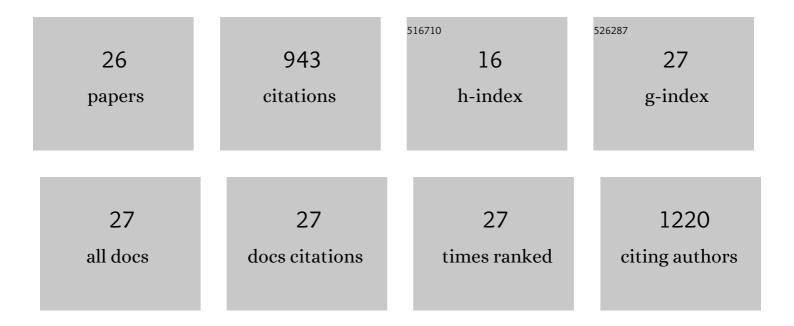
Jun-qing Huang

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6187960/publications.pdf Version: 2024-02-01



LUN-OING HUANG

#	Article	IF	CITATIONS
1	Polyphenols in edible herbal medicine: targeting gut-brain interactions in depression-associated neuroinflammation. Critical Reviews in Food Science and Nutrition, 2023, 63, 12207-12223.	10.3	8
2	Effects of Histone Modification in Major Depressive Disorder. Current Neuropharmacology, 2022, 20, 1261-1277.	2.9	13
3	Emerging roles of long non-coding RNA in depression. Progress in Neuro-Psychopharmacology and Biological Psychiatry, 2022, 115, 110515.	4.8	16
4	Xiaoyaosan Improves Antibiotic-Induced Depressive-Like and Anxiety-Like Behavior in Mice Through Modulating the Gut Microbiota and Regulating the NLRP3 Inflammasome in the Colon. Frontiers in Pharmacology, 2021, 12, 619103.	3.5	33
5	Circular RNAs in depression: Biogenesis, function, expression, and therapeutic potential. Biomedicine and Pharmacotherapy, 2021, 137, 111244.	5.6	18
6	Cytotoxicity of adducts formed between quercetin and methylglyoxal in PC-12 cells. Food Chemistry, 2021, 352, 129424.	8.2	12
7	Health benefits of dietary chronobiotics: beyond resynchronizing internal clocks. Food and Function, 2021, 12, 6136-6156.	4.6	14
8	Oral coniferyl ferulate attenuated depression symptoms in mice <i>via</i> reshaping gut microbiota and microbial metabolism. Food and Function, 2021, 12, 12550-12564.	4.6	18
9	Feruloylated Oligosaccharides Alleviate Central Nervous Inflammation in Mice Following Spinal Cord Contusion. Journal of Agricultural and Food Chemistry, 2020, 68, 15490-15500.	5.2	11
10	Quantifying Liver-Stomach Disharmony Pattern of Functional Dyspepsia Using Multidimensional Analysis Methods. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-10.	1.2	2
11	Potential role of drug metabolizing enzymes in chemotherapy-induced gastrointestinal toxicity and hepatotoxicity. Expert Opinion on Drug Metabolism and Toxicology, 2020, 16, 1109-1124.	3.3	20
12	Current Prevention of COVID-19: Natural Products and Herbal Medicine. Frontiers in Pharmacology, 2020, 11, 588508.	3.5	99
13	Effects of four bamboo derived flavonoids on advanced glycation end products formation in vitro. Journal of Functional Foods, 2020, 71, 103976.	3.4	25
14	Feruloylated oligosaccharides and ferulic acid alter gut microbiome to alleviate diabetic syndrome. Food Research International, 2020, 137, 109410.	6.2	71
15	Capsaicin—the major bioactive ingredient of chili peppers: bio-efficacy and delivery systems. Food and Function, 2020, 11, 2848-2860.	4.6	85
16	Interaction of Acrylamide, Acrolein, and 5-Hydroxymethylfurfural with Amino Acids and DNA. Journal of Agricultural and Food Chemistry, 2020, 68, 5039-5048.	5.2	32
17	Feruloylated Oligosaccharides Alleviate Dextran Sulfate Sodium-Induced Colitis in Vivo. Journal of Agricultural and Food Chemistry, 2019, 67, 9522-9531.	5.2	30
18	Antiapoptotic properties of MALT1 protease are associated with redox homeostasis in ABCâ€DLBCL cells. Molecular Carcinogenesis, 2019, 58, 2340-2352.	2.7	5

Jun-qing Huang

#	Article	IF	CITATIONS
19	Maize bran feruloylated oligosaccharides inhibited AGEs formation in glucose/amino acids and glucose/BSA models. Food Research International, 2019, 122, 443-449.	6.2	19
20	Comparative study on the phytochemical profiles and cellular antioxidant activity of phenolics extracted from barley malts processed under different roasting temperatures. Food and Function, 2019, 10, 2176-2185.	4.6	36
21	Protective effects of p-coumaric acid against oxidant and hyperlipidemia-an in vitro and in vivo evaluation. Biomedicine and Pharmacotherapy, 2019, 111, 579-587.	5.6	129
22	Feruloylated oligosaccharides from maize bran alleviate the symptoms of diabetes in streptozotocin-induced type 2 diabetic rats. Food and Function, 2018, 9, 1779-1789.	4.6	32
23	Effect of maize bran feruloylated oligosaccharides on the formation of endogenous contaminants and the appearance and textural properties of biscuits. Food Chemistry, 2018, 245, 974-980.	8.2	35
24	Protective effect of rosmarinic acid and carnosic acid against streptozotocin-induced oxidation, glycation, inflammation and microbiota imbalance in diabetic rats. Food and Function, 2018, 9, 851-860.	4.6	48
25	Effect of rosmarinic acid and carnosic acid on AGEs formation in vitro. Food Chemistry, 2017, 221, 1057-1061.	8.2	70
26	Feruloylated Oligosaccharides from Maize Bran Modulated the Gut Microbiota in Rats. Plant Foods for Human Nutrition, 2016, 71, 123-128.	3.2	59