

Wei Chen

List of Publications by Year in Descending Order

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Version: 2024-04-27

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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.

98
papers

3,552
citations

36
h-index

57
g-index

104
ext. papers

4,465
ext. citations

7.1
avg, IF

6.1
L-index

#	Paper	IF	Citations
98	Chemical composition, quality attributes and antioxidant activity of stirred-type yogurt enriched with Lour fruit powder.. <i>Food and Function</i> , 2022 ,	6.1	2
97	An updated and comprehensive review on the potential health effects of curcumin-encapsulated micro/nanoparticles.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-21	11.5	0
96	Improvement of stability and lipophilicity of pelargonidin-3-glucoside by enzymatic acylation with aliphatic dicarboxylic acid.. <i>Food Chemistry</i> , 2022 , 389, 133077	8.5	0
95	Ethyl carbamate triggers ferroptosis in liver through inhibiting GSH synthesis and suppressing Nrf2 activation. <i>Redox Biology</i> , 2022 , 53, 102349	11.3	0
94	Potential micro-/nano-encapsulation systems for improving stability and bioavailability of anthocyanins: An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-24	11.5	5
93	Unveiling the Metabolic Modulatory Effect of Anthocyanin and Gut Microbiota Involvement 2021 , 339-384		0
92	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	7.9	3
91	Malvidin-3--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	5.7	3
90	Potential processing technologies for developing sorghum-based food products: An update and comprehensive review. <i>Trends in Food Science and Technology</i> , 2021 , 110, 168-182	15.3	20
89	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	4.5	3
88	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	4.3	6
87	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	5.7	6
86	Research advances in bioactive components and health benefits of jujube (Mill.) fruit. <i>Journal of Zhejiang University: Science B</i> , 2021 , 22, 431-449	4.5	9
85	Green alternative methods for pretreatment of whole jujube before the drying process. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	3
84	Cold plasma: An emerging pretreatment technology for the drying of jujube slices. <i>Food Chemistry</i> , 2021 , 337, 127783	8.5	29
83	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	8.5	10
82	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	4.3	4

81	Delphinidin-3-O-sambubioside: a novel xanthine oxidase inhibitor identified from natural anthocyanins. <i>Food Quality and Safety</i> , 2021 , 5,	3.8	3
80	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	7.9	7
79	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	5.1	9
78	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	7.9	14
77	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	7.9	21
76	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	6.1	10
75	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	5.7	
74	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	2.6	22
73	Transcriptome profiling reveals the antihyperglycemic mechanism of pelargonidin-3-O-glucoside extracted from wild raspberry. <i>Journal of Functional Foods</i> , 2020 , 64, 103657	5.1	4
72	Jujube fruit: A potential nutritious fruit for the development of functional food products. <i>Journal of Functional Foods</i> , 2020 , 75, 104205	5.1	32
71	Malvidin-3-O-arabinoside ameliorates ethyl carbamate-induced oxidative damage by stimulating AMPK-mediated autophagy. <i>Food and Function</i> , 2020 , 11, 10317-10328	6.1	5
70	Lysosomal Reacidification Ameliorates Vinyl Carbamate-Induced Toxicity and Disruption on Lysosomal pH. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8951-8961	5.7	0
69	Andrographolide Exerts Antihyperglycemic Effect through Strengthening Intestinal Barrier Function and Increasing Microbial Composition of. <i>Oxidative Medicine and Cellular Longevity</i> , 2020 , 2020, 6538930	6.7	8
68	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	7.9	16
67	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	6.1	4
66	Polysaccharide from Mulberry Fruit (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	5.7	20
65	Pelargonidin-3--glucoside Derived from Wild Raspberry Exerts Antihyperglycemic Effect by Inducing Autophagy and Modulating Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13025-13037	5.7	38
64	Dietary polyphenols to combat the metabolic diseases via altering gut microbiota. <i>Trends in Food Science and Technology</i> , 2019 , 93, 81-93	15.3	82

63	Liposomal delivery of natural product: A promising approach in health research. <i>Trends in Food Science and Technology</i> , 2019 , 85, 177-200	15.3	61
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	5.1	14
61	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	7.9	15
60	Pectin-chitosan conjugated nanoliposome as a promising delivery system for neohesperidin: Characterization, release behavior, cellular uptake, and antioxidant property. <i>Food Hydrocolloids</i> , 2019 , 95, 432-444	10.6	46
59	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	9.4	25
58	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	4.5	1
57	The target cells of anthocyanins in metabolic syndrome. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 921-946	11.5	32
56	Bis-naphthopyrone pigments protect filamentous ascomycetes from a wide range of predators. <i>Nature Communications</i> , 2019 , 10, 3579	17.4	19
55	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	1.5	7
54	Transcription factor EB (TFEB)-mediated autophagy protects against ethyl carbamate-induced cytotoxicity. <i>Journal of Hazardous Materials</i> , 2019 , 364, 281-292	12.8	15
53	Antioxidant potential and phenolic profile of blackberry anthocyanin extract followed by human gut microbiota fermentation. <i>Food Research International</i> , 2019 , 120, 523-533	7	45
52	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	4.3	12
51	Pelargonidin-3-O-rutinoside as a novel β -glucosidase inhibitor for improving postprandial hyperglycemia. <i>Chemical Communications</i> , 2018 , 55, 39-42	5.8	64
50	Ethyl carbamate: An emerging food and environmental toxicant. <i>Food Chemistry</i> , 2018 , 248, 312-321	8.5	59
49	Systematic evaluation of phenolic compounds and protective capacity of a new mulberry cultivar J33 against palmitic acid-induced lipotoxicity using a simulated digestion method. <i>Food Chemistry</i> , 2018 , 258, 43-50	8.5	56
48	Comparison of the protective effect of black and white mulberry against ethyl carbamate-induced cytotoxicity and oxidative damage. <i>Food Chemistry</i> , 2018 , 243, 65-73	8.5	69
47	A recent review of citrus flavanone naringenin on metabolic diseases and its potential sources for high yield-production. <i>Trends in Food Science and Technology</i> , 2018 , 79, 35-54	15.3	48
46	Antioxidant and antidiabetic activity of blackberry after gastrointestinal digestion and human gut microbiota fermentation. <i>Food Chemistry</i> , 2018 , 269, 618-627	8.5	75

45	Procyanidin B2 ameliorates free fatty acids-induced hepatic steatosis through regulating TFEB-mediated lysosomal pathway and redox state. <i>Free Radical Biology and Medicine</i> , 2018 , 126, 269-286	7.8	72
44	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	3.2	13
43	Recent advances in understanding the anti-obesity activity of anthocyanins and their biosynthesis in microorganisms. <i>Trends in Food Science and Technology</i> , 2018 , 72, 13-24	15.3	93
42	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	7	14
41	Cascade reaction involving Diels-Alder cascade: modular synthesis of amino pyrones, indolines and anilines. <i>Organic Chemistry Frontiers</i> , 2018 , 5, 3574-3578	5.2	16
40	Advances in micro and nano-encapsulation of bioactive compounds using biopolymer and lipid-based transporters. <i>Trends in Food Science and Technology</i> , 2018 , 78, 34-60	15.3	248
39	Trends of spray drying: A critical review on drying of fruit and vegetable juices. <i>Trends in Food Science and Technology</i> , 2017 , 65, 49-67	15.3	176
38	Protective property of mulberry digest against oxidative stress - A potential approach to ameliorate dietary acrylamide-induced cytotoxicity. <i>Food Chemistry</i> , 2017 , 230, 306-315	8.5	58
37	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	5.1	20
36	Anthocyanins as promising molecules and dietary bioactive components against diabetes [A review of recent advances. <i>Trends in Food Science and Technology</i> , 2017 , 68, 1-13	15.3	120
35	A recyclable protein resource derived from cauliflower by-products: Potential biological activities of protein hydrolysates. <i>Food Chemistry</i> , 2017 , 221, 114-122	8.5	58
34	Mulberry Fruit Extract Affords Protection against Ethyl Carbamate-Induced Cytotoxicity and Oxidative Stress. <i>Oxidative Medicine and Cellular Longevity</i> , 2017 , 2017, 1594963	6.7	21
33	In vitro gastrointestinal digestion promotes the protective effect of blackberry extract against acrylamide-induced oxidative stress. <i>Scientific Reports</i> , 2017 , 7, 40514	4.9	38
32	Systematic study on phytochemicals and antioxidant activity of some new and common mulberry cultivars in China. <i>Journal of Functional Foods</i> , 2016 , 25, 537-547	5.1	76
31	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	5.1	21
30	Myricetin protects against diet-induced obesity and ameliorates oxidative stress in C57BL/6 mice. <i>Journal of Zhejiang University: Science B</i> , 2016 , 17, 437-46	4.5	36
29	Blackberry subjected to in vitro gastrointestinal digestion affords protection against Ethyl Carbamate-induced cytotoxicity. <i>Food Chemistry</i> , 2016 , 212, 620-7	8.5	46
28	Protective effect of wild raspberry (<i>Rubus hirsutus</i> Thunb.) extract against acrylamide-induced oxidative damage is potentiated after simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2016 , 196, 943-52	8.5	94

27	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, 3297363	6.7	17
26	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	4.5	27
25	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, 147-57	4.5	19
24	Andrographolide suppresses preadipocytes proliferation through glutathione antioxidant systems abrogation. <i>Life Sciences</i> , 2016 , 156, 21-29	6.8	13
23	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	4.8	20
22	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	3.5	14
21	A new function of Chinese bayberry extract: Protection against oxidative DNA damage. <i>LWT - Food Science and Technology</i> , 2015 , 60, 1200-1205	5.4	15
20	Inhibitory effects of sweet cherry anthocyanins on the obesity development in C57BL/6 mice. <i>International Journal of Food Sciences and Nutrition</i> , 2014 , 65, 351-9	3.7	58
19	Hispidin derived from <i>Phellinus linteus</i> affords protection against acrylamide-induced oxidative stress in Caco-2 cells. <i>Chemico-Biological Interactions</i> , 2014 , 219, 83-9	5	52
18	Reciprocal regulation of autophagy and dNTP pools in human cancer cells. <i>Autophagy</i> , 2014 , 10, 1272-84	10.2	38
17	Honeysuckle anthocyanin supplementation prevents diet-induced obesity in C57BL/6 mice. <i>Food and Function</i> , 2013 , 4, 1654-61	6.1	65
16	Myricitrin protects against peroxynitrite-mediated DNA damage and cytotoxicity in astrocytes. <i>Food Chemistry</i> , 2013 , 141, 927-33	8.5	40
15	Dietary supplementation with purified mulberry (<i>Morus australis</i> Poir) anthocyanins suppresses body weight gain in high-fat diet fed C57BL/6 mice. <i>Food Chemistry</i> , 2013 , 141, 482-7	8.5	129
14	Myricitrin inhibits acrylamide-mediated cytotoxicity in human Caco-2 cells by preventing oxidative stress. <i>BioMed Research International</i> , 2013 , 2013, 724183	3	62
13	Blueberry and mulberry juice prevent obesity development in C57BL/6 mice. <i>PLoS ONE</i> , 2013 , 8, e77585	3.7	88
12	Hispidin produced from <i>Phellinus linteus</i> protects against peroxynitrite-mediated DNA damage and hydroxyl radical generation. <i>Chemico-Biological Interactions</i> , 2012 , 199, 137-42	5	35
11	Neuroprotective effect of raspberry extract by inhibiting peroxynitrite-induced DNA damage and hydroxyl radical formation. <i>Food Research International</i> , 2012 , 49, 22-26	7	23
10	Andrographolide induces autophagic cell death in human liver cancer cells through cyclophilin D-mediated mitochondrial permeability transition pore. <i>Carcinogenesis</i> , 2012 , 33, 2190-8	4.6	65

9	Optimization of ultrasonic-assisted extraction of water-soluble polysaccharides from <i>Boletus edulis</i> mycelia using response surface methodology. <i>Carbohydrate Polymers</i> , 2012 , 87, 614-619	10.3	120
8	Myricetin affords protection against peroxynitrite-mediated DNA damage and hydroxyl radical formation. <i>Food and Chemical Toxicology</i> , 2011 , 49, 2439-44	4.7	43
7	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	10.3	34
6	Ethyl pyruvate inhibits peroxynitrite-induced DNA damage and hydroxyl radical generation: implications for neuroprotection. <i>Neurochemical Research</i> , 2010 , 35, 336-42	4.6	23
5	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, 142-7	3.4	15
4	Hispolon induces apoptosis in human gastric cancer cells through a ROS-mediated mitochondrial pathway. <i>Free Radical Biology and Medicine</i> , 2008 , 45, 60-72	7.8	111
3	Optimization for the production of exopolysaccharide from <i>Fomes fomentarius</i> in submerged culture and its antitumor effect in vitro. <i>Bioresource Technology</i> , 2008 , 99, 3187-94	11	128
2	Hesperidin-An Emerging Bioactive Compound against Metabolic Diseases and Its Potential Biosynthesis Pathway in Microorganism.. <i>Food Reviews International</i> ,1-23	5.5	5
1	Recent Developments in Procyanidins on Metabolic Diseases, Their Possible Sources, Pharmacokinetic Profile, and Clinical Outcomes. <i>Food Reviews International</i> ,1-24	5.5	