Lingxiao Gong

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1952685/publications.pdf

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24 895
papers citations

25

all docs

25

docs citations

566801

25 times ranked

15

h-index

24 g-index

1264 citing authors

| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Protective effect of feruloylated oligosaccharides on dextran sulfate sodiumâ€induced ulcerative colitis in rats. Food Frontiers, 2022, 3, 517-528. | 3.7 | 7 |
| 2 | The Progress of Nomenclature, Structure, Metabolism, and Bioactivities of Oat Novel Phytochemical: Avenanthramides. Journal of Agricultural and Food Chemistry, 2022, 70, 446-457. | 2.4 | 21 |
| 3 | In vitro study of the effect of quinoa and quinoa polysaccharides on human gut microbiota. Food Science and Nutrition, 2021, 9, 5735-5745. | 1.5 | 24 |
| 4 | Capsanthin extract prevents obesity, reduces serum TMAO levels and modulates the gut microbiota composition in high-fat-diet induced obese C57BL/6J mice. Food Research International, 2020, 128, 108774. | 2.9 | 38 |
| 5 | Inhibitors of αâ€amylase and αâ€glucosidase: Potential linkage for whole cereal foods on prevention of hyperglycemia. Food Science and Nutrition, 2020, 8, 6320-6337. | 1.5 | 155 |
| 6 | Transport, metabolism and remedial potential of functional food extracts (FFEs) in Caco-2 cells monolayer: A review. Food Research International, 2020, 136, 109240. | 2.9 | 40 |
| 7 | Feruloylated oligosaccharides modulate the gut microbiota in vitro via the combined actions of oligosaccharides and ferulic acid. Journal of Functional Foods, 2019, 60, 103453. | 1.6 | 40 |
| 8 | Comparison of Phenolic Compounds and the Antioxidant Activities of Fifteen Chrysanthemum morifolium Ramat cv. â€~Hangbaiju' in China. Antioxidants, 2019, 8, 325. | 2.2 | 36 |
| 9 | Tibet kefir milk decreases fat deposition by regulating the gut microbiota and gene expression of Lpl and Angptl4 in high fat diet-fed rats. Food Research International, 2019, 121, 278-287. | 2.9 | 31 |
| 10 | Whole barley prevents obesity and dyslipidemia without the involvement of the gut microbiota in germ free C57BL/6J obese mice. Food and Function, 2019, 10, 7498-7508. | 2.1 | 14 |
| 11 | In vitro fermentabilities of whole wheat as compared with refined wheat in different cultivars. Journal of Functional Foods, 2019, 52, 505-515. | 1.6 | 18 |
| 12 | In vitro evaluation of the bioaccessibility of phenolic acids in different whole wheats as potential prebiotics. LWT - Food Science and Technology, 2019, 100, 435-443. | 2.5 | 23 |
| 13 | Whole Tibetan Hullâ€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 |
| 14 | Whole cereal grains and potential health effects: Involvement of the gut microbiota. Food Research International, 2018, 103, 84-102. | 2.9 | 136 |
| 15 | Effect of Partial Substitutes of NaCl on the Cold-Set Gelation of Grass Carp Myofibrillar Protein Mediated by Microbial Transglutaminase. Food and Bioprocess Technology, 2018, 11, 1876-1886. | 2.6 | 20 |
| 16 | Blackberry and Blueberry Anthocyanin Supplementation Counteract High-Fat-Diet-Induced Obesity by Alleviating Oxidative Stress and Inflammation and Accelerating Energy Expenditure. Oxidative Medicine and Cellular Longevity, 2018, 2018, 1-9. | 1.9 | 59 |
| 17 | Viscoelastic and Functional Properties of Cod-Bone Gelatin in the Presence of Xylitol and Stevioside. Frontiers in Chemistry, 2018, 6, 111. | 1.8 | 8 |
| 18 | Change in Health Ingredients of Whole Tibetan Hull-Less Barley after Steam Explosion and Simulated Digestion <i>In vitro</i> Iournal of Food Processing and Preservation, 2016, 40, 239-248. | 0.9 | 10 |

| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Characterization of starch from bamboo seeds. Starch/Staerke, 2016, 68, 131-139. | 1.1 | 10 |
| 20 | Pysicochemical properties of Tibetan hull-less barley starch. Carbohydrate Polymers, 2016, 137, 525-531. | 5.1 | 47 |
| 21 | Intake of Tibetan Hull-Less Barley is Associated with a Reduced Risk of Metabolic Related Syndrome in Rats Fed High-Fat-Sucrose Diets. Nutrients, 2014, 6, 1635-1648. | 1.7 | 28 |
| 22 | Influence of Harvest Season and Drying Method on the Antioxidant Activity and Active Compounds of Two Bamboo Grass Leaves. Journal of Food Processing and Preservation, 2014, 38, 1565-1576. | 0.9 | 13 |
| 23 | Relationship between total antioxidant capacities of cereals measured before and after in vitro in vit | 1.3 | 8 |
| 24 | Effect of Steam Explosion Treatment on Barley Bran Phenolic Compounds and Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2012, 60, 7177-7184. | 2.4 | 96 |