

Bisheng Zheng

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7967842/publications.pdf>

Version: 2024-02-01

25
papers

632
citations

623188

14
h-index

610482

24
g-index

25
all docs

25
docs citations

25
times ranked

623
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolics content, antioxidant and antiproliferative activities of dehulled highland barley (<i>Hordeum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 622	1.6	104
2	Assessment of the Phenolic Profiles, Hypoglycemic Activity, and Molecular Mechanism of Different Highland Barley (<i>Hordeum vulgare</i> L.) Varieties. <i>International Journal of Molecular Sciences</i> , 2020, 21, 1175.	1.8	47
3	Effects of Orange Extracts on Longevity, Healthspan, and Stress Resistance in <i>Caenorhabditis elegans</i> . <i>Molecules</i> , 2020, 25, 351.	1.7	45
4	IRS-1/PI3K/Akt pathway and miRNAs are involved in whole grain highland barley (<i>Hordeum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	2.1	40
5	Phytochemical Contents and Antioxidant and Antiproliferative Activities of Selected Black and White Sesame Seeds. <i>BioMed Research International</i> , 2016, 2016, 1-9.	0.9	37
6	Nobiletin Delays Aging and Enhances Stress Resistance of <i>Caenorhabditis elegans</i> . <i>International Journal of Molecular Sciences</i> , 2020, 21, 341.	1.8	31
7	<i>Rhodiola</i> extract promotes longevity and stress resistance of <i>Caenorhabditis elegans</i> via DAF-16 and SKN-1. <i>Food and Function</i> , 2021, 12, 4471-4483.	2.1	30
8	Fabrication, characterization and evaluation of myricetin adsorption onto starch nanoparticles. <i>Carbohydrate Polymers</i> , 2020, 250, 116848.	5.1	29
9	Highland Barley Whole Grain (<i>Hordeum vulgare</i> L.) Ameliorates Hyperlipidemia by Modulating Cecal Microbiota, miRNAs, and AMPK Pathways in Leptin Receptor-Deficient db/db Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11735-11746.	2.4	29
10	Raspberry extract promoted longevity and stress tolerance via the insulin/IGF signaling pathway and DAF-16 in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2020, 11, 3598-3609.	2.1	27
11	<i>Averrhoa carambola</i> free phenolic extract ameliorates nonalcoholic hepatic steatosis by modulating mircoRNA-34a, mircoRNA-33 and AMPK pathways in leptin receptor-deficient db/db mice. <i>Food and Function</i> , 2017, 8, 4496-4507.	2.1	26
12	The use of an enzymatic extraction procedure for the enhancement of highland barley (<i>Hordeum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	1.3	25
13	Wild pink bayberry fruit: the effect of <i>in vitro</i> gastrointestinal digestion on phytochemical profiles, and antioxidant and antiproliferative activities. <i>Food and Function</i> , 2021, 12, 2126-2136.	2.1	20
14	Combination of apple peel and blueberry extracts synergistically induced lifespan extension via DAF-16 in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2020, 11, 6170-6185.	2.1	19
15	Goji berry (<i>Lycium</i> spp.) extracts exhibit antiproliferative activity via modulating cell cycle arrest, cell apoptosis, and the p53 signaling pathway. <i>Food and Function</i> , 2021, 12, 6513-6525.	2.1	17
16	SKN-1 is involved in combination of apple peels and blueberry extracts synergistically protecting against oxidative stress in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2020, 11, 5409-5419.	2.1	16
17	Comparison of phenolics, antioxidant, and antiproliferative activities of two <i>Hypsizygus marmoreus</i> varieties. <i>Journal of Food Science</i> , 2020, 85, 2227-2235.	1.5	16
18	Mechanism of Longevity Extension of <i>Caenorhabditis elegans</i> Induced by <i>Schizophyllum commune</i> Fermented Supernatant With Added <i>Radix Puerariae</i> . <i>Frontiers in Nutrition</i> , 2022, 9, 847064.	1.6	15

#	ARTICLE	IF	CITATIONS
19	Effects of ethyl acetate fractional extract from <i>Portulaca oleracea</i> L. (POÆÆA) on lifespan and healthspan in <i>Caenorhabditis elegans</i> . <i>Journal of Food Science</i> , 2020, 85, 4367-4376.	1.5	14
20	Phenolic profiles, antioxidant, antiproliferative, and hypoglycemic activities of <i>Ehretia macrophyla</i> Wall. (EMW) fruit. <i>Journal of Food Science</i> , 2020, 85, 2177-2185.	1.5	12
21	Enhanced exopolysaccharide yield and antioxidant activities of <i>Schizophyllum commune</i> fermented products by the addition of <i>Radix Puerariae</i> . <i>RSC Advances</i> , 2021, 11, 38219-38234.	1.7	12
22	Comparison of phytochemical profiles, antioxidant and antiproliferative activities in Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) fruits. <i>Journal of Food Science</i> , 2021, 86, 4691-4703.	1.5	9
23	Ultrasonic-assisted condensation of chitosan with salicylaldehyde. <i>Chinese Journal of Oceanology and Limnology</i> , 2009, 27, 882-886.	0.7	5
24	Changes in polyphenol fractions and bacterial composition after <i>in vitro</i> fermentation of apple peel polyphenol by gut microbiota. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4268-4276.	1.3	4
25	The effect of <i>in vitro</i> gastrointestinal digestion on the phenolic profiles, bioactivities and bioaccessibility of <i>Rhodiola</i> . <i>Food and Function</i> , 2022, 13, 5752-5765.	2.1	3