Wenfeng Li

List of Publications by Year
in descending order

51 papers	998 citations	471061 17 h-index	476904 29 g-index
51 all docs	51 docs citations	51 times ranked	1225 citing authors

#	Article	IF	Citations
1	Pectin Alleviates High Fat (Lard) Diet-Induced Nonalcoholic Fatty Liver Disease in Mice: Possible Role of Short-Chain Fatty Acids and Gut Microbiota Regulated by Pectin. Journal of Agricultural and Food Chemistry, 2018, 66, 8015-8025.	2.4	123
2	Polyphenol-Rich Loquat Fruit Extract Prevents Fructose-Induced Nonalcoholic Fatty Liver Disease by Modulating Glycometabolism, Lipometabolism, Oxidative Stress, Inflammation, Intestinal Barrier, and Gut Microbiota in Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 7726-7737.	2.4	78
3	Isoorientin Prevents Hyperlipidemia and Liver Injury by Regulating Lipid Metabolism, Antioxidant Capability, and Inflammatory Cytokine Release in High-Fructose-Fed Mice. Journal of Agricultural and Food Chemistry, 2016, 64, 2682-2689.	2.4	62
4	Lycopene, polyphenols and antioxidant activities of three characteristic tomato cultivars subjected to two drying methods. Food Chemistry, 2021, 338, 128062.	4.2	48
5	Polyphenols from hawthorn peels and fleshes differently mitigate dyslipidemia, inflammation and oxidative stress in association with modulation of liver injury in high fructose diet-fed mice. Chemico-Biological Interactions, 2016, 257, 132-140.	1.7	45
6	Stachyose increases absorption and hepatoprotective effect of tea polyphenols in high fructoseâ€fed mice. Molecular Nutrition and Food Research, 2016, 60, 502-510.	1.5	42
7	White Peony (Fermented Camellia sinensis) Polyphenols Help Prevent Alcoholic Liver Injury via Antioxidation. Antioxidants, 2019, 8, 524.	2.2	39
8	Hepatoprotective Effects of Sophoricoside against Fructoseâ€Induced Liver Injury via Regulating Lipid Metabolism, Oxidation, and Inflammation in Mice. Journal of Food Science, 2018, 83, 552-558.	1.5	35
9	Optimizing synchronous extraction and antioxidant activity evaluation of polyphenols and polysaccharides from Ya'an Tibetan tea (Camellia sinensis). Food Science and Nutrition, 2020, 8, 489-499.	1.5	30
10	Enhancing the hepatic protective effect of genistein by oral administration with stachyose in mice with chronic high fructose diet consumption. Food and Function, 2016, 7, 2420-2430.	2.1	29
11	Inhibitory effects of polyphenol-enriched extract from Ziyang tea against human breast cancer MCF-7Âcells through reactive oxygen species-dependent mitochondria molecular mechanism. Journal of Food and Drug Analysis, 2016, 24, 527-538.	0.9	28
12	The effects of drying methods on chemical profiles and antioxidant activities of two cultivars of Psidium guajava fruits. LWT - Food Science and Technology, 2020, 118, 108723.	2.5	26
13	Lactobacillus plantarum KFY02 enhances the prevention of CCl4-induced liver injury by transforming geniposide into genipin to increase the antioxidant capacity of mice. Journal of Functional Foods, 2020, 73, 104128.	1.6	25
14	Multivariate Analysis Illuminates the Effects of Vacuum Drying on the Extractable and Nonextractable Polyphenols Profile of Loquat Fruit. Journal of Food Science, 2019, 84, 726-737.	1.5	22
15	Phenolic content, antioxidant capacity, and Î±-amylase and Î±-glucosidase inhibitory activities of Dimocarpus longan Lour.. Food Science and Biotechnology, 2020, 29, 683-692.	1.2	20
16	Degradation kinetics of pelargonidin-3-(p-coumaroyl)diglucoside-5-(malonyl)glucoside and pelargonidin-3-(feruloyl)diglucoside-5-(malonyl)glucoside in red radish during air-impingement jet drying. LWT - Food Science and Technology, 2020, 127, 109390.	2.5	20
17	Effects of Air-Impingement Jet Drying on Drying Kinetics, Nutrient Retention and Rehydration Characteristics of Onion (Allium cepa) Slices. International Journal of Food Engineering, 2015, 11, 435-446.	0.7	19
18	Protective effect of R. glutinosa oligosaccharides against high l-carnitine diet-induced endothelial dysfunction and hepatic injury in mice. International Journal of Biological Macromolecules, 2016, 85, 285-293.	3.6	18

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19	Non-digestible stachyose promotes bioavailability of genistein through inhibiting intestinal degradation and first-pass metabolism of genistein in mice. Food and Nutrition Research, 2017, 61, 1369343.	1.2	17
20	Capsaicin alleviates lipid metabolism disorder in high beef fat-fed mice. Journal of Functional Foods, 2019, 60, 103444.	1.6	17
21	Glycosides changed the stability and antioxidant activity of pelargonidin. LWT - Food Science and Technology, 2021, 147, 111581.	2.5	17
22	Dehydration of Kiwifruit (Actinidia deliciosa) Slices Using Heat Pipe Combined with Impingement Technology. International Journal of Food Engineering, 2016, 12, 265-276.	0.7	15
23	Soybean soluble polysaccharide enhances absorption of soybean genistein in mice. Food Research International, 2018, 103, 273-279.	2.9	15
24	Lactobacillus fermentumHFY06 reduced CCl₄-induced hepatic damage in Kunming mice. RSC Advances, 2020, 10, 1-9.	1.7	15
25	Auricularia auricula Melanin Protects against Alcoholic Liver Injury and Modulates Intestinal Microbiota Composition in Mice Exposed to Alcohol Intake. Foods, 2021, 10, 2436.	1.9	14
26	Effects of ultrasonic treatment on the molecular weight and anti-inflammatory activity of oxidized konjac glucomannan. CYTA - Journal of Food, 2019, 17, 1-10.	0.9	13
27	Citric acidâ€enhanced dissolution of polyphenols during soaking of different teas. Journal of Food Biochemistry, 2019, 43, e13046.	1.2	12
28	Effects of three drying methods on polyphenol composition and antioxidant activities of Litchi chinensis Sonn.. Food Science and Biotechnology, 2020, 29, 351-358.	1.2	12
29	Colour, Texture, Microstructure and Nutrient Retention of Kiwifruit Slices Subjected to Combined Air-Impingement Jet Drying and Freeze Drying. International Journal of Food Engineering, 2017, 13, .	0.7	11
30	Fructooligosaccharide enhanced absorption and anti-dyslipidemia capacity of tea flavonoids in high sucrose-fed mice. International Journal of Food Sciences and Nutrition, 2019, 70, 311-322.	1.3	11
31	New Insights into the Mechanisms of Polyphenol from Plum Fruit Inducing Apoptosis in Human Lung Cancer A549 Cells Via PI3K/AKT/FOXO1 Pathway. Plant Foods for Human Nutrition, 2021, 76, 125-132.	1.4	11
32	Ultrasound treatment degrades, changes the color, and improves the antioxidant activity of the anthocyanins in red radish. LWT - Food Science and Technology, 2022, 165, 113761.	2.5	11
33	Effect of hot air drying on the polyphenol profile of Hongjv (Citrus reticulata Blanco, CV. Hongjv) peel: A multivariate analysis. Journal of Food Biochemistry, 2020, 44, e13174.	1.2	10
34	The effect of storage time on tea Polyphenols, catechin compounds, total flavones and the biological activity of Yaâ€™an Tibetan tea (Camellia sinensis). Journal of Food Processing and Preservation, 2021, 45, e16004.	0.9	9
35	Chemical composition, antioxidant activity and antitumor activity of tumorous stem mustard leaf and stem extracts. CYTA - Journal of Food, 2019, 17, 272-279.	0.9	8
36	Effects of airâ€impingement jet drying on drying kinetics, color, polyphenol compounds, and antioxidant activities of Boletus aereus slices. Journal of Food Science, 2021, 86, 2131-2144.	1.5	8

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37	Effects of Hot Air Drying on Drying Kinetics and Anthocyanin Degradation of Blood-Flesh Peach. Foods, 2022, 11, 1596.	1.9	8
38	Salted and Unsalted ZhÃcÃi (Brassica juncea var. tumida) Alleviated Highâ€Fat Dietâ€Induced Dyslipidemia by Regulating Gut Microbiota: A Multiomics Study. Molecular Nutrition and Food Research, 2020, 64, e2000798.	1.5	7
39	Effects of air-impingement jet drying on drying kinetics and quality retention of tomato slices. Food Science and Biotechnology, 2021, 30, 691-699.	1.2	7
40	Chemometric analysis reveals influences of hot air drying on the degradation of polyphenols in red radish. International Journal of Food Engineering, 2020, 16, .	0.7	7
41	Effects of stachyose on absorption and transportation of tea catechins in mice: possible role of Phase II metabolic enzymes and efflux transporters inhibition by stachyose. Food and Nutrition Research, 2016, 60, 32783.	1.2	6
42	Preventive effect of insect tea primary leaf (Malus sieboldii (Regal) Rehd.) extract on Dâ€galactoseâ€induced oxidative damage in mice. Food Science and Nutrition, 2020, 8, 5160-5171.	1.5	5
43	Isolation and characterization of the anthocyanins derived from red radishes (Raphanus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T Food Science, 2022, 87, 1586-1600.	1.5	4
44	Polyacylated Anthocyanins Derived from Red Radishes Protect Vascular Endothelial Cells Against Palmitic Acid-Induced Apoptosis via the p38 MAPK Pathway. Plant Foods for Human Nutrition, 2022, 77, 412-420.	1.4	4
45	Stachyose combined with tea polyphenols mitigated metabolic disorders in high fructose diet-fed mice as studied by GC-MS metabolomics approach. CYTA - Journal of Food, 2018, 16, 516-524.	0.9	3
46	Prophylactic Effect of Lactobacillus plantarum YS4 on Oxazolone-Induced Colitis in BALB/c Mice. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-11.	0.5	3
47	Zein enhanced the digestive stability of five citrus flavonoids via different binding interaction. Journal of the Science of Food and Agriculture, 2022, 102, 4780-4790.	1.7	3
48	Drying kinetics and physicochemical properties of kumquat under hot air and air-impingement jet dryings. Food Science and Biotechnology, 2022, 31, 711-719.	1.2	3
49	Effects of drying methods on colour, amino acids, phenolic profile, microstructure and volatile aroma components of Boletus aereus slices. International Journal of Food Science and Technology, 2022, 57, 5164-5174.	1.3	3
50	Physical characterization, nutrient, phenolic profiles and antioxidant activities of 16 litchi cultivars grown in the upper Yangtze River region. Chemistry and Biodiversity, 2021, , e2100713.	1.0	0
51	Effects of two drying methods on the stability and antioxidant activity of phenolic compounds in mulberry fruits. , 2021, 28, 83-90.		0