

Xiang Xiao

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Fermentation Affects the Antioxidant Activity of Plant-Based Food Material through the Release and Production of Bioactive Components. <i>Antioxidants</i> , 2021, 10, 2004.	5.1	63
2	The anti-obesity effect of fermented barley extracts with <i>Lactobacillus plantarum</i> dy-1 and <i>Saccharomyces cerevisiae</i> in diet-induced obese rats. <i>Food and Function</i> , 2017, 8, 1132-1143.	4.6	50
3	Toxicity and multigenerational effects of bisphenol S exposure to <i>Caenorhabditis elegans</i> on developmental, biochemical, reproductive and oxidative stress. <i>Toxicology Research</i> , 2019, 8, 630-640.	2.1	48
4	Effects of fermentation on structural characteristics and in vitro physiological activities of barley β -glucan. <i>Carbohydrate Polymers</i> , 2020, 231, 115685.	10.2	48
5	Bacterial Diversity Analysis of Zhenjiang Yao Meat During Refrigerated and Vacuum-Packed Storage by 454 Pyrosequencing. <i>Current Microbiology</i> , 2013, 66, 398-405.	2.2	39
6	Application of ultrasound-assisted physical mixing treatment improves in vitro protein digestibility of rapeseed napin. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105136.	8.2	35
7	<i>Silybum marianum</i> oil attenuates hepatic steatosis and oxidative stress in high fat diet-fed mice. <i>Biomedicine and Pharmacotherapy</i> , 2018, 100, 191-197.	5.6	34
8	Effects of bitter melon (<i>Momordica charantia</i> L.) on the gut microbiota in high fat diet and low dose streptozocin-induced rats. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 686-695.	2.8	31
9	Fermented barley β -glucan regulates fat deposition in <i>Caenorhabditis elegans</i> . <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3408-3417.	3.5	29
10	Dietary supplementation with <i>Lactobacillus plantarum</i> dy-1 fermented barley suppresses body weight gain in high-fat diet-induced obese rats. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4907-4917.	3.5	28
11	Metabolomics strategy for revealing the components in fermented barley extracts with <i>Lactobacillus plantarum</i> dy-1. <i>Food Research International</i> , 2021, 139, 109808.	6.2	22
12	Water-soluble and alkali-soluble polysaccharides from bitter melon inhibited lipid accumulation in HepG2 cells and <i>Caenorhabditis elegans</i> . <i>International Journal of Biological Macromolecules</i> , 2021, 166, 155-165.	7.5	20
13	Fermented barley extracts with <i>Lactobacillus plantarum</i> dy-1 changes serum metabolomic profiles in rats with high-fat diet-induced obesity. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 303-310.	2.8	17
14	Antitumor Activities and Apoptosis-regulated Mechanisms of Fermented Barley Extract in the Transplantation Tumor Model of Human HT-29 Cells in Nude Mice. <i>Biomedical and Environmental Sciences</i> , 2017, 30, 10-21.	0.2	17
15	A three generation reproduction study with Sprague-Dawley rats consuming high-amylose transgenic rice. <i>Food and Chemical Toxicology</i> , 2014, 74, 20-27.	3.6	16
16	Bisphenol S increases the obesogenic effects of a high-glucose diet through regulating lipid metabolism in <i>Caenorhabditis elegans</i> . <i>Food Chemistry</i> , 2021, 339, 127813.	8.2	16
17	Mechanism by which β -glucanase improves the quality of fermented barley flour-based food products. <i>Food Chemistry</i> , 2020, 311, 126026.	8.2	13
18	Supplementation of Fermented Barley Extracts with <i>Lactobacillus Plantarum</i> dy-1 Inhibits Obesity via a UCP1-dependent Mechanism. <i>Biomedical and Environmental Sciences</i> , 2019, 32, 578-591.	0.2	13

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19	Antitumor Activities and Apoptosis-regulated Mechanisms of Fermented Wheat Germ Extract in the Transplantation Tumor Model of Human HT-29 Cells in Nude Mice. <i>Biomedical and Environmental Sciences</i> , 2015, 28, 718-27.	0.2	13
20	Effect of <i>Lactobacillus plantarum</i> fermented barley on plasma glycolipids and insulin sensitivity in subjects with metabolic syndrome. <i>Journal of Food Biochemistry</i> , 2020, 44, e13471.	2.9	12
21	Fermented Barley Extracts with <i>Lactobacillus plantarum</i> dy-1 Rich in Vanillic Acid Modulate Glucose Consumption in Human HepG2 Cells. <i>Biomedical and Environmental Sciences</i> , 2018, 31, 667-676.	0.2	12
22	Effect of Extrusion or Fermentation on Physicochemical and Digestive Properties of Barley Powder. <i>Frontiers in Nutrition</i> , 2021, 8, 794355.	3.7	12
23	Barley β -glucan resist oxidative stress of <i>Caenorhabditis elegans</i> via daf-2/daf-16 pathway. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1021-1031.	7.5	11
24	Dough Properties and Bread Quality of Wheat-Barley Composite Flour as Affected by β -Glucanase. <i>Cereal Chemistry</i> , 2014, 91, 631-638.	2.2	10
25	The Effects of Carbendazim on Acute Toxicity, Development, and Reproduction in <i>Caenorhabditis elegans</i> . <i>Journal of Food Quality</i> , 2020, 2020, 1-6.	2.6	10
26	<i>Lactobacillus plantarum</i> dy-1 fermented barley extraction activates white adipocyte browning in high-fat diet-induced obese rats. <i>Journal of Food Biochemistry</i> , 2021, 45, e13680.	2.9	10
27	Effects of <i>L. plantarum</i> dy-1 fermentation time on the characteristic structure and antioxidant activity of barley β -glucan in vitro. <i>Current Research in Food Science</i> , 2022, 5, 125-130.	5.8	10
28	Fermented barley extracts with <i>Lactobacillus plantarum</i> dy-1 decreased fat accumulation of <i>Caenorhabditis elegans</i> in a daf-2 dependent mechanism. <i>Journal of Food Biochemistry</i> , 2020, 44, e13459.	2.9	9
29	Polysaccharides from <i>Volvariella volvacea</i> inhibit fat accumulation in <i>C. elegans</i> dependent on the aak-2/nhr-49 mediated pathway. <i>Journal of Food Biochemistry</i> , 2021, 45, e13912.	2.9	9
30	Improvement of Bread Quality by Adding Wheat Germ Fermented with <i>Lactobacillus plantarum</i> dy-1. <i>Journal of Food Quality</i> , 2020, 2020, 1-8.	2.6	7
31	Bisphenol S promotes fat storage in multiple generations of <i>Caenorhabditis elegans</i> in a daf-16/nhr-49 dependent manner. <i>Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology</i> , 2021, 250, 109175.	2.6	7
32	Anti-obesity Action of Fermented Barley Extracts with <i>Lactobacillus plantarum</i> dy-1 and Associated MicroRNA Expression in High-fat Diet-induced Obese Rats. <i>Biomedical and Environmental Sciences</i> , 2019, 32, 755-768.	0.2	6
33	Effect of superfine grinding on physical properties, bioaccessibility, and anti-obesity activities of bitter melon powders. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4473-4483.	3.5	6
34	Inhibitory effect of fermented selected barley extracts with <i>Lactobacillus plantarum</i> dy-1 on the proliferation of human HT-29 Cells. <i>Journal of Food Biochemistry</i> , 2019, 43, e12989.	2.9	5
35	Effects of Bitter Melon Saponin on the Glucose and Lipid Metabolism in HepG2 Cell and <i>C. elegans</i> . <i>Journal of Food Quality</i> , 2020, 2020, 1-9.	2.6	3
36	Determination of Fipronil and Its Metabolites in Eggs by Indirect Competitive ELISA and Lateral-flow Immunochromatographic Strip. <i>Biomedical and Environmental Sciences</i> , 2020, 33, 731-734.	0.2	3

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37	Evaluating the Effect of Electromagnetic Stir-Frying Barley Flour on Yoghurt Quality. Journal of Food Quality, 2020, 2020, 1-9.	2.6	2
38	Integrated transcriptomics and metabolomics unravel the metabolic pathway variations for barley Î²-glucan before and after fermentation with <i>L. plantarum</i> DY-1. Food and Function, 2022, 13, 4302-4314.	4.6	2
39	<i>Lactiplantibacillus plantarum</i> fermented barley extracts ameliorate high-fat diet-induced muscle dysfunction via mitophagy. Journal of the Science of Food and Agriculture, 2022, 102, 5261-5271.	3.5	2
40	Application of barley flour processed by different methods as an alternative to fat in emulsion-type sausage. , 0, , .		1
41	Phytochemical profiles and antioxidant activity of fermented barley with <i>Lactiplantibacillus plantarum</i> dy-1. Food Biotechnology, 2022, 36, 266-282.	1.5	1
42	Development of a colloidal gold immunochromatographic strip for the rapid detection of pefloxacin in grass carp with a novel pretreatment method. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2022, 57, 517-525.	1.5	0