

Min Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

236
citations

1162889

8
h-index

1199470

12
g-index

12
all docs

12
docs citations

12
times ranked

294
citing authors

#	ARTICLE	IF	CITATIONS
1	Soluble Dietary Fiber Reduces Trimethylamine Metabolism via Gut Microbiota and Co-regulates Host AMPK Pathways. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700473.	1.5	51
2	Soluble Dietary Fiber Fractions in Wheat Bran and Their Interactions with Wheat Gluten Have Impacts on Dough Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8735-8744.	2.4	47
3	Polysaccharides from mulberry (<i>Morus alba</i> L.) leaf prevents obesity by inhibiting pancreatic lipase in high-fat diet induced mice. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 452-460.	3.6	31
4	<i>Bifidobacterium longum</i> subsp. <i>longum</i> Remodeled Roseburia and Phosphatidylserine Levels and Ameliorated Intestinal Disorders and liver Metabolic Abnormalities Induced by High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4632-4640.	2.4	26
5	<i>Lactobacillus rhamnosus</i> LRa05 improves lipid accumulation in mice fed with a high fat diet via regulating the intestinal microbiota, reducing glucose content and promoting liver carbohydrate metabolism. <i>Food and Function</i> , 2020, 11, 9514-9525.	2.1	19
6	Mulberry leaf polysaccharides ameliorate obesity through activation of brown adipose tissue and modulation of the gut microbiota in high-fat diet fed mice. <i>Food and Function</i> , 2022, 13, 561-573.	2.1	19
7	Potential Correlation between Dietary Fiber-Suppressed Microbial Conversion of Choline to Trimethylamine and Formation of Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13247-13257.	2.4	13
8	Combined Modification of Soluble Dietary Fibers from Apple Pomace by Steam Explosion and Enzymatic Hydrolysis to Improve its Structural, Physicochemical and Functional Properties. <i>Waste and Biomass Valorization</i> , 2022, 13, 4869-4879.	1.8	10
9	Characterization of the flavor compounds in wheat bran and biochemical conversion for application in food. <i>Journal of Food Science</i> , 2020, 85, 1427-1437.	1.5	7
10	<i>Lactobacillus acidophilus</i> LA85 ameliorates cyclophosphamide-induced immunosuppression by modulating Notch and TLR4/NF- κ B signal pathways and remodeling the gut microbiota. <i>Food and Function</i> , 2022, 13, 8107-8118.	2.1	6
11	Physicochemical properties, α -amylase and α -glucosidase inhibitory effects of the polysaccharide from leaves of <i>Morus alba</i> L. under simulated gastrointestinal digestion and its fermentation capability in vitro by human gut microbiota. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2098-2108.	1.3	4
12	Induction of the glycolysis product methylglyoxal on trimethylamine lyase synthesis in the intestinal microbiota from mice fed with choline and dietary fiber. <i>Food and Function</i> , 2021, 12, 9880-9893.	2.1	3