

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

32
papers

468
citations

14
h-index

21
g-index

32
ext. papers

745
ext. citations

6.3
avg, IF

4.05
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 32 | Gut Microbiome-Induced Shift of Acetate to Butyrate Positively Manages Dysbiosis in High Fat Diet. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, 1700670 | 5.9 | 42 |
| 31 | Blueberry Malvidin-3-galactoside Suppresses Hepatocellular Carcinoma by Regulating Apoptosis, Proliferation, and Metastasis Pathways In Vivo and In Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 625-636 | 5.7 | 41 |
| 30 | Lonicera caerulea L. Polyphenols Alleviate Oxidative Stress-Induced Intestinal Environment Imbalance and Lipopolysaccharide-Induced Liver Injury in HFD-Fed Rats by Regulating the Nrf2/HO-1/NQO1 and MAPK Pathways. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1901315 | 5.9 | 37 |
| 29 | Gamma-aminobutyric Acid Enriched Rice Bran Diet Attenuates Insulin Resistance and Balances Energy Expenditure via Modification of Gut Microbiota and Short-Chain Fatty Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 881-890 | 5.7 | 37 |
| 28 | Enhanced anti-obesity effects of complex of resistant starch and chitosan in high fat diet fed rats. <i>Carbohydrate Polymers</i> , 2017 , 157, 834-841 | 10.3 | 34 |
| 27 | Identification of Cyanidin-3-arabinoside Extracted from Blueberry as a Selective Protein Tyrosine Phosphatase 1B Inhibitor. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13624-13634 | 5.7 | 30 |
| 26 | Effects of Casein and Casein on the stability, antioxidant activity and bioaccessibility of blueberry anthocyanins with an in vitro simulated digestion. <i>Food Chemistry</i> , 2021 , 334, 127526 | 8.5 | 30 |
| 25 | Effect of In Vitro Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7016-7024 | 5.7 | 29 |
| 24 | Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and β -glucosidase activities, color, and antioxidant activities of blueberry (<i>Vaccinium Spp.</i>) puree. <i>Food Chemistry</i> , 2021 , 342, 128564 | 8.5 | 24 |
| 23 | A comparison of RS4-type resistant starch to RS2-type resistant starch in suppressing oxidative stress in high-fat-diet-induced obese rats. <i>Food and Function</i> , 2017 , 8, 232-240 | 6.1 | 22 |
| 22 | Bioactive flavonoids from <i>Rubus corchorifolius</i> inhibit β -glucosidase and α -amylase to improve postprandial hyperglycemia. <i>Food Chemistry</i> , 2021 , 341, 128149 | 8.5 | 22 |
| 21 | Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. <i>Food Chemistry</i> , 2020 , 318, 126484 | 8.5 | 20 |
| 20 | Serum Ceramide Reduction by Blueberry Anthocyanin-Rich Extract Alleviates Insulin Resistance in Hyperlipidemia Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8185-8194 | 5.7 | 16 |
| 19 | Carboxymethylation of corn bran polysaccharide and its bioactive property. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1176-1184 | 3.8 | 14 |
| 18 | Effect of Blueberry Anthocyanin-Rich Extracts on Peripheral and Hippocampal Antioxidant Defensiveness: The Analysis of the Serum Fatty Acid Species and Gut Microbiota Profile. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3658-3666 | 5.7 | 14 |
| 17 | Effect of interactions between starch and chitosan on waxy maize starch physicochemical and digestion properties. <i>CYTA - Journal of Food</i> , 2017 , 15, 327-335 | 2.3 | 11 |
| 16 | Effect of sulfation on the antioxidant properties and in vitro cell proliferation characteristics of polysaccharides isolated from corn bran. <i>CYTA - Journal of Food</i> , 2016 , 14, 555-564 | 2.3 | 6 |

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| 15 | Identification of key phenolic compounds responsible for antioxidant activities of free and bound fractions of blackberry varieties extracts by boosted regression trees. <i>Journal of the Science of Food and Agriculture</i> , 2021 , | 4.3 | 6 |
| 14 | Anthocyanins-loaded nanocomplexes comprising casein and carboxymethyl cellulose: stability, antioxidant capacity, and bioaccessibility. <i>Food Hydrocolloids</i> , 2022 , 122, 107073 | 10.6 | 5 |
| 13 | Effect of single or combined administration of resistant starch and chitosan oligosaccharides on insulin resistance in rats fed with a high-fat diet. <i>Starch/Staerke</i> , 2017 , 69, 1600209 | 2.3 | 4 |
| 12 | Current knowledge of anthocyanin metabolism in the digestive tract: absorption, distribution, degradation, and interconversion.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-14 | 11.5 | 3 |
| 11 | Effect of bovine serum albumin on the stability and antioxidant activity of blueberry anthocyanins during processing and in vitro simulated digestion. <i>Food Chemistry</i> , 2021 , 373, 131496 | 8.5 | 3 |
| 10 | β-Aminobutyric Acid Attenuates High-Fat Diet-Induced Cerebral Oxidative Impairment via Enhanced Synthesis of Hippocampal Sulfatides. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1081-1091 | 5.7 | 3 |
| 9 | Cyanidin-3--glucoside and its phenolic metabolites ameliorate intestinal diseases via modulating intestinal mucosal immune system: potential mechanisms and therapeutic strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19 | 11.5 | 3 |
| 8 | Interactions of blueberry anthocyanins with whey protein isolate and bovine serum protein: Color stability, antioxidant activity, in vitro simulation, and protein functionality. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112269 | 5.4 | 3 |
| 7 | Resistant starch attenuates impaired lipid biosynthesis induced by dietary oxidized oil via activation of insulin signaling pathways. <i>RSC Advances</i> , 2017 , 7, 50772-50780 | 3.7 | 2 |
| 6 | Synergistic Effects of Combined Anthocyanin and Metformin Treatment for Hyperglycemia and .. <i>Journal of Agricultural and Food Chemistry</i> , 2022 , | 5.7 | 2 |
| 5 | Current progress on the mechanisms of hyperhomocysteinemia-induced vascular injury and use of natural polyphenol compounds. <i>European Journal of Pharmacology</i> , 2021 , 905, 174168 | 5.3 | 2 |
| 4 | 3D food printing: Applications of plant-based materials in extrusion-based food printing. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-15 | 11.5 | 1 |
| 3 | Effects of β-Casein on the Absorption of Blueberry Anthocyanins and Metabolites in Rat Plasma Based on Pharmacokinetic Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6200-6213 | 5.7 | 1 |
| 2 | A sub-freshness monitoring chitosan/starch-based colorimetric film for improving color recognition accuracy via controlling the pH value of the film-forming solution.. <i>Food Chemistry</i> , 2022 , 388, 132975 | 8.5 | 1 |
| 1 | Blueberry anthocyanin extracts protect against Helicobacter pylori-induced peptic epithelium injuries both in vitro and in vivo: the key role of MAPK/NF-κB pathway.. <i>European Journal of Nutrition</i> , 2022 , 1 | 5.2 | 0 |