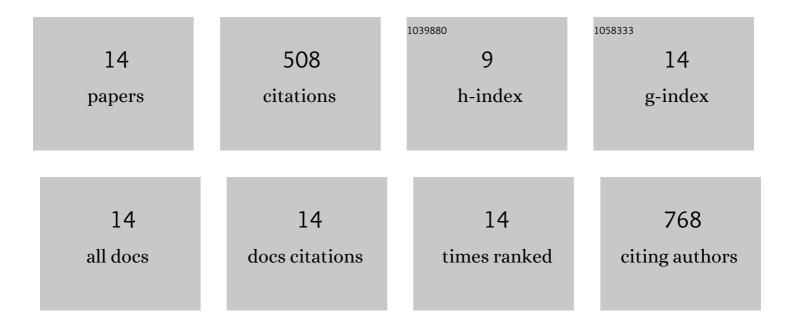
## Yunshun Gong

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6957506/publications.pdf Version: 2024-02-01



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