Wei-Bin Bai

List of Publications by Year
in descending order

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78 papers	2,438 citations	147801 31 h-index	243625 44 g-index
81 all docs	81 docs citations	81 times ranked	2444 citing authors

#	Article	IF	Citations
1	Metabolism of anthocyanins and consequent effects on the gut microbiota. Critical Reviews in Food Science and Nutrition, 2019, 59, 982-991.	10.3	135
2	Available technologies on improving the stability of polyphenols in food processing. Food Frontiers, 2021, 2, 109-139.	7.4	98
3	A comprehensive review on innovative and advanced stabilization approaches of anthocyanin by modifying structure and controlling environmental factors. Food Chemistry, 2022, 366, 130611.	8.2	94
4	A critical review on the health benefits of fish consumption and its bioactive constituents. Food Chemistry, 2022, 369, 130874.	8.2	85
5	Cytoprotective effects of dietary flavonoids against cadmiumâ€induced toxicity. Annals of the New York Academy of Sciences, 2017, 1398, 5-19.	3.8	76
6	Comparative analyses of copigmentation of cyanidin 3-glucoside and cyanidin 3-sophoroside from red raspberry fruits. Food Chemistry, 2010, 120, 1131-1137.	8.2	70
7	Toxic effects of zearalenone on gametogenesis and embryonic development: A molecular point of review. Food and Chemical Toxicology, 2018, 119, 24-30.	3.6	65
8	Nutritional constituents, health benefits and processing of Rosa Roxburghii: A review. Journal of Functional Foods, 2019, 60, 103456.	3.4	64
9	The impact of ultrasonic treatment on blueberry wine anthocyanin color and its In-vitro anti-oxidant capacity. Food Chemistry, 2020, 333, 127455.	8.2	62
10	The target cells of anthocyanins in metabolic syndrome. Critical Reviews in Food Science and Nutrition, 2019, 59, 921-946.	10.3	57
11	Cyanidin-3-O-glucoside inhibits the UVB-induced ROS/COX-2 pathway in HaCaT cells. Journal of Photochemistry and Photobiology B: Biology, 2017, 177, 24-31.	3.8	55
12	Bioactive phytochemicals. Critical Reviews in Food Science and Nutrition, 2019, 59, 827-829.	10.3	54
13	Cyanidin-3-O-glucoside restores spermatogenic dysfunction in cadmium-exposed pubertal mice via histone ubiquitination and mitigating oxidative damage. Journal of Hazardous Materials, 2020, 387, 121706.	12.4	53
14	Protection of cyanidin-3-O-glucoside against acrylamide- and glycidamide-induced reproductive toxicity in leydig cells. Food and Chemical Toxicology, 2018, 119, 268-274.	3.6	50
15	Effects of cyanidin-3-O-glucoside on 3-chloro-1,2-propanediol induced intestinal microbiota dysbiosis in rats. Food and Chemical Toxicology, 2019, 133, 110767.	3.6	50
16	Chlorogenic acid increased 5-hydroxymethylfurfural formation when heating fructose alone or with aspartic acid at two pH levels. Food Chemistry, 2016, 190, 832-835.	8.2	49
17	Cyanidin-3-O-glucoside at Low Doses Protected against 3-Chloro-1,2-propanediol Induced Testis Injury and Improved Spermatogenesis in Male Rats. Journal of Agricultural and Food Chemistry, 2018, 66, 12675-12684.	5.2	47
18	Nanoencapsulation of Cyanidin-3-O-glucoside Enhances Protection Against UVB-Induced Epidermal Damage through Regulation of p53-Mediated Apoptosis in Mice. Journal of Agricultural and Food Chemistry, 2018, 66, 5359-5367.	5.2	47

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19	Identification of degradation pathways and products of cyanidin-3-sophoroside exposed to pulsed electric field. Food Chemistry, 2011, 126, 1203-1210.	8.2	46
20	Cytoprotective mechanism of ferulic acid against high glucose-induced oxidative stress in cardiomyocytes and hepatocytes. Food and Nutrition Research, 2016, 60, 30323.	2.6	45
21	Anthocyanin supplement as a dietary strategy in cancer prevention and management: A comprehensive review. Critical Reviews in Food Science and Nutrition, 2022, 62, 7242-7254.	10.3	45
22	Protective effects of anthocyanins on neurodegenerative diseases. Trends in Food Science and Technology, 2021, 117, 205-217.	15.1	44
23	Highly Sensitive Label-Free Electrochemical Aptasensor Based on Screen-Printed Electrode for Detection of Cadmium (II) Ions. Journal of the Electrochemical Society, 2019, 166, B449-B455.	2.9	43
24	Protective Effect of Cyanidin-3-O-Glucoside against Ultraviolet B Radiation-Induced Cell Damage in Human HaCaT Keratinocytes. Frontiers in Pharmacology, 2016, 7, 301.	3.5	42
25	Cyanidin-3-O-glucoside protects against cadmium-induced dysfunction of sex hormone secretion via the regulation of hypothalamus-pituitary-gonadal axis in male pubertal mice. Food and Chemical Toxicology, 2019, 129, 13-21.	3.6	41
26	Comparative Study on the Stability and Antioxidant Activity of Six Pyranoanthocyanins Based on Malvidin-3-glucoside. Journal of Agricultural and Food Chemistry, 2020, 68, 2783-2794.	5.2	41
27	Chronic oral exposure to cadmium causes liver inflammation by NLRP3 inflammasome activation in pubertal mice. Food and Chemical Toxicology, 2021, 148, 111944.	3.6	41
28	Effects of electrode materials on the degradation, spectral characteristics, visual colour, and antioxidant capacity of cyanidin-3-glucoside and cyanidin-3-sophoroside during pulsed electric field (PEF) treatment. Food Chemistry, 2011, 128, 742-747.	8.2	37
29	A novel label-free electrochemical aptasensor with one-step assembly process for rapid detection of lead (II) ions. Sensors and Actuators B: Chemical, 2020, 320, 128326.	7.8	35
30	Cyanidin-3-O-glucoside promotes the biosynthesis of progesterone through the protection of mitochondrial function in Pb-exposed rat leydig cells. Food and Chemical Toxicology, 2018, 112, 427-434.	3.6	34
31	Effects of low power ultrasonic treatment on the transformation of cyanidin-3-O-glucoside to methylpyranocyanidin-3-O-glucoside and its stability evaluation. Food Chemistry, 2019, 276, 240-246.	8.2	34
32	Glycidamide inhibits progesterone production through reactive oxygen species-induced apoptosis in R2C Rat Leydig Cells. Food and Chemical Toxicology, 2017, 108, 563-570.	3.6	32
33	Using untargeted metabolomics to profile the changes in roselle (Hibiscus sabdariffa L.) anthocyanins during wine fermentation. Food Chemistry, 2021, 364, 130425.	8.2	32
34	Effects of Dietary Interventions on Gut Microbiota in Humans and the Possible Impacts of Foods on Patientsâ€™ Responses to Cancer Immunotherapy. EFood, 2020, 1, 279-287.	3.1	28
35	Structural Characterization and In Vitro Fermentation Characteristics of Enzymatically Extracted Black Mulberry Polysaccharides. Journal of Agricultural and Food Chemistry, 2022, 70, 3654-3665.	5.2	28
36	Toxic Mechanisms of 3-Monochloropropane-1,2-Diol on Progesterone Production in R2C Rat Leydig Cells. Journal of Agricultural and Food Chemistry, 2013, 61, 9955-9960.	5.2	27

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37	Recent advances on bioactive polysaccharides from mulberry. Food and Function, 2021, 12, 5219-5235.	4.6	27
38	Stability, Antioxidant Capacity and Degradation Kinetics of Pelargonidin-3-glucoside Exposed to Ultrasound Power at Low Temperature. Molecules, 2016, 21, 1109.	3.8	26
39	Bioactive compounds fromCudrania tricuspidata:A natural anticancer source. Critical Reviews in Food Science and Nutrition, 2020, 60, 494-514.	10.3	25
40	Low Dose of Cyanidin-3-O-Glucoside Alleviated Dextran Sulfate Sodiumâ€"Induced Colitis, Mediated by CD169+ Macrophage Pathway. Inflammatory Bowel Diseases, 2019, 25, 1510-1521.	1.9	23
41	Cyanidin-3-O-glucoside promotes progesterone secretion by improving cells viability and mitochondrial function in cadmium-sulfate-damaged R2C cells. Food and Chemical Toxicology, 2019, 128, 97-105.	3.6	22
42	Sonodegradation of cyanidinâ€3â€glucosylrutinoside: degradation kinetic analysis and its impact on antioxidant capacity in vitro. Journal of the Science of Food and Agriculture, 2017, 97, 1475-1481.	3.5	21
43	Species identification and quantification of silver pomfret using the droplet digital PCR assay. Food Chemistry, 2020, 302, 125331.	8.2	21
44	Synthesis, structural characterization, and evaluation of cyanidin-3-O-glucoside-loaded chitosan nanoparticles. Food Chemistry, 2020, 330, 127239.	8.2	21
45	Qualitative and Quantitative Methods to Evaluate Anthocyanins. EFood, 2020, 1, 339-346.	3.1	21
46	Dietary Fiber Modulates the Fermentation Patterns of Cyanidin-3-O-Glucoside in a Fiber-Type Dependent Manner. Foods, 2021, 10, 1386.	4.3	20
47	Effects of Bisphenol A on reproductive toxicity and gut microbiota dysbiosis in male rats. Ecotoxicology and Environmental Safety, 2022, 239, 113623.	6.0	20
48	Cyanidinâ€3â€oâ€glucoside inhibits UVAâ€induced human dermal fibroblast injury by upregulating autophagy. Photodermatology Photoimmunology and Photomedicine, 2019, 35, 360-368.	1.5	18
49	Protective effects of cyanidinâ€3â€Oâ€glucoside on UVBâ€induced chronic skin photodamage in mice via alleviating oxidative damage and antiâ€inflammation. Food Frontiers, 2020, 1, 213-223.	7.4	18
50	Dietary exposure to cadmium of Shenzhen adult residents from a total diet study. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 707-715.	2.3	17
51	6-Gingerol Regulates Hepatic Cholesterol Metabolism by Up-regulation of LDLR and Cholesterol Efflux-Related Genes in HepG2 Cells. Frontiers in Pharmacology, 2018, 9, 159.	3.5	17
52	Scandenolone from Cudrania tricuspidata fruit extract suppresses the viability of breast cancer cells (MCF-7) in vitro and in vivo. Food and Chemical Toxicology, 2019, 126, 56-66.	3.6	17
53	Structureâ€"Activity Relationship Analysis on Antioxidant and Anticancer Actions of Theaflavins on Human Colon Cancer Cells. Journal of Agricultural and Food Chemistry, 2019, 67, 159-170.	5.2	17
54	The effect of Cyanidinâ€3â€oâ€glucoside on <scp>UVA</scp>â€induced damage in human dermal fibroblasts. Photodermatology Photoimmunology and Photomedicine, 2018, 34, 224-231.	1.5	16

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55	Possible adducts formed between hydroxymethylfurfural and selected amino acids, and their release in simulated gastric model. International Journal of Food Science and Technology, 2016, 51, 1002-1009.	2.7	15
56	Scandenolone, a natural isoflavone derivative from Cudrania tricuspidata fruit, targets EGFR to induce apoptosis and block autophagy flux in human melanoma cells. Journal of Functional Foods, 2017, 37, 229-240.	3.4	14
57	Isolation, Structural Properties, and Bioactivities of Polysaccharides from Mushrooms Termitomyces: A Review. Journal of Agricultural and Food Chemistry, 2022, 70, 21-33.	5.2	14
58	1,3-Dichloro-2-propanol inhibits progesterone production through the expression of steroidogenic enzymes and cAMP concentration in Leydig cells. Food Chemistry, 2014, 154, 330-336.	8.2	13
59	Cyanidin-3-O-Glucoside Protects against 1,3-Dichloro-2-Propanol-Induced Reduction of Progesterone by Up-regulation of Steroidogenic Enzymes and cAMP Level in Leydig Cells. Frontiers in Pharmacology, 2016, 7, 399.	3.5	13
60	Black Raspberries Suppress Colorectal Cancer by Enhancing Smad4 Expression in Colonic Epithelium and Natural Killer Cells. Frontiers in Immunology, 2020, 11, 570683.	4.8	12
61	Cyanidin-3-O-Glucoside Supplement Improves Sperm Quality and Spermatogenesis in a Mice Model of Ulcerative Colitis. Nutrients, 2022, 14, 984.	4.1	11
62	Morin decreases acrolein-induced cell injury in normal human hepatocyte cell line LO2. Journal of Functional Foods, 2020, 75, 104234.	3.4	10
63	Pyruvic acid stress caused color attenuation by interfering with anthocyanins metabolism during alcoholic fermentation. Food Chemistry, 2022, 372, 131251.	8.2	10
64	Effects of Monascus application on in vitro digestion and fermentation characteristics of fish protein. Food Chemistry, 2022, 377, 132000.	8.2	10
65	Fabrication and characterization of Î²-cyclodextrin-epichlorohydrin grafted carboxymethyl chitosan for improving the stability of Cyanidin-3-glucoside. Food Chemistry, 2022, 370, 130933.	8.2	9
66	Cyanidin-3-O-glucoside ameliorates cadmium induced uterine epithelium proliferation in mice. Journal of Hazardous Materials, 2022, 425, 127571.	12.4	9
67	Manuka honey in combination with 5-Fluorouracil decreases physical parameters of colonspheres enriched with cancer stem-like cells and reduces their resistance to apoptosis. Food Chemistry, 2022, 374, 131753.	8.2	9
68	Prevention of gastrointestinal lead poisoning using recombinant Lactococcus lactis expressing human metallothionein-I fusion protein. Scientific Reports, 2016, 6, 23716.	3.3	8
69	Final-2 targeted glycolysis mediated apoptosis and autophagy in human lung adenocarcinoma cells but failed to inhibit xenograft in nude mice. Food and Chemical Toxicology, 2019, 130, 1-11.	3.6	8
70	Protective effect of food derived nutrients on cisplatin nephrotoxicity and its mechanism. Food and Function, 2022, 13, 4839-4860.	4.6	5
71	Recent advances of medical foods in China: The opportunities and challenges under standardization. Food and Chemical Toxicology, 2018, 119, 342-354.	3.6	3
72	Baking of methionine-choline deficient diet aggravates testis injury in mice. Food and Chemical Toxicology, 2021, 154, 112245.	3.6	3

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73	Warangalone Induces Apoptosis in HeLa Cells via Mitochondria-Mediated Endogenous Pathway. EFood, 2022, 2, 259-270.	3.1	3
74	Subacute safety assessment of recombinant Lactococcus lactis on the gut microbiota of male Sprague–Dawley rats. Journal of the Science of Food and Agriculture, 2021, 101, 5807-5812.	3.5	2
75	The consequence and mechanism of dietary flavonoids on androgen profiles and disorders amelioration. Critical Reviews in Food Science and Nutrition, 2023, 63, 11327-11350.	10.3	2
76	Food Frontiers: An academically sponsored new journal. Food Frontiers, 2020, 1, 3-5.	7.4	1
77	Anthocyanins in Food. , 2021, , 371-421.		0
78	<scp>Cyanidin‐3‐</scp> O‐glucoside supplementation in cryopreservation medium improves human sperm quality. Andrologia, 0, , .	2.1	0