

Lei Zhao

List of Publications by Year in descending order

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Version: 2024-02-01

52
papers

1,675
citations

279701

23
h-index

302012

39
g-index

54
all docs

54
docs citations

54
times ranked

1848
citing authors

#	ARTICLE	IF	CITATIONS
1	Prediction and evaluation of the 3D structure of <i>Macadamia integrifolia</i> antimicrobial protein 2 (MiAMP2) and its interaction with palmitoleic acid or oleic acid: An integrated computational approach. <i>Food Chemistry</i> , 2022, 367, 130677.	4.2	22
2	Effects and Mechanisms of <i>Rhus chinensis</i> Mill. Fruits on Suppressing RANKL-Induced Osteoclastogenesis by Network Pharmacology and Validation in RAW264.7 Cells. <i>Nutrients</i> , 2022, 14, 1020.	1.7	8
3	Phytochemical Characterization and Antioxidant and Enzyme Inhibitory Activities of Different Parts of <i>Prinsepia utilis</i> Royle. <i>Journal of Food Quality</i> , 2022, 2022, 1-9.	1.4	2
4	Novel angiotensin-converting enzyme (ACE) inhibitory mechanism of peptides from <i>Macadamia integrifolia</i> antimicrobial protein 2 (MiAMP2). <i>Journal of Food Biochemistry</i> , 2022, 46, e14168.	1.2	6
5	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. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 715-729.	3.6	10
6	Novel peptides with xanthine oxidase inhibitory activity identified from macadamia nuts: integrated in silico and in vitro analysis. <i>European Food Research and Technology</i> , 2022, 248, 2031-2042.	1.6	6
7	Preparation, characterization and antioxidant activity of sinapic acid grafted chitosan and its application with casein as a nanoscale delivery system for black rice anthocyanins. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 33-43.	3.6	13
8	Anthocyanin-based pH-sensitive smart packaging films for monitoring food freshness. <i>Journal of Agriculture and Food Research</i> , 2022, 9, 100340.	1.2	44
9	A molecular docking and molecular dynamics simulation study on the interaction between cyanidin-3-O-glucoside and major proteins in cow's milk. <i>Journal of Food Biochemistry</i> , 2021, 45, e13570.	1.2	43
10	Dietary anthocyanins as potential natural modulators for the prevention and treatment of non-alcoholic fatty liver disease: A comprehensive review. <i>Food Research International</i> , 2021, 142, 110180.	2.9	36
11	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. <i>Food and Chemical Toxicology</i> , 2021, 153, 112256.	1.8	4
12	Improved color stability of anthocyanins in the presence of ascorbic acid with the combination of rosmarinic acid and xanthan gum. <i>Food Chemistry</i> , 2021, 351, 129317.	4.2	40
13	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. <i>Journal of Functional Foods</i> , 2021, 85, 104654.	1.6	6
14	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. <i>Food and Chemical Toxicology</i> , 2021, 157, 112582.	1.8	11
15	Effects and interaction mechanism of soybean 7S and 11S globulins on anthocyanin stability and antioxidant activity during in vitro simulated digestion. <i>Current Research in Food Science</i> , 2021, 4, 543-550.	2.7	11
16	In silico analysis of novel dipeptidyl peptidase-IV inhibitory peptides released from <i>Macadamia integrifolia</i> antimicrobial protein 2 (MiAMP2) and the possible pathways involved in diabetes protection. <i>Current Research in Food Science</i> , 2021, 4, 603-611.	2.7	20
17	Stevia residue extract alone and combination with allopurinol attenuate hyperuricemia in fructose-induced hyperuricemic mice. <i>Journal of Food Biochemistry</i> , 2020, 44, e13087.	1.2	13
18	Antihyperuricemic effect of dietary polyphenol sinapic acid commonly present in various edible food plants. <i>Journal of Food Biochemistry</i> , 2020, 44, e13111.	1.2	13

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19	Protective effect and mechanism of action of xanthan gum on the color stability of black rice anthocyanins in model beverage systems. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 3800-3807.	3.6	39
20	Structure characteristics of flavonoids for heterocyclic aromatic amines inhibition using quantitative structure–activity relationship modeling. <i>Journal of Food Biochemistry</i> , 2020, 44, e13390.	1.2	20
21	A review on management of cardiovascular diseases by olive polyphenols. <i>Food Science and Nutrition</i> , 2020, 8, 4639-4655.	1.5	33
22	Insight into the potential antineoplastic mechanism of phycocyanin in non-small cell lung carcinoma A549 cells based on micro-RNA sequencing. <i>Journal of Functional Foods</i> , 2020, 74, 104175.	1.6	5
23	Anti-hyperuricemic potential of stevia (<i>Stevia rebaudiana</i> Bertoni) residue extract in hyperuricemic mice. <i>Food and Function</i> , 2020, 11, 6387-6406.	2.1	36
24	Expression of a highly active β -glucosidase from <i>Aspergillus niger</i> AS3.4523 in <i>Escherichia coli</i> and its application in gardenia blue preparation. <i>Annals of Microbiology</i> , 2020, 70, .	1.1	5
25	Renoprotective effect of stevia residue extract on adenine-induced chronic kidney disease in mice. <i>Journal of Functional Foods</i> , 2020, 72, 103983.	1.6	8
26	Uricostatic and uricosuric effect of grapefruit juice in potassium oxonate–induced hyperuricemic mice. <i>Journal of Food Biochemistry</i> , 2020, 44, e13213.	1.2	12
27	Nutraceutical perspectives and value addition of phalsa (<i>Grewia asiatica</i> L.): A review. <i>Journal of Food Biochemistry</i> , 2020, 44, e13228.	1.2	11
28	In vitro and in silico Xanthine Oxidase Inhibitory Activity of Selected Phytochemicals Widely Present in Various Edible Plants. <i>Combinatorial Chemistry and High Throughput Screening</i> , 2020, 23, 917-930.	0.6	7
29	<i>Rhus chinensis</i> Mill. fruits prevent high-fat/ethanol diet-induced alcoholic fatty liver in rats via AMPK/SREBP-1/FAS signaling pathway. <i>Journal of Functional Foods</i> , 2019, 61, 103498.	1.6	28
30	C-Phycocyanin Suppresses the In Vitro Proliferation and Migration of Non-Small-Cell Lung Cancer Cells through Reduction of RIPK1/NF- κ B Activity. <i>Marine Drugs</i> , 2019, 17, 362.	2.2	28
31	Stevia residue extract increases intestinal uric acid excretion via interactions with intestinal urate transporters in hyperuricemic mice. <i>Food and Function</i> , 2019, 10, 7900-7912.	2.1	27
32	Natural compounds with xanthine oxidase inhibitory activity: A review. <i>Chemical Biology and Drug Design</i> , 2019, 93, 387-418.	1.5	85
33	Stevia residue extract ameliorates oxidative stress in d-galactose-induced aging mice via Akt/Nrf2/HO-1 pathway. <i>Journal of Functional Foods</i> , 2019, 52, 587-595.	1.6	39
34	Impact of ultrasound and conventional extraction techniques on bioactive compounds and biological activities of blue butterfly pea flower (<i>Clitoria ternatea</i> L.). <i>Ultrasonics Sonochemistry</i> , 2019, 51, 12-19.	3.8	92
35	Management of hyperuricemia through dietary polyphenols as a natural medicament: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1433-1455.	5.4	81
36	Dietary supplementation with omega-3 polyunsaturated fatty acid-rich oils protects against visible-light-induced retinal damage in vivo. <i>Food and Function</i> , 2018, 9, 2469-2479.	2.1	9

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37	Black rice anthocyanin-rich extract and rosmarinic acid, alone and in combination, protect against DSS-induced colitis in mice. <i>Food and Function</i> , 2018, 9, 2796-2808.	2.1	66
38	Optimization of total phenolic contents, antioxidant, and <i>in-vitro</i> xanthine oxidase inhibitory activity of sunflower head. <i>CYTA - Journal of Food</i> , 2018, 16, 957-964.	0.9	15
39	Transcriptome Analysis of Phycocyanin-Mediated Inhibitory Functions on Non-Small Cell Lung Cancer A549 Cell Growth. <i>Marine Drugs</i> , 2018, 16, 511.	2.2	26
40	Phycocyanin Reduces Proliferation of Melanoma Cells through Downregulating GRB2/ERK Signaling. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10921-10929.	2.4	27
41	Dietary intervention with <i>Stevia</i> residue extracts alleviates impaired glucose regulation in mice. <i>Journal of Food Biochemistry</i> , 2018, 42, e12651.	1.2	15
42	The In Vitro Anti-Tumor Activity of Phycocyanin against Non-Small Cell Lung Cancer Cells. <i>Marine Drugs</i> , 2018, 16, 178.	2.2	52
43	Acute and subchronic toxicities of the ethanol and hot-water extracts from Chinese sumac (<i>Rhus</i> Tj ETQq1 1 0.784314 rgBT /Overload	1.8	34
44	Antibacterial activity and mechanism of bifidocin A against <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2017, 73, 854-861.	2.8	136
45	Purification and identification of anti-inflammatory peptides derived from simulated gastrointestinal digests of velvet antler protein (<i>Cervus elaphus</i> Linnaeus). <i>Journal of Food and Drug Analysis</i> , 2016, 24, 376-384.	0.9	75
46	Antioxidant Activities and Major Bioactive Components of Consecutive Extracts from Blue Honeysuckle (<i>Lonicera Caerulea</i> ...L.) Cultivated in China. <i>Journal of Food Biochemistry</i> , 2015, 39, 653-662.	1.2	23
47	In vitro antibacterial activities and mechanism of sugar fatty acid esters against five food-related bacteria. <i>Food Chemistry</i> , 2015, 187, 370-377.	4.2	148
48	Antioxidant Activity of Protein Hydrolysates from Aqueous Extract of Velvet Antler (<i>Cervus elaphus</i>) as Influenced by Molecular Weight and Enzymes. <i>Natural Product Communications</i> , 2011, 6, 1934578X1100601.	0.2	15
49	Antioxidant activity of protein hydrolysates from aqueous extract of velvet antler (<i>Cervus elaphus</i>) as influenced by molecular weight and enzymes. <i>Natural Product Communications</i> , 2011, 6, 1683-8.	0.2	18
50	Purification and characterization of a novel fungi Se-containing protein from Se-enriched <i>Ganoderma Lucidum</i> mushroom and its Se-dependent radical scavenging activity. <i>European Food Research and Technology</i> , 2007, 224, 659-665.	1.6	44
51	Selenium Distribution in a Se-Enriched Mushroom Species of the Genus <i>Ganoderma</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3954-3959.	2.4	90
52	Dietary Ferulic Acid Ameliorates Metabolism Syndrome-Associated Hyperuricemia in Rats via Regulating Uric Acid Synthesis, Glycolipid Metabolism, and Hepatic Injury. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	3