

# Zhao-Jun Wei

## List of Publications by Year in descending order

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205  
papers

8,085  
citations

36203

51  
h-index

71532

76  
g-index

205  
all docs

205  
docs citations

205  
times ranked

7112  
citing authors

#	ARTICLE	IF	CITATIONS
1	Draft genome of the kiwifruit <i>Actinidia chinensis</i> . <i>Nature Communications</i> , 2013, 4, 2640.	5.8	423
2	Hydrogen Sulfide Promotes Root Organogenesis in <i>Ipomoea batatas</i> , <i>Salix matsudana</i> and <i>Glycine max</i> . <i>Journal of Integrative Plant Biology</i> , 2009, 51, 1086-1094.	4.1	218
3	Hydrogen sulfide acts as a regulator of flower senescence in plants. <i>Postharvest Biology and Technology</i> , 2011, 60, 251-257.	2.9	214
4	Hydrogen Sulfide Prolongs Postharvest Shelf Life of Strawberry and Plays an Antioxidative Role in Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8684-8693.	2.4	207
5	Liquiritin from <i>Glycyrrhiza uralensis</i> Attenuating Rheumatoid Arthritis via Reducing Inflammation, Suppressing Angiogenesis, and Inhibiting MAPK Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2856-2864.	2.4	169
6	Hydrogen sulfide protects soybean seedlings against drought-induced oxidative stress. <i>Acta Physiologiae Plantarum</i> , 2010, 32, 849-857.	1.0	134
7	Optimization of supercritical carbon dioxide extraction of silkworm pupal oil applying the response surface methodology. <i>Bioresource Technology</i> , 2009, 100, 4214-4219.	4.8	133
8	Recent updates on the chemistry, bioactivities, mode of action, and industrial applications of plant essential oils. <i>Trends in Food Science and Technology</i> , 2021, 110, 78-89.	7.8	129
9	Improvement of Pest Resistance in Transgenic Tobacco Plants Expressing dsRNA of an Insect-Associated Gene <i>Ecr</i> . <i>PLoS ONE</i> , 2012, 7, e38572.	1.1	125
10	Pectin from <i>Abelmoschus esculentus</i> : Optimization of extraction and rheological properties. <i>International Journal of Biological Macromolecules</i> , 2014, 70, 498-505.	3.6	113
11	Characterization of the complete mitochondrial genome of the giant silkworm moth, <i>Eriogyna pyretorum</i> (Lepidoptera: Saturniidae). <i>International Journal of Biological Sciences</i> , 2009, 5, 351-365.	2.6	111
12	The complete nucleotide sequence of the mitochondrial genome of <i>Phthonandria atrilineata</i> (Lepidoptera: Geometridae). <i>Molecular Biology Reports</i> , 2009, 36, 1441-1449.	1.0	107
13	Antibacterial Activity and Mechanism of Ginger Essential Oil against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> . <i>Molecules</i> , 2020, 25, 3955.	1.7	107
14	Preparation and characterization of clove essential oil loaded nanoemulsion and pickering emulsion activated pullulan-gelatin based edible film. <i>International Journal of Biological Macromolecules</i> , 2021, 181, 528-539.	3.6	107
15	Comparison of antifungal activity of essential oils from different plants against three fungi. <i>Food and Chemical Toxicology</i> , 2019, 134, 110821.	1.8	101
16	Salicin from <i>Alangium chinense</i> Ameliorates Rheumatoid Arthritis by Modulating the Nrf2-HO-1-ROS Pathways. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6073-6082.	2.4	98
17	Enzymatic hydrolysis of flaxseed ( <i>Linum usitatissimum</i> L.) protein and sensory characterization of Maillard reaction products. <i>Food Chemistry</i> , 2018, 263, 186-193.	4.2	96
18	Physicochemical properties and antioxidant activities of polysaccharides sequentially extracted from peony seed dreg. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 23-30.	3.6	95

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19	Modification of wheat bran insoluble dietary fiber with carboxymethylation, complex enzymatic hydrolysis and ultrafine comminution. <i>Food Chemistry</i> , 2019, 297, 124983.	4.2	91
20	The complete nucleotide sequence of the mitochondrial genome of the cabbage butterfly, <i>Artogeia melete</i> ; (Lepidoptera: Pieridae). <i>Acta Biochimica Et Biophysica Sinica</i> , 2009, 41, 446-455.	0.9	86
21	Licochalcone A from licorice root, an inhibitor of human hepatoma cell growth via induction of cell apoptosis and cell cycle arrest. <i>Food and Chemical Toxicology</i> , 2018, 120, 407-417.	1.8	85
22	Hydrogen Sulfide Alleviates Postharvest Senescence of Grape by Modulating the Antioxidant Defenses. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-14.	1.9	81
23	Antioxidant and antimicrobial potential of polysaccharides sequentially extracted from <i>Polygonatum cyrtoneura</i> Hua. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 317-323.	3.6	80
24	Apoptosis effects of imperatorin on synoviocytes in rheumatoid arthritis through mitochondrial/caspase-mediated pathways. <i>Food and Function</i> , 2018, 9, 2070-2079.	2.1	79
25	Antioxidant and antibacterial evaluation of polysaccharides sequentially extracted from onion ( <i>Allium cepa</i> L.). <i>International Journal of Biological Macromolecules</i> , 2018, 111, 92-101.	3.6	78
26	Molecular characterization and expression of prothoracicotropic hormone during development and pupal diapause in the cotton bollworm, <i>Helicoverpa armigera</i> . <i>Journal of Insect Physiology</i> , 2005, 51, 691-700.	0.9	75
27	Ginsenoside Rg1 ameliorates blood-brain barrier disruption and traumatic brain injury via attenuating macrophages derived exosomes miR-21 release. <i>Acta Pharmaceutica Sinica B</i> , 2021, 11, 3493-3507.	5.7	75
28	Metabolic Effect of 1-Deoxynojirimycin from Mulberry Leaves on Diabetic Mice Using Liquid Chromatography-Mass Spectrometry Based Metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4658-4667.	2.4	74
29	Asparanin A from <i>Asparagus officinalis</i> L. Induces G0/G1 Cell Cycle Arrest and Apoptosis in Human Endometrial Carcinoma Ishikawa Cells via Mitochondrial and PI3K/AKT Signaling Pathways. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 213-224.	2.4	74
30	Assessment of anti-cancerous potential of 6-gingerol (Tongling White Ginger) and its synergy with drugs on human cervical adenocarcinoma cells. <i>Food and Chemical Toxicology</i> , 2017, 109, 910-922.	1.8	73
31	Molecular mechanism of anti-cancerous potential of Morin extracted from mulberry in HeLa cells. <i>Food and Chemical Toxicology</i> , 2018, 112, 466-475.	1.8	72
32	Apigenin 7-O-glucoside promotes cell apoptosis through the PTEN/PI3K/AKT pathway and inhibits cell migration in cervical cancer HeLa cells. <i>Food and Chemical Toxicology</i> , 2020, 146, 111843.	1.8	71
33	Anti-Cancerous Potential of Polysaccharide Fractions Extracted from Peony Seed Dreg on Various Human Cancer Cell Lines Via Cell Cycle Arrest and Apoptosis. <i>Frontiers in Pharmacology</i> , 2017, 8, 102.	1.6	69
34	Comparison of antibacterial effects and fumigant toxicity of essential oils extracted from different plants. <i>Industrial Crops and Products</i> , 2018, 124, 192-200.	2.5	68
35	A recent update on the multifaceted health benefits associated with ginger and its bioactive components. <i>Food and Function</i> , 2021, 12, 519-542.	2.1	68
36	Mechanism of Juglone-Induced Cell Cycle Arrest and Apoptosis in Ishikawa Human Endometrial Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7378-7389.	2.4	67

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37	Effects of roasting level on physicochemical, sensory, and volatile profiles of soybeans using electronic nose and HS-SPME-GC-MS. <i>Food Chemistry</i> , 2021, 340, 127880.	4.2	67
38	Three Novel ACE Inhibitory Peptides Isolated From <i>Ginkgo biloba</i> Seeds: Purification, Inhibitory Kinetic and Mechanism. <i>Frontiers in Pharmacology</i> , 2018, 9, 1579.	1.6	66
39	Comparison of phenolic compounds extracted from <i>Diaphragma juglandis fructus</i> , walnut pellicle, and flowers of <i>Juglans regia</i> using methanol, ultrasonic wave, and enzyme assisted-extraction. <i>Food Chemistry</i> , 2020, 321, 126672.	4.2	66
40	Identification and hydrolysis kinetic of a novel antioxidant peptide from pecan meal using Alcalase. <i>Food Chemistry</i> , 2018, 261, 301-310.	4.2	65
41	The rheological behavior of polysaccharides sequential extracted from <i>Polygonatum cyrtoneuma</i> Hua. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 761-771.	3.6	64
42	Mitochondrial genome of the cotton bollworm <i>Helicoverpa armigera</i> (Lepidoptera: Noctuidae) and comparison with other Lepidopterans. <i>Mitochondrial DNA</i> , 2010, 21, 160-169.	0.6	63
43	Quantitative determination of 1-deoxyxojirimycin in mulberry leaves from 132 varieties. <i>Industrial Crops and Products</i> , 2013, 49, 782-784.	2.5	62
44	Physicochemical properties and adsorption of cholesterol by okra ( <i>Abelmoschus esculentus</i> ) powder. <i>Food and Function</i> , 2015, 6, 3728-3736.	2.1	61
45	10-Gingerol, a Phytochemical Derivative from Tongling White Ginger, Inhibits Cervical Cancer: Insights into the Molecular Mechanism and Inhibitory Targets. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2089-2099.	2.4	58
46	Effect of natural polyphenol on the oxidative stability of pecan oil. <i>Food and Chemical Toxicology</i> , 2018, 119, 489-495.	1.8	58
47	Characterization of functional chocolate formulated using oleogels derived from $\beta$ -sitosterol with $\beta$ -oryzanol/lecithin/stearic acid. <i>Food Chemistry</i> , 2021, 360, 130017.	4.2	58
48	Methyl protodioscin from <i>Polygonatum sibiricum</i> inhibits cervical cancer through cell cycle arrest and apoptosis induction. <i>Food and Chemical Toxicology</i> , 2019, 132, 110655.	1.8	57
49	Purification and identification of an antioxidative peptide from peony ( <i>Paeonia suffruticosa</i> Andr.) seed dreg. <i>Food Chemistry</i> , 2019, 285, 266-274.	4.2	57
50	Color and flavor of flaxseed protein hydrolysates Maillard reaction products: effect of cysteine, initial pH, and thermal treatment. <i>International Journal of Food Properties</i> , 2019, 22, 84-99.	1.3	57
51	Identification of huperzine A-producing endophytic fungi isolated from <i>Huperzia serrata</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2014, 30, 1011-1017.	1.7	55
52	Licochalcone B Extracted from <i>Glycyrrhiza uralensis</i> Fisch Induces Apoptotic Effects in Human Hepatoma Cell HepG2. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3341-3353.	2.4	54
53	Functional Phylogenetics Reveals Contributions of Pleiotropic Peptide Action to Ligand-Receptor Coevolution. <i>Scientific Reports</i> , 2014, 4, 6800.	1.6	53
54	Aromatic effects of immobilized enzymatic oxidation of chicken fat on flaxseed ( <i>Linum usitatissimum</i> ) Tj ETQq0 0 0,rgBT /Overlock 10 Tj	4.2	52

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55	An update on the nutritional, functional, sensory characteristics of soy products, and applications of new processing strategies. <i>Trends in Food Science and Technology</i> , 2021, 112, 676-689.	7.8	52
56	B-vitamin enriched fermented soymilk: A novel strategy for soy-based functional foods development. <i>Trends in Food Science and Technology</i> , 2020, 105, 43-55.	7.8	51
57	Thermal and Antioxidant Properties of Polysaccharides Sequentially Extracted from Mulberry Leaves ( <i>Morus alba</i> L.). <i>Molecules</i> , 2017, 22, 2271.	1.7	50
58	Anticancerous potential of polysaccharides sequentially extracted from <i>Polygonatum cyrtonema</i> Hua in Human cervical cancer Hela cells. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 843-850.	3.6	50
59	Hydrogen sulfide stimulates $\alpha$ -amylase activity during early stages of wheat grain germination. <i>Plant Signaling and Behavior</i> , 2010, 5, 1031-1033.	1.2	49
60	Effects of different chemical modifications on the antibacterial activities of polysaccharides sequentially extracted from peony seed dreg. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 664-675.	3.6	48
61	Maillard conjugates and their potential in food and nutritional industries: A review. <i>Food Frontiers</i> , 2020, 1, 382-397.	3.7	48
62	Effects of different chemical modifications on the antioxidant activities of polysaccharides sequentially extracted from peony seed dreg. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 675-685.	3.6	46
63	Molecular mechanism and inhibitory targets of dioscin in HepG2 cells. <i>Food and Chemical Toxicology</i> , 2018, 120, 143-154.	1.8	46
64	Structural and physicochemical characteristics of lycoris starch treated with different physical methods. <i>Food Chemistry</i> , 2019, 275, 8-14.	4.2	45
65	Evaluation of structural, functional, and anti-oxidant potential of differentially extracted polysaccharides from potatoes peels. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 778-785.	3.6	44
66	Icariside II inhibits tumorigenesis via inhibiting AKT/Cyclin E/ CDK 2 pathway and activating mitochondria-dependent pathway. <i>Pharmacological Research</i> , 2020, 152, 104616.	3.1	44
67	Thermal, emulsifying and rheological properties of polysaccharides sequentially extracted from <i>Vaccinium bracteatum</i> Thunb leaves. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 1240-1252.	3.6	43
68	Riboflavin-overproducing lactobacilli for the enrichment of fermented soymilk: insights into improved nutritional and functional attributes. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 5759-5772.	1.7	43
69	Insights into physicochemical and functional properties of polysaccharides sequentially extracted from onion ( <i>Allium cepa</i> L.). <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1192-1201.	3.6	42
70	The rheological properties of polysaccharides sequentially extracted from peony seed dreg. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 760-767.	3.6	40
71	Effect of grape seed powder on the structural and physicochemical properties of wheat gluten in noodle preparation system. <i>Food Chemistry</i> , 2021, 355, 129500.	4.2	40
72	Ultrasensitive electrochemical genosensor for detection of CaMV35S gene with Fe <sub>3</sub> O <sub>4</sub> -Au@Ag nanoprobe. <i>Talanta</i> , 2020, 206, 120205.	2.9	39

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73	Effects of sulfated, phosphorylated and carboxymethylated modifications on the antioxidant activities in-vitro of polysaccharides sequentially extracted from <i>Amana edulis</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 146, 887-896.	3.6	39
74	Juglone, a novel activator of ferroptosis, induces cell death in endometrial carcinoma Ishikawa cells. <i>Food and Function</i> , 2021, 12, 4947-4959.	2.1	39
75	Molecular cloning and functional characterization of the diapause hormone receptor in the corn earworm <i>Helicoverpa zea</i> . <i>Peptides</i> , 2014, 53, 243-249.	1.2	38
76	Evolution of okara from waste to value added food ingredient: An account of its bio-valorization for improved nutritional and functional effects. <i>Trends in Food Science and Technology</i> , 2021, 116, 669-680.	7.8	38
77	Physicochemical and antioxidant potential of polysaccharides sequentially extracted from <i>Amana edulis</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 131, 453-460.	3.6	36
78	Phenolics and antioxidant activity of bamboo leaves soup as affected by in vitro digestion. <i>Food and Chemical Toxicology</i> , 2020, 135, 110941.	1.8	36
79	Effects of different sulfur-containing substances on the structural and flavor properties of defatted sesame seed meal derived Maillard reaction products. <i>Food Chemistry</i> , 2021, 365, 130463.	4.2	36
80	Ginsenoside CK induces apoptosis of human cervical cancer HeLa cells by regulating autophagy and endoplasmic reticulum stress. <i>Food and Function</i> , 2021, 12, 5301-5316.	2.1	35
81	Cross-talk between 10-gingerol and its anti-cancerous potential: a recent update. <i>Food and Function</i> , 2017, 8, 2635-2649.	2.1	34
82	Effect of superfine grinding on properties of <i>Vaccinium bracteatum</i> Thunb leaves powder. <i>Food Science and Biotechnology</i> , 2017, 26, 1571-1578.	1.2	34
83	The rheological properties of differentially extracted polysaccharides from potatoes peels. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 1-7.	3.6	34
84	Complete mitochondrial genome of <i>Chilo suppressalis</i> (Walker) (Lepidoptera: Crambidae). <i>Mitochondrial DNA</i> , 2011, 22, 41-43.	0.6	32
85	Chronic acarbose treatment alleviates age-related behavioral and biochemical changes in SAMP8 mice. <i>Behavioural Brain Research</i> , 2015, 284, 138-152.	1.2	32
86	Icariside II suppresses cervical cancer cell migration through JNK modulated matrix metalloproteinase-2/9 inhibition in vitro and in vivo. <i>Biomedicine and Pharmacotherapy</i> , 2020, 125, 110013.	2.5	32
87	Development of a dynamic prediction model for shelf-life evaluation of yogurt by using physicochemical, microbiological and sensory parameters. <i>CYTA - Journal of Food</i> , 2018, 16, 42-49.	0.9	31
88	Supercritical Carbon Dioxide Extraction of the Oak Silkworm ( <i>Antheraea pernyi</i> ) Pupal Oil: Process Optimization and Composition Determination. <i>International Journal of Molecular Sciences</i> , 2012, 13, 2354-2367.	1.8	30
89	Effect of lactic acid bacteria fermentation on tannins removal in Xuan Mugua fruits. <i>Food Chemistry</i> , 2019, 274, 118-122.	4.2	30
90	Effect of in vitro digestion on phenolics and antioxidant activity of red and yellow colored pea hulls. <i>Food Chemistry</i> , 2021, 337, 127606.	4.2	30

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91	Dioscin inhibits human endometrial carcinoma proliferation via G0/G1 cell cycle arrest and mitochondrial-dependent signaling pathway. <i>Food and Chemical Toxicology</i> , 2021, 148, 111941.	1.8	30
92	Identification and expression profiles of twenty-six glutathione S-transferase genes from rice weevil, <i>Sitophilus oryzae</i> (Coleoptera: Curculionidae). <i>International Journal of Biological Macromolecules</i> , 2018, 120, 1063-1071.	3.6	29
93	Construction of a full-length cDNA Library from Chinese oak silkworm pupa and identification of a KK-42-binding protein gene in relation to pupa-diapause termination. <i>International Journal of Biological Sciences</i> , 2009, 5, 451-457.	2.6	28
94	Functional characterization of five different PRXamide receptors of the red flour beetle <i>Tribolium castaneum</i> with peptidomimetics and identification of agonists and antagonists. <i>Peptides</i> , 2015, 68, 246-252.	1.2	28
95	Molecular cloning, developmental expression, and tissue distribution of the gene encoding DH, PBAN and other FXPRL neuropeptides in <i>Samia cynthia ricini</i> . <i>Journal of Insect Physiology</i> , 2004, 50, 1151-1161.	0.9	27
96	Effects of extraction methods on the rheological properties of polysaccharides from onion ( <i>Allium</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	3.6	27
97	Antioxidant and anti-inflammatory effects of extracts from Maqui berry <i>Aristotelia chilensis</i> in human colon cancer cells. <i>Journal of Berry Research</i> , 2018, 8, 275-296.	0.7	27
98	1-Deoxynojirimycin, its potential for management of non-communicable metabolic diseases. <i>Trends in Food Science and Technology</i> , 2019, 89, 88-99.	7.8	27
99	Exploration of walnut components and their association with health effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5113-5129.	5.4	27
100	Gut modulation based anti-diabetic effects of carboxymethylated wheat bran dietary fiber in high-fat diet/streptozotocin-induced diabetic mice and their potential mechanisms. <i>Food and Chemical Toxicology</i> , 2021, 152, 112235.	1.8	27
101	PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF DIETARY FIBER FROM BAMBOO SHOOTS ( <i>PHYLLOSTACHYS PRAECOX</i> ). <i>Emirates Journal of Food and Agriculture</i> , 0, , 509.	1.0	27
102	Asparanin A inhibits cell migration and invasion in human endometrial cancer via Ras/ERK/MAPK pathway. <i>Food and Chemical Toxicology</i> , 2021, 150, 112036.	1.8	26
103	Morin as an imminent functional food ingredient: an update on its enhanced efficacy in the treatment and prevention of metabolic syndromes. <i>Food and Function</i> , 2020, 11, 8424-8443.	2.1	25
104	6-Shogaol mediated ROS production and apoptosis via endoplasmic reticulum and mitochondrial pathways in human endometrial carcinoma Ishikawa cells. <i>Journal of Functional Foods</i> , 2020, 74, 104178.	1.6	25
105	Optimization of the Fermentation Conditions for 1-Deoxynojirimycin Production by <i>Streptomyces lawendulae</i> Applying the Response Surface Methodology. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	24
106	Transcriptome analysis reveals gene expression changes of the fat body of silkworm ( <i>Bombyx mori</i> L.) in response to selenium treatment. <i>Chemosphere</i> , 2020, 245, 125660.	4.2	24
107	Chronic adjunction of 1-deoxynojirimycin protects from age-related behavioral and biochemical changes in the SAMP8 mice. <i>Age</i> , 2015, 37, 102.	3.0	23
108	Improving Acetic Acid Production by Over-Expressing PQQ-ADH in <i>Acetobacter pasteurianus</i> . <i>Frontiers in Microbiology</i> , 2017, 8, 1713.	1.5	23

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109	Microstructural, Textural, Sensory Properties and Quality of Wheat-Yam Composite Flour Noodles. <i>Foods</i> , 2019, 8, 519.	1.9	23
110	The role of cytokinin in selenium stress response in Arabidopsis. <i>Plant Science</i> , 2019, 281, 122-132.	1.7	23
111	Chemoprotective and antiobesity effects of tocopherols from seed oil of Maqui-berry: Their antioxidative and digestive enzyme inhibition potential. <i>Food and Chemical Toxicology</i> , 2020, 136, 111036.	1.8	23
112	Recent advances on bioactive food derived anti-diabetic hydrolysates and peptides from natural resources. <i>Journal of Functional Foods</i> , 2021, 86, 104674.	1.6	23
113	Chemoenzymatic synthesis of 3'-phosphoadenosine-5'-phosphosulfate coupling with an ATP regeneration system. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 7535-7544.	1.7	21
114	Effect of sugar types on structural and flavor properties of peony seed derived Maillard reaction products. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14341.	0.9	21
115	Calcium ion assisted fluorescence determination of microRNA-167 using carbon dots-labeled probe DNA and polydopamine-coated Fe <sub>3</sub> O <sub>4</sub> nanoparticles. <i>Mikrochimica Acta</i> , 2020, 187, 212.	2.5	21
116	Functionalization of soy residue (okara) by enzymatic hydrolysis and LAB fermentation for B2 bio-enrichment and improved in vitro digestion. <i>Food Chemistry</i> , 2022, 387, 132947.	4.2	21
117	Characters and expression of the gene encoding DH, PBAN and other FXPRLamide family neuropeptides in <i>Antheraea pernyi</i> . <i>Journal of Applied Entomology</i> , 2008, 132, 59-67.	0.8	20
118	Purification and characterisation of α-glucosidase inhibitory peptides from defatted camellia seed cake. <i>International Journal of Food Science and Technology</i> , 2021, 56, 138-147.	1.3	20
119	Preparation and Characterization of Bio-Nanocomposites Film of Chitosan and Montmorillonite Incorporated with Ginger Essential Oil and Its Application in Chilled Beef Preservation. <i>Antibiotics</i> , 2021, 10, 796.	1.5	20
120	Evolutionary research trend of <i>Polygonatum</i> species: a comprehensive account of their transformation from traditional medicines to functional foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3803-3820.	5.4	20
121	Acute, genetic and sub-chronic toxicities of flaxseed derived Maillard reaction products. <i>Food and Chemical Toxicology</i> , 2019, 131, 110580.	1.8	19
122	Solvent effect on phenolics and antioxidant activity of Huangshan Gongju ( <i>Dendranthema morifolium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.8	19
123	Multi-omics reveals the anticancer mechanism of asparagus saponin-asparanin A on endometrial cancer Ishikawa cells. <i>Food and Function</i> , 2021, 12, 614-632.	2.1	19
124	Effects of sugars on the flavor and antioxidant properties of the Maillard reaction products of camellia seed meals. <i>Food Chemistry: X</i> , 2021, 11, 100127.	1.8	19
125	Physicochemical and antioxidant properties of Lycium barbarum seed dreg polysaccharides prepared by continuous extraction. <i>Food Chemistry: X</i> , 2022, 14, 100282.	1.8	19
126	Hydrogen sulfide treatment increases the antioxidant capacity of fresh Lingwu Long Jujube ( <i>Ziziphus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.7	19



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127	Degradation of bamboo-shoot shell powder by a fungal consortium: Changes in chemical composition and physical structure. <i>International Biodeterioration and Biodegradation</i> , 2017, 116, 205-210.	1.9	18
128	The rheological properties and emulsifying behavior of polysaccharides sequentially extracted from <i>Amana edulis</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 137, 160-168.	3.6	18
129	Formononetin reshapes the gut microbiota, prevents progression of obesity and improves host metabolism. <i>Food and Function</i> , 2021, 12, 12303-12324.	2.1	18
130	Effects of phosphorylation pretreatment and subsequent transglutaminase cross-linking on physicochemical, structural, and gel properties of wheat gluten. <i>Food Chemistry</i> , 2022, 392, 133296.	4.2	18
131	Cytokinin is involved in TPS22-mediated selenium tolerance in <i>Arabidopsis thaliana</i> . <i>Annals of Botany</i> , 2018, 122, 501-512.	1.4	17
132	Effects of okara and vitamin B2 bioenrichment on the functional properties and in vitro digestion of fermented soy milk. <i>Food Research International</i> , 2021, 145, 110419.	2.9	17
133	Development of meat flavors in peony seed-derived Maillard reaction products with the addition of chicken fat prepared under different conditions. <i>Food Chemistry</i> , 2021, 363, 130276.	4.2	17
134	Isolation functional characterization of allatotropin receptor from the cotton bollworm, <i>Helicoverpa armigera</i> . <i>Peptides</i> , 2019, 122, 169874.	1.2	16
135	Intelligent evaluation of total polar compounds (TPC) content of frying oil based on fluorescence spectroscopy and low-field NMR. <i>Food Chemistry</i> , 2021, 342, 128242.	4.2	16
136	Riboflavin Bioenriched Soymilk Alleviates Oxidative Stress Mediated Liver Injury, Intestinal Inflammation, and Gut Microbiota Modification in B <sub>2</sub> Depletion Repletion Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3818-3831.	2.4	16
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