

# Ze-Dong Jiang

## 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.

74  
papers

1,165  
citations

19  
h-index

31  
g-index

80  
ext. papers

1,459  
ext. citations

4.6  
avg, IF

4.4  
L-index

#	Paper	IF	Citations
74	The identification of biotransformation pathways for removing fishy malodor from <i>Bangia fusco-purpurea</i> using fermentation with <i>Saccharomyces cerevisiae</i> .. <i>Food Chemistry</i> , <b>2022</b> , 380, 132103	8.5	0
73	The role of key genes in astaxanthin biosynthesis in <i>Phaffia rhodozyma</i> by transcript level and gene knockout. <i>Process Biochemistry</i> , <b>2022</b> , 113, 158-166	4.8	
72	Suppressive effects of sulfated polysaccharide ascophyllan isolated from <i>Ascophyllum nodosum</i> on the production of NO and ROS in LPS-stimulated RAW264.7 cells. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2021</b> , 85, 882-889	2.1	2
71	Removal of the fishy malodor from <i>Bangia fusco-purpurea</i> via fermentation of <i>Saccharomyces cerevisiae</i> , <i>Acetobacter pasteurianus</i> , and <i>Lactobacillus plantarum</i> . <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13728	3.3	5
70	An effective computational-screening strategy for simultaneously improving both catalytic activity and thermostability of $\beta$ -rhamnosidase. <i>Biotechnology and Bioengineering</i> , <b>2021</b> , 118, 3409-3419	4.9	4
69	Characterisation of a novel laminarinase from <i>Microbulbifer</i> sp. ALW1 and the antioxidant activity of its hydrolysates. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4129-4138	3.8	1
68	Molecular cloning and characterization of a thermostable and halotolerant endo- $\beta$ -1,4-glucanase from sp. ALW1. <i>3 Biotech</i> , <b>2021</b> , 11, 250	2.8	1
67	Structural characterization and pro-angiogenic property of a polysaccharide isolated from red seaweed <i>Bangia fusco-purpurea</i> . <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 181, 705-717	7.9	0
66	Exolytic products of alginate by the immobilized alginate lyase confer antioxidant and antiapoptotic bioactivities in human umbilical vein endothelial cells. <i>Carbohydrate Polymers</i> , <b>2021</b> , 251, 116976	10.3	11
65	Effects of crude fucoidan on physicochemical properties, antioxidation and bacteriostasis of surimi products. <i>Food Control</i> , <b>2021</b> , 122, 107806	6.2	9
64	Tyrosinase inhibition by -coumaric acid ethyl ester identified from camellia pollen. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 389-400	3.2	3
63	Preparation of immobilized arylsulfatase on magnetic FeO nanoparticles and its application for agar quality improvement. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 4952-4962	3.2	
62	Sulfated polysaccharide ascophyllan prevents amyloid fibril formation of human insulin and inhibits amyloid-induced hemolysis and cytotoxicity in PC12 cells. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2021</b> , 85, 2281-2291	2.1	1
61	Characterization of a glucose-stimulated $\beta$ -glucosidase from <i>Microbulbifer</i> sp. ALW1. <i>Microbiological Research</i> , <b>2021</b> , 251, 126840	5.3	3
60	The differences of muscle proteins between neon flying squid ( <i>Ommastrephes bartramii</i> ) and jumbo squid ( <i>Dosidicus gigas</i> ) mantles via physicochemical and proteomic analyses. <i>Food Chemistry</i> , <b>2021</b> , 364, 130374	8.5	2
59	Two-dimensional liquid chromatography analysis of all-trans-, 9-cis-, and 13-cis-astaxanthin in raw extracts from <i>Phaffia rhodozyma</i> . <i>Journal of Separation Science</i> , <b>2020</b> , 43, 3206-3215	3.4	3
58	A mutant of <i>Pseudoalteromonas carrageenovora</i> arylsulfatase with enhanced enzyme activity and its potential application in improvement of the agar quality. <i>Food Chemistry</i> , <b>2020</b> , 320, 126652	8.5	9

57	Macrophage-stimulating activities of a novel low molecular weight saccharide fragment prepared from ascophyllan with alginate lyase. <i>Journal of Functional Foods</i> , <b>2020</b> , 67, 103839	5.1	4
56	Enhancement in affinity of <i>Aspergillus niger</i> JMU-TS528 $\alpha$ -L-rhamnosidase (r-Rha1) by semiconservative site-directed mutagenesis of the catalytic domain. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 151, 845-854	7.9	3
55	A low-molecular-weight ascophyllan prepared from <i>Ascophyllum nodosum</i> : Optimization, analysis and biological activities. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 153, 107-117	7.9	7
54	Therapeutic effects of an orally administered edible seaweed-derived polysaccharide preparation, ascophyllan HS, on a <i>Streptococcus pneumoniae</i> infection mouse model. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 154, 1116-1122	7.9	6
53	Hypoglycaemic effect of all-trans astaxanthin through inhibiting $\alpha$ -glucosidase. <i>Journal of Functional Foods</i> , <b>2020</b> , 74, 104168	5.1	9
52	Preparation of isoquercitrin by biotransformation of rutin using $\alpha$ -L-rhamnosidase from JMU-TS528 and HSCCC purification. <i>Preparative Biochemistry and Biotechnology</i> , <b>2020</b> , 50, 1-9	2.4	9
51	Enhancement of the thermostability of <i>Aspergillus niger</i> $\alpha$ -L-rhamnosidase based on PoPMuSiC algorithm. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12945	3.3	4
50	Inhibitory effects of a sulfated polysaccharide isolated from edible red alga on $\alpha$ -amylase and $\alpha$ -glucosidase. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2019</b> , 83, 2065-2074	2.1	13
49	Comparison between irradiating and autoclaving citrus wastes as substrate for solid-state fermentation by <i>Aspergillus aculeatus</i> . <i>Letters in Applied Microbiology</i> , <b>2019</b> , 69, 71-78	2.9	1
48	Overexpression and characterization of a thermostable $\alpha$ -galactosidase producing neogaro-tetraose from a marine isolate <i>Microbulbifer</i> sp. AG1. <i>Acta Oceanologica Sinica</i> , <b>2019</b> , 38, 96-106	1	2
47	Molecular cloning and characterization of AlgL17, a new exo-oligoalginate lyase from <i>Microbulbifer</i> sp. ALW1. <i>Protein Expression and Purification</i> , <b>2019</b> , 161, 17-27	2	17
46	Heterologous Expression and Characterization of a New Clade of <i>Aspergillus</i> $\alpha$ -L-Rhamnosidase Suitable for Citrus Juice Processing. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 2926-2935	5.7	8
45	$\alpha$ -Galactosidase immobilized on tannic acid-modified FeO nanoparticles for efficient preparation of bioactive neogaro-oligosaccharide. <i>Food Chemistry</i> , <b>2019</b> , 272, 586-595	8.5	19
44	Identification and Characterization of the Tyrosinase Inhibitory Activity of Caffeine from <i>Camellia</i> Pollen. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 12741-12751	5.7	14
43	Suppressive Interaction Approach for Masking Stale Note of Instant Ripened Pu-Erh Tea Products. <i>Molecules</i> , <b>2019</b> , 24,	4.8	10
42	Suppressive effect of ascophyllan HS on postprandial blood sugar level through the inhibition of $\alpha$ -glucosidase and stimulation of glucagon-like peptide-1 (GLP-1) secretion. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 125, 453-458	7.9	10
41	Improving the thermostability by introduction of arginines on the surface of $\alpha$ -L-rhamnosidase (r-Rha1) from <i>Aspergillus niger</i> . <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 112, 14-21	7.9	10
40	Effect of oxygen and heating on aromas of pummelo ( <i>Citrus maxima</i> ) essential oil. <i>Journal of Essential Oil Research</i> , <b>2018</b> , 30, 92-104	2.3	3

39	Water accelerated transformation of d-limonene induced by ultraviolet irradiation and air exposure. <i>Food Chemistry</i> , <b>2018</b> , 239, 434-441	8.5	2
38	Characterization of aromas of instant oolong tea and its counterparts treated with two crude enzymes from <i>Aspergillus niger</i> . <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13500	2.1	8
37	Inhibitory effect of astaxanthin on pancreatic lipase with inhibition kinetics integrating molecular docking simulation. <i>Journal of Functional Foods</i> , <b>2018</b> , 48, 551-557	5.1	20
36	Increase in anti-inflammatory activities of radical-degraded porphyrans isolated from discolored nori ( <i>Pyropia yezoensis</i> ). <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 117, 78-86	7.9	22
35	Improvement thermostability of <i>Pseudoalteromonas carrageenovora</i> arylsulfatase by rational design. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 108, 953-959	7.9	6
34	Characterization of an arylsulfatase from a mutant library of <i>Pseudoalteromonas carrageenovora</i> arylsulfatase. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 96, 370-376	7.9	8
33	Recovery and purification of limonin from pummelo [ <i>Citrus grandis</i> ] peel using water extraction, ammonium sulfate precipitation and resin adsorption. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2017</b> , 1060, 150-157	3.2	8
32	Alginate enhances Toll-like receptor 4-mediated phagocytosis by murine RAW264.7 macrophages. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 105, 1446-1454	7.9	32
31	Separation and purification of astaxanthin from <i>Phaffia rhodozyma</i> by preparative high-speed counter-current chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2016</b> , 1029-1030, 191-197	3.2	17
30	Expression and biochemical characterization of recombinant $\beta$ -rhamnosidase r-Rha1 from <i>Aspergillus niger</i> JMU-TS528. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 85, 391-9	7.9	31
29	Characterization of an alkaline $\beta$ -galactosidase from <i>Stenotrophomonas</i> sp. NTa and the enzymatic hydrolysates. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 86, 525-34	7.9	15
28	Purification and characterization of a tyrosinase inhibitor from camellia pollen. <i>Journal of Functional Foods</i> , <b>2016</b> , 27, 140-149	5.1	12
27	Visible Light-Induced Lipid Peroxidation of Unsaturated Fatty Acids in the Retina and the Inhibitory Effects of Blueberry Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 9295-305	5.7	23
26	Development and evaluation of simultaneous quantification of naringin, prunin, naringenin, and limonin in citrus juice. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 1239-1247	3	9
25	An improved high performance liquid chromatography method for the separation of carotenoids extracted from <i>Phaffia rhodozyma</i> . <i>Journal of Analytical Chemistry</i> , <b>2015</b> , 70, 1512-1520	1.1	1
24	Biotransformation of tea catechins using <i>Aspergillus niger</i> tannase prepared by solid state fermentation on tea byproduct. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 1206-1213	5.4	39
23	Anti-inflammatory activity of guluronate oligosaccharides obtained by oxidative degradation from alginate in lipopolysaccharide-activated murine macrophage RAW 264.7 cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 160-8	5.7	79
22	Anti-metastatic effects of the sulfated polysaccharide ascophyllan isolated from <i>Ascophyllum nodosum</i> on B16 melanoma. <i>Biochemical and Biophysical Research Communications</i> , <b>2015</b> , 458, 727-32	3.4	48

21	Unsaturated guluronate oligosaccharide enhances the antibacterial activities of macrophages. <i>FASEB Journal</i> , <b>2014</b> , 28, 2645-54	0.9	29
20	Immunomodulatory Effects of Alginate Oligosaccharides on Murine Macrophage RAW264.7 Cells and Their Structure-Activity Relationships. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 3168-3176	5.7	92
19	Ascophyllan purified from <i>Ascophyllum nodosum</i> induces Th1 and Tc1 immune responses by promoting dendritic cell maturation. <i>Marine Drugs</i> , <b>2014</b> , 12, 4148-64	6	52
18	Reevaluation of bactericidal, cytotoxic, and macrophage-stimulating activities of commercially available <i>Fucus vesiculosus</i> fucoidan. <i>Algae</i> , <b>2014</b> , 29, 237-247	2.4	5
17	Inhibitory effect of orally-administered sulfated polysaccharide ascophyllan isolated from <i>ascophyllum nodosum</i> on the growth of sarcoma-180 solid tumor in mice. <i>Anticancer Research</i> , <b>2014</b> , 34, 1663-71	2.3	13
16	In vitro antioxidant activities of sulfated polysaccharide ascophyllan isolated from <i>Ascophyllum nodosum</i> . <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 59, 305-12	7.9	40
15	Importance of sulfate groups for the macrophage-stimulating activities of ascophyllan isolated from the brown alga <i>Ascophyllum nodosum</i> . <i>Carbohydrate Research</i> , <b>2013</b> , 380, 124-9	2.9	23
14	Stimulatory effect of the sulfated polysaccharide ascophyllan on the respiratory burst in RAW264.7 macrophages. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 52, 164-9	7.9	18
13	Effects of alginate oligosaccharide mixtures on the growth and fatty acid composition of the green alga <i>Chlamydomonas reinhardtii</i> . <i>Journal of Bioscience and Bioengineering</i> , <b>2012</b> , 113, 112-6	3.3	35
12	Immunostimulatory activities of the sulfated polysaccharide ascophyllan from <i>Ascophyllum nodosum</i> in in vivo and in vitro systems. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2012</b> , 76, 1573-6	2.1	18
11	Comparative study on antioxidative and macrophage-stimulating activities of polyguluronic acid (PG) and polymannuronic acid (PM) prepared from alginate. <i>Carbohydrate Research</i> , <b>2012</b> , 352, 88-93	2.9	43
10	Transitional reactive oxygen species (ROS) production in fertilized egg embryos of devil stinger ( <i>Inimicus japonicus</i> ), a marine fish species. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2012</b> , 76, 1561-4	2.1	1
9	Inhibitory effect of sulphated polysaccharide porphyran on nitric oxide production in lipopolysaccharide-stimulated RAW264.7 macrophages. <i>Journal of Biochemistry</i> , <b>2012</b> , 151, 65-74	3.1	44
8	The potent activity of sulfated polysaccharide, ascophyllan, isolated from <i>Ascophyllum nodosum</i> to induce nitric oxide and cytokine production from mouse macrophage RAW264.7 cells: Comparison between ascophyllan and fucoidan. <i>Nitric Oxide - Biology and Chemistry</i> , <b>2011</b> , 25, 407-15	5	62
7	Comparative study on the toxic effects of red tide flagellates <i>Heterocapsa circularisquama</i> and <i>Chattonella marina</i> on the short-necked clam ( <i>Ruditapes philippinarum</i> ). <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2011</b> , 75, 2052-5	2.1	3
6	Comparative study on modeccin- and phytohemagglutinin (PHA)-induced secretion of cytokines and nitric oxide (NO) in RAW264.7 cells. <i>Acta Biochimica Et Biophysica Sinica</i> , <b>2011</b> , 43, 52-60	2.8	13
5	Mitogenic activity of CEL-I, an N-acetylgalactosamine (GalNAc)-specific C-type lectin, isolated from the marine invertebrate <i>Cucumaria echinata</i> (Holothuroidea). <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2010</b> , 74, 1613-6	2.1	2
4	Evaluation of the potential biological toxicities of aqueous extracts from red tide phytoplankton cultures in in vitro and in vivo systems. <i>Journal of Toxicological Sciences</i> , <b>2010</b> , 35, 591-9	1.9	4

3	The role of interactions between <i>Prorocentrum minimum</i> and <i>Heterosigma akashiwo</i> in bloom formation. <i>Hydrobiologia</i> , <b>2010</b> , 641, 33-44	2.4	16
2	Effects of sulfated fucan, ascophyllan, from the brown Alga <i>Ascophyllum nodosum</i> on various cell lines: a comparative study on ascophyllan and fucoidan. <i>Journal of Bioscience and Bioengineering</i> , <b>2010</b> , 110, 113-7	3.3	66
1	Effects of particle sizes on structural and physicochemical properties of pomelo peel powders. <i>Journal of Food Processing and Preservation</i> , e16124	2.1	0