

Tingting Li

List of Publications by Year in Descending Order

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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.

33
papers

326
citations

11
h-index

17
g-index

35
ext. papers

520
ext. citations

5.5
avg. IF

3.76
L-index

#	Paper	IF	Citations
33	Ultrasound-assisted adsorption/desorption of jujube peel flavonoids using macroporous resins. <i>Food Chemistry</i> , 2022 , 368, 130800	8.5	7
32	The Influence of Water-Unextractable Arabinoxylan and Its Hydrolysates on the Aggregation and Structure of Gluten Proteins.. <i>Frontiers in Nutrition</i> , 2022 , 9, 877135	6.2	
31	Sustainable and effective Chitosan-based edible films incorporated with OEO nanoemulsion against apricots black spot. <i>Food Control</i> , 2022 , 138, 108965	6.2	0
30	Jujube peel polyphenols synergistically inhibit lipopolysaccharide-induced inflammation through multiple signaling pathways in RAW 264.7 cells.. <i>Food and Chemical Toxicology</i> , 2022 , 113062	4.7	0
29	Systematic investigation and expression profiles of the GbR2R3-MYB transcription factor family in ginkgo (<i>Ginkgo biloba</i> L.). <i>International Journal of Biological Macromolecules</i> , 2021 , 172, 250-262	7.9	4
28	Interactions between gluten and water-unextractable arabinoxylan during the thermal treatment. <i>Food Chemistry</i> , 2021 , 345, 128785	8.5	7
27	Comparison of Different Soluble Dietary Fibers during the Fermentation Process. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7446-7457	5.7	1
26	Systematic assessment of oat βglucan catabolism during in vitro digestion and fermentation. <i>Food Chemistry</i> , 2021 , 348, 129116	8.5	11
25	Melatonin and 1-methylcyclopropene treatments on delay senescence of apricots during postharvest cold storage by enhancing antioxidant system activity. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15863	2.1	3
24	<i>Vaccinium bracteatum</i> Thunb. as a promising resource of bioactive compounds with health benefits: An updated review. <i>Food Chemistry</i> , 2021 , 356, 129738	8.5	1
23	Cocktail enzyme-assisted alkaline extraction and identification of jujube peel pigments. <i>Food Chemistry</i> , 2021 , 357, 129747	8.5	7
22	Effect of phosphate salts on the gluten network structure and quality of wheat noodles. <i>Food Chemistry</i> , 2021 , 358, 129895	8.5	5
21	Methyl jasmonate induces the resistance of postharvest blueberry to gray mold caused by <i>Botrytis cinerea</i> . <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4272-4281	4.3	14
20	Acid soaking followed by steam flash-explosion pretreatment to enhance saccharification of rice husk for poly(3-hydroxybutyrate) production. <i>International Journal of Biological Macromolecules</i> , 2020 , 160, 446-455	7.9	5
19	Characterization of promising natural blue pigment from <i>Vaccinium bracteatum</i> thunb. leaves: Insights of the stability and the inhibition of αamylase. <i>Food Chemistry</i> , 2020 , 326, 126962	8.5	5
18	Understanding the molecular weight distribution, in vitro digestibility and rheological properties of the deep-fried wheat starch. <i>Food Chemistry</i> , 2020 , 331, 127315	8.5	13
17	Preparation, statistical optimization and characterization of poly(3-hydroxybutyrate) fermented by <i>Cupriavidus necator</i> utilizing various hydrolysates of alligator weed (<i>Alternanthera philoxeroides</i>) as a sole carbon source. <i>Biotechnology Progress</i> , 2020 , 36, e2992	2.8	1

16	Nitric Oxide and Hydrogen Peroxide Are Involved in Methyl Jasmonate-Regulated Response against in Postharvest Blueberries. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13632-13640	5-7	4
15	Evaluation of proximate composition, flavonoids, and antioxidant capacity of ginkgo seeds fermented with different rice wine starters. <i>Journal of Food Science</i> , 2020 , 85, 4351-4358	3-4	3
14	Effects of postharvest application of methyl jasmonate on physicochemical characteristics and antioxidant system of the blueberry fruit. <i>Scientia Horticulturae</i> , 2019 , 258, 108785	4-1	16
13	Anticancer activity of a novel glycoprotein from <i>Camellia oleifera</i> Abel seeds against hepatic carcinoma in vitro and in vivo. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 284-295	7-9	12
12	Phosphorylation and Enzymatic Hydrolysis with Alcalase and Papain Effectively Reduce Allergic Reactions to Gliadins in Normal Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6313-6323	5-7	20
11	l-Arabinose Inhibits Colitis by Modulating Gut Microbiota in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13299-13306	5-7	17
10	Preservation of Ginkgo biloba seeds by coating with chitosan/nano-TiO and chitosan/nano-SiO films. <i>International Journal of Biological Macromolecules</i> , 2019 , 126, 917-925	7-9	45
9	Improvement of Biological Activity of <i>Morchella esculenta</i> Protein Hydrolysate by Microwave-Assisted Selenization. <i>Journal of Food Science</i> , 2019 , 84, 73-79	3-4	7
8	Improvement of antioxidant activity of <i>Morchella esculenta</i> protein hydrolysate by optimized glycosylation reaction. <i>CYTA - Journal of Food</i> , 2018 , 16, 238-246	2-3	11
7	Characteristics and enhanced antioxidant activity of glycated <i>Morchella esculenta</i> protein isolate. <i>Food Science and Technology</i> , 2018 , 38, 126-133	2	10
6	Ginkgo biloba extracts-loaded starch nano-spheres: Preparation, characterization, and in vitro release kinetics. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 148-157	7-9	23
5	Effects of yeast strain on anthocyanin, color, and antioxidant activity of mulberry wines. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12409	3-3	7
4	Purification and Identification of Novel Antioxidant Peptides from Enzymatic Hydrolysate of Ginkgo biloba Seed Proteins. <i>Food Science and Technology Research</i> , 2013 , 19, 1029-1035	0.8	15
3	Deep sequencing and microarray hybridization identify conserved and species-specific microRNAs during somatic embryogenesis in hybrid yellow poplar. <i>PLoS ONE</i> , 2012 , 7, e43451	3-7	52
2	Enzyme-assisted extraction of apricot polysaccharides: process optimization, structural characterization, rheological properties and hypolipidemic activity. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	0
1	Preparation of <i>Monascus</i> -fermented ginkgo seeds: optimization of fermentation parameters and evaluation of bioactivity. <i>Food Science and Biotechnology</i> , 1	3	0