

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 | 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 |
| 2 | Bio-functional 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 8 | 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 |
| 9 | Electrostatically self-assembled filamentous sodium alginate/̢-polylysine fiber with antibacterial, bioadhesion and biocompatible in suturing wound. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 1-11. | 7.5 | 8 |
| 10 | Dynamic changes in the aroma profile of Qingzhuan tea during its manufacture. <i>Food Chemistry</i> , 2022, 375, 131847. | 8.2 | 25 |
| 11 | Analysis of Volatile Components of Jasmine and Jasmine Tea during Scenting Process. <i>Molecules</i> , 2022, 27, 479. | 3.8 | 9 |
| 12 | Nano-Strategies for Enhancing the Bioavailability of Tea Polyphenols: Preparation, Applications, and Challenges. <i>Foods</i> , 2022, 11, 387. | 4.3 | 14 |
| 13 | 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 |
| 14 | Effects of polysaccharides from Fuzhuan brick tea on immune function and gut microbiota of cyclophosphamide-treated mice. <i>Journal of Nutritional Biochemistry</i> , 2022, 101, 108947. | 4.2 | 24 |
| 15 | UPLC-QQQ-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 |
| 16 | Tea Polyphenols Attenuates Inflammation via Reducing Lipopolysaccharides Level and Inhibiting TLR4/NF-̢B Pathway in Obese Mice. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 105-111. | 3.2 | 10 |
| 17 | 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 |
| 18 | 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 |

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|----|---|------|-----------|
| 19 | 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 |
| 20 | 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 |
| 21 | 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 |
| 22 | 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 |
| 23 | 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 |
| 24 | Research progress of black tea thearubigins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1556-1566. | 10.3 | 47 |
| 25 | 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 |
| 26 | 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 |
| 27 | <sc>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 |
| 28 | Structural Characterization and Immunostimulatory Activity of Heteropolysaccharides from Fuzhuan Brick Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1368-1378. | 5.2 | 32 |
| 29 | Theanine Improves High-Dose Epigallocatechin-3-Gallate-Induced Lifespan Reduction in <i>Caenorhabditis elegans</i> . <i>Foods</i> , 2021, 10, 1404. | 4.3 | 7 |
| 30 | 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 |
| 31 | 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 |
| 32 | 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 |
| 33 | 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 |
| 34 | 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 |
| 35 | Dynamic changes of metabolic profile and taste quality during the long-term aging of Qingzhuan Tea: The impact of storage age. <i>Food Chemistry</i> , 2021, 359, 129953. | 8.2 | 40 |
| 36 | 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 |

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|----|---|------|-----------|
| 37 | 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 |
| 38 | 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 |
| 39 | Catechins enhance skeletal muscle performance. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 515-528. | 10.3 | 29 |
| 40 | Metabolomics analysis of <i>Camellia sinensis</i> with respect to harvesting time. <i>Food Research International</i> , 2020, 128, 108814. | 6.2 | 31 |
| 41 | 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 |
| 42 | 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 |
| 43 | 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 |
| 44 | 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 |
| 45 | 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 |
| 46 | 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 |
| 47 | 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 |
| 48 | 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 |
| 49 | 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 |
| 50 | Anti-melanogenic effects of epigallocatechin-3-gallate (EGCG), epicatechin-3-gallate (ECG) and gallic acid (GA) via down-regulation of cAMP/CREB/MITF signaling pathway in B16F10 melanoma cells. <i>Journal of Cellular Biochemistry</i> , 2020, 145, 104634. | 2.2 | 35 |
| 51 | 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 |
| 52 | Responses of Microbial Communities and Interaction Networks to Different Management Practices in Tea Plantation Soils. <i>Sustainability</i> , 2019, 11, 4428. | 3.2 | 24 |
| 53 | Role and mechanism of catechin in skeletal muscle cell differentiation. <i>Journal of Nutritional Biochemistry</i> , 2019, 74, 108225. | 4.2 | 16 |
| 54 | 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 |

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|----|---|-----|-----------|
| 55 | 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 |
| 56 | 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 |
| 57 | Analysis of Young Shoots of "Anji Baicha"™ (<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 |
| 58 | Enhanced Antiarthritic Efficacy by Nanoparticles of (-)-Epigallocatechin Gallate-β-Glucosamine-Casein. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6476-6486. | 5.2 | 30 |
| 59 | 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 |
| 60 | Tea Polysaccharides as Potential Therapeutic Options for Metabolic Diseases. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5350-5360. | 5.2 | 48 |
| 61 | 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 |
| 62 | 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 |
| 63 | 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 |
| 64 | 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 |
| 65 | 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 |
| 66 | Growth of Ordered Graphene Ribbons by Sublimation Epitaxy. <i>Crystals</i> , 2018, 8, 449. | 2.2 | 0 |
| 67 | 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 |
| 68 | 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 |
| 69 | 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 |
| 70 | 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 |
| 71 | 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 |
| 72 | 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 |

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|----|--|-----|-----------|
| 73 | 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 |
| 74 | Neuroprotective Effects of Theaflavins Against Oxidative Stress-Induced Apoptosis in PC12 Cells. <i>Neurochemical Research</i> , 2016, 41, 3364-3372. | 3.3 | 40 |
| 75 | Separation of catechins and O-methylated (â²)-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 |
| 76 | 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 |
| 77 | 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 |
| 78 | 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 |
| 79 | 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 |
| 80 | Proteomic analysis of young leaves at three developmental stages in an albino tea cultivar. <i>Proteome Science</i> , 2011, 9, 44. | 1.7 | 97 |
| 81 | 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 |