Wang Yuliu

List of Publications by Year
in descending order

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92	2,478	236925 25	254184 43
papers	citations	h-index	g-index

94	94	94	2775
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Dietary astaxanthin: an excellent carotenoid with multiple health benefits. Critical Reviews in Food Science and Nutrition, 2023, 63, 3019-3045.	10.3	48
2	RECOGNITION AND AVOIDANCE OF ION SOURCEâ€GENERATED ARTIFACTS IN LIPIDOMICS ANALYSIS. Mass Spectrometry Reviews, 2022, 41, 15-31.	5.4	30
3	A comprehensive review of oyster peptides: Preparation, characterisation and bioactivities. Reviews in Aquaculture, 2022, 14, 120-138.	9.0	29
4	Stability and bioavailability of protein matrixâ€encapsulated astaxanthin ester microcapsules. Journal of the Science of Food and Agriculture, 2022, 102, 2144-2152.	3.5	8
5	Deep mining and quantification of oxidized cholesteryl esters discovers potential biomarkers involved in breast cancer by liquid chromatography-mass spectrometry. Journal of Chromatography A, 2022, 1663, 462764.	3.7	4
6	Hepatoprotective effects of sea cucumber ether-phospholipids against alcohol-induced lipid metabolic dysregulation and oxidative stress in mice. Food and Function, 2022, 13, 2791-2804.	4.6	12
7	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
8	Comprehensive Lipidomic Analysis of Three Edible Brown Seaweeds Based on Reversed-Phase Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2022, 70, 4138-4151.	5.2	8
9	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
10	Sea cucumber ether-phospholipids improve hepatic steatosis and enhance hypothalamic autophagy in high-fat diet-fed mice. Journal of Nutritional Biochemistry, 2022, 106, 109032.	4.2	6
11	Colon and gut microbiota greatly affect the absorption and utilization of astaxanthin derived from Haematococcus pluvialis. Food Research International, 2022, 156, 111324.	6.2	8
12	Ratiometric fluorescent nanosystem based on upconversion nanoparticles for histamine determination in seafood. Food Chemistry, 2022, 390, 133194.	8.2	14
13	Sphingolipids in food and their critical roles in human health. Critical Reviews in Food Science and Nutrition, 2021, 61, 462-491.	10.3	31
14	Kinetic interactions of nanocomplexes between astaxanthin esters with different molecular structures and Î²-lactoglobulin. Food Chemistry, 2021, 335, 127633.	8.2	16
15	Preparation, characterization and antioxidant activity of astaxanthin esters with different molecular structures. Journal of the Science of Food and Agriculture, 2021, 101, 2576-2583.	3.5	12
16	Influence of molecular structure of astaxanthin esters on their stability and bioavailability. Food Chemistry, 2021, 343, 128497.	8.2	45
17	Influence of oil matrixes on stability, antioxidant activity, bioaccessibility and bioavailability of astaxanthin ester. Journal of the Science of Food and Agriculture, 2021, 101, 1609-1617.	3.5	13
18	Effects of Dietary Supplementation with EPA-enriched Phosphatidylcholine and Phosphatidylethanolamine on Glycerophospholipid Profile in Cerebral Cortex of SAMP8 Mice fed with High-fat Diet. Journal of Oleo Science, 2021, 70, 275-287.	1.4	5

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19	Sea urchin gangliosides exhibit neuritogenic effects in neuronal PC12 cells via TrkA- and TrkB-related pathways. Bioscience, Biotechnology and Biochemistry, 2021, 85, 675-686.	1.3	3
20	Exogenous phosphatidylglucoside alleviatesÂcognitive impairment by improvement of neuroinflammation, and neurotrophin signaling. Clinical and Translational Medicine, 2021, 11, e332.	4.0	4
21	Lipidomics Approach in High-Fat-Diet-Induced Atherosclerosis Dyslipidemia Hamsters: Alleviation Using Ether-Phospholipids in Sea Urchin. Journal of Agricultural and Food Chemistry, 2021, 69, 9167-9177.	5.2	16
22	Characterization of Gangliosides in Three Sea Urchin Species by HILICâ€“ESI-MS/MS. Journal of Agricultural and Food Chemistry, 2021, 69, 7641-7651.	5.2	4
23	Plasmalogen attenuates the development of hepatic steatosis and cognitive deficit through mechanism involving p75NTR inhibition. Redox Biology, 2021, 43, 102002.	9.0	15
24	Comparison of the Digestion and Absorption Characteristics of Docosahexaenoic Acid-Acylated Astaxanthin Monoester and Diester in Mice. Journal of Ocean University of China, 2021, 20, 973-984.	1.2	7
25	Characterizing gangliosides in six sea cucumber species by HILICâ€“ESI-MS/MS. Food Chemistry, 2021, 352, 129379.	8.2	9
26	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. Journal of Agricultural and Food Chemistry, 2021, 69, 9178-9187.	5.2	21
27	One-Pot Synthesis of Bright Blue Luminescent N-Doped GQDs: Optical Properties and Cell Imaging. Nanomaterials, 2021, 11, 2798.	4.1	16
28	Facile Fabrication of Highly Fluorescent N-Doped Carbon Quantum Dots Using an Ultrasonic-Assisted Hydrothermal Method: Optical Properties and Cell Imaging. ACS Omega, 2021, 6, 32904-32916.	3.5	17
29	Identification of ceramide 2-aminoethylphosphonate molecular species from different aquatic products by NPLC/Q-Exactive-MS. Food Chemistry, 2020, 304, 125425.	8.2	13
30	Preparation and effects on neuronal nutrition of plasmenylethonoamine and plasmanylcholine from the mussel Mytilus edulis. Bioscience, Biotechnology and Biochemistry, 2020, 84, 380-392.	1.3	7
31	Comparative lipid profile of four edible shellfishes by UPLC-Triple TOF-MS/MS. Food Chemistry, 2020, 310, 125947.	8.2	44
32	Coâ€oxidation of Antarctic krill oil with whey protein and myofibrillar protein in oilâ€inâ€water emulsions. Journal of Food Science, 2020, 85, 3797-3805.	3.1	3
33	Mass spectrometryâ€based lipidomics in food science and nutritional health: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2530-2558.	11.7	63
34	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. Food and Function, 2020, 11, 8038-8050.	4.6	32
35	Exogenous natural EPA-enriched phosphatidylcholine and phosphatidylethanolamine ameliorate lipid accumulation and insulin resistance via activation of PPARÎ±/Î³ in mice. Food and Function, 2020, 11, 8248-8258.	4.6	19
36	Absorbability of Astaxanthin Was Much Lower in Obese Mice Than in Normal Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 11161-11169.	5.2	10

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37	Recovery of brain DHA-containing phosphatidylserine and ethanolamine plasmalogen after dietary DHA-enriched phosphatidylcholine and phosphatidylserine in SAMP8 mice fed with high-fat diet. Lipids in Health and Disease, 2020, 19, 104.	3.0	11
38	Comparative study on the digestion and absorption characteristics of n-3 LCPUFA-enriched phospholipids in the form of liposomes and emulsions. Food Research International, 2020, 137, 109428.	6.2	11
39	The oxidation mechanism of phospholipids in Antarctic krill oil promoted by metal ions. Food Chemistry, 2020, 333, 127448.	8.2	20
40	Discrimination of meat from fur-producing and food-providing animals using mass spectrometry-based proteomics. Food Research International, 2020, 137, 109446.	6.2	4
41	Hydrophilic Astaxanthin: PEGylated Astaxanthin Fights Diabetes by Enhancing the Solubility and Oral Absorbability. Journal of Agricultural and Food Chemistry, 2020, 68, 3649-3655.	5.2	22
42	Astaxanthin n-Octanoic Acid Diester Ameliorates Insulin Resistance and Modulates Gut Microbiota in High-Fat and High-Sucrose Diet-Fed Mice. International Journal of Molecular Sciences, 2020, 21, 2149.	4.1	33
43	Discrimination of dried sea cucumber (Apostichopus japonicus) products from different geographical origins by sequential windowed acquisition of all theoretical fragment ion mass spectra (SWATH-MS)-based proteomic analysis and chemometrics. Food Chemistry, 2019, 274, 592-602.	8.2	41
44	Comparative Lipid Profile Analysis of Four Fish Species by Ultraperformance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2019, 67, 9423-9431.	5.2	33
45	Cryo-EM structure of TRPC5 at 2.8-Ã... resolution reveals unique and conserved structural elements essential for channel function. Science Advances, 2019, 5, eaaw7935.	10.3	69
46	Digestion, Absorption, and Metabolism Characteristics of EPA-Enriched Phosphoethanolamine Plasmalogens Based on Gastrointestinal Functions in Healthy Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 12786-12795.	5.2	11
47	Health benefits of dietary marine DHA/EPA-enriched glycerophospholipids. Progress in Lipid Research, 2019, 75, 100997.	11.6	195
48	Recent advances of molecularly imprinted polymer-based sensors in the detection of food safety hazard factors. Biosensors and Bioelectronics, 2019, 141, 111447.	10.1	111
49	Arsenic Speciation of Edible Shrimp by High-Performance Liquid Chromatography-Inductively Coupled Plasma-Mass Spectrometry (HPLC-ICP-MS): Method Development and Health Assessment. Analytical Letters, 2019, 52, 2266-2282.	1.8	12
50	Thermal stability and oral absorbability of astaxanthin esters from <scp>Haematococcus pluvialis</scp> in Balb/c mice. Journal of the Science of Food and Agriculture, 2019, 99, 3662-3671.	3.5	41
51	Oxidation evaluation of free astaxanthin and astaxanthin esters in Pacific white shrimp during iced storage and frozen storage. Journal of the Science of Food and Agriculture, 2019, 99, 2226-2235.	3.5	19
52	Effects of Astaxanthin and Docosahexaenoic-Acid-Acylated Astaxanthin on Alzheimerâ€™s Disease in APP/PS1 Double-Transgenic Mice. Journal of Agricultural and Food Chemistry, 2018, 66, 4948-4957.	5.2	89
53	Effect of thermal processing towards lipid oxidation and nonâ€enzymatic browning reactions of Antarctic krill (Euphausia superba) meal. Journal of the Science of Food and Agriculture, 2018, 98, 5257-5268.	3.5	24
54	Replenishment of Docosahexaenoic Acid (DHA) in Dietary nâ€3â€Deficient Mice Fed DHA in Triglycerides or Phosphatidylcholines After Weaning. Journal of Food Science, 2018, 83, 481-488.	3.1	14

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55	Comparative Study of Different Polar Groups of EPAâ€Enriched Phospholipids on Ameliorating Memory Loss and Cognitive Deficiency in Aged SAMP8 Mice. Molecular Nutrition and Food Research, 2018, 62, e1700637.	3.3	30
56	Comparative Analysis of EPA/DHA-PL Forage and Liposomes in Orotic Acid-Induced Nonalcoholic Fatty Liver Rats and Their Related Mechanisms. Journal of Agricultural and Food Chemistry, 2018, 66, 1408-1418.	5.2	19
57	Lipid Degradation During Saltâ€Fermented Antarctic Krill Paste Processing and Their Relationship With Lipase and Phospholipase Activities. European Journal of Lipid Science and Technology, 2018, 120, 1700443.	1.5	6
58	Evaluation of the physicochemical stability and digestibility of microencapsulated esterified astaxanthins using in vitro and in vivo models. Food Chemistry, 2018, 260, 73-81.	8.2	45
59	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. Journal of Ocean University of China, 2018, 17, 392-398.	1.2	12
60	Neuroprotective Effects of n-3 Polyunsaturated Fatty Acid-Enriched Phosphatidylserine Against Oxidative Damage in PC12 Cells. Cellular and Molecular Neurobiology, 2018, 38, 657-668.	3.3	36
61	Synthesis, stability and bioavailability of astaxanthin succinate diester. Journal of the Science of Food and Agriculture, 2018, 98, 3182-3189.	3.5	14
62	Identification of Peptide Biomarkers for Discrimination of Shrimp Species through SWATH-MS-Based Proteomics and Chemometrics. Journal of Agricultural and Food Chemistry, 2018, 66, 10567-10574.	5.2	32
63	Reaction Specificity of Phospholipase D Prepared from Acinetobacter radioresistens a2 in Transphosphatidylation. Lipids, 2018, 53, 517-526.	1.7	9
64	The Protective Activities of Dietary Sea Cucumber Cerebrosides against Atherosclerosis through Regulating Inflammation and Cholesterol Metabolism in Male Mice. Molecular Nutrition and Food Research, 2018, 62, e1800315.	3.3	16
65	Enzymatic synthesis of lysophosphatidylcholine with nâ^'3 polyunsaturated fatty acid from sn-glycero-3-phosphatidylcholine in a solvent-free system. Food Chemistry, 2017, 226, 165-170.	8.2	13
66	Effects of dietary glucocerebrosides from sea cucumber on the brain sphingolipid profiles of mouse models of Alzheimer's disease. Food and Function, 2017, 8, 1271-1281.	4.6	17
67	Cerebrosides from Sea Cucumber Protect Against Oxidative Stress in SAMP8 Mice and PC12 Cells. Journal of Medicinal Food, 2017, 20, 392-402.	1.5	24
68	Eicosapentaenoic Acidâ€Enriched Phosphatidylcholine Attenuated Hepatic Steatosis Through Regulation of Cholesterol Metabolism in Rats with Nonalcoholic Fatty Liver Disease. Lipids, 2017, 52, 119-127.	1.7	12
69	Mechanism of Phospholipid Hydrolysis for Oyster Crassostrea plicatula Phospholipids During Storage Using Shotgun Lipidomics. Lipids, 2017, 52, 1045-1058.	1.7	24
70	Fish oil affects the metabolic process of trimethylamine N-oxide precursor through trimethylamine production and flavin-containing monooxygenase activity in male C57BL/6 mice. RSC Advances, 2017, 7, 56655-56661.	3.6	15
71	The effect of a novel photodynamic activation method mediated by curcumin on oyster shelf life and quality. Food Research International, 2016, 87, 204-210.	6.2	64
72	Serum pharmacokinetics of choline, trimethylamine, and trimethylamine-N-oxide after oral gavage of phosphatidylcholines with different fatty acid compositions in mice. Bioscience, Biotechnology and Biochemistry, 2016, 80, 2217-2223.	1.3	9

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73	Effects of different fatty acids composition of phosphatidylcholine on brain function of dementia mice induced by scopolamine. Lipids in Health and Disease, 2016, 15, 135.	3.0	48
74	Structure of Sphingolipids From Sea Cucumber Cucumaria frondosa and Structureâ€Specific Cytotoxicity Against Human HepG2 Cells. Lipids, 2016, 51, 321-334.	1.7	17
75	Enrichment, Distribution of Vanadium-Containing Protein in Vanadium-Enriched Sea Cucumber Apostichopus japonicus and the Ameliorative Effect on Insulin Resistance. Biological Trace Element Research, 2016, 171, 167-175.	3.5	10
76	DHA-PC and DHA-PS improved AÎ²1â€“40 induced cognitive deficiency uncoupled with an increase in brain DHA in rats. Journal of Functional Foods, 2016, 22, 417-430.	3.4	60
77	Transport and uptake effects of marine complex lipid liposomes in small intestinal epithelial cell models. Food and Function, 2016, 7, 1904-1914.	4.6	15
78	Assessment of total and organic vanadium levels and their bioaccumulation in edible sea cucumbers: tissues distribution, inter-species-specific, locational differences and seasonal variations. Environmental Geochemistry and Health, 2016, 38, 111-122.	3.4	8
79	Effect of Thermal Processing on Astaxanthin and Astaxanthin Esters in Pacific White Shrimp <i>Litopenaeus v</i><i>annamei</i>. Journal of Oleo Science, 2015, 64, 243-253.	1.4	48
80	Purification and identification of Î± 2â€“3 linked sialoglycoprotein and Î± 2â€“6 linked sialoglycoprotein in edible birdâ€™s nest. European Food Research and Technology, 2015, 240, 389-397.	3.3	17
81	Ameliorative effect of vanadyl(IV)â€“ascorbate complex on high-fat high-sucrose diet-induced hyperglycemia, insulin resistance, and oxidative stress in mice. Journal of Trace Elements in Medicine and Biology, 2015, 32, 155-161.	3.0	20
82	Fucoidan isolated from the sea cucumber Acaudina molpadioides improves insulin resistance in adipocytes via activating PKB/GLUT4 pathway. European Food Research and Technology, 2015, 240, 753-761.	3.3	8
83	Determination of trace vanadium in sea cucumbers by ultrasound-assisted cloud point extraction and graphite furnace atomic absorption spectrometry. International Journal of Environmental Analytical Chemistry, 2015, 95, 258-270.	3.3	15
84	Serum Levels of Glycosaminoglycans and Chondroitin Sulfate/Hyaluronic Acid Disaccharides as Diagnostic Markers for Liver Diseases. Journal of Carbohydrate Chemistry, 2015, 34, 55-69.	1.1	3
85	Molecular species analysis of monosialogangliosides from sea urchin Strongylocentrotus nudus by RPLC-ESI-MS/MS. Food Chemistry, 2015, 166, 473-478.	8.2	12
86	Comparative study of DHAâ€enriched phospholipids and EPAâ€enriched phospholipids on metabolic disorders in dietâ€inducedâ€obese C57BL/6J mice. European Journal of Lipid Science and Technology, 2014, 116, 255-265.	1.5	61
87	Dietary trimethylamine N-oxide exacerbates impaired glucose tolerance in mice fed a high fat diet. Journal of Bioscience and Bioengineering, 2014, 118, 476-481.	2.2	259
88	Isolation of cytotoxic glucoerebrosides and long-chain bases from sea cucumber Cucumaria frondosa using high speed counter-current chromatography. Journal of Oleo Science, 2013, 62, 133-142.	1.4	19
89	Isolation and Anti-Fatty Liver Activity of a Novel Cerebroside from the Sea CucumberAcaudina molpadioides. Bioscience, Biotechnology and Biochemistry, 2011, 75, 1466-1471.	1.3	47
90	Analysis and Comparison of Glucocerebroside Species from Three Edible Sea Cucumbers Using Liquid Chromatographyâ€“Ion Trapâ€“Time-of-Flight Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2011, 59, 12246-12253.	5.2	35

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91	Changes in the contents of ATP and its related breakdown compounds in various tissues of oyster during frozen storage. Journal of Ocean University of China, 2007, 6, 407-412.	1.2	19
92	Purification and characterization of an alkaline protease from Acetes chinensis. Journal of Ocean University of China, 2005, 4, 257-261.	1.2	5