

# Genyi Zhang

## List of Publications by Citations

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**Version:** 2024-04-20

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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.

49  
papers

2,130  
citations

23  
h-index

46  
g-index

50  
ext. papers

2,442  
ext. citations

5.7  
avg, IF

5.3  
L-index

#	Paper	IF	Citations
49	Slow digestion property of native cereal starches. <i>Biomacromolecules</i> , <b>2006</b> , 7, 3252-8	6.9	318
48	Slowly digestible starch: concept, mechanism, and proposed extended glycemic index. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2009</b> , 49, 852-67	11.5	260
47	Structural basis for the slow digestion property of native cereal starches. <i>Biomacromolecules</i> , <b>2006</b> , 7, 3259-66	6.9	182
46	Nutritional property of endosperm starches from maize mutants: a parabolic relationship between slowly digestible starch and amylopectin fine structure. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 4686-94	5.7	149
45	Interaction between amylose and tea polyphenols modulates the postprandial glycemic response to high-amylose maize starch. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 8608-15	5.7	128
44	Slowly digestible state of starch: mechanism of slow digestion property of gelatinized maize starch. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 4695-702	5.7	101
43	A three component interaction among starch, protein, and free fatty acids revealed by pasting profiles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2797-800	5.7	99
42	Low $\alpha$ -Amylase Starch Digestibility of Cooked Sorghum Flours and the Effect of Protein. <i>Cereal Chemistry</i> , <b>1998</b> , 75, 710-713	2.4	92
41	Delivery of bioactive conjugated linoleic acid with self-assembled amylose-CLA complex. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 7125-30	5.7	74
40	Effect of green tea catechins on the postprandial glycemic response to starches differing in amylose content. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 4582-8	5.7	68
39	Detection of a novel three component complex consisting of starch, protein, and free fatty acids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2801-5	5.7	55
38	Sorghum ( <i>Sorghum bicolor</i> L. Moench) Flour Pasting Properties Influenced by Free Fatty Acids and Protein. <i>Cereal Chemistry</i> , <b>2005</b> , 82, 534-540	2.4	52
37	Fluorescent magnetic bead-based mast cell biosensor for electrochemical detection of allergens in foodstuffs. <i>Biosensors and Bioelectronics</i> , <b>2015</b> , 70, 482-90	11.8	47
36	Free fatty acids electronically bridge the self-assembly of a three-component nanocomplex consisting of amylose, protein, and free fatty acids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 9164-70	5.7	46
35	Proapoptotic activity of aflatoxin B and sterigmatocystin in HepG2 cells. <i>Toxicology Reports</i> , <b>2014</b> , 1, 1076-1086	4.8	39
34	REVIEW: Cereal Carbohydrates and Colon Health. <i>Cereal Chemistry</i> , <b>2010</b> , 87, 331-341	2.4	35
33	Impact of native form oat $\beta$ -glucan on starch digestion and postprandial glycemia. <i>Journal of Cereal Science</i> , <b>2017</b> , 73, 84-90	3.8	33

32	Gut feedback mechanisms and food intake: a physiological approach to slow carbohydrate bioavailability. <i>Food and Function</i> , <b>2015</b> , 6, 1072-89	6.1	32
31	Starch-entrapped biopolymer microspheres as a novel approach to vary blood glucose profiles. <i>Journal of the American College of Nutrition</i> , <b>2009</b> , 28, 583-90	3.5	32
30	Dietary Slowly Digestible Starch Triggers the Gut-Brain Axis in Obese Rats with Accompanied Reduced Food Intake. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, 1700117	5.9	32
29	Different sucrose-isomaltase response of Caco-2 cells to glucose and maltose suggests dietary maltose sensing. <i>Journal of Clinical Biochemistry and Nutrition</i> , <b>2014</b> , 54, 55-60	3.1	24
28	Slow digestion property of octenyl succinic anhydride modified waxy maize starch in the presence of tea polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 2820-9	5.7	23
27	Synbiotic encapsulation of probiotic <i>Lactobacillus plantarum</i> by alginate -arabinoxylan composite microspheres. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 93, 135-141	5.4	23
26	Self-assembled nanoparticle of common food constituents that carries a sparingly soluble small molecule. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4312-9	5.7	21
25	The nutritional property of endosperm starch and its contribution to the health benefits of whole grain foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 3807-3817	11.5	16
24	Glucose Measurement in the Presence of Tea Polyphenols. <i>Food Analytical Methods</i> , <b>2012</b> , 5, 1027-1032	3.4	16
23	Nutritional property of starch in a whole-grain-like structural form. <i>Journal of Cereal Science</i> , <b>2018</b> , 79, 113-117	3.8	12
22	Starch and β-glucan in a whole-grain-like structural form improve hepatic insulin sensitivity in diet-induced obese mice. <i>Food and Function</i> , <b>2019</b> , 10, 5091-5101	6.1	11
21	The loosening effect of tea polyphenol on the structure of octenyl succinic anhydride modified waxy maize starch. <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105367	10.6	10
20	The anti-obesity effect of starch in a whole grain-like structural form. <i>Food and Function</i> , <b>2018</b> , 9, 3755-3763	6.3	10
19	Interaction of aflatoxin B 1 and fumonisin B 1 in HepG2 cell apoptosis. <i>Food Bioscience</i> , <b>2017</b> , 20, 131-140	4.9	9
18	The preparation of modified nano-starch and its application in food industry. <i>Food Research International</i> , <b>2021</b> , 140, 110009	7	9
17	Carbohydrates designed with different digestion rates modulate gastric emptying response in rats. <i>International Journal of Food Sciences and Nutrition</i> , <b>2020</b> , 71, 839-844	3.7	8
16	The impact of Tartary buckwheat extract on the nutritional property of starch in a whole grain context. <i>Journal of Cereal Science</i> , <b>2019</b> , 89, 102798	3.8	8
15	A proteomic study on the protective effect of kaempferol pretreatment against deoxynivalenol-induced intestinal barrier dysfunction in a Caco-2 cell model. <i>Food and Function</i> , <b>2020</b> , 11, 7266-7279	6.1	8

14	SDS-Sulfite Increases Enzymatic Hydrolysis of Native Sorghum Starches. <i>Starch/Staerke</i> , <b>1999</b> , 51, 21-25	2.3	7
13	Slow digestion-oriented dietary strategy to sustain the secretion of GLP-1 for improved glucose homeostasis. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 5173-5196	16.4	7
12	Tea polyphenols: Enzyme inhibition effect and starch digestibility. <i>Starch/Staerke</i> , <b>2017</b> , 69, 1600195	2.3	6
11	Self-assembly of amylose, protein, and lipid as a nanoparticle carrier of hydrophobic small molecules <b>2015</b> , 263-271		6
10	Oat bran $\beta$ -glucan improves glucose homeostasis in mice fed on a high-fat diet. <i>RSC Advances</i> , <b>2017</b> , 7, 54717-54725	3.7	5
9	Cross-linked arabinoxylan in a Ca-alginate matrix reversed the body weight gain of HFD-fed C57BL/6J mice through modulation of the gut microbiome. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 176, 404-412	7.9	5
8	Impact of deoxynivalenol and kaempferol on expression of tight junction proteins at different stages of Caco-2 cell proliferation and differentiation.. <i>RSC Advances</i> , <b>2019</b> , 9, 34607-34616	3.7	5
7	Nutraceutical and Health Properties of Sorghum and Millet <b>2012</b> , 165-186		3
6	Biopolymer-entrapped starch microspheres as novel slowly digestible carbohydrate ingredients with moderated and extended glyceimic response. <i>FASEB Journal</i> , <b>2007</b> , 21, A344	0.9	2
5	Slowly Digestible Starch and Health Benefits <b>2013</b> , 111-130		1
4	Plant-sourced intrinsic dietary fiber: Physical structure and health function. <i>Trends in Food Science and Technology</i> , <b>2021</b> ,	15.3	1
3	Slowly Digestible Starch and Health Benefits <b>2013</b> , 111-130		0
2	Whole grain Carbohydrates <b>2021</b> , 55-69		0
1	The impact of the physical form of torularhodin on its metabolic fate in the gastrointestinal tract. <i>Food and Function</i> , <b>2021</b> , 12, 9955-9964	6.1	0