

List of Publications by Year in descending order

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ΓινλΤι

#	Article	IF	CITATIONS
1	Maple Syrup Phytochemicals Include Lignans, Coumarins, a Stilbene, and Other Previously Unreported Antioxidant Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2010, 58, 11673-11679.	5.2	152
2	Eugenia jambolana Lam. Berry Extract Inhibits Growth and Induces Apoptosis of Human Breast Cancer but Not Non-Tumorigenic Breast Cells. Journal of Agricultural and Food Chemistry, 2009, 57, 826-831.	5.2	119
3	Further Investigation into Maple Syrup Yields 3 New Lignans, a New Phenylpropanoid, and 26 Other Phytochemicals. Journal of Agricultural and Food Chemistry, 2011, 59, 7708-7716.	5.2	102
4	Identification and Bioactivities of Resveratrol Oligomers and Flavonoids from Carex folliculata Seeds. Journal of Agricultural and Food Chemistry, 2009, 57, 7282-7287.	5.2	100
5	Urolithins Attenuate LPS-Induced Neuroinflammation in BV2Microglia via MAPK, Akt, and NF-κB Signaling Pathways. Journal of Agricultural and Food Chemistry, 2018, 66, 571-580.	5.2	96
6	α-Glucosidase Inhibitory Hydrolyzable Tannins from <i>Eugenia jambolana</i> Seeds. Journal of Natural Products, 2012, 75, 1505-1509.	3.0	73
7	Phenolic mediated anti-inflammatory properties of a maple syrup extract in RAW 264.7 murine macrophages. Journal of Functional Foods, 2014, 6, 126-136.	3.4	55
8	Jamun (<i>Eugenia jambolana</i> Lam.) Fruit Extract Prevents Obesity by Modulating the Gut Microbiome in Highâ€Fatâ€Đietâ€Fed Mice. Molecular Nutrition and Food Research, 2019, 63, e1801307.	3.3	46
9	Bafilomycins and Odoriferous Sesquiterpenoids from <i>Streptomyces albolongus</i> Isolated from <i>Elephas maximus</i> Feces. Journal of Natural Products, 2016, 79, 799-805.	3.0	43
10	Chemical characterization and anti-hyperglycaemic effects of polyphenol enriched longan (Dimocarpus longan Lour.) pericarp extracts. Journal of Functional Foods, 2015, 13, 314-322.	3.4	41
11	Officimalonic acids Aâ^'H, lanostane triterpenes from the fruiting bodies of Fomes officinalis. Phytochemistry, 2016, 130, 193-200.	2.9	38
12	Structures and biological activities of the triterpenoids and sesquiterpenoids from Alisma orientale. Phytochemistry, 2016, 131, 150-157.	2.9	35
13	Phloroglucinol Derivatives with Protein Tyrosine Phosphatase 1B Inhibitory Activities from Eugenia jambolana Seeds. Journal of Natural Products, 2017, 80, 544-550.	3.0	29
14	Diastaphenazine, a new dimeric phenazine from an endophytic Streptomyces diastaticus subsp. ardesiacus. Journal of Antibiotics, 2015, 68, 210-212.	2.0	27
15	Chemical composition and anti-hyperglycaemic effects of triterpenoid enriched Eugenia jambolana Lam. berry extract. Journal of Functional Foods, 2017, 28, 1-10.	3.4	27
16	Hypoglycemic and hypolipidemic effects of triterpenoid-enriched Jamun (<i>Eugenia jambolana</i>) Tj ETQq0 0 () rgBT /Ov	erlock 10 Tf 5
15	Guavinoside B from <i>Psidium guajava</i> alleviates acetaminophen-induced liver		0.4

17	injury <i>via</i> regulating the Nrf2 and JNK signaling pathways. Food and Function, 2020, 11, 8297-8308.	4.6	24
18	New Sesquiterpenoids from <i>Eugenia jambolana</i> Seeds and Their Anti-microbial Activities. Journal of Agricultural and Food Chemistry, 2017, 65, 10214-10222.	5.2	22

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19	Phenolics from <i>Eugenia jambolana</i> seeds with advanced glycation endproduct formation and alpha-glucosidase inhibitory activities. Food and Function, 2018, 9, 4246-4254.	4.6	22
20	The crude guava polysaccharides ameliorate high-fat diet-induced obesity in mice via reshaping gut microbiota. International Journal of Biological Macromolecules, 2022, 213, 234-246.	7.5	22
21	New Acylated Phenolic Glycosides with ROS-Scavenging Activity from <i>Psidium guajava</i> Leaves. Journal of Agricultural and Food Chemistry, 2019, 67, 11089-11098.	5.2	18
22	Jiangrines A–F and Jiangolide from an Actinobacterium, <i>Jiangella gansuensis</i> . Journal of Natural Products, 2014, 77, 2605-2610.	3.0	17
23	New antimicrobial terpenoids and phloroglucinol glucosides from Syzygium szemaoense. Bioorganic Chemistry, 2020, 103, 104242.	4.1	17
24	Glucitol-core containing gallotannins-enriched red maple (Acer rubrum) leaves extract alleviated obesity via modulating short-chain fatty acid production in high-fat diet-fed mice. Journal of Functional Foods, 2020, 70, 103970.	3.4	15
25	Chemical Characterization and Hepatoprotective Effects of a Standardized Triterpenoid-Enriched Guava Leaf Extract. Journal of Agricultural and Food Chemistry, 2021, 69, 3626-3637.	5.2	14
26	Discovery of Anti-TNBC Agents Targeting PTP1B: Total Synthesis, Structure–Activity Relationship, <i>In Vitro</i> and <i>In Vivo</i> Investigations of Jamunones. Journal of Medicinal Chemistry, 2021, 64, 6008-6020.	6.4	14
27	Brassinosteroid analogues from the fruiting bodies of Laetiporus sulphureus and their anti-inflammatory activity. Steroids, 2019, 151, 108468.	1.8	12
28	Structure of Anthocyanins from Eugenia Jambolana Fruit. Natural Product Communications, 2009, 4, 1934578X0900400.	0.5	11
29	Comparative analysis of fecal metabolite profiles in HFD-induced obese mice after oral administration of huangjinya green tea extract. Food and Chemical Toxicology, 2020, 145, 111744.	3.6	11
30	A unique macrolactam derivative via a [4+6]-cycloaddition from Streptomyces niveus. Bioorganic and Medicinal Chemistry Letters, 2016, 26, 1599-1604.	2.2	10
31	Piptolinic acids F–J, five new lanostane-type triterpenoids from Piptoporus betulinus. Natural Product Research, 2019, 33, 3044-3051.	1.8	10
32	Structure of anthocyanins from Eugenia jambolana fruit. Natural Product Communications, 2009, 4, 217-9.	0.5	10
33	Structure determination of two new nerolidolâ€ŧype sesquiterpenoids from the soil actinomycete <i>Streptomyces scopuliridis</i> . Magnetic Resonance in Chemistry, 2016, 54, 606-609.	1.9	8
34	Barringtogenol C-type Triterpenoid Saponins from the Stem Bark of Norway Maple (Acer Platanoides). Planta Medica, 2020, 86, 70-77.	1.3	8
35	New anti-inflammatory withanolides from Physalis pubescens fruit. Fìtoterapìâ, 2020, 146, 104692.	2.2	7
36	Hypoglycemic effects of Fu-Pen-Zi (Rubus chingii Hu) fruit extracts in streptozotocin-induced type 1 diabetic mice, Journal of Functional Foods, 2021, 87, 104837.	3.4	5

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37	Chemical Composition and Biological Effects of Maple Syrup. ACS Symposium Series, 2012, , 323-333.	0.5	3
38	Chemical characterization, antiproliferative and antifungal activities of Clinacanthus nutans. Fìtoterapìâ, 2021, 155, 105061.	2.2	2
39	Discovery, preparation and characterization of lipid-lowering alkylphenol derivatives from Syzygium jambos fruit. Food Chemistry, 2022, 396, 133668.	8.2	2
40	New Monoterpene Acid and Gallic Acid Glucose Esters with Anti-Inflammatory Activity from Blue Gum (<i>Eucalyptus globulus</i>) Leaves. Journal of Agricultural and Food Chemistry, 2022, , .	5.2	1
41	Oxazolomycins produced by Streptomyces glaucus and their cytotoxic activity. RSC Advances, 2021, 11, 35011-35019.	3.6	0