

Fang Chen

List of Publications by Year in descending order

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Version: 2024-02-01

62
papers

2,885
citations

185998

28
h-index

174990

52
g-index

64
all docs

64
docs citations

64
times ranked

4351
citing authors

#	ARTICLE	IF	CITATIONS
1	The gut microbiota as a target to control hyperuricemia pathogenesis: Potential mechanisms and therapeutic strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3979-3989.	5.4	92
2	The in-vitro digestion behaviors of micellar casein acting as wall materials in spray-dried microparticles: The relationships between colloidal calcium phosphate and the release of loaded blueberry anthocyanins. <i>Food Chemistry</i> , 2022, 375, 131864.	4.2	10
3	Pasteurized <i>Akkermansia muciniphila</i> Ameliorate the LPS-Induced Intestinal Barrier Dysfunction via Modulating AMPK and NF- κ B through TLR2 in Caco-2 Cells. <i>Nutrients</i> , 2022, 14, 764.	1.7	24
4	Glycated β -lactalbumin based micelles for quercetin delivery: Physicochemical stability and fate of simulated digestion. <i>Food Chemistry: X</i> , 2022, 13, 100257.	1.8	4
5	Proteomic Response of <i>Bacillus subtilis</i> Spores under High Pressure Combined with Moderate Temperature and Random Peptide Mixture LK Treatment. <i>Foods</i> , 2022, 11, 1123.	1.9	3
6	Protective Effects of Dietary Resveratrol against Chronic Low-Grade Inflammation Mediated through the Gut Microbiota in High-Fat Diet Mice. <i>Nutrients</i> , 2022, 14, 1994.	1.7	10
7	Shifts in autochthonous microbial diversity and volatile metabolites during the fermentation of chili pepper (<i>Capsicum frutescens</i> L.). <i>Food Chemistry</i> , 2021, 335, 127512.	4.2	77
8	Comprehensive investigation on volatile and non-volatile metabolites in broccoli juices fermented by animal- and plant-derived <i>Pediococcus pentosaceus</i> . <i>Food Chemistry</i> , 2021, 341, 128118.	4.2	24
9	Gut microbiota-derived inosine from dietary barley leaf supplementation attenuates colitis through PPAR β signaling activation. <i>Microbiome</i> , 2021, 9, 83.	4.9	101
10	Molecular Characterization and Functional Analysis of Two Steroidogenic Genes TSPO and SMAD4 in Yellow Catfish. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4505.	1.8	0
11	Acrylamide Induces Abnormal mtDNA Expression by Causing Mitochondrial ROS Accumulation, Biogenesis, and Dynamics Disorders. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7765-7776.	2.4	25
12	Transcriptional responses of four slc30a/znt family members and their roles in Zn homeostatic modulation in yellow catfish <i>Pelteobagrus fulvidraco</i> . <i>Biochimica Et Biophysica Acta - Gene Regulatory Mechanisms</i> , 2021, 1864, 194723.	0.9	9
13	Induced changes in bioactive compounds of broccoli juices after fermented by animal- and plant-derived <i>Pediococcus pentosaceus</i> . <i>Food Chemistry</i> , 2021, 357, 129767.	4.2	19
14	The effect of high pressure combined with moderate temperature and peptidoglycan fragments on spore inactivation. <i>Food Research International</i> , 2021, 148, 110615.	2.9	9
15	Dietary Barley Leaf Mitigates Tumorigenesis in Experimental Colitis-Associated Colorectal Cancer. <i>Nutrients</i> , 2021, 13, 3487.	1.7	5
16	Enhanced rehydration behaviors of micellar casein powder: The effects of high hydrostatic pressure treatments on micelle structures. <i>Food Research International</i> , 2021, 150, 110797.	2.9	7
17	Beneficial effects of ginger on prevention of obesity through modulation of gut microbiota in mice. <i>European Journal of Nutrition</i> , 2020, 59, 699-718.	1.8	110
18	Assessing the Effects of Ginger Extract on Polyphenol Profiles and the Subsequent Impact on the Fecal Microbiota by Simulating Digestion and Fermentation In Vitro. <i>Nutrients</i> , 2020, 12, 3194.	1.7	18

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19	Functional Analysis of Two Zinc (Zn) Transporters (ZIP3 and ZIP8) Promoters and Their Distinct Response to MTF1 and RREB1 in the Regulation of Zn Metabolism. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6135.	1.8	7
20	Masking the Perceived Astringency of Proanthocyanidins in Beverages Using Oxidized Starch Hydrogel Microencapsulation. <i>Foods</i> , 2020, 9, 756.	1.9	10
21	Suppression of High-Fat Diet-Induced Obesity by Platycodon Grandiflorus in Mice Is Linked to Changes in the Gut Microbiota. <i>Journal of Nutrition</i> , 2020, 150, 2364-2374.	1.3	17
22	Targeting the gut microbiota with resveratrol: a demonstration of novel evidence for the management of hepatic steatosis. <i>Journal of Nutritional Biochemistry</i> , 2020, 81, 108363.	1.9	74
23	<i>Food Frontiers</i> : An academically sponsored new journal. <i>Food Frontiers</i> , 2020, 1, 3-5.	3.7	1
24	Building of Pressure-Assisted Ultra-High Temperature System and Its Inactivation of Bacterial Spores. <i>Frontiers in Microbiology</i> , 2019, 10, 1275.	1.5	8
25	Use of liquid chromatography quadrupole time-of-flight mass spectrometry and metabolomic approach to discriminate coffee brewed by different methods. <i>Food Chemistry</i> , 2019, 286, 106-112.	4.2	38
26	New evidence on pectin-related instantaneous pressure softening mechanism of asparagus lettuce under high pressure processing. <i>Food Science and Technology International</i> , 2019, 25, 337-346.	1.1	9
27	Mechanism of inactivation of <i>Bacillus subtilis</i> spores by high pressure CO ₂ at high temperature. <i>Food Microbiology</i> , 2019, 82, 36-45.	2.1	11
28	Ginger prevents obesity through regulation of energy metabolism and activation of browning in high-fat diet-induced obese mice. <i>Journal of Nutritional Biochemistry</i> , 2019, 70, 105-115.	1.9	52
29	6-Gingerol, a Functional Polyphenol of Ginger, Promotes Browning through an AMPK-Dependent Pathway in 3T3-L1 Adipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 14056-14065.	2.4	57
30	Targeting the gut microbiota by dietary nutrients: A new avenue for human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 181-195.	5.4	38
31	Formation of heterocyclic amines in Chinese marinated meat: effects of animal species and ingredients (rock candy, soy sauce and rice wine). <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3967-3978.	1.7	21
32	Beneficial effects of ginger (<i>Zingiber officinale</i> Roscoe) on obesity and metabolic syndrome: a review. <i>Annals of the New York Academy of Sciences</i> , 2017, 1398, 83-98.	1.8	113
33	Acrylamide-induced neurotoxicity in primary astrocytes and microglia: Roles of the Nrf2-ARE and NF- κ B pathways. <i>Food and Chemical Toxicology</i> , 2017, 106, 25-35.	1.8	82
34	Effect of acrylamide-induced neurotoxicity in a primary astrocytes/microglial co-culture model. <i>Toxicology in Vitro</i> , 2017, 39, 119-125.	1.1	39
35	Suppression of Oxidative Stress and NF- κ B/MAPK Signaling by Lyophilized Black Raspberries for Esophageal Cancer Prevention in Rats. <i>Nutrients</i> , 2017, 9, 413.	1.7	34
36	The Reciprocal Interactions between Polyphenols and Gut Microbiota and Effects on Bioaccessibility. <i>Nutrients</i> , 2016, 8, 78.	1.7	573

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37	The gut microbiota: A treasure for human health. <i>Biotechnology Advances</i> , 2016, 34, 1210-1224.	6.0	158
38	The kinetics of the inhibition of acrylamide by glycine in potato model systems. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 548-554.	1.7	16
39	Dietary vitamin A supplementation improved reproductive performance by regulating ovarian expression of hormone receptors, caspase-3 and Fas in broiler breeders. <i>Poultry Science</i> , 2016, 95, 30-40.	1.5	27
40	Metabolism of Acrylamide: Interindividual and Interspecies Differences as Well as the Application as Biomarkers. <i>Current Drug Metabolism</i> , 2016, 17, 317-326.	0.7	29
41	The chemoprotection of a blueberry anthocyanin extract against the acrylamide-induced oxidative stress in mitochondria: unequivocal evidence in mice liver. <i>Food and Function</i> , 2015, 6, 3006-3012.	2.1	62
42	Dietary vitamin D3 requirement of Chinese yellow-feathered broilers. <i>Poultry Science</i> , 2015, 94, 2210-2220.	1.5	13
43	Proteome Differences in Placenta and Endometrium between Normal and Intrauterine Growth Restricted Pig Fetuses. <i>PLoS ONE</i> , 2015, 10, e0142396.	1.1	41
44	Development of thirty-four novel polymorphic microsatellite markers in <i>Coilia ectenes</i> (Clupeiformes). <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf</i> 37-43.	0.4	1
45	Protective effects of anthocyanins against oxidative stress induced by acrylamide in human MDA-MB-231 cells. <i>FASEB Journal</i> , 2013, 27, lb322.	0.2	0
46	Textural Changes of Yellow Peach in Pouches Processed by High Hydrostatic Pressure and Thermal Processing During Storage. <i>Food and Bioprocess Technology</i> , 2012, 5, 3170-3180.	2.6	29
47	A review of sample preparation methods for the pesticide residue analysis in foods. <i>Open Chemistry</i> , 2012, 10, 900-925.	1.0	54
48	Development of thirty-four novel polymorphic microsatellite markers in <i>Coilia ectenes</i> (Clupeiformes). <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf</i> e37-43.	0.4	0
49	ENERGY REQUIREMENT AND QUALITY ASPECTS OF CHINESE JUJUBE (<i>ZIZYPHUS JUJUBA MILLER</i>) IN HOT AIR DRYING FOLLOWED BY MICROWAVE DRYING. <i>Journal of Food Process Engineering</i> , 2011, 34, 491-510.	1.5	30
50	Ionic Liquid-Based Ultrasound-Assisted Extraction of Chlorogenic Acid from <i>Lonicera japonica</i> Thunb. <i>Chromatographia</i> , 2011, 73, 129-133.	0.7	23
51	Isolation, identification, and color characterization of cyanidin-3-glucoside and cyanidin-3-sophoroside from red raspberry. <i>European Food Research and Technology</i> , 2008, 226, 395-403.	1.6	16
52	High correlation of methylglyoxal with acrylamide formation in glucose/asparagine Maillard reaction model. <i>European Food Research and Technology</i> , 2008, 226, 1301-1307.	1.6	19
53	Correlation of methylglyoxal with acrylamide formation in fructose/asparagine Maillard reaction model system. <i>Food Chemistry</i> , 2008, 108, 885-890.	4.2	23
54	Quantitative analysis of acrylamide in tea by liquid chromatography coupled with electrospray ionization tandem mass spectrometry. <i>Food Chemistry</i> , 2008, 108, 760-767.	4.2	58

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55	Optimization of ultrasound-assisted extraction of anthocyanins in red raspberries and identification of anthocyanins in extract using high-performance liquid chromatography–mass spectrometry. <i>Ultrasonics Sonochemistry</i> , 2007, 14, 767-778.	3.8	226
56	Kinetic analysis of the degradation and its color change of cyanidin-3-glucoside exposed to pulsed electric field. <i>European Food Research and Technology</i> , 2007, 224, 597-603.	1.6	40
57	Optimization of microwave-assisted extraction of anthocyanins in red raspberries and identification of anthocyanin of extracts using high-performance liquid chromatography – mass spectrometry. <i>European Food Research and Technology</i> , 2007, 225, 511-523.	1.6	88
58	Optimising enzymatic maceration in pretreatment of carrot juice concentrate by response surface methodology. <i>International Journal of Food Science and Technology</i> , 2006, 41, 1082-1089.	1.3	20
59	Inactivation and reactivation of horseradish peroxidase treated with supercritical carbon dioxide. <i>European Food Research and Technology</i> , 2006, 222, 105-111.	1.6	21
60	Kinetic analysis of non-enzymatic browning in carrot juice concentrate during storage. <i>European Food Research and Technology</i> , 2006, 223, 282-289.	1.6	75
61	Change of polyphenol oxidase activity, color, and browning degree during storage of cloudy apple juice treated by supercritical carbon dioxide. <i>European Food Research and Technology</i> , 2006, 223, 427-432.	1.6	55
62	Inactivation and kinetic model for the <i>Escherichia coli</i> treated by a co-axial pulsed electric field. <i>European Food Research and Technology</i> , 2005, 221, 752-758.	1.6	28