

Zhonghua Liu

List of Publications by Year in descending order

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Version: 2024-02-01

81
papers

2,529
citations

236925

25
h-index

223800

46
g-index

83
all docs

83
docs citations

83
times ranked

1966
citing authors

#	ARTICLE	IF	CITATIONS
1	Digestion under saliva, simulated gastric and small intestinal conditions and fermentation in vitro by human intestinal microbiota of polysaccharides from Fuzhuan brick tea. <i>Food Chemistry</i> , 2018, 244, 331-339.	8.2	280
2	Fuzhuan Brick Tea Polysaccharides Attenuate Metabolic Syndrome in High-Fat Diet Induced Mice in Association with Modulation in the Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2783-2795.	5.2	166
3	Dynamic changes in catechin levels and catechin biosynthesis-related gene expression in albino tea plants (<i>Camellia sinensis</i> L.). <i>Plant Physiology and Biochemistry</i> , 2013, 71, 132-143.	5.8	122
4	Structural characterization and evaluation of the antioxidant activities of polysaccharides extracted from Qingzhuan brick tea. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 768-775.	7.5	104
5	Proteomic analysis of young leaves at three developmental stages in an albino tea cultivar. <i>Proteome Science</i> , 2011, 9, 44.	1.7	97
6	Biochemical Components Associated With Microbial Community Shift During the Pile-Fermentation of Primary Dark Tea. <i>Frontiers in Microbiology</i> , 2018, 9, 1509.	3.5	78
7	Evaluation of chemical property, cytotoxicity and antioxidant activity in vitro and in vivo of polysaccharides from Fuzhuan brick teas. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 120-127.	7.5	70
8	Shifts in diversity and function of the bacterial community during the manufacture of Fu brick tea. <i>Food Microbiology</i> , 2019, 80, 70-76.	4.2	68
9	UPLC-MS/MS-based widely targeted metabolomic analysis reveals the effect of solid-state fermentation with <i>Eurotium cristatum</i> on the dynamic changes in the metabolite profile of dark tea. <i>Food Chemistry</i> , 2022, 378, 131999.	8.2	62
10	Dynamic changes in the metabolite profile and taste characteristics of Fu brick tea during the manufacturing process. <i>Food Chemistry</i> , 2021, 344, 128576.	8.2	59
11	Purified fraction of polysaccharides from Fuzhuan brick tea modulates the composition and metabolism of gut microbiota in anaerobic fermentation in vitro. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 858-870.	7.5	58
12	Prooxidant Effects of Epigallocatechin-3-Gallate in Health Benefits and Potential Adverse Effect. <i>Oxidative Medicine and Cellular Longevity</i> , 2020, 2020, 1-14.	4.0	56
13	Advances in physiological functions and mechanisms of (âˆ“)epicatechin. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 211-233.	10.3	54
14	Tea Polysaccharides as Potential Therapeutic Options for Metabolic Diseases. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5350-5360.	5.2	48
15	Research progress of black tea thearubigins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1556-1566.	10.3	47
16	Antibiotics-induced perturbations in gut microbial diversity influence metabolic phenotypes in a murine model of high-fat diet-induced obesity. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 5269-5283.	3.6	43
17	Physiological and biochemical responses of tea seedlings (<i>Camellia sinensis</i>) to simulated acid rain conditions. <i>Ecotoxicology and Environmental Safety</i> , 2020, 192, 110315.	6.0	42
18	Neuroprotective Effects of Theaflavins Against Oxidative Stress-Induced Apoptosis in PC12 Cells. <i>Neurochemical Research</i> , 2016, 41, 3364-3372.	3.3	40

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19	Dynamic changes of metabolic profile and taste quality during the long-term aging of Qingzhuang Tea: The impact of storage age. <i>Food Chemistry</i> , 2021, 359, 129953.	8.2	40
20	The Quality Control of Tea by Near-Infrared Reflectance (NIR) Spectroscopy and Chemometrics. <i>Journal of Spectroscopy</i> , 2019, 2019, 1-11.	1.3	36
21	Anti-melanogenic effects of epigallocatechin-3-gallate (EGCG), epicatechin-3-gallate (ECG) and gallic acid-3-O-gallate (GCG) via down-regulation of cAMP/CREB /MITF signaling pathway in B16F10 melanoma cells. <i>Food and Nutrition Research</i> , 2020, 145, 104634.	2.2	35
22	L-Theanine affects intestinal mucosal immunity by regulating short-chain fatty acid metabolism under dietary fiber feeding. <i>Food and Function</i> , 2020, 11, 8369-8379.	4.6	32
23	Structural Characterization and Immunostimulatory Activity of Heteropolysaccharides from Fuzhuang Brick Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1368-1378.	5.2	32
24	Metabolomics analysis of <i>Camellia sinensis</i> with respect to harvesting time. <i>Food Research International</i> , 2020, 128, 108814.	6.2	31
25	Enhanced Antiarthritic Efficacy by Nanoparticles of (âˆš)-Epigallocatechin Gallate-â€œGlucosamineâ€œCasein. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6476-6486.	5.2	30
26	Catechins enhance skeletal muscle performance. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 515-528.	10.3	29
27	Molecular Characterization of WRKY Transcription Factors That Act as Negative Regulators of O-Methylated Catechin Biosynthesis in Tea Plants (<i>Camellia sinensis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11234-11243.	5.2	25
28	Comparing characteristic aroma components of bead-shaped green teas from different regions using headspace solid-phase microextraction and gas chromatography-mass spectrometry/olfactometry combined with chemometrics. <i>European Food Research and Technology</i> , 2020, 246, 1703-1714.	3.3	25
29	Dynamic changes in the aroma profile of Qingzhuang tea during its manufacture. <i>Food Chemistry</i> , 2022, 375, 131847.	8.2	25
30	Jasmine Tea Attenuates Chronic Unpredictable Mild Stress-Induced Depressive-like Behavior in Rats via the Gut-Brain Axis. <i>Nutrients</i> , 2022, 14, 99.	4.1	25
31	A Comparative Proteomic Analysis of the Buds and the Young Expanding Leaves of the Tea Plant (<i>Camellia sinensis</i> L.). <i>International Journal of Molecular Sciences</i> , 2015, 16, 14007-14038.	4.1	24
32	Responses of Microbial Communities and Interaction Networks to Different Management Practices in Tea Plantation Soils. <i>Sustainability</i> , 2019, 11, 4428.	3.2	24
33	Analysis of Young Shoots of â€œAnji Baichaâ€œ (<i>Camellia sinensis</i>) at Three Developmental Stages Using Nontargeted LC-MS-Based Metabolomics. <i>Journal of Food Science</i> , 2019, 84, 1746-1757.	3.1	24
34	The R2R3-MYB transcription factor CsMYB73 negatively regulates L-Theanine biosynthesis in tea plants (<i>Camellia sinensis</i> L.). <i>Plant Science</i> , 2020, 298, 110546.	3.6	24
35	Characterization of key aroma compounds and core functional microorganisms in different aroma types of Liupao tea. <i>Food Research International</i> , 2022, 152, 110925.	6.2	24
36	Effects of polysaccharides from Fuzhuang brick tea on immune function and gut microbiota of cyclophosphamide-treated mice. <i>Journal of Nutritional Biochemistry</i> , 2022, 101, 108947.	4.2	24

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37	A critical review of Fuzhuan brick tea: processing, chemical constituents, health benefits and potential risk. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5447-5464.	10.3	24
38	Immunomodulatory activity of polysaccharides from the mycelium of <i>Aspergillus cristatus</i> , isolated from Fuzhuan brick tea, associated with the regulation of intestinal barrier function and gut microbiota. <i>Food Research International</i> , 2022, 152, 110901.	6.2	23
39	Study on the key volatile compounds and aroma quality of jasmine tea with different scenting technology. <i>Food Chemistry</i> , 2022, 385, 132718.	8.2	23
40	Preparation of theasinensin A and theasinensin B and exploration of their inhibitory mechanism on α -glucosidase. <i>Food and Function</i> , 2020, 11, 3527-3538.	4.6	22
41	Biofunctional hydrogel with antibacterial and anti-inflammatory dual properties to combat with burn wound infection. <i>Bioengineering and Translational Medicine</i> , 2023, 8, .	7.1	22
42	The metabolic regulation of Fuzhuan brick tea in high-fat diet-induced obese mice and the potential contribution of gut microbiota. <i>Food and Function</i> , 2022, 13, 356-374.	4.6	20
43	Theanine regulates glutamine metabolism and immune function by binding to cannabinoid receptor 1. <i>Food and Function</i> , 2021, 12, 5755-5769.	4.6	19
44	Development and Validation of an Analytical Method Based on HPLC-ELSD for the Simultaneous Determination of Rosmarinic Acid, Carnosol, Carnosic Acid, Oleanolic Acid and Ursolic Acid in Rosemary. <i>Molecules</i> , 2019, 24, 323.	3.8	18
45	New Acylglycosides Flavones from Fuzhuan Brick Tea and Simulation Analysis of Their Bioactive Effects. <i>International Journal of Molecular Sciences</i> , 2019, 20, 494.	4.1	18
46	Theaflavin Promotes Mitochondrial Abundance and Glucose Absorption in Myotubes by Activating the CaMKK2-AMPK Signal Axis via Calcium-Ion Influx. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8144-8159.	5.2	18
47	Research progress of epigallocatechin-3-gallate (EGCG) on anti-pathogenic microbes and immune regulation activities. <i>Food and Function</i> , 2021, 12, 9607-9619.	4.6	17
48	Effects of electrostatic spray drying on the sensory qualities, aroma profile and microstructural features of instant Pu-erh tea. <i>Food Chemistry</i> , 2022, 373, 131546.	8.2	17
49	Proteomic analysis of the inhibitory effect of epigallocatechin gallate on lipid accumulation in human HepG2 cells. <i>Proteome Science</i> , 2013, 11, 32.	1.7	16
50	Role and mechanism of catechin in skeletal muscle cell differentiation. <i>Journal of Nutritional Biochemistry</i> , 2019, 74, 108225.	4.2	16
51	Anti-inflammatory and gut microbiota modulatory effects of polysaccharides from Fuzhuan brick tea on colitis in mice induced by dextran sulfate sodium. <i>Food and Function</i> , 2022, 13, 649-663.	4.6	16
52	Instant Dark Tea Alleviates Hyperlipidaemia in High-Fat Diet-Fed Rat: From Molecular Evidence to Redox Balance and Beyond. <i>Frontiers in Nutrition</i> , 2022, 9, 819980.	3.7	16
53	Pu-erh Tea Restored Circadian Rhythm Disruption by Regulating Tryptophan Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5610-5623.	5.2	16
54	An Aqueous Asymmetric Supercapacitor Based on Activated Carbon and Tungsten Trioxide Nanowire Electrodes. <i>Chinese Journal of Chemistry</i> , 2017, 35, 61-66.	4.9	14

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55	Nano-Strategies for Enhancing the Bioavailability of Tea Polyphenols: Preparation, Applications, and Challenges. <i>Foods</i> , 2022, 11, 387.	4.3	14
56	Inhibitory Effects of Six Types of Tea on Aging and High-Fat Diet-Related Amyloid Formation Activities. <i>Antioxidants</i> , 2021, 10, 1513.	5.1	13
57	Mechanisms of Nitric Oxide in the Regulation of Chilling Stress Tolerance in <i>Camellia sinensis</i> . <i>Horticulturae</i> , 2021, 7, 410.	2.8	13
58	Enhanced SDC-assisted digestion coupled with lipid chromatography-tandem mass spectrometry for shotgun analysis of membrane proteome. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 1002, 144-151.	2.3	12
59	Separation of catechins and O-methylated (âˆ²)-epigallocatechin gallate using polyamide thin-layer chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1017-1018, 221-225.	2.3	12
60	Feasibility of polyethylene film as both supporting material for transfer and target substrate for flexible strain sensor of CVD graphene grown on Cu foil. <i>RSC Advances</i> , 2017, 7, 48333-48340.	3.6	12
61	Carbon and Nitrogen Metabolism Are Jointly Regulated During Shading in Roots and Leaves of <i>Camellia Sinensis</i> . <i>Frontiers in Plant Science</i> , 2022, 13, 894840.	3.6	11
62	Genome-wide identification and characterization of phosphate transporter gene family members in tea plants (<i>Camellia sinensis</i> L. O. kuntze) under different selenite levels. <i>Plant Physiology and Biochemistry</i> , 2021, 166, 668-676.	5.8	10
63	Tea Polyphenols Attenuates Inflammation via Reducing Lipopolysaccharides Level and Inhibiting TLR4/NF-Î²B Pathway in Obese Mice. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 105-111.	3.2	10
64	Analysis of Volatile Components of Jasmine and Jasmine Tea during Scenting Process. <i>Molecules</i> , 2022, 27, 479.	3.8	9
65	Theaflavin Promotes Myogenic Differentiation by Regulating the Cell Cycle and Surface Mechanical Properties of C2C12 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9978-9992.	5.2	8
66	Transcriptomic and biochemical analysis reveal differential regulatory mechanisms of photosynthetic pigment and characteristic secondary metabolites between high amino acids green-leaf and albino tea cultivars. <i>Scientia Horticulturae</i> , 2022, 295, 110823.	3.6	8
67	Electrostatically self-assembled filamentous sodium alginate/Î¼-polylysine fiber with antibacterial, bioadhesion and biocompatible in suturing wound. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 1-11.	7.5	8
68	Theanine Improves High-Dose Epigallocatechin-3-Gallate-Induced Lifespan Reduction in <i>Caenorhabditis elegans</i> . <i>Foods</i> , 2021, 10, 1404.	4.3	7
69	Identification and expression profiling of MYB transcription factors related to l-theanine biosynthesis in <i>Camellia sinensis</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 164, 4306-4317.	7.5	6
70	Chemical synthesis of the <i>Pseudomonas aeruginosa</i> O11 O-antigen trisaccharide based on neighboring electron-donating effect. <i>Journal of Carbohydrate Chemistry</i> , 2020, 39, 374-397.	1.1	6
71	Transcriptomics analysis reveals the signal transduction mechanism of brassinolides in tea leaves and its regulation on the growth and development of <i>Camellia sinensis</i> . <i>BMC Genomics</i> , 2022, 23, 29.	2.8	6
72	Isolation of Dihydroartemisinic Acid from <i>Artemisia annua</i> L. By-Product by Combining Ultrasound-Assisted Extraction with Response Surface Methodology. <i>Chemical and Pharmaceutical Bulletin</i> , 2017, 65, 746-753.	1.3	5

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73	Effect of fermentation time and temperature on the of polyphenol compounds change of different Congou black tea. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15844.	2.0	5
74	Identification, Molecular Characteristic, and Expression Analysis of PIFs Related to Chlorophyll Metabolism in Tea Plant (<i>Camellia sinensis</i>). <i>International Journal of Molecular Sciences</i> , 2021, 22, 10949.	4.1	4
75	Determination of dihydroartemisinic acid in <i>Artemisia annua</i> L. by gas chromatography with flame ionization detection. <i>Biomedical Chromatography</i> , 2017, 31, e3824.	1.7	3
76	Salting-out re-distillation combined with sensory-directed analysis to recover odor-active compounds for improving the flavor quality of instant Pu-erh tea. <i>Food Chemistry: X</i> , 2022, 14, 100310.	4.3	3
77	Modification and Validation of a High-Performance Liquid Chromatography Method for Quantification of Huperzine A in <i>Huperzia Crispata</i> . <i>Journal of AOAC INTERNATIONAL</i> , 2010, 93, 1428-1435.	1.5	2
78	Comparative Transcriptome Analysis of <i>Agrobacterium tumefaciens</i> Reveals the Molecular Basis for the Recalcitrant Genetic Transformation of <i>Camellia sinensis</i> L.. <i>Biomolecules</i> , 2022, 12, 688.	4.0	2
79	Preparative Separation of High-Purity Dihydroartemisinic Acid from Artemisinin Production Waste by Combined Chromatography. <i>Chemical and Pharmaceutical Bulletin</i> , 2018, 66, 319-326.	1.3	1
80	Growth of Ordered Graphene Ribbons by Sublimation Epitaxy. <i>Crystals</i> , 2018, 8, 449.	2.2	0
81	Development and Application of a Fast Gas Chromatographic Method Offer New Insights into l-theanine Production Regulation in <i>Camellia sinensis</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11142-11150.	5.2	0