

# Yuehua Wang

## List of Publications by Citations

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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.

42  
papers

751  
citations

16  
h-index

26  
g-index

43  
ext. papers

1,079  
ext. citations

6.2  
avg, IF

4.3  
L-index

| #  | Paper   | IF  | Citations |
|----|---|-----|-----------|
| 42 | 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> , <b>2019</b> , 64, 88-100  | 6.3 | 135       |
| 41 | Comparison of polyphenol, anthocyanin and antioxidant capacity in four varieties of <i>Lonicera caerulea</i> berry extracts. <i>Food Chemistry</i> , <b>2016</b> , 197, 522-9   | 8.5 | 62        |
| 40 | Blueberry Malvidin-3-galactoside Suppresses Hepatocellular Carcinoma by Regulating Apoptosis, Proliferation, and Metastasis Pathways In Vivo and In Vitro. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 625-636  | 5.7 | 41        |
| 39 | <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> , <b>2020</b> , 64, e1901315 | 5.9 | 37        |
| 38 | 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> , <b>2017</b> , 37, 251-259  | 8.9 | 36        |
| 37 | Comparative transcriptome analysis of genes involved in anthocyanin synthesis in blueberry. <i>Plant Physiology and Biochemistry</i> , <b>2018</b> , 127, 561-572   | 5.4 | 33        |
| 36 | Identification of Cyanidin-3-arabinoside Extracted from Blueberry as a Selective Protein Tyrosine Phosphatase 1B Inhibitor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13624-13634   | 5.7 | 30        |
| 35 | Effect of In Vitro Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7016-7024   | 5.7 | 29        |
| 34 | 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> , <b>2017</b> , 61, 1600673   | 5.9 | 27        |
| 33 | Modulation of <i>Actinidia arguta</i> fruit ripening by three ethylene biosynthesis inhibitors. <i>Food Chemistry</i> , <b>2015</b> , 173, 405-13   | 8.5 | 26        |
| 32 | 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> , <b>2021</b> , 342, 128564                          | 8.5 | 24        |
| 31 | <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> , <b>2016</b> , 24, 1-10   | 5.1 | 22        |
| 30 | Bioactive flavonoids from <i>Rubus corchorifolius</i> inhibit $\beta$ -glucosidase and $\alpha$ -amylase to improve postprandial hyperglycemia. <i>Food Chemistry</i> , <b>2021</b> , 341, 128149   | 8.5 | 22        |
| 29 | Effects on the color, taste, and anthocyanins stability of blueberry wine by different contents of mannoprotein. <i>Food Chemistry</i> , <b>2019</b> , 279, 63-69   | 8.5 | 21        |
| 28 | Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. <i>Food Chemistry</i> , <b>2020</b> , 318, 126484   | 8.5 | 20        |
| 27 | Serum Ceramide Reduction by Blueberry Anthocyanin-Rich Extract Alleviates Insulin Resistance in Hyperlipidemia Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 8185-8194  | 5.7 | 16        |
| 26 | Preparative Purification of Polyphenols from <i>Aronia melanocarpa</i> (Chokeberry) with Cellular Antioxidant and Antiproliferative Activity. <i>Molecules</i> , <b>2018</b> , 23,  | 4.8 | 15        |

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| 25 | 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> , <b>2019</b> , 53, 176-186  | 5.1  | 15 |
| 24 | Effects of Lonicera caerulea berry extract on lipopolysaccharide-induced toxicity in rat liver cells: Antioxidant, anti-inflammatory, and anti-apoptotic activities. <i>Journal of Functional Foods</i> , <b>2017</b> , 33, 217-226                             | 5.1  | 14 |
| 23 | 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> , <b>2021</b> , 69, 3658-3666 | 5.7  | 14 |
| 22 | Lonicera caerulea berry extract suppresses lipopolysaccharide-induced inflammation via Toll-like receptor and oxidative stress-associated mitogen-activated protein kinase signaling. <i>Food and Function</i> , <b>2016</b> , 7, 4267-4277                     | 6.1  | 13 |
| 21 | 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> , <b>2020</b> , 9, 245-255                             | 8.3  | 10 |
| 20 | 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> , <b>2020</b> , 9, 136-145                  | 8.3  | 10 |
| 19 | Schisantherin A alleviated alcohol-induced liver injury by the regulation of alcohol metabolism and NF-kB pathway. <i>Experimental Animals</i> , <b>2018</b> , 67, 451-461  | 1.8  | 10 |
| 18 | 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> , <b>2018</b> , 46, 463-474                                    | 5.1  | 9  |
| 17 | Combinatorial effect of blueberry extracts and oxaliplatin in human colon cancer cells. <i>Journal of Cellular Physiology</i> , <b>2019</b> , 234, 17242-17253  | 7    | 9  |
| 16 | Comparative analysis of the polyphenols profiles and the antioxidant and cytotoxicity properties of various blue honeysuckle varieties. <i>Open Chemistry</i> , <b>2018</b> , 16, 637-646   | 1.6  | 9  |
| 15 | Beneficial effects of Aronia melanocarpa berry extract on hepatic insulin resistance in type 2 diabetes mellitus rats. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1307-1318   | 3.4  | 8  |
| 14 | Cyanidin-3-O-glucoside protects human gastric epithelial cells against Helicobacter pylori lipopolysaccharide-induced disorders by modulating TLR-mediated NF-B pathway. <i>Journal of Functional Foods</i> , <b>2020</b> , 68, 103899                          | 5.1  | 6  |
| 13 | Gut Microbiota Modulation by Polyphenols from of LPS-Induced Liver Diseases in Rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 3312-3325  | 5.7  | 6  |
| 12 | Effect of 1-pentylcyclopropene on Physiological Responses and Gene Expression of Ethylene Receptors in Post-Harvest Bananas. <i>Food Biotechnology</i> , <b>2014</b> , 28, 162-182  | 2.2  | 5  |
| 11 | In vitro antioxidant capacities of eight different kinds of apples and their effects on lipopolysaccharide-induced oxidative damage in mice. <i>PLoS ONE</i> , <b>2018</b> , 13, e0191762   | 3.7  | 3  |
| 10 | Current knowledge of anthocyanin metabolism in the digestive tract: absorption, distribution, degradation, and interconversion.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-14   | 11.5 | 3  |
| 9  | Cyanidin-3--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> , <b>2021</b> , 1-19  | 11.5 | 3  |
| 8  | Synergistic Effects of Combined Anthocyanin and Metformin Treatment for Hyperglycemia and .. <i>Journal of Agricultural and Food Chemistry</i> , <b>2022</b> ,  | 5.7  | 2  |

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|---|---|------|---|
| 7 | Improving effects of three selected co-pigments on fermentation, color stability, and anthocyanins content of blueberry wine. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 156, 113070                        | 5.4  | 1 |
| 6 | Mechanism underlying the interaction of malvidin-3-O-galactoside with protein tyrosine phosphatase-1B and $\alpha$ -glucosidase. <i>Journal of Molecular Structure</i> , <b>2022</b> , 1253, 132249                       | 3.4  | 1 |
| 5 | 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> , <b>2021</b> , 69, 6200-6213   | 5.7  | 1 |
| 4 | Effects of chitoooligosaccharide-functionalized graphene oxide on stability, simulated digestion, and antioxidant activity of blueberry anthocyanins. <i>Food Chemistry</i> , <b>2022</b> , 368, 130684                   | 8.5  | 1 |
| 3 | (berries): a review of development traceability, functional value, product development status, future opportunities, and challenges.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-25          | 11.5 | 1 |
| 2 | 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> , <b>2022</b> , 388, 132975 | 8.5  | 1 |
| 1 | Conversion of condensed tannin from chokeberry to cyanidin: evaluation of antioxidant activity and gut microbiota regulation. <i>Food Research International</i> , <b>2022</b> , 111456                                   | 7    | 0 |