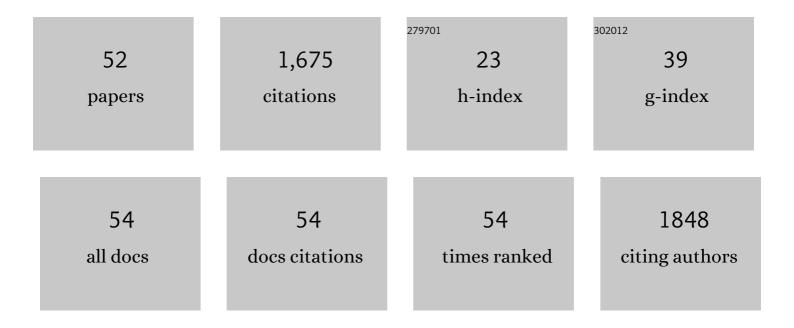
Lei Zhao

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7570478/publications.pdf Version: 2024-02-01



7н

#	Article	IF	CITATIONS
1	In vitro antibacterial activities and mechanism of sugar fatty acid esters against five food-related bacteria. Food Chemistry, 2015, 187, 370-377.	4.2	148
2	Antibacterial activity and mechanism of bifidocin A against Listeria monocytogenes. Food Control, 2017, 73, 854-861.	2.8	136
3	Impact of ultrasound and conventional extraction techniques on bioactive compounds and biological activities of blue butterfly pea flower (Clitoria ternatea L.). Ultrasonics Sonochemistry, 2019, 51, 12-19.	3.8	92
4	Selenium Distribution in a Se-Enriched Mushroom Species of the GenusGanoderma. Journal of Agricultural and Food Chemistry, 2004, 52, 3954-3959.	2.4	90
5	Natural compounds with xanthine oxidase inhibitory activity: A review. Chemical Biology and Drug Design, 2019, 93, 387-418.	1.5	85
6	Management of hyperuricemia through dietary polyphenols as a natural medicament: A comprehensive review. Critical Reviews in Food Science and Nutrition, 2019, 59, 1433-1455.	5.4	81
7	Purification and identification of anti-inflammatory peptides derived from simulated gastrointestinal digests of velvet antler protein (Cervus elaphus Linnaeus). Journal of Food and Drug Analysis, 2016, 24, 376-384.	0.9	75
8	Black rice anthocyanin-rich extract and rosmarinic acid, alone and in combination, protect against DSS-induced colitis in mice. Food and Function, 2018, 9, 2796-2808.	2.1	66
9	The In Vitro Anti-Tumor Activity of Phycocyanin against Non-Small Cell Lung Cancer Cells. Marine Drugs, 2018, 16, 178.	2.2	52
10	Purification and characterization of a novel fungi Se-containing protein from Se-enriched Ganoderma Lucidum mushroom and its Se-dependent radical scavenging activity. European Food Research and Technology, 2007, 224, 659-665.	1.6	44
11	Anthocyanin-based pH-sensitive smart packaging films for monitoring food freshness. Journal of Agriculture and Food Research, 2022, 9, 100340.	1.2	44
12	A molecular docking and molecular dynamics simulation study on the interaction between cyanidin <i>â€</i> 3 <i>â€O</i> â€glucoside and major proteins in cow's milk. Journal of Food Biochemistry, 2021, 45, e13570.	1.2	43
13	Improved color stability of anthocyanins in the presence of ascorbic acid with the combination of rosmarinic acid and xanthan gum. Food Chemistry, 2021, 351, 129317.	4.2	40
14	Stevia residue extract ameliorates oxidative stress in d-galactose-induced aging mice via Akt/Nrf2/HO-1 pathway. Journal of Functional Foods, 2019, 52, 587-595.	1.6	39
15	Protective effect and mechanism of action of xanthan gum on the color stability of black rice anthocyanins in model beverage systems. International Journal of Biological Macromolecules, 2020, 164, 3800-3807.	3.6	39
16	Anti-hyperuricemic potential of stevia (<i>Stevia rebaudiana</i> Bertoni) residue extract in hyperuricemic mice. Food and Function, 2020, 11, 6387-6406.	2.1	36
17	Dietary anthocyanins as potential natural modulators for the prevention and treatment of non-alcoholic fatty liver disease: A comprehensive review. Food Research International, 2021, 142, 110180.	2.9	36
18	Acute and subchronic toxicities of the ethanol and hot-water extracts from Chinese sumac (Rhus) Tj ETQq0 0 0 r	gBT /Over	rlock 10 Tf 50

Lei Ζηαο

#	Article	IF	CITATIONS
19	A review on management of cardiovascular diseases by olive polyphenols. Food Science and Nutrition, 2020, 8, 4639-4655.	1.5	33
20	Rhus chinensis Mill. fruits prevent high-fat/ethanol diet-induced alcoholic fatty liver in rats via AMPK/SREBP-1/FAS signaling pathway. Journal of Functional Foods, 2019, 61, 103498.	1.6	28
21	C-Phycocyanin Suppresses the In Vitro Proliferation and Migration of Non-Small-Cell Lung Cancer Cells through Reduction of RIPK1/NF-κB Activity. Marine Drugs, 2019, 17, 362.	2.2	28
22	Phycocyanin Reduces Proliferation of Melanoma Cells through Downregulating GRB2/ERK Signaling. Journal of Agricultural and Food Chemistry, 2018, 66, 10921-10929.	2.4	27
23	Stevia residue extract increases intestinal uric acid excretion <i>via</i> interactions with intestinal uric acid excretion, 2019, 10, 7900-7912.	2.1	27
24	Transcriptome Analysis of Phycocyanin-Mediated Inhibitory Functions on Non-Small Cell Lung Cancer A549 Cell Growth. Marine Drugs, 2018, 16, 511.	2.2	26
25	Antioxidant Activities and Major Bioactive Components of Consecutive Extracts from Blue Honeysuckle (<i>Lonicera Caerulea</i> â€L.) Cultivated in China. Journal of Food Biochemistry, 2015, 39, 653-662.	1.2	23
26	Prediction and evaluation of the 3D structure of Macadamia integrifolia antimicrobial protein 2 (MiAMP2) and its interaction with palmitoleic acid or oleic acid: An integrated computational approach. Food Chemistry, 2022, 367, 130677.	4.2	22
27	Structure characteristics of flavonoids for heterocyclic aromatic amines inhibition using quantitative structure–activity relationship modeling. Journal of Food Biochemistry, 2020, 44, e13390.	1.2	20
28	In silico analysis of novel dipeptidyl peptidase-IV inhibitory peptides released from Macadamia integrifolia antimicrobial protein 2 (MiAMP2) and the possible pathways involved in diabetes protection. Current Research in Food Science, 2021, 4, 603-611.	2.7	20
29	Antioxidant activity of protein hydrolysates from aqueous extract of velvet antler (Cervus elaphus) as influenced by molecular weight and enzymes. Natural Product Communications, 2011, 6, 1683-8.	0.2	18
30	Antioxidant Activity of Protein Hydrolysates from Aqueous Extract of Velvet Antler (Cervus elaphus) as Influenced by Molecular Weight and Enzymes. Natural Product Communications, 2011, 6, 1934578X1100601.	0.2	15
31	Optimization of total phenolic contents, antioxidant, and <i>in-vitro</i> xanthine oxidase inhibitory activity of sunflower head. CYTA - Journal of Food, 2018, 16, 957-964.	0.9	15
32	Dietary intervention with <i>Stevia</i> residue extracts alleviates impaired glucose regulation in mice. Journal of Food Biochemistry, 2018, 42, e12651.	1.2	15
33	Stevia residue extract alone and combination with allopurinol attenuate hyperuricemia in fructose–POâ€ i nduced hyperuricemic mice. Journal of Food Biochemistry, 2020, 44, e13087.	1.2	13
34	Antihyperuricemic effect of dietary polyphenol sinapic acid commonly present in various edible food plants. Journal of Food Biochemistry, 2020, 44, e13111.	1.2	13
35	Preparation, characterization and antioxidant activity of sinapic acid grafted chitosan and its application with casein as a nanoscale delivery system for black rice anthocyanins. International Journal of Biological Macromolecules, 2022, 210, 33-43.	3.6	13
36	Uricostatic and uricosuric effect of grapefruit juice in potassium oxonateâ€induced hyperuricemic mice. Journal of Food Biochemistry, 2020, 44, e13213.	1.2	12

Lei Zhao

#	Article	IF	CITATIONS
37	Nutraceutical perspectives and value addition of phalsa (<i>Grewia asiatica</i> L.): A review. Journal of Food Biochemistry, 2020, 44, e13228.	1.2	11
38	Cyanidin-3-O-glucoside and its metabolite protocatechuic acid ameliorate 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) induced cytotoxicity in HepG2 cells by regulating apoptotic and Nrf2/p62 pathways. Food and Chemical Toxicology, 2021, 157, 112582.	1.8	11
39	Effects and interaction mechanism of soybean 7S and 11S globulins on anthocyanin stability and antioxidant activity during in vitro simulated digestion. Current Research in Food Science, 2021, 4, 543-550.	2.7	11
40	Interfering effects on the bioactivities of several key proteins of COVID-19/variants in diabetes by compounds from Lianqiao leaves: In silico and in vitro analyses. International Journal of Biological Macromolecules, 2022, 207, 715-729.	3.6	10
41	Dietary supplementation with omega-3 polyunsaturated fatty acid-rich oils protects against visible-light-induced retinal damage <i>in vivo</i> . Food and Function, 2018, 9, 2469-2479.	2.1	9
42	Renoprotective effect of stevia residue extract on adenine-induced chronic kidney disease in mice. Journal of Functional Foods, 2020, 72, 103983.	1.6	8
43	Effects and Mechanisms of Rhus chinensis Mill. Fruits on Suppressing RANKL-Induced Osteoclastogenesis by Network Pharmacology and Validation in RAW264.7 Cells. Nutrients, 2022, 14, 1020.	1.7	8
44	In vitro and in silico Xanthine Oxidase Inhibitory Activity of Selected Phytochemicals Widely Present in Various Edible Plants. Combinatorial Chemistry and High Throughput Screening, 2020, 23, 917-930.	0.6	7
45	Dysregulated expression of miR-642a-5p and its target receptor-interacting serine/threonine-protein kinase 1 contribute to the phycocyanin-mediated inhibitory function on non-small cell lung cancer. Journal of Functional Foods, 2021, 85, 104654.	1.6	6
46	Novel angiotensin onverting enzyme (<scp>ACE</scp>) inhibitory mechanism of peptides from <i>Macadamia integrifolia</i> antimicrobial protein 2 (<scp>MiAMP2</scp>). Journal of Food Biochemistry, 2022, 46, e14168.	1.2	6
47	Novel peptides with xanthine oxidase inhibitory activity identified from macadamia nuts: integrated in silico and in vitro analysis. European Food Research and Technology, 2022, 248, 2031-2042.	1.6	6
48	Insight into the potential antineoplastic mechanism of phycocyanin in non-small cell lung carcinoma A549 cells based on micro-RNA sequencing. Journal of Functional Foods, 2020, 74, 104175.	1.6	5
49	Expression of a highly active β-glucosidase from Aspergillus niger AS3.4523 in Escherichia coli and its application in gardenia blue preparation. Annals of Microbiology, 2020, 70, .	1.1	5
50	Quantitative proteomics and bioinformatics analyses reveal the protective effects of cyanidin-3-O-glucoside and its metabolite protocatechuic acid against 2-amino-3-methylimidazo[4,5-f]quinoline (IQ)-induced cytotoxicity in HepG2 cells via apoptosis-related pathways. Food and Chemical Toxicology, 2021, 153, 112256.	1.8	4
51	Dietary Ferulic Acid Ameliorates Metabolism Syndrome-Associated Hyperuricemia in Rats via Regulating Uric Acid Synthesis, Glycolipid Metabolism, and Hepatic Injury. Frontiers in Nutrition, 0, 9, .	1.6	3
52	Phytochemical Characterization and Antioxidant and Enzyme Inhibitory Activities of Different Parts of Prinsepia utilis Royle. Journal of Food Quality, 2022, 2022, 1-9.	1.4	2