

Jiamiao Hu

List of Publications by Year in descending order

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Version: 2024-02-01

47
papers

1,424
citations

331670

21
h-index

345221

36
g-index

47
all docs

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docs citations

47
times ranked

1754
citing authors

#	ARTICLE	IF	CITATIONS
1	Enhancement of photodynamic bactericidal activity of curcumin against <i>Pseudomonas Aeruginosa</i> using polymyxin B. <i>Photodiagnosis and Photodynamic Therapy</i> , 2022, 37, 102677.	2.6	10
2	Comprehensive properties of photodynamic antibacterial film based on β -Carrageenan and curcumin- β -cyclodextrin complex. <i>Carbohydrate Polymers</i> , 2022, 282, 119112.	10.2	24
3	Preparation and Characterization of Biodegradable β -Carrageenan Based Anti-Bacterial Film Functionalized with Wells-Dawson Polyoxometalate. <i>Foods</i> , 2022, 11, 586.	4.3	15
4	Proteomics Studies in Gestational Diabetes Mellitus: A Systematic Review and Meta-Analysis. <i>Journal of Clinical Medicine</i> , 2022, 11, 2737.	2.4	7
5	High-Amylose Corn Starch Regulated Gut Microbiota and Serum Bile Acids in High-Fat Diet-Induced Obese Mice. <i>International Journal of Molecular Sciences</i> , 2022, 23, 5905.	4.1	8
6	<i>Chlorella</i> unsaturated fatty acids suppress high-fat diet-induced obesity in C57/BL6J mice. <i>Journal of Food Science</i> , 2022, 87, 3644-3658.	3.1	3
7	Ferulic acid ameliorates intrahepatic triglyceride accumulation in vitro but not in high fat diet-fed C57BL/6 mice. <i>Food and Chemical Toxicology</i> , 2021, 149, 111978.	3.6	11
8	Association of maternal lipid profile and gestational diabetes mellitus: A systematic review and meta-analysis of 292 studies and 97,880 women. <i>EClinicalMedicine</i> , 2021, 34, 100830.	7.1	25
9	Polysaccharides isolated from <i>Laminaria japonica</i> attenuates gestational diabetes mellitus by regulating the gut microbiota in mice. <i>Food Frontiers</i> , 2021, 2, 208-217.	7.4	34
10	Purification and characterization of antioxidant peptides from hairtail surimi hydrolysates and their effects on beef color stability. <i>Journal of Food Science</i> , 2021, 86, 2898-2909.	3.1	7
11	Application of curcumin-mediated antibacterial photodynamic technology for preservation of fresh <i>Tremella Fuciformis</i> . <i>LWT - Food Science and Technology</i> , 2021, 147, 111657.	5.2	12
12	Curcumin-mediated sono/photodynamic treatment preserved the quality of shrimp surimi and influenced its microbial community changes during refrigerated storage. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105715.	8.2	22
13	Natural bioactive peptides to beat exercise-induced fatigue: A review. <i>Food Bioscience</i> , 2021, 43, 101298.	4.4	20
14	Preparation and photodynamic bactericidal effects of curcumin- β -cyclodextrin complex. <i>Food Chemistry</i> , 2021, 361, 130117.	8.2	42
15	Effect of dynamic high pressure microfluidization on the solubility properties and structure profiles of proteins in water-insoluble fraction of edible bird's nests. <i>LWT - Food Science and Technology</i> , 2020, 132, 109923.	5.2	23
16	Anti-fatigue activities of hairtail (<i>Trichiurus lepturus</i>) hydrolysate in an endurance swimming mice model. <i>Journal of Functional Foods</i> , 2020, 74, 104207.	3.4	29
17	Research on a Specialty Mushroom (<i>Pleurotus tuber-regium</i>) as a Functional Food: Chemical Composition and Biological Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9277-9286.	5.2	12
18	COVID-19: women with diabetes and hypertension during pregnancy. <i>British Journal of Midwifery</i> , 2020, 28, 800-801.	0.4	1

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19	Dietary polyphenols turn fat brown: A narrative review of the possible mechanisms. Trends in Food Science and Technology, 2020, 97, 221-232.	15.1	27
20	Antihypertensive effects of <i>Trichiurus lepturus</i> myosin hydrolysate in spontaneously hypertensive rats. Food and Function, 2020, 11, 3645-3656.	4.6	7
21	Preparation of antioxidant peptides from hairtail surimi using hydrolysis and evaluation of its antioxidant stability. Food Science and Technology, 2020, 40, 945-955.	1.7	8
22	Curcumin-Based Photodynamic Sterilization for Preservation of Fresh-Cut Hami Melon. Molecules, 2019, 24, 2374.	3.8	35
23	Optimization of vacuum frying condition for producing silver carp surimi chips. Food Science and Nutrition, 2019, 7, 2517-2526.	3.4	4
24	The effects of photodynamically activated curcumin on the preservation of low alum treated ready-to-eat jellyfish. LWT - Food Science and Technology, 2019, 115, 108443.	5.2	13
25	Chlorogenic acid alleviates obesity and modulates gut microbiota in high-fat fed mice. Food Science and Nutrition, 2019, 7, 579-588.	3.4	114
26	Bound phenolics from fresh lotus seeds exert anti-obesity effects in 3T3-L1 adipocytes and high-fat diet-fed mice by activation of AMPK. Journal of Functional Foods, 2019, 58, 74-84.	3.4	29
27	Novel angiotensin-converting enzyme inhibitory peptides derived from <i>Trichiurus lepturus</i> myosin: Molecular docking and surface plasmon resonance study. LWT - Food Science and Technology, 2019, 110, 54-63.	5.2	19
28	Role of intestinal microecology in the regulation of energy metabolism by dietary polyphenols and their metabolites. Food and Nutrition Research, 2019, 63, .	2.6	60
29	<i>n</i> -Butanol Extract of Lotus Seeds Exerts Antiobesity Effects in 3T3-L1 Preadipocytes and High-Fat Diet-Fed Mice via Activating Adenosine Monophosphate-Activated Protein Kinase. Journal of Agricultural and Food Chemistry, 2019, 67, 1092-1103.	5.2	25
30	Short-chain fatty acids in control of energy metabolism. Critical Reviews in Food Science and Nutrition, 2018, 58, 1243-1249.	10.3	275
31	Tenderization effect of whelk meat using ultrasonic treatment. Food Science and Nutrition, 2018, 6, 1848-1857.	3.4	14
32	Photodynamic inactivation of <i>Burkholderia cepacia</i> by curcumin in combination with EDTA. Food Research International, 2018, 111, 265-271.	6.2	52
33	Identification of a Wellsâ€ˆDawson polyoxometalate-based AP-2 ³ inhibitor with pro-apoptotic activity. Biochemical Journal, 2018, 475, 1965-1977.	3.7	7
34	Expression of GPR43 in Brown Adipogenesis Is Enhanced by Rosiglitazone and Controlled by PPAR γ /RXR Heterodimerization. PPAR Research, 2018, 2018, 1-8.	2.4	9
35	Mechanistic Study of the In Vitro and In Vivo Inhibitory Effects of Protocatechuic Acid and Syringic Acid on VEGF-Induced Angiogenesis. Journal of Agricultural and Food Chemistry, 2018, 66, 6742-6751.	5.2	23
36	Inhibition of vascular endothelial growth factor-induced angiogenesis by chlorogenic acid via targeting the vascular endothelial growth factor receptor 2-mediated signaling pathway. Journal of Functional Foods, 2017, 32, 285-295.	3.4	26

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37	Hormonal factors in the control of the browning of white adipose tissue. <i>Hormone Molecular Biology and Clinical Investigation</i> , 2017, 31, .	0.7	12
38	The Promotion Effect of Polysaccharide Isolated from Fresh <i>&em&gt;tremella&lt;/em&gt;</i> on the Growth of <i>&em&gt;bifidobacteria&lt;/em&gt;</i> . <i>Advance Journal of Food Science and Technology</i> , 2016, 12, 627-634.	0.1	2
39	Short-Chain Fatty Acid Acetate Stimulates Adipogenesis and Mitochondrial Biogenesis via GPR43 in Brown Adipocytes. <i>Endocrinology</i> , 2016, 157, 1881-1894.	2.8	91
40	Human Cytomegalovirus Tegument Protein pUL23 Interacts with Capsid Protein pUL85. <i>British Journal of Virology</i> , 2016, 3, 133-139.	0.4	0
41	Nesfatin-1 inhibits proliferation and enhances apoptosis of human adrenocortical H295R cells. <i>Journal of Endocrinology</i> , 2015, 226, 1-11.	2.6	31
42	Low Serum Cartonectin/CTRP3 Concentrations in Newly Diagnosed Type 2 Diabetes Mellitus: In Vivo Regulation of Cartonectin by Glucose. <i>PLoS ONE</i> , 2014, 9, e112931.	2.5	56
43	Circulatory changes of the novel adipokine adipolin/ <i><scp>CTRP</scp></i> 12 in response to metformin treatment and an oral glucose challenge in humans. <i>Clinical Endocrinology</i> , 2014, 81, 841-846.	2.4	24
44	Metformin Increases the Novel Adipokine Cartonectin/CTRP3 in Women With Polycystic Ovary Syndrome. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2013, 98, E1891-E1900.	3.6	103
45	Photodynamic Inactivation of Methylene Blue and Tungstenâ€Halogen Lamp Light against Food Pathogen <i><i>Listeria monocytogenes</i></i> . <i>Photochemistry and Photobiology</i> , 2012, 88, 985-991.	2.5	27
46	Functional food ingredients for control of gestational diabetes mellitus: a review. <i>Food Science and Technology</i> , 0, , .	1.7	3
47	SENSORY AND NUTRITIONAL PROPERTIES OF CHINESE OLIVE POMACE BASED HIGH FIBRE BISCUIT. <i>Emirates Journal of Food and Agriculture</i> , 0, , 495.	1.0	23