

Li-Tao Tong

List of Publications by Year in descending order

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Version: 2024-02-01

71
papers

1,290
citations

361296

20
h-index

434063

31
g-index

72
all docs

72
docs citations

72
times ranked

1154
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of heat and relative humidity treatment on β -aminobutyric acid accumulation, other micronutrients contents, antioxidant activities and physicochemical properties of mung bean (<i>Vigna radiata</i> L.). International Journal of Food Science and Technology, 2022, 57, 590-600.	1.3	2
2	Changes in the quality and <i>in vitro</i> digestibility of brown rice noodles with the addition of ultrasound-assisted enzyme-treated red lentil protein. International Journal of Food Science and Technology, 2022, 57, 1150-1160.	1.3	7
3	Effects of particle size of glutinous rice flour on the quality attributes of sweet dumplings. Journal of Food Processing and Preservation, 2022, 46, .	0.9	3
4	A comparison study of three heating assisted enzyme inactivation pretreatments on the physicochemical properties and edible quality of highland barley grain and flour. Journal of Cereal Science, 2022, 104, 103404.	1.8	14
5	The influence of xylanase and thermal treatment on the composition and interfacial rheology properties of whole wheat dough liquor. International Journal of Food Science and Technology, 2022, 57, 3128-3141.	1.3	3
6	Effect of an Environment Friendly Heat and Relative Humidity Approach on β -Aminobutyric Acid Accumulation in Different Highland Barley Cultivars. Foods, 2022, 11, 691.	1.9	4
7	Physicochemical properties of different pea proteins in relation to their gelation ability to form lactic acid bacteria induced yogurt gel. LWT - Food Science and Technology, 2022, 161, 113381.	2.5	12
8	Edible qualities, microbial compositions and volatile compounds in fresh fermented rice noodles fermented with different starter cultures. Food Research International, 2022, 156, 111184.	2.9	9
9	Influence of Selenium Biofortification of Soybeans on Speciation and Transformation during Seed Germination and Sprouts Quality. Foods, 2022, 11, 1200.	1.9	10
10	Selenium Biofortification of Soybean Sprouts: Effects of Selenium Enrichment on Proteins, Protein Structure, and Functional Properties. Frontiers in Nutrition, 2022, 9, 849928.	1.6	4
11	Understanding the Palatability, Flavor, Starch Functional Properties and Storability of Indica-Japonica Hybrid Rice. Molecules, 2022, 27, 4009.	1.7	1
12	Electrostatic separation of pea proteins assisted by COMSOL simulation. Journal of Food Engineering, 2022, 335, 111175.	2.7	1
13	Effects of Storage Temperature on Indica-Japonica Hybrid Rice Metabolites, Analyzed Using Liquid Chromatography and Mass Spectrometry. International Journal of Molecular Sciences, 2022, 23, 7421.	1.8	4
14	Effect of pearling on composition, microstructure, water migration and cooking quality of highland barley (<i>Hordeum vulgare</i> var. <i>Coeleste</i> Linnaeus). Food Chemistry, 2022, 395, 133581.	4.2	5
15	Dietary Proteins Alter Fermentation Characteristics of Human Gut Microbiota In Vitro. Plant Foods for Human Nutrition, 2021, 76, 419-426.	1.4	0
16	Effects of <i>Rhizopus oryzae</i> and <i>Aspergillus oryzae</i> on prebiotic potentials of rice bran pretreated with superheated steam in an <i>in vitro</i> fermentation system. LWT - Food Science and Technology, 2021, 139, 110482.	2.5	4
17	Peptides YGGEGSSSEQG and SESEM Inhibit TNF- α -Induced Smooth Muscle Cells Proliferation and Migration Through Their Bindings to TNF- α Receptor. International Journal of Peptide Research and Therapeutics, 2021, 27, 405-411.	0.9	0
18	Comparison of β -aminobutyric acid accumulation capability in different mung bean (<i>Vigna radiata</i>) Tj ETQq0 0 0 rgBT /Overlock acids and polyamines. International Journal of Food Science and Technology, 2021, 56, 1562-1573.	1.3	8

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19	Investigation of combined effects of xylanase and glucose oxidase in whole wheat buns making based on reconstituted model dough system. <i>LWT - Food Science and Technology</i> , 2021, 135, 110261.	2.5	7
20	Glutinin-rich rice cultivar, low glutelin content (LGC), decreases serum cholesterol concentration in exogenously hypercholesterolemic rats. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6417-6423.	1.7	5
21	Effects of damaged starch on glutinous rice flour properties and sweet dumpling qualities. <i>International Journal of Biological Macromolecules</i> , 2021, 181, 390-397.	3.6	28
22	Evaluation of rheological properties, microstructure and water mobility in buns dough enriched in aleurone flour modified by enzyme combinations. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5913-5922.	1.3	13
23	Novel electromagnetic separation technology for the production of pea protein concentrate. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 70, 102668.	2.7	8
24	Effects of moisture changes on physicochemical properties of rice flour during semidry grinding. <i>Journal of Cereal Science</i> , 2021, 100, 103254.	1.8	5
25	Effects of ultrasound-assisted cellulase enzymatic treatment on the textural properties and in vitro starch digestibility of brown rice noodles. <i>LWT - Food Science and Technology</i> , 2021, 146, 111543.	2.5	27
26	Interactions between Pea Protein Isolate and Carboxymethylcellulose in Neutral and Acid Aqueous Systems. <i>Foods</i> , 2021, 10, 1560.	1.9	8
27	Electrostatic separation technology for obtaining plant protein concentrates: A review. <i>Trends in Food Science and Technology</i> , 2021, 113, 66-76.	7.8	27
28	Potential of preparing meat analogue by functional dry and wet pea (<i>Pisum sativum</i>) protein isolate. <i>LWT - Food Science and Technology</i> , 2021, 148, 111702.	2.5	32
29	Effects of red lentil protein addition on textural quality and starch digestibility of brown rice noodles. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6656-6666.	1.3	13
30	Effect of freezing treatment of soybean on soymilk nutritional components, protein digestibility, and functional components. <i>Food Science and Nutrition</i> , 2021, 9, 5997-6005.	1.5	2
31	Influence of damaged starch on the properties of rice flour and quality attributes of gluten-free rice bread. <i>Journal of Cereal Science</i> , 2021, 101, 103296.	1.8	24
32	Influence of particle size on the properties of rice flour and quality of gluten-free rice bread. <i>LWT - Food Science and Technology</i> , 2021, 151, 112236.	2.5	40
33	Volatile compounds, bacteria compositions and physicochemical properties of 10 fresh fermented rice noodles from southern China. <i>Food Research International</i> , 2021, 150, 110787.	2.9	8
34	Plant protein reduces serum cholesterol levels in hypercholesterolemia hamsters by modulating the compositions of gut microbiota and metabolites. <i>IScience</i> , 2021, 24, 103435.	1.9	15
35	Effect of roasting process on enzymes inactivation and starch properties of highland barley. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 675-682.	3.6	25
36	Application of pearling in modified roller milling of hullless barley and effect on noodles quality. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14838.	0.9	5

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37	Effect of thermal processing on cholesterol synthesis, solubilisation into micelles and antioxidant activities using peptides of <i>Vigna angularis</i> and <i>Vicia faba</i> . <i>LWT - Food Science and Technology</i> , 2020, 129, 109504.	2.5	20
38	Effect of Controlled Hydrothermal Treatments on Mung Bean Starch Structure and Its Relationship with Digestibility. <i>Foods</i> , 2020, 9, 664.	1.9	11
39	Effects of slight milling combined with cellulase enzymatic treatment on the textural and nutritional properties of brown rice noodles. <i>LWT - Food Science and Technology</i> , 2020, 128, 109520.	2.5	44
40	Composition and foam properties of whole wheat dough liquor as affected by xylanase and glucose oxidase. <i>Food Hydrocolloids</i> , 2020, 108, 106050.	5.6	8
41	Optimization of the powder state to enhance the enrichment of functional mung bean protein concentrates obtained by dry separation. <i>Powder Technology</i> , 2020, 373, 681-688.	2.1	23
42	Effect of peeling treatment on the physicochemical properties of quinoa flour. <i>Journal of Food Process Engineering</i> , 2020, 43, e13387.	1.5	10
43	Effect of thermosonication pre-treatment on mung bean (<i>Vigna radiata</i>) and white kidney bean (<i>Phaseolus vulgaris</i>) proteins: Enzymatic hydrolysis, cholesterol lowering activity and structural characterization. <i>Ultrasonics Sonochemistry</i> , 2020, 66, 105121.	3.8	37
44	Evaluation of ingredient mixing procedure on quality characteristics of noodles enriched with half hullless barley flour. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3350-3360.	1.3	13
45	Rice-derived peptide AAGALPS inhibits TNF α -induced inflammation and oxidative stress in vascular endothelial cells. <i>Food Science and Nutrition</i> , 2020, 8, 659-667.	1.5	11
46	Effects of <i>Lactobacillus plantarum</i> Inoculum on the Fermentation Rate and Rice Noodle Quality. <i>Journal of Oleo Science</i> , 2020, 69, 1031-1041.	0.6	4
47	Effect of glucose oxidase and pentosanase on the prebiotic potentials of wheat arabinoxylans in an <i>in vitro</i> fermentation system. <i>RSC Advances</i> , 2019, 9, 18429-18438.	1.7	5
48	Peptides derived from rice γ -globulin reduce atherosclerosis in apolipoprotein E-deficient mice by inhibiting TNF α -induced vascular endothelial cells injury. <i>Journal of Functional Foods</i> , 2019, 63, 103582.	1.6	8
49	Effects of <i>Lactobacillus</i> combined with semidry flour milling on the quality and flavor of fermented rice noodles. <i>Food Research International</i> , 2019, 126, 108612.	2.9	21
50	Volatile profiles of fresh rice noodles fermented with pure and mixed cultures. <i>Food Research International</i> , 2019, 119, 152-160.	2.9	21
51	Effect of superheated steam inactivation on naturally existent microorganisms and enzymes of highland barley. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2570-2577.	1.3	13
52	Comparison of Structural and Functional Characterizations of Arabinoxylans from Different Wheat Processing Varieties. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 376-382.	1.4	9
53	Effect of milling methods on the properties of rice flour and gluten-free rice bread. <i>LWT - Food Science and Technology</i> , 2019, 108, 137-144.	2.5	56
54	Effect of Oat and Tartary Buckwheat - Based Food on Cholesterol Lowering and Gut Microbiota in Hypercholesterolemic Hamsters. <i>Journal of Oleo Science</i> , 2019, 68, 251-259.	0.6	33

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55	Effects of hot air treatment on the quality attributes of semidry-milled Indica rice. <i>Journal of Cereal Science</i> , 2018, 79, 93-97.	1.8	13
56	27-Hydroxycholesterol suppresses lipid accumulation by down-regulating lipogenic and adipogenic gene expression in 3T3-L1 cells. <i>Cytotechnology</i> , 2017, 69, 485-492.	0.7	12
57	Soaking time of rice in semidry flour milling was shortened by increasing the grains cracks. <i>Journal of Cereal Science</i> , 2017, 74, 121-126.	1.8	34
58	Peptide GEQQQPGM derived from rice γ -globulin reduces the risk of atherosclerosis in hamsters by improving vascular endothelial cells injury. <i>RSC Advances</i> , 2017, 7, 49194-49203.	1.7	14
59	Milling of Glutinous Rice by Semidry Method to Produce Sweet Dumplings. <i>Journal of Food Process Engineering</i> , 2016, 39, 330-334.	1.5	10
60	Antitumor activity of <i>Dendrobium devonianum</i> polysaccharides based on their immunomodulatory effects in S180 tumor-bearing mice. <i>RSC Advances</i> , 2016, 6, 40250-40257.	1.7	19
61	Effect of steam explosion-assisted extraction on phenolic acid profiles and antioxidant properties of wheat bran. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3484-3491.	1.7	47
62	Hypolipidaemic effects of oat flakes and β -glucans derived from four Chinese naked oat (<i>Avena</i>) Tj ETQq0 0 0 rgBT /Overloc 644-649.	1.7	13
63	Effects of dietary oat proteins on cholesterol metabolism of hypercholesterolaemic hamsters. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1396-1401.	1.7	31
64	Effects of semidry flour milling on the quality attributes of rice flour and rice noodles in China. <i>Journal of Cereal Science</i> , 2015, 62, 45-49.	1.8	67
65	Immunoregulatory and antitumor activity of schizophyllan under ultrasonic treatment. <i>International Journal of Biological Macromolecules</i> , 2015, 80, 302-308.	3.6	51
66	Effects of dietary hull-less barley β -glucan on the cholesterol metabolism of hypercholesterolemic hamsters. <i>Food Chemistry</i> , 2015, 169, 344-349.	4.2	69
67	Molecular weight degradation and rheological properties of schizophyllan under ultrasonic treatment. <i>Ultrasonics Sonochemistry</i> , 2015, 23, 75-80.	3.8	62
68	Oat oil lowers the plasma and liver cholesterol concentrations by promoting the excretion of faecal lipids in hypercholesterolemic rats. <i>Food Chemistry</i> , 2014, 142, 129-134.	4.2	36
69	Effects of dietary wheat bran arabinoxylans on cholesterol metabolism of hypercholesterolemic hamsters. <i>Carbohydrate Polymers</i> , 2014, 112, 1-5.	5.1	47
70	Rice γ -globulin decreases serum cholesterol concentrations in rats fed a hypercholesterolemic diet and ameliorates atherosclerotic lesions in apolipoprotein E-deficient mice. <i>Food Chemistry</i> , 2012, 132, 194-200.	4.2	18
71	Effects of Kurozu concentrated liquid on adipocyte size in rats. <i>Lipids in Health and Disease</i> , 2010, 9, 134.	1.2	16