

Tie-Jun Ling

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

1,350
citations

361413

20
h-index

361022

35
g-index

39
all docs

39
docs citations

39
times ranked

1353
citing authors

#	ARTICLE	IF	CITATIONS
1	Enantiomer metabolism of acephate and its metabolite methamidophos in in vitro tea (<i>Camellia sinensis</i>) Tj ETQq1 1 0.784314 rgBT / Ov Environment, 2022, 806, 150863.	8.0	8
2	EGCG-derived polymeric oxidation products enhance insulin sensitivity in db/db mice. Redox Biology, 2022, 51, 102259.	9.0	9
3	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
4	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
5	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
6	Integrated proteomics and metabolomics analysis of tea leaves fermented by <i>Aspergillus niger</i> , <i>Aspergillus tamarii</i> and <i>Aspergillus fumigatus</i> . Food Chemistry, 2021, 334, 127560.	8.2	90
7	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
8	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
9	Untargeted Metabolomics Combined with Bioassay Reveals the Change in Critical Bioactive Compounds during the Processing of Qingzhuana Tea. Molecules, 2021, 26, 6718.	3.8	11
10	Feature-Based Molecular Networking Analysis of the Metabolites Produced by <i>In Vitro</i> Solid-State Fermentation Reveals Pathways for the Bioconversion of Epigallocatechin Gallate. Journal of Agricultural and Food Chemistry, 2020, 68, 7995-8007.	5.2	23
11	Detoxification of aflatoxin B1 by <i>Stenotrophomonas</i> sp. CW117 and characterization the thermophilic degradation process. Environmental Pollution, 2020, 261, 114178.	7.5	36
12	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
13	Discovery of Neolignan Glycosides with Acetylcholinesterase 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
14	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
15	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
16	Camellimidazole Aâ€™C, Three Methylene-Bridged Dimeric Imidazole Alkaloids from Keemun Black Tea. Organic Letters, 2018, 20, 2672-2675.	4.6	19
17	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
18	One new flavonoid from <i>Solanum rostratum</i> . Natural Product Research, 2017, 31, 1831-1835.	1.8	6

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19	Mass Spectrometry Based Molecular 3D-Cartography of Plant Metabolites. <i>Frontiers in Plant Science</i> , 2017, 8, 429.	3.6	24
20	Differential Contribution of Jasmine Floral Volatiles to the Aroma of Scented Green Tea. <i>Journal of Food Quality</i> , 2017, 2017, 1-10.	2.6	14
21	Novel acetylcholinesterase inhibitors from Zijuan tea and biosynthetic pathway of caffeoylated catechin in tea plant. <i>Food Chemistry</i> , 2017, 237, 1172-1178.	8.2	41
22	Certain (âˆ™)-epigallocatechin-3-gallate (EGCG) auto-oxidation products (EAOPs) retain the cytotoxic activities of EGCG. <i>Food Chemistry</i> , 2016, 204, 218-226.	8.2	73
23	A Novel Multifunctional Compound Camellikaempferoside B Decreases AÎ² Production, Interferes with AÎ² Aggregation, and Prohibits AÎ²-Mediated Neurotoxicity and Neuroinflammation. <i>ACS Chemical Neuroscience</i> , 2016, 7, 505-518.	3.5	29
24	A new anti-proliferative acylated flavonol glycoside from Fuzhuan brick-tea. <i>Natural Product Research</i> , 2016, 30, 2637-2641.	1.8	23
25	Brewing and volatiles analysis of three tea beers indicate a potential interaction between tea components and lager yeast. <i>Food Chemistry</i> , 2016, 197, 161-167.	8.2	22
26	Alpha-tocopherol quinine ameliorates spatial memory deficits by reducing beta-amyloid oligomers, neuroinflammation and oxidative stress in transgenic mice with Alzheimer's disease. <i>Behavioural Brain Research</i> , 2016, 296, 109-117.	2.2	47
27	Novel triterpenoid saponins from residual seed cake of <i>Camellia oleifera</i> Abel. show anti-proliferative activity against tumor cells. <i>FÃ¬toterapÃ¬Ã¢</i> , 2015, 104, 7-13.	2.2	67
28	Changes of major tea polyphenols and production of four new B-ring fission metabolites of catechins from post-fermented Jing-Wei Fu brick tea. <i>Food Chemistry</i> , 2015, 170, 110-117.	8.2	111
29	TMDB: A literature-curated database for small molecular compounds found from tea. <i>BMC Plant Biology</i> , 2014, 14, 243.	3.6	66
30	Fuzhuanins A and B: The B-ring Fission Lactones of Flavan-3-ols from Fuzhuan Brick-Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6982-6990.	5.2	66
31	Total synthesis of 1-oxomiltirone via Suzuki coupling. <i>Natural Products and Bioprospecting</i> , 2013, 3, 117-120.	4.3	8
32	Chinese dark teas: Postfermentation, chemistry and biological activities. <i>Food Research International</i> , 2013, 53, 600-607.	6.2	178
33	A New Norisoprenoid and Other Compounds from Fuzhuan Brick Tea. <i>Molecules</i> , 2012, 17, 3539-3546.	3.8	40
34	Antiseptic Activity and Phenolic Constituents of the Aerial Parts of <i>Vitex negundo</i> var. <i>cannabifolia</i> . <i>Molecules</i> , 2010, 15, 8469-8477.	3.8	37
35	Cerebrosides from the Roots of <i>Serratula chinensis</i> . <i>Molecules</i> , 2006, 11, 677-683.	3.8	21