

Qun Lu

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.

23

papers

502

citations

12

h-index

22

g-index

27

ext. papers

670

ext. citations

5.7

avg, IF

4.11

L-index

#	Paper	IF	Citations
23	Preparation of a tea polyphenol nanoliposome system and its physicochemical properties. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 13004-11	5.7	93
22	Biochemical properties, antibacterial and cellular antioxidant activities of buckwheat honey in comparison to manuka honey. <i>Food Chemistry</i> , 2018 , 252, 243-249	8.5	81
21	Curcumin liposomes prepared with milk fat globule membrane phospholipids and soybean lecithin. <i>Journal of Dairy Science</i> , 2016 , 99, 1780-1790	4	57
20	Preparation and physicochemical characteristics of an allicin nanoliposome and its release behavior. <i>LWT - Food Science and Technology</i> , 2014 , 57, 686-695	5.4	56
19	Isolation and identification of compounds from <i>Penthorum chinense</i> Pursh with antioxidant and antihepatocarcinoma properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11097-103	5.7	43
18	C-ring cleavage metabolites of catechin and epicatechin enhanced antioxidant activities through intestinal microbiota. <i>Food Research International</i> , 2020 , 135, 109271	7	23
17	A comparative study on the adsorption and desorption characteristics of flavonoids from honey by six resins. <i>Food Chemistry</i> , 2018 , 268, 424-430	8.5	18
16	Separation and Characterization of Phenolamines and Flavonoids from Rape Bee Pollen, and Comparison of Their Antioxidant Activities and Protective Effects Against Oxidative Stress. <i>Molecules</i> , 2020 , 25,	4.8	16
15	Procyanidin from peanut skin induces antiproliferative effect in human prostate carcinoma cells DU145. <i>Chemico-Biological Interactions</i> , 2018 , 288, 12-23	5	14
14	Beneficial Effects of Poplar Buds on Hyperglycemia, Dyslipidemia, Oxidative Stress, and Inflammation in Streptozotocin-Induced Type-2 Diabetes. <i>Journal of Immunology Research</i> , 2018 , 2018, 7245956	4.5	14
13	Identification and mechanism of effective components from rape (<i>Brassica napus</i> L.) bee pollen on serum uric acid level and xanthine oxidase activity. <i>Journal of Functional Foods</i> , 2018 , 47, 241-251	5.1	13
12	Study on interaction between human salivary α -amylase and sorghum procyanidin tetramer: Binding characteristics and structural analysis. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 1136-1141	7.9	12
11	Protective effect of compounds from the flowers of <i>Citrus aurantium</i> L. var. <i>amara</i> Engl against carbon tetrachloride-induced hepatocyte injury. <i>Food and Chemical Toxicology</i> , 2013 , 62, 432-5	4.7	11
10	Interaction mechanism between α -glucosidase and A-type trimer procyanidin revealed by integrated spectroscopic analysis techniques. <i>International Journal of Biological Macromolecules</i> , 2020 , 143, 173-180	7.9	9
9	Anti-alcoholic effects of honeys from different floral origins and their correlation with honey chemical compositions. <i>Food Chemistry</i> , 2019 , 286, 608-615	8.5	9
8	Combination of honey with metformin enhances glucose metabolism and ameliorates hepatic and nephritic dysfunction in STZ-induced diabetic mice. <i>Food and Function</i> , 2019 , 10, 7576-7587	6.1	6
7	Interaction between sorghum procyanidin tetramers and the catalytic region of glucosyltransferases-I from <i>Streptococcus mutans</i> UA159. <i>Food Research International</i> , 2018 , 112, 152-159	7	5

6	Metabolomic profiles of A-type procyanidin dimer and trimer with gut microbiota in vitro. <i>Journal of Functional Foods</i> , 2021 , 85, 104637	5.1	4
5	Comparison of the inhibitory effects of procyanidins with different structures and their digestion products against acrylamide-induced cytotoxicity in IPEC-J2 cells. <i>Journal of Functional Foods</i> , 2020 , 72, 104073	5.1	3
4	Protective effect of procyanidin A-type dimers against HO-induced oxidative stress in prostate DU145 cells through the MAPKs signaling pathway. <i>Life Sciences</i> , 2021 , 266, 118908	6.8	2
3	Response to comment on isolation and identification of compounds from <i>Penthorum chinense Pursh</i> with antioxidant and antihepatocarcinoma properties: bioactivities of pinocembrine group and its derivatives are noteworthy. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1417	5.7	1
2	Procyanidin A and its digestive products prevent acrylamide-induced intestinal barrier dysfunction the MAPK-mediated MLCK pathway. <i>Food and Function</i> , 2021 , 12, 11956-11965	6.1	1
1	The underlying mechanism of A-type procyanidins from peanut skin on DSS-induced ulcerative colitis mice by regulating gut microbiota and metabolism.. <i>Journal of Food Biochemistry</i> , 2022 , e14103	3.3	1