Yuehua Wang

List of Publications by Year
in descending order

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42	1,379	304701	345203
papers	citations	22 h-index	36 g-index

43	43	43	1542
all docs	docs citations	times ranked	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. Journal of Nutritional Biochemistry, 2019, 64, 88-100.	4.2	199
2	Comparison of polyphenol, anthocyanin and antioxidant capacity in four varieties of Lonicera caerulea berry extracts. Food Chemistry, 2016, 197, 522-529.	8.2	83
3	Comparative transcriptome analysis of genes involved in anthocyanin synthesis in blueberry. Plant Physiology and Biochemistry, 2018, 127, 561-572.	5.8	76
4	Lonicera caerulea L. Polyphenols Alleviate Oxidative Stressâ€Induced Intestinal Environment Imbalance and Lipopolysaccharideâ€Induced Liver Injury in HFDâ€Fed Rats by Regulating the Nrf2/HOâ€1/NQO1 and MAPK Pathways. Molecular Nutrition and Food Research, 2020, 64, e1901315.	3.3	56
5	Bioactive flavonoids from Rubus corchorifolius inhibit Î±-glucosidase and Î±-amylase to improve postprandial hyperglycemia. Food Chemistry, 2021, 341, 128149.	8.2	55
6	Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and Î²-glucosidase activities, color, and antioxidant activities of blueberry (Vaccinium Spp.) puree. Food Chemistry, 2021, 342, 128564.	8.2	54
7	Blueberry Malvidin-3-galactoside Suppresses Hepatocellular Carcinoma by Regulating Apoptosis, Proliferation, and Metastasis Pathways In Vivo and In Vitro. Journal of Agricultural and Food Chemistry, 2019, 67, 625-636.	5.2	52
8	Combined effect of ultrasound, heat, and pressure on Escherichia coli O157:H7, polyphenol oxidase activity, and anthocyanins in blueberry (Vaccinium corymbosum) juice. Ultrasonics Sonochemistry, 2017, 37, 251-259.	8.2	50
9	Identification of Cyanidin-3-arabinoside Extracted from Blueberry as a Selective Protein Tyrosine Phosphatase 1B Inhibitor. Journal of Agricultural and Food Chemistry, 2019, 67, 13624-13634.	5.2	49
10	Effect of In Vitro Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. Journal of Agricultural and Food Chemistry, 2019, 67, 7016-7024.	5.2	46
11	Effects on the color, taste, and anthocyanins stability of blueberry wine by different contents of mannoprotein. Food Chemistry, 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. Journal of Agricultural and Food Chemistry, 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. Molecular Nutrition and Food Research, 2017, 61, 1600673.	3.3	39
14	Modulation of Actinidia arguta fruit ripening by three ethylene biosynthesis inhibitors. Food Chemistry, 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. Food Chemistry, 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. Food Chemistry, 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. Critical Reviews in Food Science and Nutrition, 2023, 63, 1629-1647.	10.3	29
18	Serum Ceramide Reduction by Blueberry Anthocyanin-Rich Extract Alleviates Insulin Resistance in Hyperlipidemia Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 8185-8194.	5.2	28

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19	Improving effects of three selected co-pigments on fermentation, color stability, and anthocyanins content of blueberry wine. LWT - Food Science and Technology, 2022, 156, 113070.	5.2	27
20	Preparative Purification of Polyphenols from Aronia melanocarpa (Chokeberry) with Cellular Antioxidant and Antiproliferative Activity. Molecules, 2018, 23, 139.	3.8	26
21	Lonicera caerulea berry extract attenuates lipopolysaccharide induced inflammation in BRL-3A cells: Oxidative stress, energy metabolism, hepatic function. Journal of Functional Foods, 2016, 24, 1-10.	3.4	25
22	Beneficial effects of Aronia melanocarpa berry extract on hepatic insulin resistance in type 2 diabetes mellitus rats. Journal of Food Science, 2020, 85, 1307-1318.	3.1	24
23	Gut Microbiota Modulation by Polyphenols from Aronia melanocarpa of LPS-Induced Liver Diseases in Rats. Journal of Agricultural and Food Chemistry, 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. Journal of Functional Foods, 2019, 53, 176-186.	3.4	23
25	Current knowledge of anthocyanin metabolism in the digestive tract: absorption, distribution, degradation, and interconversion. Critical Reviews in Food Science and Nutrition, 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. Food Science and Human Wellness, 2020, 9, 136-145.	4.9	21
27	Schisantherin A alleviated alcohol-induced liver injury by the regulation of alcohol metabolism and NF-kB pathway. Experimental Animals, 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. Food Science and Human Wellness, 2020, 9, 245-255.	4.9	18
29	Effects of Lonicera caerulea berry extract on lipopolysaccharide-induced toxicity in rat liver cells: Antioxidant, anti-inflammatory, and anti-apoptotic activities. Journal of Functional Foods, 2017, 33, 217-226.	3.4	17
30	Lonicera caerulea berry extract suppresses lipopolysaccharide-induced inflammation via Toll-like receptor and oxidative stress-associated mitogen-activated protein kinase signaling. Food and Function, 2016, 7, 4267-4277.	4.6	16
31	Combinatorial effect of blueberry extracts and oxaliplatin in human colon cancer cells. Journal of Cellular Physiology, 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. Journal of Functional Foods, 2018, 46, 463-474.	3.4	12
33	Effects of Î±-Casein on the Absorption of Blueberry Anthocyanins and Metabolites in Rat Plasma Based on Pharmacokinetic Analysis. Journal of Agricultural and Food Chemistry, 2021, 69, 6200-6213.	5.2	12
34	Cyanidin-3-O-glucoside protects human gastric epithelial cells against Helicobacter pylori lipopolysaccharide-induced disorders by modulating TLR-mediated NF-Î²B pathway. Journal of Functional Foods, 2020, 68, 103899.	3.4	11
35	Synergistic Effects of Combined Anthocyanin and Metformin Treatment for Hyperglycemia In Vitro and In Vivo. Journal of Agricultural and Food Chemistry, 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. Open Chemistry, 2018, 16, 637-646.	1.9	10

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37	Mechanism underlying the interaction of malvidin-3-O-galactoside with protein tyrosine phosphatase-1B and Ĩ±-glucosidase. Journal of Molecular Structure, 2022, 1253, 132249.	3.6	9
38	Effects of chitooligosaccharide-functionalized graphene oxide on stability, simulated digestion, and antioxidant activity of blueberry anthocyanins. Food Chemistry, 2022, 368, 130684.	8.2	8
39	Lonicera caerulea (Haskap berries): a review of development traceability, functional value, product development status, future opportunities, and challenges. Critical Reviews in Food Science and Nutrition, 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. Food Biotechnology, 2014, 28, 162-182.	1.5	5
41	Conversion of condensed tannin from chokeberry to cyanidin: Evaluation of antioxidant activity and gut microbiota regulation. Food Research International, 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. PLoS ONE, 2018, 13, e0191762.	2.5	3