Wu Li

List of Publications by Year
in descending order

27	1,067	516561 16	552653 26
papers	citations	h-index	g-index

27	27	27	1507
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Increasing Oxidative Stress with Progressive Hyperlipidemia in Human: Relation between Malondialdehyde and Atherogenic Index. Journal of Clinical Biochemistry and Nutrition, 2008, 43, 154-158.	0.6	235
2	Lipoic acid prevents high-fat dietâ€“induced dyslipidemia and oxidative stress: A microarray analysis. Nutrition, 2008, 24, 582-588.	1.1	103
3	Analysis of polyphenols in apple pomace: A comparative study of different extraction and hydrolysis procedures. Industrial Crops and Products, 2020, 147, 112250.	2.5	86
4	Metagenomic approach reveals microbial diversity and predictive microbial metabolic pathways in Yucha, a traditional Li fermented food. Scientific Reports, 2016, 6, 32524.	1.6	74
5	Structural characterization of an active polysaccharide of longan and evaluation of immunological activity. Carbohydrate Polymers, 2019, 213, 247-256.	5.1	73
6	Intestinal microbiota are involved in the immunomodulatory activities of longan polysaccharide. Molecular Nutrition and Food Research, 2017, 61, 1700466.	1.5	71
7	Extraction methods for the releasing of bound phenolics from Rubus idaeus L. leaves and seeds. Industrial Crops and Products, 2019, 135, 1-9.	2.5	69
8	Phenolic Profiles and Antioxidant Activity of Litchi (Litchi Chinensis Sonn.) Fruit Pericarp from Different Commercially Available Cultivars. Molecules, 2012, 17, 14954-14967.	1.7	63
9	Phenolic profiles, bioaccessibility and antioxidant activity of plum (Prunus Salicina Lindl). Food Research International, 2021, 143, 110300.	2.9	35
10	Comparison of the structure and immunomodulatory activity of polysaccharides from fresh and dried longan. Journal of Functional Foods, 2021, 76, 104323.	1.6	27
11	Serum Metabonomic Study on the Antidepressant-like Effects of Ellagic Acid in a Chronic Unpredictable Mild Stress-Induced Mouse Model. Journal of Agricultural and Food Chemistry, 2020, 68, 9546-9556.	2.4	26
12	Effect of somatostatin analog on high-fat diet-induced metabolic syndrome: Involvement of reactive oxygen species. Peptides, 2010, 31, 625-629.	1.2	24
13	Phenolic Compounds Profile and Antioxidant Capacity of Pitahaya Fruit Peel from Two Red-Skinned Species (Hylocereus polyrhizus and Hylocereus undatus). Foods, 2021, 10, 1183.	1.9	24
14	3-(4-Hydroxyphenyl)propionic acid, a major microbial metabolite of procyanidin A2, shows similar suppression of macrophage foam cell formation as its parent molecule. RSC Advances, 2018, 8, 6242-6250.	1.7	19
15	Gut Microbiota Composition Affects Procyanidin A2-Attenuated Atherosclerosis in ApoE^{â€“/â€“} Mice by Modulating the Bioavailability of Its Microbial Metabolites. Journal of Agricultural and Food Chemistry, 2021, 69, 6989-6999.	2.4	19
16	Homoharringtonine production by endophytic fungus isolated from Cephalotaxus hainanensis Li. World Journal of Microbiology and Biotechnology, 2016, 32, 110.	1.7	17
17	Changes in Phenols, Polysaccharides and Volatile Profiles of Noni (Morinda citrifolia L.) Juice during Fermentation. Molecules, 2021, 26, 2604.	1.7	17
18	Distribution of Urolithins Metabotypes in Healthy Chinese Youth: Difference in Gut Microbiota and Predicted Metabolic Pathways. Journal of Agricultural and Food Chemistry, 2021, 69, 13055-13065.	2.4	16

#	Article	IF	Citations
19	Effect of thermal and dry salt-curing processing on free and bound phenolics and antioxidant activity in Prunus mume fruits together with the phenolic bioaccessibility. LWT - Food Science and Technology, 2021, 145, 111355.	2.5	15
20	Microbial Profile and Genetic Polymorphism of Predominant Species in Some Traditional Fermented Seafoods of the Hainan Area in China. Frontiers in Microbiology, 2019, 10, 564.	1.5	14
21	Measurement of free water in foods by secondary derivative thermogravimetry. CYTA - Journal of Food, 2018, 16, 438-443.	0.9	13
22	Reactive oxygen species serve as signals mediating glucose-stimulated somatostatin secretion from cultured rat gastric primary D-cells. Free Radical Research, 2010, 44, 614-623.	1.5	6
23	Customized Deep Eutectic Solvents as Green Extractants for Ultrasonic-Assisted Enhanced Extraction of Phenolic Antioxidants from Dogbane Leaf-Tea. Foods, 2021, 10, 2527.	1.9	6
24	Free and Bound Phenolic Profiles of Rosa roxburghii Tratt Leaves and Their Antioxidant and Inhibitory Effects on Î±-Glucosidase. Frontiers in Nutrition, 0, 9, .	1.6	6
25	Visible light exposure reduces the drip loss of fresh-cut watermelon. Journal of Food Science and Technology, 2018, 55, 1816-1822.	1.4	5
26	Changes in Phenolic Profiles and Inhibition Potential of Macrophage Foam Cell Formation during Noni (Morinda citrifolia Linn.) Fruit Juice Fermentation. Fermentation, 2022, 8, 201.	1.4	3
27	A Novel Polysaccharide Isolated From Fresh Longan (Dimocarpus longan Lour.) Activates Macrophage via TLR2/4-Mediated PI3/AKT and MyD88/TRAF6 Pathways. Frontiers in Pharmacology, 2021, 12, 786127.	1.6	1