

# Hua Li

## List of Publications by Year in descending order

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29  
papers

364  
citations

840776

11  
h-index

888059

17  
g-index

33  
all docs

33  
docs citations

33  
times ranked

529  
citing authors

#	ARTICLE	IF	CITATIONS
1	A third booster dose may be necessary to mitigate neutralizing antibody fading after inoculation with two doses of an inactivated SARS-CoV-2 vaccine. <i>Journal of Medical Virology</i> , 2022, 94, 35-38.	5.0	58
2	Physicochemical properties and structure of modified potato starch granules and their complex with tea polyphenols. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 521-528.	7.5	41
3	Prenylated isoflavones from <i>Flemingia philippinensis</i> . <i>Magnetic Resonance in Chemistry</i> , 2008, 46, 1203-1207.	1.9	28
4	Antibody response elicited by a third boost dose of inactivated SARS-CoV-2 vaccine can neutralize SARS-CoV-2 variants of concern. <i>Emerging Microbes and Infections</i> , 2021, 10, 1-9.	6.5	25
5	Protein Tyrosine Phosphatase-1B Negatively Impacts Host Defense against <i>Pseudomonas aeruginosa</i> Infection. <i>American Journal of Pathology</i> , 2016, 186, 1234-1244.	3.8	18
6	Extraction, purification, characterization and antioxidant activities of polysaccharides from <i>Ramaria botrytis</i> (Pers.) Ricken. <i>Chemistry Central Journal</i> , 2017, 11, 24.	2.6	16
7	CXCL4 contributes to host defense against acute <i>Pseudomonas aeruginosa</i> lung infection. <i>PLoS ONE</i> , 2018, 13, e0205521.	2.5	16
8	Characterization of the Chemical Composition of Chinese <i>Moringa oleifera</i> Seed Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 523-533.	1.9	15
9	A New Benzofuran Derivative from <i>Flemingia philippinensis</i> Merr. et Rolfe. <i>Molecules</i> , 2012, 17, 7637-7644.	3.8	12
10	Effect of tea polyphenols on the quality characteristics of fresh wheat noodles in the storage. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2562-2569.	2.7	12
11	N-terminally truncated nucleocapsid protein of SARS-CoV-2 as a better serological marker than whole nucleocapsid protein in evaluating the immunogenicity of inactivated SARS-CoV-2. <i>Journal of Medical Virology</i> , 2021, 93, 1732-1738.	5.0	12
12	Effect of storage conditions on the quality of frozen steamed bread. <i>International Journal of Food Science and Technology</i> , 2022, 57, 695-704.	2.7	12
13	Simultaneous Chromatographic Fingerprinting and Quantitative Analysis of <i>Flemingia philippinensis</i> by LC-DAD. <i>Chromatographia</i> , 2009, 70, 447-454.	1.3	11
14	Fatty Acid, Triacylglycerol and Unsaponifiable Matters Profiles and Physicochemical Properties of Chinese Evening Primrose Oil. <i>Journal of Oleo Science</i> , 2019, 68, 719-728.	1.4	10
15	Effect of amino and thiol groups of wheat gluten on the quality characteristics of Chinese noodles. <i>Journal of Food Science and Technology</i> , 2019, 56, 2825-2835.	2.8	10
16	Chemical Characterization of Chinese Perilla Seed Oil. <i>Journal of Oleo Science</i> , 2021, 70, 1575-1583.	1.4	10
17	A comparative study of multiple clinical enterovirus 71 isolates and evaluation of cross protection of inactivated vaccine strain FY-23AK-B in vitro. <i>Virology Journal</i> , 2017, 14, 206.	3.4	7
18	Antioxidation activity of <i>Moringa oleifera</i> Lam. leaves extract on soybean oil during both storage and thermal treatment. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13975.	2.0	7

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19	Scanning probe acoustic microscopy of extruded starch materials: Direct visual evidence of starch crystal. <i>Carbohydrate Polymers</i> , 2013, 98, 372-379.	10.2	6
20	PTP1B negatively regulates nitric oxide-mediated <i>Pseudomonas aeruginosa</i> killing by neutrophils. <i>PLoS ONE</i> , 2019, 14, e0222753.	2.5	6
21	Anlotinib combined with etoposide for platinum-resistant recurrent ovarian cancer. <i>Medicine (United States)</i> 107(10):e0178431. doi:10.1097/MD.0000000000001784	1.0	5
22	Protein tyrosine phosphatase 1B (PTP1B) is dispensable for IgE-mediated cutaneous reaction in vivo. <i>Cellular Immunology</i> , 2016, 306-307, 9-16.	3.0	4
23	Characterization of Chinese Grape Seed Oil by Physicochemical Properties, Fatty Acid Composition, Triacylglycerol Profiles, and Sterols and Squalene Composition. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	4
24	Preparation of High-Purity Trilinolein and Triolein by Enzymatic Esterification Reaction Combined with Column Chromatography. <i>Journal of Oleo Science</i> , 2019, 68, 159-165.	1.4	3
25	Nutritional Component and Chemical Characterization of Chinese Highland Barley Bran Oil. <i>Journal of Oleo Science</i> , 2020, 69, 1339-1347.	1.4	3
26	Application of the Molecular Combing Technique to Starch Granules. <i>Molecules</i> , 2009, 14, 4079-4086.	3.8	2
27	PTP1B negatively regulates STAT1-independent <i>Pseudomonas aeruginosa</i> killing by macrophages. <i>Biochemical and Biophysical Research Communications</i> , 2020, 533, 296-303.	2.1	2
28	Effects of gluten on rheological properties of dough and qualities of noodles with potato-wheat flour blends. <i>Cereal Chemistry</i> , 2020, 97, 601-611.	2.2	2
29	Chemical Constituents and Bioactivities of the Plants of Genus <i>Flemingia</i> Roxb. et Ait. (Leguminosae). <i>Combinatorial Chemistry and High Throughput Screening</i> , 2012, 15, 611-622.	1.1	1