Weidong Huang

List of Publications by Year
in descending order

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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	Dietary regulation of the SIgA-gut microbiota interaction. Critical Reviews in Food Science and Nutrition, 2023, 63, 6379-6392.	10.3	3
2	Gut dysbiosis during early life: causes, health outcomes, and amelioration via dietary intervention. Critical Reviews in Food Science and Nutrition, 2022, 62, 7199-7221.	10.3	8
3	Research progress on intervention effect and mechanism of protocatechuic acid on nonalcoholic fatty liver disease. Critical Reviews in Food Science and Nutrition, 2022, 62, 9053-9075.	10.3	14
4	Antimicrobial Effects of Novel H2O2-Ag+ Complex on Membrane Damage to Staphylococcus aureus, Escherichia coli O157:H7, and Salmonella Typhimurium. Journal of Food Protection, 2022, 85, 104-111.	1.7	6
5	Involvement of the High-Osmolarity Glycerol Pathway of Saccharomyces Cerevisiae in Protection against Copper Toxicity. Antioxidants, 2022, 11, 200.	5.1	5
6	Enhancing Ethanol Tolerance via the Mutational Breeding of Pichia terricola H5 to Improve the Flavor Profiles of Wine. Fermentation, 2022, 8, 149.	3.0	2
7	The Biphasic Effect of Flavonoids on Oxidative Stress and Cell Proliferation in Breast Cancer Cells. Antioxidants, 2022, 11, 622.	5.1	13
8	Interaction between IgA and gut microbiota and its role in controlling metabolic syndrome. Obesity Reviews, 2021, 22, e13155.	6.5	12
9	High levels of copper retard the growth of Saccharomyces cerevisiae by altering cellular morphology and reducing its potential for ethanolic fermentation. International Journal of Food Science and Technology, 2021, 56, 2720-2731.	2.7	5
10	Gentisic acid prevents diet-induced obesity in mice by accelerating the thermogenesis of brown adipose tissue. Food and Function, 2021, 12, 1262-1270.	4.6	11
11	Role of IgA in the early-life establishment of the gut microbiota and immunity: Implications for constructing a healthy start. Gut Microbes, 2021, 13, 1-21.	9.8	17
12	Increased Varietal Aroma Diversity of Marselan Wine by Mixed Fermentation with Indigenous Non-Saccharomyces Yeasts. Fermentation, 2021, 7, 133.	3.0	8
13	A fundamental landscape of fungal biogeographical patterns across the main Chinese wine-producing regions and the dominating shaping factors. Food Research International, 2021, 150, 110736.	6.2	11
14	The Biogeography of Fungal Communities Across Different Chinese Wine-Producing Regions Associated With Environmental Factors and Spontaneous Fermentation Performance. Frontiers in Microbiology, 2021, 12, 636639.	3.5	12
15	Cyanidin-3-O-glucoside Regulates the Expression of Ucp1 in Brown Adipose Tissue by Activating Prdm16 Gene. Antioxidants, 2021, 10, 1986.	5.1	5
16	Clarifying effect of different fining agents on mulberry wine. International Journal of Food Science and Technology, 2020, 55, 1578-1585.	2.7	9
17	Coniferaldehyde ameliorates the lipid and glucose metabolism in palmitic acidâ€induced HepG2 cells via the LKB1/AMPK signaling pathway. Journal of Food Science, 2020, 85, 4050-4060.	3.1	14
18	Grape Seed Proanthocyanidins Induce Apoptosis and Cell Cycle Arrest of HepG2 Cells Accompanied by Induction of the MAPK Pathway and NAG-1. Antioxidants, 2020, 9, 1200.	5.1	12

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19	The influence of oxygen on the metabolites of phenolic blueberry extract and the mouse microflora during in vitro fermentation. Food Research International, 2020, 136, 109610.	6.2	10
20	Cranberry Polyphenolic Extract Exhibits an Antiobesity Effect on High-Fat Dietâ€“Fed Mice through Increased Thermogenesis. Journal of Nutrition, 2020, 150, 2131-2138.	2.9	15
21	pâ€Coumaric acid prevents obesity via activating thermogenesis in brown adipose tissue mediated by mTORC1â€RPS6. FASEB Journal, 2020, 34, 7810-7824.	0.5	30
22	Grape Extract Activates Brown Adipose Tissue Through Pathway Involving the Regulation of Gut Microbiota and Bile Acid. Molecular Nutrition and Food Research, 2020, 64, e2000149.	3.3	38
23	Melatonin and phenolics biosynthesis-related genes in Vitis vinifera cell suspension cultures are regulated by temperature and copper stress. Plant Cell, Tissue and Organ Culture, 2019, 138, 475-488.	2.3	13
24	Blueberry Extract Improves Obesity through Regulation of the Gut Microbiota and Bile Acids via Pathways Involving FXR and TGR5. IScience, 2019, 19, 676-690.	4.1	76
25	The effects of six phenolic acids and tannic acid on colour stability and the anthocyanin content of mulberry juice during refrigerated storage. International Journal of Food Science and Technology, 2019, 54, 2141-2150.	2.7	14
26	Chlorogenic Acid Stimulates the Thermogenesis of Brown Adipocytes by Promoting the Uptake of Glucose and the Function of Mitochondria. Journal of Food Science, 2019, 84, 3815-3824.	3.1	28
27	Grape Seed Proanthocyanidins Induce Autophagy and Modulate Survivin in HepG2 Cells and Inhibit Xenograft Tumor Growth in Vivo. Nutrients, 2019, 11, 2983.	4.1	25
28	Tissue-specific accumulation and subcellular localization of chalcone isomerase (CHI) in grapevine. Plant Cell, Tissue and Organ Culture, 2019, 137, 125-137.	2.3	25
29	Influence of Tannin Extract and Yeast Extract on Color Preservation and Anthocyanin Content of Mulberry Wine. Journal of Food Science, 2018, 83, 1084-1093.	3.1	4
30	Review of recent UVâ€“Vis and infrared spectroscopy researches on wine detection and discrimination. Applied Spectroscopy Reviews, 2018, 53, 65-86.	6.7	35
31	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. Food Chemistry, 2018, 241, 40-50.	8.2	32
32	Vanillin Alleviates High Fat Diet-Induced Obesity and Improves the Gut Microbiota Composition. Frontiers in Microbiology, 2018, 9, 2733.	3.5	51
33	A fast and accurate way to determine short chain fatty acids in mouse feces based on GCâ€“MS. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1099, 73-82.	2.3	37
34	Cloning, Bioinformatic Analysis and Expression Pattern of Phospholipase D Gene Family in Vitis vinifera. Current Bioinformatics, 2018, 13, 42-49.	1.5	5
35	Identification of Wine According to Grape Variety Using Near-Infrared Spectroscopy Based on Radial Basis Function Neural Networks and Least-Squares Support Vector Machines. Food Analytical Methods, 2017, 10, 3306-3311.	2.6	22
36	Cyanidinâ€3â€glucoside increases whole body energy metabolism by upregulating brown adipose tissue mitochondrial function. Molecular Nutrition and Food Research, 2017, 61, 1700261.	3.3	61

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37	Parameter optimization in soluble solid content prediction of entire bunches of grape based on near infrared spectroscopic technique. Journal of Food Measurement and Characterization, 2017, 11, 1676-1680.	3.2	6
38	Detection Method Optimization, Dynamic Changes during Alcoholic Fermentation and Content Analysis of â€œBrett Characterâ€•Compounds 4-Ethylphenol (4-EP) and 4-Ethylguaiacol (4-EG) in Chinese Red Wines. Food Analytical Methods, 2017, 10, 1616-1629.	2.6	5
39	Rutin ameliorates obesity through brown fat activation. FASEB Journal, 2017, 31, 333-345.	0.5	151
40	Effects of Copper Pollution on the Phenolic Compound Content, Color, and Antioxidant Activity of Wine. Molecules, 2017, 22, 726.	3.8	21
41	The accumulation and localization of chalcone synthase in grapevine (Vitis vinifera L.). Plant Physiology and Biochemistry, 2016, 106, 165-176.	5.8	21
42	Detection method optimization, content analysis and stability exploration of natamycin in wine. Food Chemistry, 2016, 194, 928-937.	8.2	10
43	Effect of copper stress on growth characteristics and fermentation properties of Saccharomyces cerevisiae and the pathway of copper adsorption during wine fermentation. Food Chemistry, 2016, 192, 43-52.	8.2	37
44	Sugars induce anthocyanin accumulation and flavanone 3-hydroxylase expression in grape berries. Plant Growth Regulation, 2009, 58, 251-260.	3.4	133