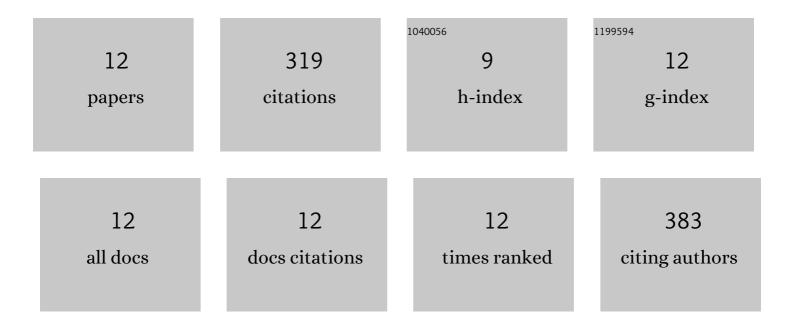
Min Wang

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8624102/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of different irrigation levels on quality parameters of â€~ <scp>Honeycrisp</scp> ' apples. Journal of the Science of Food and Agriculture, 2022, 102, 3316-3324.	3.5	3
2	Urolithin A Attenuates Diabetesâ€Associated Cognitive Impairment by Ameliorating Intestinal Barrier Dysfunction via Nâ€glycan Biosynthesis Pathway. Molecular Nutrition and Food Research, 2022, 66, e2100863.	3.3	14
3	<scp>d</scp> - <i>chiro</i> -Inositol facilitates adiponectin biosynthesis and activates the AMPKα/PPARs pathway to inhibit high-fat diet-induced obesity and liver lipid deposition. Food and Function, 2022, 13, 7192-7203.	4.6	7
4	Phloretin attenuation of hepatic steatosis <i>via</i> an improvement of mitochondrial dysfunction by activating AMPK-dependent signaling pathways in C57BL/6J mice and HepG2 cells. Food and Function, 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. Food and Function, 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 <i>via</i> deacetylation. Food and Function, 2020, 11, 3073-3083.	4.6	31
7	Vanillic acid alleviates palmitic acidâ€induced oxidative stress in human umbilical vein endothelial cells via Adenosine Monophosphateâ€Activated Protein Kinase signaling pathway. Journal of Food Biochemistry, 2019, 43, e12893.	2.9	19
8	Alterations in physicochemical and functional properties of buckwheat straw insoluble dietary fiber by alkaline hydrogen peroxide treatment. Food Chemistry: X, 2019, 3, 100029.	4.3	40
9	An acidic polysaccharide from Ziziphus Jujuba cv. Muzao: Purification and structural characterization. Food Chemistry, 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. Food and Function, 2018, 9, 4673-4682.	4.6	32
11	Effect of milling method on the chemical composition and antioxidant capacity of Tartary buckwheat flour. International Journal of Food Science and Technology, 2018, 53, 2457-2464.	2.7	35
12	Optimization of Ultrasonicâ€Assisted Aqueous Twoâ€Phase Extraction of Phloridzin from <i>Malus Micromalus</i> Makino with Ethanol/Ammonia Sulfate System. Journal of Food Science, 2017, 82, 2944-2953.	3.1	16