

Li-Jun You

List of Publications by Year in descending order

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101
papers

5,475
citations

76326

40
h-index

88630

70
g-index

101
all docs

101
docs citations

101
times ranked

4713
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in the antioxidant activity of loach (<i>Misgurnus anguillicaudatus</i>) protein hydrolysates during a simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2010, 120, 810-816.	8.2	261
2	In vitro antioxidant activity and in vivo anti-fatigue effect of loach (<i>Misgurnus anguillicaudatus</i>) peptides prepared by papain digestion. <i>Food Chemistry</i> , 2011, 124, 188-194.	8.2	244
3	Optimization for ultrasound extraction of polysaccharides from mulberry fruits with antioxidant and hyperglycemic activity in vitro. <i>Carbohydrate Polymers</i> , 2015, 130, 122-132.	10.2	230
4	Effect of degree of hydrolysis on the antioxidant activity of loach (<i>Misgurnus anguillicaudatus</i>) protein hydrolysates. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 235-240.	5.6	211
5	Purification and identification of antioxidative peptides from loach (<i>Misgurnus anguillicaudatus</i>) protein hydrolysate by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food Research International</i> , 2010, 43, 1167-1173.	6.2	190
6	Characterization of polysaccharide fractions in mulberry fruit and assessment of their antioxidant and hypoglycemic activities in vitro. <i>Food and Function</i> , 2016, 7, 530-539.	4.6	155
7	Optimization of microwave-assisted extraction of <i>Sargassum thunbergii</i> polysaccharides and its antioxidant and hypoglycemic activities. <i>Carbohydrate Polymers</i> , 2017, 173, 192-201.	10.2	155
8	Structural characterization and macrophage immunomodulatory activity of a polysaccharide isolated from <i>Gracilaria lemaneiformis</i> . <i>Journal of Functional Foods</i> , 2017, 33, 286-296.	3.4	148
9	Structural characterisation of polysaccharides from <i>Tricholoma matsutake</i> and their antioxidant and antitumour activities. <i>Food Chemistry</i> , 2013, 138, 2242-2249.	8.2	145
10	Characterization, antioxidant and immunomodulatory activities of polysaccharides from <i>Prunella vulgaris</i> Linn. <i>International Journal of Biological Macromolecules</i> , 2015, 75, 298-305.	7.5	142
11	Modulation of gut microbiota by mulberry fruit polysaccharide treatment of obese diabetic mice. <i>Food and Function</i> , 2018, 9, 3732-3742.	4.6	116
12	Fractionation, preliminary structural characterization and bioactivities of polysaccharides from <i>Sargassum pallidum</i> . <i>Carbohydrate Polymers</i> , 2017, 155, 261-270.	10.2	106
13	Phenolic contents and cellular antioxidant activity of Chinese hawthorn <i>Crataegus pinnatifida</i> . <i>Food Chemistry</i> , 2015, 186, 54-62.	8.2	104
14	The digestibility of mulberry fruit polysaccharides and its impact on lipolysis under simulated saliva, gastric and intestinal conditions. <i>Food Hydrocolloids</i> , 2016, 58, 171-178.	10.7	101
15	Isolation and Characterization of an Oxygen Radical Absorbance Activity Peptide from Defatted Peanut Meal Hydrolysate and Its Antioxidant Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5431-5437.	5.2	97
16	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 326-335.	7.5	94
17	Effect of polysaccharides from <i>Tremella fuciformis</i> on UV-induced photoaging. <i>Journal of Functional Foods</i> , 2016, 20, 400-410.	3.4	92
18	Antioxidant and Antiproliferative Activities of Loach (<i>Misgurnus anguillicaudatus</i>) Peptides Prepared by Papain Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7948-7953.	5.2	83

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19	Optimization for the extraction of polysaccharides from <i>Ganoderma lucidum</i> and their antioxidant and antiproliferative activities. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , 2013, 44, 886-894.	5.3	83
20	A sulfated polysaccharide from <i>Gracilaria Lemaneiformis</i> regulates cholesterol and bile acid metabolism in high-fat diet mice. <i>Food and Function</i> , 2019, 10, 3224-3236.	4.6	79
21	Identification of phenolics in litchi and evaluation of anticancer cell proliferation activity and intracellular antioxidant activity. <i>Free Radical Biology and Medicine</i> , 2015, 84, 171-184.	2.9	78
22	Structural properties and protective effect of <i>Sargassum fusiforme</i> polysaccharides against ultraviolet B radiation in hairless Kun Ming mice. <i>Journal of Functional Foods</i> , 2018, 43, 8-16.	3.4	76
23	In vitro digestibility and prebiotic activities of a sulfated polysaccharide from <i>Gracilaria Lemaneiformis</i> . <i>Journal of Functional Foods</i> , 2020, 64, 103652.	3.4	74
24	Comparative study on the physicochemical properties and bioactivities of polysaccharide fractions extracted from <i>Fructus Mori</i> at different temperatures. <i>Food and Function</i> , 2019, 10, 410-421.	4.6	67
25	Antioxidant/antihyperglycemic activity of phenolics from sugarcane (<i>Saccharum officinarum</i> L.) bagasse and identification by UHPLC-HR-TOFMS. <i>Industrial Crops and Products</i> , 2017, 101, 104-114.	5.2	62
26	A comparison study on polysaccharides extracted from <i>Fructus Mori</i> using different methods: structural characterization and glucose entrapment. <i>Food and Function</i> , 2019, 10, 3684-3695.	4.6	61
27	Polysaccharide from <i>Gracilaria Lemaneiformis</i> prevents colitis in Balb/c mice via enhancing intestinal barrier function and attenuating intestinal inflammation. <i>Food Hydrocolloids</i> , 2020, 109, 106048.	10.7	61
28	Antioxidant capacity of anthocyanins from <i>Rhodomyrtus tomentosa</i> (Ait.) and identification of the major anthocyanins. <i>Food Chemistry</i> , 2013, 139, 1-8.	8.2	60
29	Ultrasonic extraction and structural identification of polysaccharides from <i>Prunella vulgaris</i> and its antioxidant and antiproliferative activities. <i>European Food Research and Technology</i> , 2015, 240, 49-60.	3.3	59
30	Release of phenolic compounds and antioxidant capacity of Chinese hawthorn <i>Crataegus pinnatifida</i> during in vitro digestion. <i>Journal of Functional Foods</i> , 2018, 40, 76-85.	3.4	58
31	Degradation of polysaccharides from <i>Sargassum fusiforme</i> using UV/H ₂ O ₂ and its effects on structural characteristics. <i>Carbohydrate Polymers</i> , 2020, 230, 115647.	10.2	57
32	The chemical structure and biological activities of a novel polysaccharide obtained from <i>Fructus Mori</i> and its zinc derivative. <i>Journal of Functional Foods</i> , 2019, 54, 64-73.	3.4	54
33	Free radical-mediated degradation of polysaccharides: Mechanism of free radical formation and degradation, influence factors and product properties. <i>Food Chemistry</i> , 2021, 365, 130524.	8.2	54
34	Antifatigue Activities of Loach Protein Hydrolysates with Different Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12324-12331.	5.2	53
35	A full utilization of rice husk to evaluate phytochemical bioactivities and prepare cellulose nanocrystals. <i>Scientific Reports</i> , 2018, 8, 10482.	3.3	52
36	Chemical and cellular antioxidant activity of two novel peptides designed based on glutathione structure. <i>Food and Chemical Toxicology</i> , 2012, 50, 4085-4091.	3.6	47

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37	The antioxidant capacity of polysaccharide from <i>Laminaria japonica</i> by citric acid extraction. International Journal of Food Science and Technology, 2013, 48, 1352-1358.	2.7	47
38	Chemistry and immunostimulatory activity of a polysaccharide from <i>Undaria pinnatifida</i> . Food and Chemical Toxicology, 2019, 128, 119-128.	3.6	47
39	Ultrasound-assisted extraction and structural identification of polysaccharides from <i>Isodon lophanthoides</i> var. <i>gerardianus</i> (Benth) H. Hara. Carbohydrate Polymers, 2011, 85, 541-547.	10.2	46
40	Structural identification of compounds from <i>Toona sinensis</i> leaves with antioxidant and anticancer activities. Journal of Functional Foods, 2014, 10, 427-435.	3.4	44
41	Changes of digestive and fermentation properties of <i>Sargassum pallidum</i> polysaccharide after ultrasonic degradation and its impacts on gut microbiota. International Journal of Biological Macromolecules, 2020, 164, 1443-1450.	7.5	44
42	The possible mechanism of the protective effect of a sulfated polysaccharide from <i>Gracilaria lemaneiformis</i> against colitis induced by dextran sulfate sodium in mice. Food and Chemical Toxicology, 2021, 149, 112001.	3.6	43
43	Advantages of the polysaccharides from <i>Gracilaria lemaneiformis</i> over metformin in antidiabetic effects on streptozotocin-induced diabetic mice. RSC Advances, 2017, 7, 9141-9151.	3.6	40
44	Enzymatic acylation of cyanidin-3-glucoside with fatty acid methyl esters improves stability and antioxidant activity. Food Chemistry, 2021, 343, 128482.	8.2	40
45	In vitro fermentation characteristics of polysaccharide from <i>Sargassum fusiforme</i> and its modulation effects on gut microbiota. Food and Chemical Toxicology, 2021, 151, 112145.	3.6	40
46	Structural characterization and immunomodulatory activity of a new heteropolysaccharide from <i>Prunella vulgaris</i> . Food and Function, 2015, 6, 1557-1567.	4.6	39
47	Beneficial effects of three brown seaweed polysaccharides on gut microbiota and their structural characteristics: An overview. International Journal of Food Science and Technology, 2020, 55, 1199-1206.	2.7	39
48	Effects of supplementation with grass carp protein versus peptide on swimming endurance in mice. Nutrition, 2011, 27, 789-795.	2.4	38
49	Preparation of <i>Prunella vulgaris</i> polysaccharide-zinc complex and its antiproliferative activity in HepG2 cells. International Journal of Biological Macromolecules, 2016, 91, 671-679.	7.5	38
50	Major triterpenoids in Chinese hawthorn <i>Crataegus pinnatifida</i> and their effects on cell proliferation and apoptosis induction in MDA-MB-231 cancer cells. Food and Chemical Toxicology, 2017, 100, 149-160.	3.6	37
51	Purification and identification of antioxidant peptides from round scad (<i>Decapterus maruadsi</i>) hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. Food and Chemical Toxicology, 2020, 135, 110882.	3.6	37
52	Effect of germination on vitamin C, phenolic compounds and antioxidant activity in flaxseed (<i>Linum</i>)	2.7	36
53	Protective effect of polysaccharides from <i>Sargassum fusiforme</i> against UVB-induced oxidative stress in HaCaT human keratinocytes. Journal of Functional Foods, 2017, 36, 332-340.	3.4	36
54	Whole Grain Brown Rice Extrudate Ameliorates the Symptoms of Diabetes by Activating the IRS1/PI3K/AKT Insulin Pathway in db/db Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 11657-11664.	5.2	36

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55	Hydrogen Peroxide Effects on Natural-Sourced Polysacchrides: Free Radical Formation/Production, Degradation Process, and Reaction Mechanism—A Critical Synopsis. <i>Foods</i> , 2021, 10, 699.	4.3	36
56	Behavior of Non-Digestible Polysaccharides in Gastrointestinal Tract: A Mechanistic Review of its Anti-Obesity Effect. <i>EFood</i> , 2021, 2, 59-72.	3.1	35
57	Chemical property and impacts of different polysaccharide fractions from <i>Fructus Mori</i> . on lipolysis with digestion model in vitro. <i>Carbohydrate Polymers</i> , 2017, 178, 360-367.	10.2	34
58	The effects of dietary fibers from rice bran and wheat bran on gut microbiota: An overview. <i>Food Chemistry: X</i> , 2022, 13, 100252.	4.3	34
59	Effect of the Structural Features of Hydrochloric Acid-Deamidated Wheat Gluten on Its Susceptibility to Enzymatic Hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5706-5714.	5.2	33
60	Chitosan-capped silver nanoparticles: A comprehensive study of polymer molecular weight effect on the reaction kinetic, physicochemical properties, and synergetic antibacterial potential. <i>SPE Polymers</i> , 2022, 3, 77-90.	3.3	33
61	The algal polysaccharide ulvan suppresses growth of hepatoma cells. <i>Food Frontiers</i> , 2020, 1, 83-101.	7.4	32
62	Structural characteristics and anti-inflammatory activity of UV/H ₂ O ₂ -treated algal sulfated polysaccharide from <i>Gracilaria lemaneiformis</i> . <i>Food and Chemical Toxicology</i> , 2021, 152, 112157.	3.6	32
63	Comparative assessment of phytochemical profile, antioxidant capacity and anti-proliferative activity in different varieties of brown rice (<i>Oryza sativa</i> L.). <i>LWT - Food Science and Technology</i> , 2018, 96, 19-25.	5.2	31
64	Optimization of Hydrolysis Conditions for the Production of Antioxidant Peptides from Fish Gelatin Using Response Surface Methodology. <i>Journal of Food Science</i> , 2010, 75, C582-7.	3.1	30
65	Structural characterisation of acid- and alkali-soluble polysaccharides in the fruiting body of <i>Dictyophora indusiata</i> and their immunomodulatory activities. <i>Food Chemistry</i> , 2012, 132, 739-743.	8.2	29
66	Recent advances on bioactive polysaccharides from mulberry. <i>Food and Function</i> , 2021, 12, 5219-5235.	4.6	27
67	Antioxidant, antitumor and immunomodulatory activities of water-soluble polysaccharides in <i>Abrus cantoniensis</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 89, 707-716.	7.5	26
68	<i>Averrhoa carambola</i> free phenolic extract ameliorates nonalcoholic hepatic steatosis by modulating mircoRNA-34a, mircoRNA-33 and AMPK pathways in leptin receptor-deficient db/db mice. <i>Food and Function</i> , 2017, 8, 4496-4507.	4.6	26
69	Structural characterization, antiproliferative and immunoregulatory activities of a polysaccharide from <i>Boletus Leccinum rugosiceps</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 157, 106-118.	7.5	26
70	Regulation effects of indigestible dietary polysaccharides on intestinal microflora: An overview. <i>Journal of Food Biochemistry</i> , 2021, 45, e13564.	2.9	26
71	Effect of Curcumin Addition on the Properties of Biodegradable Pectin/Chitosan Films. <i>Molecules</i> , 2021, 26, 2152.	3.8	26
72	Influence of UV/H ₂ O ₂ treatment on polysaccharides from <i>Sargassum fusiforme</i> : Physicochemical properties and RAW 264.7 cells responses. <i>Food and Chemical Toxicology</i> , 2021, 153, 112246.	3.6	25

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73	Polysaccharides from <i>Sargassum fusiforme</i> after UV/H ₂ O ₂ degradation effectively ameliorate dextran sulfate sodium-induced colitis. Food and Function, 2021, 12, 11747-11759.	4.6	25
74	Ultrasound-Assisted Extraction of Phenolics from Longan (<i>Dimocarpus longan</i> Lour.) Fruit Seed with Artificial Neural Network and Their Antioxidant Activity. Food Analytical Methods, 2012, 5, 1244-1251.	2.6	23
75	Phytochemical profiles and cellular antioxidant activity of <i>Malus doumeri</i> (bois) chevalier on 2,2-azobis (2-amidinopropane) dihydrochloride (ABAP)-induced oxidative stress. Journal of Functional Foods, 2016, 25, 242-256.	3.4	23
76	Antihyperglycemic and antihyperlipidemic activities of a polysaccharide from <i>Physalis pubescens</i> L. in streptozotocin (STZ)-induced diabetic mice. Food and Function, 2019, 10, 4868-4876.	4.6	21
77	Digestion & fermentation characteristics of sulfated polysaccharides from <i>Gracilaria chouae</i> using two extraction methods in vitro and in vivo. Food Research International, 2021, 145, 110406.	6.2	21
78	Structural characterization and anti-photoaging activity of a polysaccharide from <i>Sargassum fusiforme</i> . Food Research International, 2022, 157, 111267.	6.2	20
79	Phenolic profiles and chemical- or cell-based antioxidant activities of four star fruit (<i>Averrhoa</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10	3.8	19
80	Hypolipidaemic and antioxidant capacities of polysaccharides obtained from <i>Laminaria japonica</i> by different extraction media in diet-induced mouse model. International Journal of Food Science and Technology, 2017, 52, 2274-2281.	2.7	19
81	Effects of UV/H ₂ O ₂ degradation and step gradient ethanol precipitation on <i>Sargassum fusiforme</i> polysaccharides: Physicochemical characterization and protective effects against intestinal epithelial injury. Food Research International, 2022, 155, 111093.	6.2	19
82	Structural characteristic of a sulfated polysaccharide from <i>Gracilaria Lemaneiformis</i> and its lipid metabolism regulation effect. Food and Function, 2020, 11, 10876-10885.	4.6	18
83	Comparative assessment of phytochemical profiles and antioxidant and antiproliferative activities of kiwifruit (<i>Actinidia deliciosa</i>) cultivars. Journal of Food Biochemistry, 2019, 43, e13025.	2.9	17
84	Current trends in the anti-photoaging activities and mechanisms of dietary non-starch polysaccharides from natural resources. Critical Reviews in Food Science and Nutrition, 2022, 62, 9021-9035.	10.3	16
85	Depolymerized non-digestible sulfated algal polysaccharides produced by hydrothermal treatment with enhanced bacterial fermentation characteristics. Food Hydrocolloids, 2022, 130, 107687.	10.7	16
86	Enhanced Antioxidant and Antiproliferative Activities of <i>Cymbopogon citratus</i> (DC.) Stapf Essential Oils in Microemulsion. ACS Sustainable Chemistry and Engineering, 2019, 7, 15173-15181.	6.7	15
87	Harnessing food-based bioactive compounds to reduce the effects of ultraviolet radiation: a review exploring the link between food and human health. International Journal of Food Science and Technology, 2017, 52, 595-607.	2.7	14
88	In Vitro Infant Faecal Fermentation of Low Viscosity Barley β -Glucan and Its Acid Hydrolyzed Derivatives: Evaluation of Their Potential as Novel Prebiotics. Molecules, 2019, 24, 828.	3.8	14
89	Comparative assessment of polyphenolics™ content, free radicals™ scavenging and cellular antioxidant potential in apricot fruit. Journal of King Saud University - Science, 2021, 33, 101459.	3.5	14
90	Isolation and Identification of Antioxidative Peptides from Frog (<i>Hylarana guentheri</i>) Protein Hydrolysate by Consecutive Chromatography and Electrospray Ionization Mass Spectrometry. Applied Biochemistry and Biotechnology, 2014, 173, 1169-1182.	2.9	12

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91	Structural characterization and protective effects of polysaccharide from <i>Gracilaria lemaneiformis</i> on LPS-induced injury in IEC-6 cells. <i>Food Chemistry</i> : X, 2021, 12, 100157.	4.3	11
92	Effect of thermal treatment on the characteristic properties of loach peptide. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2574-2581.	2.7	9
93	Antioxidant Properties of Maillard Reaction Products from Defatted Peanut Meal Hydrolysate-Glucose Syrup and its Application to Sachima. <i>Food Science and Technology Research</i> , 2014, 20, 327-335.	0.6	9
94	Purification and Characterization of an Antioxidant Protein from Pearl Oyster (<i>Pinctada fucata</i>)	1.4	9
95	High removal performance of a magnetic FPA90-Cl anion resin for bromate and coexisting precursors: kinetics, thermodynamics, and equilibrium studies. <i>Environmental Science and Pollution Research</i> , 2018, 25, 18001-18014.	5.3	8
96	Preparation, structure identification and the anti-photoaging activity of peptide fraction OP-Ia from <i>Ostrea rivularis</i> . <i>RSC Advances</i> , 2019, 9, 44-51.	3.6	7
97	Influence of phenolic acids/aldehydes on color intensification of cyanidin-3-O-glucoside, the main anthocyanin in sugarcane (<i>Saccharum officinarum</i> L.). <i>Food Chemistry</i> , 2022, 373, 131396.	8.2	7
98	Algal sulfated polysaccharide-based hydrogels enhance gelling properties and in vitro wound healing compared to conventional hydrogels. <i>Algal Research</i> , 2022, 65, 102740.	4.6	5
99	Combination Effects of Polyphenols Present in Sugarcane on Proliferation in MCF-7 Human Breast Cancer Cells. <i>Sugar Tech</i> , 2022, 24, 832-840.	1.8	4
100	Insight into the formation of 1,2-dichloropropane in soy sauce in the presence of pancreatin or other exogenous lipases. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14174.	2.0	3
101	Framework as a Service, FaaS: Personalized Prebiotic Development for Infants with the Elements of Time and Parametric Modelling of In Vitro Fermentation. <i>Microorganisms</i> , 2020, 8, 623.	3.6	0