

# Ningxuan Gao

## List of Publications by Year in descending order

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Version: 2024-02-01

15  
papers

496  
citations

840776

11  
h-index

996975

15  
g-index

15  
all docs

15  
docs citations

15  
times ranked

423  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of whey protein isolate on the stability and antioxidant capacity of blueberry anthocyanins: A mechanistic and in vitro simulation study. <i>Food Chemistry</i> , 2021, 336, 127700.	8.2	83
2	Effects of $\hat{1}\pm$ -casein and $\hat{1}^2$ -casein on the stability, antioxidant activity and bioaccessibility of blueberry anthocyanins with an in vitro simulated digestion. <i>Food Chemistry</i> , 2021, 334, 127526.	8.2	74
3	Effect of <i>in vitro</i> simulated gastrointestinal digestion on the stability and antioxidant activity of blueberry polyphenols and their cellular antioxidant activity towards HepG2 cells. <i>International Journal of Food Science and Technology</i> , 2018, 53, 61-71.	2.7	64
4	Effects of high hydrostatic pressure and thermal processing on anthocyanin content, polyphenol oxidase and $\hat{1}^2$ -glucosidase activities, color, and antioxidant activities of blueberry ( <i>Vaccinium Spp.</i> ) puree. <i>Food Chemistry</i> , 2021, 342, 128564.	8.2	54
5	Effect of <i>In Vitro</i> Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7016-7024.	5.2	46
6	Anthocyanins-loaded nanocomplexes comprising casein and carboxymethyl cellulose: stability, antioxidant capacity, and bioaccessibility. <i>Food Hydrocolloids</i> , 2022, 122, 107073.	10.7	36
7	Interactions of blueberry anthocyanins with whey protein isolate and bovine serum protein: Color stability, antioxidant activity, in vitro simulation, and protein functionality. <i>LWT - Food Science and Technology</i> , 2021, 152, 112269.	5.2	28
8	Preparative Purification of Polyphenols from <i>Aronia melanocarpa</i> (Chokeberry) with Cellular Antioxidant and Antiproliferative Activity. <i>Molecules</i> , 2018, 23, 139.	3.8	26
9	Identification of key phenolic compounds responsible for antioxidant activities of free and bound fractions of blackberry varieties' extracts by boosted regression trees. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 984-994.	3.5	21
10	Optimization of anthocyanidins conversion using chokeberry pomace rich in polymeric proanthocyanidins and cellular antioxidant activity analysis. <i>LWT - Food Science and Technology</i> , 2020, 133, 109889.	5.2	20
11	Phenolics Profile and Antioxidant Activity Analysis of Kiwi Berry ( <i>Actinidia arguta</i> ) Flesh and Peel Extracts From Four Regions in China. <i>Frontiers in Plant Science</i> , 2021, 12, 689038.	3.6	15
12	Assessment of the phytochemical profile and antioxidant activities of eight kiwi berry ( <i>Actinidia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5616-5625.	3.4	10
13	Mechanism underlying the interaction of malvidin-3-O-galactoside with protein tyrosine phosphatase-1B and $\hat{1}\pm$ -glucosidase. <i>Journal of Molecular Structure</i> , 2022, 1253, 132249.	3.6	9
14	Combined effect of thermosonication and high hydrostatic pressure on bioactive compounds, microbial load, and enzyme activities of blueberry juice. <i>Food Science and Technology International</i> , 2022, 28, 169-179.	2.2	6
15	Conversion of condensed tannin from chokeberry to cyanidin: Evaluation of antioxidant activity and gut microbiota regulation. <i>Food Research International</i> , 2022, 158, 111456.	6.2	4