

# Zhao-Jun Wei

## List of Publications by Citations

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198  
papers

4,939  
citations

38  
h-index

61  
g-index

205  
ext. papers

6,460  
ext. citations

5.9  
avg, IF

6.09  
L-index

#	Paper	IF	Citations
198	Draft genome of the kiwifruit <i>Actinidia chinensis</i> . <i>Nature Communications</i> , <b>2013</b> , 4, 2640	17.4	316
197	Hydrogen sulfide acts as a regulator of flower senescence in plants. <i>Postharvest Biology and Technology</i> , <b>2011</b> , 60, 251-257	6.2	176
196	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> , <b>2009</b> , 51, 1086-94	8.3	176
195	Hydrogen sulfide prolongs postharvest shelf life of strawberry and plays an antioxidative role in fruits. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 8684-93	5.7	154
194	Hydrogen sulfide protects soybean seedlings against drought-induced oxidative stress. <i>Acta Physiologiae Plantarum</i> , <b>2010</b> , 32, 849-857	2.6	113
193	Optimization of supercritical carbon dioxide extraction of silkworm pupal oil applying the response surface methodology. <i>Bioresource Technology</i> , <b>2009</b> , 100, 4214-9	11	111
192	Improvement of pest resistance in transgenic tobacco plants expressing dsRNA of an insect-associated gene <i>EcR</i> . <i>PLoS ONE</i> , <b>2012</b> , 7, e38572	3.7	99
191	The complete nucleotide sequence of the mitochondrial genome of <i>Phthonandria atrilineata</i> (Lepidoptera: Geometridae). <i>Molecular Biology Reports</i> , <b>2009</b> , 36, 1441-9	2.8	99
190	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> , <b>2019</b> , 67, 2856-2864	5.7	98
189	Characterization of the complete mitochondrial genome of the giant silkworm moth, <i>Eriogyna pyretorum</i> (Lepidoptera: Saturniidae). <i>International Journal of Biological Sciences</i> , <b>2009</b> , 5, 351-65	11.2	96
188	Pectin from <i>Abelmoschus esculentus</i> : optimization of extraction and rheological properties. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 70, 498-505	7.9	81
187	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> , <b>2009</b> , 41, 446-55	2.8	79
186	Physicochemical properties and antioxidant activities of polysaccharides sequentially extracted from peony seed dreg. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 23-30	7.9	76
185	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> , <b>2018</b> , 66, 6073-6082	5.7	68
184	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> , <b>2018</b> , 120, 407-417	4.7	64
183	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> , <b>2017</b> , 8, 102	5.6	62
182	Enzymatic hydrolysis of flaxseed ( <i>Linum usitatissimum</i> L.) protein and sensory characterization of Maillard reaction products. <i>Food Chemistry</i> , <b>2018</b> , 263, 186-193	8.5	61

181	Antioxidant and antibacterial evaluation of polysaccharides sequentially extracted from onion ( <i>Allium cepa</i> L.). <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 92-101	7.9	58
180	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> , <b>2017</b> , 109, 910-922	4.7	56
179	Apoptosis effects of imperatorin on synoviocytes in rheumatoid arthritis through mitochondrial/caspase-mediated pathways. <i>Food and Function</i> , <b>2018</b> , 9, 2070-2079	6.1	56
178	Mitochondrial genome of the cotton bollworm <i>Helicoverpa armigera</i> (Lepidoptera: Noctuidae) and comparison with other Lepidopterans. <i>Mitochondrial DNA</i> , <b>2010</b> , 21, 160-9		56
177	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> , <b>2005</b> , 51, 691-700	2.4	56
176	Hydrogen Sulfide Alleviates Postharvest Senescence of Grape by Modulating the Antioxidant Defenses. <i>Oxidative Medicine and Cellular Longevity</i> , <b>2016</b> , 2016, 4715651	6.7	56
175	Metabolic Effect of 1-Deoxynojirimycin from Mulberry Leaves on db/db Diabetic Mice Using Liquid Chromatography-Mass Spectrometry Based Metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 4658-4667	5.7	54
174	Molecular mechanism of anti-cancerous potential of Morin extracted from mulberry in Hela cells. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 112, 466-475	4.7	54
173	Comparison of antifungal activity of essential oils from different plants against three fungi. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 134, 110821	4.7	49
172	Identification and hydrolysis kinetic of a novel antioxidant peptide from pecan meal using Alcalase. <i>Food Chemistry</i> , <b>2018</b> , 261, 301-310	8.5	49
171	Mechanism of Juglone-Induced Cell Cycle Arrest and Apoptosis in Ishikawa Human Endometrial Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7378-7389	5.7	48
170	Asparanin A from <i>L. Induces G0/G1 Cell Cycle Arrest and Apoptosis in Human Endometrial Carcinoma Ishikawa Cells via Mitochondrial and PI3K/AKT Signaling Pathways</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 213-224	5.7	47
169	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> , <b>2017</b> , 65, 2089-2099	5.7	45
168	Comparison of antibacterial effects and fumigant toxicity of essential oils extracted from different plants. <i>Industrial Crops and Products</i> , <b>2018</b> , 124, 192-200	5.9	45
167	Physicochemical properties and adsorption of cholesterol by okra ( <i>Abelmoschus esculentus</i> ) powder. <i>Food and Function</i> , <b>2015</b> , 6, 3728-36	6.1	44
166	Recent updates on the chemistry, bioactivities, mode of action, and industrial applications of plant essential oils. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 110, 78-89	15.3	43
165	Thermal and Antioxidant Properties of Polysaccharides Sequentially Extracted from Mulberry Leaves ( <i>Morus alba</i> L.). <i>Molecules</i> , <b>2017</b> , 22,	4.8	42
164	Antioxidant and antimicrobial potential of polysaccharides sequentially extracted from <i>Polygonatum cyrtoneuma</i> Hua. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 114, 317-323	7.9	41

163	The rheological behavior of polysaccharides sequential extracted from Polygonatum cyrtoneura Hua. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 109, 761-771	7.9	41
162	Licochalcone B Extracted from Glycyrrhiza uralensis Fisch Induces Apoptotic Effects in Human Hepatoma Cell HepG2. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 3341-3353	5.7	40
161	Thermal, emulsifying and rheological properties of polysaccharides sequentially extracted from Vaccinium bracteatum Thunb leaves. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 93, 1240-1252	7.9	40
160	Modification of wheat bran insoluble dietary fiber with carboxymethylation, complex enzymatic hydrolysis and ultrafine comminution. <i>Food Chemistry</i> , <b>2019</b> , 297, 124983	8.5	38
159	Quantitative determination of 1-deoxynojirimycin in mulberry leaves from 132 varieties. <i>Industrial Crops and Products</i> , <b>2013</b> , 49, 782-784	5.9	38
158	Purification and identification of an antioxidative peptide from peony (Paeonia suffruticosa Andr.) seed dreg. <i>Food Chemistry</i> , <b>2019</b> , 285, 266-274	8.5	37
157	Molecular mechanism and inhibitory targets of dioscin in HepG2 cells. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 120, 143-154	4.7	36
156	Hydrogen sulfide stimulates $\alpha$ -amylase activity during early stages of wheat grain germination. <i>Plant Signaling and Behavior</i> , <b>2010</b> , 5, 1031-3	2.5	36
155	Three Novel ACE Inhibitory Peptides Isolated From Seeds: Purification, Inhibitory Kinetic and Mechanism. <i>Frontiers in Pharmacology</i> , <b>2018</b> , 9, 1579	5.6	35
154	Antibacterial Activity and Mechanism of Ginger Essential Oil against and. <i>Molecules</i> , <b>2020</b> , 25,	4.8	35
153	Functional phylogenetics reveals contributions of pleiotropic peptide action to ligand-receptor coevolution. <i>Scientific Reports</i> , <b>2014</b> , 4, 6800	4.9	34
152	Effect of natural polyphenol on the oxidative stability of pecan oil. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 119, 489-495	4.7	34
151	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> , <b>2019</b> , 22, 84-99	3	33
150	The rheological properties of polysaccharides sequentially extracted from peony seed dreg. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 760-7	7.9	33
149	Structural and physicochemical characteristics of lycoris starch treated with different physical methods. <i>Food Chemistry</i> , <b>2019</b> , 275, 8-14	8.5	33
148	Effects of different chemical modifications on the antibacterial activities of polysaccharides sequentially extracted from peony seed dreg. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 116, 664-675	7.9	33
147	Molecular cloning and functional characterization of the diapause hormone receptor in the corn earworm <i>Helicoverpa zea</i> . <i>Peptides</i> , <b>2014</b> , 53, 243-9	3.8	32
146	Identification of huperzine A-producing endophytic fungi isolated from <i>Huperzia serrata</i> . <i>World Journal of Microbiology and Biotechnology</i> , <b>2014</b> , 30, 1011-7	4.4	31

145	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> , <b>2020</b> , 321, 126672	8.5	30
144	Insights into physicochemical and functional properties of polysaccharides sequentially extracted from onion ( <i>Allium cepa</i> L.). <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 105, 1192-1201	7.9	30
143	Complete mitochondrial genome of <i>Chilo suppressalis</i> (Walker) (Lepidoptera: Crambidae). <i>Mitochondrial DNA</i> , <b>2011</b> , 22, 41-3		29
142	A recent update on the multifaceted health benefits associated with ginger and its bioactive components. <i>Food and Function</i> , <b>2021</b> , 12, 519-542	6.1	29
141	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> , <b>2020</b> , 146, 111843	4.7	28
140	Methyl protodioscin from <i>Polygonatum sibiricum</i> inhibits cervical cancer through cell cycle arrest and apoptosis induction. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 132, 110655	4.7	28
139	Ultrasensitive electrochemical genosensor for detection of CaMV35S gene with FeO-Au@Ag nanoprobe. <i>Talanta</i> , <b>2020</b> , 206, 120205	6.2	28
138	Effects of different chemical modifications on the antioxidant activities of polysaccharides sequentially extracted from peony seed dreg. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 112, 675-685	7.9	27
137	Icariside II inhibits tumorigenesis via inhibiting AKT/Cyclin E/ CDK 2 pathway and activating mitochondria-dependent pathway. <i>Pharmacological Research</i> , <b>2020</b> , 152, 104616	10.2	27
136	Evaluation of structural, functional, and anti-oxidant potential of differentially extracted polysaccharides from potatoes peels. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 129, 778-785	7.9	27
135	Cross-talk between 10-gingerol and its anti-cancerous potential: a recent update. <i>Food and Function</i> , <b>2017</b> , 8, 2635-2649	6.1	26
134	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> , <b>2009</b> , 5, 451-7	11.2	26
133	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> , <b>2004</b> , 50, 1151-61	2.4	26
132	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> , <b>2021</b> , 181, 528-539	7.9	26
131	Aromatic effects of immobilized enzymatic oxidation of chicken fat on flaxseed ( <i>Linum usitatissimum</i> L.) derived Maillard reaction products. <i>Food Chemistry</i> , <b>2020</b> , 306, 125560	8.5	26
130	Chronic acarbose treatment alleviates age-related behavioral and biochemical changes in SAMP8 mice. <i>Behavioural Brain Research</i> , <b>2015</b> , 284, 138-52	3.4	24
129	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> , <b>2018</b> , 16, 42-49	2.3	24
128	Physicochemical and antioxidant potential of polysaccharides sequentially extracted from <i>Amana edulis</i> . <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 131, 453-460	7.9	23

127	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> , <b>2015</b> , 68, 246-322	3.8	23
126	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> , <b>2012</b> , 13, 2354-67	6.3	23
125	Anticancerous potential of polysaccharides sequentially extracted from <i>Polygonatum cyrtoneuma</i> Hua in Human cervical cancer Hela cells. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 148, 843-850	7.9	23
124	Effect of superfine grinding on properties of Thunb leaves powder. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 1571-1578	3	21
123	B-vitamin enriched fermented soymilk: A novel strategy for soy-based functional foods development. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 105, 43-55	15.3	21
122	Effects of roasting level on physicochemical, sensory, and volatile profiles of soybeans using electronic nose and HS-SPME-GC-MS. <i>Food Chemistry</i> , <b>2021</b> , 340, 127880	8.5	21
121	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> , <b>2020</b> , 125, 110013	7.5	20
120	Effects of extraction methods on the rheological properties of polysaccharides from onion ( <i>Allium cepa</i> L.). <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 112, 22-32	7.9	20
119	Riboflavin-overproducing lactobacilli for the enrichment of fermented soymilk: insights into improved nutritional and functional attributes. <i>Applied Microbiology and Biotechnology</i> , <b>2020</b> , 104, 5759-5772	5.7	19
118	Chronic adjunction of 1-deoxynojirimycin protects from age-related behavioral and biochemical changes in the SAMP8 mice. <i>Age</i> , <b>2015</b> , 37, 102		19
117	PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF DIETARY FIBER FROM BAMBOO SHOOTS ( <i>PHYLLOSTACHYS PRAECOX</i> ). <i>Emirates Journal of Food and Agriculture</i> , 509	1	19
116	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> , <b>2018</b> , 8, 275-296	2	19
115	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> , <b>2008</b> , 132, 59-67	1.7	18
114	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> , <b>2020</b> , 74, 104178	5.1	17
113	The rheological properties of differentially extracted polysaccharides from potatoes peels. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 137, 1-7	7.9	17
112	Improving Acetic Acid Production by Over-Expressing PQQ-ADH in. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 1713	5.7	17
111	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> , <b>2011</b> , 7,	1.9	17
110	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> , <b>2020</b> , 245, 125660	8.4	17

109	Effect of lactic acid bacteria fermentation on tannins removal in Xuan Mugua fruits. <i>Food Chemistry</i> , <b>2019</b> , 274, 118-122	8.5	17
108	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> , <b>2020</b> , 146, 887-896	7.9	16
107	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> , <b>2018</b> , 120, 1063-1071	7.9	16
106	The role of cytokinin in selenium stress response in <i>Arabidopsis</i> . <i>Plant Science</i> , <b>2019</b> , 281, 122-132	5.3	15
105	Degradation of bamboo-shoot shell powder by a fungal consortium: Changes in chemical composition and physical structure. <i>International Biodeterioration and Biodegradation</i> , <b>2017</b> , 116, 205-210	4.8	15
104	Phenolics and antioxidant activity of bamboo leaves soup as affected by in vitro digestion. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 135, 110941	4.7	15
103	Acute, genetic and sub-chronic toxicities of flaxseed derived Maillard reaction products. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 131, 110580	4.7	14
102	1-Deoxynojirimycin, its potential for management of non-communicable metabolic diseases. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 89, 88-99	15.3	14
101	Chemoenzymatic synthesis of 3Pphosphoadenosine-5Pphosphosulfate coupling with an ATP regeneration system. <i>Applied Microbiology and Biotechnology</i> , <b>2017</b> , 101, 7535-7544	5.7	14
100	Maillard conjugates and their potential in food and nutritional industries: A review. <i>Food Frontiers</i> , <b>2020</b> , 1, 382-397	4.2	14
99	Ginsenoside Rg1 ameliorates blood-brain barrier disruption and traumatic brain injury attenuating macrophages derived exosomes miR-21 release.. <i>Acta Pharmaceutica Sinica B</i> , <b>2021</b> , 11, 3493-3507	15.5	14
98	Chemoprotective and antiobesity effects of tocots from seed oil of Maqui-berry: Their antioxidative and digestive enzyme inhibition potential. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 136, 111036	4.7	13
97	Yorkie Facilitates Organ Growth and Metamorphosis in <i>Bombyx</i> . <i>International Journal of Biological Sciences</i> , <b>2016</b> , 12, 917-30	11.2	13
96	Dioscin inhibits human endometrial carcinoma proliferation via G0/G1 cell cycle arrest and mitochondrial-dependent signaling pathway. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 148, 111941	4.7	13
95	Cytokinin is involved in TPS22-mediated selenium tolerance in <i>Arabidopsis thaliana</i> . <i>Annals of Botany</i> , <b>2018</b> , 122, 501-512	4.1	12
94	Effect of sugar types on structural and flavor properties of peony seed derived Maillard reaction products. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14341	2.1	12
93	A possible water-soluble inducer for synthesis of cellulase in <i>Aspergillus niger</i> . <i>Bioresource Technology</i> , <b>2017</b> , 226, 262-266	11	11
92	Calcium ion assisted fluorescence determination of microRNA-167 using carbon dots-labeled probe DNA and polydopamine-coated FeO nanoparticles. <i>Mikrochimica Acta</i> , <b>2020</b> , 187, 212	5.8	11

91	The effects of process technology on the physicochemical properties of peony seed oil. <i>Grasas Y Aceites</i> , <b>2017</b> , 68, 192	1.3	11
90	Effect of Dietary Selenium Supplementation on Growth and Reproduction of Silkworm <i>Bombyx mori</i> L. <i>Biological Trace Element Research</i> , <b>2020</b> , 193, 271-281	4.5	11
89	Microstructural, Textural, Sensory Properties and Quality of Wheat-Yam Composite Flour Noodles. <i>Foods</i> , <b>2019</b> , 8,	4.9	10
88	Screening, breeding and metabolic modulating of a strain producing succinic acid with corn straw hydrolyte. <i>World Journal of Microbiology and Biotechnology</i> , <b>2009</b> , 25, 667-677	4.4	10
87	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> , <b>2021</b> , 152, 112235	4.7	10
86	Effect of grape seed powder on the structural and physicochemical properties of wheat gluten in noodle preparation system. <i>Food Chemistry</i> , <b>2021</b> , 355, 129500	8.5	10
85	Ginsenoside CK induces apoptosis of human cervical cancer HeLa cells by regulating autophagy and endoplasmic reticulum stress. <i>Food and Function</i> , <b>2021</b> , 12, 5301-5316	6.1	10
84	Cobalt nanocrystals embedded into N-doped carbon as highly active bifunctional electrocatalysts from pyrolysis of triazolebenzoate complex. <i>Electrochimica Acta</i> , <b>2018</b> , 284, 733-741	6.7	9
83	Multi-omics reveals the anticancer mechanism of asparagus saponin-asparanin A on endometrial cancer Ishikawa cells. <i>Food and Function</i> , <b>2021</b> , 12, 614-632	6.1	9
82	Juglone, a novel activator of ferroptosis, induces cell death in endometrial carcinoma Ishikawa cells. <i>Food and Function</i> , <b>2021</b> , 12, 4947-4959	6.1	9
81	Molecular and functional characterization of odorant-binding protein genes in <i>Holotrichia obliqua</i> Faldermann. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 136, 359-367	7.9	8
80	Stevenleaf from <i>Gynostemma Pentaphyllum</i> inhibits human hepatoma cell (HepG2) through cell cycle arrest and apoptotic induction. <i>Food Science and Human Wellness</i> , <b>2020</b> , 9, 295-303	8.3	8
79	Simultaneous and fast separation of three chlorogenic acids and two flavonoids from bamboo leaves extracts using zirconia. <i>Food and Chemical Toxicology</i> , <b>2018</b> , 119, 375-379	4.7	8
78	Evaluation of inhibitory activity of natural plant polyphenols on Soybean lipoxygenase by UFLC-mass spectrometry. <i>South African Journal of Botany</i> , <b>2019</b> , 120, 179-185	2.9	8
77	The rheological properties and emulsifying behavior of polysaccharides sequentially extracted from <i>Amana edulis</i> . <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 137, 160-168	7.9	8
76	Molecular cloning and expression analysis of a cytokinin oxidase (DhCKX) gene in <i>Dendrobium huoshanense</i> . <i>Molecular Biology Reports</i> , <b>2009</b> , 36, 1331-8	2.8	8
75	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> , <b>2021</b> , 112, 676-689	15.3	8
74	Isolation and functional characterization of the pheromone biosynthesis activating neuropeptide receptor of Chinese oak silkworm, <i>Antheraea pernyi</i> . <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 117, 42-50	7.9	8



73	Characterization of functional chocolate formulated using oleogels derived from $\beta$ -sitosterol with $\beta$ -oryzanol/lecithin/stearic acid. <i>Food Chemistry</i> , <b>2021</b> , 360, 130017	8.5	8
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