

Tingting Chen

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

1,180
citations

566801

15
h-index

610482

24
g-index

24
all docs

24
docs citations

24
times ranked

1605
citing authors

#	ARTICLE	IF	CITATIONS
1	Fabrication of rutin-protein complexes to form and stabilize bilayer emulsions: Impact of concentration and pretreatment. <i>Food Hydrocolloids</i> , 2022, 122, 107056.	5.6	19
2	Pre-fermentation of rice flour for improving the cooking quality of extruded instant rice. <i>Food Chemistry</i> , 2022, 386, 132757.	4.2	9
3	Arabinoxylan from rice bran protects mice against high-fat diet-induced obesity and metabolic inflammation by modulating gut microbiota and short-chain fatty acids. <i>Food and Function</i> , 2022, 13, 7707-7719.	2.1	10
4	Redox and Other Biological Activities of Tea Catechins That May Affect Health: Mechanisms and Unresolved Issues. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7887-7899.	2.4	16
5	A new site-specific monoPEGylated β -lactoglobulin at the N-terminal: Effect of different molecular weights of mPEG on its conformation and antigenicity. <i>Food Chemistry</i> , 2021, 343, 128402.	4.2	4
6	<i>In vitro</i> fecal fermentation profiles and microbiota responses of pulse cell wall polysaccharides: enterotype effect. <i>Food and Function</i> , 2021, 12, 8376-8385.	2.1	7
7	Boosting the value of insoluble dietary fiber to increase gut fermentability through food processing. <i>Food and Function</i> , 2021, 12, 10658-10666.	2.1	13
8	Fabrication of Oil-in-Water Emulsions with Whey Protein Isolate-Puerarin Composites: Environmental Stability and Interfacial Behavior. <i>Foods</i> , 2021, 10, 705.	1.9	12
9	High arabinoxylan fine structure specificity to gut bacteria driven by corn genotypes but not environment. <i>Carbohydrate Polymers</i> , 2021, 257, 117667.	5.1	17
10	Formation, structure and properties of the starch-polyphenol inclusion complex: A review. <i>Trends in Food Science and Technology</i> , 2021, 112, 667-675.	7.8	96
11	Effects of creeping fig seed polysaccharide on pasting, rheological, textural properties and <i>in vitro</i> digestibility of potato starch. <i>Food Hydrocolloids</i> , 2021, 118, 106810.	5.6	34
12	Biological fates of tea polyphenols and their interactions with microbiota in the gastrointestinal tract: implications on health effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2691-2709.	5.4	63
13	Cell Wall Integrity of Pulse Modulates the <i>in Vitro</i> Fecal Fermentation Rate and Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1091-1100.	2.4	51
14	Clinical Associations of Thyroid Hormone Levels with the Risk of Atherosclerosis in Euthyroid Type 2 Diabetic Patients in Central China. <i>International Journal of Endocrinology</i> , 2020, 2020, 1-8.	0.6	7
15	Fabrication and characterization of oil-in-water emulsions stabilized by macadamia protein isolate/chitosan hydrochloride composite polymers. <i>Food Hydrocolloids</i> , 2020, 103, 105655.	5.6	45
16	Accelerated aging of rice by controlled microwave treatment. <i>Food Chemistry</i> , 2020, 323, 126853.	4.2	26
17	Chemical Cross-Linking Controls <i>in Vitro</i> Fecal Fermentation Rate of High-Amylose Maize Starches and Regulates Gut Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13728-13736.	2.4	42
18	Green Tea Polyphenols Modify the Gut Microbiome in <i>db/db</i> Mice as Co-Abundance Groups Correlating with the Blood Glucose Lowering Effect. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801064.	1.5	69

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19	Physical Inaccessibility of a Resistant Starch Shifts Mouse Gut Microbiota to Butyrogenic Firmicutes. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801012.	1.5	49
20	Fabrication of a soluble crosslinked corn bran arabinoxylan matrix supports a shift to butyrogenic gut bacteria. <i>Food and Function</i> , 2019, 10, 4497-4504.	2.1	30
21	Site specific PEGylation of β -lactoglobulin at glutamine residues and its influence on conformation and antigenicity. <i>Food Research International</i> , 2019, 123, 623-630.	2.9	10
22	Acid gelation of soluble laccase-crosslinked corn bran arabinoxylan and possible gel formation mechanism. <i>Food Hydrocolloids</i> , 2019, 92, 1-9.	5.6	52
23	Dietary fibre-based SCFA mixtures promote both protection and repair of intestinal epithelial barrier function in a Caco-2 cell model. <i>Food and Function</i> , 2017, 8, 1166-1173.	2.1	99
24	Fiber-utilizing capacity varies in Prevotella- versus Bacteroides-dominated gut microbiota. <i>Scientific Reports</i> , 2017, 7, 2594.	1.6	400