

# Jiu-Liang Zhang

## 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.

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 | 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         |
| 52 | 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         |
| 51 | 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         |
| 50 | 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         |
| 49 | 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         |
| 48 | 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         |
| 47 | 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         |
| 46 | 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         |
| 45 | 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         |
| 44 | 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         |
| 43 | 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        |
| 42 | Application of a Novel Phage LPSEYT for Biological Control of in Foods. <i>Microorganisms</i> , <b>2020</b> , 8,   | 4.9  | 14        |
| 41 | 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        |
| 40 | 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         |
| 39 | Interaction mechanism between $\alpha$ -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         |
| 38 | 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         |
| 37 | 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        |

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|----|--|-----|----|
| 36 | 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  |
| 35 | Highly Acylated Anthocyanins from Purple Sweet Potato (Ipomoea batatas 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 |
| 34 | Stability and antioxidant activity of anthocyanins from purple sweet potato (Ipomoea batatas L. cultivar Eshu No. 8) subjected to simulated in vitro gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2604-2614     | 3.8 | 10 |
| 33 | Effect of ultrasonic and ball-milling treatment on cell wall, nutrients, and antioxidant capacity of rose (Rosa rugosa) 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 |
| 32 | Intervention on immunodeficiency mice and structural identification of enzymatic peptides from Mauremys mutica and Cuora trifasciata. <i>Journal of Ethnopharmacology</i> , <b>2019</b> , 241, 111920  | 5   | 2  |
| 31 | 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  |
| 30 | 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  |
| 29 | 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  |
| 28 | Anthocyanin extracts of lingonberry (Vaccinium vitis-idaea 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  |
| 27 | Isolation and identification of two major acylated anthocyanins from purple sweet potato (Ipomoea batatas 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 |
| 26 | 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 |
| 25 | 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 |
| 24 | Evaluation of structure and bioprotective activity of key high molecular weight acylated anthocyanin compounds isolated from the purple sweet potato (Ipomoea batatas L. cultivar Eshu No.8). <i>Food Chemistry</i> , <b>2018</b> , 241, 23-31                                 | 8.5 | 24 |
| 23 | 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 |
| 22 | Identification and mechanism of effective components from rape (Brassica napus 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 |
| 21 | 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 |
| 20 | Interaction between sorghum procyanidin tetramers and the catalytic region of glucosyltransferases-I from Streptococcus mutans UA159. <i>Food Research International</i> , <b>2018</b> , 112, 152-159  | 7.9 | 5  |
| 19 | 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 |

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|----|---|-----|----|
| 18 | 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 |
| 17 | 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 |
| 16 | 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  |
| 15 | 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 |
| 14 | 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 |
| 13 | 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 |
| 12 | 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 |
| 11 | 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 |
| 10 | 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 |
| 9  | 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 |
| 8  | 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 |
| 7  | 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 |
| 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  | 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 |
| 4  | 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  |
| 3  | 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 |
| 2  | 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 |
| 1  | 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 |

