## Mengyao Zhao

List of Publications by Year in descending order

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Μενοχλο Ζηλο

#	Article	IF	CITATIONS
1	Health benefits of anthocyanins and molecular mechanisms: Update from recent decade. Critical Reviews in Food Science and Nutrition, 2017, 57, 1729-1741.	5.4	333
2	Simultaneous determination of free amino acids in Pu-erh tea and their changes during fermentation. Food Chemistry, 2016, 194, 643-649.	4.2	125
3	Acrylamide-induced neurotoxicity in primary astrocytes and microglia: Roles of the Nrf2-ARE and NF-l̂ºB pathways. Food and Chemical Toxicology, 2017, 106, 25-35.	1.8	82
4	The chemoprotection of a blueberry anthocyanin extract against the acrylamide-induced oxidative stress in mitochondria: unequivocal evidence in mice liver. Food and Function, 2015, 6, 3006-3012.	2.1	62
5	Protection of cyanidin-3-glucoside against oxidative stress induced by acrylamide in human MDA-MB-231 cells. Food and Chemical Toxicology, 2013, 58, 306-310.	1.8	58
6	Blueberry anthocyanins extract inhibits acrylamide-induced diverse toxicity in mice by preventing oxidative stress and cytochrome P450 2E1 activation. Journal of Functional Foods, 2015, 14, 95-101.	1.6	54
7	Chitooligosaccharides display anti-tumor effects against human cervical cancer cells via the apoptotic and autophagic pathways. Carbohydrate Polymers, 2019, 224, 115171.	5.1	47
8	The identification of degradation products and degradation pathway of malvidin-3-glucoside and malvidin-3,5-diglucoside under microwave treatment. Food Chemistry, 2013, 141, 3260-3267.	4.2	40
9	Effect of acrylamide-induced neurotoxicity in a primary astrocytes/microglial co-culture model. Toxicology in Vitro, 2017, 39, 119-125.	1.1	39
10	Chitobiose alleviates oleic acid-induced lipid accumulation by decreasing fatty acid uptake and triglyceride synthesis in HepG2 cells. Journal of Functional Foods, 2018, 46, 202-211.	1.6	35
11	Evaluation of Protective Effect of Freezeâ€Dried Strawberry, Grape, and Blueberry Powder on Acrylamide Toxicity in Mice. Journal of Food Science, 2015, 80, H869-74.	1.5	26
12	Chitooligosaccharide supplementation prevents the development of high fat diet-induced non-alcoholic fatty liver disease (NAFLD) in mice via the inhibition of cluster of differentiation 36 (CD36). Journal of Functional Foods, 2019, 57, 7-18.	1.6	26
13	Absorption Characteristics of Chitobiose and Chitopentaose in the Human Intestinal Cell Line Caco-2 and Everted Gut Sacs. Journal of Agricultural and Food Chemistry, 2019, 67, 4513-4523.	2.4	25
14	Bioactive Indolyl Diketopiperazines from the Marine Derived Endophytic Aspergillus versicolor DY180635. Marine Drugs, 2020, 18, 338.	2.2	18
15	Chitooligosaccharide plays essential roles in regulating proline metabolism and cold stress tolerance in rice seedlings. Acta Physiologiae Plantarum, 2019, 41, 1.	1.0	17
16	The kinetics of the inhibition of acrylamide by glycine in potato model systems. Journal of the Science of Food and Agriculture, 2016, 96, 548-554.	1.7	16
17	Current innovations in nutraceuticals and functional foods for intervention of non-alcoholic fatty liver disease. Pharmacological Research, 2021, 166, 105517.	3.1	16
18	Degradation Kinetics of Malvidin-3-glucoside and Malvidin-3,5-diglucoside Exposed to Microwave Treatment. Journal of Agricultural and Food Chemistry, 2013, 61, 373-378.	2.4	12

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#	Article	IF	CITATIONS
19	Effects of chitooligosaccharides on the rebalance of gut microorganisms and their metabolites in patients with nonalcoholic fatty liver disease. Journal of Functional Foods, 2021, 77, 104333.	1.6	12
20	CD36 and DGAT2 facilitate the lipid-lowering effect of chitooligosaccharides <i>via</i> fatty acid intake and triglyceride synthesis signaling. Food and Function, 2021, 12, 8681-8693.	2.1	12
21	The Mechanism of Acrylamide-Induced Neurotoxicity: Current Status and Future Perspectives. Frontiers in Nutrition, 2022, 9, 859189.	1.6	12
22	Enhanced Low Molecular Weight Poly-Î <sup>3</sup> -Glutamic Acid Production in Recombinant Bacillus subtilis 1A751 with Zinc Ion. Applied Biochemistry and Biotechnology, 2019, 189, 411-423.	1.4	11
23	Acrylamide induces intrinsic apoptosis and inhibits protective autophagy <i>via</i> the ROS mediated mitochondrial dysfunction pathway in U87-MG cells. Drug and Chemical Toxicology, 2022, 45, 2601-2612.	1.2	11
24	The involvement of oxidative stress, neuronal lesions, neurotransmission impairment, and neuroinflammation in acrylamide-induced neurotoxicity in C57/BL6 mice. Environmental Science and Pollution Research, 2022, 29, 41151-41167.	2.7	11
25	Proteomic profiling of primary astrocytes and co-cultured astrocytes/microglia exposed to acrylamide. NeuroToxicology, 2019, 75, 78-88.	1.4	8
26	Protection against neo-formed contaminants (NFCs)-induced toxicity by phytochemicals. Food and Chemical Toxicology, 2017, 108, 392-406.	1.8	7
27	Suppression of GOLM1 by EGCG through HGF/HGFR/AKT/GSK-3β/β-catenin/c-Myc signaling pathway inhibits cell migration of MDA-MB-231. Food and Chemical Toxicology, 2021, 157, 112574.	1.8	7
28	Chitopentaose inhibits hepatocellular carcinoma by inducing mitochondrial mediated apoptosis and suppressing protective autophagy. Bioresources and Bioprocessing, 2021, 8, .	2.0	5
29	Inhibitory effect of chitooligosaccharides on retinol metabolism and bioavailability in mice. Journal of Food Biochemistry, 2019, 43, e12831.	1.2	4
30	Biological Activities and Potential Application in Food Industry. , 2019, , 163-274.		0