

# Yuehua Wang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3325274/publications.pdf>

Version: 2024-02-01

42  
papers

1,379  
citations

304743

22  
h-index

345221

36  
g-index

43  
all docs

43  
docs citations

43  
times ranked

1542  
citing authors

#	ARTICLE	IF	CITATIONS
1	Blueberry polyphenols extract as a potential prebiotic with anti-obesity effects on C57BL/6 J mice by modulating the gut microbiota. <i>Journal of Nutritional Biochemistry</i> , 2019, 64, 88-100.	4.2	199
2	Comparison of polyphenol, anthocyanin and antioxidant capacity in four varieties of <i>Lonicera caerulea</i> berry extracts. <i>Food Chemistry</i> , 2016, 197, 522-529.	8.2	83
3	Comparative transcriptome analysis of genes involved in anthocyanin synthesis in blueberry. <i>Plant Physiology and Biochemistry</i> , 2018, 127, 561-572.	5.8	76
4	<i>Lonicera caerulea</i> L. Polyphenols Alleviate Oxidative Stress-Induced Intestinal Environment Imbalance and Lipopolysaccharide-Induced Liver Injury in HFD-Fed Rats by Regulating the Nrf2/HO-1/NQO1 and MAPK Pathways. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1901315.	3.3	56
5	Bioactive flavonoids from <i>Rubus corchorifolius</i> inhibit $\alpha$ -glucosidase and $\alpha$ -amylase to improve postprandial hyperglycemia. <i>Food Chemistry</i> , 2021, 341, 128149.	8.2	55
6	Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and $\beta$ -glucosidase activities, color, and antioxidant activities of blueberry ( <i>Vaccinium</i> Spp.) puree. <i>Food Chemistry</i> , 2021, 342, 128564.	8.2	54
7	Blueberry Malvidin-3-galactoside Suppresses Hepatocellular Carcinoma by Regulating Apoptosis, Proliferation, and Metastasis Pathways <i>In Vivo</i> and <i>In Vitro</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 625-636.	5.2	52
8	Combined effect of ultrasound, heat, and pressure on <i>Escherichia coli</i> O157:H7, polyphenol oxidase activity, and anthocyanins in blueberry ( <i>Vaccinium corymbosum</i> ) juice. <i>Ultrasonics Sonochemistry</i> , 2017, 37, 251-259.	8.2	50
9	Identification of Cyanidin-3-arabinoside Extracted from Blueberry as a Selective Protein Tyrosine Phosphatase 1B Inhibitor. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13624-13634.	5.2	49
10	Effect of <i>In Vitro</i> Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7016-7024.	5.2	46
11	Effects on the color, taste, and anthocyanins stability of blueberry wine by different contents of mannoprotein. <i>Food Chemistry</i> , 2019, 279, 63-69.	8.2	44
12	Effect of Blueberry Anthocyanin-Rich Extracts on Peripheral and Hippocampal Antioxidant Defensiveness: The Analysis of the Serum Fatty Acid Species and Gut Microbiota Profile. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3658-3666.	5.2	42
13	Chicory inulin ameliorates type 2 diabetes mellitus and suppresses JNK and MAPK pathways in vivo and in vitro. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600673.	3.3	39
14	Modulation of <i>Actinidia arguta</i> fruit ripening by three ethylene biosynthesis inhibitors. <i>Food Chemistry</i> , 2015, 173, 405-413.	8.2	38
15	A sub-freshness monitoring chitosan/starch-based colorimetric film for improving color recognition accuracy via controlling the pH value of the film-forming solution. <i>Food Chemistry</i> , 2022, 388, 132975.	8.2	36
16	Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. <i>Food Chemistry</i> , 2020, 318, 126484.	8.2	33
17	Cyanidin-3-O-glucoside and its phenolic metabolites ameliorate intestinal diseases via modulating intestinal mucosal immune system: potential mechanisms and therapeutic strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1629-1647.	10.3	29
18	Serum Ceramide Reduction by Blueberry Anthocyanin-Rich Extract Alleviates Insulin Resistance in Hyperlipidemia Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8185-8194.	5.2	28

#	ARTICLE	IF	CITATIONS
19	Improving effects of three selected co-pigments on fermentation, color stability, and anthocyanins content of blueberry wine. <i>LWT - Food Science and Technology</i> , 2022, 156, 113070.	5.2	27
20	Preparative Purification of Polyphenols from <i>Aronia melanocarpa</i> (Chokeberry) with Cellular Antioxidant and Antiproliferative Activity. <i>Molecules</i> , 2018, 23, 139.	3.8	26
21	<i>Lonicera caerulea</i> berry extract attenuates lipopolysaccharide induced inflammation in BRL-3A cells: Oxidative stress, energy metabolism, hepatic function. <i>Journal of Functional Foods</i> , 2016, 24, 1-10.	3.4	25
22	Beneficial effects of <i>Aronia melanocarpa</i> berry extract on hepatic insulin resistance in type 2 diabetes mellitus rats. <i>Journal of Food Science</i> , 2020, 85, 1307-1318.	3.1	24
23	Gut Microbiota Modulation by Polyphenols from <i>Aronia melanocarpa</i> of LPS-Induced Liver Diseases in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3312-3325.	5.2	24
24	Polyphenol-rich blue honeysuckle extract alleviates silica-induced lung fibrosis by modulating Th immune response and NRF2/HO-1 MAPK signaling. <i>Journal of Functional Foods</i> , 2019, 53, 176-186.	3.4	23
25	Current knowledge of anthocyanin metabolism in the digestive tract: absorption, distribution, degradation, and interconversion. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5953-5966.	10.3	22
26	Malvidin-3-galactoside from blueberry suppresses the growth and metastasis potential of hepatocellular carcinoma cell Huh-7 by regulating apoptosis and metastases pathways. <i>Food Science and Human Wellness</i> , 2020, 9, 136-145.	4.9	21
27	Schisantherin A alleviated alcohol-induced liver injury by the regulation of alcohol metabolism and NF- $\kappa$ B pathway. <i>Experimental Animals</i> , 2018, 67, 451-461.	1.1	18
28	Blueberry malvidin-3-galactoside modulated gut microbial dysbiosis and microbial TCA cycle KEGG pathway disrupted in a liver cancer model induced by HepG2 cells. <i>Food Science and Human Wellness</i> , 2020, 9, 245-255.	4.9	18
29	Effects of <i>Lonicera caerulea</i> berry extract on lipopolysaccharide-induced toxicity in rat liver cells: Antioxidant, anti-inflammatory, and anti-apoptotic activities. <i>Journal of Functional Foods</i> , 2017, 33, 217-226.	3.4	17
30	<i>Lonicera caerulea</i> berry extract suppresses lipopolysaccharide-induced inflammation via Toll-like receptor and oxidative stress-associated mitogen-activated protein kinase signaling. <i>Food and Function</i> , 2016, 7, 4267-4277.	4.6	16
31	Combinatorial effect of blueberry extracts and oxaliplatin in human colon cancer cells. <i>Journal of Cellular Physiology</i> , 2019, 234, 17242-17253.	4.1	16
32	Polyphenol-rich blue honeysuckle extract alleviates silica particle-induced inflammatory responses and macrophage apoptosis via NRF2/HO-1 and MAPK signaling. <i>Journal of Functional Foods</i> , 2018, 46, 463-474.	3.4	12
33	Effects of $\beta$ -Casein on the Absorption of Blueberry Anthocyanins and Metabolites in Rat Plasma Based on Pharmacokinetic Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6200-6213.	5.2	12
34	Cyanidin-3-O-glucoside protects human gastric epithelial cells against <i>Helicobacter pylori</i> lipopolysaccharide-induced disorders by modulating TLR-mediated NF- $\kappa$ B pathway. <i>Journal of Functional Foods</i> , 2020, 68, 103899.	3.4	11
35	Synergistic Effects of Combined Anthocyanin and Metformin Treatment for Hyperglycemia <i>In Vitro</i> and <i>In Vivo</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1182-1195.	5.2	11
36	Comparative analysis of the polyphenols profiles and the antioxidant and cytotoxicity properties of various blue honeysuckle varieties. <i>Open Chemistry</i> , 2018, 16, 637-646.	1.9	10

#	ARTICLE	IF	CITATIONS
37	Mechanism underlying the interaction of malvidin-3-O-galactoside with protein tyrosine phosphatase-1B and $\alpha$ -glucosidase. <i>Journal of Molecular Structure</i> , 2022, 1253, 132249.	3.6	9
38	Effects of chitooligosaccharide-functionalized graphene oxide on stability, simulated digestion, and antioxidant activity of blueberry anthocyanins. <i>Food Chemistry</i> , 2022, 368, 130684.	8.2	8
39	<i>Lonicera caerulea</i> ( <i>Haskap</i> berries): a review of development traceability, functional value, product development status, future opportunities, and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8992-9016.	10.3	8
40	Effect of 1-pentylcyclopropene on Physiological Responses and Gene Expression of Ethylene Receptors in Post-Harvest Bananas. <i>Food Biotechnology</i> , 2014, 28, 162-182.	1.5	5
41	Conversion of condensed tannin from chokeberry to cyanidin: Evaluation of antioxidant activity and gut microbiota regulation. <i>Food Research International</i> , 2022, 158, 111456.	6.2	4
42	In vitro antioxidant capacities of eight different kinds of apples and their effects on lipopolysaccharide-induced oxidative damage in mice. <i>PLoS ONE</i> , 2018, 13, e0191762.	2.5	3