Xiang Xiao

List of Publications by Year in descending order

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42	703	623734	610901
papers	citations	14 h-index	24 g-index

43	43	43	725
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of L.plantarum dy-1 fermentation time on the characteristic structure and antioxidant activity of barley Î²-glucan in vitro. Current Research in Food Science, 2022, 5, 125-130.	5.8	10
2	Effect of superfine grinding on physical properties, bioaccessibility, and antiâ€obesity activities of bitter melon powders. Journal of the Science of Food and Agriculture, 2022, 102, 4473-4483.	3.5	6
3	Integrated transcriptomics and metabolomics unravel the metabolic pathway variations for barley Î²-glucan before and after fermentation with L. plantarum DY-1. Food and Function, 2022, 13, 4302-4314.	4.6	2
4	Lactiplantibacillus plantarum fermented barley extracts ameliorate <scp>highâ€fatâ€diet</scp>â€induced muscle dysfunction via mitophagy. Journal of the Science of Food and Agriculture, 2022, 102, 5261-5271.	3.5	2
5	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
6	Phytochemical profiles and antioxidant activity of fermented barley with Lactiplantibacillus plantarum dy-1. Food Biotechnology, 2022, 36, 266-282.	1.5	1
7	Metabolomics strategy for revealing the components in fermented barley extracts with Lactobacillus plantarum dy-1. Food Research International, 2021, 139, 109808.	6.2	22
8	Water-soluble and alkali-soluble polysaccharides from bitter melon inhibited lipid accumulation in HepG2 cells and Caenorhabditis elegans. International Journal of Biological Macromolecules, 2021, 166, 155-165.	7.5	20
9	Bisphenol S increases the obesogenic effects of a high-glucose diet through regulating lipid metabolism in Caenorhabditis elegans. Food Chemistry, 2021, 339, 127813.	8.2	16
10	Lactobacillus plantarum dyâ€1 fermented barley extraction activates white adipocyte browning in highâ€fat dietâ€induced obese rats. Journal of Food Biochemistry, 2021, 45, e13680.	2.9	10
11	Polysaccharides from Volvariella volvacea inhibit fat accumulation in C. elegans dependent on the aakâ€2/nhrâ€49â€mediated pathway. Journal of Food Biochemistry, 2021, 45, e13912.	2.9	9
12	Bisphenol S promotes fat storage in multiple generations of Caenorhabditis elegans in a daf-16/nhr-49 dependent manner. Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology, 2021, 250, 109175.	2.6	7
13	Barley Î²-glucan resist oxidative stress of Caenorhabditis elegans via daf-2/daf-16 pathway. International Journal of Biological Macromolecules, 2021, 193, 1021-1031.	7.5	11
14	Effect of Extrusion or Fermentation on Physicochemical and Digestive Properties of Barley Powder. Frontiers in Nutrition, 2021, 8, 794355.	3.7	12
15	Fermentation Affects the Antioxidant Activity of Plant-Based Food Material through the Release and Production of Bioactive Components. Antioxidants, 2021, 10, 2004.	5.1	63
16	Effects of fermentation on structural characteristics and in vitro physiological activities of barley Î²-glucan. Carbohydrate Polymers, 2020, 231, 115685.	10.2	48
17	Mechanism by which Î²-glucanase improves the quality of fermented barley flour-based food products. Food Chemistry, 2020, 311, 126026.	8.2	13
18	Evaluating the Effect of Electromagnetic Stir-Frying Barley Flour on Yoghurt Quality. Journal of Food Quality, 2020, 2020, 1-9.	2.6	2

#	ARTICLE	IF	CITATIONS
19	Effects of Bitter Melon Saponin on the Glucose and Lipid Metabolism in HepG2 Cell and C. elegans. Journal of Food Quality, 2020, 2020, 1-9.	2.6	3
20	Effect of Lactobacillus plantarum fermented barley on plasma glycolipids and insulin sensitivity in subjects with metabolic syndrome. Journal of Food Biochemistry, 2020, 44, e13471.	2.9	12
21	Fermented barley extracts with Lactobacillus plantarum dyâ€1 decreased fat accumulation of Caenorhabditis elegans in a dafâ€2 â€dependent mechanism. Journal of Food Biochemistry, 2020, 44, e13459.	2.9	9
22	The Effects of Carbendazim on Acute Toxicity, Development, and Reproduction in Caenorhabditis elegans. Journal of Food Quality, 2020, 2020, 1-6.	2.6	10
23	Fermented barley Î²â€glucan regulates fat deposition in Caenorhabditis elegans. Journal of the Science of Food and Agriculture, 2020, 100, 3408-3417.	3.5	29
24	Improvement of Bread Quality by Adding Wheat Germ Fermented with Lactobacillus plantarum dy-1. Journal of Food Quality, 2020, 2020, 1-8.	2.6	7
25	Application of ultrasound-assisted physical mixing treatment improves in vitro protein digestibility of rapeseed napin. Ultrasonics Sonochemistry, 2020, 67, 105136.	8.2	35
26	Determination of Fipronil and Its Metabolites in Eggs by Indirect Competitive ELISA and Lateral-flow Immunochromatographic Strip. Biomedical and Environmental Sciences, 2020, 33, 731-734.	0.2	3
27	Inhibitory effect of fermented selected barley extracts with Lactobacillus plantarum dyâ€‘1 on the proliferation of human HTâ€29 Cells. Journal of Food Biochemistry, 2019, 43, e12989.	2.9	5
28	Toxicity and multigenerational effects of bisphenol S exposure to Caenorhabditis elegans on developmental, biochemical, reproductive and oxidative stress. Toxicology Research, 2019, 8, 630-640.	2.1	48
29	Fermented barley extracts with Lactobacillus plantarum dy-1 changes serum metabolomic profiles in rats with high-fat diet-induced obesity. International Journal of Food Sciences and Nutrition, 2019, 70, 303-310.	2.8	17
30	Supplementation of Fermented Barley Extracts with Lactobacillus Plantarum dy-1 Inhibits Obesity via a UCP1-dependent Mechanism. Biomedical and Environmental Sciences, 2019, 32, 578-591.	0.2	13
31	Anti-obesity Action of Fermented Barley Extracts with Lactobacillus plantarum dy-1 and Associated MicroRNA Expression in High-fat Diet-induced Obese Rats. Biomedical and Environmental Sciences, 2019, 32, 755-768.	0.2	6
32	Silybum marianum oil attenuates hepatic steatosis and oxidative stress in high fat diet-fed mice. Biomedicine and Pharmacotherapy, 2018, 100, 191-197.	5.6	34
33	Fermented Barley Extracts with Lactobacillus plantarum dy-1 Rich in Vanillic Acid Modulate Glucose Consumption in Human HepG2 Cells. Biomedical and Environmental Sciences, 2018, 31, 667-676.	0.2	12
34	The anti-obesity effect of fermented barley extracts with Lactobacillus plantarum dy-1 and Saccharomyces cerevisiae in diet-induced obese rats. Food and Function, 2017, 8, 1132-1143.	4.6	50
35	Antitumor Activities and Apoptosis-regulated Mechanisms of Fermented Barley Extract in the Transplantation Tumor Model of Human HT-29 Cells in Nude Mice. Biomedical and Environmental Sciences, 2017, 30, 10-21.	0.2	17
36	Dietary supplementation with Lactobacillus plantarum dyâ€1 fermented barley suppresses body weight gain in highâ€fat dietâ€induced obese rats. Journal of the Science of Food and Agriculture, 2016, 96, 4907-4917.	3.5	28

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37	Effects of bitter melon (Momordica charantia L.) on the gut microbiota in high fat diet and low dose streptozocin-induced rats. International Journal of Food Sciences and Nutrition, 2016, 67, 686-695.	2.8	31
38	Antitumor Activities and Apoptosis-regulated Mechanisms of Fermented Wheat Germ Extract in the Transplantation Tumor Model of Human HT-29 Cells in Nude Mice. Biomedical and Environmental Sciences, 2015, 28, 718-27.	0.2	13
39	Dough Properties and Bread Quality of Wheatâ€“Barley Composite Flour as Affected by Î²â€Glucanase. Cereal Chemistry, 2014, 91, 631-638.	2.2	10
40	A three generation reproduction study with Spragueâ€“Dawley rats consuming high-amylose transgenic rice. Food and Chemical Toxicology, 2014, 74, 20-27.	3.6	16
41	Bacterial Diversity Analysis of Zhenjiang Yao Meat During Refrigerated and Vacuum-Packed Storage by 454 Pyrosequencing. Current Microbiology, 2013, 66, 398-405.	2.2	39
42	Application of barley flour processed by different methods as an alternative to fat in emulsionâ€type sausage. , 0, , .		1