Zhao-Jun Wei

List of Publications by Year in Descending Order

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	Hydrogen sulfide treatment retrieves the inhibition of growth and development characteristics in silkworm (Bombyx mori) via phosphoacetyl glucosamine mutase gene knock down.. *Archives of Insect Biochemistry and Physiology*, **2022**, e21873	2.3	
197	Analysis of key precursor peptides and flavor components of flaxseed derived Maillard reaction products based on iBAQ mass spectrometry and molecular sensory science.. *Food Chemistry: X*, **2022**, 13, 100224	4.7	0
196	Producing beef flavors in hydrolyzed soybean meal-based Maillard reaction products participated with beef tallow hydrolysates.. *Food Chemistry*, **2022**, 378, 132119	8.5	0
195	LC-MS/MS targeting analysis of terpenoid metabolism in Carya cathayensis at different developmental stages. *Food Chemistry*, **2022**, 366, 130583	8.5	3
194	Riboflavin Bioenriched Soymilk Alleviates Oxidative Stress Mediated Liver Injury, Intestinal Inflammation, and Gut Microbiota Modification in B Depletion-Repletion Mice.. *Journal of Agricultural and Food Chemistry*, **2022**, 70, 3818-3831	5.7	1
193	Physicochemical and antioxidant properties of seed dreg polysaccharides prepared by continuous extraction.. *Food Chemistry: X*, **2022**, 14, 100282	4.7	2
192	Cryoconcentration by Centrifugation–Filtration: A Simultaneous, Efficient and Innovative Method to Increase Thermosensitive Bioactive Compounds of Aqueous Maqui (Aristotelia chilensis (Mol.) Stuntz) Extract. *Processes*, **2022**, 10, 25	2.9	0
191	Functionalization of soy residue (okara) by enzymatic hydrolysis and LAB fermentation for B bio-enrichment and improved in vitro digestion.. *Food Chemistry*, **2022**, 387, 132947	8.5	3
190	Evaluation of digestibility differences for apple polyphenolics using in vitro elderly and adult digestion models.. *Food Chemistry*, **2022**, 390, 133154	8.5	0
189	Gut modulatory effects of flaxseed derived Maillard reaction products in Sprague-Dawley rats during sub-chronic toxicity.. *Food and Chemical Toxicology*, **2022**, 165, 113115	4.7	1
188	Functional and emulsification characteristics of phospholipids and derived o/w emulsions from peony seed meal.. *Food Chemistry*, **2022**, 389, 133112	8.5	0
187	(Goji) as functional food: a review of its nutrition, phytochemical structure, biological features, and food industry prospects.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-15	11.5	1
186	Research progress of Lycium barbarum L. as functional food: phytochemical composition and health benefits. *Current Opinion in Food Science*, **2022**, 47, 100871	9.8	0
185	An ultrasensitive biosensor for virulence ompA gene of Cronobacter sakazakii based on boron doped carbon quantum dots-AuNPs nanozyme and exonuclease III-assisted target-recycling strategy. *Food Chemistry*, **2022**, 391, 133268	8.5	0
184	Effects of phosphorylation pretreatment and subsequent transglutaminase cross-linking on physicochemical, structural, and gel properties of wheat gluten. *Food Chemistry*, **2022**, 392, 133296	8.5	1
183	Proanthocyanidin oligomers extract from hawthorn mediates cell cycle arrest, apoptosis, and lysosome vacuolation on HCT116 cells. *Current Research in Food Science*, **2022**, 5, 904-917	5.6	
182	Hydrogen sulfide treatment increases the antioxidant capacity of fresh Lingwu Long Jujube (Ziziphus jujuba cv. Mill) fruit during storage. *Current Research in Food Science*, **2022**, 5, 949-957	5.6	2

181	Interaction between Gelatin and Mulberry Leaf Polysaccharides in Miscible System: Physicochemical Characteristics and Rheological Behavior. *Foods*, **2022**, 11, 1571	4.9	0
180	Apigenin inhibits migration and induces apoptosis of human endometrial carcinoma Ishikawa cells via PI3K-AKT-GSK-3 pathway and endoplasmic reticulum stress. *Journal of Functional Foods*, **2022**, 94, 105116	5.1	0
179	Formononetin reshapes the gut microbiota, prevents progression of obesity and improves host metabolism. *Food and Function*, **2021**,	6.1	2
178	Transcriptome Analysis Reveals the Gene Expression Changes in the Silkworm () in Response to Hydrogen Sulfide Exposure.. *Insects*, **2021**, 12,	2.8	2
177	The structure and flavor of low sodium seasoning salts in combination with different sesame seed meal protein hydrolysate derived Maillard reaction products. *Food Chemistry: X*, **2021**, 12, 100148	4.7	0
176	Evolutionary research trend of species: a comprehensive account of their transformation from traditional medicines to functional foods. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-18	11.5	1
175	Identification of phytochemicals and antioxidant activity of Premna microphylla Turcz. stem through UPLC-LTQ-Orbitrap-MS. *Food Chemistry*, **2021**, 373, 131482	8.5	2
174	Ginsenoside Rg1 ameliorates blood-brain barrier disruption and traumatic brain injury attenuating macrophages derived exosomes miR-21 release.. *Acta Pharmaceutica Sinica B*, **2021**, 11, 3493-3507	15.5	14
173	Asparanin A inhibits cell migration and invasion in human endometrial cancer via Ras/ERK/MAPK pathway. *Food and Chemical Toxicology*, **2021**, 150, 112036	4.7	7
172	Recent updates on the chemistry, bioactivities, mode of action, and industrial applications of plant essential oils. *Trends in Food Science and Technology*, **2021**, 110, 78-89	15.3	43
171	Preparation and Characterization of Bio-Nanocomposites Film of Chitosan and Montmorillonite Incorporated with Ginger Essential Oil and Its Application in Chilled Beef Preservation. *Antibiotics*, **2021**, 10,	4.9	5
170	Preparation and characterization of clove essential oil loaded nanoemulsion and pickering emulsion activated pullulan-gelatin based edible film. *International Journal of Biological Macromolecules*, **2021**, 181, 528-539	7.9	26
169	Gut modulation based anti-diabetic effects of carboxymethylated wheat bran dietary fiber in high-fat diet/streptozotocin-induced diabetic mice and their potential mechanisms. *Food and Chemical Toxicology*, **2021**, 152, 112235	4.7	10
168	An update on the nutritional, functional, sensory characteristics of soy products, and applications of new processing strategies. *Trends in Food Science and Technology*, **2021**, 112, 676-689	15.3	8
167	Integration of miRNAs, Degradome, and Transcriptome Omics Uncovers a Complex Regulatory Network and Provides Insights Into Lipid and Fatty Acid Synthesis During Sesame Seed Development. *Frontiers in Plant Science*, **2021**, 12, 709197	6.2	2
166	Effects of okara and vitamin B bioenrichment on the functional properties and in vitro digestion of fermented soy milk. *Food Research International*, **2021**, 145, 110419	7	5
165	Purification and characterisation of -glucosidase inhibitory peptides from defatted camellia seed cake. *International Journal of Food Science and Technology*, **2021**, 56, 138-147	3.8	6
164	Autoclaving hyphenated with reflux extraction for gaining bioactive components from Chaenomeles fruits. *Separation Science and Technology*, **2021**, 56, 1225-1230	2.5	2

163	Effect of in vitro digestion on phenolics and antioxidant activity of red and yellow colored pea hulls. *Food Chemistry*, **2021**, 337, 127606	8.5	7
162	Effects of roasting level on physicochemical, sensory, and volatile profiles of soybeans using electronic nose and HS-SPME-GC-MS. *Food Chemistry*, **2021**, 340, 127880	8.5	21
161	Intelligent evaluation of total polar compounds (TPC) content of frying oil based on fluorescence spectroscopy and low-field NMR. *Food Chemistry*, **2021**, 342, 128242	8.5	5
160	Solvent effect on phenolics and antioxidant activity of Huangshan Gongju (Dendranthema morifolium (Ramat) Tzvel. cv. Gongju) extract. *Food and Chemical Toxicology*, **2021**, 147, 111875	4.7	6
159	Multi-omics reveals the anticancer mechanism of asparagus saponin-asparanin A on endometrial cancer Ishikawa cells. *Food and Function*, **2021**, 12, 614-632	6.1	9
158	A new isoflavone glycoside from flowers of var. (Willd.) Sanjappa & Pradeep. *Natural Product Research*, **2021**, 35, 1459-1464	2.3	4
157	A recent update on the multifaceted health benefits associated with ginger and its bioactive components. *Food and Function*, **2021**, 12, 519-542	6.1	29
156	Exploration of walnut components and their association with health effects. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-17	11.5	4
155	Dioscin inhibits human endometrial carcinoma proliferation via G0/G1 cell cycle arrest and mitochondrial-dependent signaling pathway. *Food and Chemical Toxicology*, **2021**, 148, 111941	4.7	13
154	Effect of grape seed power on the structural and physicochemical properties of wheat gluten in noodle preparation system. *Food Chemistry*, **2021**, 355, 129500	8.5	10
153	Effects of sugars on the flavor and antioxidant properties of the Maillard reaction products of camellia seed meals. *Food Chemistry: X*, **2021**, 11, 100127	4.7	5
152	Evolution of okara from waste to value added food ingredient: An account of its bio-valorization for improved nutritional and functional effects. *Trends in Food Science and Technology*, **2021**, 116, 669-680	15.3	5
151	Characterization of functional chocolate formulated using oleogels derived from β-sitosterol with γ-oryzanol/lecithin/stearic acid. *Food Chemistry*, **2021**, 360, 130017	8.5	8
150	Development of meat flavors in peony seed-derived Maillard reaction products with the addition of chicken fat prepared under different conditions. *Food Chemistry*, **2021**, 363, 130276	8.5	5
149	Recent advances on bioactive food derived anti-diabetic hydrolysates and peptides from natural resources. *Journal of Functional Foods*, **2021**, 86, 104674	5.1	4
148	Effects of different sulfur-containing substances on the structural and flavor properties of defatted sesame seed meal derived Maillard reaction products. *Food Chemistry*, **2021**, 365, 130463	8.5	3
147	Ginsenoside CK induces apoptosis of human cervical cancer HeLa cells by regulating autophagy and endoplasmic reticulum stress. *Food and Function*, **2021**, 12, 5301-5316	6.1	10
146	Juglone, a novel activator of ferroptosis, induces cell death in endometrial carcinoma Ishikawa cells. *Food and Function*, **2021**, 12, 4947-4959	6.1	9

145	Antibacterial and Food Preservative Attributes of Maillard Reaction Products of Shrimp Shell Chitosan. *Current Topics in Nutraceutical Research*, **2021**, 20, 64-69	0.2	
144	Evaluation of spatial memory and anti-fatigue function of long-term supplementation of <i></i>-alanine and confirmation through cAMP-PKA and apoptosis pathways in mice. *EFood*, **2021**, 2, 185-192	1.9	0
143	Transcriptome Analysis Reveals the Anti-cancerous Mechanism of Licochalcone A on Human Hepatoma Cell HepG2.. *Frontiers in Nutrition*, **2021**, 8, 807574	6.2	1
142	6-Shogaol mediated ROS production and apoptosis via endoplasmic reticulum and mitochondrial pathways in human endometrial carcinoma Ishikawa cells. *Journal of Functional Foods*, **2020**, 74, 104178	5.1	17
141	Apigenin 7-O-glucoside promotes cell apoptosis through the PTEN/PI3K/AKT pathway and inhibits cell migration in cervical cancer HeLa cells. *Food and Chemical Toxicology*, **2020**, 146, 111843	4.7	28
140	Stevenleaf from Gynostemma Pentaphyllum inhibits human hepatoma cell (HepG2) through cell cycle arrest and apoptotic induction. *Food Science and Human Wellness*, **2020**, 9, 295-303	8.3	8
139	Riboflavin-overproducing lactobacilli for the enrichment of fermented soymilk: insights into improved nutritional and functional attributes. *Applied Microbiology and Biotechnology*, **2020**, 104, 5759-5772	5.7	19
138	Colorimetric biosensing of nopaline synthase terminator using FeO@Au and hemin-functionalized reduced graphene oxide. *Analytical Biochemistry*, **2020**, 602, 113798	3.1	6
137	Calcium ion assisted fluorescence determination of microRNA-167 using carbon dots-labeled probe DNA and polydopamine-coated FeO nanoparticles. *Mikrochimica Acta*, **2020**, 187, 212	5.8	11
136	Evaluation of the Metabolic Effects of Hydrogen Sulfide on the Development of Bombyx mori (Lepidoptera: Bombycidae), Using Liquid Chromatography-Mass Spectrometry-Based Metabolomics. *Journal of Insect Science*, **2020**, 20,	2	6
135	Icariside II suppresses cervical cancer cell migration through JNK modulated matrix metalloproteinase-2/9 inhibition in vitro and in vivo. *Biomedicine and Pharmacotherapy*, **2020**, 125, 110013	7.5	20
134	Engineering Improves Enzymatic Synthesis of L-Tryptophan by Tryptophan Synthase from. *Microorganisms*, **2020**, 8,	4.9	4
133	Comparison of phenolic compounds extracted from Diaphragma juglandis fructus, walnut pellicle, and flowers of Juglans regia using methanol, ultrasonic wave, and enzyme assisted-extraction. *Food Chemistry*, **2020**, 321, 126672	8.5	30
132	Anticancerous potential of polysaccharides sequentially extracted from Polygonatum cyrtonema Hua in Human cervical cancer Hela cells. *International Journal of Biological Macromolecules*, **2020**, 148, 843-850	7.9	23
131	Effects of sulfated, phosphorylated and carboxymethylated modifications on the antioxidant activities in-vitro of polysaccharides sequentially extracted from Amana edulis. *International Journal of Biological Macromolecules*, **2020**, 146, 887-896	7.9	16
130	Phenolics and antioxidant activity of bamboo leaves soup as affected by in vitro digestion. *Food and Chemical Toxicology*, **2020**, 135, 110941	4.7	15
129	Riboflavin-enriched fermented soy milk for redox-mediated gut modulation: in the search of novel prebiotics **2020**, 91-103		1
128	Transcriptome analysis reveals gene expression changes of the fat body of silkworm (Bombyx mori L.) in response to selenium treatment. *Chemosphere*, **2020**, 245, 125660	8.4	17

127	Chemoprotective and antiobesity effects of tocols from seed oil of Maqui-berry: Their antioxidative and digestive enzyme inhibition potential. *Food and Chemical Toxicology*, **2020**, 136, 111036	4.7	13
126	Asparanin A from L. Induces G0/G1 Cell Cycle Arrest and Apoptosis in Human Endometrial Carcinoma Ishikawa Cells via Mitochondrial and PI3K/AKT Signaling Pathways. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 213-224	5.7	47
125	Icariside II inhibits tumorigenesis via inhibiting AKT/Cyclin E/ CDK 2 pathway and activating mitochondria-dependent pathway. *Pharmacological Research*, **2020**, 152, 104616	10.2	27
124	Effect of sugar types on structural and flavor properties of peony seed derived Maillard reaction products. *Journal of Food Processing and Preservation*, **2020**, 44, e14341	2.1	12
123	The mechanism underlying OBP heterodimer formation and the recognition of odors in Holotrichia oblita Faldermann. *International Journal of Biological Macromolecules*, **2020**, 152, 957-968	7.9	5
122	Morin as an imminent functional food ingredient: an update on its enhanced efficacy in the treatment and prevention of metabolic syndromes. *Food and Function*, **2020**, 11, 8424-8443	6.1	7
121	Natural Compounds Play Therapeutic Roles in Various Human Pathologies via Regulating Endoplasmic Reticulum Pathway. *Medicine in Drug Discovery*, **2020**, 8, 100065	7	3
120	Maillard conjugates and their potential in food and nutritional industries: A review. *Food Frontiers*, **2020**, 1, 382-397	4.2	14
119	Antibacterial Activity and Mechanism of Ginger Essential Oil against and. *Molecules*, **2020**, 25,	4.8	35
118	B-vitamin enriched fermented soymilk: A novel strategy for soy-based functional foods development. *Trends in Food Science and Technology*, **2020**, 105, 43-55	15.3	21
117	The Rheological Behavior of Polysaccharides from Mulberry Leaves (Morus alba L.). *Agronomy*, **2020** , 10, 1267	3.6	3
116	Effect of Dietary Selenium Supplementation on Growth and Reproduction of Silkworm Bombyx mori L. *Biological Trace Element Research*, **2020**, 193, 271-281	4.5	11
115	Aromatic effects of immobilized enzymatic oxidation of chicken fat on flaxseed (Linum usitatissimum L.) derived Maillard reaction products. *Food Chemistry*, **2020**, 306, 125560	8.5	26
114	Ultrasensitive electrochemical genosensor for detection of CaMV35S gene with FeO-Au@Ag nanoprobe. *Talanta*, **2020**, 206, 120205	6.2	28
113	Comparison of antifungal activity of essential oils from different plants against three fungi. *Food and Chemical Toxicology*, **2019**, 134, 110821	4.7	49
112	Purification and identification of an antioxidative peptide from peony (Paeonia suffruticosa Andr.) seed dreg. *Food Chemistry*, **2019**, 285, 266-274	8.5	37
111	Modification of wheat bran insoluble dietary fiber with carboxymethylation, complex enzymatic hydrolysis and ultrafine comminution. *Food Chemistry*, **2019**, 297, 124983	8.5	38
110	Acute, genetic and sub-chronic toxicities of flaxseed derived Maillard reaction products. *Food and Chemical Toxicology*, **2019**, 131, 110580	4.7	14

109	Molecular and functional characterization of odorant-binding protein genes in Holotrichia oblita Faldermann. *International Journal of Biological Macromolecules*, **2019**, 136, 359-367	7.9	8
108	1-Deoxynojirimycin, its potential for management of non-communicable metabolic diseases. *Trends in Food Science and Technology*, **2019**, 89, 88-99	15.3	14
107	Mechanism of Juglone-Induced Cell Cycle Arrest and Apoptosis in Ishikawa Human Endometrial Cancer Cells. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7378-7389	5.7	48
106	Physicochemical and antioxidant potential of polysaccharides sequentially extracted from Amana edulis. *International Journal of Biological Macromolecules*, **2019**, 131, 453-460	7.9	23
105	Licochalcone B Extracted from Glycyrrhiza uralensis Fisch Induces Apoptotic Effects in Human Hepatoma Cell HepG2. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 3341-3353	5.7	40
104	Color and flavor of flaxseed protein hydrolysates Maillard reaction products: effect of cysteine, initial pH, and thermal treatment. *International Journal of Food Properties*, **2019**, 22, 84-99	3	33
103	The role of cytokinin in selenium stress response in Arabidopsis. *Plant Science*, **2019**, 281, 122-132	5.3	15
102	Evaluation of inhibitory activity of natural plant polyphenols on Soybean lipoxygenase by UFLC-mass spectrometry. *South African Journal of Botany*, **2019**, 120, 179-185	2.9	8
101	Methyl protodioscin from Polygonatum sibiricum inhibits cervical cancer through cell cycle arrest and apoptosis induction. *Food and Chemical Toxicology*, **2019**, 132, 110655	4.7	28
100	The rheological properties of differentially extracted polysaccharides from potatoes peels. *International Journal of Biological Macromolecules*, **2019**, 137, 1-7	7.9	17
99	The rheological properties and emulsifying behavior of polysaccharides sequentially extracted from Amana edulis. *International Journal of Biological Macromolecules*, **2019**, 137, 160-168	7.9	8
98	Microstructural, Textural, Sensory Properties and Quality of Wheat-Yam Composite Flour Noodles. *Foods*, **2019**, 8,	4.9	10
97	Prediction of the Property of Colorimetric Sensor Array Based on Density Functional Theory. *Sensors and Materials*, **2019**, 31, 3067	1.5	4
96	Liquiritin from Glycyrrhiza uralensis Attenuating Rheumatoid Arthritis via Reducing Inflammation, Suppressing Angiogenesis, and Inhibiting MAPK Signaling Pathway. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2856-2864	5.7	98
95	Evaluation of structural, functional, and anti-oxidant potential of differentially extracted polysaccharides from potatoes peels. *International Journal of Biological Macromolecules*, **2019**, 129, 778-785	7.9	27
94	Comparative study of chemical compositions and antioxidant activities of Zhizi fruit extracts from different regions. *Heliyon*, **2019**, 5, e02853	3.6	5
93	Effect of lactic acid bacteria fermentation on tannins removal in Xuan Mugua fruits. *Food Chemistry*, **2019**, 274, 118-122	8.5	17
92	Structural and physicochemical characteristics of lycoris starch treated with different physical methods. *Food Chemistry*, **2019**, 275, 8-14	8.5	33

91	Effect of sodium sulfite, tartaric acid, tannin, and glucose on rheological properties, release of aroma compounds, and color characteristics of red wine. *Food Science and Biotechnology*, **2019**, 28, 395-403	3	3
90	Isolation functional characterization of allatotropin receptor from the cotton bollworm, Helicoverpa armigera. *Peptides*, **2019**, 122, 169874	3.8	5
89	Three Novel ACE Inhibitory Peptides Isolated From Seeds: Purification, Inhibitory Kinetic and Mechanism. *Frontiers in Pharmacology*, **2018**, 9, 1579	5.6	35
88	Effects of extraction methods on the rheological properties of polysaccharides from onion (Allium cepa L.). *International Journal of Biological Macromolecules*, **2018**, 112, 22-32	7.9	20
87	Simultaneous and fast separation of three chlorogenic acids and two flavonoids from bamboo leaves extracts using zirconia. *Food and Chemical Toxicology*, **2018**, 119, 375-379	4.7	8
86	Effects of different chemical modifications on the antioxidant activities of polysaccharides sequentially extracted from peony seed dreg. *International Journal of Biological Macromolecules*, **2018**, 112, 675-685	7.9	27
85	Antioxidant and antibacterial evaluation of polysaccharides sequentially extracted from onion (Allium cepa L.). *International Journal of Biological Macromolecules*, **2018**, 111, 92-101	7.9	58
84	Identification and hydrolysis kinetic of a novel antioxidant peptide from pecan meal using Alcalase. *Food Chemistry*, **2018**, 261, 301-310	8.5	49
83	Enzymatic hydrolysis of flaxseed (Linum usitatissimum L.) protein and sensory characterization of Maillard reaction products. *Food Chemistry*, **2018**, 263, 186-193	8.5	61
82	Antioxidant and antimicrobial potential of polysaccharides sequentially extracted from Polygonatum cyrtonema Hua. *International Journal of Biological Macromolecules*, **2018**, 114, 317-323	7.9	41
81	Apoptosis effects of imperatorin on synoviocytes in rheumatoid arthritis through mitochondrial/caspase-mediated pathways. *Food and Function*, **2018**, 9, 2070-2079	6.1	56
80	Molecular mechanism of anti-cancerous potential of Morin extracted from mulberry in Hela cells. *Food and Chemical Toxicology*, **2018**, 112, 466-475	4.7	54
79	Effect of natural polyphenol on the oxidative stability of pecan oil. *Food and Chemical Toxicology*, **2018**, 119, 489-495	4.7	34
78	Development of a dynamic prediction model for shelf-life evaluation of yogurt by using physicochemical, microbiological and sensory parameters. *CYTA - Journal of Food*, **2018**, 16, 42-49	2.3	24
77	Licochalcone A from licorice root, an inhibitor of human hepatoma cell growth via induction of cell apoptosis and cell cycle arrest. *Food and Chemical Toxicology*, **2018**, 120, 407-417	4.7	64
76	Cobalt nanocrystals embedded into N-doped carbon as highly active bifunctional electrocatalysts from pyrolysis of triazolebenzoate complex. *Electrochimica Acta*, **2018**, 284, 733-741	6.7	9
75	Comparison of antibacterial effects and fumigant toxicity of essential oils extracted from different plants. *Industrial Crops and Products*, **2018**, 124, 192-200	5.9	45
74	Identification and expression analysis of four heat shock protein genes associated with thermal stress in rice weevil, Sitophilus oryzae. *Journal of Asia-Pacific Entomology*, **2018**, 21, 872-879	1.4	6

73	Molecular mechanism and inhibitory targets of dioscin in HepG2 cells. *Food and Chemical Toxicology*, **2018**, 120, 143-154	4.7	36
72	Cytokinin is involved in TPS22-mediated selenium tolerance in Arabidopsis thaliana. *Annals of Botany*, **2018**, 122, 501-512	4.1	12
71	Antioxidant and Hypolipidemic Potential of Soluble Dietary Fiber Extracts Derived from Bamboo Shoots (Phyllostachys Praecox). *Current Topics in Nutraceutical Research*, **2018**, 17, 195-205	0.2	3
70	Study of Interaction between Extrinsic Fluorescence Probe and Dissolved Organic Matter using Density Functional Theory. *Sensors and Materials*, **2018**, 30, 1947	1.5	2
69	The rheological behavior of polysaccharides sequential extracted from Polygonatum cyrtonema Hua. *International Journal of Biological Macromolecules*, **2018**, 109, 761-771	7.9	41
68	Antioxidant and anti-inflammatory effects of extracts from Maqui berry Aristotelia chilensis in human colon cancer cells. *Journal of Berry Research*, **2018**, 8, 275-296	2	19
67	Identification and expression profiles of twenty-six glutathione S-transferase genes from rice weevil, Sitophilus oryzae (Coleoptera: Curculionidae). *International Journal of Biological Macromolecules*, **2018**, 120, 1063-1071	7.9	16
66	Prebiotic Effects of Bamboo Shoots and Potato Peel Extracts on the Proliferation of Lactic Acid Bacteria Under Simulated GIT Conditions. *Frontiers in Microbiology*, **2018**, 9, 2114	5.7	3
65	Isolation and functional characterization of the pheromone biosynthesis activating neuropeptide receptor of Chinese oak silkworm, Antheraea pernyi. *International Journal of Biological Macromolecules*, **2018**, 117, 42-50	7.9	8
64	Effects of different chemical modifications on the antibacterial activities of polysaccharides sequentially extracted from peony seed dreg. *International Journal of Biological Macromolecules*, **2018**, 116, 664-675	7.9	33
63	Insight into solvent effects on phenolic content and antioxidant activity of bamboo leaves extracts by HPLC analysis. *Journal of Food Measurement and Characterization*, **2018**, 12, 2240-2246	2.8	6
62	Salicin from Alangium chinense Ameliorates Rheumatoid Arthritis by Modulating the Nrf2-HO-1-ROS Pathways. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6073-6082	5.7	68
61	10-Gingerol, a Phytochemical Derivative from "Tongling White Ginger", Inhibits Cervical Cancer: Insights into the Molecular Mechanism and Inhibitory Targets. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2089-2099	5.7	45
60	Assessment of anti-cancerous potential of 6-gingerol (Tongling White Ginger) and its synergy with drugs on human cervical adenocarcinoma cells. *Food and Chemical Toxicology*, **2017**, 109, 910-922	4.7	56
59	Metabolic Effect of 1-Deoxynojirimycin from Mulberry Leaves on db/db Diabetic Mice Using Liquid Chromatography-Mass Spectrometry Based Metabolomics. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 4658-4667	5.7	54
58	A possible water-soluble inducer for synthesis of cellulase in Aspergillus niger. *Bioresource Technology*, **2017**, 226, 262-266	11	11
57	Chemoenzymatic synthesis of 3Pphosphoadenosine-5Pphosphosulfate coupling with an ATP regeneration system. *Applied Microbiology and Biotechnology*, **2017**, 101, 7535-7544	5.7	14
56	Cross-talk between 10-gingerol and its anti-cancerous potential: a recent update. *Food and Function*, **2017**, 8, 2635-2649	6.1	26

55	Insights into physicochemical and functional properties of polysaccharides sequentially extracted from onion (Allium cepa L.). *International Journal of Biological Macromolecules*, **2017**, 105, 1192-1201	7.9	30
54	Effect of superfine grinding on properties of Thunb leaves powder. *Food Science and Biotechnology*, **2017**, 26, 1571-1578	3	21
53	Degradation of bamboo-shoot shell powder by a fungal consortium: Changes in chemical composition and physical structure. *International Biodeterioration and Biodegradation*, **2017**, 116, 205-210	4.8	15
52	Anti-Cancerous Potential of Polysaccharide Fractions Extracted from Peony Seed Dreg on Various Human Cancer Cell Lines Via Cell Cycle Arrest and Apoptosis. *Frontiers in Pharmacology*, **2017**, 8, 102	5.6	62
51	Thermal and Antioxidant Properties of Polysaccharides Sequentially Extracted from Mulberry Leaves (Morus alba L.). *Molecules*, **2017**, 22,	4.8	42
50	Comparative mRNA Expression Profiles of Riboflavin Biosynthesis Genes in Lactobacilli Isolated from Human Feces and Fermented Bamboo Shoots. *Frontiers in Microbiology*, **2017**, 8, 427	5.7	7
49	Valorization of Spent Media Using Green Microalgae and Feedstock Production. *Frontiers in Microbiology*, **2017**, 8, 1026	5.7	4
48	Fermentation Process and Metabolic Flux of Ethanol Production from the Detoxified Hydrolyzate of Cassava Residue. *Frontiers in Microbiology*, **2017**, 8, 1603	5.7	6
47	Improving Acetic Acid Production by Over-Expressing PQQ-ADH in. *Frontiers in Microbiology*, **2017**, 8, 1713	5.7	17
46	The effects of process technology on the physicochemical properties of peony seed oil. *Grasas Y Aceites*, **2017**, 68, 192	1.3	11
45	The rheological properties of polysaccharides sequentially extracted from peony seed dreg. *International Journal of Biological Macromolecules*, **2016**, 91, 760-7	7.9	33
44	Physicochemical properties and antioxidant activities of polysaccharides sequentially extracted from peony seed dreg. *International Journal of Biological Macromolecules*, **2016**, 91, 23-30	7.9	76
43	Yorkie Facilitates Organ Growth and Metamorphosis in Bombyx. *International Journal of Biological Sciences*, **2016**, 12, 917-30	11.2	13
42	Hydrogen Sulfide Alleviates Postharvest Senescence of Grape by Modulating the Antioxidant Defenses. *Oxidative Medicine and Cellular Longevity*, **2016**, 2016, 4715651	6.7	56
41	Thermal, emulsifying and rheological properties of polysaccharides sequentially extracted from Vaccinium bracteatum Thunb leaves. *International Journal of Biological Macromolecules*, **2016**, 93, 1240-1252	7.9	40
40	Chronic acarbose treatment alleviates age-related behavioral and biochemical changes in SAMP8 mice. *Behavioural Brain Research*, **2015**, 284, 138-52	3.4	24
39	Functional characterization of five different PRXamide receptors of the red flour beetle Tribolium castaneum with peptidomimetics and identification of agonists and antagonists. *Peptides*, **2015**, 68, 246-52	3.8	23
38	Physicochemical properties and adsorption of cholesterol by okra (Abelmoschus esculentus) powder. *Food and Function*, **2015**, 6, 3728-36	6.1	44

37	Chronic adjunction of 1-deoxynojirimycin protects from age-related behavioral and biochemical changes in the SAMP8 mice. *Age*, **2015**, 37, 102		19
36	Functional phylogenetics reveals contributions of pleiotropic peptide action to ligand-receptor coevolution. *Scientific Reports*, **2014**, 4, 6800	4.9	34
35	Indentification of huperzine A-producing endophytic fungi isolated from Huperzia serrata. *World Journal of Microbiology and Biotechnology*, **2014**, 30, 1011-7	4.4	31
34	Pectin from Abelmoschus esculentus: optimization of extraction and rheological properties. *International Journal of Biological Macromolecules*, **2014**, 70, 498-505	7.9	81
33	Molecular cloning and functional characterization of the diapause hormone receptor in the corn earworm Helicoverpa zea. *Peptides*, **2014**, 53, 243-9	3.8	32
32	Quantitative determination of 1-deoxynojirimycin in mulberry leaves from 132 varieties. *Industrial Crops and Products*, **2013**, 49, 782-784	5.9	38
31	Draft genome of the kiwifruit Actinidia chinensis. *Nature Communications*, **2013**, 4, 2640	17.4	316
30	Molecular Expression of the Scribble Complex Genes, Dlg, Scrib and Lgl, in Silkworm, Bombyx mori. *Genes*, **2013**, 4, 264-74	4.2	2
29	Hydrogen sulfide prolongs postharvest shelf life of strawberry and plays an antioxidative role in fruits. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8684-93	5.7	154
28	Improvement of pest resistance in transgenic tobacco plants expressing dsRNA of an insect-associated gene EcR. *PLoS ONE*, **2012**, 7, e38572	3.7	99
27	Supercritical carbon dioxide extraction of the Oak Silkworm (Antheraea pernyi) Pupal Oil: process optimization and composition determination. *International Journal of Molecular Sciences*, **2012**, 13, 2354-67	6.3	23
26	Characterization of a Gene Encoding KK-42-Binding Protein in Antheraea pernyi (Lepidoptera: Saturniidae). *Annals of the Entomological Society of America*, **2012**, 105, 718-725	2	4
25	Complete mitochondrial genome of Chilo suppressalis (Walker) (Lepidoptera: Crambidae). *Mitochondrial DNA*, **2011**, 22, 41-3		29
24	Hydrogen sulfide acts as a regulator of flower senescence in plants. *Postharvest Biology and Technology*, **2011**, 60, 251-257	6.2	176
23	Transcriptional regulation of the gene for prothoracicotropic hormone in the silkworm, Bombyx mori. *Molecular Biology Reports*, **2011**, 38, 1121-7	2.8	7
22	MAX4 gene is involved in the regulation of low inorganic phosphate stress responses in Arabidopsis thaliana. *Acta Physiologiae Plantarum*, **2011**, 33, 867-875	2.6	1
21	Optimization of the Fermentation Conditions for 1-Deoxynojirimycin Production by Streptomyces lawendulae Applying the Response Surface Methodology. *International Journal of Food Engineering*, **2011**, 7,	1.9	17
20	Identification and molecular characterization of a new member of the peritrophic membrane proteins from the meadow moth, loxostege sticticalis. *International Journal of Biological Sciences*, **2010**, 6, 491-8	11.2	6

19	Hydrogen sulfide stimulates □amylase activity during early stages of wheat grain germination. *Plant Signaling and Behavior*, **2010**, 5, 1031-3	2.5	36
18	Mitochondrial genome of the cotton bollworm Helicoverpa armigera (Lepidoptera: Noctuidae) and comparison with other Lepidopterans. *Mitochondrial DNA*, **2010**, 21, 160-9		56
17	Hydrogen sulfide protects soybean seedlings against drought-induced oxidative stress. *Acta Physiologiae Plantarum*, **2010**, 32, 849-857	2.6	113
16	Characterization of the complete mitochondrial genome of the giant silkworm moth, Eriogyna pyretorum (Lepidoptera: Saturniidae). *International Journal of Biological Sciences*, **2009**, 5, 351-65	11.2	96
15	Optimization for the Bioconversion of Succinic Acid Based on Response Surface Methodology and Back-Propagation Artificial Neural Network **2009**,		2
14	The complete nucleotide sequence of the mitochondrial genome of the cabbage butterfly, Artogeia melete (Lepidoptera: Pieridae). *Acta Biochimica Et Biophysica Sinica*, **2009**, 41, 446-55	2.8	79
13	Molecular cloning and expression analysis of a cytokinin oxidase (DhCKX) gene in Dendrobium huoshanense. *Molecular Biology Reports*, **2009**, 36, 1331-8	2.8	8
12	The complete nucleotide sequence of the mitochondrial genome of Phthonandria atrilineata (Lepidoptera: Geometridae). *Molecular Biology Reports*, **2009**, 36, 1441-9	2.8	99
11	Screening, breeding and metabolic modulating of a strain producing succinic acid with corn straw hydrolyte. *World Journal of Microbiology and Biotechnology*, **2009**, 25, 667-677	4.4	10
10	Hydrogen sulfide promotes root organogenesis in Ipomoea batatas, Salix matsudana and Glycine max. *Journal of Integrative Plant Biology*, **2009**, 51, 1086-94	8.3	176
9	Optimization of supercritical carbon dioxide extraction of silkworm pupal oil applying the response surface methodology. *Bioresource Technology*, **2009**, 100, 4214-9	11	111
8	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. *International Journal of Biological Sciences*, **2009**, 5, 451-7	11.2	26
7	Characters and expression of the gene encoding DH, PBAN and other FXPRLamide family neuropeptides in Antheraea pernyi. *Journal of Applied Entomology*, **2008**, 132, 59-67	1.7	18
6	Molecular characters and expression analysis of the gene encoding eclosion hormone from the Asian corn borer, Ostrinia furnacalis. *DNA Sequence*, **2008**, 19, 301-7		4
5	Identification of FXPRLamide Family Neuropeptides from the Japanese Oak Silkworm, Antheraea yamamai Using Immunocytochemistry Methods. *Agricultural Sciences in China*, **2006**, 5, 944-951		2
4	Molecular characterization and expression of prothoracicotropic hormone during development and pupal diapause in the cotton bollworm, Helicoverpa armigera. *Journal of Insect Physiology*, **2005**, 51, 691-700	2.4	56
3	Molecular cloning, developmental expression, and tissue distribution of the gene encoding DH, PBAN and other FXPRL neuropeptides in Samia cynthia ricini. *Journal of Insect Physiology*, **2004**, 50, 1151-61	2.4	26
2	Cross Talk Between Functional Foods and Gut Health. *Health Information Systems and the Advancement of Medical Practice in Developing Countries*,195-216	0.2	1

1	PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF DIETARY FIBER FROM BAMBOO SHOOTS (PHYLLOSTACHYS PRAECOX). *Emirates Journal of Food and Agriculture*,509	1	19