

Min Wang

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

319
citations

1040056

9
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

383
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of different irrigation levels on quality parameters of Honeycrisp™ apples. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3316-3324.	3.5	3
2	Urolithin A Attenuates Diabetes-Associated Cognitive Impairment by Ameliorating Intestinal Barrier Dysfunction via N-glycan Biosynthesis Pathway. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2100863.	3.3	14
3	D-chiro-Inositol facilitates adiponectin biosynthesis and activates the AMPK/PPARs pathway to inhibit high-fat diet-induced obesity and liver lipid deposition. <i>Food and Function</i> , 2022, 13, 7192-7203.	4.6	7
4	Phloretin attenuation of hepatic steatosis via an improvement of mitochondrial dysfunction by activating AMPK-dependent signaling pathways in C57BL/6J mice and HepG2 cells. <i>Food and Function</i> , 2021, 12, 12421-12433.	4.6	2
5	Number of galloyl moieties and molecular flexibility are both important in alpha-amylase inhibition by galloyl-based polyphenols. <i>Food and Function</i> , 2020, 11, 3838-3850.	4.6	27
6	Activation of AMPK/Sirt3 pathway by phloretin reduces mitochondrial ROS in vascular endothelium by increasing the activity of MnSOD via deacetylation. <i>Food and Function</i> , 2020, 11, 3073-3083.	4.6	31
7	Vanillic acid alleviates palmitic acid-induced oxidative stress in human umbilical vein endothelial cells via Adenosine Monophosphate-Activated Protein Kinase signaling pathway. <i>Journal of Food Biochemistry</i> , 2019, 43, e12893.	2.9	19
8	Alterations in physicochemical and functional properties of buckwheat straw insoluble dietary fiber by alkaline hydrogen peroxide treatment. <i>Food Chemistry: X</i> , 2019, 3, 100029.	4.3	40
9	An acidic polysaccharide from <i>Ziziphus Jujuba</i> cv. Muzao: Purification and structural characterization. <i>Food Chemistry</i> , 2019, 274, 494-499.	8.2	93
10	Proanthocyanidin B ₂ attenuates postprandial blood glucose and its inhibitory effect on alpha-glucosidase: analysis by kinetics, fluorescence spectroscopy, atomic force microscopy and molecular docking. <i>Food and Function</i> , 2018, 9, 4673-4682.	4.6	32
11	Effect of milling method on the chemical composition and antioxidant capacity of Tartary buckwheat flour. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2457-2464.	2.7	35
12	Optimization of Ultrasonic-Assisted Aqueous Two-Phase Extraction of Phloridzin from <i>Malus Micromalus</i> Makino with Ethanol/Ammonia Sulfate System. <i>Journal of Food Science</i> , 2017, 82, 2944-2953.	3.1	16