

Dan Li

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9636486/publications.pdf>

Version: 2024-02-01

9
papers

399
citations

1163117
8
h-index

1474206
9
g-index

9
all docs

9
docs citations

9
times ranked

460
citing authors

#	ARTICLE	IF	CITATIONS
1	Stability improvement of emulsion gel fabricated by <i>Artemisia sphaerocephala</i> Krasch. polysaccharide fractions. <i>International Journal of Biological Macromolecules</i> , 2022, 205, 253-260.	7.5	10
2	Advances in Bioactivity of MicroRNAs of Plant-Derived Exosome-Like Nanoparticles and Milk-Derived Extracellular Vesicles. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6285-6299.	5.2	30
3	In vitro digestibility and fermentability profiles of wheat starch modified by chlorogenic acid. <i>International Journal of Biological Macromolecules</i> , 2022, 215, 92-101.	7.5	9
4	Modulation of gelatinized wheat starch digestion and fermentation profiles by young apple polyphenols <i>in vitro</i> . <i>Food and Function</i> , 2021, 12, 1983-1995.	4.6	23
5	Effect of free amino acids and peptide hydrolysates from sunflower seed protein on the formation of pyrazines under different heating conditions. <i>RSC Advances</i> , 2021, 11, 27772-27781.	3.6	8
6	Formation of Pyrazines in Maillard Model Systems: Effects of Structures of Lysine-Containing Dipeptides/Tripeptides. <i>Foods</i> , 2021, 10, 273.	4.3	18
7	Young apple polyphenols postpone starch digestion <i>in vitro</i> and <i>in vivo</i> . <i>Journal of Functional Foods</i> , 2019, 56, 127-135.	3.4	50
8	Interactions between polyphenols in thinned young apples and porcine pancreatic α -amylase: Inhibition, detailed kinetics and fluorescence quenching. <i>Food Chemistry</i> , 2016, 208, 51-60.	8.2	143
9	Simultaneous separation and purification of total polyphenols, chlorogenic acid and phlorizin from thinned young apples. <i>Food Chemistry</i> , 2013, 136, 1022-1029.	8.2	108