

Qingbin Guo

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

67

papers

1,180

citations

20

h-index

32

g-index

72

ext. papers

1,534

ext. citations

7.1

avg. IF

4.74

L-index

#	Paper	IF	Citations
67	Some physicochemical properties of sage (<i>Salvia macrosiphon</i>) seed gum. <i>Food Hydrocolloids</i> , 2014 , 35, 453-462	10.6	118
66	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, 968-74	10.3	71
65	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 831-836	10.3	65
64	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	10.6	62
63	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , 2015 , 44, 320-327	10.6	56
62	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , 2012 , 350, 31-9	2.9	55
61	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	10.6	53
60	Fenugreek fibre in bread: Effects on dough development and bread quality. <i>LWT - Food Science and Technology</i> , 2016 , 71, 274-280	5.4	51
59	Exopolysaccharide produced by <i>Streptococcus thermophiles</i> S-3: Molecular, partial structural and rheological properties. <i>Carbohydrate Polymers</i> , 2018 , 194, 132-138	10.3	38
58	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , 2013 , 32, 155-161	10.6	38
57	Structural characterisation and immunomodulatory activity of polysaccharides from white asparagus skin. <i>Carbohydrate Polymers</i> , 2020 , 227, 115314	10.3	37
56	Structure characterization of exopolysaccharides from <i>Lactobacillus casei</i> LC2W from skim milk. <i>Food Hydrocolloids</i> , 2016 , 56, 134-143	10.6	35
55	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 742-746	10.3	34
54	A systematical rheological study of polysaccharide from <i>Sophora alopecuroides</i> L. seeds. <i>Carbohydrate Polymers</i> , 2018 , 180, 63-71	10.3	33
53	Bioactive protein/peptides of flaxseed: A review. <i>Trends in Food Science and Technology</i> , 2019 , 92, 184-193	3.3	32
52	Physicochemical properties and regulatory effects on db/db diabetic mice of β -glucans extracted from oat, wheat and barley. <i>Food Hydrocolloids</i> , 2014 , 37, 60-68	10.6	31
51	Understanding the structure-mulsification relationship of gum ghatti – A review of recent advances. <i>Food Hydrocolloids</i> , 2014 , 42, 187-195	10.6	29

50	Antioxidant effects of <i>Artemis sphaerocephala</i> Krasch. gum, on streptozotocin-induced type 2 diabetic rats. <i>Food Hydrocolloids</i> , 2011 , 25, 207-213	10.6	25
49	The bioactive compounds and biological functions of <i>Asparagus officinalis</i> L. A review. <i>Journal of Functional Foods</i> , 2020 , 65, 103727	5.1	23
48	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019 , 90, 146-153	10.6	23
47	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , 2016 , 151, 538-545	10.3	19
46	Structural investigation of a glycoprotein from gum ghatti. <i>Carbohydrate Polymers</i> , 2012 , 89, 749-58	10.3	17
45	Structural characterisation and immunomodulatory activity of exopolysaccharides from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu). <i>Food Hydrocolloids</i> , 2020 , 103, 105636	10.6	16
44	Arabinoxylan from wheat bran: molecular degradation and functional investigation. <i>Food Hydrocolloids</i> , 2020 , 107, 105914	10.6	15
43	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part 5: The conformational properties of gum ghatti. <i>Food Hydrocolloids</i> , 2015 , 43, 25-30	10.6	14
42	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	8.5	12
41	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. <i>Food Hydrocolloids</i> , 2021 , 112, 106289	10.6	12
40	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	5.8	11
39	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	7.9	11
38	Molecular and conformational properties of hemicellulose fiber gum from dried distillers grains with solubles. <i>Food Hydrocolloids</i> , 2018 , 80, 53-59	10.6	10
37	Structural characterisation of galacto-oligosaccharides (VITAGOS) synthesized by transgalactosylation of lactose. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018 , 14, 33-38	3.4	10
36	The MFFAPP Tanzania Efficacy Study Protocol: Newly Formulated, Extruded, Fortified Blended Foods for Food Aid. <i>Current Developments in Nutrition</i> , 2017 , 1, e000315	0.4	10
35	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (<i>Asparagus officinalis</i> L.) skin. <i>Carbohydrate Polymers</i> , 2021 , 256, 117514	10.3	9
34	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. <i>Food Hydrocolloids</i> , 2022 , 123, 107049	10.6	9
33	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. <i>Springer Briefs in Molecular Science</i> , 2018 , 69-71	0.6	8

32	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	7.9	8
31	Structural characterization and conformational properties of a polysaccharide isolated from <i>Dendrobium nobile</i> Lindl.. <i>Food Hydrocolloids</i> , 2020 , 98, 104904	10.6	8
30	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	10.6	7
29	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2534-2559	16.4	7
28	A molecular modeling approach to understand the structure and conformation relationship of (GlcpA)Xylan. <i>Carbohydrate Polymers</i> , 2015 , 134, 175-81	10.3	6
27	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	2.7	5
26	NMR and methylation analysis of hemicellulose purified from corn bran. <i>Food Hydrocolloids</i> , 2019 , 94, 613-621	10.6	4
25	Extruded corn soy blends: physicochemical and molecular characterization. <i>Journal of Cereal Science</i> , 2018 , 79, 486-493	3.8	4
24	Classical Methods for Food Carbohydrate Analysis 2014 , 284-299		4
23	Effect of oatmeal on texture, water mobility, and starch retrogradation properties of Chinese steamed bread. <i>Cereal Chemistry</i> , 2019 , 96, 349-357	2.4	4
22	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. <i>Food Chemistry</i> , 2021 , 337, 127992	8.5	4
21	Using of safflower seeds as a protein fortifier for shortbread. <i>Food Hydrocolloids</i> , 2020 , 105, 105808	10.6	3
20	Catechin-grafted arabinoxylan conjugate: Preparation, structural characterization and property investigation. <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 796-805	7.9	3
19	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	5.7	3
18	Methodology for Structural Analysis of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018 ,	0.6	3
17	Fluorescent labeling affected the structural/conformational properties of arabinoxylans. <i>Carbohydrate Polymers</i> , 2021 , 265, 118064	10.3	3
16	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	0.1	2
15	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	10.3	2

14	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 Monascus yellow pigments. <i>Food and Function</i> , 2021 , 12, 3692-3704	6.1	2
13	Structure, Classification and Modification of Polysaccharides 2021 , 204-219		2
12	1D & 2D and Solid-State NMR. <i>Springer Briefs in Molecular Science</i> , 2018 , 53-63	0.6	1
11	Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan. <i>Food Hydrocolloids</i> , 2022 , 128, 107557	10.6	0
10	Immunomodulatory and antiviral activities of bioactive polysaccharides and structure-function relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022 , 27, 100301	3.4	0
9	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	3.4	0
8	Partial Acid Hydrolysis and Molecular Degradation. <i>Springer Briefs in Molecular Science</i> , 2018 , 37-43	0.6	
7	Detailed Experimental Procedures. <i>Springer Briefs in Molecular Science</i> , 2018 , 73-79	0.6	
6	MALDI-TOF-MS for Polysaccharides Analysis. <i>Springer Briefs in Molecular Science</i> , 2018 , 65-68	0.6	
5	Strategies for Structural Characterization of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018 , 1-7	0.6	
4	Polysaccharide Extraction and Fractionation. <i>Springer Briefs in Molecular Science</i> , 2018 , 9-17	0.6	
3	Molecular Weight Distribution and Conformational Properties of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018 , 19-27	0.6	
2	Monosaccharide Composition Analysis. <i>Springer Briefs in Molecular Science</i> , 2018 , 29-36	0.6	
1	Linkage Pattern Analysis. <i>Springer Briefs in Molecular Science</i> , 2018 , 45-51	0.6	