

Wang Yuliu

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.

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 | RECOGNITION AND AVOIDANCE OF ION SOURCE-GENERATED ARTIFACTS IN LIPIDOMICS ANALYSIS. <i>Mass Spectrometry Reviews</i> , 2022 , 41, 15-31 | 11 | 9 |
| 86 | 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 |
| 85 | 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 |
| 84 | Ratiometric fluorescent nanosystem based on upconversion nanoparticles for histamine determination in seafood.. <i>Food Chemistry</i> , 2022 , 390, 133194 | 8.5 | 2 |
| 83 | 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 |
| 82 | 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 |
| 81 | One-Pot Synthesis of Bright Blue Luminescent N-Doped GQDs: Optical Properties and Cell Imaging. <i>Nanomaterials</i> , 2021 , 11, | 5.4 | 3 |
| 80 | 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 |
| 79 | Exogenous phosphatidylglucoside alleviates cognitive impairment by improvement of neuroinflammation, and neurotrophin signaling. <i>Clinical and Translational Medicine</i> , 2021 , 11, e332 | 5.7 | 1 |
| 78 | 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 |
| 77 | 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 |
| 76 | 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 |
| 75 | 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 |
| 74 | 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 |
| 73 | Kinetic interactions of nanocomplexes between astaxanthin esters with different molecular structures and lactoglobulin. <i>Food Chemistry</i> , 2021 , 335, 127633 | 8.5 | 8 |
| 72 | 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 |
| 71 | Influence of molecular structure of astaxanthin esters on their stability and bioavailability. <i>Food Chemistry</i> , 2021 , 343, 128497 | 8.5 | 15 |

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| 70 | 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 |
| 69 | 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 |
| 68 | 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 |
| 67 | Characterizing gangliosides in six sea cucumber species by HILIC-ESI-MS/MS. <i>Food Chemistry</i> , 2021 , 352, 129379 | 8.5 | 6 |
| 66 | Dietary astaxanthin: an excellent carotenoid with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-27 | 11.5 | 4 |
| 65 | 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 |
| 64 | 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 |
| 63 | The oxidation mechanism of phospholipids in Antarctic krill oil promoted by metal ions. <i>Food Chemistry</i> , 2020 , 333, 127448 | 8.5 | 7 |
| 62 | 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 |
| 61 | 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 |
| 60 | 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 |
| 59 | Comparative lipid profile of four edible shellfishes by UPLC-Triple TOF-MS/MS. <i>Food Chemistry</i> , 2020 , 310, 125947 | 8.5 | 24 |
| 58 | 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 |
| 57 | 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 |
| 56 | 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 |
| 55 | 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 |
| 54 | 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 |
| 53 | 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 |

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| 52 | 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 |
| 51 | Health benefits of dietary marine DHA/EPA-enriched glycerophospholipids. <i>Progress in Lipid Research</i> , 2019 , 75, 100997 | 14.3 | 92 |
| 50 | 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 |
| 49 | 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 |
| 48 | 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 |
| 47 | 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 |
| 46 | 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 |
| 45 | 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 |
| 44 | 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 |
| 43 | 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 |
| 42 | 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 |
| 41 | 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 |
| 40 | 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 |
| 39 | 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 |
| 38 | 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 |
| 37 | 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 |
| 36 | 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 |
| 35 | 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 |

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| 34 | 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 |
| 33 | Reaction Specificity of Phospholipase D Prepared from <i>Acinetobacter radioresistens</i> a2 in Transphosphatidylation. <i>Lipids</i> , 2018 , 53, 517-526 | 1.6 | 5 |
| 32 | 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 |
| 31 | 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 |
| 30 | 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 |
| 29 | 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 |
| 28 | Effects of dietary glucocerebrosides 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 |
| 27 | 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 |
| 26 | 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 |
| 25 | 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 |
| 24 | 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 |
| 23 | 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 |
| 22 | 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 |
| 21 | 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 |
| 20 | 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 |
| 19 | 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 |
| 18 | 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 |
| 17 | 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 |

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| 16 | 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 |
| 15 | Purification and identification of α B linked sialoglycoprotein and β B linked sialoglycoprotein in edible bird's nest. <i>European Food Research and Technology</i> , 2015 , 240, 389-397 | 3-4 | 14 |
| 14 | 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 |
| 13 | 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 | 3-4 | 7 |
| 12 | 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 |
| 11 | 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 |
| 10 | 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 |
| 9 | 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 |
| 8 | 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 |
| 7 | 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 |
| 6 | Isolation of cytotoxic glucocerebrosides 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 |
| 5 | 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 |
| 4 | 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 |
| 3 | 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 |
| 2 | 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 |
| 1 | A comprehensive review of oyster peptides: Preparation, characterisation and bioactivities. <i>Reviews in Aquaculture</i> , | 8.9 | 4 |