Lei Chen

List of Publications by Year
in descending order

77 papers	3,702 citations	182225 30 h-index	156644 58 g-index
79 all docs	79 docs citations	79 times ranked	5173 citing authors

#	Article	IF	Citations
1	Enhancement of bioavailability and bioactivity of diet-derived flavonoids by application of nanotechnology: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 378-393.	5.4	47
2	Absorption, metabolism and bioavailability of flavonoids: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 7730-7742.	5.4	90
3	Enzymatic acylation of raspberry anthocyanin: Evaluations on its stability and oxidative stress prevention. Food Chemistry, 2022, 372, 130766.	4.2	48
4	Molecular structure modification of ovalbumin through controlled glycosylation with dextran for its emulsibility improvement. International Journal of Biological Macromolecules, 2022, 194, 1-8.	3.6	30
5	Differential proteomics between unhatched male and female egg yolks reveal the molecular mechanisms of sex-allocation and sex-determination in chicken. Poultry Science, 2022, 101, 101906.	1.5	1
6	A designed self-microemulsion delivery system for dihydromyricetin and its dietary intervention effect on high-fat-diet fed mice. Food Chemistry, 2022, 390, 132954.	4.2	34
7	Beneficial effects of AOS-iron supplementation on intestinal structure and microbiota in IDA rats. Food Science and Human Wellness, 2021, 10, 23-31.	2.2	13
8	Sugiol, a diterpenoid: Therapeutic actions and molecular pathways involved. Pharmacological Research, 2021, 163, 105313.	3.1	19
9	(â^')-Tetrahydroberberrubineâ^™acetate accelerates antioxidant potential and inhibits food associated Bacillus cereus in rice. Food Chemistry, 2021, 339, 127902.	4.2	9
10	Anti-hyperglycemic effects of dihydromyricetin in streptozotocin-induced diabetic rats. Food Science and Human Wellness, 2021, 10, 155-162.	2.2	23
11	Plant extract mediated silver nanoparticles and their applications as antimicrobials and in sustainable food packaging: A state-of-the-art review. Trends in Food Science and Technology, 2021, 112, 651-666.	7.8	97
12	The role of dietary flavonoids for modulation of ATP binding cassette transporter mediated multidrug resistance. EFood, 2021, 2, 234-246.	1.7	22
13	Combined effects of rhizo-competitive rhizosphere and non-rhizosphere Bacillus in plant growth promotion and yield improvement of Eleusine coracana (Ragi). Canadian Journal of Microbiology, 2020, 66, 111-124.	0.8	12
14	Emulsions loaded with dihydromyricetin enhance its transport through Caco-2 monolayer and improve anti-diabetic effect in insulin resistant HepG2 cell. Journal of Functional Foods, 2020, 64, 103672.	1.6	29
15	Metabolic effect of AOS-iron in rats with iron deficiency anemia using LC-MS/MS based metabolomics. Food Research International, 2020, 130, 108913.	2.9	20
16	Sonchus oleraceus Linn extract enhanced glucose homeostasis through the AMPK/Akt/ GSK-3Î² signaling pathway in diabetic liver and HepG2 cell culture. Food and Chemical Toxicology, 2020, 136, 111072.	1.8	41
17	Anti-inflammatory effect of self-emulsifying delivery system containing Sonchus oleraceus Linn extract on streptozotocin-induced diabetic rats. Food and Chemical Toxicology, 2020, 135, 110953.	1.8	14
18	A self-emulsifying formulation of Sonchus oleraceus Linn for an improved anti-diabetic effect in vivo. Food and Function, 2020, 11, 1225-1229.	2.1	10

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19	Fluorescent immunoliposomal nanovesicles for rapid multi-well immuno-biosensing of histamine in fish samples. Chemosphere, 2020, 243, 125404.	4.2	17
20	Antimicrobial Properties of Apis melliferaâ€™s Bee Venom. Toxins, 2020, 12, 451.	1.5	54
21	Morin Hydrate Sensitizes Hepatoma Cells and Xenograft Tumor towards Cisplatin by Downregulating PARP-1-HMGB1 Mediated Autophagy. International Journal of Molecular Sciences, 2020, 21, 8253.	1.8	12
22	Integrated proteomic, phosphoproteomic and N-glycoproteomic analyses of chicken eggshell matrix. Food Chemistry, 2020, 330, 127167.	4.2	31
23	The beneficial effects of Agaricus blazei Murrill on hepatic antioxidant enzymes and the pancreatic tissue recovery in streptozotocinâ€induced diabetic rats. Journal of Food Biochemistry, 2020, 44, e13170.	1.2	6
24	Mass spectrometry-based metabolomics identifies the effects of dietary oligosaccharide-zinc complex on serum and liver of zinc deficiency mice. Journal of Functional Foods, 2020, 65, 103777.	1.6	4
25	Dietary polyphenols as antidiabetic agents: Advances and opportunities. Food Frontiers, 2020, 1, 18-44.	3.7	182
26	Surface functionalized magnetic nanoparticles for targeted cancer therapy and diagnosis. , 2020, , 215-236.		7
27	Multifunctional N-P-doped carbon dots for regulation of apoptosis and autophagy in B16F10 melanoma cancer cells and in vitro imaging applications. Theranostics, 2020, 10, 7841-7856.	4.6	70
28	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. Food Frontiers, 2020, 1, 134-151.	3.7	29
29	Enhancement of glucose homeostasis through the PI3K/Akt signaling pathway by dietary with Agaricus blazei Murrill in STZâ€induced diabetic rats. Food Science and Nutrition, 2020, 8, 1104-1114.	1.5	5
30	Fabrication of caseins nanoparticles to improve the stability of cyanidin 3-O-glucoside. Food Chemistry, 2020, 317, 126418.	4.2	34
31	Self-nanoemulsions loaded with dihydromyricetin: Insights to their formulation stability. Food Hydrocolloids, 2020, 108, 105888.	5.6	18
32	Fertilizer adaptive bacteria Acidovorax valerianellae and Sinorhizobium fredii in integrated nutrient management of pigeon pea (Cajanus cajan L.). South African Journal of Botany, 2020, 134, 84-90.	1.2	4
33	Folium nelumbinis (Lotus leaf) volatile-rich fraction and its mechanisms of action against melanogenesis in B16 cells. Food Chemistry, 2020, 330, 127030.	4.2	13
34	N,P-Doped Carbon Nanodots for Food-Matrix Decontamination, Anticancer Potential, and Cellular Bio-Imaging Applications. Journal of Biomedical Nanotechnology, 2020, 16, 283-303.	0.5	15
35	Phenolic Extract from Sonchus oleraceus L. Protects Diabetesâ€related Liver Injury in Rats through TLR4/NFâ€ÎºB Signaling Pathway. EFood, 2020, 1, 77-84.	1.7	25
36	Dihydromyricetin Attenuates Streptozotocinâ€induced Liver Injury and Inflammation in Rats via Regulation of NFâ€ÎºB and AMPK Signaling Pathway. EFood, 2020, 1, 188-195.	1.7	18

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37	Transcriptome and proteome analyses of the molecular mechanisms associated with coix seed nutritional quality in the process of breeding. Food Chemistry, 2019, 272, 549-558.	4.2	31
38	Dietary polyphenols and type 2 diabetes: Human Study and Clinical Trial. Critical Reviews in Food Science and Nutrition, 2019, 59, 3371-3379.	5.4	208
39	A Sustainable Graphene Aerogel Capable of the Adsorptive Elimination of Biogenic Amines and Bacteria from Soy Sauce and Highly Efficient Cell Proliferation. ACS Applied Materials & Interfaces, 2019, 11, 43949-43963.	4.0	55
40	Marine Natural Products: A Source of Novel Anticancer Drugs. Marine Drugs, 2019, 17, 491.	2.2	324
41	Protective effects of raspberry on the oxidative damage in HepG2 cells through Keap1/Nrf2-dependent signaling pathway. Food and Chemical Toxicology, 2019, 133, 110781.	1.8	36
42	Plants mentioned in the Islamic Scriptures (Holy Qur'Ã¢n and Ahadith): Traditional uses and medicinal importance in contemporary times. Journal of Ethnopharmacology, 2019, 243, 112007.	2.0	33
43	Comparing the effects of microwave radiation on 6-gingerol and 6-shogaol from ginger rhizomes (Zingiber officinale Rosc). PLoS ONE, 2019, 14, e0214893.	1.1	22
44	A value-added cooking process to improve the quality of soybean: Protecting its isoflavones and antioxidant activity. Food Science and Human Wellness, 2019, 8, 195-201.	2.2	18
45	Inhibitory effect of the extract from Sonchus olearleu on the formation of carcinogenic heterocyclic aromatic amines during the pork cooking. Food and Chemical Toxicology, 2019, 129, 138-143.	1.8	36
46	The beneficial effects of purple yam (Dioscorea alata L.) resistant starch on hyperlipidemia in high-fat-fed hamsters. Food and Function, 2019, 10, 2642-2650.	2.1	34
47	Chlorogenic acid and caffeic acid from Sonchus oleraceus Linn synergistically attenuate insulin resistance and modulate glucose uptake in HepG2 cells. Food and Chemical Toxicology, 2019, 127, 182-187.	1.8	97
48	Sonchus oleraceus Linn protects against LPS-induced sepsis and inhibits inflammatory responses in RAW264.7 cells. Journal of Ethnopharmacology, 2019, 236, 63-69.	2.0	28
49	Recent advances in the development of sesquiterpenoids in the treatment of type 2 diabetes. Trends in Food Science and Technology, 2019, 88, 46-56.	7.8	30
50	Self-nano-emulsifying formulation of Sonchus oleraceus Linn for improved stability: Implications for phenolics degradation under in vitro gastro-intestinal digestion. Journal of Functional Foods, 2019, 53, 28-35.	1.6	27
51	Extraction, characterization and antioxidant activity analysis of the polysaccharide from the solid-state fermentation substrate of Inonotus hispidus. International Journal of Biological Macromolecules, 2019, 123, 468-476.	3.6	25
52	A review on advanced microencapsulation technology to enhance bioavailability of phenolic compounds: Based on its activity in the treatment of Type 2 Diabetes. Trends in Food Science and Technology, 2019, 85, 149-162.	7.8	101
53	Polyphenols and bioavailability: an update. Critical Reviews in Food Science and Nutrition, 2019, 59, 2040-2051.	5.4	204
54	Physiological and proteomic analyses of coix seed aging during storage. Food Chemistry, 2018, 260, 82-89.	4.2	29

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55	Integrated multi-spectroscopic and molecular docking techniques to probe the interaction mechanism between maltase and 1-deoxynojirimycin, an Î±-glucosidase inhibitor. International Journal of Biological Macromolecules, 2018, 114, 1194-1202.	3.6	38
56	Tumour necrosis factor-alpha in uraemic serum promotes osteoblastic transition and calcification of vascular smooth muscle cells via extracellular signal-regulated kinases and activator protein 1/c-FOS-mediated induction of interleukin 6 expression. Nephrology Dialysis Transplantation, 2018, 33, 574-585.	0.4	56
57	Evaluation of antioxidant activities of ethanol extract from Ligusticum subjected to in-vitro gastrointestinal digestion. Food and Chemical Toxicology, 2018, 119, 417-424.	1.8	15
58	Prebiotic effects of resistant starch from purple yam (Dioscorea alataL.) on the tolerance and proliferation ability ofBifidobacterium adolescentis in vitro. Food and Function, 2018, 9, 2416-2425.	2.1	15
59	Modifications of dietary flavonoids towards improved bioactivity: An update on structureâ€“activity relationship. Critical Reviews in Food Science and Nutrition, 2018, 58, 513-527.	5.4	200
60	Intracellular signaling pathways of inflammation modulated by dietary flavonoids: The most recent evidence. Critical Reviews in Food Science and Nutrition, 2018, 58, 2908-2924.	5.4	145
61	Dietary triterpenes in the treatment of type 2 diabetes: To date. Trends in Food Science and Technology, 2018, 72, 34-44.	7.8	47
62	Polyphenols. , 2018, , 45-67.		38
63	Î±-Glucosidase and Î±-amylase inhibitors from seed oil: A review of liposoluble substance to treat diabetes. Critical Reviews in Food Science and Nutrition, 2017, 57, 3438-3448.	5.4	100
64	Rb2 inhibits Î±-glucosidase and regulates glucose metabolism by activating AMPK pathways in HepG2 cells. Journal of Functional Foods, 2017, 28, 306-313.	1.6	75
65	Red raspberry and its anthocyanins: Bioactivity beyond antioxidant capacity. Trends in Food Science and Technology, 2017, 66, 153-165.	7.8	110
66	Hepatoprotective effects of raspberry (Rubus coreanus Miq.) seed oil and its major constituents. Food and Chemical Toxicology, 2017, 110, 418-424.	1.8	27
67	Flame retardant and mechanically tough poly(lactic acid) biocomposites via combining ammonia polyphosphate and polyethylene glycol. Composites Communications, 2017, 6, 1-5.	3.3	83
68	Anti-Solvent Crystallization of L-Alanine and Effects of Process Parameters and Ultrasound. Food Science and Technology Research, 2017, 23, 495-502.	0.3	5
69	Effect of Puerarin Powder on Quality of Grass Carp Fish Surimi. Advance Journal of Food Science and Technology, 2016, 12, 257-264.	0.1	0
70	Effect of Different Drying Method on Volatile Flavor Compounds of Lactarius deliciosus. Journal of Food Processing & Technology, 2016, 7, .	0.2	8
71	Agrimonolide from Agrimonia pilosa suppresses inflammatory responses through down-regulation of COX-2/iNOS and inactivation of NF-Î°B in lipopolysaccharide-stimulated macrophages. Phytomedicine, 2016, 23, 846-855.	2.3	87
72	The potential beneficial effects of phenolic compounds isolated from A. pilosa Ledeb on insulin-resistant hepatic HepG2 cells. Food and Function, 2016, 7, 4400-4409.	2.1	25

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73	Inhibition of cell proliferation and triggering of apoptosis by agrimonolide through MAP kinase (ERK) Tj ETQq1 1 0.784314 rgBT /Over	2.1	35
74	Agrimonolide and Desmethylagrimonolide Induced HO-1 Expression in HepG2 Cells through Nrf2-Transduction and p38 Inactivation. Frontiers in Pharmacology, 2016, 7, 513.	1.6	27
75	Ultrasonic-Assisted Extraction of Raspberry Seed Oil and Evaluation of Its Physicochemical Properties, Fatty Acid Compositions and Antioxidant Activities. PLoS ONE, 2016, 11, e0153457.	1.1	50
76	Phenolic compounds ameliorate the glucose uptake in HepG2 cells' insulin resistance via activating AMPK. Journal of Functional Foods, 2015, 19, 487-494.	1.6	72
77	Fabrication of Gelatin-EGCG-Pectin Ternary Complex Stabilized W/O/W Double Emulsions by Ultrasonic Emulsification: Physicochemical Stability, Rheological Properties and Structure. SSRN Electronic Journal, 0, , .	0.4	0