Tingting Li

List of Publications by Year in descending order

33 papers	747 citations	471061 17 h-index	552369 26 g-index
35 all docs	35 docs citations	35 times ranked	719 citing authors

#	Article	IF	Citations
1	Deep Sequencing and Microarray Hybridization Identify Conserved and Species-Specific MicroRNAs during Somatic Embryogenesis in Hybrid Yellow Poplar. PLoS ONE, 2012, 7, e43451.	1.1	66
2	Preservation of Ginkgo biloba seeds by coating with chitosan/nano-TiO2 and chitosan/nano-SiO2 films. International Journal of Biological Macromolecules, 2019, 126, 917-925.	3.6	64
3	Effects of postharvest application of methyl jasmonate on physicochemical characteristics and antioxidant system of the blueberry fruit. Scientia Horticulturae, 2019, 258, 108785.	1.7	47
4	<scp>l</scp>-Arabinose Inhibits Colitis by Modulating Gut Microbiota in Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 13299-13306.	2.4	43
5	Phosphorylation and Enzymatic Hydrolysis with Alcalase and Papain Effectively Reduce Allergic Reactions to Gliadins in Normal Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 6313-6323.	2.4	41
6	Methyl jasmonate induces the resistance of postharvest blueberry to gray mold caused by Botrytis cinerea. Journal of the Science of Food and Agriculture, 2020, 100, 4272-4281.	1.7	41
7	Ultrasound-assisted adsorption/desorption of jujube peel flavonoids using macroporous resins. Food Chemistry, 2022, 368, 130800.	4.2	41
8	Ginkgo biloba extracts-loaded starch nano-spheres: Preparation, characterization, and in vitro release kinetics. International Journal of Biological Macromolecules, 2018, 106, 148-157.	3.6	35
9	Understanding the molecular weight distribution, in vitro digestibility and rheological properties of the deep-fried wheat starch. Food Chemistry, 2020, 331, 127315.	4.2	33
10	Interactions between gluten and water-unextractable arabinoxylan during the thermal treatment. Food Chemistry, 2021, 345, 128785.	4.2	29
11	Systematic assessment of oat Î²-glucan catabolism during in vitro digestion and fermentation. Food Chemistry, 2021, 348, 129116.	4.2	29
12	Cocktail enzyme-assisted alkaline extraction and identification of jujube peel pigments. Food Chemistry, 2021, 357, 129747.	4.2	26
13	Systematic investigation and expression profiles of the GbR2R3-MYB transcription factor family in ginkgo (Ginkgo biloba L.). International Journal of Biological Macromolecules, 2021, 172, 250-262.	3.6	23
14	Comparison of Different Soluble Dietary Fibers during the In Vitro Fermentation Process. Journal of Agricultural and Food Chemistry, 2021, 69, 7446-7457.	2.4	22
15	Effect of phosphate salts on the gluten network structure and quality of wheat noodles. Food Chemistry, 2021, 358, 129895.	4.2	20
16	Anticancer activity of a novel glycoprotein from Camellia oleifera Abel seeds against hepatic carcinoma in vitro and in vivo. International Journal of Biological Macromolecules, 2019, 136, 284-295.	3.6	19
17	Purification and Identification of Novel Antioxidant Peptides from Enzymatic Hydrolysate of Ginkgo biloba Seed Proteins. Food Science and Technology Research, 2013, 19, 1029-1035.	0.3	18
18	Improvement of antioxidant activity of Morchella esculenta protein hydrolysate by optimized glycosylation reaction. CYTA - Journal of Food, 2018, 16, 238-246.	0.9	18

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19	Nitric Oxide and Hydrogen Peroxide Are Involved in Methyl Jasmonate-Regulated Response against Botrytis cinerea in Postharvest Blueberries. Journal of Agricultural and Food Chemistry, 2020, 68, 13632-13640.	2.4	16
20	Improvement of Biological Activity of Morchella esculenta Protein Hydrolysate by Microwaveâ€Assisted Selenization. Journal of Food Science, 2019, 84, 73-79.	1.5	13
21	Evaluation of proximate composition, flavonoids, and antioxidant capacity of ginkgo seeds fermented with different rice wine starters. Journal of Food Science, 2020, 85, 4351-4358.	1.5	12
22	Characterization of promising natural blue pigment from Vaccinium bracteatum thunb. leaves: Insights of the stability and the inhibition of Î±-amylase. Food Chemistry, 2020, 326, 126962.	4.2	12
23	Characteristics and enhanced antioxidant activity of glycated Morchella esculenta protein isolate. Food Science and Technology, 2018, 38, 126-133.	0.8	11
24	Acid soaking followed by steam flash-explosion pretreatment to enhance saccharification of rice husk for poly(3-hydroxybutyrate) production. International Journal of Biological Macromolecules, 2020, 160, 446-455.	3.6	10
25	Vaccinium bracteatum Thunb. as a promising resource of bioactive compounds with health benefits: An updated review. Food Chemistry, 2021, 356, 129738.	4.2	10
26	Effects of yeast strain on anthocyanin, color, and antioxidant activity of mulberry wines. Journal of Food Biochemistry, 2017, 41, e12409.	1.2	9
27	Jujube peel polyphenols synergistically inhibit lipopolysaccharide-induced inflammation through multiple signaling pathways in RAW 264.7Âcells. Food and Chemical Toxicology, 2022, 164, 113062.	1.8	8
28	Sustainable and effective Chitosan-based edible films incorporated with OEO nanoemulsion against apricotsâ€™ black spot. Food Control, 2022, 138, 108965.	2.8	7
29	Melatonin and 1â€methylcyclopropene treatments on delay senescence of apricots during postharvest cold storage by enhancing antioxidant system activity. Journal of Food Processing and Preservation, 2021, 45, e15863.	0.9	6
30	Enzyme-assisted extraction of apricot polysaccharides: process optimization, structural characterization, rheological properties and hypolipidemic activity. Journal of Food Measurement and Characterization, 2022, 16, 2699-2709.	1.6	6
31	Preparation of Monascus-fermented ginkgo seeds: optimization of fermentation parameters and evaluation of bioactivity. Food Science and Biotechnology, 2022, 31, 721-730.	1.2	5
32	Preparation, statistical optimization and characterization of poly(3â€hydroxybutyrate) fermented by <scp>Cupriavidus necator</scp> utilizing various hydrolysates of alligator weed (<scp>Alternanthera philoxeroides</scp>) as a sole carbon source. Biotechnology Progress, 2020, 36, e2992.	1.3	2
33	The Influence of Water-Unextractable Arabinoxylan and Its Hydrolysates on the Aggregation and Structure of Gluten Proteins. Frontiers in Nutrition, 2022, 9, 877135.	1.6	1