Li Ni

List of Publications by Year in Descending Order

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	Flavor compounds with high odor activity values (OAV□1) dominate the aroma of aged Chinese rice wine (Huangjiu) by molecular association.. *Food Chemistry*, **2022**, 383, 132370	8.5	4
40	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. *Food Chemistry*, **2022**, 367, 130735	8.5	7
39	Dynamic changes of volatile and phenolic components during the whole manufacturing process of Wuyi Rock tea (Rougui). *Food Chemistry*, **2022**, 367, 130624	8.5	6
38	Ganoderic acids-rich ethanol extract from protects against alcoholic liver injury and modulates intestinal microbiota in mice with excessive alcohol intake.. *Current Research in Food Science*, **2022**, 5, 515-530	5.6	2
37	Spoilage of tilapia by Pseudomonas putida with different adhesion abilities.. *Current Research in Food Science*, **2022**, 5, 710-717	5.6	0
36	Evaluation of Volatile Profile and Antioxidant Activity of Fermented Green Tea Infusion With (Oyster Mushroom).. *Frontiers in Nutrition*, **2022**, 9, 865991	6.2	0
35	FZU106 alleviates high-fat diet-induced lipid metabolism disorder in association with the modulation of intestinal microbiota in hyperlipidemic rats.. *Current Research in Food Science*, **2022**, 5, 775-788	5.6	2
34	Potential mechanisms underlying the ameliorative effect of Lactobacillus paracasei FZU103 on the lipid metabolism in hyperlipidemic mice fed a high-fat diet. *Food Research International*, **2021**, 139, 109956	7	10
33	Ultrasonic and enzymatic pretreatments of Monascus fermentation byproduct for a sustainable production of Bacillus subtilis. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3836-3842	4.3	1
32	The beneficial effects of Lactobacillus brevis FZU0713-fermented Laminaria japonica on lipid metabolism and intestinal microbiota in hyperlipidemic rats fed with a high-fat diet. *Food and Function*, **2021**, 12, 7145-7160	6.1	4
31	The Meridian Tropism and Classification of Red Yeast Rice Investigated by Monitoring Dermal Electrical Potential. *Evidence-based Complementary and Alternative Medicine*, **2021**, 2021, 1696575	2.3	
30	Effects of alkali, enzymes, and ultrasound on monosodium glutamate byproduct for a sustainable production of Bacillus subtilis. *Food Chemistry*, **2021**, 360, 129967	8.5	0
29	Aroma and catechin profile and in vitro antioxidant activity of green tea infusion as affected by submerged fermentation with Wolfiporia cocos (Fu Ling). *Food Chemistry*, **2021**, 361, 130065	8.5	9
28	Protective Mechanism of Common Buckwheat (Moench.) against Nonalcoholic Fatty Liver Disease Associated with Dyslipidemia in Mice Fed a High-Fat and High-Cholesterol Diet. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 6530-6543	5.7	10
27	The protective mechanisms of macroalgae Laminaria japonica consumption against lipid metabolism disorders in high-fat diet-induced hyperlipidemic rats. *Food and Function*, **2020**, 11, 3256-3270	6.1	12
26	The protective mechanism of Lactobacillus plantarum FZU3013 against non-alcoholic fatty liver associated with hyperlipidemia in mice fed a high-fat diet. *Food and Function*, **2020**, 11, 3316-3331	6.1	25
25	Comparative transcriptomic analysis reveals the regulatory effects of inorganic nitrogen on the biosynthesis of pigments and citrinin.. *RSC Advances*, **2020**, 10, 5268-5282	3.7	16

24	Monascus purpureus-fermented common buckwheat protects against dyslipidemia and non-alcoholic fatty liver disease through the regulation of liver metabolome and intestinal microbiome. *Food Research International*, **2020**, 136, 109511	7	10
23	Salivary Microbiota Shifts under Sustained Consumption of Oolong Tea in Healthy Adults. *Nutrients*, **2020**, 12,	6.7	3
22	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. *International Journal of Biological Macromolecules*, **2020**, 145, 1208-1218	7.9	26
21	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. *International Journal of Biological Macromolecules*, **2020**, 153, 1231-1240	7.9	37
20	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. *Food Microbiology*, **2020** , 86, 103347	6	17
19	Membrane Fluidity of Saccharomyces cerevisiae from (Chinese Rice Wine) Is Variably Regulated by To Offset the Disruptive Effect of Ethanol. *Applied and Environmental Microbiology*, **2019**, 85,	4.8	8
18	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. *Food and Function*, **2019**, 10, 1073-1084	6.1	40
17	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. *International Journal of Biological Macromolecules*, **2019**, 131, 81-88	7.9	20
16	Grifola frondosa polysaccharides ameliorate lipid metabolic disorders and gut microbiota dysbiosis in high-fat diet fed rats. *Food and Function*, **2019**, 10, 2560-2572	6.1	73
15	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. *International Journal of Biological Macromolecules*, **2019**, 140, 782-793	7.9	15
14	Microbial communities and volatile metabolites in different traditional fermentation starters used for Hong Qu glutinous rice wine. *Food Research International*, **2019**, 121, 593-603	7	53
13	Exploring core functional microbiota responsible for the production of volatile flavour during the traditional brewing of Wuyi Hong Qu glutinous rice wine. *Food Microbiology*, **2018**, 76, 487-496	6	61
12	Green and Black Tea Phenolics: Bioavailability, Transformation by Colonic Microbiota, and Modulation of Colonic Microbiota. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8469-8477	5.7	57
11	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. *Food Microbiology*, **2018**, 69, 105-115	6	44
10	Development of Reverse Transcription Quantitative Real-Time PCR (RT-qPCR) Assays for Monitoring Saccharomycopsis fibuligera, Rhizopus oryzae, and Monascus purpureus During the Traditional Brewing of Hong Qu Glutinous Rice Wine. *Food Analytical Methods*, **2017**, 10, 161-171	3.4	2
9	Characterization and thermal inactivation kinetics of highly thermostable ramie leaf □amylase. *Enzyme and Microbial Technology*, **2017**, 101, 17-23	3.8	13
8	Screening and identification of Monacus strain with high TMP production and statistical optimization of its culture medium composition and liquid state fermentation conditions using response surface methodology (RSM). *Biotechnology and Biotechnological Equipment*, **2017**, 1-11	1.6	4
7	The modulatory effect of infusions of green tea, oolong tea, and black tea on gut microbiota in high-fat-induced obese mice. *Food and Function*, **2016**, 7, 4869-4879	6.1	104

6	Microbiota associated with the starter cultures and brewing process of traditional glutinous rice wine. *Food Science and Biotechnology*, **2016**, 25, 649-658	3	24
5	A continuous coupled spectrophotometric assay for debranching enzyme activity using reducing end-specific □glucosidase. *Analytical Biochemistry*, **2016**, 492, 21-6	3.1	4
4	Unique sequence characteristics account for good DGGE separation of almost full-length 18S rDNAs. *World Journal of Microbiology and Biotechnology*, **2016**, 32, 48	4.4	2
3	Comparative characterization of the deamidation of carboxylic acid deamidated wheat gluten by altering the processing conditions. *Food Chemistry*, **2016**, 210, 520-9	8.5	15
2	In vitro and in vivo evaluation of the prebiotic effect of raw and roasted almonds (Prunus amygdalus). *Journal of the Science of Food and Agriculture*, **2016**, 96, 1836-43	4.3	24
1	Prebiotic effects of almonds and almond skins on intestinal microbiota in healthy adult humans. *Anaerobe*, **2014**, 26, 1-6	2.8	65