Kaikai Li

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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papers317
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avg, IF3.76
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#	Paper	IF	Citations
17	Shepherd's Purse Polyphenols Exert Its Anti-Inflammatory and Antioxidative Effects Associated with Suppressing MAPK and NF-B Pathways and Heme Oxygenase-1 Activation. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 7202695	6.7	130
16	Understanding the shielding effects of whey protein on mulberry anthocyanins: Insights from multispectral and molecular modelling investigations. <i>International Journal of Biological Macromolecules</i> , 2018 , 119, 116-124	7.9	47
15	Persimmon Tannin Decreased the Glycemic Response through Decreasing the Digestibility of Starch and Inhibiting EAmylase, EGlucosidase, and Intestinal Glucose Uptake. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1629-1637	5.7	42
14	Study of physicochemical stability of anthocyanin extracts from black peanut skin and their digestion enzyme and adipogenesis inhibitory activities. <i>LWT - Food Science and Technology</i> , 2019 , 107-116	5.4	16
13	Anthocyanins from black peanut skin protect against UV-B induced keratinocyte cell and skin oxidative damage through activating Nrf 2 signaling. <i>Food and Function</i> , 2019 , 10, 6815-6828	6.1	14
12	Separation and purification of four phenolic compounds from persimmon by high-speed counter-current chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018 , 1072, 78-85	3.2	14
11	Effect of persimmon tannin on the physicochemical properties of maize starch with different amylose/amylopectin ratios. <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 1193-1199	7.9	13
10	GC-(4-§)-GCG, A Proanthocyanidin Dimer from Camellia ptilophylla, Modulates Obesity and Adipose Tissue Inflammation in High-Fat Diet Induced Obese Mice. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1900082	5.9	11
9	Penta-O-galloyl-Ed-glucose, a hydrolysable tannin from Radix Paeoniae Alba, inhibits adipogenesis and TNF-Emediated inflammation in 3T3-L1 cells. <i>Chemico-Biological Interactions</i> , 2019 , 302, 156-163	5	10
8	Versatile Biosensing Toolkit Using an Electronic Particle Counter. <i>Analytical Chemistry</i> , 2021 , 93, 6178-6	51 / 887	5
7	Persimmon oligomeric proanthocyanidins alleviate ultraviolet B-induced skin damage by regulating oxidative stress and inflammatory responses. <i>Free Radical Research</i> , 2020 , 54, 765-776	4	4
6	Microencapsulated mulberry anthocyanins promote the in vitro-digestibility of whey proteins in glycated energy-ball models. <i>Food Chemistry</i> , 2021 , 345, 128805	8.5	4
5	Lipid rafts as potential mechanistic targets underlying the pleiotropic actions of polyphenols. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-14	11.5	3
4	Effects of anthocyanins on Elactoglobulin glycoxidation: a study of mechanisms and structure-activity relationship. <i>Food and Function</i> , 2021 , 12, 10550-10562	6.1	2
3	Persimmon Oligomeric Proanthocyanidins Exert Antibacterial Activity through Damaging the Cell Membrane and Disrupting the Energy Metabolism of Staphylococcus aureus. <i>ACS Food Science & Technology</i> , 2021 , 1, 35-44		1
2	Massive dolomitization driven by MgSO4-rich seawater and its effects on thermochemical sulfate reduction, Upper Permian Changxing Formation, northeastern Sichuan, China. <i>Energy Exploration and Exploitation</i> ,014459872210837	2.1	1
1	Targeting Lipid Rafts as a Rapid Screening Strategy for Potential Antiadipogenic Polyphenols along with the Structure-Activity Relationship and Mechanism Elucidation <i>Journal of Agricultural and Food Chemistry</i> , 2022 , 70, 3872-3885	5.7	0