Yuehua Wang

List of Publications by Year in Descending Order

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	Synergistic Effects of Combined Anthocyanin and Metformin Treatment for Hyperglycemia and .. *Journal of Agricultural and Food Chemistry*, **2022**,	5.7	2
41	Current knowledge of anthocyanin metabolism in the digestive tract: absorption, distribution, degradation, and interconversion.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-14	11.5	3
40	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	5.4	1
39	Mechanism underlying the interaction of malvidin-3-O-galactoside with protein tyrosine phosphatase-1B and -glucosidase. *Journal of Molecular Structure*, **2022**, 1253, 132249	3.4	1
38	Effects of chitooligosaccharide-functionalized graphene oxide on stability, simulated digestion, and antioxidant activity of blueberry anthocyanins. *Food Chemistry*, **2022**, 368, 130684	8.5	1
37	(berries): a review of development traceability, functional value, product development status, future opportunities, and challenges.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-25	11.5	1
36	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	8.5	1
35	Conversion of condensed tannin from chokeberry to cyanidin: evaluation of antioxidant activity and gut microbiota regulation. *Food Research International*, **2022**, 111456	7	0
34	Effects of -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	5.7	1
33	Bioactive flavonoids from Rubus corchorifolius inhibit -glucosidase and -amylase to improve postprandial hyperglycemia. *Food Chemistry*, **2021**, 341, 128149	8.5	22
32	Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and -glucosidase activities, color, and antioxidant activities of blueberry (Vaccinium Spp.) puree. *Food Chemistry*, **2021**, 342, 128564	8.5	24
31	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	5.7	14
30	Gut Microbiota Modulation by Polyphenols from of LPS-Induced Liver Diseases in Rats. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3312-3325	5.7	6
29	Cyanidin-3--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*, **2021**, 1-19	11.5	3
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	8.3	10
27	Cyanidin-3-O-glucoside protects human gastric epithelial cells against Helicobacter pylori lipopolysaccharide-induced disorders by modulating TLR-mediated NF-B pathway. *Journal of Functional Foods*, **2020**, 68, 103899	5.1	6
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	8.3	10

25	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	8.5	20
24	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	3.4	8
23	Lonicera caerulea 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. *Molecular Nutrition and Food Research*, **2020**, 64, e1901315	5.9	37
22	Serum Ceramide Reduction by Blueberry Anthocyanin-Rich Extract Alleviates Insulin Resistance in Hyperlipidemia Mice. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8185-8194	5.7	16
21	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	5.7	29
20	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	6.3	135
19	Combinatorial effect of blueberry extracts and oxaliplatin in human colon cancer cells. *Journal of Cellular Physiology*, **2019**, 234, 17242-17253	7	9
18	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	5.7	30
17	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	5.7	41
16	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	5.1	15
15	Effects on the color, taste, and anthocyanins stability of blueberry wine by different contents of mannoprotein. *Food Chemistry*, **2019**, 279, 63-69	8.5	21
14	Comparative transcriptome analysis of genes involved in anthocyanin synthesis in blueberry. *Plant Physiology and Biochemistry*, **2018**, 127, 561-572	5.4	33
13	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	5.1	9
12	Preparative Purification of Polyphenols from Aronia melanocarpa (Chokeberry) with Cellular Antioxidant and Antiproliferative Activity. *Molecules*, **2018**, 23,	4.8	15
11	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	3.7	3
10	Comparative analysis of the polyphenols profiles and the antioxidant and cytotoxicity properties of various blue honeysuckle varieties. *Open Chemistry*, **2018**, 16, 637-646	1.6	9
9	Schisantherin A alleviated alcohol-induced liver injury by the regulation of alcohol metabolism and NF-kB pathway. *Experimental Animals*, **2018**, 67, 451-461	1.8	10
8	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	5.9	27

7	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	8.9	36
6	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	5.1	14
5	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	6.1	13
4	Comparison of polyphenol, anthocyanin and antioxidant capacity in four varieties of Lonicera caerulea berry extracts. *Food Chemistry*, **2016**, 197, 522-9	8.5	62
3	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	5.1	22
2	Modulation of Actinidia arguta fruit ripening by three ethylene biosynthesis inhibitors. *Food Chemistry*, **2015**, 173, 405-13	8.5	26
1	Effect of 1-pentylcyclopropene on Physiological Responses and Gene Expression of Ethylene Receptors in Post-Harvest Bananas. *Food Biotechnology*, **2014**, 28, 162-182	2.2	5