

Xu Si

List of Publications by Year in Descending Order

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Version: 2024-04-23

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

32
papers

468
citations

14
h-index

21
g-index

32
ext. papers

745
ext. citations

6.3
avg, IF

4.05
L-index

#	Paper	IF	Citations
32	Synergistic Effects of Combined Anthocyanin and Metformin Treatment for Hyperglycemia and .. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	2
31	Current knowledge of anthocyanin metabolism in the digestive tract: absorption, distribution, degradation, and interconversion.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-14	11.5	3
30	Anthocyanins-loaded nanocomplexes comprising casein and carboxymethyl cellulose: stability, antioxidant capacity, and bioaccessibility. <i>Food Hydrocolloids</i> , 2022 , 122, 107073	10.6	5
29	Blueberry anthocyanin extracts protect against Helicobacter pylori-induced peptic epithelium injuries both in vitro and in vivo: the key role of MAPK/NF- κ B pathway.. <i>European Journal of Nutrition</i> , 2022 , 1	5.2	0
28	A sub-freshness monitoring chitosan/starch-based colorimetric film for improving color recognition accuracy via controlling the pH value of the film-forming solution.. <i>Food Chemistry</i> , 2022 , 388, 132975	8.5	1
27	Effect of bovine serum albumin on the stability and antioxidant activity of blueberry anthocyanins during processing and in vitro simulated digestion. <i>Food Chemistry</i> , 2021 , 373, 131496	8.5	3
26	3D food printing: Applications of plant-based materials in extrusion-based food printing. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-15	11.5	1
25	Effects of κ -Casein on the Absorption of Blueberry Anthocyanins and Metabolites in Rat Plasma Based on Pharmacokinetic Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6200-6213	5.7	1
24	Effects of κ -casein and β -casein on the stability, antioxidant activity and bioaccessibility of blueberry anthocyanins with an in vitro simulated digestion. <i>Food Chemistry</i> , 2021 , 334, 127526	8.5	30
23	Bioactive flavonoids from <i>Rubus corchorifolius</i> inhibit α -glucosidase and α -amylase to improve postprandial hyperglycemia. <i>Food Chemistry</i> , 2021 , 341, 128149	8.5	22
22	Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and α -glucosidase activities, color, and antioxidant activities of blueberry (<i>Vaccinium Spp.</i>) puree. <i>Food Chemistry</i> , 2021 , 342, 128564	8.5	24
21	Effect of Blueberry Anthocyanin-Rich Extracts on Peripheral and Hippocampal Antioxidant Defensiveness: The Analysis of the Serum Fatty Acid Species and Gut Microbiota Profile. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3658-3666	5.7	14
20	Identification of key phenolic compounds responsible for antioxidant activities of free and bound fractions of blackberry varieties extracts by boosted regression trees. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	6
19	Current progress on the mechanisms of hyperhomocysteinemia-induced vascular injury and use of natural polyphenol compounds. <i>European Journal of Pharmacology</i> , 2021 , 905, 174168	5.3	2
18	Cyanidin-3--glucoside and its phenolic metabolites ameliorate intestinal diseases via modulating intestinal mucosal immune system: potential mechanisms and therapeutic strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	3
17	Interactions of blueberry anthocyanins with whey protein isolate and bovine serum protein: Color stability, antioxidant activity, in vitro simulation, and protein functionality. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112269	5.4	3
16	Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. <i>Food Chemistry</i> , 2020 , 318, 126484	8.5	20

15	Lonicera caerulea L. Polyphenols Alleviate Oxidative Stress-Induced Intestinal Environment Imbalance and Lipopolysaccharide-Induced Liver Injury in HFD-Fed Rats by Regulating the Nrf2/HO-1/NQO1 and MAPK Pathways. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1901315	5.9	37
14	Serum Ceramide Reduction by Blueberry Anthocyanin-Rich Extract Alleviates Insulin Resistance in Hyperlipidemia Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8185-8194	5.7	16
13	Effect of In Vitro Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7016-7024	5.7	29
12	Identification of Cyanidin-3-arabinoside Extracted from Blueberry as a Selective Protein Tyrosine Phosphatase 1B Inhibitor. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13624-13634	5.7	30
11	Blueberry Malvidin-3-galactoside Suppresses Hepatocellular Carcinoma by Regulating Apoptosis, Proliferation, and Metastasis Pathways In Vivo and In Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 625-636	5.7	41
10	γ-Aminobutyric Acid Attenuates High-Fat Diet-Induced Cerebral Oxidative Impairment via Enhanced Synthesis of Hippocampal Sulfatides. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1081-1091	5.7	3
9	Gamma-aminobutyric Acid Enriched Rice Bran Diet Attenuates Insulin Resistance and Balances Energy Expenditure via Modification of Gut Microbiota and Short-Chain Fatty Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 881-890	5.7	37
8	Gut Microbiome-Induced Shift of Acetate to Butyrate Positively Manages Dysbiosis in High Fat Diet. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, 1700670	5.9	42
7	Effect of interactions between starch and chitosan on waxy maize starch physicochemical and digestion properties. <i>CYTA - Journal of Food</i> , 2017 , 15, 327-335	2.3	11
6	Carboxymethylation of corn bran polysaccharide and its bioactive property. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1176-1184	3.8	14
5	A comparison of RS4-type resistant starch to RS2-type resistant starch in suppressing oxidative stress in high-fat-diet-induced obese rats. <i>Food and Function</i> , 2017 , 8, 232-240	6.1	22
4	Resistant starch attenuates impaired lipid biosynthesis induced by dietary oxidized oil via activation of insulin signaling pathways. <i>RSC Advances</i> , 2017 , 7, 50772-50780	3.7	2
3	Enhanced anti-obesity effects of complex of resistant starch and chitosan in high fat diet fed rats. <i>Carbohydrate Polymers</i> , 2017 , 157, 834-841	10.3	34
2	Effect of single or combined administration of resistant starch and chitosan oligosaccharides on insulin resistance in rats fed with a high-fat diet. <i>Starch/Staerke</i> , 2017 , 69, 1600209	2.3	4
1	Effect of sulfation on the antioxidant properties and in vitro cell proliferation characteristics of polysaccharides isolated from corn bran. <i>CYTA - Journal of Food</i> , 2016 , 14, 555-564	2.3	6