

# Min Zhang

## 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.

10  
papers

105  
citations

6  
h-index

10  
g-index

12  
ext. papers

165  
ext. citations

5.3  
avg, IF

2.54  
L-index

#	Paper	IF	Citations
10	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> , <b>2021</b> ,	6.1	2
9	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> , <b>2021</b> , 192, 452-460	7.9	6
8	Physicochemical properties, $\alpha$ -amylase and $\alpha$ -glucosidase inhibitory effects of the polysaccharide from leaves of <i>Morus alba</i> L. under simulated gastro-intestinal digestion and its fermentation capability in vitro by human gut microbiota. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2098-2108	3.8	2
7	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> , <b>2021</b> , 12, 9880-9893	6.1	0
6	subsp. Remodeled and Phosphatidylserine Levels and Ameliorated Intestinal Disorders and liver Metabolic Abnormalities Induced by High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 4632-4640	5.7	9
5	Characterization of the flavor compounds in wheat bran and biochemical conversion for application in food. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1427-1437	3.4	2
4	LRa05 improves lipid accumulation in mice fed with a high fat diet regulating the intestinal microbiota, reducing glucose content and promoting liver carbohydrate metabolism. <i>Food and Function</i> , <b>2020</b> , 11, 9514-9525	6.1	8
3	Potential Correlation between Dietary Fiber-Suppressed Microbial Conversion of Choline to Trimethylamine and Formation of Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13247-13257	5.7	9
2	Soluble Dietary Fiber Reduces Trimethylamine Metabolism via Gut Microbiota and Co-Regulates Host AMPK Pathways. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1700473	5.9	31
1	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> , <b>2016</b> , 64, 8735-8744	5.7	36