

# Wei Cao

## List of Publications by Year in descending order

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93  
papers

3,614  
citations

126907

33  
h-index

155660

55  
g-index

94  
all docs

94  
docs citations

94  
times ranked

4291  
citing authors

#	ARTICLE	IF	CITATIONS
1	Mitigation of DSS-Induced Colitis Potentially via Th1/Th2 Cytokine and Immunological Function Balance Induced by Phenolic-Enriched Buckwheat ( <i>Fagopyrum esculentum</i> Moench) Bee Pollen Extract. <i>Foods</i> , 2022, 11, 1293.	4.3	1
2	Beneficial effects of <i>Gynostemma pentaphyllum</i> honey paste on obesity via counteracting oxidative stress and inflammation: An exploration of functional food developed from two independent foods rich in saponins and phenolics. <i>Food Research International</i> , 2022, 157, 111483.	6.2	6
3	Evaluation of physicochemical properties of Qinling <i>Apis cerana</i> honey and the antimicrobial activity of the extract against <i>Salmonella Typhimurium</i> LT2 in vitro and in vivo. <i>Food Chemistry</i> , 2021, 337, 127774.	8.2	17
4	Molecular Mechanism of Mature Honey Formation by GC-MS- and LC-MS-Based Metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3362-3370.	5.2	13
5	Bee Pollen: Current Status and Therapeutic Potential. <i>Nutrients</i> , 2021, 13, 1876.	4.1	77
6	Impact of <i>Camellia japonica</i> Bee Pollen Polyphenols on Hyperuricemia and Gut Microbiota in Potassium Oxonate-Induced Mice. <i>Nutrients</i> , 2021, 13, 2665.	4.1	41
7	ICP-MS-based ionomics method for discriminating the geographical origin of honey of <i>Apis cerana</i> Fabricius. <i>Food Chemistry</i> , 2021, 354, 129568.	8.2	11
8	Identification of acacia honey treated with macroporous adsorption resins using HPLC-ECD and chemometrics. <i>Food Chemistry</i> , 2020, 309, 125656.	8.2	19
9	Method for identifying acacia honey adulterated by resin absorption: HPLC-ECD coupled with chemometrics. <i>LWT - Food Science and Technology</i> , 2020, 118, 108863.	5.2	13
10	Identification and quantitation of bioactive components from honeycomb ( <i>Nidus Vespa</i> ). <i>Food Chemistry</i> , 2020, 314, 126052.	8.2	19
11	A Novel Chinese Honey from <i>Amorpha fruticosa</i> L.: Nutritional Composition and Antioxidant Capacity In Vitro. <i>Molecules</i> , 2020, 25, 5211.	3.8	17
12	Spectroscopy characterization, theoretical study and antioxidant activities of the flavonoids-Pb(II) complexes. <i>Journal of Molecular Structure</i> , 2020, 1209, 127919.	3.6	22
13	Jujube honey induces apoptosis in human hepatocellular carcinoma HepG2 cell via DNA damage, p53 expression, and caspase activation. <i>Journal of Food Biochemistry</i> , 2019, 43, e12998.	2.9	16
14	Facile controlled synthesis of AuPd and AuPt bimetallic nanocrystals for enhanced electrocatalytic sensing. <i>Sensors and Actuators B: Chemical</i> , 2019, 298, 126724.	7.8	20
15	Discrimination of Natural Mature Acacia Honey Based on Multi-Physicochemical Parameters Combined with Chemometric Analysis. <i>Molecules</i> , 2019, 24, 2674.	3.8	11
16	Bioactive Constituents of <i>F. esculentum</i> Bee Pollen and Quantitative Analysis of Samples Collected from Seven Areas by HPLC. <i>Molecules</i> , 2019, 24, 2705.	3.8	19
17	Characterization of Novel Protein Component as Marker for Floral Origin of Jujube ( <i>Ziziphus</i> ) Tj ETQq1 1 0.784314 rgBT / Overlock 10	5.2	12
18	Host Genotype and Precipitation Influence of Fungal Endophyte Symbiosis and Mycotoxin Abundance in a Locoweed. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5285.	4.1	7

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19	Honey Polyphenols Ameliorate DSS-Induced Ulcerative Colitis via Modulating Gut Microbiota in Rats. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900638.	3.3	73
20	Nitrogen Doped Carbon Dots Derived from Natural Seeds and Their Application for Electrochemical Sensing. <i>Journal of the Electrochemical Society</i> , 2019, 166, B56-B62.	2.9	45
21	Controlled synthesis of Au@Pd core-shell nanocomposites and their application for electrochemical sensing of hydroquinone. <i>Talanta</i> , 2019, 198, 78-85.	5.5	40
22	Complexation of luteolin with lead (II): Spectroscopy characterization and theoretical researches. <i>Journal of Inorganic Biochemistry</i> , 2019, 193, 25-30.	3.5	19
23	NiCo <sub>2</sub> O <sub>4</sub> Nanorods Decorated MoS <sub>2</sub> Nanosheets Synthesized from Deep Eutectic Solvents and Their Application for Electrochemical Sensing of Glucose in Red Wine and Honey. <i>Journal of the Electrochemical Society</i> , 2019, 166, H404-H411.	2.9	22
24	Rape bee pollen alleviates dextran sulfate sodium (DSS)-induced colitis by neutralizing IL-1 $\beta$ and regulating the gut microbiota in mice. <i>Food Research International</i> , 2019, 122, 241-251.	6.2	41
25	Point-of-care monitoring of intracellular glutathione and serum triglyceride levels using a versatile personal glucose meter. <i>Analytical Methods</i> , 2019, 11, 1849-1856.	2.7	3
26	Effects of honey-extracted polyphenols on serum antioxidant capacity and metabolic phenotype in rats. <i>Food and Function</i> , 2019, 10, 2347-2358.	4.6	29
27	Ultrathin 2D metal-organic framework (nanosheets and nanofilms)-based 2D hybrid nanostructures as biomimetic enzymes and supercapacitors. <i>Journal of Materials Chemistry A</i> , 2019, 7, 9086-9098.	10.3	117
28	Impact of Schisandra Chinensis Bee Pollen on Nonalcoholic Fatty Liver Disease and Gut Microbiota in High Fat Diet Induced Obese Mice. <i>Nutrients</i> , 2019, 11, 346.	4.1	32
29	Hepatoprotective Effects of the Honey of <i>Apis cerana Fabricius</i> on Bromobenzene-Induced Liver Damage in Mice. <i>Journal of Food Science</i> , 2018, 83, 509-516.	3.1	16
30	Determination of three flavor enhancers using HPLC-ECD and its application in detecting adulteration of honey. <i>Analytical Methods</i> , 2018, 10, 743-748.	2.7	18
31	Use of isoquinoline alkaloids as markers for identification of honey and pollen from <i>Macleaya cordata</i> (Willd.) R. Br. <i>Journal of Food Composition and Analysis</i> , 2018, 66, 237-243.	3.9	12
32	Novel electrochemical sensing platform for ultrasensitive detection of cardiac troponin I based on aptamer-MoS <sub>2</sub> nanoconjugates. <i>Biosensors and Bioelectronics</i> , 2018, 113, 142-147.	10.1	72
33	Melatonin treatment reduces chilling injury in peach fruit through its regulation of membrane fatty acid contents and phenolic metabolism. <i>Food Chemistry</i> , 2018, 245, 659-666.	8.2	202
34	Determination and distribution of biogenic amines in bee pollen. <i>International Journal of Food Science and Technology</i> , 2018, 53, 166-173.	2.7	4
35	Simultaneous Determination of Nitroimidazoles and Quinolones in Honey by Modified QuEChERS and LC-MS/MS Analysis. <i>International Journal of Analytical Chemistry</i> , 2018, 2018, 1-12.	1.0	19
36	The effects of different thermal treatments on amino acid contents and chemometric-based identification of overheated honey. <i>LWT - Food Science and Technology</i> , 2018, 96, 133-139.	5.2	34

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37	Preparation of one dimensional silver nanowire/nickel-cobalt layered double hydroxide and its electrocatalysis of glucose. <i>Journal of Electroanalytical Chemistry</i> , 2018, 823, 315-321.	3.8	47
38	Hepatoprotective standardized EtOHâ€“water extract of the leaves of <i>Ziziphus jujuba</i> . <i>Food and Function</i> , 2017, 8, 816-822.	4.6	20
39	A modified FOX-1 method for Micro-determination of hydrogen peroxide in honey samples. <i>Food Chemistry</i> , 2017, 237, 225-231.	8.2	25
40	The Protective Effect of Whole Honey and Phenolic Extract on Oxidative DNA Damage in Mice Lymphocytes Using Comet Assay. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 388-395.	3.2	25
41	Antioxidant and hepatoprotective effects of <i>A. cerana</i> honey against acute alcohol-induced liver damage in mice. <i>Food Research International</i> , 2017, 101, 35-44.	6.2	34
42	Identification of botanical origin of Chinese unifloral honeys by free amino acid profiles and chemometric methods. <i>Journal of Pharmaceutical Analysis</i> , 2017, 7, 317-323.	5.3	47
43	Effects of 24-epibrassinolide on enzymatic browning and antioxidant activity of fresh-cut lotus root slices. <i>Food Chemistry</i> , 2017, 217, 45-51.	8.2	89
44	Hepatoprotective standardized EtOHâ€“water extract from the seeds of <i>Fraxinus rhynchophylla</i> Hance. <i>Journal of Traditional and Complementary Medicine</i> , 2017, 7, 158-164.	2.7	17
45	Determination of Synthetic Phenolic Antioxidants in Vegetable Oil and Oil-Enriched Foods by High-Performance Liquid Chromatography with Electrochemical Detection. <i>Analytical Letters</i> , 2017, 50, 607-616.	1.8	5
46	Rapid Determination of Major Compounds in the Ethanol Extract of Geopropolis from Malaysian Stingless Bees, <i>Heterotrigona itama</i> , by UHPLC-Q-TOF/MS and NMR. <i>Molecules</i> , 2017, 22, 1935.	3.8	19
47	Preparation and Characterization of Breathable Hemostatic Hydrogel Dressings and Determination of Their Effects on Full-Thickness Defects. <i>Polymers</i> , 2017, 9, 727.	4.5	45
48	Extraction Optimization of Polyphenols from Waste Kiwi Fruit Seeds ( <i>Actinidia chinensis</i> Planch.) and Evaluation of Its Antioxidant and Anti-Inflammatory Properties. <i>Molecules</i> , 2016, 21, 832.	3.8	40
49	Photoelectrochemical stability improvement of cuprous oxide (Cu <sub>2</sub> O) thin films in aqueous solution. <i>International Journal of Energy Research</i> , 2016, 40, 112-123.	4.5	33
50	Melatonin treatment delays postharvest senescence and regulates reactive oxygen species metabolism in peach fruit. <i>Postharvest Biology and Technology</i> , 2016, 118, 103-110.	6.0	282
51	Effect of 24-epibrassinolide on chilling injury of peach fruit in relation to phenolic and proline metabolisms. <i>Postharvest Biology and Technology</i> , 2016, 111, 390-397.	6.0	136
52	Changes in phenolic compounds and their antioxidant capacities in jujube ( <i>Ziziphus jujuba</i> Miller) during three edible maturity stages. <i>LWT - Food Science and Technology</i> , 2016, 66, 56-62.	5.2	117
53	Identification of monofloral honeys using HPLCâ€“ECD and chemometrics. <i>Food Chemistry</i> , 2016, 194, 167-174.	8.2	68
54	Buckwheat Honey Attenuates Carbon Tetrachloride-Induced Liver and DNA Damage in Mice. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-10.	1.2	21

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55	Chromatographic ECD fingerprints combined with a chemometric method used for the identification of three light-coloured unifloral honeys. <i>Analytical Methods</i> , 2015, 7, 8393-8401.	2.7	8
56	Rapid Screening of Multiclass Syrup Adulterants in Honey by Ultrahigh-Performance Liquid Chromatography/Quadrupole Time of Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6614-6623.	5.2	47
57	Antioxidant and hepatoprotective activity of vitex honey against paracetamol induced liver damage in mice. <i>Food and Function</i> , 2015, 6, 2339-2349.	4.6	22
58	Controllable Morphology and Conductivity of Electrodeposited Cu <sub>2</sub> O Thin Film: Effect of Surfactants. <i>ACS Applied Materials &amp; Interfaces</i> , 2014, 6, 22534-22543.	8.0	82
59	Stability of nitrofurans residues during honey processing and nitrofurans removal by macroporous adsorption resins. <i>Food Chemistry</i> , 2014, 162, 110-116.	8.2	18
60	Antioxidant activities and phenolic compounds of date plum persimmon ( <i>Diospyros lotus</i> L.) fruits. <i>Journal of Food Science and Technology</i> , 2014, 51, 950-956.	2.8	61
61	Antioxidant properties of jujube honey and its protective effects against chronic alcohol-induced liver damage in mice. <i>Food and Function</i> , 2014, 5, 900.	4.6	44
62	Extraction Optimization and Functional Properties of Proteins from Kiwi Fruit ( <i>Actinidia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 Td	3.0	18
63	Identification of Acacia Honey Adulteration with Rape Honey Using Liquid Chromatography-Electrochemical Detection and Chemometrics. <i>Food Analytical Methods</i> , 2014, 7, 2003-2012.	2.6	59
64	Effect of 24-epibrassinolide treatment on the metabolism of eggplant fruits in relation to development of pulp browning under chilling stress. <i>Journal of Food Science and Technology</i> , 2014, 52, 3394-401.	2.8	34
65	Label-free electrogenerated chemiluminescence biosensing method for trace bleomycin detection based on a Ru(phen) <sub>3</sub> hairpin DNA composite film electrode. <i>Biosensors and Bioelectronics</i> , 2013, 44, 177-182.	10.1	41
66	Jujube Honey from China: Physicochemical Characteristics and Mineral Contents. <i>Journal of Food Science</i> , 2013, 78, C387-94.	3.1	35
67	Development of a HPLC-ECD method for the simultaneous determination of three synthetic estrogens in milk. <i>Analytical Methods</i> , 2013, 5, 2822.	2.7	7
68	Antioxidant and hepatoprotective effects of Schisandra chinensis pollen extract on CCl <sub>4</sub> -induced acute liver damage in mice. <i>Food and Chemical Toxicology</i> , 2013, 55, 234-240.	3.6	190
69	Protective effect of extract of <i>Crataegus pinnatifida</i> pollen on DNA damage response to oxidative stress. <i>Food and Chemical Toxicology</i> , 2013, 59, 709-714.	3.6	30
70	Research on the chelation between luteolin and Cr(III) ion through infrared spectroscopy, UV-vis spectrum and theoretical calculations. <i>Journal of Molecular Structure</i> , 2013, 1034, 386-391.	3.6	17
71	Removal of Chloramphenicol by Macroporous Adsorption Resins in Honey: A Novel Approach on Reutilization of Antibiotics Contaminated Honey. <i>Journal of Food Science</i> , 2012, 77, T169-72.	3.1	10
72	Protective effects of buckwheat honey on DNA damage induced by hydroxyl radicals. <i>Food and Chemical Toxicology</i> , 2012, 50, 2766-2773.	3.6	55

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73	Effects of the processing steps on parathion levels during honey production and parathion removal by macroporous adsorption resins. <i>Food Control</i> , 2012, 23, 234-237.	5.5	16
74	Antioxidant compounds from <i>Rosa laevigata</i> fruits. <i>Food Chemistry</i> , 2012, 130, 575-580.	8.2	49
75	Effect of polymerization with paraformaldehyde on thermal reactivity of >300°C fraction from low temperature coal tar. <i>Thermochimica Acta</i> , 2012, 538, 48-54.	2.7	35
76	Distribution of Phenolic Acids in Different Tissues of Jujube and Their Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1288-1292.	5.2	94
77	REACTIVE OXYGEN SPECIES SCAVENGING ACTIVITY AND DNA PROTECTING EFFECT OF FRESH AND NATURALLY FERMENTED COCONUT SAP. <i>Journal of Food Biochemistry</i> , 2011, 35, 1381-1388.	2.9	9
78	LC with Electrochemical Detection for Analysis of Caffeic Acid and Caffeic Acid Phenyl Ester in Propolis. <i>Chromatographia</i> , 2011, 73, 411-414.	1.3	8
79	Simultaneous Determination of Six Phenolic Compounds in Jujube by LC-ECD. <i>Chromatographia</i> , 2010, 71, 703-707.	1.3	31
80	Determination of Thymol and Phenol in Honey by LC with Electrochemical Detection. <i>Chromatographia</i> , 2010, 72, 361-363.	1.3	16
81	Effects of the processing steps on chlorpyrifos levels during honey production. <i>Food Control</i> , 2010, 21, 1497-1499.	5.5	9
82	Antioxidant property of quercetin-Cr(III) complex: The role of Cr(III) ion. <i>Journal of Molecular Structure</i> , 2009, 918, 194-197.	3.6	110
83	Simultaneous determination of four phenolic components in citrus honey by high performance liquid chromatography using electrochemical detection. <i>Food Chemistry</i> , 2009, 114, 1537-1541.	8.2	63
84	Research on the chelation between quercetin and Cr(III) ion by Density Functional Theory (DFT) method. <i>Computational and Theoretical Chemistry</i> , 2008, 860, 40-44.	1.5	36
85	A DFT study of the interaction between butein anion and metal cations (M=Mg <sup>2+</sup> , Cr <sup>2+</sup> , Fe <sup>2+</sup> , and) <i>Tj ETQq1 1 0.784314 rgBT /Overlaid</i> 849, 33-36.	1.5	9
86	Determination of Apigenin by LC with Electrochemical Detection. <i>Chromatographia</i> , 2008, 68, 147-150.	1.3	4
87	Protective effects of ethanolic extracts of buckwheat groats on DNA damage caused by hydroxyl radicals. <i>Food Research International</i> , 2008, 41, 924-929.	6.2	45
88	Anti-Oxidative Constituents of Ethanol Extract from Buckwheat Seeds by HPLC-Electro-Spray MS. <i>Agricultural Sciences in China</i> , 2008, 7, 356-362.	0.6	8
89	Investigating the antioxidant mechanism of violacein by density functional theory method. <i>Computational and Theoretical Chemistry</i> , 2007, 817, 1-4.	1.5	24
90	The ortho hydroxy-amino group: Another choice for synthesizing novel antioxidants. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2006, 16, 3582-3585.	2.2	38

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91	Exploring a possible way to synthesize novel better antioxidants based on vitamin E: A DFT study. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2006, 16, 5874-5877.	2.2	19
92	Removal of Streptomycin from Honey by Cation-exchange Resin. <i>Journal of Residuals Science and Technology</i> , 0, 13, S33-S38.	0.6	0
93	Protective Mechanism of Fagopyrum esculentum Moench. Bee Pollen EtOH Extract Against Type II Diabetes in a High-Fat Diet/Streptozocin-Induced C57BL/6J Mice. <i>Frontiers in Nutrition</i> , 0, 9, .	3.7	4