Qingbin Guo

List of Publications by Year in Descending Order

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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	Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan. *Food Hydrocolloids*, **2022**, 128, 107557	10.6	0
66	Immunomodulatory and antivirus activities of bioactive polysaccharides and structure-function relationship. *Bioactive Carbohydrates and Dietary Fibre*, **2022**, 27, 100301	3.4	0
65	Insight into the mechanisms of the excellent emulsification properties of whey protein isolate-arabinoxylan conjugates. *Bioactive Carbohydrates and Dietary Fibre*, **2022**, 27, 100312	3.4	0
64	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. *Food Hydrocolloids*, **2022**, 123, 107049	10.6	9
63	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (Asparagus officinalis L.) skin. *Carbohydrate Polymers*, **2021**, 256, 117514	10.3	9
62	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 2534-2559	16.4	7
61	Structural characterisation of EPS of Streptococcus thermophilus S-3 and its application in milk fermentation. *International Journal of Biological Macromolecules*, **2021**, 178, 263-269	7.9	8
60	Structural characterization and immunomodulatory activity of mycelium polysaccharide from liquid fermentation of Monascus purpureus (Hong Qu). *Carbohydrate Polymers*, **2021**, 262, 117945	10.3	2
59	Catechin-grafted arabinoxylan conjugate: Preparation, structural characterization and property investigation. *International Journal of Biological Macromolecules*, **2021**, 182, 796-805	7.9	3
58	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. *Food Chemistry*, **2021**, 337, 127992	8.5	4
57	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. *Food Hydrocolloids*, **2021**, 112, 106289	10.6	12
56	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. *Food and Function*, **2021**, 12, 3692-3704	6.1	2
55	Fluorescent labeling affected the structural/conformational properties of arabinoxylans. *Carbohydrate Polymers*, **2021**, 265, 118064	10.3	3
54	Structure, Classification and Modification of Polysaccharides **2021**, 204-219		2
53	Using of safflower seeds as a protein fortifier for shortbread. *Food Hydrocolloids*, **2020**, 105, 105808	10.6	3
52	Arabinoxylan from wheat bran: molecular degradation and functional investigation. *Food Hydrocolloids*, **2020**, 107, 105914	10.6	15
51	Molecular insight on the binding of monascin to bovine serum albumin (BSA) and its effect on antioxidant characteristics of monascin. *Food Chemistry*, **2020**, 315, 126228	8.5	12

50	Structural characterisation and immunomodulatory activity of exopolysaccharides from liquid fermentation of Monascus purpureus (Hong Qu). *Food Hydrocolloids*, **2020**, 103, 105636	10.6	16
49	The bioactive compounds and biological functions of Asparagus officinalis L. A review. *Journal of Functional Foods*, **2020**, 65, 103727	5.1	23
48	Polysaccharide from Pleurotus nebrodensis: Physicochemical, structural characterization and in vitro fermentation characteristics. *International Journal of Biological Macromolecules*, **2020**, 165, 1960-1969	7.9	11
47	Structural characterization and conformational properties of a polysaccharide isolated from Dendrobium nobile Lindl.. *Food Hydrocolloids*, **2020**, 98, 104904	10.6	8
46	Structural characterisation and immunomodulatory activity of polysaccharides from white asparagus skin. *Carbohydrate Polymers*, **2020**, 227, 115314	10.3	37
45	Bioactive protein/peptides of flaxseed: A review. *Trends in Food Science and Technology*, **2019**, 92, 184-193	13.3	32
44	NMR and methylation analysis of hemicellulose purified from corn bran. *Food Hydrocolloids*, **2019**, 94, 613-621	10.6	4
43	Depression of Fungal Polygalacturonase Activity in Solanum lycopersicum Contributes to Antagonistic Yeast-Mediated Fruit Immunity to Botrytis. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 3293-3304	5.7	3
42	Effect of oatmeal on texture, water mobility, and starch retrogradation properties of Chinese steamed bread. *Cereal Chemistry*, **2019**, 96, 349-357	2.4	4
41	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. *Food Hydrocolloids*, **2019**, 90, 146-153	10.6	23
40	Exopolysaccharide produced by Streptococcus thermophiles S-3: Molecular, partial structural and rheological properties. *Carbohydrate Polymers*, **2018**, 194, 132-138	10.3	38
39	Molecular and conformational properties of hemicellulose fiber gum from dried distillers grains with solubles. *Food Hydrocolloids*, **2018**, 80, 53-59	10.6	10
38	Extruded corn soy blends: physicochemical and molecular characterization. *Journal of Cereal Science*, **2018**, 79, 486-493	3.8	4
37	Structural characterisation of galacto-oligosaccharides (VITAGOS) synthesized by transgalactosylation of lactose. *Bioactive Carbohydrates and Dietary Fibre*, **2018**, 14, 33-38	3.4	10
36	A systematical rheological study of polysaccharide from Sophora alopecuroides L. seeds. *Carbohydrate Polymers*, **2018**, 180, 63-71	10.3	33
35	Partial Acid Hydrolysis and Molecular Degradation. *Springer Briefs in Molecular Science*, **2018**, 37-43	0.6	
34	Detailed Experimental Procedures. *Springer Briefs in Molecular Science*, **2018**, 73-79	0.6	
33	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. *Springer Briefs in Molecular Science*, **2018**, 69-71	0.6	8

32	Methodology for Structural Analysis of Polysaccharides. *Springer Briefs in Molecular Science*, **2018**,	0.6	3
31	MALDI-TOF-MS for Polysaccharides Analysis. *Springer Briefs in Molecular Science*, **2018**, 65-68	0.6	
30	Strategies for Structural Characterization of Polysaccharides. *Springer Briefs in Molecular Science*, **2018**, 1-7	0.6	
29	Polysaccharide Extraction and Fractionation. *Springer Briefs in Molecular Science*, **2018**, 9-17	0.6	
28	Molecular Weight Distribution and Conformational Properties of Polysaccharides. *Springer Briefs in Molecular Science*, **2018**, 19-27	0.6	
27	Monosaccharide Composition Analysis. *Springer Briefs in Molecular Science*, **2018**, 29-36	0.6	
26	Linkage Pattern Analysis. *Springer Briefs in Molecular Science*, **2018**, 45-51	0.6	
25	1D & 2D and Solid-State NMR. *Springer Briefs in Molecular Science*, **2018**, 53-63	0.6	1
24	Tetra-detector size exclusion chromatography characterization of molecular and solution properties of soluble microbial polysaccharides from an anaerobic membrane bioreactor. *Frontiers of Environmental Science and Engineering*, **2017**, 11, 1	5.8	11
23	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. *Journal of Nutritional Science*, **2017**, 6, e18	2.7	5
22	The MFFAPP Tanzania Efficacy Study Protocol: Newly Formulated, Extruded, Fortified Blended Foods for Food Aid. *Current Developments in Nutrition*, **2017**, 1, e000315	0.4	10
21	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. *Carbohydrate Polymers*, **2016**, 151, 538-545	10.3	19
20	Structure characterization of exopolysaccharides from Lactobacillus casei LC2W from skim milk. *Food Hydrocolloids*, **2016**, 56, 134-143	10.6	35
19	Fenugreek fibre in bread: Effects on dough development and bread quality. *LWT - Food Science and Technology*, **2016**, 71, 274-280	5.4	51
18	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. *Food Hydrocolloids*, **2015**, 44, 320-327	10.6	56
17	New studies on gum ghatti (Anogeissus latifolia) part 5: The conformational properties of gum ghatti. *Food Hydrocolloids*, **2015**, 43, 25-30	10.6	14
16	New studies on gum ghatti (Anogeissuslatifolia) part 6: Physicochemical characteristics of the protein moiety of gum ghatti. *Food Hydrocolloids*, **2015**, 44, 237-243	10.6	7
15	A molecular modeling approach to understand the structure and conformation relationship of (GlcpA)Xylan. *Carbohydrate Polymers*, **2015**, 134, 175-81	10.3	6

14	Physicochemical characterization of a high molecular weight bioactive β-D-glucan from the fruiting bodies of Ganoderma lucidum. *Carbohydrate Polymers*, **2014**, 101, 968-74	10.3	71
13	Physicochemical properties and regulatory effects on db/db diabetic mice of β-glucans extracted from oat, wheat and barley. *Food Hydrocolloids*, **2014**, 37, 60-68	10.6	31
12	Understanding the structure–emulsification relationship of gum ghatti – A review of recent advances. *Food Hydrocolloids*, **2014**, 42, 187-195	10.6	29
11	Classical Methods for Food Carbohydrate Analysis **2014**, 284-299		4
10	Some physicochemical properties of sage (Salvia macrosiphon) seed-gum. *Food Hydrocolloids*, **2014**, 35, 453-462	10.6	118
9	Polysaccharides From Dendrobium Officinal, Cordyceps Sinensis and Ganoderma: Structures and Bioactivities. *Special Publication - Royal Society of Chemistry*, **2014**, 303-318	0.1	2
8	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of Artemisia sphaerocephala Krasch. *Food Hydrocolloids*, **2013**, 32, 155-161	10.6	38
7	Structural investigation of a glycoprotein from gum ghatti. *Carbohydrate Polymers*, **2012**, 89, 749-58	10.3	17
6	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from Artemisia sphaerocephala Krasch. *Carbohydrate Research*, **2012**, 350, 31-9	2.9	55
5	Antioxidant effects of Artemis sphaerocephala Krasch. gum, on streptozotocin-induced type 2 diabetic rats. *Food Hydrocolloids*, **2011**, 25, 207-213	10.6	25
4	New studies on gum ghatti (Anogeissus latifolia) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. *Food Hydrocolloids*, **2011**, 25, 1999-2007	10.6	53
3	New studies on gum ghatti (Anogeissus latifolia) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. *Food Hydrocolloids*, **2011**, 25, 1991-1998	10.6	62
2	Structure characterization of high molecular weight heteropolysaccharide isolated from Artemisia sphaerocephala Krasch seed. *Carbohydrate Polymers*, **2011**, 86, 742-746	10.3	34
1	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from Artemisia sphaerocephala Krasch seed. *Carbohydrate Polymers*, **2011**, 86, 831-836	10.3	65