

Jing Lin

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5095889/publications.pdf>

Version: 2024-02-01

15
papers

835
citations

933264

10
h-index

1058333

14
g-index

15
all docs

15
docs citations

15
times ranked

991
citing authors

#	ARTICLE	IF	CITATIONS
1	Neratinib causes non-recoverable gut injury and reduces intestinal cytochrome P450 3A enzyme in mice. <i>Toxicology Research</i> , 2022, 11, 184-194.	0.9	6
2	Emerging roles of long non-coding RNA in depression. <i>Progress in Neuro-Psychopharmacology and Biological Psychiatry</i> , 2022, 115, 110515.	2.5	16
3	Development of a physiologically based pharmacokinetic model to predict irinotecan disposition during inflammation. <i>Chemico-Biological Interactions</i> , 2022, 360, 109946.	1.7	2
4	Epidermal growth factor receptor inhibitor-induced diarrhea: clinical incidence, toxicological mechanism, and management. <i>Toxicology Research</i> , 2021, 10, 476-486.	0.9	16
5	Feruloylated Oligosaccharides Alleviate Central Nervous Inflammation in Mice Following Spinal Cord Contusion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15490-15500.	2.4	11
6	Potential role of drug metabolizing enzymes in chemotherapy-induced gastrointestinal toxicity and hepatotoxicity. <i>Expert Opinion on Drug Metabolism and Toxicology</i> , 2020, 16, 1109-1124.	1.5	20
7	Current Prevention of COVID-19: Natural Products and Herbal Medicine. <i>Frontiers in Pharmacology</i> , 2020, 11, 588508.	1.6	99
8	Effects of four bamboo derived flavonoids on advanced glycation end products formation in vitro. <i>Journal of Functional Foods</i> , 2020, 71, 103976.	1.6	25
9	Feruloylated oligosaccharides and ferulic acid alter gut microbiome to alleviate diabetic syndrome. <i>Food Research International</i> , 2020, 137, 109410.	2.9	71
10	Maize bran feruloylated oligosaccharides inhibited AGEs formation in glucose/amino acids and glucose/BSA models. <i>Food Research International</i> , 2019, 122, 443-449.	2.9	19
11	In vitro bioaccessibility and bioavailability of quercetin from the quercetin-fortified bread products with reduced glyceic potential. <i>Food Chemistry</i> , 2019, 286, 629-635.	4.2	38
12	Long Noncoding RNA (lncRNA)-Mediated Competing Endogenous RNA Networks Provide Novel Potential Biomarkers and Therapeutic Targets for Colorectal Cancer. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5758.	1.8	407
13	Reformulating Bread to Enhance Health Benefits Using Phytochemicals and Through Strategic Structuring. , 2019, , 219-233.		0
14	Role of quercetin in the physicochemical properties, antioxidant and antiglycation activities of bread. <i>Journal of Functional Foods</i> , 2018, 40, 299-306.	1.6	75
15	Steamed bread enriched with quercetin as an antiglycative food product: its quality attributes and antioxidant properties. <i>Food and Function</i> , 2018, 9, 3398-3407.	2.1	30