

# Li Ni

## List of Publications by Year in descending order

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Version: 2024-02-01

47  
papers

1,792  
citations

257101

24  
h-index

288905

40  
g-index

47  
all docs

47  
docs citations

47  
times ranked

1656  
citing authors

#	ARTICLE	IF	CITATIONS
1	The modulatory effect of infusions of green tea, oolong tea, and black tea on gut microbiota in high-fat-induced obese mice. <i>Food and Function</i> , 2016, 7, 4869-4879.	2.1	155
2	<i>Grifola frondosa</i> polysaccharides ameliorate lipid metabolic disorders and gut microbiota dysbiosis in high-fat diet fed rats. <i>Food and Function</i> , 2019, 10, 2560-2572.	2.1	147
3	Exploring core functional microbiota responsible for the production of volatile flavour during the traditional brewing of Wuyi Hong Qu glutinous rice wine. <i>Food Microbiology</i> , 2018, 76, 487-496.	2.1	105
4	Microbial communities and volatile metabolites in different traditional fermentation starters used for Hong Qu glutinous rice wine. <i>Food Research International</i> , 2019, 121, 593-603.	2.9	105
5	Hypoglycemic and hypolipidemic activities of <i>Grifola frondosa</i> polysaccharides and their relationships with the modulation of intestinal microflora in diabetic mice induced by high-fat diet and streptozotocin. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1231-1240.	3.6	96
6	Green and Black Tea Phenolics: Bioavailability, Transformation by Colonic Microbiota, and Modulation of Colonic Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8469-8477.	2.4	89
7	Prebiotic effects of almonds and almond skins on intestinal microbiota in healthy adult humans. <i>Anaerobe</i> , 2014, 26, 1-6.	1.0	88
8	<i>Monascus</i> yellow, red and orange pigments from red yeast rice ameliorate lipid metabolic disorders and gut microbiota dysbiosis in Wistar rats fed on a high-fat diet. <i>Food and Function</i> , 2019, 10, 1073-1084.	2.1	79
9	Comparison study of the volatile profiles and microbial communities of Wuyi Qu and Gutian Qu, two major types of traditional fermentation starters of Hong Qu glutinous rice wine. <i>Food Microbiology</i> , 2018, 69, 105-115.	2.1	69
10	Hypoglycemic and hypolipidemic mechanism of organic chromium derived from chelation of <i>Grifola frondosa</i> polysaccharide-chromium (III) and its modulation of intestinal microflora in high fat-diet and STZ-induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 1208-1218.	3.6	60
11	The protective mechanism of <i>Lactobacillus plantarum</i> FZU3013 against non-alcoholic fatty liver associated with hyperlipidemia in mice fed a high-fat diet. <i>Food and Function</i> , 2020, 11, 3316-3331.	2.1	55
12	Potential mechanisms underlying the ameliorative effect of <i>Lactobacillus paracasei</i> FZU103 on the lipid metabolism in hyperlipidemic mice fed a high-fat diet. <i>Food Research International</i> , 2021, 139, 109956.	2.9	51
13	The dynamics of volatile compounds and their correlation with the microbial succession during the traditional solid-state fermentation of Gutian Hong Qu glutinous rice wine. <i>Food Microbiology</i> , 2020, 86, 103347.	2.1	45
14	Dynamic changes of volatile and phenolic components during the whole manufacturing process of Wuyi Rock tea (Rougui). <i>Food Chemistry</i> , 2022, 367, 130624.	4.2	45
15	<i>In vitro</i> and <i>in vivo</i> evaluation of the prebiotic effect of raw and roasted almonds ( <i>Prunus amygdalus</i> ). <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1836-1843.	1.7	38
16	Preparation of <i>Ganoderma lucidum</i> polysaccharide-chromium (III) complex and its hypoglycemic and hypolipidemic activities in high-fat and high-fructose diet-induced pre-diabetic mice. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 782-793.	3.6	38
17	<i>Monascus purpureus</i> -fermented common buckwheat protects against dyslipidemia and non-alcoholic fatty liver disease through the regulation of liver metabolome and intestinal microbiome. <i>Food Research International</i> , 2020, 136, 109511.	2.9	38
18	Microbiota associated with the starter cultures and brewing process of traditional Hong Qu glutinous rice wine. <i>Food Science and Biotechnology</i> , 2016, 25, 649-658.	1.2	37

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19	Flavor compounds with high odor activity values (OAV&gt;1) dominate the aroma of aged Chinese rice wine (Huangjiu) by molecular association. <i>Food Chemistry</i> , 2022, 383, 132370.	4.2	37
20	Preparation of a novel <i>Grifola frondosa</i> polysaccharide-chromium (III) complex and its hypoglycemic and hypolipidemic activities in high fat diet and streptozotocin-induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 81-88.	3.6	35
21	Comparative transcriptomic analysis reveals the regulatory effects of inorganic nitrogen on the biosynthesis of <i>Monascus</i> pigments and citrinin. <i>RSC Advances</i> , 2020, 10, 5268-5282.	1.7	35
22	Aroma and catechin profile and in vitro antioxidant activity of green tea infusion as affected by submerged fermentation with <i>Wolfiporia cocos</i> (Fu Ling). <i>Food Chemistry</i> , 2021, 361, 130065.	4.2	33
23	The protective mechanisms of macroalgae <i>Laminaria japonica</i> consumption against lipid metabolism disorders in high-fat diet-induced hyperlipidemic rats. <i>Food and Function</i> , 2020, 11, 3256-3270.	2.1	29
24	Comparative characterization of the deamidation of carboxylic acid deamidated wheat gluten by altering the processing conditions. <i>Food Chemistry</i> , 2016, 210, 520-529.	4.2	28
25	Ganoderic acid A from <i>Ganoderma lucidum</i> protects against alcoholic liver injury through ameliorating the lipid metabolism and modulating the intestinal microbial composition. <i>Food and Function</i> , 2022, 13, 5820-5837.	2.1	28
26	Protective Mechanism of Common Buckwheat ( <i>Fagopyrum esculentum</i> Moench.) against Nonalcoholic Fatty Liver Disease Associated with Dyslipidemia in Mice Fed a High-Fat and High-Cholesterol Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6530-6543.	2.4	27
27	The beneficial effects of <i>Lactobacillus brevis</i> FZU0713-fermented <i>Laminaria japonica</i> on lipid metabolism and intestinal microbiota in hyperlipidemic rats fed with a high-fat diet. <i>Food and Function</i> , 2021, 12, 7145-7160.	2.1	26
28	Ganoderic acids-rich ethanol extract from <i>Ganoderma lucidum</i> protects against alcoholic liver injury and modulates intestinal microbiota in mice with excessive alcohol intake. <i>Current Research in Food Science</i> , 2022, 5, 515-530.	2.7	26
29	Comparative study of the anti-obesity and gut microbiota modulation effects of green tea phenolics and their oxidation products in high-fat-induced obese mice. <i>Food Chemistry</i> , 2022, 367, 130735.	4.2	24
30	Membrane Fluidity of <i>Saccharomyces cerevisiae</i> from Huangjiu (Chinese Rice Wine) Is Variably Regulated by OLE1 To Offset the Disruptive Effect of Ethanol. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	22
31	Characterization and thermal inactivation kinetics of highly thermostable ramie leaf Î <sup>2</sup> -amylase. <i>Enzyme and Microbial Technology</i> , 2017, 101, 17-23.	1.6	14
32	<i>Auricularia auricula</i> Melanin Protects against Alcoholic Liver Injury and Modulates Intestinal Microbiota Composition in Mice Exposed to Alcohol Intake. <i>Foods</i> , 2021, 10, 2436.	1.9	14
33	<i>Pediococcus acidilactici</i> FZU106 alleviates high-fat diet-induced lipid metabolism disorder in association with the modulation of intestinal microbiota in hyperlipidemic rats. <i>Current Research in Food Science</i> , 2022, 5, 775-788.	2.7	11
34	Screening and identification of <i>Monascus</i> strain with high TMP production and statistical optimization of its culture medium composition and liquid state fermentation conditions using response surface methodology (RSM). <i>Biotechnology and Biotechnological Equipment</i> , 0, , 1-11.	0.5	7
35	Salivary Microbiota Shifts under Sustained Consumption of Oolong Tea in Healthy Adults. <i>Nutrients</i> , 2020, 12, 966.	1.7	7
36	The Application of <i>Bacillus subtilis</i> for Adhesion Inhibition of <i>Pseudomonas</i> and Preservation of Fresh Fish. <i>Foods</i> , 2021, 10, 3093.	1.9	7

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37	Evaluation of Volatile Profile and In Vitro Antioxidant Activity of Fermented Green Tea Infusion With <i>Pleurotus sajor-caju</i> (Oyster Mushroom). <i>Frontiers in Nutrition</i> , 2022, 9, 865991.	1.6	7
38	A Robust Fermentation Process for Natural Chocolate-like Flavor Production with <i>Mycetinis scorodonius</i> . <i>Molecules</i> , 2022, 27, 2503.	1.7	7
39	Ultrasonic and enzymatic pretreatments of <i>Monascus</i> fermentation byproduct for a sustainable production of <i>Bacillus subtilis</i> . <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3836-3842.	1.7	5
40	Spoilage of tilapia by <i>Pseudomonas putida</i> with different adhesion abilities. <i>Current Research in Food Science</i> , 2022, 5, 710-717.	2.7	5
41	A continuous coupled spectrophotometric assay for debranching enzyme activity using reducing end-specific $\alpha$ -glucosidase. <i>Analytical Biochemistry</i> , 2016, 492, 21-26.	1.1	4
42	Unique sequence characteristics account for good DGGE separation of almost full-length 18S rDNAs. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 48.	1.7	3
43	Development of Reverse Transcription Quantitative Real-Time PCR (RT-qPCR) Assays for Monitoring <i>Saccharomycopsis fibuligera</i> , <i>Rhizopus oryzae</i> , and <i>Monascus purpureus</i> During the Traditional Brewing of Hong Qu Glutinous Rice Wine. <i>Food Analytical Methods</i> , 2017, 10, 161-171.	1.3	3
44	Effects of alkali, enzymes, and ultrasound on monosodium glutamate byproduct for a sustainable production of <i>Bacillus subtilis</i> . <i>Food Chemistry</i> , 2021, 360, 129967.	4.2	3
45	The Adhesion and Spoilage of <i>Shewanella putrefaciens</i> in Tilapia. <i>Foods</i> , 2022, 11, 1913.	1.9	3
46	The spoilage and adhesion inhibitory effects of <i>Bacillus subtilis</i> against <i>Shewanella</i> and <i>Pseudomonas</i> in large yellow croaker ( <i>Pseudosciaena crocea</i> ). <i>Food Science and Technology</i> , 0, , .	0.8	2
47	The Meridian Tropism and Classification of Red Yeast Rice Investigated by Monitoring Dermal Electrical Potential. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021, 2021, 1-8.	0.5	0