Li-Jun You

List of Publications by Year
in descending order

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101 papers	5,475 citations	76196 40 h-index	91712 69 g-index
101 all docs	101 docs citations	101 times ranked	4713 citing authors

#	Article	IF	Citations
1	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.	5.4	16
2	Combination Effects of Polyphenols Present in Sugarcane on Proliferation in MCF-7 Human Breast Cancer Cells. Sugar Tech, 2022, 24, 832-840.	0.9	4
3	Influence of phenolic acids/aldehydes on color intensification of cyanidin-3-O-glucoside, the main anthocyanin in sugarcane (Saccharum officinarum L.). Food Chemistry, 2022, 373, 131396.	4.2	7
4	Chitosanâ€capped silver nanoparticles: A comprehensive study of polymer molecular weight effect on the reaction kinetic, physicochemical properties, and synergetic antibacterial potential. SPE Polymers, 2022, 3, 77-90.	1.4	33
5	The effects of dietary fibers from rice bran and wheat bran on gut microbiota: An overview. Food Chemistry: X, 2022, 13, 100252.	1.8	34
6	Effects of UV/H2O2 degradation and step gradient ethanol precipitation on Sargassum fusiforme polysaccharides: Physicochemical characterization and protective effects against intestinal epithelial injury. Food Research International, 2022, 155, 111093.	2.9	19
7	Depolymerized non-digestible sulfated algal polysaccharides produced by hydrothermal treatment with enhanced bacterial fermentation characteristics. Food Hydrocolloids, 2022, 130, 107687.	5.6	16
8	Structural characterization and anti-photoaging activity of a polysaccharide from Sargassum fusiforme. Food Research International, 2022, 157, 111267.	2.9	20
9	Algal sulfated polysaccharide-based hydrogels enhance gelling properties and in vitro wound healing compared to conventional hydrogels. Algal Research, 2022, 65, 102740.	2.4	5
10	Regulation effects of indigestible dietary polysaccharides on intestinal microflora: An overview. Journal of Food Biochemistry, 2021, 45, e13564.	1.2	26
11	Enzymatic acylation of cyanidin-3-glucoside with fatty acid methyl esters improves stability and antioxidant activity. Food Chemistry, 2021, 343, 128482.	4.2	40
12	Behavior of Nonâ€Ðigestible Polysaccharides in Gastrointestinal Tract: A Mechanistic Review of its Antiâ€Obesity Effect. EFood, 2021, 2, 59-72.	1.7	35
13	Recent advances on bioactive polysaccharides from mulberry. Food and Function, 2021, 12, 5219-5235.	2.1	27
14	Hydrogen Peroxide Effects on Natural-Sourced Polysacchrides: Free Radical Formation/Production, Degradation Process, and Reaction Mechanismâ€"A Critical Synopsis. Foods, 2021, 10, 699.	1.9	36
15	The possible mechanism of the protective effect of a sulfated polysaccharide from Gracilaria Lemaneiformis against colitis induced by dextran sulfate sodium in mice. Food and Chemical Toxicology, 2021, 149, 112001.	1.8	43
16	Effect of Curcumin Addition on the Properties of Biodegradable Pectin/Chitosan Films. Molecules, 2021, 26, 2152.	1.7	26
17	In vitro fermentation characteristics of polysaccharide from Sargassum fusiforme and its modulation effects on gut microbiota. Food and Chemical Toxicology, 2021, 151, 112145.	1.8	40
18	Digestion & fermentation characteristics of sulfated polysaccharides from Gracilaria chouae using two extraction methods in vitro and in vivo. Food Research International, 2021, 145, 110406.	2.9	21

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19	Structural characteristics and anti-inflammatory activity of UV/H2O2-treated algal sulfated polysaccharide from Gracilaria lemaneiformis. Food and Chemical Toxicology, 2021, 152, 112157.	1.8	32
20	Comparative assessment of polyphenolicsâ€™ content, free radicalsâ€™ scavenging and cellular antioxidant potential in apricot fruit. Journal of King Saud University - Science, 2021, 33, 101459.	1.6	14
21	Influence of UV/H2O2 treatment on polysaccharides from Sargassum fusiforme: Physicochemical properties and RAW 264.7Âcells responses. Food and Chemical Toxicology, 2021, 153, 112246.	1.8	25
22	Free radical-mediated degradation of polysaccharides: Mechanism of free radical formation and degradation, influence factors and product properties. Food Chemistry, 2021, 365, 130524.	4.2	54
23	Polysaccharides from Sargassum fusiforme after UV/H₂O₂ degradation effectively ameliorate dextran sulfate sodium-induced colitis. Food and Function, 2021, 12, 11747-11759.	2.1	25
24	Structural characterization and protective effects of polysaccharide from Gracilaria lemaneiformis on LPS-induced injury in IEC-6 cells. Food Chemistry: X, 2021, 12, 100157.	1.8	11
25	Purification and identification of antioxidant peptides from round scad (Decapterus maruadsi) hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. Food and Chemical Toxicology, 2020, 135, 110882.	1.8	37
26	In vitro digestibility and prebiotic activities of a sulfated polysaccharide from Gracilaria Lemaneiformis. Journal of Functional Foods, 2020, 64, 103652.	1.6	74
27	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.	1.3	39
28	Degradation of polysaccharides from Sargassum fusiforme using UV/H2O2 and its effects on structural characteristics. Carbohydrate Polymers, 2020, 230, 115647.	5.1	57
29	Structural characteristic of a sulfated polysaccharide from Gracilaria Lemaneiformis and its lipid metabolism regulation effect. Food and Function, 2020, 11, 10876-10885.	2.1	18
30	Changes of digestive and fermentation properties of Sargassum pallidum polysaccharide after ultrasonic degradation and its impacts on gut microbiota. International Journal of Biological Macromolecules, 2020, 164, 1443-1450.	3.6	44
31	The algal polysaccharide ulvan suppresses growth of hepatoma cells. Food Frontiers, 2020, 1, 83-101.	3.7	32
32	Polysaccharide from Gracilaria Lemaneiformis prevents colitis in Balb/c mice via enhancing intestinal barrier function and attenuating intestinal inflammation. Food Hydrocolloids, 2020, 109, 106048.	5.6	61
33	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. International Journal of Biological Macromolecules, 2020, 150, 326-335.	3.6	94
34	Framework as a Service, FaaS: Personalized Prebiotic Development for Infants with the Elements of Time and Parametric Modelling of In Vitro Fermentation. Microorganisms, 2020, 8, 623.	1.6	0
35	Structural characterization, antiproliferative and immunoregulatory activities of a polysaccharide from Boletus Leccinum rugosiceps. International Journal of Biological Macromolecules, 2020, 157, 106-118.	3.6	26
36	Enhanced Antioxidant and Antiproliferative Activities of Cymbopogon citratus (DC.) Stapf Essential Oils in Microemulsion. ACS Sustainable Chemistry and Engineering, 2019, 7, 15173-15181.	3.2	15

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37	Insight into the formation of 3â€monochloropropaneâ€1,2â€diol in soy sauce in the presence of pancreatin or other exogenous lipases. Journal of Food Processing and Preservation, 2019, 43, e14174.	0.9	3
38	Antihyperglycemic and antihyperlipidemic activities of a polysaccharide fromPhysalis pubescensL. in streptozotocin (STZ)-induced diabetic mice. Food and Function, 2019, 10, 4868-4876.	2.1	21
39	Comparative assessment of phytochemical profiles and antioxidant and antiproliferative activities of kiwifruit (Actinidia deliciosa) cultivars. Journal of Food Biochemistry, 2019, 43, e13025.	1.2	17
40	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.	2.4	36
41	Comparative study on the physicochemical properties and bioactivities of polysaccharide fractions extracted from Fructus Mori at different temperatures. Food and Function, 2019, 10, 410-421.	2.1	67
42	Preparation, structure identification and the anti-photoaging activity of peptide fraction OP-Ia from Ostrea rivularis. RSC Advances, 2019, 9, 44-51.	1.7	7
43	A comparison study on polysaccharides extracted from Fructus Mori using different methods: structural characterization and glucose entrapment. Food and Function, 2019, 10, 3684-3695.	2.1	61
44	A sulfated polysaccharide fromGracilaria Lemaneiformisregulates cholesterol and bile acid metabolism in high-fat diet mice. Food and Function, 2019, 10, 3224-3236.	2.1	79
45	In Vitro Infant Faecal Fermentation of Low Viscosity Barley Î²-Glucan and Its Acid Hydrolyzed Derivatives: Evaluation of Their Potential as Novel Prebiotics. Molecules, 2019, 24, 828.	1.7	14
46	Chemistry and immunostimulatory activity of a polysaccharide from Undaria pinnatifida. Food and Chemical Toxicology, 2019, 128, 119-128.	1.8	47
47	The chemical structure and biological activities of a novel polysaccharide obtained from Fructus Mori and its zinc derivative. Journal of Functional Foods, 2019, 54, 64-73.	1.6	54
48	High removal performance of a magnetic FPA90-Cl anion resin for bromate and coexisting precursors: kinetics, thermodynamics, and equilibrium studies. Environmental Science and Pollution Research, 2018, 25, 18001-18014.	2.7	8
49	Structural properties and protective effect of Sargassum fusiforme polysaccharides against ultraviolet B radiation in hairless Kun Ming mice. Journal of Functional Foods, 2018, 43, 8-16.	1.6	76
50	Release of phenolic compounds and antioxidant capacity of Chinese hawthorn â€œCrataegus pinnatifidaâ€• during in vitro digestion. Journal of Functional Foods, 2018, 40, 76-85.	1.6	58
51	A full utilization of rice husk to evaluate phytochemical bioactivities and prepare cellulose nanocrystals. Scientific Reports, 2018, 8, 10482.	1.6	52
52	Modulation of gut microbiota by mulberry fruit polysaccharide treatment of obese diabetic db/db mice. Food and Function, 2018, 9, 3732-3742.	2.1	116
53	Comparative assessment of phytochemical profile, antioxidant capacity and anti-proliferative activity in different varieties of brown rice (Oryza sativa L.). LWT - Food Science and Technology, 2018, 96, 19-25.	2.5	31
54	Harnessing foodâ€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.	1.3	14

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55	Advantages of the polysaccharides from Gracilaria lemaneiformis over metformin in antidiabetic effects on streptozotocin-induced diabetic mice. RSC Advances, 2017, 7, 9141-9151.	1.7	40
56	Optimization of microwave-assisted extraction of Sargassum thunbergii polysaccharides and its antioxidant and hypoglycemic activities. Carbohydrate Polymers, 2017, 173, 192-201.	5.1	155
57	Structural characterization and macrophage immunomodulatory activity of a polysaccharide isolated from Gracilaria lemaneiformis. Journal of Functional Foods, 2017, 33, 286-296.	1.6	148
58	Antioxidant/antihyperglycemic activity of phenolics from sugarcane (Saccharum officinarum L.) bagasse and identification by UHPLC-HR-TOFMS. Industrial Crops and Products, 2017, 101, 104-114.	2.5	62
59	Major triterpenoids in Chinese hawthorn â€œCrataegus pinnatifidaâ€•and their effects on cell proliferation and apoptosis induction in MDA-MB-231 cancer cells. Food and Chemical Toxicology, 2017, 100, 149-160.	1.8	37
60	Averrhoa carambolafree phenolic extract ameliorates nonalcoholic hepatic steatosis by modulating mircoRNA-34a, mircoRNA-33 and AMPK pathways in leptin receptor-deficient db/db mice. Food and Function, 2017, 8, 4496-4507.	2.1	26
61	Chemical property and impacts of different polysaccharide fractions from Fructus Mori. on lipolysis with digestion model in vitro. Carbohydrate Polymers, 2017, 178, 360-367.	5.1	34
62	Hypolipidaemic and antioxidant capacities of polysaccharides obtained from Laminaria japonica by different extraction media in dietâ€induced mouse model. International Journal of Food Science and Technology, 2017, 52, 2274-2281.	1.3	19
63	Protective effect of polysaccharides from Sargassum fusiforme against UVB-induced oxidative stress in HaCaT human keratinocytes. Journal of Functional Foods, 2017, 36, 332-340.	1.6	36
64	Fractionation, preliminary structural characterization and bioactivities of polysaccharides from Sargassum pallidum. Carbohydrate Polymers, 2017, 155, 261-270.	5.1	106
65	Antioxidant, antitumor and immunomodulatory activities of water-soluble polysaccharides in Abrus cantoniensis. International Journal of Biological Macromolecules, 2016, 89, 707-716.	3.6	26
66	Phenolic profiles and chemical- or cell-based antioxidant activities of four star fruit (Averrhoa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	1.7	19
67	Phytochemical profiles and cellular antioxidant activity of Malus doumeri (bois) chevalier on 2,2â€²-azobis (2-amidinopropane) dihydrochloride (ABAP)-induced oxidative stress. Journal of Functional Foods, 2016, 25, 242-256.	1.6	23
68	Preparation of Prunella vulgaris polysaccharide-zinc complex and its antiproliferative activity in HepG2 cells. International Journal of Biological Macromolecules, 2016, 91, 671-679.	3.6	38
69	The digestibility of mulberry fruit polysaccharides and its impact on lipolysis under simulated saliva, gastric and intestinal conditions. Food Hydrocolloids, 2016, 58, 171-178.	5.6	101
70	Effect of polysaccharides from Tremella fuciformis on UV-induced photoaging. Journal of Functional Foods, 2016, 20, 400-410.	1.6	92
71	Characterization of polysaccharide fractions in mulberry fruit and assessment of their antioxidant and hypoglycemic activities in vitro. Food and Function, 2016, 7, 530-539.	2.1	155
72	Effect of germination on vitamin C, phenolic compounds and antioxidant activity in flaxseed (Linum) Tj ETQq0 0 0 rgBT /Overlock 10	1.3	36

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73	Purification and Characterization of an Antioxidant Protein from Pearl Oyster (Pinctada fucata) Tj ETQq1 1 0.784314 rgBT /Overlock 0.6 9		
74	Characterization, antioxidant and immunomodulatory activities of polysaccharides from Prunella vulgaris Linn. International Journal of Biological Macromolecules, 2015, 75, 298-305.	3.6	142
75	Structural characterization and immunomodulatory activity of a new heteropolysaccharide from Prunella vulgaris. Food and Function, 2015, 6, 1557-1567.	2.1	39
76	Optimization for ultrasound extraction of polysaccharides from mulberry fruits with antioxidant and hyperglycemic activity in vitro. Carbohydrate Polymers, 2015, 130, 122-132.	5.1	230
77	Phenolic contents and cellular antioxidant activity of Chinese hawthorn â€œCrataegus pinnatifidaâ€: Food Chemistry, 2015, 186, 54-62.	4.2	104
78	Identification of phenolics in litchi and evaluation of anticancer cell proliferation activity and intracellular antioxidant activity. Free Radical Biology and Medicine, 2015, 84, 171-184.	1.3	78
79	Ultrasonic extraction and structural identification of polysaccharides from Prunella vulgaris and its antioxidant and antiproliferative activities. European Food Research and Technology, 2015, 240, 49-60.	1.6	59
80	Structural identification of compounds from Toona sinensis leaves with antioxidant and anticancer activities. Journal of Functional Foods, 2014, 10, 427-435.	1.6	44
81	Isolation and Identification of Antioxidative Peptides from Frog (Hylarana guentheri) Protein Hydrolysate by Consecutive Chromatography and Electrospray Ionization Mass Spectrometry. Applied Biochemistry and Biotechnology, 2014, 173, 1169-1182.	1.4	12
82	Antioxidant Properties of Maillard Reaction Products from Defatted Peanut Meal Hydrolysate-Glucose Syrup and its Application to Sachima. Food Science and Technology Research, 2014, 20, 327-335.	0.3	9
83	The antioxidant capacity of polysaccharide from <scp>L</scp>aminaria japonica by citric acid extraction. International Journal of Food Science and Technology, 2013, 48, 1352-1358.	1.3	47
84	Optimization for the extraction of polysaccharides from Ganoderma lucidum and their antioxidant and antiproliferative activities. Journal of the Taiwan Institute of Chemical Engineers, 2013, 44, 886-894.	2.7	83
85	Structural characterisation of polysaccharides from Tricholoma matsutake and their antioxidant and antitumour activities. Food Chemistry, 2013, 138, 2242-2249.	4.2	145
86	Antioxidant capacity of anthocyanins from Rhodomyrtus tomentosa (Ait.) and identification of the major anthocyanins. Food Chemistry, 2013, 139, 1-8.	4.2	60
87	Effect of the Structural Features of Hydrochloric Acid-Deamidated Wheat Gluten on Its Susceptibility to Enzymatic Hydrolysis. Journal of Agricultural and Food Chemistry, 2013, 61, 5706-5714.	2.4	33
88	Effect of thermal treatment on the characteristic properties of loach peptide. International Journal of Food Science and Technology, 2012, 47, 2574-2581.	1.3	9
89	Antifatigue Activities of Loach Protein Hydrolysates with Different Antioxidant Activities. Journal of Agricultural and Food Chemistry, 2012, 60, 12324-12331.	2.4	53
90	Chemical and cellular antioxidant activity of two novel peptides designed based on glutathione structure. Food and Chemical Toxicology, 2012, 50, 4085-4091.	1.8	47

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91	Isolation and Characterization of an Oxygen Radical Absorbance Activity Peptide from Defatted Peanut Meal Hydrolysate and Its Antioxidant Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 5431-5437.	2.4	97
92	Ultrasound-Assisted Extraction of Phenolics from Longan (Dimocarpus longan Lour.) Fruit Seed with Artificial Neural Network and Their Antioxidant Activity. Food Analytical Methods, 2012, 5, 1244-1251.	1.3	23
93	Structural characterisation of acid- and alkali-soluble polysaccharides in the fruiting body of Dictyophora indusiata and their immunomodulatory activities. Food Chemistry, 2012, 132, 739-743.	4.2	29
94	Antioxidant and Antiproliferative Activities of Loach (Misgurnus anguillicaudatus) Peptides Prepared by Papain Digestion. Journal of Agricultural and Food Chemistry, 2011, 59, 7948-7953.	2.4	83
95	Effects of supplementation with grass carp protein versus peptide on swimming endurance in mice. Nutrition, 2011, 27, 789-795.	1.1	38
96	In vitro antioxidant activity and in vivo anti-fatigue effect of loach (Misgurnus anguillicaudatus) peptides prepared by papain digestion. Food Chemistry, 2011, 124, 188-194.	4.2	244
97	Ultrasound-assited extraction and structural identification of polysaccharides from Isodon lophanthoides var. gerardianus (Bentham) H. Hara. Carbohydrate Polymers, 2011, 85, 541-547.	5.1	46
98	Changes in the antioxidant activity of loach (Misgurnus anguillicaudatus) protein hydrolysates during a simulated gastrointestinal digestion. Food Chemistry, 2010, 120, 810-816.	4.2	261
99	Optimization of Hydrolysis Conditions for the Production of Antioxidant Peptides from Fish Gelatin Using Response Surface Methodology. Journal of Food Science, 2010, 75, C582-7.	1.5	30
100	Purification and identification of antioxidative peptides from loach (Misgurnus anguillicaudatus) protein hydrolysate by consecutive chromatography and electrospray ionization-mass spectrometry. Food Research International, 2010, 43, 1167-1173.	2.9	190
101	Effect of degree of hydrolysis on the antioxidant activity of loach (Misgurnus anguillicaudatus) protein hydrolysates. Innovative Food Science and Emerging Technologies, 2009, 10, 235-240.	2.7	211