# Xiao Guan

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/1099721/publications.pdf

Version: 2024-02-01

| 48 | 989 | 430874 | 501196 |
|---|---|---|---|
| papers | citations | 18 | 28 |
| | | h-index | g-index |

| 49 | 49 | 49 | 639 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Flavonoids from Whole-Grain Oat Alleviated High-Fat Diet-Induced Hyperlipidemia via Regulating Bile Acid Metabolism and Gut Microbiota in Mice. Journal of Agricultural and Food Chemistry, 2021, 69, 7629-7640. | 5.2 | 88 |
| 2 | Chemical Composition and Antimicrobial Activities of Artemisia argyi LÃ©vl. et Vant Essential Oils Extracted by Simultaneous Distillation-Extraction, Subcritical Extraction and Hydrodistillation. Molecules, 2019, 24, 483. | 3.8 | 56 |
| 3 | Effect of ultrasonic on the structure and quality characteristics of quinoa protein oxidation aggregates. Ultrasonics Sonochemistry, 2021, 77, 105685. | 8.2 | 56 |
| 4 | Adzuki Bean Alleviates Obesity and Insulin Resistance Induced by a High-Fat Diet and Modulates Gut Microbiota in Mice. Nutrients, 2021, 13, 3240. | 4.1 | 54 |
| 5 | Effect of whole quinoa flour substitution on the texture and in vitro starch digestibility of wheat bread. Food Hydrocolloids, 2021, 119, 106840. | 10.7 | 54 |
| 6 | Characteristics of two cedarwood essential oil emulsions and their antioxidant and antibacterial activities. Food Chemistry, 2021, 346, 128970. | 8.2 | 51 |
| 7 | Vitexin alleviates high-fat diet induced brain oxidative stress and inflammation via anti-oxidant, anti-inflammatory and gut microbiota modulating properties. Free Radical Biology and Medicine, 2021, 171, 332-344. | 2.9 | 43 |
| 8 | Effects of degree of milling on the starch digestibility of cooked rice during (in vitro) small intestine digestion. International Journal of Biological Macromolecules, 2021, 188, 774-782. | 7.5 | 33 |
| 9 | Effect of ultrasonic treatment on the hydration and physicochemical properties of brewing rice. Journal of Cereal Science, 2019, 87, 78-84. | 3.7 | 32 |
| 10 | Arginine deprivation as a strategy for cancer therapy: An insight into drug design and drug combination. Cancer Letters, 2021, 502, 58-70. | 7.2 | 31 |
| 11 | Intervention of microwave irradiation on structure and quality characteristics of quinoa protein aggregates. Food Hydrocolloids, 2022, 130, 107677. | 10.7 | 29 |
| 12 | Effects of millet whole grain supplementation on the lipid profile and gut bacteria in rats fed with high-fat diet. Journal of Functional Foods, 2019, 59, 49-59. | 3.4 | 28 |
| 13 | The rheology and microstructure of composite wheat dough enriched with extruded mung bean flour. LWT - Food Science and Technology, 2019, 109, 378-386. | 5.2 | 26 |
| 14 | Tectorigenin ameliorated high-fat diet-induced nonalcoholic fatty liver disease through anti-inflammation and modulating gut microbiota in mice. Food and Chemical Toxicology, 2022, 164, 112948. | 3.6 | 23 |
| 15 | Bound Polyphenols from Red Quinoa Prevailed over Free Polyphenols in Reducing Postprandial Blood Glucose Rises by Inhibiting Î±-Glucosidase Activity and Starch Digestion. Nutrients, 2022, 14, 728. | 4.1 | 22 |
| 16 | N-trimethyl chitosan coated targeting nanoparticles improve the oral bioavailability and antioxidant activity of vitexin. Carbohydrate Polymers, 2022, 286, 119273. | 10.2 | 22 |
| 17 | Adsorption of Cu(II) ion by a novel hordein electrospun nanofiber modified by Î²-cyclodextrin. International Journal of Biological Macromolecules, 2019, 135, 691-697. | 7.5 | 21 |
| 18 | Effect of the oat Î²-glucan on the development of functional quinoa (Chenopodium quinoa wild) milk. Food Chemistry, 2021, 349, 129201. | 8.2 | 21 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Process Optimization, Characterization and Antioxidant Capacity of Oat (Avena Sativa L.) Bran Oil Extracted by Subcritical Butane Extraction. Molecules, 2018, 23, 1546. | 3.8 | 20 |
| 20 | Purification and characterization of antioxidant peptides from enzymatic hydrolysate of mungbean protein. Journal of Food Science, 2020, 85, 1735-1741. | 3.1 | 20 |
| 21 | Antioxidant activity, storage stability and in vitro release of epigallocatechin-3-gallate (EGCG) encapsulated in hordein nanoparticles. Food Chemistry, 2022, 388, 132903. | 8.2 | 20 |
| 22 | Neural Protective Effects of Millet and Millet Polyphenols on High-Fat Diet-Induced Oxidative Stress in the Brain. Plant Foods for Human Nutrition, 2020, 75, 208-214. | 3.2 | 18 |
| 23 | Effect of embryo-remaining oat rice on the lipid profile and intestinal microbiota in high-fat diet fed rats. Food Research International, 2020, 129, 108816. | 6.2 | 17 |
| 24 | Effect of defatting and extruding treatment on the physicochemical and storage properties of quinoa (Chenopodium quinoa Wild) flour. LWT - Food Science and Technology, 2021, 147, 111612. | 5.2 | 17 |
| 25 | Novel porous starch/alginate hydrogels for controlled insulin release with dual response to pH and amylase. Food and Function, 2021, 12, 9165-9177. | 4.6 | 15 |
| 26 | Characterization of Saponins from Differently Colored Quinoa Cultivars and Their In Vitro Gastrointestinal Digestion and Fermentation Properties. Journal of Agricultural and Food Chemistry, 2022, 70, 1810-1818. | 5.2 | 15 |
| 27 | Chemical components and chain-length distributions affecting quinoa starch digestibility and gel viscoelasticity after germination treatment. Food and Function, 2021, 12, 4060-4071. | 4.6 | 14 |
| 28 | Fabrication of chitosan-coated epigallocatechin-3-gallate (EGCG)-hordein nanoparticles and their transcellular permeability in Caco-2/HT29 cocultures. International Journal of Biological Macromolecules, 2022, 196, 144-150. | 7.5 | 13 |
| 29 | Protective effects of lycopene on kainic acid-induced seizures. Epilepsy Research, 2019, 151, 1-6. | 1.6 | 12 |
| 30 | Effect of extruded mung bean flour on dough rheology and quality of Chinese noodles. Cereal Chemistry, 2019, 96, 836-846. | 2.2 | 12 |
| 31 | QSAR Study of Angiotensin I-Converting Enzyme Inhibitory Peptides Using SVHEHS Descriptor and OSC-SVM. International Journal of Peptide Research and Therapeutics, 2019, 25, 247-256. | 1.9 | 12 |
| 32 | Polyphenolic Extracts of Coffee Cherry Husks Alleviated Colitis-Induced Neural Inflammation via NF-Î²B Signaling Regulation and Gut Microbiota Modification. Journal of Agricultural and Food Chemistry, 2022, 70, 6467-6477. | 5.2 | 12 |
| 33 | Protective effects of mung bean (Vigna radiata L.) and pea (Pisum sativum L.) against highâ€fatâ€induced oxidative stress. Food Science and Nutrition, 2019, 7, 4063-4075. | 3.4 | 11 |
| 34 | Effects of Ultrasonic-Microwave-Assisted Technology on Hordein Extraction from Barley and Optimization of Process Parameters Using Response Surface Methodology. Journal of Food Quality, 2018, 2018, 1-8. | 2.6 | 9 |
| 35 | Influence of vacuum soaking on the brewing properties of japonica rice and the quality of Chinese rice wine. Journal of Bioscience and Bioengineering, 2020, 130, 159-165. | 2.2 | 9 |
| 36 | Microwaving released more polyphenols from black quinoa grains with hypoglycemic effects compared with traditional cooking methods. Journal of the Science of Food and Agriculture, 2022, 102, 5948-5956. | 3.5 | 8 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Amino acid-balanced diets improved DSS-induced colitis by alleviating inflammation and regulating gut microbiota. European Journal of Nutrition, 2022, 61, 3531-3543. | 3.9 | 7 |
| 38 | Advanced Cd (II) adsorbent fabricated with hordein from barley (Hordeum vulgare L.) via electrospinning technology. Industrial Crops and Products, 2020, 152, 112543. | 5.2 | 6 |
| 39 | Digestion characteristics of quinoa, barley and mungbean proteins and the effects of their simulated gastrointestinal digests on CCK secretion in enteroendocrine STC-1 cells. Food and Function, 2022, 13, 6233-6243. | 4.6 | 6 |
| 40 | Thermostable arginase from Sulfobacillus acidophilus with neutral pH optimum applied for high-efficiency l-ornithine production. Applied Microbiology and Biotechnology, 2020, 104, 6635-6646. | 3.6 | 5 |
| 41 | Deletion of NADH oxidase in Listeria monocytogenes promotes the bacterial infection of brain. Free Radical Biology and Medicine, 2017, 112, 608-615. | 2.9 | 4 |
| 42 | Effects of vacuum soaking on the hydration, steaming, and physiochemical properties of japonica rice. Bioscience, Biotechnology and Biochemistry, 2021, 85, 634-642. | 1.3 | 4 |
| 43 | QSAR Study on ACE Inhibitory Peptides Based on Amino Acids Descriptor SHVHES. Acta Chimica Sinica, 2012, 70, 83. | 1.4 | 4 |
| 44 | The intervening effect of l-Lysine on the gel properties of wheat gluten under microwave irradiation. Food Chemistry: X, 2022, 14, 100299. | 4.3 | 3 |
| 45 | Assessing the Freshness of Meat by Using Quantum-Behaved Particle Swarm Optimization and Support Vector Machine. Journal of Food Protection, 2013, 76, 1916-1922. | 1.7 | 2 |
| 46 | Predicting the function of rice proteins through Multi-instance Multi-label Learning based on multiple features fusion. Briefings in Bioinformatics, 2022, 23, . | 6.5 | 2 |
| 47 | Oral Delivery of Food-derived Bioactive Peptides: Challenges and Strategies. Food Reviews International, 0, , 1-29. | 8.4 | 2 |
| 48 | Prediction of the Growth Behavior of <scp>A</scp>eromonas hydrophila Using a Novel Modeling Approach: Support Vector Machine. Journal of Food Safety, 2014, 34, 292-299. | 2.3 | 0 |