Liang Zhao

List of Publications by Year
in descending order

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38 papers	1,033 citations	430442 18 h-index	433756 31 g-index
38 all docs	38 docs citations	38 times ranked	1424 citing authors

#	Article	IF	Citations
1	Effects of Ferulic Acid and Î³-Oryzanol on High-Fat and High-Fructose Diet-Induced Metabolic Syndrome in Rats. PLoS ONE, 2015, 10, e0118135.	1.1	98
2	Protective Effects of Genistein and Puerarin against Chronic Alcohol-Induced Liver Injury in Mice via Antioxidant, Anti-inflammatory, and Anti-apoptotic Mechanisms. Journal of Agricultural and Food Chemistry, 2016, 64, 7291-7297.	2.4	96
3	Cyanidinâ€3â€glucoside and its phenolic acid metabolites attenuate visible lightâ€induced retinal degeneration in vivo via activation of Nrf2/HOâ€1 pathway and NFâ€ÎºB suppression. Molecular Nutrition and Food Research, 2016, 60, 1564-1577.	1.5	68
4	UPLC-Q-Exactive Orbitrap/MS-Based Lipidomics Approach To Characterize Lipid Extracts from Bee Pollen and Their in Vitro Anti-Inflammatory Properties. Journal of Agricultural and Food Chemistry, 2017, 65, 6848-6860.	2.4	67
5	Retinoprotective Effects of Bilberry Anthocyanins via Antioxidant, Anti-Inflammatory, and Anti-Apoptotic Mechanisms in a Visible Light-Induced Retinal Degeneration Model in Pigmented Rabbits. Molecules, 2015, 20, 22395-22410.	1.7	61
6	Protective Effects of Five Structurally Diverse Flavonoid Subgroups against Chronic Alcohol-Induced Hepatic Damage in a Mouse Model. Nutrients, 2018, 10, 1754.	1.7	52
7	Structurally Different Flavonoid Subclasses Attenuate High-Fat and High-Fructose Diet Induced Metabolic Syndrome in Rats. Journal of Agricultural and Food Chemistry, 2018, 66, 12412-12420.	2.4	49
8	Anthocyaninâ€rich extracts from blackberry, wild blueberry, strawberry, and chokeberry: antioxidant activity and inhibitory effect on oleic acidâ€induced hepatic steatosis in vitro. Journal of the Science of Food and Agriculture, 2016, 96, 2494-2503.	1.7	48
9	Hepatoprotective effect of Schisandra chinensis (Turcz.) Baill. lignans and its formula with Rubus idaeus on chronic alcohol-induced liver injury in mice. Food and Function, 2014, 5, 3018-3025.	2.1	46
10	Anthocyanin-based pH-sensitive smart packaging films for monitoring food freshness. Journal of Agriculture and Food Research, 2022, 9, 100340.	1.2	44
11	Fructose and glucose combined with free fatty acids induce metabolic disorders in HepG2 cell: A new model to study the impacts of highâ€fructose/sucrose and highâ€fat diets in vitro. Molecular Nutrition and Food Research, 2016, 60, 909-921.	1.5	41
12	Protective effect of quercetin and chlorogenic acid, two polyphenols widely present in edible plant varieties, on visible light-induced retinal degeneration in vivo. Journal of Functional Foods, 2017, 33, 103-111.	1.6	38
13	Anti-hyperuricemic potential of stevia (Stevia rebaudianaBertoni) residue extract in hyperuricemic mice. Food and Function, 2020, 11, 6387-6406.	2.1	36
14	Protective Effects of Ellagic Acid Against Alcoholic Liver Disease in Mice. Frontiers in Nutrition, 2021, 8, 744520.	1.6	31
15	Astragalus Polysaccharides and Saponins Alleviate Liver Injury and Regulate Gut Microbiota in Alcohol Liver Disease Mice. Foods, 2021, 10, 2688.	1.9	30
16	Protective Effect of Proanthocyanidins from Sea Buckthorn (Hippophae Rhamnoides L.) Seed against Visible Light-Induced Retinal Degeneration in Vivo. Nutrients, 2016, 8, 245.	1.7	24
17	Protective Effect of Total Flavones from Hippophae rhamnoides L. against Visible Light-Induced Retinal Degeneration in Pigmented Rabbits. Journal of Agricultural and Food Chemistry, 2016, 64, 161-170.	2.4	20
18	Bioactive, nutritional composition, heavy metal and pesticide residue of four Chinese jujube cultivars. Food Science and Biotechnology, 2018, 27, 323-331.	1.2	20

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19	Preparation of monoclonal antibody and development of an indirect competitive enzyme-linked immunosorbent assay for ornidazole detection. Food Chemistry, 2017, 229, 439-444.	4.2	17
20	Protective Mechanism of Edible Food Plants against Alcoholic Liver Disease with Special Mention to Polyphenolic Compounds. Nutrients, 2021, 13, 1612.	1.7	15
21	Monoclonal antibody production and indirect competitive enzyme-linked immunosorbent assay development of 3-methyl-quinoxaline-2-carboxylic acid based on novel haptens. Food Chemistry, 2016, 209, 279-285.	4.2	13
22	Preparation, characterization and antioxidant activity of sinapic acid grafted chitosan and its application with casein as a nanoscale delivery system for black rice anthocyanins. International Journal of Biological Macromolecules, 2022, 210, 33-43.	3.6	13
23	Uricostatic and uricosuric effect of grapefruit juice in potassium oxonateâ€induced hyperuricemic mice. Journal of Food Biochemistry, 2020, 44, e13213.	1.2	12
24	Bioactivity of Dietary Polyphenols: The Role in LDL-C Lowering. Foods, 2021, 10, 2666.	1.9	12
25	Preventive effect of different citrus essential oils on primary dysmenorrhea: in vivo and in vitro study. Food Bioscience, 2021, 42, 101135.	2.0	10
26	Essential Oil and Juice from Bergamot and Sweet Orange Improve Acne Vulgaris Caused by Excessive Androgen Secretion. Mediators of Inflammation, 2020, 2020, 1-10.	1.4	9
27	Effects of Huangjiu, Baijiu and Red Wine Combined With High-Fat Diet on Glucose and Lipid Metabolism: Aggravate or Alleviate?. Alcohol and Alcoholism, 2021, 56, 334-347.	0.9	9
28	Renoprotective effect of stevia residue extract on adenine-induced chronic kidney disease in mice. Journal of Functional Foods, 2020, 72, 103983.	1.6	8
29	The Beneficial Effects of Natural Extracts and Bioactive Compounds on the Gut-Liver Axis: A Promising Intervention for Alcoholic Liver Disease. Antioxidants, 2022, 11, 1211.	2.2	8
30	In vitro and in silico Xanthine Oxidase Inhibitory Activity of Selected Phytochemicals Widely Present in Various Edible Plants. Combinatorial Chemistry and High Throughput Screening, 2020, 23, 917-930.	0.6	7
31	Novel peptides with xanthine oxidase inhibitory activity identified from macadamia nuts: integrated in silico and in vitro analysis. European Food Research and Technology, 2022, 248, 2031-2042.	1.6	6
32	Correction to Protective Effects of Genistein and Puerarin against Chronic Alcohol-Induced Liver Injury in Mice via Antioxidant, Anti-inflammatory, and Anti-apoptotic Mechanisms. Journal of Agricultural and Food Chemistry, 2016, 64, 8463-8463.	2.4	5
33	Ethyl acetate subfractions from ethanol extracts of fermented oats (Avena sativa L.) exert anti-cancer properties in vitro and in vivo through G2/M and S Phase arrest and apoptosis. Journal of Cancer, 2021, 12, 1853-1866.	1.2	5
34	Protective Effects of Honey-Processed Astragalus on Liver Injury and Gut Microbiota in Mice Induced by Chronic Alcohol Intake. Journal of Food Quality, 2022, 2022, 1-12.	1.4	5
35	Essential oil, juice, and ethanol extract from bergamot confer improving effects against primary dysmenorrhea in rats. Journal of Food Biochemistry, 2021, 45, e13614.	1.2	4
36	Blossom and bee pollen from Rosa rugosa as potential intervention for acne caused by excessive androgen secretion in golden hamster acne model. Food and Agricultural Immunology, 2019, 30, 1174-1188.	0.7	2

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37	Effect of soaked and fermented raspberry wines on the liver in mice. Food Bioscience, 2022, 47, 101704.	2.0	2
38	Process Optimization for Production of Ferulic Acid and Pentosans from Wheat Brans by Solid-State Fermentation and Evaluation of Their Antioxidant Activities. ACS Food Science & Technology, 2022, 2, 1114-1122.	1.3	2