

Lingxiao Gong

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

895
citations

566801

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610482

24
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docs citations

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times ranked

1264
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibitors of α -amylase and α -glucosidase: Potential linkage for whole cereal foods on prevention of hyperglycemia. <i>Food Science and Nutrition</i> , 2020, 8, 6320-6337.	1.5	155
2	Whole cereal grains and potential health effects: Involvement of the gut microbiota. <i>Food Research International</i> , 2018, 103, 84-102.	2.9	136
3	Effect of Steam Explosion Treatment on Barley Bran Phenolic Compounds and Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7177-7184.	2.4	96
4	Blackberry and Blueberry Anthocyanin Supplementation Counteract High-Fat-Diet-Induced Obesity by Alleviating Oxidative Stress and Inflammation and Accelerating Energy Expenditure. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-9.	1.9	59
5	Physicochemical properties of Tibetan hull-less barley starch. <i>Carbohydrate Polymers</i> , 2016, 137, 525-531.	5.1	47
6	Feruloylated oligosaccharides modulate the gut microbiota in vitro via the combined actions of oligosaccharides and ferulic acid. <i>Journal of Functional Foods</i> , 2019, 60, 103453.	1.6	40
7	Transport, metabolism and remedial potential of functional food extracts (FFE) in Caco-2 cells monolayer: A review. <i>Food Research International</i> , 2020, 136, 109240.	2.9	40
8	Capsanthin extract prevents obesity, reduces serum TMAO levels and modulates the gut microbiota composition in high-fat-diet induced obese C57BL/6J mice. <i>Food Research International</i> , 2020, 128, 108774.	2.9	38
9	Comparison of Phenolic Compounds and the Antioxidant Activities of Fifteen <i>Chrysanthemum morifolium</i> Ramat cv. "Hangbaiju"™ in China. <i>Antioxidants</i> , 2019, 8, 325.	2.2	36
10	Tibet kefir milk decreases fat deposition by regulating the gut microbiota and gene expression of Lpl and Angptl4 in high fat diet-fed rats. <i>Food Research International</i> , 2019, 121, 278-287.	2.9	31
11	Intake of Tibetan Hull-Less Barley is Associated with a Reduced Risk of Metabolic Related Syndrome in Rats Fed High-Fat-Sucrose Diets. <i>Nutrients</i> , 2014, 6, 1635-1648.	1.7	28
12	In vitro study of the effect of quinoa and quinoa polysaccharides on human gut microbiota. <i>Food Science and Nutrition</i> , 2021, 9, 5735-5745.	1.5	24
13	In vitro evaluation of the bioaccessibility of phenolic acids in different whole wheats as potential prebiotics. <i>LWT - Food Science and Technology</i> , 2019, 100, 435-443.	2.5	23
14	The Progress of Nomenclature, Structure, Metabolism, and Bioactivities of Oat Novel Phytochemical: Avenanthramides. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 446-457.	2.4	21
15	Effect of Partial Substitutes of NaCl on the Cold-Set Gelation of Grass Carp Myofibrillar Protein Mediated by Microbial Transglutaminase. <i>Food and Bioprocess Technology</i> , 2018, 11, 1876-1886.	2.6	20
16	In vitro fermentabilities of whole wheat as compared with refined wheat in different cultivars. <i>Journal of Functional Foods</i> , 2019, 52, 505-515.	1.6	18
17	Whole barley prevents obesity and dyslipidemia without the involvement of the gut microbiota in germ free C57BL/6J obese mice. <i>Food and Function</i> , 2019, 10, 7498-7508.	2.1	14
18	Influence of Harvest Season and Drying Method on the Antioxidant Activity and Active Compounds of Two Bamboo Grass Leaves. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1565-1576.	0.9	13

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19	Whole Tibetan Hull-Less Barley Exhibit Stronger Effect on Promoting Growth of Genus <i>Bifidobacterium</i> than Refined Barley <i>In Vitro</i> . Journal of Food Science, 2018, 83, 1116-1124.	1.5	13
20	Change in Health Ingredients of Whole Tibetan Hull-Less Barley after Steam Explosion and Simulated Digestion <i>In vitro</i> . Journal of Food Processing and Preservation, 2016, 40, 239-248.	0.9	10
21	Characterization of starch from bamboo seeds. Starch/Staerke, 2016, 68, 131-139.	1.1	10
22	Relationship between total antioxidant capacities of cereals measured before and after <i>in vitro</i> digestion. International Journal of Food Sciences and Nutrition, 2013, 64, 850-856.	1.3	8
23	Viscoelastic and Functional Properties of Cod-Bone Gelatin in the Presence of Xylitol and Stevioside. Frontiers in Chemistry, 2018, 6, 111.	1.8	8
24	Protective effect of feruloylated oligosaccharides on dextran sulfate sodium-induced ulcerative colitis in rats. Food Frontiers, 2022, 3, 517-528.	3.7	7