

# Yunshun Gong

## List of Publications by Year in descending order

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14  
papers

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#	ARTICLE	IF	CITATIONS
1	Theanine Improves High-Dose Epigallocatechin-3-Gallate-Induced Lifespan Reduction in <i>Caenorhabditis elegans</i> . <i>Foods</i> , 2021, 10, 1404.	1.9	7
2	Physiological Dose of EGCG Attenuates the Health Defects of High Dose by Regulating MEMO-1 in <i>Caenorhabditis elegans</i> . <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-12.	1.9	2
3	Distinct variation in taste quality of Congou black tea during a single spring season. <i>Food Science and Nutrition</i> , 2020, 8, 1848-1856.	1.5	11
4	Fuzhuan Tea protects <i>Caenorhabditis elegans</i> from glucose and advanced glycation end products via distinct pathways. <i>Journal of Functional Foods</i> , 2019, 59, 148-155.	1.6	11
5	Epigallocatechin-3-gallate promotes healthy lifespan through mitohormesis during early-to-mid adulthood in <i>Caenorhabditis elegans</i> . <i>Redox Biology</i> , 2018, 14, 305-315.	3.9	99
6	Black tea increases hypertonic stress resistance in <i>C. elegans</i> . <i>Food and Function</i> , 2018, 9, 3798-3806.	2.1	10
7	Tea polyphenol epigallocatechin gallate inhibits <i>Escherichia coli</i> by increasing endogenous oxidative stress. <i>Food Chemistry</i> , 2017, 217, 196-204.	4.2	89
8	Black Tea Increased Survival of <i>Caenorhabditis elegans</i> under Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11163-11169.	2.4	39
9	Water extract of the fungi from Fuzhuan brick tea improves the beneficial function on inhibiting fat deposition. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 610-614.	1.3	34
10	Theanine improves stress resistance in <i>Caenorhabditis elegans</i> . <i>Journal of Functional Foods</i> , 2012, 4, 988-993.	1.6	15
11	Measurement of theanine using reverse-phase ion-pair liquid chromatography with photodiode array detection. <i>Food Chemistry</i> , 2012, 131, 309-312.	4.2	12
12	Comparison of catechins and volatile compounds among different types of tea using high performance liquid chromatograph and gas chromatograph mass spectrometer. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1406-1412.	1.3	131
13	Analysis of chemical components in oolong tea in relation to perceived quality. <i>International Journal of Food Science and Technology</i> , 2010, 45, 913-920.	1.3	46
14	Modification and Validation of a High-Performance Liquid Chromatography Method for Quantification of Huperzine A in <i>Huperzia Crispata</i> . <i>Journal of AOAC INTERNATIONAL</i> , 2010, 93, 1428-1435.	0.7	2