Qun Lu

List of Publications by Year in Descending Order

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	The underlying mechanism of A-type procyanidins from peanut skin on DSS-induced ulcerative colitis mice by regulating gut microbiota and metabolism.. *Journal of Food Biochemistry*, **2022**, e14103	3.3	1
22	Procyanidin A and its digestive products prevent acrylamide-induced intestinal barrier dysfunction the MAPK-mediated MLCK pathway. *Food and Function*, **2021**, 12, 11956-11965	6.1	1
21	Protective effect of procyanidin A-type dimers against HO-induced oxidative stress in prostate DU145 cells through the MAPKs signaling pathway. *Life Sciences*, **2021**, 266, 118908	6.8	2
20	Metabolomic profiles of A-type procyanidin dimer and trimer with gut microbiota in vitro. *Journal of Functional Foods*, **2021**, 85, 104637	5.1	4
19	Separation and Characterization of Phenolamines and Flavonoids from Rape Bee Pollen, and Comparison of Their Antioxidant Activities and Protective Effects Against Oxidative Stress. *Molecules*, **2020**, 25,	4.8	16
18	C-ring cleavage metabolites of catechin and epicatechin enhanced antioxidant activities through intestinal microbiota. *Food Research International*, **2020**, 135, 109271	7	23
17	Interaction mechanism between □glucosidase and A-type trimer procyanidin revealed by integrated spectroscopic analysis techniques. *International Journal of Biological Macromolecules*, **2020**, 143, 173-180	7.9	9
16	Comparison of the inhibitory effects of procyanidins with different structures and their digestion products against acrylamide-induced cytotoxicity in IPEC-J2 cells. *Journal of Functional Foods*, **2020**, 72, 104073	5.1	3
15	Anti-alcoholic effects of honeys from different floral origins and their correlation with honey chemical compositions. *Food Chemistry*, **2019**, 286, 608-615	8.5	9
14	Combination of honey with metformin enhances glucose metabolism and ameliorates hepatic and nephritic dysfunction in STZ-induced diabetic mice. *Food and Function*, **2019**, 10, 7576-7587	6.1	6
13	Procyanidin from peanut skin induces antiproliferative effect in human prostate carcinoma cells DU145. *Chemico-Biological Interactions*, **2018**, 288, 12-23	5	14
12	Biochemical properties, antibacterial and cellular antioxidant activities of buckwheat honey in comparison to manuka honey. *Food Chemistry*, **2018**, 252, 243-249	8.5	81
11	A comparative study on the adsorption and desorption characteristics of flavonoids from honey by six resins. *Food Chemistry*, **2018**, 268, 424-430	8.5	18
10	Identification and mechanism of effective components from rape (Brassica napus L.) bee pollen on serum uric acid level and xanthine oxidase activity. *Journal of Functional Foods*, **2018**, 47, 241-251	5.1	13
9	Beneficial Effects of Poplar Buds on Hyperglycemia, Dyslipidemia, Oxidative Stress, and Inflammation in Streptozotocin-Induced Type-2 Diabetes. *Journal of Immunology Research*, **2018**, 2018, 7245956	4.5	14
8	Interaction between sorghum procyanidin tetramers and the catalytic region of glucosyltransferases-I from Streptococcus mutans UA159. *Food Research International*, **2018**, 112, 152-159	7	5
7	Study on interaction between human salivary □amylase and sorghum procyanidin tetramer: Binding characteristics and structural analysis. *International Journal of Biological Macromolecules*, **2018**, 118, 1136-1141	7.9	12

6	Curcumin liposomes prepared with milk fat globule membrane phospholipids and soybean lecithin. *Journal of Dairy Science*, **2016**, 99, 1780-1790	4	57
5	Preparation and physicochemical characteristics of an allicin nanoliposome and its release behavior. *LWT - Food Science and Technology*, **2014**, 57, 686-695	5.4	56
4	Protective effect of compounds from the flowers of Citrus aurantium L. var. amara Engl against carbon tetrachloride-induced hepatocyte injury. *Food and Chemical Toxicology*, **2013**, 62, 432-5	4.7	11
3	Response to comment on isolation and identification of compounds from Penthorum chinense Pursh with antioxidant and antihepatocarcinoma properties: bioactivities of pinocembrine group and its derivatives are noteworthy. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1417	5.7	1
2	Isolation and identification of compounds from Penthorum chinense Pursh with antioxidant and antihepatocarcinoma properties. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 11097-103	5.7	43
1	Preparation of a tea polyphenol nanoliposome system and its physicochemical properties. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 13004-11	5.7	93