

# Weidong Huang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3639673/publications.pdf>

Version: 2024-02-01

44  
papers

1,072  
citations

516710

16  
h-index

434195

31  
g-index

44  
all docs

44  
docs citations

44  
times ranked

1410  
citing authors

#	ARTICLE	IF	CITATIONS
1	Rutin ameliorates obesity through brown fat activation. <i>FASEB Journal</i> , 2017, 31, 333-345.	0.5	151
2	Sugars induce anthocyanin accumulation and flavanone 3-hydroxylase expression in grape berries. <i>Plant Growth Regulation</i> , 2009, 58, 251-260.	3.4	133
3	Blueberry Extract Improves Obesity through Regulation of the Gut Microbiota and Bile Acids via Pathways Involving FXR and TGR5. <i>IScience</i> , 2019, 19, 676-690.	4.1	76
4	Cyanidin-3- $\beta$ -glucoside increases whole body energy metabolism by upregulating brown adipose tissue mitochondrial function. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700261.	3.3	61
5	Vanillin Alleviates High Fat Diet-Induced Obesity and Improves the Gut Microbiota Composition. <i>Frontiers in Microbiology</i> , 2018, 9, 2733.	3.5	51
6	Grape Extract Activates Brown Adipose Tissue Through Pathway Involving the Regulation of Gut Microbiota and Bile Acid. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000149.	3.3	38
7	Effect of copper stress on growth characteristics and fermentation properties of <i>Saccharomyces cerevisiae</i> and the pathway of copper adsorption during wine fermentation. <i>Food Chemistry</i> , 2016, 192, 43-52.	8.2	37
8	A fast and accurate way to determine short chain fatty acids in mouse feces based on GC-MS. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1099, 73-82.	2.3	37
9	Review of recent UV-Vis and infrared spectroscopy researches on wine detection and discrimination. <i>Applied Spectroscopy Reviews</i> , 2018, 53, 65-86.	6.7	35
10	Investigation of the copper contents in vineyard soil, grape must and wine and the relationship among them in the Huaizhuo Basin Region, China: A preliminary study. <i>Food Chemistry</i> , 2018, 241, 40-50.	8.2	32
11	p-Coumaric acid prevents obesity via activating thermogenesis in brown adipose tissue mediated by mTORC1-RPS6. <i>FASEB Journal</i> , 2020, 34, 7810-7824.	0.5	30
12	Chlorogenic Acid Stimulates the Thermogenesis of Brown Adipocytes by Promoting the Uptake of Glucose and the Function of Mitochondria. <i>Journal of Food Science</i> , 2019, 84, 3815-3824.	3.1	28
13	Grape Seed Proanthocyanidins Induce Autophagy and Modulate Survivin in HepG2 Cells and Inhibit Xenograft Tumor Growth in Vivo. <i>Nutrients</i> , 2019, 11, 2983.	4.1	25
14	Tissue-specific accumulation and subcellular localization of chalcone isomerase (CHI) in grapevine. <i>Plant Cell, Tissue and Organ Culture</i> , 2019, 137, 125-137.	2.3	25
15	Identification of Wine According to Grape Variety Using Near-Infrared Spectroscopy Based on Radial Basis Function Neural Networks and Least-Squares Support Vector Machines. <i>Food Analytical Methods</i> , 2017, 10, 3306-3311.	2.6	22
16	The accumulation and localization of chalcone synthase in grapevine ( <i>Vitis vinifera</i> L.). <i>Plant Physiology and Biochemistry</i> , 2016, 106, 165-176.	5.8	21
17	Effects of Copper Pollution on the Phenolic Compound Content, Color, and Antioxidant Activity of Wine. <i>Molecules</i> , 2017, 22, 726.	3.8	21
18	Role of IgA in the early-life establishment of the gut microbiota and immunity: Implications for constructing a healthy start. <i>Gut Microbes</i> , 2021, 13, 1-21.	9.8	17

#	ARTICLE	IF	CITATIONS
19	Cranberry Polyphenolic Extract Exhibits an Antiobesity Effect on High-Fat Diet-Fed Mice through Increased Thermogenesis. <i>Journal of Nutrition</i> , 2020, 150, 2131-2138.	2.9	15
20	The effects of six phenolic acids and tannic acid on colour stability and the anthocyanin content of mulberry juice during refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2141-2150.	2.7	14
21	Coniferaldehyde ameliorates the lipid and glucose metabolism in palmitic acid-induced HepG2 cells via the LKB1/AMPK signaling pathway. <i>Journal of Food Science</i> , 2020, 85, 4050-4060.	3.1	14
22	Research progress on intervention effect and mechanism of protocatechuic acid on nonalcoholic fatty liver disease. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 9053-9075.	10.3	14
23	Melatonin and phenolics biosynthesis-related genes in <i>Vitis vinifera</i> cell suspension cultures are regulated by temperature and copper stress. <i>Plant Cell, Tissue and Organ Culture</i> , 2019, 138, 475-488.	2.3	13
24	The Biphasic Effect of Flavonoids on Oxidative Stress and Cell Proliferation in Breast Cancer Cells. <i>Antioxidants</i> , 2022, 11, 622.	5.1	13
25	Grape Seed Proanthocyanidins Induce Apoptosis and Cell Cycle Arrest of HepG2 Cells Accompanied by Induction of the MAPK Pathway and NAG-1. <i>Antioxidants</i> , 2020, 9, 1200.	5.1	12
26	Interaction between IgA and gut microbiota and its role in controlling metabolic syndrome. <i>Obesity Reviews</i> , 2021, 22, e13155.	6.5	12
27	The Biogeography of Fungal Communities Across Different Chinese Wine-Producing Regions Associated With Environmental Factors and Spontaneous Fermentation Performance. <i>Frontiers in Microbiology</i> , 2021, 12, 636639.	3.5	12
28	Gentisic acid prevents diet-induced obesity in mice by accelerating the thermogenesis of brown adipose tissue. <i>Food and Function</i> , 2021, 12, 1262-1270.	4.6	11
29	A fundamental landscape of fungal biogeographical patterns across the main Chinese wine-producing regions and the dominating shaping factors. <i>Food Research International</i> , 2021, 150, 110736.	6.2	11
30	Detection method optimization, content analysis and stability exploration of natamycin in wine. <i>Food Chemistry</i> , 2016, 194, 928-937.	8.2	10
31	The influence of oxygen on the metabolites of phenolic blueberry extract and the mouse microflora during in vitro fermentation. <i>Food Research International</i> , 2020, 136, 109610.	6.2	10
32	Clarifying effect of different fining agents on mulberry wine. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1578-1585.	2.7	9
33	Gut dysbiosis during early life: causes, health outcomes, and amelioration via dietary intervention. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7199-7221.	10.3	8
34	Increased Varietal Aroma Diversity of Marselan Wine by Mixed Fermentation with Indigenous Non-Saccharomyces Yeasts. <i>Fermentation</i> , 2021, 7, 133.	3.0	8
35	Parameter optimization in soluble solid content prediction of entire bunches of grape based on near infrared spectroscopic technique. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1676-1680.	3.2	6
36	Antimicrobial Effects of Novel H <sub>2</sub> O <sub>2</sub> -Ag <sup>+</sup> Complex on Membrane Damage to <i>Staphylococcus aureus</i> , <i>Escherichia coli</i> O157:H7, and <i>Salmonella Typhimurium</i> . <i>Journal of Food Protection</i> , 2022, 85, 104-111.	1.7	6

#	ARTICLE	IF	CITATIONS
37	Detection Method Optimization, Dynamic Changes during Alcoholic Fermentation and Content Analysis of "Brett Character" Compounds 4-Ethylphenol (4-EP) and 4-Ethylguaiacol (4-EG) in Chinese Red Wines. <i>Food Analytical Methods</i> , 2017, 10, 1616-1629.	2.6	5
38	Cloning, Bioinformatic Analysis and Expression Pattern of Phospholipase D Gene Family in <i>Vitis vinifera</i> . <i>Current Bioinformatics</i> , 2018, 13, 42-49.	1.5	5
39	High levels of copper retard the growth of <i>Saccharomyces cerevisiae</i> by altering cellular morphology and reducing its potential for ethanolic fermentation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2720-2731.	2.7	5
40	Involvement of the High-Osmolarity Glycerol Pathway of <i>Saccharomyces Cerevisiae</i> in Protection against Copper Toxicity. <i>Antioxidants</i> , 2022, 11, 200.	5.1	5
41	Cyanidin-3-O-glucoside Regulates the Expression of Ucp1 in Brown Adipose Tissue by Activating Prdm16 Gene. <i>Antioxidants</i> , 2021, 10, 1986.	5.1	5
42	Influence of Tannin Extract and Yeast Extract on Color Preservation and Anthocyanin Content of Mulberry Wine. <i>Journal of Food Science</i> , 2018, 83, 1084-1093.	3.1	4
43	Dietary regulation of the SIgA-gut microbiota interaction. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6379-6392.	10.3	3
44	Enhancing Ethanol Tolerance via the Mutational Breeding of <i>Pichia terricola</i> H5 to Improve the Flavor Profiles of Wine. <i>Fermentation</i> , 2022, 8, 149.	3.0	2