

# Jiu-Liang Zhang

## List of Publications by Citations

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53  
papers

871  
citations

17  
h-index

27  
g-index

57  
ext. papers

1,170  
ext. citations

5.4  
avg, IF

4.55  
L-index

#	Paper	IF	Citations
53	Biochemical properties, antibacterial and cellular antioxidant activities of buckwheat honey in comparison to manuka honey. <i>Food Chemistry</i> , <b>2018</b> , 252, 243-249	8.5	81
52	Apoptosis in human hepatoma HepG2 cells induced by corn peptides and its anti-tumor efficacy in H22 tumor bearing mice. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 51, 297-305	4.7	64
51	Effects of anthocyanins from purple sweet potato ( <i>Ipomoea batatas</i> L. cultivar Eshu No. 8) on the serum uric acid level and xanthine oxidase activity in hyperuricemic mice. <i>Food and Function</i> , <b>2015</b> , 6, 3045-55	6.1	58
50	Curcumin liposomes prepared with milk fat globule membrane phospholipids and soybean lecithin. <i>Journal of Dairy Science</i> , <b>2016</b> , 99, 1780-1790	4	57
49	Anti-diabetic effects of polysaccharides from <i>Talinum triangulare</i> in streptozotocin (STZ)-induced type 2 diabetic male mice. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 72, 575-9	7.9	46
48	Comparison and screening of bioactive phenolic compounds in different blueberry cultivars: Evaluation of anti-oxidation and $\alpha$ -glucosidase inhibition effect. <i>Food Research International</i> , <b>2017</b> , 100, 312-324	7	36
47	Characterization and hepatoprotective activity of anthocyanins from purple sweet potato ( <i>Ipomoea batatas</i> L. cultivar Eshu No. 8). <i>Journal of Food and Drug Analysis</i> , <b>2017</b> , 25, 607-618	7	31
46	Structural analysis and antitussive evaluation of five novel esters of verticinone and bile acids. <i>Steroids</i> , <b>2009</b> , 74, 424-34	2.8	30
45	Antitumor efficacy in H22 tumor bearing mice and immunoregulatory activity on RAW 264.7 macrophages of polysaccharides from <i>Talinum triangulare</i> . <i>Food and Function</i> , <b>2014</b> , 5, 2183-93	6.1	26
44	Screening of effective xanthine oxidase inhibitors in dietary anthocyanins from purple sweet potato ( <i>Ipomoea batatas</i> L. Cultivar Eshu No.8) and deciphering of the underlying mechanisms in vitro. <i>Journal of Functional Foods</i> , <b>2017</b> , 36, 102-111	5.1	26
43	Highly Acylated Anthocyanins from Purple Sweet Potato ( <i>Ipomoea batatas</i> L.) Alleviate Hyperuricemia and Kidney Inflammation in Hyperuricemic Mice: Possible Attenuation Effects on Allopurinol. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6202-6211	5.7	25
42	Enhanced anti-inflammatory effects of DHA and quercetin in lipopolysaccharide-induced RAW264.7 macrophages by inhibiting NF- $\kappa$ B and MAPK activation. <i>Molecular Medicine Reports</i> , <b>2016</b> , 14, 499-508	2.9	25
41	Evaluation of structure and bioprotective activity of key high molecular weight acylated anthocyanin compounds isolated from the purple sweet potato ( <i>Ipomoea batatas</i> L. cultivar Eshu No.8). <i>Food Chemistry</i> , <b>2018</b> , 241, 23-31	8.5	24
40	Corn peptides protect against thioacetamide-induced hepatic fibrosis in rats. <i>Journal of Medicinal Food</i> , <b>2013</b> , 16, 912-9	2.8	24
39	C-ring cleavage metabolites of catechin and epicatechin enhanced antioxidant activities through intestinal microbiota. <i>Food Research International</i> , <b>2020</b> , 135, 109271	7	23
38	Isolation and identification of two major acylated anthocyanins from purple sweet potato ( <i>Ipomoea batatas</i> L. cultivar Eshu No. 8) by UPLC-QTOF-MS/MS and NMR. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1932-1941	3.8	19
37	A comparative study on the adsorption and desorption characteristics of flavonoids from honey by six resins. <i>Food Chemistry</i> , <b>2018</b> , 268, 424-430	8.5	18

36	Separation and Characterization of Phenolamines and Flavonoids from Rape Bee Pollen, and Comparison of Their Antioxidant Activities and Protective Effects Against Oxidative Stress. <i>Molecules</i> , <b>2020</b> , 25,	4.8	16
35	Inhibitory effect of Gardenblue blueberry ( <i>Vaccinium ashei</i> Reade) anthocyanin extracts on lipopolysaccharide-stimulated inflammatory response in RAW 264.7 cells. <i>Journal of Zhejiang University: Science B</i> , <b>2016</b> , 17, 425-36	4.5	15
34	Addictive evaluation of cholic acid-verticinone ester, a potential cough therapeutic agent with agonist action of opioid receptor. <i>Acta Pharmacologica Sinica</i> , <b>2009</b> , 30, 559-66	8	15
33	Application of a Novel Phage LPSEYT for Biological Control of in Foods. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	14
32	Procyanidin from peanut skin induces antiproliferative effect in human prostate carcinoma cells DU145. <i>Chemico-Biological Interactions</i> , <b>2018</b> , 288, 12-23	5	14
31	Beneficial Effects of Poplar Buds on Hyperglycemia, Dyslipidemia, Oxidative Stress, and Inflammation in Streptozotocin-Induced Type-2 Diabetes. <i>Journal of Immunology Research</i> , <b>2018</b> , 2018, 7245956	4.5	14
30	Identification and mechanism of effective components from rape ( <i>Brassica napus</i> L.) bee pollen on serum uric acid level and xanthine oxidase activity. <i>Journal of Functional Foods</i> , <b>2018</b> , 47, 241-251	5.1	13
29	Hypouricemic effect in hyperuricemic mice and xanthine oxidase inhibitory mechanism of dietary anthocyanins from purple sweet potato ( <i>Ipomoea batatas</i> L.). <i>Journal of Functional Foods</i> , <b>2020</b> , 73, 104151	5.1	13
28	Effect of ultrasonic and ball-milling treatment on cell wall, nutrients, and antioxidant capacity of rose ( <i>Rosa rugosa</i> ) bee pollen, and identification of bioactive components. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 5350-5357	4.3	12
27	Study on interaction between human salivary $\alpha$ -amylase and sorghum procyanidin tetramer: Binding characteristics and structural analysis. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 1136-1141	7.9	12
26	High performance liquid chromatography (HPLC) fingerprints and primary structure identification of corn peptides by HPLC-diode array detection and HPLC-electrospray ionization tandem mass spectrometry. <i>Journal of Food and Drug Analysis</i> , <b>2016</b> , 24, 95-104	7	11
25	Stability and antioxidant activity of anthocyanins from purple sweet potato ( <i>Ipomoea batatas</i> L. cultivar Eshu No. 8) subjected to simulated <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2604-2614	3.8	10
24	Protective effect of extract of <i>Mauremys mutica</i> against cyclophosphamide (CY)-induced suppression of immune function in mice. <i>Food and Agricultural Immunology</i> , <b>2016</b> , 27, 577-588	2.9	10
23	Interaction mechanism between $\beta$ -glucosidase and A-type trimer procyanidin revealed by integrated spectroscopic analysis techniques. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 143, 173-180	7.9	9
22	Anti-alcoholic effects of honeys from different floral origins and their correlation with honey chemical compositions. <i>Food Chemistry</i> , <b>2019</b> , 286, 608-615	8.5	9
21	Low HDL-C predicts risk and PCI outcomes in the Han Chinese population. <i>Atherosclerosis</i> , <b>2013</b> , 226, 193-7	3.1	8
20	Synergistic inhibitory effects of procyanidin B and catechin on acrylamide in food matrix. <i>Food Chemistry</i> , <b>2019</b> , 296, 94-99	8.5	6
19	Combination of honey with metformin enhances glucose metabolism and ameliorates hepatic and nephritic dysfunction in STZ-induced diabetic mice. <i>Food and Function</i> , <b>2019</b> , 10, 7576-7587	6.1	6

18	Anthocyanin extracts of lingonberry ( <i>Vaccinium vitis-idaea</i> L.) attenuate serum lipids and cholesterol metabolism in HCD-induced hypercholesterolaemic male mice. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1576-1587	3.8	5
17	Interaction between sorghum procyanidin tetramers and the catalytic region of glucosyltransferases-I from <i>Streptococcus mutans</i> UA159. <i>Food Research International</i> , <b>2018</b> , 112, 152-159	3.7	5
16	lncRNA HOXB-AS3 protects doxorubicin-induced cardiotoxicity by targeting miRNA-875-3p. <i>Experimental and Therapeutic Medicine</i> , <b>2020</b> , 19, 1388-1392	2.1	4
15	Inhibition mechanism of diacylated anthocyanins from purple sweet potato ( <i>Ipomoea batatas</i> L.) against $\alpha$ -amylase and $\alpha$ -glucosidase. <i>Food Chemistry</i> , <b>2021</b> , 359, 129934	8.5	4
14	Targets and mechanisms of dietary anthocyanins to combat hyperglycemia and hyperuricemia: a comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-25	11.5	3
13	Peanut skin extract ameliorates high-fat diet-induced atherosclerosis by regulating lipid metabolism, inflammation reaction and gut microbiota in ApoE mice.. <i>Food Research International</i> , <b>2022</b> , 154, 111014	7	3
12	Intervention on immunodeficiency mice and structural identification of enzymatic peptides from <i>Mauremys mutica</i> and <i>Cuora trifasciata</i> . <i>Journal of Ethnopharmacology</i> , <b>2019</b> , 241, 111920	5	2
11	Comparisons of carbohydrate-utilizing enzymes inhibitory effects and chemical profiles of five deeply colored food extracts. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13069	3.3	2
10	NS1643 enhances ionic currents in a G604S-WT hERG co-expression system associated with long QT syndrome 2. <i>Clinical and Experimental Pharmacology and Physiology</i> , <b>2017</b> , 44, 1125-1133	3	2
9	Widely targeted metabolomics analysis reveals the effect of fermentation on the chemical composition of bee pollen.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131908	8.5	2
8	Enzymolysis peptides from <i>Mauremys mutica</i> plastron improve the disorder of neurotransmitter system and facilitate sleep-promoting in the PCPA-induced insomnia mice. <i>Journal of Ethnopharmacology</i> , <b>2021</b> , 274, 114047	5	2
7	Protective effect of procyanidin A-type dimers against HO-induced oxidative stress in prostate DU145 cells through the MAPKs signaling pathway. <i>Life Sciences</i> , <b>2021</b> , 266, 118908	6.8	2
6	No genetic alterations in infants from intracytoplasmic sperm injection in combination with artificial oocyte activation: a pilot study. <i>Chinese Medical Journal</i> , <b>2014</b> , 127, 383-5	2.9	2
5	Black rice anthocyanins alleviate hyperuricemia in mice: Possible inhibitory effects on xanthine oxidase activity by cyanidin 3-O-glucoside. <i>Journal of Cereal Science</i> , <b>2022</b> , 104, 103406	3.8	1
4	Procyanidin A and its digestive products prevent acrylamide-induced intestinal barrier dysfunction the MAPK-mediated MLCK pathway. <i>Food and Function</i> , <b>2021</b> , 12, 11956-11965	6.1	1
3	Triterpenoid acids from medicinal mushroom <i>Inonotus obliquus</i> (Chaga) alleviate hyperuricemia and inflammation in hyperuricemic mice: Possible inhibitory effects on xanthine oxidase activity. <i>Journal of Food Biochemistry</i> , <b>2021</b> , e13932	3.3	1
2	The underlying mechanism of A-type procyanidins from peanut skin on DSS-induced ulcerative colitis mice by regulating gut microbiota and metabolism.. <i>Journal of Food Biochemistry</i> , <b>2022</b> , e14103	3.3	1
1	Metabolomics reveals that phenolamides are the main chemical components contributing to the anti-tyrosinase activity of bee pollen.. <i>Food Chemistry</i> , <b>2022</b> , 389, 133071	8.5	0

