

Wei Chen

List of Publications by Year in descending order

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103
papers

5,558
citations

66315

42
h-index

88593

70
g-index

104
all docs

104
docs citations

104
times ranked

5940
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in micro and nano-encapsulation of bioactive compounds using biopolymer and lipid-based transporters. Trends in Food Science and Technology, 2018, 78, 34-60.	7.8	416
2	Trends of spray drying: A critical review on drying of fruit and vegetable juices. Trends in Food Science and Technology, 2017, 65, 49-67.	7.8	283
3	Anthocyanins as promising molecules and dietary bioactive components against diabetes – A review of recent advances. Trends in Food Science and Technology, 2017, 68, 1-13.	7.8	170
4	Dietary polyphenols to combat the metabolic diseases via altering gut microbiota. Trends in Food Science and Technology, 2019, 93, 81-93.	7.8	166
5	Dietary supplementation with purified mulberry (<i>Morus australis</i> Poir) anthocyanins suppresses body weight gain in high-fat diet fed C57BL/6 mice. Food Chemistry, 2013, 141, 482-487.	4.2	155
6	Optimization for the production of exopolysaccharide from <i>Fomes fomentarius</i> in submerged culture and its antitumor effect in vitro. Bioresource Technology, 2008, 99, 3187-3194.	4.8	154
7	Hispolon induces apoptosis in human gastric cancer cells through a ROS-mediated mitochondrial pathway. Free Radical Biology and Medicine, 2008, 45, 60-72.	1.3	140
8	Recent advances in understanding the anti-obesity activity of anthocyanins and their biosynthesis in microorganisms. Trends in Food Science and Technology, 2018, 72, 13-24.	7.8	138
9	Optimization of ultrasonic-assisted extraction of water-soluble polysaccharides from <i>Boletus edulis</i> mycelia using response surface methodology. Carbohydrate Polymers, 2012, 87, 614-619.	5.1	132
10	Procyanidin B2 ameliorates free fatty acids-induced hepatic steatosis through regulating TFEB-mediated lysosomal pathway and redox state. Free Radical Biology and Medicine, 2018, 126, 269-286.	1.3	117
11	Blueberry and Mulberry Juice Prevent Obesity Development in C57BL/6 Mice. PLoS ONE, 2013, 8, e77585.	1.1	112
12	Protective effect of wild raspberry (<i>Rubus hirsutus</i> Thunb.) extract against acrylamide-induced oxidative damage is potentiated after simulated gastrointestinal digestion. Food Chemistry, 2016, 196, 943-952.	4.2	108
13	Liposomal delivery of natural product: A promising approach in health research. Trends in Food Science and Technology, 2019, 85, 177-200.	7.8	107
14	Jujube fruit: A potential nutritious fruit for the development of functional food products. Journal of Functional Foods, 2020, 75, 104205.	1.6	105
15	Systematic study on phytochemicals and antioxidant activity of some new and common mulberry cultivars in China. Journal of Functional Foods, 2016, 25, 537-547.	1.6	97
16	Antioxidant and antidiabetic activity of blackberry after gastrointestinal digestion and human gut microbiota fermentation. Food Chemistry, 2018, 269, 618-627.	4.2	97
17	Pectin-chitosan conjugated nanoliposome as a promising delivery system for neohesperidin: Characterization, release behavior, cellular uptake, and antioxidant property. Food Hydrocolloids, 2019, 95, 432-444.	5.6	95
18	Pelargonidin-3-O-rutinoside as a novel α -glucosidase inhibitor for improving postprandial hyperglycemia. Chemical Communications, 2019, 55, 39-42.	2.2	90

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19	A recent review of citrus flavanone naringenin on metabolic diseases and its potential sources for high yield-production. Trends in Food Science and Technology, 2018, 79, 35-54.	7.8	88
20	Ethyl carbamate: An emerging food and environmental toxicant. Food Chemistry, 2018, 248, 312-321.	4.2	87
21	A recyclable protein resource derived from cauliflower by-products: Potential biological activities of protein hydrolysates. Food Chemistry, 2017, 221, 114-122.	4.2	85
22	Comparison of the protective effect of black and white mulberry against ethyl carbamate-induced cytotoxicity and oxidative damage. Food Chemistry, 2018, 243, 65-73.	4.2	85
23	Andrographolide induces autophagic cell death in human liver cancer cells through cyclophilin D-mediated mitochondrial permeability transition pore. Carcinogenesis, 2012, 33, 2190-2198.	1.3	78
24	Honeysuckle anthocyanin supplementation prevents diet-induced obesity in C57BL/6 mice. Food and Function, 2013, 4, 1654.	2.1	74
25	Inhibitory effects of sweet cherry anthocyanins on the obesity development in C57BL/6 mice. International Journal of Food Sciences and Nutrition, 2014, 65, 351-359.	1.3	73
26	Cold plasma: An emerging pretreatment technology for the drying of jujube slices. Food Chemistry, 2021, 337, 127783.	4.2	73
27	Myricitrin Inhibits Acrylamide-Mediated Cytotoxicity in Human Caco-2 Cells by Preventing Oxidative Stress. BioMed Research International, 2013, 2013, 1-7.	0.9	71
28	Protective property of mulberry digest against oxidative stress – A potential approach to ameliorate dietary acrylamide-induced cytotoxicity. Food Chemistry, 2017, 230, 306-315.	4.2	69
29	Systematic evaluation of phenolic compounds and protective capacity of a new mulberry cultivar J33 against palmitic acid-induced lipotoxicity using a simulated digestion method. Food Chemistry, 2018, 258, 43-50.	4.2	67
30	Potential processing technologies for developing sorghum-based food products: An update and comprehensive review. Trends in Food Science and Technology, 2021, 110, 168-182.	7.8	67
31	Hispidin derived from <i>Phellinus linteus</i> affords protection against acrylamide-induced oxidative stress in Caco-2 cells. Chemico-Biological Interactions, 2014, 219, 83-89.	1.7	63
32	Pelargonidin-3-O-glucoside Derived from Wild Raspberry Exerts Antihyperglycemic Effect by Inducing Autophagy and Modulating Gut Microbiota. Journal of Agricultural and Food Chemistry, 2020, 68, 13025-13037.	2.4	63
33	Ethyl carbamate triggers ferroptosis in liver through inhibiting GSH synthesis and suppressing Nrf2 activation. Redox Biology, 2022, 53, 102349.	3.9	62
34	Antioxidant potential and phenolic profile of blackberry anthocyanin extract followed by human gut microbiota fermentation. Food Research International, 2019, 120, 523-533.	2.9	60
35	Myricetin protects against diet-induced obesity and ameliorates oxidative stress in C57BL/6 mice. Journal of Zhejiang University: Science B, 2016, 17, 437-446.	1.3	58
36	Blackberry subjected to in vitro gastrointestinal digestion affords protection against Ethyl Carbamate-induced cytotoxicity. Food Chemistry, 2016, 212, 620-627.	4.2	57

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37	The target cells of anthocyanins in metabolic syndrome. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 921-946.	5.4	57
38	Cold plasma pretreatment – A novel approach to improve the hot air drying characteristics, kinetic parameters, and nutritional attributes of shiitake mushroom. <i>Drying Technology</i> , 2020, 38, 2134-2150.	1.7	54
39	Reciprocal regulation of autophagy and dNTP pools in human cancer cells. <i>Autophagy</i> , 2014, 10, 1272-1284.	4.3	52
40	Research advances in bioactive components and health benefits of jujube (<i>Ziziphus jujuba</i> Mill.) fruit. <i>Journal of Zhejiang University: Science B</i> , 2021, 22, 431-449.	1.3	52
41	Simultaneous increase of mycelial biomass and intracellular polysaccharide from <i>Fomes fomentarius</i> and its biological function of gastric cancer intervention. <i>Carbohydrate Polymers</i> , 2011, 85, 369-375.	5.1	47
42	Myricetin affords protection against peroxynitrite-mediated DNA damage and hydroxyl radical formation. <i>Food and Chemical Toxicology</i> , 2011, 49, 2439-2444.	1.8	46
43	Myricitrin protects against peroxynitrite-mediated DNA damage and cytotoxicity in astrocytes. <i>Food Chemistry</i> , 2013, 141, 927-933.	4.2	46
44	In vitro gastrointestinal digestion promotes the protective effect of blackberry extract against acrylamide-induced oxidative stress. <i>Scientific Reports</i> , 2017, 7, 40514.	1.6	45
45	Polysaccharide from Mulberry Fruit (<i>Morus alba</i> L.) Protects against Palmitic-Acid-Induced Hepatocyte Lipotoxicity by Activating the Nrf2/ARE Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13016-13024.	2.4	42
46	Surface decoration of neohesperidin-loaded nanoliposome using chitosan and pectin for improving stability and controlled release. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 2903-2914.	3.6	42
47	Hispidin produced from <i>Phellinus linteus</i> protects against peroxynitrite-mediated DNA damage and hydroxyl radical generation. <i>Chemico-Biological Interactions</i> , 2012, 199, 137-142.	1.7	41
48	Antioxidant and antidiabetic properties of tartary buckwheat rice flavonoids after in vitro digestion. <i>Journal of Zhejiang University: Science B</i> , 2016, 17, 941-951.	1.3	41
49	Bis-naphthopyrone pigments protect filamentous ascomycetes from a wide range of predators. <i>Nature Communications</i> , 2019, 10, 3579.	5.8	36
50	Dietary fibers as emerging nutritional factors against diabetes: focus on the involvement of gut microbiota. <i>Critical Reviews in Biotechnology</i> , 2019, 39, 524-540.	5.1	36
51	In vitro study of bioaccessibility, antioxidant, and α -glucosidase inhibitory effect of pelargonidin-3-O-glucoside after interacting with beta-lactoglobulin and chitosan/pectin. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 380-389.	3.6	36
52	Mulberry Fruit Extract Affords Protection against Ethyl Carbamate-Induced Cytotoxicity and Oxidative Stress. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-12.	1.9	35
53	Colonic delivery of pelargonidin-3-O-glucoside using pectin-chitosan-nanoliposome: Transport mechanism and bioactivity retention. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 341-355.	3.6	32
54	Comparative study on phenolics and antioxidant property of some new and common bayberry cultivars in China. <i>Journal of Functional Foods</i> , 2016, 27, 472-482.	1.6	31

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55	Discovery of anthocyanins from cranberry extract as pancreatic lipase inhibitors using a combined approach of ultrafiltration, molecular simulation and spectroscopy. <i>Food and Function</i> , 2020, 11, 8527-8536.	2.1	31
56	Green extraction of mulberry anthocyanin with improved stability using β -cyclodextrin. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2494-2503.	1.7	28
57	Polysaccharide from <i>Rubus chingii</i> Hu affords protection against palmitic acid-induced lipotoxicity in human hepatocytes. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 1063-1071.	3.6	28
58	Andrographolide Exerts Antihyperglycemic Effect through Strengthening Intestinal Barrier Function and Increasing Microbial Composition of <i>Akkermansia muciniphila</i> . <i>Oxidative Medicine and Cellular Longevity</i> , 2020, 2020, 1-20.	1.9	27
59	Malvidin-3-O-Glucoside from Blueberry Ameliorates Nonalcoholic Fatty Liver Disease by Regulating Transcription Factor EB-Mediated Lysosomal Function and Activating the Nrf2/ARE Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4663-4673.	2.4	27
60	Ethyl Pyruvate Inhibits Peroxynitrite-induced DNA Damage and Hydroxyl Radical Generation: Implications for Neuroprotection. <i>Neurochemical Research</i> , 2010, 35, 336-342.	1.6	26
61	Purification and identification of an angiotensin I-converting enzyme inhibitory peptide from cauliflower by-products protein hydrolysate. <i>Process Biochemistry</i> , 2016, 51, 1299-1305.	1.8	26
62	Systematic evaluation of polyphenols composition and antioxidant activity of mulberry cultivars subjected to gastrointestinal digestion and gut microbiota fermentation. <i>Journal of Functional Foods</i> , 2019, 58, 338-349.	1.6	26
63	Effect of cold plasma pretreated hot air drying on the physicochemical characteristics, nutritional values and antioxidant activity of shiitake mushroom. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6271-6280.	1.7	26
64	Potential micro-/nano-encapsulation systems for improving stability and bioavailability of anthocyanins: An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3362-3385.	5.4	26
65	Suppression of palmitic acid-induced hepatic oxidative injury by neohesperidin-loaded pectin-chitosan decorated nanoliposomes. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 908-917.	3.6	25
66	Neuroprotective effect of raspberry extract by inhibiting peroxynitrite-induced DNA damage and hydroxyl radical formation. <i>Food Research International</i> , 2012, 49, 22-26.	2.9	24
67	Wild Raspberry Subjected to Simulated Gastrointestinal Digestion Improves the Protective Capacity against Ethyl Carbamate-Induced Oxidative Damage in Caco-2 Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-12.	1.9	24
68	Immunomodulatory effect of a formula developed from American ginseng and Chinese jujube extracts in mice. <i>Journal of Zhejiang University: Science B</i> , 2016, 17, 147-157.	1.3	23
69	Transcription factor EB (TFEB)-mediated autophagy protects against ethyl carbamate-induced cytotoxicity. <i>Journal of Hazardous Materials</i> , 2019, 364, 281-292.	6.5	22
70	A simple and rapid method for the preparation of pure delphinidin-3-O-sambubioside from Roselle and its antioxidant and hypoglycemic activity. <i>Journal of Functional Foods</i> , 2017, 39, 9-17.	1.6	21
71	Phenolic profile of bayberry followed by simulated gastrointestinal digestion and gut microbiota fermentation and its antioxidant potential in HepG2 cells. <i>Journal of Functional Foods</i> , 2020, 70, 103987.	1.6	21
72	Structure-based design of human pancreatic amylase inhibitors from the natural anthocyanin database for type 2 diabetes. <i>Food and Function</i> , 2020, 11, 2910-2923.	2.1	21

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73	Hispolon inhibits breast cancer cell migration by reversal of epithelial-to-mesenchymal transition via suppressing the ROS/ERK/Slug/E-cadherin pathway. <i>Oncology Reports</i> , 2016, 35, 896-904.	1.2	20
74	An effective method for preparation of high-purity pelargonidin-3-O-glucoside from strawberry and its protective effect on cellular oxidative stress. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1072, 211-220.	1.2	20
75	Systematic evaluation of bioactive components and antioxidant capacity of some new and common bayberry cultivars using an in vitro gastrointestinal digestion method. <i>Food Research International</i> , 2018, 103, 326-334.	2.9	20
76	Cascade reaction involving Diels-Alder cascade: modular synthesis of amino \pm -pyrones, indolines and anilines. <i>Organic Chemistry Frontiers</i> , 2018, 5, 3574-3578.	2.3	20
77	Improving the physicochemical stability and functionality of nanoliposome using green polymer for the delivery of pelargonidin-3-O-glucoside. <i>Food Chemistry</i> , 2021, 337, 127654.	4.2	20
78	A new function of Chinese bayberry extract: Protection against oxidative DNA damage. <i>LWT - Food Science and Technology</i> , 2015, 60, 1200-1205.	2.5	19
79	Inhibition of peroxynitrite-mediated DNA strand cleavage and hydroxyl radical formation by aspirin at pharmacologically relevant concentrations: Implications for cancer intervention. <i>Biochemical and Biophysical Research Communications</i> , 2009, 390, 142-147.	1.0	18
80	Andrographolide suppresses preadipocytes proliferation through glutathione antioxidant systems abrogation. <i>Life Sciences</i> , 2016, 156, 21-29.	2.0	17
81	Black mulberry (<i>Morus nigra</i> L.) polysaccharide ameliorates palmitate-induced lipotoxicity in hepatocytes by activating Nrf2 signaling pathway. <i>International Journal of Biological Macromolecules</i> , 2021, 172, 394-407.	3.6	17
82	Bioavailability, Absorption, and Metabolism of Pelargonidin-Based Anthocyanins Using Sprague-Dawley Rats and Caco-2 Cell Monolayers. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7841-7850.	2.4	17
83	Comparison of the ginsenoside composition of Asian ginseng (<i>Panax ginseng</i>) and American ginseng (<i>Panax quinquefolius</i> L.) and their transformation pathways. <i>Studies in Natural Products Chemistry</i> , 2019, , 161-195.	0.8	15
84	Malvidin-3-O-arabinoside ameliorates ethyl carbamate-induced oxidative damage by stimulating AMPK-mediated autophagy. <i>Food and Function</i> , 2020, 11, 10317-10328.	2.1	15
85	Chemical composition, quality attributes and antioxidant activity of stirred-type yogurt enriched with <i>Melastoma dodecandrum</i> Lour fruit powder. <i>Food and Function</i> , 2022, 13, 1579-1592.	2.1	14
86	Natural Products Targeting on Oxidative Stress and Inflammation: Mechanisms, Therapies, and Safety Assessment. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-3.	1.9	13
87	Green alternative methods for pretreatment of whole jujube before the drying process. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1030-1039.	1.7	13
88	Pelargonidin-3-O-Glucoside Encapsulated Pectin-Chitosan-Nanoliposomes Recovers Palmitic Acid-Induced Hepatocytes Injury. <i>Antioxidants</i> , 2022, 11, 623.	2.2	13
89	Hesperidin-An Emerging Bioactive Compound against Metabolic Diseases and Its Potential Biosynthesis Pathway in Microorganism.. <i>Food Reviews International</i> , 2022, 38, 170-192.	4.3	12
90	An updated and comprehensive review on the potential health effects of curcumin-encapsulated micro/nanoparticles. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9731-9751.	5.4	12

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91	Delphinidin-3-O-sambubioside: a novel xanthine oxidase inhibitor identified from natural anthocyanins. <i>Food Quality and Safety</i> , 2021, 5, .	0.6	11
92	Transcriptome profiling reveals the antihyperglycemic mechanism of pelargonidin-3-O-glucoside extracted from wild raspberry. <i>Journal of Functional Foods</i> , 2020, 64, 103657.	1.6	10
93	New function of polysaccharide from <i>Rubus chingii</i> Hu: protective effect against ethyl carbamate induced cytotoxicity. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3156-3164.	1.7	10
94	Phenolic profile of jujube fruit subjected to gut microbiota fermentation and its antioxidant potential against ethyl carbamate-induced oxidative damage. <i>Journal of Zhejiang University: Science B</i> , 2021, 22, 397-409.	1.3	8
95	Mitochondrial Oxidative Stress and Energy Metabolism: Impact on Aging and Longevity. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-3.	1.9	7
96	Improvement of stability and lipophilicity of pelargonidin-3-glucoside by enzymatic acylation with aliphatic dicarboxylic acid. <i>Food Chemistry</i> , 2022, 389, 133077.	4.2	7
97	Simulated gastrointestinal digestion and colonic fermentation of blue honeysuckle: Phenolic profile and protectivity on ethyl carbamate-induced oxidative damage. <i>Process Biochemistry</i> , 2022, 120, 74-84.	1.8	7
98	Systematic study of the quality and safety of chilled pork from wet markets, supermarkets, and online markets in China. <i>Journal of Zhejiang University: Science B</i> , 2019, 20, 95-104.	1.3	5
99	Acetylated pelargonidin-3-O-glucoside exhibits promising thermostability, lipophilicity, and protectivity against oxidative damage by activating the Nrf2/ARE pathway. <i>Food and Function</i> , 2022, 13, 2618-2630.	2.1	5
100	Assessment of quality deviation of pork and salmon due to temperature fluctuations during superchilling. <i>Journal of Zhejiang University: Science B</i> , 2022, 23, 578-586.	1.3	3
101	Lysosomal Reacidification Ameliorates Vinyl Carbamate-Induced Toxicity and Disruption on Lysosomal pH. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8951-8961.	2.4	2
102	Recent Developments in Procyanidins on Metabolic Diseases, Their Possible Sources, Pharmacokinetic Profile, and Clinical Outcomes. <i>Food Reviews International</i> , 0, , 1-24.	4.3	1
103	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12769-12772.	2.4	0