

Wang Yuliu

List of Publications by Year in descending order

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92
papers

2,478
citations

236925

25
h-index

254184

43
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94
all docs

94
docs citations

94
times ranked

2775
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary trimethylamine N-oxide exacerbates impaired glucose tolerance in mice fed a high fat diet. <i>Journal of Bioscience and Bioengineering</i> , 2014, 118, 476-481.	2.2	259
2	Health benefits of dietary marine DHA/EPA-enriched glycerophospholipids. <i>Progress in Lipid Research</i> , 2019, 75, 100997.	11.6	195
3	Recent advances of molecularly imprinted polymer-based sensors in the detection of food safety hazard factors. <i>Biosensors and Bioelectronics</i> , 2019, 141, 111447.	10.1	111
4	Effects of Astaxanthin and Docosahexaenoic-Acid-Acylated Astaxanthin on Alzheimer's Disease in APP/PS1 Double-Transgenic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4948-4957.	5.2	89
5	Cryo-EM structure of TRPC5 at 2.8-Å... resolution reveals unique and conserved structural elements essential for channel function. <i>Science Advances</i> , 2019, 5, eaaw7935.	10.3	69
6	The effect of a novel photodynamic activation method mediated by curcumin on oyster shelf life and quality. <i>Food Research International</i> , 2016, 87, 204-210.	6.2	64
7	Mass spectrometry-based lipidomics in food science and nutritional health: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2530-2558.	11.7	63
8	Comparative study of DHA-enriched phospholipids and EPA-enriched phospholipids on metabolic disorders in diet-induced obese C57BL/6J mice. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 255-265.	1.5	61
9	DHA-PC and DHA-PS improved Aβ ¹⁻⁴⁰ induced cognitive deficiency uncoupled with an increase in brain DHA in rats. <i>Journal of Functional Foods</i> , 2016, 22, 417-430.	3.4	60
10	Effect of Thermal Processing on Astaxanthin and Astaxanthin Esters in Pacific White Shrimp <i>Litopenaeus setiferus</i> . <i>Journal of Oleo Science</i> , 2015, 64, 243-253.	1.4	48
11	Effects of different fatty acids composition of phosphatidylcholine on brain function of dementia mice induced by scopolamine. <i>Lipids in Health and Disease</i> , 2016, 15, 135.	3.0	48
12	Dietary astaxanthin: an excellent carotenoid with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3019-3045.	10.3	48
13	Isolation and Anti-Fatty Liver Activity of a Novel Cerebroside from the Sea Cucumber <i>Acaudina molpadioides</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2011, 75, 1466-1471.	1.3	47
14	Evaluation of the physicochemical stability and digestibility of microencapsulated esterified astaxanthins using in vitro and in vivo models. <i>Food Chemistry</i> , 2018, 260, 73-81.	8.2	45
15	Influence of molecular structure of astaxanthin esters on their stability and bioavailability. <i>Food Chemistry</i> , 2021, 343, 128497.	8.2	45
16	Comparative lipid profile of four edible shellfishes by UPLC-Triple TOF-MS/MS. <i>Food Chemistry</i> , 2020, 310, 125947.	8.2	44
17	Discrimination of dried sea cucumber (<i>Apostichopus japonicus</i>) products from different geographical origins by sequential windowed acquisition of all theoretical fragment ion mass spectra (SWATH-MS)-based proteomic analysis and chemometrics. <i>Food Chemistry</i> , 2019, 274, 592-602.	8.2	41
18	Thermal stability and oral absorbability of astaxanthin esters from <i>Haematococcus pluvialis</i> in Balb/c mice. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3662-3671.	3.5	41

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19	Neuroprotective Effects of n-3 Polyunsaturated Fatty Acid-Enriched Phosphatidylserine Against Oxidative Damage in PC12 Cells. <i>Cellular and Molecular Neurobiology</i> , 2018, 38, 657-668.	3.3	36
20	Analysis and Comparison of Glucocerebroside Species from Three Edible Sea Cucumbers Using Liquid Chromatographyâ€“Ion Trapâ€“Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12246-12253.	5.2	35
21	Comparative Lipid Profile Analysis of Four Fish Species by Ultraperformance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9423-9431.	5.2	33
22	Astaxanthin n-Octanoic Acid Diester Ameliorates Insulin Resistance and Modulates Gut Microbiota in High-Fat and High-Sucrose Diet-Fed Mice. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2149.	4.1	33
23	Identification of Peptide Biomarkers for Discrimination of Shrimp Species through SWATH-MS-Based Proteomics and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10567-10574.	5.2	32
24	Docosahexaenoic acid-acylated astaxanthin ester exhibits superior performance over non-esterified astaxanthin in preventing behavioral deficits coupled with apoptosis in MPTP-induced mice with Parkinson's disease. <i>Food and Function</i> , 2020, 11, 8038-8050.	4.6	32
25	Sphingolipids in food and their critical roles in human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 462-491.	10.3	31
26	Comparative Study of Different Polar Groups of EPAâ€“Enriched Phospholipids on Ameliorating Memory Loss and Cognitive Deficiency in Aged SAMP8 Mice. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1700637.	3.3	30
27	RECOGNITION AND AVOIDANCE OF ION SOURCEâ€“GENERATED ARTIFACTS IN LIPIDOMICS ANALYSIS. <i>Mass Spectrometry Reviews</i> , 2022, 41, 15-31.	5.4	30
28	A comprehensive review of oyster peptides: Preparation, characterisation and bioactivities. <i>Reviews in Aquaculture</i> , 2022, 14, 120-138.	9.0	29
29	Cerebrosides from Sea Cucumber Protect Against Oxidative Stress in SAMP8 Mice and PC12 Cells. <i>Journal of Medicinal Food</i> , 2017, 20, 392-402.	1.5	24
30	Mechanism of Phospholipid Hydrolysis for Oyster <i>Crassostrea plicatula</i> Phospholipids During Storage Using Shotgun Lipidomics. <i>Lipids</i> , 2017, 52, 1045-1058.	1.7	24
31	Effect of thermal processing towards lipid oxidation and nonâ€“enzymatic browning reactions of Antarctic krill (<i>Euphausia superba</i>) meal. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5257-5268.	3.5	24
32	Hydrophilic Astaxanthin: PEGylated Astaxanthin Fights Diabetes by Enhancing the Solubility and Oral Absorbability. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3649-3655.	5.2	22
33	Dietary Supplementation with Exogenous Sea-Cucumber-Derived Ceramides and Glucosylceramides Alleviates Insulin Resistance in High-Fructose-Diet-Fed Rats by Upregulating the IRS/PI3K/Akt Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9178-9187.	5.2	21
34	Ameliorative effect of vanadyl(IV)â€“ascorbate complex on high-fat high-sucrose diet-induced hyperglycemia, insulin resistance, and oxidative stress in mice. <i>Journal of Trace Elements in Medicine and Biology</i> , 2015, 32, 155-161.	3.0	20
35	The oxidation mechanism of phospholipids in Antarctic krill oil promoted by metal ions. <i>Food Chemistry</i> , 2020, 333, 127448.	8.2	20
36	Changes in the contents of ATP and its related breakdown compounds in various tissues of oyster during frozen storage. <i>Journal of Ocean University of China</i> , 2007, 6, 407-412.	1.2	19

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37	Isolation of cytotoxic glucoerebrosides and long-chain bases from sea cucumber <i>Cucumaria frondosa</i> using high speed counter-current chromatography. <i>Journal of Oleo Science</i> , 2013, 62, 133-142.	1.4	19
38	Comparative Analysis of EPA/DHA-PL Forage and Liposomes in Orotic Acid-Induced Nonalcoholic Fatty Liver Rats and Their Related Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1408-1418.	5.2	19
39	Oxidation evaluation of free astaxanthin and astaxanthin esters in Pacific white shrimp during iced storage and frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2226-2235.	3.5	19
40	Exogenous natural EPA-enriched phosphatidylcholine and phosphatidylethanolamine ameliorate lipid accumulation and insulin resistance α activation of PPAR α / β in mice. <i>Food and Function</i> , 2020, 11, 8248-8258.	4.6	19
41	Purification and identification of α 3 linked sialoglycoprotein and α 6 linked sialoglycoprotein in edible bird's nest. <i>European Food Research and Technology</i> , 2015, 240, 389-397.	3.3	17
42	Structure of Sphingolipids From Sea Cucumber <i>Cucumaria frondosa</i> and Structure-specific Cytotoxicity Against Human HepG2 Cells. <i>Lipids</i> , 2016, 51, 321-334.	1.7	17
43	Effects of dietary glucoerebrosides from sea cucumber on the brain sphingolipid profiles of mouse models of Alzheimer's disease. <i>Food and Function</i> , 2017, 8, 1271-1281.	4.6	17
44	Facile Fabrication of Highly Fluorescent N-Doped Carbon Quantum Dots Using an Ultrasonic-Assisted Hydrothermal Method: Optical Properties and Cell Imaging. <i>ACS Omega</i> , 2021, 6, 32904-32916.	3.5	17
45	The Protective Activities of Dietary Sea Cucumber Cerebrosides against Atherosclerosis through Regulating Inflammation and Cholesterol Metabolism in Male Mice. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800315.	3.3	16
46	Kinetic interactions of nanocomplexes between astaxanthin esters with different molecular structures and α 2-lactoglobulin. <i>Food Chemistry</i> , 2021, 335, 127633.	8.2	16
47	Lipidomics Approach in High-Fat-Diet-Induced Atherosclerosis Dyslipidemia Hamsters: Alleviation Using Ether-Phospholipids in Sea Urchin. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9167-9177.	5.2	16
48	One-Pot Synthesis of Bright Blue Luminescent N-Doped QDs: Optical Properties and Cell Imaging. <i>Nanomaterials</i> , 2021, 11, 2798.	4.1	16
49	Determination of trace vanadium in sea cucumbers by ultrasound-assisted cloud point extraction and graphite furnace atomic absorption spectrometry. <i>International Journal of Environmental Analytical Chemistry</i> , 2015, 95, 258-270.	3.3	15
50	Transport and uptake effects of marine complex lipid liposomes in small intestinal epithelial cell models. <i>Food and Function</i> , 2016, 7, 1904-1914.	4.6	15
51	Fish oil affects the metabolic process of trimethylamine N-oxide precursor through trimethylamine production and flavin-containing monooxygenase activity in male C57BL/6 mice. <i>RSC Advances</i> , 2017, 7, 56655-56661.	3.6	15
52	Plasmalogen attenuates the development of hepatic steatosis and cognitive deficit through mechanism involving p75NTR inhibition. <i>Redox Biology</i> , 2021, 43, 102002.	9.0	15
53	Replenishment of Docosahexaenoic Acid (DHA) in Dietary Deficient Mice Fed DHA in Triglycerides or Phosphatidylcholines After Weaning. <i>Journal of Food Science</i> , 2018, 83, 481-488.	3.1	14
54	Synthesis, stability and bioavailability of astaxanthin succinate diester. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3182-3189.	3.5	14

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55	Ratiometric fluorescent nanosystem based on upconversion nanoparticles for histamine determination in seafood. <i>Food Chemistry</i> , 2022, 390, 133194.	8.2	14
56	Enzymatic synthesis of lysophosphatidylcholine with n-3 polyunsaturated fatty acid from sn-glycero-3-phosphatidylcholine in a solvent-free system. <i>Food Chemistry</i> , 2017, 226, 165-170.	8.2	13
57	Identification of ceramide 2-aminoethylphosphonate molecular species from different aquatic products by NPLC/Q-Exactive-MS. <i>Food Chemistry</i> , 2020, 304, 125425.	8.2	13
58	Influence of oil matrixes on stability, antioxidant activity, bioaccessibility and bioavailability of astaxanthin ester. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1609-1617.	3.5	13
59	Molecular species analysis of monosialogangliosides from sea urchin <i>Strongylocentrotus nudus</i> by RPLC-ESI-MS/MS. <i>Food Chemistry</i> , 2015, 166, 473-478.	8.2	12
60	Eicosapentaenoic Acid-Enriched Phosphatidylcholine Attenuated Hepatic Steatosis Through Regulation of Cholesterol Metabolism in Rats with Nonalcoholic Fatty Liver Disease. <i>Lipids</i> , 2017, 52, 119-127.	1.7	12
61	Long-Term Effects of Docosahexaenoic Acid-Bound Phospholipids and the Combination of Docosahexaenoic Acid-Bound Triglyceride and Egg Yolk Phospholipid on Lipid Metabolism in Mice. <i>Journal of Ocean University of China</i> , 2018, 17, 392-398.	1.2	12
62	Arsenic Speciation of Edible Shrimp by High-Performance Liquid Chromatography-Inductively Coupled Plasma-Mass Spectrometry (HPLC-ICP-MS): Method Development and Health Assessment. <i>Analytical Letters</i> , 2019, 52, 2266-2282.	1.8	12
63	Preparation, characterization and antioxidant activity of astaxanthin esters with different molecular structures. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2576-2583.	3.5	12
64	Hepatoprotective effects of sea cucumber ether-phospholipids against alcohol-induced lipid metabolic dysregulation and oxidative stress in mice. <i>Food and Function</i> , 2022, 13, 2791-2804.	4.6	12
65	Digestion, Absorption, and Metabolism Characteristics of EPA-Enriched Phosphoethanolamine Plasmalogens Based on Gastrointestinal Functions in Healthy Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12786-12795.	5.2	11
66	Recovery of brain DHA-containing phosphatidylserine and ethanolamine plasmalogen after dietary DHA-enriched phosphatidylcholine and phosphatidylserine in SAMP8 mice fed with high-fat diet. <i>Lipids in Health and Disease</i> , 2020, 19, 104.	3.0	11
67	Comparative study on the digestion and absorption characteristics of n-3 LCPUFA-enriched phospholipids in the form of liposomes and emulsions. <i>Food Research International</i> , 2020, 137, 109428.	6.2	11
68	Enrichment, Distribution of Vanadium-Containing Protein in Vanadium-Enriched Sea Cucumber <i>Apostichopus japonicus</i> and the Ameliorative Effect on Insulin Resistance. <i>Biological Trace Element Research</i> , 2016, 171, 167-175.	3.5	10
69	Absorbability of Astaxanthin Was Much Lower in Obese Mice Than in Normal Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11161-11169.	5.2	10
70	Serum pharmacokinetics of choline, trimethylamine, and trimethylamine-N-oxide after oral gavage of phosphatidylcholines with different fatty acid compositions in mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016, 80, 2217-2223.	1.3	9
71	Reaction Specificity of Phospholipase D Prepared from <i>Acinetobacter radioresistens</i> a2 in Transphosphatidylation. <i>Lipids</i> , 2018, 53, 517-526.	1.7	9
72	Characterizing gangliosides in six sea cucumber species by HILIC-ESI-MS/MS. <i>Food Chemistry</i> , 2021, 352, 129379.	8.2	9

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73	Fucoidan isolated from the sea cucumber <i>Acaudina molpadioides</i> improves insulin resistance in adipocytes via activating PKB/GLUT4 pathway. <i>European Food Research and Technology</i> , 2015, 240, 753-761.	3.3	8
74	Assessment of total and organic vanadium levels and their bioaccumulation in edible sea cucumbers: tissues distribution, inter-species-specific, locational differences and seasonal variations. <i>Environmental Geochemistry and Health</i> , 2016, 38, 111-122.	3.4	8
75	Stability and bioavailability of protein matrix-encapsulated astaxanthin ester microcapsules. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2144-2152.	3.5	8
76	Comprehensive Lipidomic Analysis of Three Edible Brown Seaweeds Based on Reversed-Phase Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4138-4151.	5.2	8
77	Colon and gut microbiota greatly affect the absorption and utilization of astaxanthin derived from <i>Haematococcus pluvialis</i> . <i>Food Research International</i> , 2022, 156, 111324.	6.2	8
78	Preparation and effects on neuronal nutrition of plasmenylethonoamine and plasmanylcholine from the mussel <i>Mytilus edulis</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2020, 84, 380-392.	1.3	7
79	Comparison of the Digestion and Absorption Characteristics of Docosahexaenoic Acid-Acylated Astaxanthin Monoester and Diester in Mice. <i>Journal of Ocean University of China</i> , 2021, 20, 973-984.	1.2	7
80	Lipid Degradation During Salt-Fermented Antarctic Krill Paste Processing and Their Relationship With Lipase and Phospholipase Activities. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700443.	1.5	6
81	Sea cucumber ether-phospholipids improve hepatic steatosis and enhance hypothalamic autophagy in high-fat diet-fed mice. <i>Journal of Nutritional Biochemistry</i> , 2022, 106, 109032.	4.2	6
82	Purification and characterization of an alkaline protease from <i>Acetes chinensis</i> . <i>Journal of Ocean University of China</i> , 2005, 4, 257-261.	1.2	5
83	Effects of Dietary Supplementation with EPA-enriched Phosphatidylcholine and Phosphatidylethanolamine on Glycerophospholipid Profile in Cerebral Cortex of SAMP8 Mice fed with High-fat Diet. <i>Journal of Oleo Science</i> , 2021, 70, 275-287.	1.4	5
84	Discrimination of meat from fur-producing and food-providing animals using mass spectrometry-based proteomics. <i>Food Research International</i> , 2020, 137, 109446.	6.2	4
85	Exogenous phosphatidylglucoside alleviates cognitive impairment by improvement of neuroinflammation, and neurotrophin signaling. <i>Clinical and Translational Medicine</i> , 2021, 11, e332.	4.0	4
86	Characterization of Gangliosides in Three Sea Urchin Species by HILIC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7641-7651.	5.2	4
87	Deep mining and quantification of oxidized cholesteryl esters discovers potential biomarkers involved in breast cancer by liquid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2022, 1663, 462764.	3.7	4
88	Serum Levels of Glycosaminoglycans and Chondroitin Sulfate/Hyaluronic Acid Disaccharides as Diagnostic Markers for Liver Diseases. <i>Journal of Carbohydrate Chemistry</i> , 2015, 34, 55-69.	1.1	3
89	Co-oxidation of Antarctic krill oil with whey protein and myofibrillar protein in oil-in-water emulsions. <i>Journal of Food Science</i> , 2020, 85, 3797-3805.	3.1	3
90	Sea urchin gangliosides exhibit neuritogenic effects in neuronal PC12 cells via TrkA- and TrkB-related pathways. <i>Bioscience, Biotechnology and Biochemistry</i> , 2021, 85, 675-686.	1.3	3

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91	The improvement effect of astaxanthin-loaded emulsions on obesity is better than that of astaxanthin in the oil phase. Food and Function, 2022, 13, 3720-3731.	4.6	1
92	Effects of microencapsulation in dairy matrix on the quality characteristics and bioavailability of docosahexaenoic acid astaxanthin. Journal of the Science of Food and Agriculture, 2022, , .	3.5	0