Mingwei Zhang

List of Publications by Citations

32 papers	651 citations	15 h-index	25 g-index
32 ext. papers	947 ext. citations	5.7 avg, IF	3.85 L-index

#	Paper	IF	Citations
32	Effect of extrusion on phytochemical profiles in milled fractions of black rice. *Food Chemistry*, **2015**, 178, 186-94	8.5	69
31	Dietary litchi pulp polysaccharides could enhance immunomodulatory and antioxidant effects in mice. *International Journal of Biological Macromolecules*, **2016**, 92, 1067-1073	7.9	54
30	Physicochemical properties and prebiotic activities of polysaccharides from longan pulp based on different extraction techniques. *Carbohydrate Polymers*, **2019**, 206, 344-351	10.3	53
29	Structural elucidation and cellular antioxidant activity evaluation of major antioxidant phenolics in lychee pulp. *Food Chemistry*, **2014**, 158, 385-91	8.5	51
28	Effects of cooking and in vitro digestion of rice on phenolic profiles and antioxidant activity. *Food Research International*, **2015**, 76, 813-820	7	42
27	Lychee pulp phenolics ameliorate hepatic lipid accumulation by reducing miR-33 and miR-122 expression in mice fed a high-fat diet. *Food and Function*, **2017**, 8, 808-815	6.1	35
26	Phytochemical Profile, Bioactivity, and Prebiotic Potential of Bound Phenolics Released from Rice Bran Dietary Fiber during in Vitro Gastrointestinal Digestion and Colonic Fermentation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12796-12805	5.7	31
25	Chemical and rheological properties of polysaccharides from litchi pulp. *International Journal of Biological Macromolecules*, **2018**, 112, 968-975	7.9	27
24	Phenolic-rich lychee (Litchi chinensis Sonn.) pulp extracts offer hepatoprotection against restraint stress-induced liver injury in mice by modulating mitochondrial dysfunction. *Food and Function*, **2016**, 7, 508-15	6.1	27
23	Characterization and mesenteric lymph node cells-mediated immunomodulatory activity of litchi pulp polysaccharide fractions. *Carbohydrate Polymers*, **2016**, 152, 496-503	10.3	27
22	Ultrahigh pressure-assisted enzymatic extraction maximizes the yield of longan pulp polysaccharides and their acetylcholinesterase inhibitory activity in vitro. *International Journal of Biological Macromolecules*, **2017**, 96, 214-222	7.9	26
21	Characterization of polysaccharide from longan pulp as the macrophage stimulator. *RSC Advances*, **2015**, 5, 97163-97170	3.7	24
20	Longan pulp polysaccharides relieve intestinal injury in vivo and in vitro by promoting tight junction expression. *Carbohydrate Polymers*, **2020**, 229, 115475	10.3	21
19	Chemical Composition, Antioxidant and Antimicrobial Activity of Pericarpium Citri Reticulatae Essential Oil. *Molecules*, **2011**, 16, 4082-4096	4.8	19
18	Headspace solid-phase microextraction–gas chromatography–mass spectrometry analysis of the volatile components of longan (Dimocarpus longan Lour.). *European Food Research and Technology*, **2009**, 229, 457-465	3.4	19
17	Phenolic profiles and antioxidant activity in four tissue fractions of whole brown rice. *RSC Advances*, **2015**, 5, 101507-101518	3.7	14
16	Phenolic profiles and cellular antioxidant activity of longan pulp of 24 representative Chinese cultivars. *International Journal of Food Properties*, **2018**, 21, 746-759	3	13

List of Publications

15	Enhanced Extraction of Phenolics and Antioxidant Capacity from Sorghum (Sorghum bicolor L. Moench) Shell Using Ultrasonic-Assisted Ethanol–Water Binary Solvent. *Journal of Food Processing and Preservation*, **2016**, 40, 1171-1179	2.1	13
14	Lychee (Sonn.) Pulp Phenolics Activate the Short-Chain Fatty Acid-Free Fatty Acid Receptor Anti-inflammatory Pathway by Regulating Microbiota and Mitigate Intestinal Barrier Damage in Dextran Sulfate Sodium-Induced Colitis in Mice. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3326-3339	5.7	13
13	Protective effect of water extract against liver injury in restraint-stressed mice and the underlying mechanism. *Food and Nutrition Research*, **2017**, 61, 1348864	3.1	11
12	Physicochemical and biological properties of longan pulp polysaccharides modified by Lactobacillus fermentum fermentation. *International Journal of Biological Macromolecules*, **2019**, 125, 232-237	7.9	11
11	Longan pulp polysaccharide protects against cyclophosphamide-induced immunosuppression in mice by promoting intestinal secretory IgA synthesis. *Food and Function*, **2020**, 11, 2738-2748	6.1	10
10	Optimized ultra-high-pressure-assisted extraction of procyanidins from lychee pericarp improves the antioxidant activity of extracts. *Bioscience, Biotechnology and Biochemistry*, **2017**, 81, 1576-1585	2.1	9
9	Effect of microwave power on kinetics and characteristics of microwave vacuum-dried longan (Dimocarpus longan Lour.) pulp. *Food Science and Technology International*, **2015**, 21, 124-32	2.6	7
8	Preliminary characterization and immunomodulatory activity of polysaccharide fractions from litchi pulp. *RSC Advances*, **2016**, 6, 102413-102421	3.7	6
7	In vitro simulated digestion and colonic fermentation of lychee pulp phenolics and their impact on metabolic pathways based on fecal metabolomics of mice. *Food and Function*, **2021**, 12, 203-214	6.1	5
6	Structural elucidation of flavonoids from Shatianyu (Citrus grandis L. Osbeck) pulp and screening of key antioxidant components. *Food Chemistry*, **2022**, 366, 130605	8.5	5
5	Effects of thermal processing methods and simulated digestion on the phenolic content and antioxidant activity of lotus leaves. *Journal of Food Processing and Preservation*, **2019**, 43, e13869	2.1	4
4	The influence of processing conditions on kinetics, anthocyanin profile and antioxidant activity of purple sweet potato subjected to hot air drying. *Journal of Food Process Engineering*, **2020**, 43, e13472	2.4	2
3	Phenolic profiles and bioactivities of different milling fractions of rice bran from black rice.. *Food Chemistry*, **2022**, 378, 132035	8.5	2
2	Effects of in vitro simulated digestion on the flavonoid content and antioxidant activity of aged and fresh dried tangerine peel. *Journal of Food Processing and Preservation*, **2018**, 42, e13532	2.1	1
1	Rice bran-modified wheat gluten nanoparticles effectively stabilized pickering emulsion: An interfacial antioxidant inhibiting lipid oxidation.. *Food Chemistry*, **2022**, 387, 132874	8.5	0