

Shengbao Cai

List of Publications by Year in descending order

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77
papers

2,260
citations

212478

28
h-index

286692

43
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77
all docs

77
docs citations

77
times ranked

2801
citing authors

#	ARTICLE	IF	CITATIONS
1	Advance in dietary polyphenols as dipeptidyl peptidase-IV inhibitors to alleviate type 2 diabetes mellitus: aspects from structure-activity relationship and characterization methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3452-3467.	5.4	17
2	Phytochemical bioaccessibility and <i>in vitro</i> antidiabetic effects of Chinese sumac (<i>Rhus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 docking analysis. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2656-2669.	1.3	13
3	Structural studies and molecular dynamic simulations of polyphenol oxidase treated by high pressure processing. <i>Food Chemistry</i> , 2022, 372, 131243.	4.2	22
4	Prediction and evaluation of the 3D structure of Macadamia integrifolia antimicrobial protein 2 (MiAMP2) and its interaction with palmitoleic acid or oleic acid: An integrated computational approach. <i>Food Chemistry</i> , 2022, 367, 130677.	4.2	22
5	Chinese sumac (<i>Rhus chinensis</i> Mill.) fruits alleviate indomethacin-induced gastric ulcer in mice by improving oxidative stress, inflammation and apoptosis. <i>Journal of Ethnopharmacology</i> , 2022, 284, 114752.	2.0	16
6	Effect of high-pressure processing and thermal treatments on color and <i>in vitro</i> bioaccessibility of anthocyanin and antioxidants in cloudy pomegranate juice. <i>Food Chemistry</i> , 2022, 373, 131397.	4.2	22
7	Effect of different microwave power levels on inactivation of PPO and PME and also on quality changes of peach puree. <i>Current Research in Food Science</i> , 2022, 5, 41-48.	2.7	4
8	Dynamics of microbial communities, flavor, and physicochemical properties of pickled chayote during an industrial-scale natural fermentation: Correlation between microorganisms and metabolites. <i>Food Chemistry</i> , 2022, 377, 132004.	4.2	62
9	<i>Crateva unilocularis</i> Buch. shoots attenuate <i>d</i> -galactose-induced brain injury and cognitive disorders of mice through the PI3K/Akt/Nrf2 pathway. <i>Food and Function</i> , 2022, 13, 3465-3480.	2.1	12
10	Bioaccessibility and bioavailability of food-derived bioactive ingredients and their health-promoting effects: editorial. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2569-2570.	1.3	0
11	<i>Rhus chinensis</i> Mill. fruits prevent necrotizing enterocolitis in rat pups via regulating the expressions of key proteins involved in multiple signaling pathways. <i>Journal of Ethnopharmacology</i> , 2022, 290, 115103.	2.0	6
12	Effects and Mechanisms of <i>Rhus chinensis</i> Mill. Fruits on Suppressing RANKL-Induced Osteoclastogenesis by Network Pharmacology and Validation in RAW264.7 Cells. <i>Nutrients</i> , 2022, 14, 1020.	1.7	8
13	Dietary Flavonoids Alleviate Inflammation and Vascular Endothelial Barrier Dysfunction Induced by Advanced Glycation End Products <i>In Vitro</i> . <i>Nutrients</i> , 2022, 14, 1026.	1.7	7
14	Investigation on the Effects and Mechanisms of Alkaline Natural Mineral Water and Distilled Water on Ethanol-Induced Gastric Ulcers <i>In Vivo</i> and <i>In Vitro</i> . <i>Processes</i> , 2022, 10, 498.	1.3	5
15	Novel angiotensin-converting enzyme (ACE) inhibitory mechanism of peptides from <i>Macadamia integrifolia</i> antimicrobial protein 2 (MiAMP2). <i>Journal of Food Biochemistry</i> , 2022, 46, e14168.	1.2	6
16	Interfering effects on the bioactivities of several key proteins of COVID-19/variants in diabetes by compounds from Lianqiao leaves: <i>In silico</i> and <i>in vitro</i> analyses. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 715-729.	3.6	10
17	Exploring the phytochemicals and inhibitory effects against α -glucosidase and dipeptidyl peptidase-IV in Chinese pickled chili pepper: Insights into mechanisms by molecular docking analysis. <i>LWT - Food Science and Technology</i> , 2022, 162, 113467.	2.5	33
18	Novel peptides with xanthine oxidase inhibitory activity identified from macadamia nuts: integrated <i>in silico</i> and <i>in vitro</i> analysis. <i>European Food Research and Technology</i> , 2022, 248, 2031-2042.	1.6	6

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19	Analysis of phenolic compounds in pickled chayote and their effects on antioxidant activities and cell protection. <i>Food Research International</i> , 2022, 157, 111325.	2.9	23
20	The effect of in vitro simulated gastrointestinal digestion on phenolic bioaccessibility and bioactivities of <i>Prinsepia utilis</i> Royle fruits. <i>LWT - Food Science and Technology</i> , 2021, 138, 110782.	2.5	17
21	Characterisation and <i>in vitro</i> cytotoxicity of toxic and degradation compounds in bamboo shoots (<i>Dendrocalamus Sinicus</i>) during traditional fermentation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 974-987.	1.3	1
22	The preventive effect and underlying mechanism of <i>Rhus chinensis</i> Mill. fruits on dextran sulphate sodium-induced ulcerative colitis in mice. <i>Food and Function</i> , 2021, 12, 9965-9978.	2.1	20
23	Evaluation of quality changes of differently formulated cloudy mixed juices during refrigerated storage after high pressure processing. <i>Current Research in Food Science</i> , 2021, 4, 627-635.	2.7	7
24	Anti-Diabetic Effects of Different Phenolic-Rich Fractions from <i>Rhus Chinensis</i> Mill. Fruits <i>in vitro</i> . <i>EFood</i> , 2021, 2, 37-46.	1.7	23
25	Ethyl acetate subfractions from ethanol extracts of fermented oats (<i>Avena sativa</i> L.) exert anti-cancer properties <i>in vitro</i> and <i>in vivo</i> through G2/M and S Phase arrest and apoptosis. <i>Journal of Cancer</i> , 2021, 12, 1853-1866.	1.2	5
26	MicroRNA-30a-5p silencing polarizes macrophages toward M2 phenotype to alleviate cardiac injury following viral myocarditis by targeting SOCS1. <i>American Journal of Physiology - Heart and Circulatory Physiology</i> , 2021, 320, H1348-H1360.	1.5	18
27	Characterization of phytochemical components and identification of main antioxidants in <i>Crateva unilocularis</i> Buch. shoots by UHPLC-Q-Orbitrap-MS2 analysis. <i>Food Research International</i> , 2021, 143, 110264.	2.9	12
28	Inhibitory Effects of Myricetrin and Dihydromyricetin toward α -Glucosidase and Pancreatic Lipase with Molecular Docking Analyses and Their Interaction. <i>Journal of Food Quality</i> , 2021, 2021, 1-10.	1.4	7
29	Effects and interaction mechanism of soybean 7S and 11S globulins on anthocyanin stability and antioxidant activity during in vitro simulated digestion. <i>Current Research in Food Science</i> , 2021, 4, 543-550.	2.7	11
30	In silico analysis of novel dipeptidyl peptidase-IV inhibitory peptides released from <i>Macadamia integrifolia</i> antimicrobial protein 2 (MiAMP2) and the possible pathways involved in diabetes protection. <i>Current Research in Food Science</i> , 2021, 4, 603-611.	2.7	20
31	Gastroprotective effect and mechanisms of Chinese sumac fruits (<i>Rhus chinensis</i> Mill.) on ethanol-induced gastric ulcers in mice. <i>Food and Function</i> , 2021, 12, 12565-12579.	2.1	14
32	Preventive effects of Chinese sumac fruits against acetaminophen-induced liver injury in mice via regulating oxidative stress, inflammation and apoptosis. <i>Journal of Functional Foods</i> , 2021, 87, 104830.	1.6	10
33	<i>Rhus chinensis</i> Mill. Fruits Ameliorate Hepatic Glycolipid Metabolism Disorder in Rats Induced by High Fat/High Sugar Diet. <i>Nutrients</i> , 2021, 13, 4480.	1.7	4
34	Phenolic constituents, antioxidant and cytoprotective activities of crude extract and fractions from cultivated artichoke inflorescence. <i>Industrial Crops and Products</i> , 2020, 143, 111433.	2.5	60
35	Effects of Different Dietary Flavonoids on Dipeptidyl Peptidase-IV Activity and Expression: Insights into Structure-Activity Relationship. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12141-12151.	2.4	34
36	Preventive effect of ethanol extract from Chinese sumac fruits against tetrachloromethane-induced liver fibrosis in mice. <i>Food and Function</i> , 2020, 11, 7061-7072.	2.1	20

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37	Digestive Enzyme Inhibition of Different Phenolic Fractions and Main Phenolic Compounds of Ultra-High-Pressure-Treated Palm Fruits: Interaction and Molecular Docking Analyses. <i>Journal of Food Quality</i> , 2020, 2020, 1-10.	1.4	12
38	Different Phenolic Extracts of Oil Palm Fruits and Caffeic Acid Prevent Palmitic Acid-Induced Lipotoxicity in HepG2 Cells via Improving Mitochondrial Function. <i>Journal of Food Quality</i> , 2020, 2020, 1-12.	1.4	1
39	In vitro and in vivo anti-inflammatory effects of different extracts from <i>Epigynum auritum</i> through down-regulation of NF- κ B and MAPK signaling pathways. <i>Journal of Ethnopharmacology</i> , 2020, 261, 113105.	2.0	40
40	Effects of Hot-Water Extract from Vine Tea (<i>Ampelopsis grossedentata</i>) on Acrylamide Formation, Quality and Consumer Acceptability of Bread. <i>Foods</i> , 2020, 9, 373.	1.9	20
41	The preventive effect of phenolic-rich extracts from Chinese sumac fruits against nonalcoholic fatty liver disease in rats induced by a high-fat diet. <i>Food and Function</i> , 2020, 11, 799-812.	2.1	38
42	Comparative Study of Dietary Flavonoids with Different Structures as α -Glucosidase Inhibitors and Insulin Sensitizers. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10521-10533.	2.4	66
43	<i>Rhus chinensis</i> Mill. fruits prevent high-fat/ethanol diet-induced alcoholic fatty liver in rats via AMPK/SREBP-1/FAS signaling pathway. <i>Journal of Functional Foods</i> , 2019, 61, 103498.	1.6	28
44	Epigynumgenane-type pregnane glycosides from <i>Epigynum cochinchinensis</i> and their immunosuppressive activity. <i>Phytochemistry</i> , 2019, 168, 112127.	1.4	17
45	Acute and subacute toxicity evaluation of ethanol extract from aerial parts of <i>Epigynum auritum</i> in mice. <i>Food and Chemical Toxicology</i> , 2019, 131, 110534.	1.8	45
46	Phenolic profiles, antioxidant activities and cytoprotective effects of different phenolic fractions from oil palm (<i>Elaeis guineensis</i> Jacq.) fruits treated by ultra-high pressure. <i>Food Chemistry</i> , 2019, 288, 68-77.	4.2	58
47	Effects of Different Oligochitosans on Isoflavone Metabolites, Antioxidant Activity, and Isoflavone Biosynthetic Genes in Soybean (<i>Glycine max</i>) Seeds during Germination. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4652-4661.	2.4	26
48	The free, esterified, and insoluble-bound phenolic profiles of <i>Rhus chinensis</i> Mill. fruits and their pancreatic lipase inhibitory activities with molecular docking analysis. <i>Journal of Functional Foods</i> , 2018, 40, 729-735.	1.6	59
49	Phenolic composition, antioxidant and pancreatic lipase inhibitory activities of Chinese sumac (<i>Rhus chinensis</i> Mill.) fruits extracted by different solvents and interaction between myricetin and rhamnoside and quercetin and rhamnoside. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1045-1053.	1.3	42
50	Phenolic Composition, Antioxidant Properties, and Inhibition toward Digestive Enzymes with Molecular Docking Analysis of Different Fractions from <i>Prinsepia utilis</i> Royle Fruits. <i>Molecules</i> , 2018, 23, 3373.	1.7	42
51	Effect of chitosan-jicama starch coating on changes in qualities of fresh Nile tilapia (<i>Oreochromis niloticus</i>) filets during ice storage. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2220-2228.	1.3	18
52	Preparation of Antibacterial Cellulose Paper Using Layer-by-Layer Assembly for Cooked Beef Preservation at Ambient Temperature. <i>Polymers</i> , 2018, 10, 15.	2.0	22
53	Acute and subchronic toxicities of the ethanol and hot-water extracts from Chinese sumac (<i>Rhus</i>) Tj ETQq1 1 0.784314 rgBT /Overl	1.8	34
54	In vitro DNA damage protection and anti-inflammatory effects of Tartary buckwheats (<i>Fagopyrum tataricum</i> L. Gaertn) fermented by filamentous fungi. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2006-2017.	1.3	12

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55	Bioaccessibility and antioxidant activity of phenolics in native and fermented <i>Prinsepia utilis</i> Royle seed during a simulated gastrointestinal digestion in vitro. <i>Journal of Functional Foods</i> , 2017, 37, 354-362.	1.6	39
56	Synergistic interactions of apigenin, naringin, quercetin and emodin on inhibition of 3T3-L1 preadipocyte differentiation and pancreas lipase activity. <i>Obesity Research and Clinical Practice</i> , 2016, 10, 327-339.	0.8	44
57	Antiglycative and Antioxidative Properties of Ethyl Acetate Fraction of Chinese Purple Yam (<i>Dioscorea alata</i> L.) Extracts. <i>Food Science and Technology Research</i> , 2015, 21, 563-571.	0.3	5
58	Chinese Purple Yam (<i>Dioscorea alata</i> L.) Extracts Inhibit Diabetes-Related Enzymes and Protect HepG2 Cells Against Oxidative Stress and Insulin Resistance Induced by FFA. <i>Food Science and Technology Research</i> , 2015, 21, 677-683.	0.3	5
59	Digestion property and synergistic effect on biological activity of purple rice (<i>Oryza sativa</i> L.) anthocyanins subjected to a simulated gastrointestinal digestion in vitro. <i>Food Research International</i> , 2015, 78, 114-123.	2.9	76
60	Anti-diabetic effects of the ethanol extract of a functional formula diet in mice fed with a fructose/fat-rich combination diet. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 401-408.	1.7	18
61	In vitro antioxidant and pancreatic α -amylase inhibitory activity of isolated fractions from water extract of Qingzhuan tea. <i>Journal of Food Science and Technology</i> , 2015, 52, 928-935.	1.4	45
62	A diet formula of <i>Puerariae radix</i> , <i>Lycium barbarum</i> , <i>Crataegus pinnatifida</i> , and <i>Polygonati rhizoma</i> alleviates insulin resistance and hepatic steatosis in CD-1 mice and HepG2 cells. <i>Food and Function</i> , 2014, 5, 1038-1049.	2.1	37
63	Evaluation of γ -aminobutyric acid, phytate and antioxidant activity of tempeh-like fermented oats (<i>Avena sativa</i> L.) prepared with different filamentous fungi. <i>Journal of Food Science and Technology</i> , 2014, 51, 2544-2551.	1.4	52
64	Relationship Between the Structures of Flavonoids and Oxygen Radical Absorbance Capacity Values: A Quantum Chemical Analysis. <i>Journal of Physical Chemistry A</i> , 2013, 117, 1784-1794.	1.1	51
65	Comparative Study of the Effects of Solid-State Fermentation with Three Filamentous Fungi on the Total Phenolics Content (TPC), Flavonoids, and Antioxidant Activities of Subfractions from Oats (<i>Avena sativa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 507-513.	2.4	118
66	In Vitro Inhibitory Effect on Pancreatic Lipase Activity of Subfractions from Ethanol Extracts of Fermented Oats (<i>Avena sativa</i> L.) and Synergistic Effect of Three Phenolic Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7245-7251.	2.4	88
67	Analysis of the Antioxidant Capacities of Flavonoids under Different Spectrophotometric Assays Using Cyclic Voltammetry and Density Functional Theory. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10277-10285.	2.4	82
68	Identification of Anthocyanin Components of Wild Chinese Blueberries and Amelioration of Light-Induced Retinal Damage in Pigmented Rabbit Using Whole Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 356-363.	2.4	48
69	Comparative study on antioxidant capacity of flavonoids and their inhibitory effects on oleic acid-induced hepatic steatosis in vitro. <i>European Journal of Medicinal Chemistry</i> , 2011, 46, 4548-4558.	2.6	34
70	In vitro antioxidant activity and inhibitory effect, on oleic acid-induced hepatic steatosis, of fractions and subfractions from oat (<i>Avena sativa</i> L.) ethanol extract. <i>Food Chemistry</i> , 2011, 124, 900-905.	4.2	32
71	Synthesis and evaluation of a thiourea-modified chitosan derivative applied for adsorption of Hg(II) from synthetic wastewater. <i>International Journal of Biological Macromolecules</i> , 2010, 46, 524-528.	3.6	39
72	Partial characterization of the hemolytic activity of the nematocyst venom from the jellyfish <i>Cyanea nozakii</i> Kishinouye. <i>Toxicology in Vitro</i> , 2010, 24, 1750-1756.	1.1	20

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73	Isolation and characterization of lethal proteins in nematocyst venom of the jellyfish <i>Cyanea nozakii</i> Kishinouye. <i>Toxicon</i> , 2010, 55, 118-125.	0.8	38
74	The preparation and antioxidant activity of glucosamine sulfate. <i>Chinese Journal of Oceanology and Limnology</i> , 2009, 27, 283-287.	0.7	12
75	Isolation and characterization of venom from nematocysts of jellyfish <i>Rhopilema esculentum</i> Kishinouye. <i>Chinese Journal of Oceanology and Limnology</i> , 2009, 27, 869-874.	0.7	4
76	Synthesis of acyl thiourea derivatives of chitosan and their antimicrobial activities in vitro. <i>Carbohydrate Research</i> , 2008, 343, 566-570.	1.1	200
77	The antioxidant activity of 2-(4(or 2)-hydroxyl-5-chloride-1,3-benzene-di-sulfanimide)-chitosan. <i>European Journal of Medicinal Chemistry</i> , 2008, 43, 2171-2177.	2.6	16