Tie-Jun Ling

List of Publications by Year
in descending order

35	1,350	361413 20	361022 35
papers	citations	h-index	g-index

39	39	39	1353
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Chinese dark teas: Postfermentation, chemistry and biological activities. Food Research International, 2013, 53, 600-607.	6.2	178
2	Changes of major tea polyphenols and production of four new B-ring fission metabolites of catechins from post-fermented Jing-Wei Fu brick tea. Food Chemistry, 2015, 170, 110-117.	8.2	111
3	Integrated proteomics and metabolomics analysis of tea leaves fermented by Aspergillus niger, Aspergillus tamarii and Aspergillus fumigatus. Food Chemistry, 2021, 334, 127560.	8.2	90
4	Metabolomics Based on UHPLC-Orbitrap-MS and Global Natural Product Social Molecular Networking Reveals Effects of Time Scale and Environment of Storage on the Metabolites and Taste Quality of Raw Pu-erh Tea. Journal of Agricultural and Food Chemistry, 2019, 67, 12084-12093.	5.2	79
5	Certain (â˜')-epigallocatechin-3-gallate (EGCG) auto-oxidation products (EAOPs) retain the cytotoxic activities of EGCG. Food Chemistry, 2016, 204, 218-226.	8.2	73
6	Novel triterpenoid saponins from residual seed cake of Camellia oleifera Abel. show anti-proliferative activity against tumor cells. FÃ¬toterapÃ¬Ã¢, 2015, 104, 7-13.	2.2	67
7	Fuzhuanins A and B: The B-ring Fission Lactones of Flavan-3-ols from Fuzhuan Brick-Tea. Journal of Agricultural and Food Chemistry, 2013, 61, 6982-6990.	5.2	66
8	TMDB: A literature-curated database for small molecular compounds found from tea. BMC Plant Biology, 2014, 14, 243.	3.6	66
9	Novel Flavoalkaloids from White Tea with Inhibitory Activity against the Formation of Advanced Glycation End Products. Journal of Agricultural and Food Chemistry, 2018, 66, 4621-4629.	5.2	60
10	Alpha-tocopherol quinine ameliorates spatial memory deficits by reducing beta-amyloid oligomers, neuroinflammation and oxidative stress in transgenic mice with Alzheimer's disease. Behavioural Brain Research, 2016, 296, 109-117.	2.2	47
11	High Performance Liquid Chromatography and Metabolomics Analysis of Tannase Metabolism of Gallic Acid and Gallates in Tea Leaves. Journal of Agricultural and Food Chemistry, 2020, 68, 4946-4954.	5.2	41
12	Novel acetylcholinesterase inhibitors from Zijuan tea and biosynthetic pathway of caffeoylated catechin in tea plant. Food Chemistry, 2017, 237, 1172-1178.	8.2	41
13	A New Norisoprenoid and Other Compounds from Fuzhuan Brick Tea. Molecules, 2012, 17, 3539-3546.	3.8	40
14	Antiseptic Activity and Phenolic Constituents of the Aerial Parts of Vitex negundo var. cannabifolia. Molecules, 2010, 15, 8469-8477.	3.8	37
15	Detoxification of aflatoxin B1 by Stenotrophomonas sp. CW117 and characterization the thermophilic degradation process. Environmental Pollution, 2020, 261, 114178.	7.5	36
16	A Novel Multifunctional Compound Camellikaempferoside B Decreases AÎ² Production, Interferes with AÎ² Aggregation, and Prohibits AÎ²-Mediated Neurotoxicity and Neuroinflammation. ACS Chemical Neuroscience, 2016, 7, 505-518.	3.5	29
17	Mass Spectrometry Based Molecular 3D-Cartography of Plant Metabolites. Frontiers in Plant Science, 2017, 8, 429.	3.6	24
18	A new anti-proliferative acylated flavonol glycoside from Fuzhuan brick-tea. Natural Product Research, 2016, 30, 2637-2641.	1.8	23

#	Article	IF	Citations
19	Enantiomeric Trimethylallantoin Monomers, Dimers, and Trimethyltriuret: Evidence for an Alternative Catabolic Pathway of Caffeine in Tea Plant. Organic Letters, 2019, 21, 5147-5151.	4.6	23
20	Feature-Based Molecular Networking Analysis of the Metabolites Produced by In Vitro Solid-State Fermentation Reveals Pathways for the Bioconversion of Epigallocatechin Gallate. Journal of Agricultural and Food Chemistry, 2020, 68, 7995-8007.	5.2	23
21	Brewing and volatiles analysis of three tea beers indicate a potential interaction between tea components and lager yeast. Food Chemistry, 2016, 197, 161-167.	8.2	22
22	Cerebrosides from the Roots of Serratula chinensis. Molecules, 2006, 11, 677-683.	3.8	21
23	Analysis of Differentiated Chemical Components between Zijuan Purple Tea and Yunkang Green Tea by UHPLC-Orbitrap-MS/MS Combined with Chemometrics. Foods, 2021, 10, 1070.	4.3	21
24	Camellimidazole Aâ€“C, Three Methylene-Bridged Dimeric Imidazole Alkaloids from Keemun Black Tea. Organic Letters, 2018, 20, 2672-2675.	4.6	19
25	Discovery of Neolignan Glycosides with Acetylcolinesterase Inhibitory Activity from Huangjinya Green Tea Guided by Ultra Performance Liquid Chromatographyâ€“Tandem Mass Spectrometry Data and Global Natural Product Social Molecular Networking. Journal of Agricultural and Food Chemistry, 2019, 67, 11986-11993.	5.2	19
26	Black Tea Quality is Highly Affected during Processing by its Leaf Surface Microbiome. Journal of Agricultural and Food Chemistry, 2021, 69, 7115-7126.	5.2	19
27	Differential Contribution of Jasmine Floral Volatiles to the Aroma of Scented Green Tea. Journal of Food Quality, 2017, 2017, 1-10.	2.6	14
28	Untargeted Metabolomics Combined with Bioassay Reveals the Change in Critical Bioactive Compounds during the Processing of Qingzhuan Tea. Molecules, 2021, 26, 6718.	3.8	11
29	Microbial and Nonvolatile Chemical Diversities of Chinese Dark Teas Are Differed by Latitude and Pile Fermentation. Journal of Agricultural and Food Chemistry, 2022, 70, 5701-5714.	5.2	11
30	EGCG-derived polymeric oxidation products enhance insulin sensitivity in db/db mice. Redox Biology, 2022, 51, 102259.	9.0	9
31	Total synthesis of 1-oxomiltirone via Suzuki coupling. Natural Products and Bioprospecting, 2013, 3, 117-120.	4.3	8
32	Enantiomer metabolism of acephate and its metabolite methamidophos in in vitro tea (Camellia sinensis) Tj ETQq0 0 0 rgBT /Overlock 1 Environment, 2022, 806, 150863.	8.0	8
33	One new flavonoid from Solanum rostratum. Natural Product Research, 2017, 31, 1831-1835.	1.8	6
34	Flavonoids in Luâ€™an GuaPian tea as potential inhibitors of TMAâ€lyase in acute myocardial infarction. Journal of Food Biochemistry, 2022, , e14110.	2.9	5
35	Effects of Keemun and Dianhong Black Tea in Alleviating Excess Lipid Accumulation in the Liver of Obese Mice: A Comparative Study. Frontiers in Nutrition, 2022, 9, 849582.	3.7	3