

# Li-Jun You

## 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.

99  
papers

3,525  
citations

33  
h-index

56  
g-index

101  
ext. papers

4,546  
ext. citations

5.7  
avg, IF

5.73  
L-index

#	Paper	IF	Citations
99	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> , <b>2022</b> , 373, 131396	8.5	0
98	The effects of dietary fibers from rice bran and wheat bran on gut microbiota: An overview.. <i>Food Chemistry: X</i> , <b>2022</b> , 13, 100252	4.7	5
97	Effects of UV/HO degradation and step gradient ethanol precipitation on Sargassum fusiforme polysaccharides: Physicochemical characterization and protective effects against intestinal epithelial injury.. <i>Food Research International</i> , <b>2022</b> , 155, 111093	7	0
96	Depolymerized non-digestible sulfated algal polysaccharides produced by hydrothermal treatment with enhanced bacterial fermentation characteristics. <i>Food Hydrocolloids</i> , <b>2022</b> , 130, 107687	10.6	0
95	Structural characterization and anti-photoaging activity of a polysaccharide from Sargassum fusiforme. <i>Food Research International</i> , <b>2022</b> , 111267	7	0
94	Algal sulfated polysaccharide-based hydrogels enhance gelling properties and in vitro wound healing compared to conventional hydrogels. <i>Algal Research</i> , <b>2022</b> , 65, 102740	5	1
93	Polysaccharides from after UV/HO degradation effectively ameliorate dextran sulfate sodium-induced colitis. <i>Food and Function</i> , <b>2021</b> , 12, 11747-11759	6.1	4
92	Hydrogen Peroxide Effects on Natural-Sourced Polysacchrides: Free Radical Formation/Production, Degradation Process, and Reaction Mechanism-A Critical Synopsis. <i>Foods</i> , <b>2021</b> , 10,	4.9	6
91	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. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 149, 112001	4.7	16
90	Effect of Curcumin Addition on the Properties of Biodegradable Pectin/Chitosan Films. <i>Molecules</i> , <b>2021</b> , 26,	4.8	5
89	In vitro fermentation characteristics of polysaccharide from Sargassum fusiforme and its modulation effects on gut microbiota. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 151, 112145	4.7	13
88	Digestion & fermentation characteristics of sulfated polysaccharides from <i>Gracilaria chouae</i> using two extraction methods in vitro and in vivo. <i>Food Research International</i> , <b>2021</b> , 145, 110406	7	4
87	Structural characteristics and anti-inflammatory activity of UV/HO-treated algal sulfated polysaccharide from <i>Gracilaria lemaneiformis</i> . <i>Food and Chemical Toxicology</i> , <b>2021</b> , 152, 112157	4.7	12
86	Current trends in the anti-photoaging activities and mechanisms of dietary non-starch polysaccharides from natural resources. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-15	11.5	3
85	Comparative assessment of polyphenolics content, free radicals scavenging and cellular antioxidant potential in apricot fruit. <i>Journal of King Saud University - Science</i> , <b>2021</b> , 33, 101459	3.6	6
84	Regulation effects of indigestible dietary polysaccharides on intestinal microflora: An overview. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13564	3.3	7
83	Enzymatic acylation of cyanidin-3-glucoside with fatty acid methyl esters improves stability and antioxidant activity. <i>Food Chemistry</i> , <b>2021</b> , 343, 128482	8.5	14

82	Behavior of Non-Digestible Polysaccharides in Gastrointestinal Tract: A Mechanistic Review of its Anti-Obesity Effect. <i>EFood</i> , <b>2021</b> , 2, 59	1.9	4
81	Recent advances on bioactive polysaccharides from mulberry. <i>Food and Function</i> , <b>2021</b> , 12, 5219-5235	6.1	1
80	Influence of UV/HO treatment on polysaccharides from Sargassum fusiforme: Physicochemical properties and RAW 264.7 cells responses. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 153, 112246	4.7	8
79	Free radical-mediated degradation of polysaccharides: Mechanism of free radical formation and degradation, influence factors and product properties. <i>Food Chemistry</i> , <b>2021</b> , 365, 130524	8.5	10
78	Structural characterization and protective effects of polysaccharide from on LPS-induced injury in IEC-6 cells. <i>Food Chemistry: X</i> , <b>2021</b> , 12, 100157	4.7	2
77	The algal polysaccharide ulvan suppresses growth of hepatoma cells. <i>Food Frontiers</i> , <b>2020</b> , 1, 83-101	4.2	11
76	Polysaccharide from Gracilaria Lemaneiformis prevents colitis in Balb/c mice via enhancing intestinal barrier function and attenuating intestinal inflammation. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106048	10.6	25
75	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 150, 326-335	7.9	28
74	In vitro digestibility and prebiotic activities of a sulfated polysaccharide from Gracilaria Lemaneiformis. <i>Journal of Functional Foods</i> , <b>2020</b> , 64, 103652	5.1	38
73	Beneficial effects of three brown seaweed polysaccharides on gut microbiota and their structural characteristics: An overview. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1199-1206	3.8	22
72	Degradation of polysaccharides from Sargassum fusiforme using UV/HO and its effects on structural characteristics. <i>Carbohydrate Polymers</i> , <b>2020</b> , 230, 115647	10.3	29
71	Structural characteristic of a sulfated polysaccharide from Gracilaria Lemaneiformis and its lipid metabolism regulation effect. <i>Food and Function</i> , <b>2020</b> , 11, 10876-10885	6.1	9
70	Changes of digestive and fermentation properties of Sargassum pallidum polysaccharide after ultrasonic degradation and its impacts on gut microbiota. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 1443-1450	7.9	19
69	Purification and identification of antioxidant peptides from round scad ( <i>Decapterus maruadsi</i> ) hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 135, 110882	4.7	18
68	Structural characterization, antiproliferative and immunoregulatory activities of a polysaccharide from Boletus Leccinum rugosiceps. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 157, 106-118	7.9	17
67	Whole Grain Brown Rice Extrudate Ameliorates the Symptoms of Diabetes by Activating the IRS1/PI3K/AKT Insulin Pathway in db/db Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 11657-11664	5.7	15
66	Comparative study on the physicochemical properties and bioactivities of polysaccharide fractions extracted from Fructus Mori at different temperatures. <i>Food and Function</i> , <b>2019</b> , 10, 410-421	6.1	46
65	A comparison study on polysaccharides extracted from Fructus Mori using different methods: structural characterization and glucose entrapment. <i>Food and Function</i> , <b>2019</b> , 10, 3684-3695	6.1	32

64	A sulfated polysaccharide from <i>Gracilaria Lemaneiformis</i> regulates cholesterol and bile acid metabolism in high-fat diet mice. <i>Food and Function</i> , <b>2019</b> , 10, 3224-3236	6.1	33
63	In Vitro Infant Faecal Fermentation of Low Viscosity Barley $\beta$ -Glucan and Its Acid Hydrolyzed Derivatives: Evaluation of Their Potential as Novel Prebiotics. <i>Molecules</i> , <b>2019</b> , 24,	4.8	10
62	Chemistry and immunostimulatory activity of a polysaccharide from <i>Undaria pinnatifida</i> . <i>Food and Chemical Toxicology</i> , <b>2019</b> , 128, 119-128	4.7	27
61	Enhanced Antioxidant and Antiproliferative Activities of <i>Cymbopogon citratus</i> (DC.) Stapf Essential Oils in Microemulsion. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2019</b> , 7, 15173-15181	8.3	6
60	Insight into the formation of 3-monochloropropane-1,2-diol in soy sauce in the presence of pancreatin or other exogenous lipases. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14174	2.1	1
59	Antihyperglycemic and antihyperlipidemic activities of a polysaccharide from <i>Physalis pubescens</i> L. in streptozotocin (STZ)-induced diabetic mice. <i>Food and Function</i> , <b>2019</b> , 10, 4868-4876	6.1	13
58	Comparative assessment of phytochemical profiles and antioxidant and antiproliferative activities of kiwifruit ( <i>Actinidia deliciosa</i> ) cultivars. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13025	3.3	12
57	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> , <b>2019</b> , 54, 64-73	5.1	44
56	Preparation, structure identification and the anti-photoaging activity of peptide fraction OP-1a from .. <i>RSC Advances</i> , <b>2018</b> , 9, 44-51	3.7	2
55	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> , <b>2018</b> , 25, 18001-18014	5.1	6
54	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> , <b>2018</b> , 43, 8-16	5.1	56
53	A full utilization of rice husk to evaluate phytochemical bioactivities and prepare cellulose nanocrystals. <i>Scientific Reports</i> , <b>2018</b> , 8, 10482	4.9	21
52	Modulation of gut microbiota by mulberry fruit polysaccharide treatment of obese diabetic db/db mice. <i>Food and Function</i> , <b>2018</b> , 9, 3732-3742	6.1	74
51	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> , <b>2018</b> , 96, 19-25	5.4	17
50	Release of phenolic compounds and antioxidant capacity of Chinese hawthorn ( <i>Crataegus pinnatifida</i> ) during in vitro digestion. <i>Journal of Functional Foods</i> , <b>2018</b> , 40, 76-85	5.1	35
49	Harnessing food-based bioactive compounds to reduce the effects of ultraviolet radiation: a review exploring the link between food and human health. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 595-607	3.8	13
48	Advantages of the polysaccharides from <i>Gracilaria lemaneiformis</i> over metformin in antidiabetic effects on streptozotocin-induced diabetic mice. <i>RSC Advances</i> , <b>2017</b> , 7, 9141-9151	3.7	29
47	Optimization of microwave-assisted extraction of <i>Sargassum thunbergii</i> polysaccharides and its antioxidant and hypoglycemic activities. <i>Carbohydrate Polymers</i> , <b>2017</b> , 173, 192-201	10.3	98

46	Structural characterization and macrophage immunomodulatory activity of a polysaccharide isolated from <i>Gracilaria lemaneiformis</i> . <i>Journal of Functional Foods</i> , <b>2017</b> , 33, 286-296	5.1	101
45	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> , <b>2017</b> , 101, 104-114	5.9	34
44	Major triterpenoids in Chinese hawthorn " <i>Crataegus pinnatifida</i> " and their effects on cell proliferation and apoptosis induction in MDA-MB-231 cancer cells. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 100, 149-160	4.7	28
43	<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> , <b>2017</b> , 8, 4496-4507	6.1	14
42	Chemical property and impacts of different polysaccharide fractions from <i>Fructus Mori</i> . on lipolysis with digestion model in vitro. <i>Carbohydrate Polymers</i> , <b>2017</b> , 178, 360-367	10.3	22
41	Hypolipidaemic and antioxidant capacities of polysaccharides obtained from <i>Laminaria japonica</i> by different extraction media in diet-induced mouse model. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 2274-2281	3.8	10
40	Protective effect of polysaccharides from <i>Sargassum fusiforme</i> against UVB-induced oxidative stress in HaCaT human keratinocytes. <i>Journal of Functional Foods</i> , <b>2017</b> , 36, 332-340	5.1	22
39	Fractionation, preliminary structural characterization and bioactivities of polysaccharides from <i>Sargassum pallidum</i> . <i>Carbohydrate Polymers</i> , <b>2017</b> , 155, 261-270	10.3	81
38	Phytochemical profiles and cellular antioxidant activity of <i>Malus doumeri</i> (bois) chevalier on 2,2'-azobis (2-amidinopropane) dihydrochloride (ABAP)-induced oxidative stress. <i>Journal of Functional Foods</i> , <b>2016</b> , 25, 242-256	5.1	20
37	Preparation of <i>Prunella vulgaris</i> polysaccharide-zinc complex and its antiproliferative activity in HepG2 cells. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 671-9	7.9	21
36	The digestibility of mulberry fruit polysaccharides and its impact on lipolysis under simulated saliva, gastric and intestinal conditions. <i>Food Hydrocolloids</i> , <b>2016</b> , 58, 171-178	10.6	68
35	Effect of polysaccharides from <i>Tremella fuciformis</i> on UV-induced photoaging. <i>Journal of Functional Foods</i> , <b>2016</b> , 20, 400-410	5.1	61
34	Characterization of polysaccharide fractions in mulberry fruit and assessment of their antioxidant and hypoglycemic activities in vitro. <i>Food and Function</i> , <b>2016</b> , 7, 530-9	6.1	113
33	Antioxidant, antitumor and immunomodulatory activities of water-soluble polysaccharides in <i>Abrus cantoniensis</i> . <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 89, 707-16	7.9	18
32	Phenolic profiles and chemical- or cell-based antioxidant activities of four star fruit ( <i>Averrhoa carambola</i> ) cultivars. <i>RSC Advances</i> , <b>2016</b> , 6, 90646-90653	3.7	14
31	Structural characterization and immunomodulatory activity of a new heteropolysaccharide from <i>Prunella vulgaris</i> . <i>Food and Function</i> , <b>2015</b> , 6, 1557-67	6.1	28
30	Optimization for ultrasound extraction of polysaccharides from mulberry fruits with antioxidant and hyperglycemic activity in vitro. <i>Carbohydrate Polymers</i> , <b>2015</b> , 130, 122-32	10.3	178
29	Phenolic contents and cellular antioxidant activity of Chinese hawthorn " <i>Crataegus pinnatifida</i> ". <i>Food Chemistry</i> , <b>2015</b> , 186, 54-62	8.5	80

28	Identification of phenolics in litchi and evaluation of anticancer cell proliferation activity and intracellular antioxidant activity. <i>Free Radical Biology and Medicine</i> , <b>2015</b> , 84, 171-184	7.8	43
27	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> , <b>2015</b> , 240, 49-60	3.4	47
26	Effect of germination on vitamin C, phenolic compounds and antioxidant activity in flaxseed ( <i>Linum usitatissimum</i> L.). <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2545-2553	3.8	31
25	Purification and Characterization of an Antioxidant Protein from Pearl Oyster ( <i>Pinctada fucata martensii</i> ). <i>Journal of Aquatic Food Product Technology</i> , <b>2015</b> , 24, 661-671	1.6	6
24	Characterization, antioxidant and immunomodulatory activities of polysaccharides from <i>Prunella vulgaris</i> Linn. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 75, 298-305	7.9	106
23	Structural identification of compounds from <i>Toona sinensis</i> leaves with antioxidant and anticancer activities. <i>Journal of Functional Foods</i> , <b>2014</b> , 10, 427-435	5.1	32
22	Isolation and identification of antioxidative peptides from frog ( <i>Hylarana guentheri</i> ) protein hydrolysate by consecutive chromatography and electrospray ionization mass spectrometry. <i>Applied Biochemistry and Biotechnology</i> , <b>2014</b> , 173, 1169-82	3.2	10
21	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> , <b>2014</b> , 20, 327-335	0.8	5
20	The antioxidant capacity of polysaccharide from <i>Laminaria japonica</i> by citric acid extraction. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 1352-1358	3.8	37
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> , <b>2013</b> , 44, 886-894	5.3	67
18	Structural characterisation of polysaccharides from <i>Tricholoma matsutake</i> and their antioxidant and antitumour activities. <i>Food Chemistry</i> , <b>2013</b> , 138, 2242-9	8.5	113
17	Antioxidant capacity of anthocyanins from <i>Rhodomyrtus tomentosa</i> (Ait.) and identification of the major anthocyanins. <i>Food Chemistry</i> , <b>2013</b> , 139, 1-8	8.5	45
16	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> , <b>2013</b> , 61, 5706-14	5.7	24
15	Effect of thermal treatment on the characteristic properties of loach peptide. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 2574-2581	3.8	8
14	Antifatigue activities of loach protein hydrolysates with different antioxidant activities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 12324-31	5.7	40
13	Chemical and cellular antioxidant activity of two novel peptides designed based on glutathione structure. <i>Food and Chemical Toxicology</i> , <b>2012</b> , 50, 4085-91	4.7	38
12	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> , <b>2012</b> , 60, 5431-7	5.7	79
11	Ultrasound-Assisted Extraction of Phenolics from Longan ( <i>Dimocarpus longan</i> Lour.) Fruit Seed with Artificial Neural Network and Their Antioxidant Activity. <i>Food Analytical Methods</i> , <b>2012</b> , 5, 1244-1251	3.4	20

10	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> , <b>2012</b> , 132, 739-743	8.5	20
9	Antioxidant and antiproliferative activities of loach ( <i>Misgurnus anguillicaudatus</i> ) peptides prepared by papain digestion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 7948-53	5.7	67
8	Effects of supplementation with grass carp protein versus peptide on swimming endurance in mice. <i>Nutrition</i> , <b>2011</b> , 27, 789-95	4.8	36
7	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> , <b>2011</b> , 124, 188-194	8.5	202
6	Ultrasound-assited extraction and structural identification of polysaccharides from <i>Isodon lophanthoides</i> var. <i>gerardianus</i> (Bentham) H. Hara. <i>Carbohydrate Polymers</i> , <b>2011</b> , 85, 541-547	10.3	40
5	Optimization of hydrolysis conditions for the production of antioxidant peptides from fish gelatin using response surface methodology. <i>Journal of Food Science</i> , <b>2010</b> , 75, C582-7	3.4	24
4	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> , <b>2010</b> , 43, 1167-1173	7	159
3	Changes in the antioxidant activity of loach ( <i>Misgurnus anguillicaudatus</i> ) protein hydrolysates during a simulated gastrointestinal digestion. <i>Food Chemistry</i> , <b>2010</b> , 120, 810-816	8.5	215
2	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> , <b>2009</b> , 10, 235-240	6.8	169
1	Combination Effects of Polyphenols Present in Sugarcane on Proliferation in MCF-7 Human Breast Cancer Cells. <i>Sugar Tech</i> , 1	1.9	1