

Haiqiu Huang

List of Publications by Year in Descending Order

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Version: 2024-04-28

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

26

papers

668

citations

15

h-index

25

g-index

28

ext. papers

770

ext. citations

4.7

avg, IF

3.57

L-index

#	Paper	IF	Citations
26	Delineating effect of corn microRNAs and matrix, ingested as whole food, on gut microbiota in a rodent model. <i>Food Science and Nutrition</i> , 2020 , 8, 4066-4077	3.2	1
25	Chemical profile and in vitro gut microbiota modulatory, anti-inflammatory and free radical scavenging properties of chrysanthemum morifolium cv. Fubaiju. <i>Journal of Functional Foods</i> , 2019 , 58, 114-122	5.1	13
24	Inhibition of Tumor Growth by Dietary Indole-3-Carbinol in a Prostate Cancer Xenograft Model May Be Associated with Disrupted Gut Microbial Interactions. <i>Nutrients</i> , 2019 , 11,	6.7	21
23	Extensive Degradation and Low Bioavailability of Orally Consumed Corn miRNAs in Mice. <i>Nutrients</i> , 2018 , 10,	6.7	25
22	Preparation of five 3-MCPD fatty acid esters, and the effects of their chemical structures on acute oral toxicity in Swiss mice. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 841-848	4.3	28
21	Reversible Toxic Effects of the Dietary Supplement Indole-3-Carbinol in an Immune Compromised Rodent Model: Intestine as the Main Target. <i>Journal of Dietary Supplements</i> , 2017 , 14, 303-322	2.3	7
20	An improved method to quantitate mature plant microRNA in biological matrices using modified periodate treatment and inclusion of internal controls. <i>PLoS ONE</i> , 2017 , 12, e0175429	3.7	10
19	Red Cabbage Microgreens Lower Circulating Low-Density Lipoprotein (LDL), Liver Cholesterol, and Inflammatory Cytokines in Mice Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 9161-9171	5.7	40
18	Soy and Gut Microbiota: Interaction and Implication for Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8695-8709	5.7	70
17	Identification of liver CYP51 as a gene responsive to circulating cholesterol in a hamster model. <i>Journal of Nutritional Science</i> , 2016 , 5, e16	2.7	3
16	Molecular Analysis of Cholestyramine Treatment in Hamster Model Identified CYP51 as Cholestyramine-Responsive Gene. <i>FASEB Journal</i> , 2015 , 29, 607.13	0.9	
15	Utility of hesperidinase for food function research: enzymatic digestion of botanical extracts alters cellular antioxidant capacities and anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8640-7	5.7	17
14	Expression of the xenobiotic metabolizing enzyme cytochrome P450 1B1 alters anti-inflammatory activity of quercetin, kaempferol and taxifolin in macrophage and monocyte (830.25). <i>FASEB Journal</i> , 2014 , 28, 830.25	0.9	1
13	Cholesterol-lowering activity of soy-derived glyceollins in the golden Syrian hamster model. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5772-82	5.7	19
12	Phenolic Phytochemicals From Rye (<i>Secale Cereale</i> L) 2012 , 71-84		1
11	Characterization of lipopolysaccharide-stimulated cytokine expression in macrophages and monocytes. <i>Inflammation Research</i> , 2012 , 61, 1329-38	7.2	34
10	Chemical composition of 13 commercial soybean samples and their antioxidant and anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10027-34	5.7	25

9	Phytochemical composition, anti-inflammatory, and antiproliferative activity of whole wheat flour. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2129-35	5.7	49
8	Isolation and characterization of five glycerol esters from Wuhan propolis and their potential anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10041-7	5.7	25
7	Chemical composition and anti-proliferative and anti-inflammatory effects of the leaf and whole-plant samples of diploid and tetraploid <i>Gynostemma pentaphyllum</i> (Thunb.) Makino. <i>Food Chemistry</i> , 2012 , 132, 125-33	8.5	37
6	Three new flavanone glycosides from leaves of <i>Engelhardtia roxburghiana</i> , and their anti-inflammation, antiproliferative and antioxidant properties. <i>Food Chemistry</i> , 2012 , 132, 788-798	8.5	14
5	Phenolic composition and nutraceutical properties of organic and conventional cinnamon and peppermint. <i>Food Chemistry</i> , 2012 , 132, 1442-1450	8.5	73
4	Resveratrol enhances the effect of lipopolysacchride on human monocytes THP-1 pro-inflammatory cytokine expression. <i>FASEB Journal</i> , 2012 , 26, 243.4	0.9	
3	Cholesterol lowering activity of soy-derived glyceollins in golden hamster model. <i>FASEB Journal</i> , 2012 , 26, 821.14	0.9	
2	Isolation and characterization of two flavonoids, engeletin and astilbin, from the leaves of <i>Engelhardtia roxburghiana</i> and their potential anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4562-9	5.7	101
1	Chemical composition of five commercial <i>Gynostemma pentaphyllum</i> samples and their radical scavenging, antiproliferative, and anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11243-9	5.7	54