

# Fa-Zheng Ren

## List of Publications by Year in descending order

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200  
papers

6,422  
citations

61945

43  
h-index

110317

64  
g-index

202  
all docs

202  
docs citations

202  
times ranked

8195  
citing authors

#	ARTICLE	IF	CITATIONS
1	Efficiency and mechanism of C18-functionalized magnetic nanoparticles for extracting weakly polar pesticides from human serum determined by UHPLC-QTOF-MS and molecular dynamics simulations. <i>Environmental Pollution</i> , 2022, 293, 118489.	3.7	2
2	<sc><i>Lactobacillus paracasei</i> M11</sc>â€4 isolated from fermented rice demonstrates good antioxidant properties <sc><i>in vitro</i></sc> and <sc><i>in vivo</i></sc>. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3107-3118.	1.7	5
3	Characterization and functional properties of Maillard reaction products of Î²-lactoglobulin and polydextrose. <i>Food Chemistry</i> , 2022, 377, 131749.	4.2	22
4	3-Monochloropropane-1,2-diol causes spermatogenesis failure in male rats via Sertoli cell dysfunction but not testosterone reduction. <i>Toxicology Letters</i> , 2022, 360, 1-10.	0.4	8
5	Application of gelâ€inâ€oilâ€inâ€water double emulsions as a pork oil replacer in emulsified sausage. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
6	<i>Bifidobacterium animalis</i> subsp. <i>lactis</i> A6 Enhances Fatty Acid Î²-Oxidation of Adipose Tissue to Ameliorate the Development of Obesity in Mice. <i>Nutrients</i> , 2022, 14, 598.	1.7	9
7	Fabrication and Characterization of Ultra-High-Pressure (UHP)-Induced Whey Protein Isolate/Î²-Carrageenan Composite Emulsion Gels for the Delivery of Curcumin. <i>Frontiers in Nutrition</i> , 2022, 9, 839761.	1.6	8
8	Delivery of Curcumin Using Zein-Gum Arabic-Tannic Acid Composite Particles: Fabrication, Characterization, and in vitro Release Properties. <i>Frontiers in Nutrition</i> , 2022, 9, 842850.	1.6	4
9	Lepr+ mesenchymal cells sense diet to modulate intestinal stem/progenitor cells via Leptinâ€“Igf1 axis. <i>Cell Research</i> , 2022, 32, 670-686.	5.7	14
10	Tunable Thermo-Responsive Properties of Hydroxybutyl Chitosan Oligosaccharide. <i>Frontiers in Chemistry</i> , 2022, 10, 830516.	1.8	1
11	Milkâ€Derived Small Extracellular Vesicles Promote Recovery of Intestinal Damage by Accelerating Intestinal Stem Cellâ€Mediated Epithelial Regeneration. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2100551.	1.5	5
12	Tryptophan and the innate intestinal immunity: Crosstalk between metabolites, host innate immune cells, and microbiota. <i>European Journal of Immunology</i> , 2022, 52, 856-868.	1.6	14
13	Oxidative Stress and Antioxidant Nanotherapeutic Approaches for Inflammatory Bowel Disease. <i>Biomedicines</i> , 2022, 10, 85.	1.4	15
14	A Structureâ€Activity Relationship Study of the Inhibition of Î±-Amylase by Benzoic Acid and Its Derivatives. <i>Nutrients</i> , 2022, 14, 1931.	1.7	6
15	Glucosamine alleviates zearalenone-induced damage to porcine trophectoderm cells by activating the PI3K/AKT signaling pathway. <i>Food and Function</i> , 2022, 13, 7857-7870.	2.1	3
16	Insights into diet-associated oxidative pathomechanisms in inflammatory bowel disease and protective effects of functional amino acids. <i>Nutrition Reviews</i> , 2022, 81, 95-113.	2.6	12
17	Diethyl phosphate disrupts hypothalamus-pituitary-adrenal axis endocrine hormones via nuclear receptors GR and Nur77: Integration of evidences from in vivo, in vitro and in silico approaches. <i>Science of the Total Environment</i> , 2022, 844, 157015.	3.9	5
18	Identification of characteristic aroma components of butter from Chinese butter hotpot seasoning. <i>Food Chemistry</i> , 2021, 338, 127838.	4.2	17

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19	The influence of yak casein micelle size on rennet-induced coagulation properties. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 327-333.	1.7	5
20	Characterization of the dynamic texture perception and the impact factors on the bolus texture changes during oral processing. <i>Food Chemistry</i> , 2021, 339, 128078.	4.2	66
21	MiR-22 modulates brown adipocyte thermogenesis by synergistically activating the glycolytic and mTORC1 signaling pathways. <i>Theranostics</i> , 2021, 11, 3607-3623.	4.6	16
22	Cannabidiol attenuates pulmonary arterial hypertension by improving vascular smooth muscle cells mitochondrial function. <i>Theranostics</i> , 2021, 11, 5267-5278.	4.6	28
23	Effect of anthocyanin-absorbed whey protein microgels on physicochemical and textural properties of reduced-fat Cheddar cheese. <i>Journal of Dairy Science</i> , 2021, 104, 228-242.	1.4	22
24	Characterization of the key taste compounds during bread oral processing by instrumental analysis and dynamic sensory evaluation. <i>LWT - Food Science and Technology</i> , 2021, 138, 110641.	2.5	25
25	A Novel Method for Stabilizing Zein Gel Particles to Salt Ion-Induced Aggregation. <i>Molecules</i> , 2021, 26, 1458.	1.7	2
26	Triazophos and its metabolite diethyl phosphate have different effects on endocrine hormones and gut health in rats. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2021, 56, 566-576.	0.7	2
27	Msi1 promotes breast cancer metastasis by regulating invadopodia-mediated extracellular matrix degradation via the Timp3-Mmp9 pathway. <i>Oncogene</i> , 2021, 40, 4832-4845.	2.6	16
28	Effects of Storage Conditions on the Flavor Stability of Fried Pepper ( <i>Zanthoxylum bungeanum</i> ) Oil. <i>Foods</i> , 2021, 10, 1292.	1.9	8
29	Milk Polar Lipids Supplementation to Obese Rats During Pregnancy and Lactation Benefited Skeletal Outcomes of Male Offspring. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001208.	1.5	3
30	Glycine Attenuates <i>Citrobacter rodentium</i> -Induced Colitis by Regulating ATF6-Mediated Endoplasmic Reticulum Stress in Mice. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001065.	1.5	17
31	Effects of Fermented Milk Containing <i>Lactobacillus paracasei</i> Strain Shirota on Constipation in Patients with Depression: A Randomized, Double-Blind, Placebo-Controlled Trial. <i>Nutrients</i> , 2021, 13, 2238.	1.7	42
32	Nitrogen contaminants damage on intestinal epithelial tight junctions: a review. <i>Environmental Chemistry Letters</i> , 2021, 19, 4549-4561.	8.3	0
33	Reducing embryonic mtDNA copy number alters epigenetic profile of key hepatic lipolytic genes and causes abnormal lipid accumulation in adult mice. <i>FEBS Journal</i> , 2021, 288, 6828-6843.	2.2	4
34	<i>Lactobacillus johnsonii</i> Attenuates <i>Citrobacter rodentium</i> -Induced Colitis by Regulating Inflammatory Responses and Endoplasmic Reticulum Stress in Mice. <i>Journal of Nutrition</i> , 2021, 151, 3391-3399.	1.3	19
35	Loss of Selenop predisposes mice to extra fat accumulation and attenuated energy expenditure. <i>Redox Biology</i> , 2021, 45, 102048.	3.9	19
36	Structural Studies of Water-Insoluble $\beta$ -Glucan from Oat Bran and Its Effect on Improving Lipid Metabolism in Mice Fed High-Fat Diet. <i>Nutrients</i> , 2021, 13, 3254.	1.7	7

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37	Imidacloprid increases intestinal permeability by disrupting tight junctions. <i>Ecotoxicology and Environmental Safety</i> , 2021, 222, 112476.	2.9	26
38	Mineralized and GSH-responsive hyaluronic acid based nano-carriers for potentiating repressive effects of sulforaphane on breast cancer stem cells-like properties. <i>Carbohydrate Polymers</i> , 2021, 269, 118294.	5.1	16
39	Spermiogenesis toxicity of imidacloprid in rats, possible role of CYP3A4. <i>Chemosphere</i> , 2021, 282, 131120.	4.2	12
40	How far is it from infant formula to human milk? A look at the human milk oligosaccharides. <i>Trends in Food Science and Technology</i> , 2021, 118, 374-387.	7.8	23
41	Macrophage deletion of <i>Noc4l</i> triggers endosomal TLR4/TRIF signal and leads to insulin resistance. <i>Nature Communications</i> , 2021, 12, 6121.	5.8	6
42	Dietary Intervention With $\alpha$ -Amylase Inhibitor in White Kidney Beans Added Yogurt Modulated Gut Microbiota to Adjust Blood Glucose in Mice. <i>Frontiers in Nutrition</i> , 2021, 8, 664976.	1.6	12
43	Comparison of the Nutritional Composition of Bullfrog Meat from Different Parts of the Animal. <i>Food Science of Animal Resources</i> , 2021, 41, 1049-1059.	1.7	9
44	Plasma Vitamin E and the Risk of First Stroke in Hypertensive Patients: A Nested Case-Control Study. <i>Frontiers in Nutrition</i> , 2021, 8, 734580.	1.6	1
45	Automated QuEChERS for the determination of 482 pesticide residues in <i>Radix codonopsis</i> by GC-Q-TOF/MS and LC-Q-TOF/MS. <i>Analytical Methods</i> , 2021, 13, 5660-5669.	1.3	8
46	Amyotrophy Induced by a High-Fat Diet Is Closely Related to Inflammation and Protein Degradation Determined by Quantitative Phosphoproteomic Analysis in Skeletal Muscle of C57BL/6 J Mice. <i>Journal of Nutrition</i> , 2020, 150, 294-302.	1.3	11
47	Simulated in vitro infant gastrointestinal digestion of yak milk fat globules: A comparison with cow milk fat globules. <i>Food Chemistry</i> , 2020, 314, 126160.	4.2	25
48	Enhanced Transport of Shape and Rigidity-Tuned $\alpha$ -Lactalbumin Nanotubes across Intestinal Mucus and Cellular Barriers. <i>Nano Letters</i> , 2020, 20, 1352-1361.	4.5	124
49	Human Milk Oligosaccharides Activate Epidermal Growth Factor Receptor and Protect Against Hypoxia-Induced Injuries in the Mouse Intestinal Epithelium and Caco2 Cells. <i>Journal of Nutrition</i> , 2020, 150, 756-762.	1.3	19
50	Global transcriptomic analysis of <i>Lactobacillus plantarum</i> CAUH2 in response to hydrogen peroxide stress. <i>Food Microbiology</i> , 2020, 87, 103389.	2.1	31
51	Assessment of the endocrine-disrupting effects of diethyl phosphate, a nonspecific metabolite of organophosphorus pesticides, by in vivo and in silico approaches. <i>Environment International</i> , 2020, 135, 105383.	4.8	37
52	Knockout of Selenoprotein V Affects Regulation of Selenoprotein Expression by Dietary Selenium and Fat Intakes in Mice. <i>Journal of Nutrition</i> , 2020, 150, 483-491.	1.3	24
53	The Core and Distinction of the Gut Microbiota in Chinese Populations across Geography and Ethnicity. <i>Microorganisms</i> , 2020, 8, 1579.	1.6	18
54	Characteristics and antioxidant activity of Maillard reaction products from $\alpha$ -lactalbumin and 2- $\alpha$ -fucosyllactose. <i>Food Chemistry</i> , 2020, 316, 126341.	4.2	28

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55	Cycling Stem Cells Are Radioresistant and Regenerate the Intestine. <i>Cell Reports</i> , 2020, 32, 107952.	2.9	37
56	Arachidonic Acid Promotes Intestinal Regeneration by Activating WNT Signaling. <i>Stem Cell Reports</i> , 2020, 15, 374-388.	2.3	28
57	Hippuric Acid Promotes Renal Fibrosis by Disrupting Redox Homeostasis via Facilitation of NRF2-KEAP1-CUL3 Interactions in Chronic Kidney Disease. <i>Antioxidants</i> , 2020, 9, 783.	2.2	33
58	Toxicities of Neonicotinoid-Containing Pesticide Mixtures on Nontarget Organisms. <i>Environmental Toxicology and Chemistry</i> , 2020, 39, 1884-1893.	2.2	17
59	Probiotics Mucoadhesion: Improved Gastric Acid Resistance and Adhesive Colonization of Probiotics by Mucoadhesive and Intestinal Targeted Konjac Glucomannan Microspheres ( <i>Adv. Funct. Mater.</i> )	7.8	35
60	Characterization of Key Odorants in Hanyuan and Hancheng Fried Pepper ( <i>Zanthoxylum</i> )	2.4	68
61	Characterization, spectroscopic and crystallographic analyses of $\beta$ -lactoglobulin and docosahexaenoic acid nanocomplexes. <i>Food Chemistry</i> , 2020, 330, 127145.	4.2	3
62	The self-assembled $\beta$ -lactalbumin-oleic acid complex inhibits ATP supply from both glycolysis and the TCA cycle in HepG2 cells and HepG2-bearing nude mice. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 258-263.	3.6	4
63	TCP structure intensified the chlorpyrifos-induced decrease in testosterone synthesis via LH-LHR-PKA-CREB-Star pathway. <i>Science of the Total Environment</i> , 2020, 726, 138496.	3.9	15
64	Multivariate relationships among sensory attributes and volatile components in commercial dry porcini mushrooms ( <i>Boletus edulis</i> ). <i>Food Research International</i> , 2020, 133, 109112.	2.9	42
65	Improved Gastric Acid Resistance and Adhesive Colonization of Probiotics by Mucoadhesive and Intestinal Targeted Konjac Glucomannan Microspheres. <i>Advanced Functional Materials</i> , 2020, 30, 2001157.	7.8	35
66	Characterization of the key odorants contributing to retronasal olfaction during bread consumption. <i>Food Chemistry</i> , 2020, 318, 126520.	4.2	62
67	FGF19 alleviates palmitate-induced atrophy in C2C12 cells by inhibiting mitochondrial overload and insulin resistance. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 401-407.	3.6	13
68	Corn cob cellulose nanosphere as an eco-friendly detergent. <i>Nature Sustainability</i> , 2020, 3, 448-458.	11.5	56
69	Aberrant gut microbiota alters host metabolome and impacts renal failure in humans and rodents. <i>Gut</i> , 2020, 69, 2131-2142.	6.1	232
70	Characterization of the Key Aroma Compounds in Traditional Hunan Smoke-Cured Pork Leg (Larou) Experiments. <i>Foods</i> , 2020, 9, 413.	1.9	51
71	Combined transcriptomic and proteomic analysis of the response to bile stress in a centenarian-originated probiotic <i>Lactobacillus salivarius</i> Ren. <i>Food Research International</i> , 2020, 137, 109331.	2.9	10
72	The Msi1-mTOR pathway drives the pathogenesis of mammary and extramammary Paget's disease. <i>Cell Research</i> , 2020, 30, 854-872.	5.7	17

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73	Supplementation of polar lipidsâ€enriched milk fat globule membrane in highâ€fat dietâ€fed rats during pregnancy and lactation promotes brown/beige adipocyte development and prevents obesity in male offspring. <i>FASEB Journal</i> , 2020, 34, 4619-4634.	0.2	16
74	SCFAs alleviated steatosis and inflammation in mice with NASH induced by MCD. <i>Journal of Endocrinology</i> , 2020, 245, 425-437.	1.2	99
75	Improved stability, epithelial permeability and cellular antioxidant activity of $\beta$ -carotene via encapsulation by self-assembled $\beta$ -lactalbumin micelles. <i>Food Chemistry</i> , 2019, 271, 707-714.	4.2	64
76	Organophosphorus pesticide triazophos: A new endocrine disruptor chemical of hypothalamus-pituitary-adrenal axis. <i>Pesticide Biochemistry and Physiology</i> , 2019, 159, 91-97.	1.6	22
77	Toxicity, residue, degradation and detection methods of the insecticide triazophos. <i>Environmental Chemistry Letters</i> , 2019, 17, 1769-1785.	8.3	24
78	CD146 Regulates Growth Factor-Induced mTORC2 Activity Independent of the PI3K and mTORC1 Pathways. <i>Cell Reports</i> , 2019, 29, 1311-1322.e5.	2.9	16
79	Gut microbiota from end-stage renal disease patients disrupt gut barrier function by excessive production of phenol. <i>Journal of Genetics and Genomics</i> , 2019, 46, 409-412.	1.7	6
80	Chlorpyrifos Induces Metabolic Disruption by Altering Levels of Reproductive Hormones. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10553-10562.	2.4	32
81	Assessment of the endocrine-disrupting effects of organophosphorus pesticide triazophos and its metabolites on endocrine hormones biosynthesis, transport and receptor binding in silico. <i>Food and Chemical Toxicology</i> , 2019, 133, 110759.	1.8	27
82	A Role of Exopolysaccharide Produced by <i>Streptococcus thermophilus</i> in the Intestinal Inflammation and Mucosal Barrier in Caco-2 Monolayer and Dextran Sulphate Sodium-Induced Experimental Murine Colitis. <i>Molecules</i> , 2019, 24, 513.	1.7	75
83	Differential Effects of <i>Lactobacillus casei</i> Strain Shirota on Patients With Constipation Regarding Stool Consistency in China. <i>Journal of Neurogastroenterology and Motility</i> , 2019, 25, 148-158.	0.8	22
84	Activation of TGF- $\beta$ 2 Canonical and Noncanonical Signaling in Bovine Lactoferrin-Induced Osteogenic Activity of C3H10T1/2 Mesenchymal Stem Cells. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2880.	1.8	9
85	Human Milk Oligosaccharides Protect against Necrotizing Enterocolitis by Inhibiting Intestinal Damage via Increasing the Proliferation of Crypt Cells. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900262.	1.5	50
86	Characterization of the oral breakdown, sensory properties, and volatile release during mastication of white bread. <i>Food Chemistry</i> , 2019, 298, 125003.	4.2	35
87	The hepatic-targeted, resveratrol loaded nanoparticles for relief of high fat diet-induced nonalcoholic fatty liver disease. <i>Journal of Controlled Release</i> , 2019, 307, 139-149.	4.8	52
88	Changes in milk yield and composition of colostrum and regular milk from four buffalo breeds in China during lactation. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5799-5807.	1.7	9
89	Effects of Diethyl Phosphate, a Non-Specific Metabolite of Organophosphorus Pesticides, on Serum Lipid, Hormones, Inflammation, and Gut Microbiota. <i>Molecules</i> , 2019, 24, 2003.	1.7	38
90	Sulforaphane Prevents Hepatic Insulin Resistance by Blocking Serine Palmitoyltransferase 3-Mediated Ceramide Biosynthesis. <i>Nutrients</i> , 2019, 11, 1185.	1.7	29

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91	Age- and diet-specific effects of chronic exposure to chlorpyrifos on hormones, inflammation and gut microbiota in rats. <i>Pesticide Biochemistry and Physiology</i> , 2019, 159, 68-79.	1.6	71
92	Chlorpyrifos-induced reproductive toxicity in rats could be partly relieved under high-fat diet. <i>Chemosphere</i> , 2019, 229, 94-102.	4.2	32
93	Characterization of the aroma release and perception of white bread during oral processing by gas chromatography-ion mobility spectrometry and temporal dominance of sensations analysis. <i>Food Research International</i> , 2019, 123, 612-622.	2.9	64
94	MicroRNA-31 Reduces Inflammatory Signaling and Promotes Regeneration in Colon Epithelium, and Delivery of Mimics in Microspheres Reduces Colitis in Mice. <i>Gastroenterology</i> , 2019, 156, 2281-2296.e6.	0.6	140
95	Characterization of the key aroma compounds in white bread by aroma extract dilution analysis, quantitation, and sensory evaluation experiments. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13933.	0.9	27
96	2-Deoxyglucose-Modified Folate Derivative: Self-Assembling Nanoparticle Able to Load Cisplatin. <i>Molecules</i> , 2019, 24, 1084.	1.7	4
97	Complete genome sequencing of <i>Lactobacillus plantarum</i> CAUH2 reveals a novel plasmid pCAUH203 associated with oxidative stress tolerance. <i>3 Biotech</i> , 2019, 9, 116.	1.1	8
98	<i>Lactobacillus casei</i> Strain Shirota Alleviates Constipation in Adults by Increasing the Pibecolic Acid Level in the Gut. <i>Frontiers in Microbiology</i> , 2019, 10, 324.	1.5	25
99	Lactoferrin stimulates the expression of vitamin D receptor in vitamin D deficient mice. <i>Journal of Functional Foods</i> , 2019, 55, 48-56.	1.6	9
100	Novel Targeted Anti-Tumor Nanoparticles Developed from Folic Acid-Modified 2-Deoxyglucose. <i>International Journal of Molecular Sciences</i> , 2019, 20, 697.	1.8	17
101	The simulated in vitro infant gastrointestinal digestion of droplets covered with milk fat globule membrane polar lipids concentrate. <i>Journal of Dairy Science</i> , 2019, 102, 2879-2889.	1.4	36
102	Thermal instability and characteristics of donkey casein micelles. <i>Food Research International</i> , 2019, 119, 436-443.	2.9	18
103	Influence of Different Frying Processes on the Flavor Characteristics and Sensory Profile of Garlic Oil. <i>Molecules</i> , 2019, 24, 4456.	1.7	9
104	The Protective Effect of Sheep Placental Extract on Concanavalin A-induced Liver Injury in Mice. <i>Molecules</i> , 2019, 24, 28.	1.7	19
105	Improving the textural properties of camel milk acid gel by treatment with trisodium citrate and transglutaminase. <i>LWT - Food Science and Technology</i> , 2019, 103, 53-59.	2.5	12
106	The MarR Family Regulator BmrR Is Involved in Bile Tolerance of <i>Bifidobacterium longum</i> BBMN68 via Controlling the Expression of an ABC Transporter. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	6
107	3-Monochloropropane-1, 2-diol causes irreversible damage to reproductive ability independent of hormone changes in adult male rats. <i>Food and Chemical Toxicology</i> , 2019, 124, 10-16.	1.8	12
108	Dynamics of Bacterial Communities of Lamb Meat Packaged in Air and Vacuum Pouch during Chilled Storage. <i>Food Science of Animal Resources</i> , 2019, 39, 209-221.	1.7	18



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109	Front Cover Picture: Redox Active Sodium Iodide/Recyclable Heterogeneous Solid Acid: An Efficient Dual Catalytic System for Electrochemically Oxidative $\alpha$ -C-H Thiocyanation and Sulfenylation of Ketones (Adv. Synth. Catal. 7/2018). Advanced Synthesis and Catalysis, 2018, 360, 1305-1305.	2.1	1
110	Formation and characterization of peptides in egg white during storage at ambient temperature. Food Chemistry, 2018, 263, 135-141.	4.2	22
111	Characterization and milk coagulating properties of <i>Cynanchum otophyllum</i> Schneid. proteases. Journal of Dairy Science, 2018, 101, 2842-2850.	1.4	18
112	Yak milk fat globules from the Qinghai-Tibetan Plateau: Membrane lipid composition and morphological properties. Food Chemistry, 2018, 245, 731-737.	4.2	39
113	MiR-31 Mediates Inflammatory Signaling to Promote Re-Epithelialization during Skin Wound Healing. Journal of Investigative Dermatology, 2018, 138, 2253-2263.	0.3	78
114	Characterization and comparison of key aroma compounds in raw and dry porcini mushroom ( <i>Pleurotus ostreatus</i> ) experiments. Food Chemistry, 2018, 258, 260-268.	4.2	101
115	Interaction of phenolic acids and their derivatives with human serum albumin: Structure-affinity relationships and effects on antioxidant activity. Food Chemistry, 2018, 240, 1072-1080.	4.2	48
116	Structure-affinity relationship of the interaction between phenolic acids and their derivatives and $\beta$ -lactoglobulin and effect on antioxidant activity. Food Chemistry, 2018, 245, 613-619.	4.2	55
117	Casein gel particles as novel soft Pickering stabilizers: The emulsifying property and packing behaviour at the oil-water interface. Food Hydrocolloids, 2018, 77, 689-698.	5.6	61
118	Resveratrol metabolites ameliorate insulin resistance in HepG2 hepatocytes by modulating IRS-1/AMPK. RSC Advances, 2018, 8, 36034-36042.	1.7	11
119	Transcriptomic analysis of <i>Bifidobacterium longum</i> subsp. <i>longum</i> BBMN68 in response to oxidative shock. Scientific Reports, 2018, 8, 17085.	1.6	30
120	The Use of Trisodium Citrate to Improve the Textural Properties of Acid-Induced, Transglutaminase-Treated Micellar Casein Gels. Molecules, 2018, 23, 1632.	1.7	10
121	Alteration of the colostrum whey proteome in mothers with gestational hypothyroidism. PLoS ONE, 2018, 13, e0205987.	1.1	4
122	Keto acid decarboxylase and keto acid dehydrogenase activity detected during the biosynthesis of flavor compound 3-methylbutanal by the nondairy adjunct culture <i>Lactococcus lactis</i> ssp. <i>lactis</i> F9. Journal of Dairy Science, 2018, 101, 9725-9735.	1.4	15
123	Architecture of the native major royal jelly protein 1 oligomer. Nature Communications, 2018, 9, 3373.	5.8	47
124	Role of glutathione peroxidase 1 in glucose and lipid metabolism-related diseases. Free Radical Biology and Medicine, 2018, 127, 108-115.	1.3	73
125	Formation and structural properties of acid-induced casein-agar double networks: Role of gelation sequence. Food Hydrocolloids, 2018, 85, 291-298.	5.6	40
126	Addition of buttermilk improves the flavor and volatile compound profiles of low-fat yogurt. LWT - Food Science and Technology, 2018, 98, 9-17.	2.5	55



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127	TEMPO-oxidized starch nanoassemblies of negligible toxicity compared with polyacrylic acids for high performance anti-cancer therapy. <i>International Journal of Pharmaceutics</i> , 2018, 547, 520-529.	2.6	24
128	The intelligent delivery systems for bioactive compounds in foods: Physicochemical and physiological conditions, absorption mechanisms, obstacles and responsive strategies. <i>Trends in Food Science and Technology</i> , 2018, 78, 144-154.	7.8	65
129	Lactoferrin Promotes Osteogenesis through TGF- $\beta$ 2 Receptor II Binding in Osteoblasts and Activation of Canonical TGF- $\beta$ 2 Signaling in MC3T3-E1 Cells and C57BL/6J Mice. <i>Journal of Nutrition</i> , 2018, 148, 1285-1292.	1.3	19
130	Redox Active Sodium Iodide/Recyclable Heterogeneous Solid Acid: An Efficient Dual Catalytic System for Electrochemically Oxidative $\alpha$ -C-H Thiocyanation and Sulfenylation of Ketones. <i>Advanced Synthesis and Catalysis</i> , 2018, 360, 1444-1452.	2.1	61
131	Growth Performance and Post-Weaning Diarrhea in Piglets Fed a Diet Supplemented with Probiotic Complexes. <i>Journal of Microbiology and Biotechnology</i> , 2018, 28, 1791-1799.	0.9	31
132	Ferritin cage for encapsulation and delivery of bioactive nutrients: From structure, property to applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3673-3683.	5.4	64
133	Msi2 Maintains Quiescent State of Hair Follicle Stem Cells by Directly Repressing the Hh Signaling Pathway. <i>Journal of Investigative Dermatology</i> , 2017, 137, 1015-1024.	0.3	36
134	Antioxidant capacities of the selenium nanoparticles stabilized by chitosan. <i>Journal of Nanobiotechnology</i> , 2017, 15, 4.	4.2	197
135	Association of Maternal Plasma Folate and Cardiometabolic Risk Factors in Pregnancy with Elevated Blood Pressure of Offspring in Childhood. <i>American Journal of Hypertension</i> , 2017, 30, 532-540.	1.0	18
136	Effects of Size and Stability of Native Fat Globules on the Formation of Milk Gel Induced by Rennet. <i>Journal of Food Science</i> , 2017, 82, 670-678.	1.5	16
137	Bioinspired peptosomes with programmed stimuli-responses for sequential drug release and high-performance anticancer therapy. <i>Nanoscale</i> , 2017, 9, 9317-9324.	2.8	51
138	Internalization properties of the anti-tumor $\alpha$ -lactalbumin-oleic acid complex. <i>International Journal of Biological Macromolecules</i> , 2017, 96, 44-51.	3.6	19
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