

## List of Publications by Citations

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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.

41  
papers

832  
citations

16  
h-index

28  
g-index

47  
ext. papers

1,380  
ext. citations

5.5  
avg, IF

4.32  
L-index

#	Paper	IF	Citations
41	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> , <b>2016</b> , 7, 4869-4879	6.1	104
40	Grifola frondosa polysaccharides ameliorate lipid metabolic disorders and gut microbiota dysbiosis in high-fat diet fed rats. <i>Food and Function</i> , <b>2019</b> , 10, 2560-2572	6.1	73
39	Prebiotic effects of almonds and almond skins on intestinal microbiota in healthy adult humans. <i>Anaerobe</i> , <b>2014</b> , 26, 1-6	2.8	65
38	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> , <b>2018</b> , 76, 487-496	6	61
37	Green and Black Tea Phenolics: Bioavailability, Transformation by Colonic Microbiota, and Modulation of Colonic Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 8469-8477	5.7	57
36	Microbial communities and volatile metabolites in different traditional fermentation starters used for Hong Qu glutinous rice wine. <i>Food Research International</i> , <b>2019</b> , 121, 593-603	7	53
35	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> , <b>2018</b> , 69, 105-115	6	44
34	Monascus 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> , <b>2019</b> , 10, 1073-1084	6.1	40
33	Hypoglycemic and hypolipidemic activities of Grifola frondosa 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> , <b>2020</b> , 153, 1231-1240	7.9	37
32	Hypoglycemic and hypolipidemic mechanism of organic chromium derived from chelation of Grifola frondosa 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> , <b>2020</b> , 145, 1208-1218	7.9	26
31	The protective mechanism of Lactobacillus plantarum FZU3013 against non-alcoholic fatty liver associated with hyperlipidemia in mice fed a high-fat diet. <i>Food and Function</i> , <b>2020</b> , 11, 3316-3331	6.1	25
30	Microbiota associated with the starter cultures and brewing process of traditional glutinous rice wine. <i>Food Science and Biotechnology</i> , <b>2016</b> , 25, 649-658	3	24
29	In vitro and in vivo evaluation of the prebiotic effect of raw and roasted almonds ( <i>Prunus amygdalus</i> ). <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 1836-43	4.3	24
28	Preparation of a novel Grifola frondosa 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> , <b>2019</b> , 131, 81-88	7.9	20
27	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> , <b>2020</b> , 86, 103347	6	17
26	Comparative transcriptomic analysis reveals the regulatory effects of inorganic nitrogen on the biosynthesis of pigments and citrinin.. <i>RSC Advances</i> , <b>2020</b> , 10, 5268-5282	3.7	16
25	Preparation of Ganoderma lucidum 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> , <b>2019</b> , 140, 782-793	7.9	15

24	Comparative characterization of the deamidation of carboxylic acid deamidated wheat gluten by altering the processing conditions. <i>Food Chemistry</i> , <b>2016</b> , 210, 520-9	8.5	15
23	Characterization and thermal inactivation kinetics of highly thermostable ramie leaf $\alpha$ -amylase. <i>Enzyme and Microbial Technology</i> , <b>2017</b> , 101, 17-23	3.8	13
22	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> , <b>2020</b> , 11, 3256-3270	6.1	12
21	Protective Mechanism of Common Buckwheat ( <i>Moench.</i> ) 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> , <b>2020</b> , 68, 6530-6543	5.7	10
20	<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> , <b>2020</b> , 136, 109511	7	10
19	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> , <b>2021</b> , 139, 109936	7.6	10
18	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> , <b>2021</b> , 361, 130065	8.5	9
17	Membrane Fluidity of <i>Saccharomyces cerevisiae</i> from (Chinese Rice Wine) Is Variably Regulated by To Offset the Disruptive Effect of Ethanol. <i>Applied and Environmental Microbiology</i> , <b>2019</b> , 85,	4.8	8
16	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> , <b>2022</b> , 367, 130735	8.5	7
15	Dynamic changes of volatile and phenolic components during the whole manufacturing process of Wuyi Rock tea (Rougui). <i>Food Chemistry</i> , <b>2022</b> , 367, 130624	8.5	6
14	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> , <b>2017</b> , 1-11	1.6	4
13	A continuous coupled spectrophotometric assay for debranching enzyme activity using reducing end-specific $\alpha$ -glucosidase. <i>Analytical Biochemistry</i> , <b>2016</b> , 492, 21-6	3.1	4
12	Flavor compounds with high odor activity values (OAV $\geq 1$ ) dominate the aroma of aged Chinese rice wine (Huangjiu) by molecular association.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132370	8.5	4
11	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> , <b>2021</b> , 12, 7145-7160	6.1	4
10	Salivary Microbiota Shifts under Sustained Consumption of Oolong Tea in Healthy Adults. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	3
9	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> , <b>2017</b> , 10, 161-171	3.4	2
8	Unique sequence characteristics account for good DGGE separation of almost full-length 18S rDNAs. <i>World Journal of Microbiology and Biotechnology</i> , <b>2016</b> , 32, 48	4.4	2
7	Ganoderic acids-rich ethanol extract from protects against alcoholic liver injury and modulates intestinal microbiota in mice with excessive alcohol intake.. <i>Current Research in Food Science</i> , <b>2022</b> , 5, 515-530	5.6	2

6	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> , <b>2022</b> , 5, 775-788	5.6	2
5	Ultrasonic and enzymatic pretreatments of Monascus fermentation byproduct for a sustainable production of Bacillus subtilis. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 3836-3842	4.3	1
4	Effects of alkali, enzymes, and ultrasound on monosodium glutamate byproduct for a sustainable production of Bacillus subtilis. <i>Food Chemistry</i> , <b>2021</b> , 360, 129967	8.5	0
3	Spoilage of tilapia by Pseudomonas putida with different adhesion abilities.. <i>Current Research in Food Science</i> , <b>2022</b> , 5, 710-717	5.6	0
2	Evaluation of Volatile Profile and Antioxidant Activity of Fermented Green Tea Infusion With (Oyster Mushroom).. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 865991	6.2	0
1	The Meridian Tropism and Classification of Red Yeast Rice Investigated by Monitoring Dermal Electrical Potential. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2021</b> , 2021, 1696575	2.3	