Ting Luo

List of Publications by Year in descending order

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567281 610901 42 677 15 24 citations h-index g-index papers 42 42 42 979 citing authors all docs docs citations times ranked

#	Article	IF	Citations
1	Microstructure, physicochemical properties, and adsorption capacity of deoiled red raspberry pomace and its total dietary fiber. LWT - Food Science and Technology, 2022, 153, 112478.	5.2	24
2	Classified processing of different rice bran fractions according to their component distributions. International Journal of Food Science and Technology, 2022, 57, 4052-4064.	2.7	4
3	Tyrosol Ameliorates the Symptoms of Obesity, Promotes Adipose Thermogenesis, and Modulates the Composition of Gut Microbiota in HFD Fed Mice. Molecular Nutrition and Food Research, 2022, 66, e2101015.	3.3	26
4	Potential metabolic activities of raspberry ketone. Journal of Food Biochemistry, 2022, 46, e14018.	2.9	6
5	Effect of Issatchenkia terricola WJL-G4 on Deacidification Characteristics and Antioxidant Activities of Red Raspberry Wine Processing. Journal of Fungi (Basel, Switzerland), 2022, 8, 17.	3.5	5
6	Polysaccharides from soybean residue fermented by <i>Neurospora crassa</i> alleviate DSS-induced gut barrier damage and microbiota disturbance in mice. Food and Function, 2022, 13, 5739-5751.	4.6	12
7	Responses of Issatchenkia terricola WJL-G4 upon Citric Acid Stress. Molecules, 2022, 27, 2664.	3.8	2
8	Isolation of a novel characterized Issatchenkia terricola from red raspberry fruits on the degradation of citric acid and enrichment of flavonoid and volatile profiles in fermented red raspberry juice. Food Science and Human Wellness, 2022, 11, 1018-1027.	4.9	16
9	Medium- and long-chain triglycerides attenuate lipid accumulation and regulate the expression of proteins related to lipid metabolism in oleic acid-induced lipid deposition in human hepatic LO2 cells. Journal of Functional Foods, 2021, 78, 104354.	3.4	5
10	Food Chemistry of Selenium and Controversial Roles of Selenium in Affecting Blood Cholesterol Concentrations. Journal of Agricultural and Food Chemistry, 2021, 69, 4935-4945.	5.2	15
11	Stability comparison of four lipases and catalytic mechanism during the synthesis of 1,3â€diâ€oleicâ€2â€medium chain triacylglycerols in a trace waterâ€inâ€oil system: Experimental analyses and computational simulations. Journal of Food Biochemistry, 2021, 45, e13667.	2.9	4
12	Trans triacylglycerols from dairy products and industrial hydrogenated oil exhibit different effects on the function of human umbilical vein endothelial cells via modulating phospholipase A2/arachidonic acid metabolism pathways. Journal of Dairy Science, 2021, 104, 6399-6414.	3.4	4
13	The influence of microbial contamination on rice bran rancidity. LWT - Food Science and Technology, 2021, 146, 111468.	5.2	5
14	Dietary Intake Regulates White Adipose Tissues Angiogenesis via Liver Fibroblast Growth Factor 21 in Male Mice. Endocrinology, 2021, 162, .	2.8	15
15	Changes in Organic Acids, Phenolic Compounds, and Antioxidant Activities of Lemon Juice Fermented by Issatchenkia terricola. Molecules, 2021, 26, 6712.	3.8	17
16	The immunomodulatory effects of ginsenoside derivative Rh2-O on splenic lymphocytes in H22 tumor-bearing mice is partially mediated by TLR4. International Immunopharmacology, 2021, 101, 108316.	3.8	7
17	Interaction between Flavonoids and Carotenoids on Ameliorating Oxidative Stress and Cellular Uptake in Different Cells. Foods, 2021, 10, 3096.	4.3	8
18	Pancreatitis is an FGF21-deficient state that is corrected by replacement therapy. Science Translational Medicine, 2020, 12, .	12.4	29

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19	A polysaccharide from <i>Fagopyrum esculentum</i> Moench bee pollen alleviates microbiota dysbiosis to improve intestinal barrier function in antibiotic-treated mice. Food and Function, 2020, 11, 10519-10533.	4.6	26
20	Timeâ€restricted feeding improves the reproductive function of female mice via liver fibroblast growth factor 21. Clinical and Translational Medicine, 2020, 10, e195.	4.0	21
21	Phytochemical composition and potential biological activities assessment of raspberry leaf extracts from nine different raspberry species and raspberry leaf tea. Journal of Berry Research, 2020, 10, 295-309.	1.4	10
22	Metabolic Syndrome Is Reduced in C57BL/6J Mice Fed High-Fat Diets Supplemented with Oak Tannins. Current Developments in Nutrition, 2020, 4, nzaa033.	0.3	3
23	Genistein and daidzein decrease food intake and body weight gain in mice, and alter LXR signaling <i>in vivo </i> i>and <i>in vitro </i> i>. Food and Function, 2018, 9, 6257-6267.	4.6	23
24	Iron homeostasis in the human body and nutritional iron deficiency and solutions in China. Journal of Food Biochemistry, 2018, 42, e12673.	2.9	3
25	Granny Smith apple procyanidin extract upregulates tight junction protein expression and modulates oxidative stress and inflammation in lipopolysaccharide-induced Caco-2 cells. Food and Function, 2018, 9, 3321-3329.	4.6	59
26	Controlling lipid digestion profiles using mixtures of different types of microgel: Alginate beads and carrageenan beads. Journal of Food Engineering, 2018, 238, 156-163.	5.2	36
27	Effects of Different Simple Triglycerides on Cell Fatty Acid Compositions, Proliferationâ€Related Protein, and Gene Expressions Induced by Oxidizedâ€LDL in HUVSMCs. Journal of Food Science, 2017, 82, 529-535.	3.1	3
28	Consumption of a single serving of red raspberries per day reduces metabolic syndrome parameters in high-fat fed mice. Food and Function, 2017, 8, 4081-4088.	4.6	17
29	Potential Pathways Involved in Elaidic Acid Induced Atherosclerosis in Human Umbilical Vein Endothelial Cells. Journal of Chemistry, 2017, 2017, 1-10.	1.9	1
30	Consumption of Quercetin and Quercetin-Containing Apple and Cherry Extracts Affects Blood Glucose Concentration, Hepatic Metabolism, and Gene Expression Patterns in Obese C57BL/6J High Fat–Fed Mice. Journal of Nutrition, 2016, 146, 1001-1007.	2.9	56
31	Gene Expression Patterns Are Altered in Athymic Mice and Metabolic Syndrome Factors Are Reduced in C57BL/6J Mice Fed High-Fat Diets Supplemented with Soy Isoflavones. Journal of Agricultural and Food Chemistry, 2016, 64, 7492-7501.	5.2	13
32	Consumption of Walnuts in Combination with Other Whole Foods Produces Physiologic, Metabolic, and Gene Expression Changes in Obese C57BL/6J High-Fat–Fed Male Mice. Journal of Nutrition, 2016, 146, 1641-1650.	2.9	16
33	Development of obesity is reduced in high-fat fed mice fed whole raspberries, raspberry juice concentrate, and a combination of the raspberry phytochemicals ellagic acid and raspberry ketone. Journal of Berry Research, 2016, 6, 213-223.	1.4	36
34	Metabolic Syndrome and Hepatic Steatosis is Reduced in C57BL/6J Mice Fed Highâ€fat Diets Supplemented with Soy Isoflavones. FASEB Journal, 2015, 29, 402.4.	0.5	0
35	Polymerization of proanthocyanidins catalyzed by polyphenol oxidase from lotus seedpod. European Food Research and Technology, 2014, 238, 727-739.	3.3	10
36	Triolein and Trilinolein Ameliorate Oxidized Lowâ€Density Lipoproteinâ€Induced Oxidative Stress in Endothelial Cells. Lipids, 2014, 49, 495-504.	1.7	6

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37	Linolelaidic Acid Induces a Stronger Proliferative Effect on Human Umbilical Vein Smooth Muscle Cells Compared to Elaidic Acid. Lipids, 2013, 48, 395-403.	1.7	9
38	Predictable Effects of Dietary Lipid Sources on the Fatty Acids Compositions of Four 1-Year-Old Wild Freshwater Fish from Poyang Lake. Journal of Agricultural and Food Chemistry, 2013, 61, 210-218.	5.2	19
39	Protective effect of rhein against oxidative stress-related endothelial cell injury. Molecular Medicine Reports, 2012, 5, 1261-6.	2.4	48
40	Absorption Mechanism of Ginsenoside Compound K and Its Butyl and Octyl Ester Prodrugs in Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 10278-10284.	5.2	48
41	Equimolar mixture of c9,t11 and t9,t11 CLA inhibits the growth and induces apoptosis in Caco-2 cells. European Journal of Lipid Science and Technology, 2012, 114, 479-485.	1.5	5
42	The Structure Basis of Phytochemicals as Metabolic Signals for Combating Obesity. Frontiers in Nutrition, $0, 9, .$	3.7	5