species from three edible sea cucumbers using liquid chromatography-ion trap-time-of-flight mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12246-53	5.7	29
73	Discrimination of dried sea cucumber (<i>Apostichopus japonicus</i>) products from different geographical origins by sequential windowed acquisition of all theoretical fragment ion mass spectra (SWATH-MS)-based proteomic analysis and chemometrics. <i>Food Chemistry</i> , 2019 , 274, 592-602	8.5	25
72	Comparative lipid profile of four edible shellfishes by UPLC-Triple TOF-MS/MS. <i>Food Chemistry</i> , 2020 , 310, 125947	8.5	24
71	Identification of Peptide Biomarkers for Discrimination of Shrimp Species through SWATH-MS-Based Proteomics and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10567-10574	5.7	23

70	Neuroprotective Effects of n-3 Polyunsaturated Fatty Acid-Enriched Phosphatidylserine Against Oxidative Damage in PC12 Cells. <i>Cellular and Molecular Neurobiology</i> , 2018 , 38, 657-668	4.6	22
69	Comparative Study of Different Polar Groups of EPA-Enriched Phospholipids on Ameliorating Memory Loss and Cognitive Deficiency in Aged SAMP8 Mice. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1700637	5.9	21
68	Thermal stability and oral absorbability of astaxanthin esters from <i>Haematococcus pluvialis</i> in Balb/c mice. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3662-3671	4.3	20
67	Cerebrosides from Sea Cucumber Protect Against Oxidative Stress in SAMP8 Mice and PC12 Cells. <i>Journal of Medicinal Food</i> , 2017 , 20, 392-402	2.8	18
66	Mechanism of Phospholipid Hydrolysis for Oyster <i>Crassostrea plicatula</i> Phospholipids During Storage Using Shotgun Lipidomics. <i>Lipids</i> , 2017 , 52, 1045-1058	1.6	18
65	Comparative Lipid Profile Analysis of Four Fish Species by Ultraperformance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9423-9431	5.7	18
64	Isolation of cytotoxic glucoerebrosides and long-chain bases from sea cucumber <i>Cucumaria frondosa</i> using high speed counter-current chromatography. <i>Journal of Oleo Science</i> , 2013 , 62, 133-42	1.6	16
63	Astaxanthin -Octanoic Acid Diester Ameliorates Insulin Resistance and Modulates Gut Microbiota in High-Fat and High-Sucrose Diet-Fed Mice. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	15
62	Comparative Analysis of EPA/DHA-PL Forage and Liposomes in Orotic Acid-Induced Nonalcoholic Fatty Liver Rats and Their Related Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1408-1418	5.7	15
61	Influence of molecular structure of astaxanthin esters on their stability and bioavailability. <i>Food Chemistry</i> , 2021 , 343, 128497	8.5	15
60	Purification and identification of α linked sialoglycoprotein and β linked sialoglycoprotein in edible bird's nest. <i>European Food Research and Technology</i> , 2015 , 240, 389-397	3.4	14
59	Ameliorative effect of vanadyl(IV)-ascorbate complex on high-fat high-sucrose diet-induced hyperglycemia, insulin resistance, and oxidative stress in mice. <i>Journal of Trace Elements in Medicine and Biology</i> , 2015 , 32, 155-61	4.1	14
58	Determination of trace vanadium in sea cucumbers by ultrasound-assisted cloud point extraction and graphite furnace atomic absorption spectrometry. <i>International Journal of Environmental Analytical Chemistry</i> , 2015 , 95, 258-270	1.8	14
57	Structure of Sphingolipids From Sea Cucumber <i>Cucumaria frondosa</i> and Structure-Specific Cytotoxicity Against Human HepG2 Cells. <i>Lipids</i> , 2016 , 51, 321-34	1.6	14
56	Fish oil affects the metabolic process of trimethylamine N-oxide precursor through trimethylamine production and flavin-containing monooxygenase activity in male C57BL/6 mice. <i>RSC Advances</i> , 2017 , 7, 56655-56661	3.7	14
55	Replenishment of Docosahexaenoic Acid (DHA) in Dietary n-3-Deficient Mice Fed DHA in Triglycerides or Phosphatidylcholines After Weaning. <i>Journal of Food Science</i> , 2018 , 83, 481-488	3.4	13
54	Changes in the contents of ATP and its related breakdown compounds in various tissues of oyster during frozen storage. <i>Journal of Ocean University of China</i> , 2007 , 6, 407-412	1	13
53	Effects of dietary glucoerebrosides from sea cucumber on the brain sphingolipid profiles of mouse models of Alzheimer's disease. <i>Food and Function</i> , 2017 , 8, 1271-1281	6.1	12

52	Molecular species analysis of monosialogangliosides from sea urchin <i>Strongylocentrotus nudus</i> by RPLC-ESI-MS/MS. <i>Food Chemistry</i> , 2015 , 166, 473-478	8.5	12
51	Hydrophilic Astaxanthin: PEGylated Astaxanthin Fights Diabetes by Enhancing the Solubility and Oral Absorbability. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3649-3655	5.7	12
50	Sphingolipids in food and their critical roles in human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 462-491	11.5	12
49	Transport and uptake effects of marine complex lipid liposomes in small intestinal epithelial cell models. <i>Food and Function</i> , 2016 , 7, 1904-14	6.1	11
48	The Protective Activities of Dietary Sea Cucumber Cerebrosides against Atherosclerosis through Regulating Inflammation and Cholesterol Metabolism in Male Mice. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800315	5.9	11
47	Docosahexaenoic acid-acylated astaxanthin ester exhibits superior performance over non-esterified astaxanthin in preventing behavioral deficits coupled with apoptosis in MPTP-induced mice with Parkinson's disease. <i>Food and Function</i> , 2020 , 11, 8038-8050	6.1	11
46	Eicosapentaenoic Acid-Enriched Phosphatidylcholine Attenuated Hepatic Steatosis Through Regulation of Cholesterol Metabolism in Rats with Nonalcoholic Fatty Liver Disease. <i>Lipids</i> , 2017 , 52, 119-127	1.6	10
45	Long-Term Effects of Docosahexaenoic Acid-Bound Phospholipids and the Combination of Docosahexaenoic Acid-Bound Triglyceride and Egg Yolk Phospholipid on Lipid Metabolism in Mice. <i>Journal of Ocean University of China</i> , 2018 , 17, 392-398	1	10
44	Oxidation evaluation of free astaxanthin and astaxanthin esters in Pacific white shrimp during iced storage and frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2226-2235	4.3	10
43	RECOGNITION AND AVOIDANCE OF ION SOURCE-GENERATED ARTIFACTS IN LIPIDOMICS ANALYSIS. <i>Mass Spectrometry Reviews</i> , 2022 , 41, 15-31	11	9
42	Enzymatic synthesis of lysophosphatidylcholine with n-3 polyunsaturated fatty acid from sn-glycero-3-phosphatidylcholine in a solvent-free system. <i>Food Chemistry</i> , 2017 , 226, 165-170	8.5	8
41	Arsenic Speciation of Edible Shrimp by High-Performance Liquid Chromatography-Inductively Coupled Plasma-Mass Spectrometry (HPLC-ICP-MS): Method Development and Health Assessment. <i>Analytical Letters</i> , 2019 , 52, 2266-2282	2.2	8
40	Effect of thermal processing towards lipid oxidation and non-enzymatic browning reactions of Antarctic krill (<i>Euphausia superba</i>) meal. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5257-5268	4.3	8
39	Digestion, Absorption, and Metabolism Characteristics of EPA-Enriched Phosphoethanolamine Plasmalogens Based on Gastrointestinal Functions in Healthy Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12786-12795	5.7	8
38	Kinetic interactions of nanocomplexes between astaxanthin esters with different molecular structures and β -lactoglobulin. <i>Food Chemistry</i> , 2021 , 335, 127633	8.5	8
37	Synthesis, stability and bioavailability of astaxanthin succinate diester. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3182-3189	4.3	8
36	Assessment of total and organic vanadium levels and their bioaccumulation in edible sea cucumbers: tissues distribution, inter-species-specific, locational differences and seasonal variations. <i>Environmental Geochemistry and Health</i> , 2016 , 38, 111-22	4.7	7
35	Fucoidan isolated from the sea cucumber <i>Acaudina molpadioides</i> improves insulin resistance in adipocytes via activating PKB/GLUT4 pathway. <i>European Food Research and Technology</i> , 2015 , 240, 753-761	2.4	7

34	The oxidation mechanism of phospholipids in Antarctic krill oil promoted by metal ions. <i>Food Chemistry</i> , 2020 , 333, 127448	8.5	7
33	Serum pharmacokinetics of choline, trimethylamine, and trimethylamine-N-oxide after oral gavage of phosphatidylcholines with different fatty acid compositions in mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 2217-2223	2.1	7
32	Enrichment, Distribution of Vanadium-Containing Protein in Vanadium-Enriched Sea Cucumber <i>Apostichopus japonicus</i> and the Ameliorative Effect on Insulin Resistance. <i>Biological Trace Element Research</i> , 2016 , 171, 167-75	4.5	7
31	Exogenous natural EPA-enriched phosphatidylcholine and phosphatidylethanolamine ameliorate lipid accumulation and insulin resistance activation of PPAR α in mice. <i>Food and Function</i> , 2020 , 11, 8248-8258	6.1	7
30	Identification of ceramide 2-aminoethylphosphonate molecular species from different aquatic products by NPLC/Q-Exactive-MS. <i>Food Chemistry</i> , 2020 , 304, 125425	8.5	6
29	Characterizing gangliosides in six sea cucumber species by HILIC-ESI-MS/MS. <i>Food Chemistry</i> , 2021 , 352, 129379	8.5	6
28	Recovery of brain DHA-containing phosphatidylserine and ethanolamine plasmalogen after dietary DHA-enriched phosphatidylcholine and phosphatidylserine in SAMP8 mice fed with high-fat diet. <i>Lipids in Health and Disease</i> , 2020 , 19, 104	4.4	5
27	Reaction Specificity of Phospholipase D Prepared from <i>Acinetobacter radioresistens</i> a2 in Transphosphatidylation. <i>Lipids</i> , 2018 , 53, 517-526	1.6	5
26	Purification and characterization of an alkaline protease from <i>Acetes chinensis</i> . <i>Journal of Ocean University of China</i> , 2005 , 4, 257-261	1	5
25	Dietary Supplementation with Exogenous Sea-Cucumber-Derived Ceramides and Glucosylceramides Alleviates Insulin Resistance in High-Fructose-Diet-Fed Rats by Upregulating the IRS/PI3K/Akt Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9178-9187	5.7	5
24	Preparation and effects on neuronal nutrition of plasmenylethonoamine and plasmanylcholine from the mussel. <i>Bioscience, Biotechnology and Biochemistry</i> , 2020 , 84, 380-392	2.1	5
23	Facile Fabrication of Highly Fluorescent N-Doped Carbon Quantum Dots Using an Ultrasonic-Assisted Hydrothermal Method: Optical Properties and Cell Imaging.. <i>ACS Omega</i> , 2021 , 6, 32904-32916	3.9	4
22	Lipidomics Approach in High-Fat-Diet-Induced Atherosclerosis Dyslipidemia Hamsters: Alleviation Using Ether-Phospholipids in Sea Urchin. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9167-9177	5.7	4
21	A comprehensive review of oyster peptides: Preparation, characterisation and bioactivities. <i>Reviews in Aquaculture</i> ,	8.9	4
20	Plasmalogen attenuates the development of hepatic steatosis and cognitive deficit through mechanism involving p75NTR inhibition. <i>Redox Biology</i> , 2021 , 43, 102002	11.3	4
19	Dietary astaxanthin: an excellent carotenoid with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-27	11.5	4
18	One-Pot Synthesis of Bright Blue Luminescent N-Doped GQDs: Optical Properties and Cell Imaging. <i>Nanomaterials</i> , 2021 , 11,	5.4	3
17	Absorbability of Astaxanthin Was Much Lower in Obese Mice Than in Normal Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11161-11169	5.7	3

16	Influence of oil matrixes on stability, antioxidant activity, bioaccessibility and bioavailability of astaxanthin ester. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1609-1617	4.3	3
15	Serum Levels of Glycosaminoglycans and Chondroitin Sulfate/Hyaluronic Acid Disaccharides as Diagnostic Markers for Liver Diseases. <i>Journal of Carbohydrate Chemistry</i> , 2015 , 34, 55-69	1.7	2
14	Comparative study on the digestion and absorption characteristics of n-3 LCPUFA-enriched phospholipids in the form of liposomes and emulsions. <i>Food Research International</i> , 2020 , 137, 109428	7	2
13	Discrimination of meat from fur-producing and food-providing animals using mass spectrometry-based proteomics. <i>Food Research International</i> , 2020 , 137, 109446	7	2
12	Lipid Degradation During Salt-Fermented Antarctic Krill Paste Processing and Their Relationship With Lipase and Phospholipase Activities. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700443	3	2
11	Preparation, characterization and antioxidant activity of astaxanthin esters with different molecular structures. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2576-2583	4.3	2
10	Effects of Dietary Supplementation with EPA-enriched Phosphatidylcholine and Phosphatidylethanolamine on Glycerophospholipid Profile in Cerebral Cortex of SAMP8 Mice fed with High-fat Diet. <i>Journal of Oleo Science</i> , 2021 , 70, 275-287	1.6	2
9	Sea urchin gangliosides exhibit neuritogenic effects in neuronal PC12 cells via TrkA- and TrkB-related pathways. <i>Bioscience, Biotechnology and Biochemistry</i> , 2021 , 85, 675-686	2.1	2
8	Ratiometric fluorescent nanosystem based on upconversion nanoparticles for histamine determination in seafood.. <i>Food Chemistry</i> , 2022 , 390, 133194	8.5	2
7	Exogenous phosphatidylglucoside alleviates cognitive impairment by improvement of neuroinflammation, and neurotrophin signaling. <i>Clinical and Translational Medicine</i> , 2021 , 11, e332	5.7	1
6	Comparison of the Digestion and Absorption Characteristics of Docosahexaenoic Acid-Acylated Astaxanthin Monoester and Diester in Mice. <i>Journal of Ocean University of China</i> , 2021 , 20, 973-984	1	1
5	Colon and gut microbiota greatly affect the absorption and utilization of astaxanthin derived from <i>Haematococcus pluvialis</i> . <i>Food Research International</i> , 2022 , 111324	7	1
4	Deep mining and quantification of oxidized cholesteryl esters discovers potential biomarkers involved in breast cancer by liquid chromatography-mass spectrometry.. <i>Journal of Chromatography A</i> , 2021 , 1663, 462764	4.5	0
3	Co-oxidation of Antarctic krill oil with whey protein and myofibrillar protein in oil-in-water emulsions. <i>Journal of Food Science</i> , 2020 , 85, 3797-3805	3.4	0
2	Characterization of Gangliosides in Three Sea Urchin Species by HILIC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7641-7651	5.7	0
1	Sea cucumber ether-phospholipids improve hepatic steatosis and enhance hypothalamic autophagy in high-fat diet-fed mice.. <i>Journal of Nutritional Biochemistry</i> , 2022 , 109032	6.3	0