

Wenfeng Li

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3951753/publications.pdf>

Version: 2024-02-01

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	Zein enhanced the digestive stability of five citrus flavonoids via different binding interaction. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4780-4790.	1.7	3
2	Isolation and characterization of the anthocyanins derived from red radishes (<i>Raphanus</i>). <i>Food Science</i> , 2022, 87, 1586-1600.	1.5	4
3	Drying kinetics and physicochemical properties of kumquat under hot air and air-impingement jet dryings. <i>Food Science and Biotechnology</i> , 2022, 31, 711-719.	1.2	3
4	Effects of drying methods on colour, amino acids, phenolic profile, microstructure and volatile aroma components of <i>Boletus aereus</i> slices. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5164-5174.	1.3	3
5	Effects of Hot Air Drying on Drying Kinetics and Anthocyanin Degradation of Blood-Flesh Peach. <i>Foods</i> , 2022, 11, 1596.	1.9	8
6	Polyacylated Anthocyanins Derived from Red Radishes Protect Vascular Endothelial Cells Against Palmitic Acid-Induced Apoptosis via the p38 MAPK Pathway. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 412-420.	1.4	4
7	Ultrasound treatment degrades, changes the color, and improves the antioxidant activity of the anthocyanins in red radish. <i>LWT - Food Science and Technology</i> , 2022, 165, 113761.	2.5	11
8	Lycopene, polyphenols and antioxidant activities of three characteristic tomato cultivars subjected to two drying methods. <i>Food Chemistry</i> , 2021, 338, 128062.	4.2	48
9	New Insights into the Mechanisms of Polyphenol from Plum Fruit Inducing Apoptosis in Human Lung Cancer A549 Cells Via PI3K/AKT/FOXO1 Pathway. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 125-132.	1.4	11
10	Effects of air-impingement jet drying on drying kinetics and quality retention of tomato slices. <i>Food Science and Biotechnology</i> , 2021, 30, 691-699.	1.2	7
11	Effects of air-impingement jet drying on drying kinetics, color, polyphenol compounds, and antioxidant activities of <i>Boletus aereus</i> slices. <i>Journal of Food Science</i> , 2021, 86, 2131-2144.	1.5	8
12	Glycosides changed the stability and antioxidant activity of pelargonidin. <i>LWT - Food Science and Technology</i> , 2021, 147, 111581.	2.5	17
13	The effect of storage time on tea Polyphenols, catechin compounds, total flavones and the biological activity of Ya'an Tibetan tea (<i>Camellia sinensis</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16004.	0.9	9
14	<i>Auricularia auricula</i> Melanin Protects against Alcoholic Liver Injury and Modulates Intestinal Microbiota Composition in Mice Exposed to Alcohol Intake. <i>Foods</i> , 2021, 10, 2436.	1.9	14
15	Physical characterization, nutrient, phenolic profiles and antioxidant activities of 16 litchi cultivars grown in the upper Yangtze River region. <i>Chemistry and Biodiversity</i> , 2021, , e2100713.	1.0	0
16	Effects of two drying methods on the stability and antioxidant activity of phenolic compounds in mulberry fruits. , 2021, 28, 83-90.		0
17	Effects of three drying methods on polyphenol composition and antioxidant activities of Litchi chinensis Sonn.. <i>Food Science and Biotechnology</i> , 2020, 29, 351-358.	1.2	12
18	The effects of drying methods on chemical profiles and antioxidant activities of two cultivars of <i>Psidium guajava</i> fruits. <i>LWT - Food Science and Technology</i> , 2020, 118, 108723.	2.5	26

#	ARTICLE	IF	CITATIONS
19	<i>Lactobacillus fermentum</i> HFY06 reduced CCl ₄ -induced hepatic damage in Kunming mice. <i>RSC Advances</i> , 2020, 10, 1-9.	1.7	15
20	Phenolic content, antioxidant capacity, and α -amylase and α -glucosidase inhibitory activities of <i>Dimocarpus longan</i> Lour.. <i>Food Science and Biotechnology</i> , 2020, 29, 683-692.	1.2	20
21	Optimizing synchronous extraction and antioxidant activity evaluation of polyphenols and polysaccharides from Ya'an Tibetan tea (<i>Camellia sinensis</i>). <i>Food Science and Nutrition</i> , 2020, 8, 489-499.	1.5	30
22	<i>Lactobacillus plantarum</i> KFY02 enhances the prevention of CCl ₄ -induced liver injury by transforming geniposide into genipin to increase the antioxidant capacity of mice. <i>Journal of Functional Foods</i> , 2020, 73, 104128.	1.6	25
23	Salted and Unsalted <i>ZhãĀi</i> (<i>Brassica juncea</i> var. <i>tumida</i>) Alleviated High-Fat Diet-Induced Dyslipidemia by Regulating Gut Microbiota: A Multiomics Study. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e2000798.	1.5	7
24	Preventive effect of insect tea primary leaf (<i>Malus sieboldii</i> (Regal) Rehd.) extract on D-galactose-induced oxidative damage in mice. <i>Food Science and Nutrition</i> , 2020, 8, 5160-5171.	1.5	5
25	Prophylactic Effect of <i>Lactobacillus plantarum</i> YS4 on Oxazolone-Induced Colitis in BALB/c Mice. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-11.	0.5	3
26	Effect of hot air drying on the polyphenol profile of Hongjv (<i>Citrus reticulata</i> Blanco, CV. Hongjv) peel: A multivariate analysis. <i>Journal of Food Biochemistry</i> , 2020, 44, e13174.	1.2	10
27	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. <i>LWT - Food Science and Technology</i> , 2020, 127, 109390.	2.5	20
28	Chemometric analysis reveals influences of hot air drying on the degradation of polyphenols in red radish. <i>International Journal of Food Engineering</i> , 2020, 16, .	0.7	7
29	Chemical composition, antioxidant activity and antitumor activity of tumorous stem mustard leaf and stem extracts. <i>CYTA - Journal of Food</i> , 2019, 17, 272-279.	0.9	8
30	Capsaicin alleviates lipid metabolism disorder in high beef fat-fed mice. <i>Journal of Functional Foods</i> , 2019, 60, 103444.	1.6	17
31	Citric acid-enhanced dissolution of polyphenols during soaking of different teas. <i>Journal of Food Biochemistry</i> , 2019, 43, e13046.	1.2	12
32	White Peony (Fermented <i>Camellia sinensis</i>) Polyphenols Help Prevent Alcoholic Liver Injury via Antioxidation. <i>Antioxidants</i> , 2019, 8, 524.	2.2	39
33	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7726-7737.	2.4	78
34	Multivariate Analysis Illuminates the Effects of Vacuum Drying on the Extractable and Nonextractable Polyphenols Profile of Loquat Fruit. <i>Journal of Food Science</i> , 2019, 84, 726-737.	1.5	22
35	Effects of ultrasonic treatment on the molecular weight and anti-inflammatory activity of oxidized konjac glucomannan. <i>CYTA - Journal of Food</i> , 2019, 17, 1-10.	0.9	13
36	Fructooligosaccharide enhanced absorption and anti-dyslipidemia capacity of tea flavonoids in high sucrose-fed mice. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 311-322.	1.3	11

#	ARTICLE	IF	CITATIONS
37	Hepatoprotective Effects of Sophoricoside against Fructose-Induced Liver Injury via Regulating Lipid Metabolism, Oxidation, and Inflammation in Mice. <i>Journal of Food Science</i> , 2018, 83, 552-558.	1.5	35
38	Soybean soluble polysaccharide enhances absorption of soybean genistein in mice. <i>Food Research International</i> , 2018, 103, 273-279.	2.9	15
39	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. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8015-8025.	2.4	123
40	Stachyose combined with tea polyphenols mitigated metabolic disorders in high fructose diet-fed mice as studied by GC-MS metabolomics approach. <i>CYTA - Journal of Food</i> , 2018, 16, 516-524.	0.9	3
41	Colour, Texture, Microstructure and Nutrient Retention of Kiwifruit Slices Subjected to Combined Air-Impingement Jet Drying and Freeze Drying. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	11
42	Non-digestible stachyose promotes bioavailability of genistein through inhibiting intestinal degradation and first-pass metabolism of genistein in mice. <i>Food and Nutrition Research</i> , 2017, 61, 1369343.	1.2	17
43	Stachyose increases absorption and hepatoprotective effect of tea polyphenols in high fructose-fed mice. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 502-510.	1.5	42
44	Dehydration of Kiwifruit (<i>Actinidia deliciosa</i>) Slices Using Heat Pipe Combined with Impingement Technology. <i>International Journal of Food Engineering</i> , 2016, 12, 265-276.	0.7	15
45	Enhancing the hepatic protective effect of genistein by oral administration with stachyose in mice with chronic high fructose diet consumption. <i>Food and Function</i> , 2016, 7, 2420-2430.	2.1	29
46	Polyphenols from hawthorn peels and fleshs differently mitigate dyslipidemia, inflammation and oxidative stress in association with modulation of liver injury in high fructose diet-fed mice. <i>Chemico-Biological Interactions</i> , 2016, 257, 132-140.	1.7	45
47	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. <i>Food and Nutrition Research</i> , 2016, 60, 32783.	1.2	6
48	Inhibitory effects of polyphenol-enriched extract from Ziyang tea against human breast cancer MCF-7 cells through reactive oxygen species-dependent mitochondria molecular mechanism. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 527-538.	0.9	28
49	Protective effect of <i>R. glutinosa</i> oligosaccharides against high l-carnitine diet-induced endothelial dysfunction and hepatic injury in mice. <i>International Journal of Biological Macromolecules</i> , 2016, 85, 285-293.	3.6	18
50	Isoorientin Prevents Hyperlipidemia and Liver Injury by Regulating Lipid Metabolism, Antioxidant Capability, and Inflammatory Cytokine Release in High-Fructose-Fed Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2682-2689.	2.4	62
51	Effects of Air-Impingement Jet Drying on Drying Kinetics, Nutrient Retention and Rehydration Characteristics of Onion (<i>Allium cepa</i>) Slices. <i>International Journal of Food Engineering</i> , 2015, 11, 435-446.	0.7	19