

Jun-qing Huang

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

943
citations

516710

16
h-index

526287

27
g-index

27
all docs

27
docs citations

27
times ranked

1220
citing authors

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

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19	Maize bran feruloylated oligosaccharides inhibited AGEs formation in glucose/amino acids and glucose/BSA models. <i>Food Research International</i> , 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. <i>Food and Function</i> , 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. <i>Biomedicine and Pharmacotherapy</i> , 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. <i>Food and Function</i> , 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. <i>Food Chemistry</i> , 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. <i>Food and Function</i> , 2018, 9, 851-860.	4.6	48
25	Effect of rosmarinic acid and carnosic acid on AGEs formation in vitro. <i>Food Chemistry</i> , 2017, 221, 1057-1061.	8.2	70
26	Feruloylated Oligosaccharides from Maize Bran Modulated the Gut Microbiota in Rats. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 123-128.	3.2	59