

Wu Li

List of Publications by Year in descending order

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27
papers

1,067
citations

516561

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26
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all docs

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docs citations

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times ranked

1507
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in Phenolic Profiles and Inhibition Potential of Macrophage Foam Cell Formation during Noni (<i>Morinda citrifolia</i> Linn.) Fruit Juice Fermentation. <i>Fermentation</i> , 2022, 8, 201.	1.4	3
2	Comparison of the structure and immunomodulatory activity of polysaccharides from fresh and dried longan. <i>Journal of Functional Foods</i> , 2021, 76, 104323.	1.6	27
3	Changes in Phenols, Polysaccharides and Volatile Profiles of Noni (<i>Morinda citrifolia</i> L.) Juice during Fermentation. <i>Molecules</i> , 2021, 26, 2604.	1.7	17
4	Phenolic profiles, bioaccessibility and antioxidant activity of plum (<i>Prunus Salicina</i> Lindl). <i>Food Research International</i> , 2021, 143, 110300.	2.9	35
5	Phenolic Compounds Profile and Antioxidant Capacity of Pitahaya Fruit Peel from Two Red-Skinned Species (<i>Hylocereus polyrhizus</i> and <i>Hylocereus undatus</i>). <i>Foods</i> , 2021, 10, 1183.	1.9	24
6	Gut Microbiota Composition Affects Procyanidin A2-Attenuated Atherosclerosis in ApoE ^{−/−} Mice by Modulating the Bioavailability of Its Microbial Metabolites. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6989-6999.	2.4	19
7	Effect of thermal and dry salt-curing processing on free and bound phenolics and antioxidant activity in <i>Prunus mume</i> fruits together with the phenolic bioaccessibility. <i>LWT - Food Science and Technology</i> , 2021, 145, 111355.	2.5	15
8	Distribution of Urolithins Metabotypes in Healthy Chinese Youth: Difference in Gut Microbiota and Predicted Metabolic Pathways. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13055-13065.	2.4	16
9	Customized Deep Eutectic Solvents as Green Extractants for Ultrasonic-Assisted Enhanced Extraction of Phenolic Antioxidants from Dogbane Leaf-Tea. <i>Foods</i> , 2021, 10, 2527.	1.9	6
10	A Novel Polysaccharide Isolated From Fresh Longan (<i>Dimocarpus longan</i> Lour.) Activates Macrophage via TLR2/4-Mediated PI3/AKT and MyD88/TRAF6 Pathways. <i>Frontiers in Pharmacology</i> , 2021, 12, 786127.	1.6	1
11	Serum Metabonomic Study on the Antidepressant-like Effects of Ellagic Acid in a Chronic Unpredictable Mild Stress-Induced Mouse Model. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9546-9556.	2.4	26
12	Analysis of polyphenols in apple pomace: A comparative study of different extraction and hydrolysis procedures. <i>Industrial Crops and Products</i> , 2020, 147, 112250.	2.5	86
13	Extraction methods for the releasing of bound phenolics from <i>Rubus idaeus</i> L. leaves and seeds. <i>Industrial Crops and Products</i> , 2019, 135, 1-9.	2.5	69
14	Microbial Profile and Genetic Polymorphism of Predominant Species in Some Traditional Fermented Seafoods of the Hainan Area in China. <i>Frontiers in Microbiology</i> , 2019, 10, 564.	1.5	14
15	Structural characterization of an active polysaccharide of longan and evaluation of immunological activity. <i>Carbohydrate Polymers</i> , 2019, 213, 247-256.	5.1	73
16	Measurement of free water in foods by secondary derivative thermogravimetry. <i>CYTA - Journal of Food</i> , 2018, 16, 438-443.	0.9	13
17	Visible light exposure reduces the drip loss of fresh-cut watermelon. <i>Journal of Food Science and Technology</i> , 2018, 55, 1816-1822.	1.4	5
18	3-(4-Hydroxyphenyl)propionic acid, a major microbial metabolite of procyanidin A2, shows similar suppression of macrophage foam cell formation as its parent molecule. <i>RSC Advances</i> , 2018, 8, 6242-6250.	1.7	19

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19	Intestinal microbiota are involved in the immunomodulatory activities of longan polysaccharide. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700466.	1.5	71
20	Metagenomic approach reveals microbial diversity and predictive microbial metabolic pathways in Yucha, a traditional Li fermented food. <i>Scientific Reports</i> , 2016, 6, 32524.	1.6	74
21	Homoharringtonine production by endophytic fungus isolated from <i>Cephalotaxus hainanensis</i> Li. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 110.	1.7	17
22	Phenolic Profiles and Antioxidant Activity of Litchi (<i>Litchi Chinensis</i> Sonn.) Fruit Pericarp from Different Commercially Available Cultivars. <i>Molecules</i> , 2012, 17, 14954-14967.	1.7	63
23	Reactive oxygen species serve as signals mediating glucose-stimulated somatostatin secretion from cultured rat gastric primary D-cells. <i>Free Radical Research</i> , 2010, 44, 614-623.	1.5	6
24	Effect of somatostatin analog on high-fat diet-induced metabolic syndrome: Involvement of reactive oxygen species. <i>Peptides</i> , 2010, 31, 625-629.	1.2	24
25	Lipoic acid prevents high-fat diet-induced dyslipidemia and oxidative stress: A microarray analysis. <i>Nutrition</i> , 2008, 24, 582-588.	1.1	103
26	Increasing Oxidative Stress with Progressive Hyperlipidemia in Human: Relation between Malondialdehyde and Atherogenic Index. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2008, 43, 154-158.	0.6	235
27	Free and Bound Phenolic Profiles of <i>Rosa roxburghii</i> Tratt Leaves and Their Antioxidant and Inhibitory Effects on α -Glucosidase. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	6