

Weijia Zhang

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

12
papers

162
citations

7
h-index

12
g-index

12
ext. papers

269
ext. citations

7.1
avg, IF

3.15
L-index

#	Paper	IF	Citations
12	Effects of chitoooligosaccharide-functionalized graphene oxide on stability, simulated digestion, and antioxidant activity of blueberry anthocyanins. <i>Food Chemistry</i> , 2022 , 368, 130684	8.5	1
11	Novel pH sensitivity and colorimetry-enhanced anthocyanin indicator films by chondroitin sulfate co-pigmentation for shrimp freshness monitoring. <i>Food Control</i> , 2022 , 131, 108441	6.2	12
10	Hypoglycemic bioactivity of anthocyanins: A review on proposed targets and potential signaling pathways.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-18	11.5	1
9	A sub-freshness monitoring chitosan/starch-based colorimetric film for improving color recognition accuracy via controlling the pH value of the film-forming solution.. <i>Food Chemistry</i> , 2022 , 388, 132975	8.5	1
8	Conversion of condensed tannin from chokeberry to cyanidin: evaluation of antioxidant activity and gut microbiota regulation. <i>Food Research International</i> , 2022 , 111456	7	0
7	Effects of β -casein and α -casein on the stability, antioxidant activity and bioaccessibility of blueberry anthocyanins with an in vitro simulated digestion. <i>Food Chemistry</i> , 2021 , 334, 127526	8.5	30
6	Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and β -glucosidase activities, color, and antioxidant activities of blueberry (<i>Vaccinium Spp.</i>) puree. <i>Food Chemistry</i> , 2021 , 342, 128564	8.5	24
5	Effect of Blueberry Anthocyanin-Rich Extracts on Peripheral and Hippocampal Antioxidant Defensiveness: The Analysis of the Serum Fatty Acid Species and Gut Microbiota Profile. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3658-3666	5.7	14
4	Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. <i>Food Chemistry</i> , 2020 , 318, 126484	8.5	20
3	Serum Ceramide Reduction by Blueberry Anthocyanin-Rich Extract Alleviates Insulin Resistance in Hyperlipidemia Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8185-8194	5.7	16
2	The effect of pH on the chemical and structural interactions between apple polyphenol and starch derived from rice and maize. <i>Food Science and Nutrition</i> , 2020 , 8, 5026-5035	3.2	2
1	Blueberry Malvidin-3-galactoside Suppresses Hepatocellular Carcinoma by Regulating Apoptosis, Proliferation, and Metastasis Pathways In Vivo and In Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 625-636	5.7	41