

Qingbin Guo

List of Publications by Year in descending order

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Version: 2024-02-01

70
papers

1,915
citations

218592

26
h-index

276775

41
g-index

72
all docs

72
docs citations

72
times ranked

1787
citing authors

#	ARTICLE	IF	CITATIONS
1	Some physicochemical properties of sage (<i>Salvia macrosiphon</i>) seed gum. <i>Food Hydrocolloids</i> , 2014, 35, 453-462.	5.6	150
2	Physicochemical characterization of a high molecular weight bioactive β -D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Carbohydrate Polymers</i> , 2014, 101, 968-974.	5.1	100
3	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011, 86, 831-836.	5.1	79
4	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , 2015, 44, 320-327.	5.6	78
5	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , 2012, 350, 31-39.	1.1	73
6	Structural characterisation and immunomodulatory activity of polysaccharides from white asparagus skin. <i>Carbohydrate Polymers</i> , 2020, 227, 115314.	5.1	72
7	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , 2011, 25, 1991-1998.	5.6	71
8	Bioactive protein/peptides of flaxseed: A review. <i>Trends in Food Science and Technology</i> , 2019, 92, 184-193.	7.8	69
9	Fenugreek fibre in bread: Effects on dough development and bread quality. <i>LWT - Food Science and Technology</i> , 2016, 71, 274-280.	2.5	68
10	New studies on gum ghatti (<i>Anogeissus latifolia</i>) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , 2011, 25, 1999-2007.	5.6	63
11	The bioactive compounds and biological functions of <i>Asparagus officinalis</i> L. "A review. <i>Journal of Functional Foods</i> , 2020, 65, 103727.	1.6	59
12	Exopolysaccharide produced by <i>Streptococcus thermophilus</i> S-3: Molecular, partial structural and rheological properties. <i>Carbohydrate Polymers</i> , 2018, 194, 132-138.	5.1	57
13	A systematic rheological study of polysaccharide from <i>Sophora alopecuroides</i> L. seeds. <i>Carbohydrate Polymers</i> , 2018, 180, 63-71.	5.1	57
14	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019, 90, 146-153.	5.6	47
15	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. <i>Food Hydrocolloids</i> , 2022, 123, 107049.	5.6	46
16	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , 2013, 32, 155-161.	5.6	44
17	Structure characterization of exopolysaccharides from <i>Lactobacillus casei</i> LC2W from skim milk. <i>Food Hydrocolloids</i> , 2016, 56, 134-143.	5.6	42
18	Physicochemical properties and regulatory effects on db/db diabetic mice of β -D-glucans extracted from oat, wheat and barley. <i>Food Hydrocolloids</i> , 2014, 37, 60-68.	5.6	39

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19	Arabinoxylan from wheat bran: molecular degradation and functional investigation. <i>Food Hydrocolloids</i> , 2020, 107, 105914.	5.6	39
20	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011, 86, 742-746.	5.1	37
21	Structural characterisation and immunomodulatory activity of exopolysaccharides from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu). <i>Food Hydrocolloids</i> , 2020, 103, 105636.	5.6	37
22	Understanding the structureâ€“emulsification relationship of gum ghatti â€“ A review of recent advances. <i>Food Hydrocolloids</i> , 2014, 42, 187-195.	5.6	34
23	Molecular insight on the binding of monascin to bovine serum albumin (BSA) and its effect on antioxidant characteristics of monascin. <i>Food Chemistry</i> , 2020, 315, 126228.	4.2	32
24	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (<i>Asparagus officinalis</i> L.) skin. <i>Carbohydrate Polymers</i> , 2021, 256, 117514.	5.1	31
25	Antioxidant effects of <i>Artemis sphaerocephala</i> Krasch. gum, on streptozotocin-induced type 2 diabetic rats. <i>Food Hydrocolloids</i> , 2011, 25, 207-213.	5.6	30
26	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. <i>Food Hydrocolloids</i> , 2021, 112, 106289.	5.6	29
27	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , 2016, 151, 538-545.	5.1	26
28	Structural characterization and conformational properties of a polysaccharide isolated from <i>Dendrobium nobile</i> Lindl.. <i>Food Hydrocolloids</i> , 2020, 98, 104904.	5.6	25
29	Structural characterization and immunomodulatory activity of mycelium polysaccharide from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu). <i>Carbohydrate Polymers</i> , 2021, 262, 117945.	5.1	22
30	Isolation, Structural, Functional, and Bioactive Properties of Cereal Arabinoxylan”â€A Critical Review. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15437-15457.	2.4	21
31	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2534-2559.	5.9	20
32	Structural investigation of a glycoprotein from gum ghatti. <i>Carbohydrate Polymers</i> , 2012, 89, 749-758.	5.1	19
33	Polysaccharide from <i>Pleurotus nebrodensis</i> : Physicochemical, structural characterization and in vitro fermentation characteristics. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1960-1969.	3.6	19
34	Structural characterisation of EPS of <i>Streptococcus thermophilus</i> S-3 and its application in milk fermentation. <i>International Journal of Biological Macromolecules</i> , 2021, 178, 263-269.	3.6	18
35	Catechin-grafted arabinoxylan conjugate: Preparation, structural characterization and property investigation. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 796-805.	3.6	17
36	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part 5: Theâ€“conformational properties of gum ghatti. <i>Food Hydrocolloids</i> , 2015, 43, 25-30.	5.6	16

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37	Immunomodulatory and antiviral activities of bioactive polysaccharides and structure-function relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 27, 100301.	1.5	16
38	Molecular and conformational properties of hemicellulose fiber gum from dried distillers grains with solubles. <i>Food Hydrocolloids</i> , 2018, 80, 53-59.	5.6	15
39	NMR and methylation analysis of hemicellulose purified from corn bran. <i>Food Hydrocolloids</i> , 2019, 94, 613-621.	5.6	13
40	Fluorescent labeling affected the structural/conformational properties of arabinoxylans. <i>Carbohydrate Polymers</i> , 2021, 265, 118064.	5.1	13
41	Tetra-detector size exclusion chromatography characterization of molecular and solution properties of soluble microbial polysaccharides from an anaerobic membrane bioreactor. <i>Frontiers of Environmental Science and Engineering</i> , 2017, 11, 1.	3.3	12
42	Structural characterisation of galacto-oligosaccharides (VITAGOS [™]) synthesized by transgalactosylation of lactose. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 14, 33-38.	1.5	12
43	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 69-71.	0.1	12
44	Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan. <i>Food Hydrocolloids</i> , 2022, 128, 107557.	5.6	12
45	The MFFAPP Tanzania Efficacy Study Protocol: Newly Formulated, Extruded, Fortified Blended Foods for Food Aid. <i>Current Developments in Nutrition</i> , 2017, 1, e000315.	0.1	11
46	Depression of Fungal Polygalacturonase Activity in <i>Solanum lycopersicum</i> Contributes to Antagonistic Yeast-Mediated Fruit Immunity to <i>Botrytis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3293-3304.	2.4	11
47	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. <i>Food Chemistry</i> , 2021, 337, 127992.	4.2	11
48	The noncovalent conjugations of human serum albumin (HSA) with MS/AK and the effect on anti-oxidant capacity as well as anti-glycation activity of <i>Monascus</i> yellow pigments. <i>Food and Function</i> , 2021, 12, 3692-3704.	2.1	8
49	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part 6: Physicochemical characteristics of the protein moiety of gum ghatti. <i>Food Hydrocolloids</i> , 2015, 44, 237-243.	5.6	7
50	Newly formulated, protein quality-enhanced, extruded sorghum-, cowpea-, corn-, soya-, sugar- and oil-containing fortified-blended foods lead to adequate vitamin A and iron outcomes and improved growth compared with non-extruded CSB+ in rats. <i>Journal of Nutritional Science</i> , 2017, 6, e18.	0.7	7
51	Effect of oatmeal on texture, water mobility, and starch retrogradation properties of Chinese steamed bread. <i>Cereal Chemistry</i> , 2019, 96, 349-357.	1.1	7
52	Insight into the mechanisms of the excellent emulsification properties of whey protein isolate-arabinoxylan conjugates. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 27, 100312.	1.5	7
53	In Vitro Fermentability of Soybean Oligosaccharides from Wastewater of Tofu Production. <i>Polymers</i> , 2022, 14, 1704.	2.0	7
54	A molecular modeling approach to understand the structure and conformation relationship of (Glc p) Tj ETQq0 0 0 ggBT /Overlock 10 Tf		

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55	Extruded corn soy blends: physicochemical and molecular characterization. <i>Journal of Cereal Science</i> , 2018, 79, 486-493.	1.8	6
56	Methodology for Structural Analysis of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018, , .	0.1	6
57	Using of safflower seeds as a protein fortifier for shortbread. <i>Food Hydrocolloids</i> , 2020, 105, 105808.	5.6	6
58	Fungus Polygalacturonase-Generated Oligogalacturonide Restrains Fruit Softening in Ripening Tomato. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 759-769.	2.4	5
59	Structure, Classification and Modification of Polysaccharides. , 2021, , 204-219.		3
60	Polysaccharides From <i>Dendrobium Officinale</i> , <i>Cordyceps Sinensis</i> and <i>Ganoderma</i> : Structures and Bioactivities. <i>Special Publication - Royal Society of Chemistry</i> , 2014, , 303-318.	0.0	3
61	1D & 2D and Solid-State NMR. <i>Springer Briefs in Molecular Science</i> , 2018, , 53-63.	0.1	2
62	Conformational Properties of Flaxseed Rhamnogalacturonan-I and Correlation between Primary Structure and Conformation. <i>Polymers</i> , 2022, 14, 2667.	2.0	2
63	Strategies for Structural Characterization of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018, , 1-7.	0.1	1
64	Polysaccharide Extraction and Fractionation. <i>Springer Briefs in Molecular Science</i> , 2018, , 9-17.	0.1	1
65	MALDI-TOF-MS for Polysaccharides Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 65-68.	0.1	0
66	Molecular Weight Distribution and Conformational Properties of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018, , 19-27.	0.1	0
67	Monosaccharide Composition Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 29-36.	0.1	0
68	Linkage Pattern Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 45-51.	0.1	0
69	Partial Acid Hydrolysis and Molecular Degradation. <i>Springer Briefs in Molecular Science</i> , 2018, , 37-43.	0.1	0
70	Detailed Experimental Procedures. <i>Springer Briefs in Molecular Science</i> , 2018, , 73-79.	0.1	0