

Anjun Liu

List of Publications by Year in descending order

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Version: 2024-02-01

56
papers

1,548
citations

361045

20
h-index

329751

37
g-index

57
all docs

57
docs citations

57
times ranked

1868
citing authors

#	ARTICLE	IF	CITATIONS
1	Transglutaminase-induced crosslinking of gelatin-calcium carbonate composite films. <i>Food Chemistry</i> , 2015, 166, 414-422.	4.2	124
2	Mechanical properties and solubility in water of corn starch-collagen composite films: Effect of starch type and concentrations. <i>Food Chemistry</i> , 2017, 216, 209-216.	4.2	113
3	Polysaccharides from <i>Lycium barbarum</i> leaves: Isolation, characterization and splenocyte proliferation activity. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 417-422.	3.6	105
4	Improved thermal-stability and mechanical properties of type I collagen by crosslinking with casein, keratin and soy protein isolate using transglutaminase. <i>International Journal of Biological Macromolecules</i> , 2017, 98, 292-301.	3.6	100
5	Performance of high amylose starch-composited gelatin films influenced by gelatinization and concentration. <i>International Journal of Biological Macromolecules</i> , 2017, 94, 258-265.	3.6	86
6	Relationship between structural properties and antitumor activity of <i>Astragalus</i> polysaccharides extracted with different temperatures. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 469-477.	3.6	76
7	Mechanical reinforcement of gelatin hydrogel with nanofiber cellulose as a function of percolation concentration. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 226-233.	3.6	68
8	Improved mechanical properties and thermal-stability of collagen fiber based film by crosslinking with casein, keratin or SPI: Effect of crosslinking process and concentrations of proteins. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 1319-1328.	3.6	68
9	Characterization of Se-enriched <i>Pleurotus ostreatus</i> polysaccharides and their antioxidant effects in vitro. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 421-429.	3.6	60
10	Apoptosis of human gastric carcinoma MGC-803 cells induced by a novel <i>Astragalus membranaceus</i> polysaccharide via intrinsic mitochondrial pathways. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 811-819.	3.6	53
11	Mechanical and barrier properties of maize starch-gelatin composite films: effects of amylose content. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3613-3622.	1.7	52
12	A novel polysaccharide from <i>Castanea mollissima</i> Blume: Preparation, characteristics and antitumor activities in vitro and in vivo. <i>Carbohydrate Polymers</i> , 2020, 240, 116323.	5.1	39
13	Characterisation of microemulsion nanofilms based on <i>Tilapia</i> fish skin gelatine and ZnO nanoparticles incorporated with ginger essential oil: meat packaging application. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1670-1679.	1.3	36
14	Protective Effect of Selenoarginine against Oxidative Stress in D-Galactose-Induced Aging Mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009, 73, 1461-1464.	0.6	32
15	Polysaccharides from the peels of <i>Citrus aurantifolia</i> induce apoptosis in transplanted H22 cells in mice. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 680-689.	3.6	31
16	Solvent-Free Lipase-Catalyzed Synthesis of Technical-Grade Sugar Esters and Evaluation of Their Physicochemical and Bioactive Properties. <i>Catalysts</i> , 2016, 6, 78.	1.6	28
17	A novel synthetic chitosan selenate (CS) induces apoptosis in A549 lung cancer cells via the Fas/FasL pathway. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 689-697.	3.6	28
18	Optimization of polysaccharide extraction process from <i>grifola frondosa</i> and its antioxidant and anti-tumor research. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 144-153.	1.6	27

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19	Effect of <i>in situ</i> apatite on performance of collagen fiber film for food packaging applications. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	1.3	23
20	Selenium modification of β -lactoglobulin (β -Lg) and its biological activity. <i>Food Chemistry</i> , 2016, 204, 246-251.	4.2	22
21	Structural characteristics and anti-tumor/-oxidant activity in vitro of an acidic polysaccharide from <i>Gynostemma pentaphyllum</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 161, 721-728.	3.6	22
22	FAS/FAS-L-mediated apoptosis and autophagy of SPC-A-1 cells induced by water-soluble polysaccharide from <i>Polygala tenuifolia</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 150, 449-458.	3.6	21
23	Structural Characterization and Antitumor Activity of Polysaccharides from <i>Kaempferia galanga</i> L.. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-10.	1.9	20
24	Preliminary Structural Characteristics of Polysaccharides from Pomelo Peels and Their Antitumor Mechanism on S180 Tumor-Bearing Mice. <i>Polymers</i> , 2018, 10, 419.	2.0	20
25	Optimization of extraction process from <i>Taraxacum officinale</i> polysaccharide and its purification, structural characterization, antioxidant and anti-tumor activity. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 194-206.	1.6	19
26	Antitumor effects of seleno- β -lactoglobulin (Se- β -Lg) against human gastric cancer MGC-803 cells. <i>European Journal of Pharmacology</i> , 2018, 833, 109-115.	1.7	18
27	Protective effect of seleno- β -lactoglobulin (Se- β -Lg) against oxidative stress in D-galactose-induced aging mice. <i>Journal of Functional Foods</i> , 2016, 27, 310-318.	1.6	17
28	Improved mechanical and thermal properties of gelatin films using a nano inorganic filler. <i>Journal of Food Process Engineering</i> , 2017, 40, e12469.	1.5	17
29	Effect of photochemical UV/riboflavin-mediated crosslinks on different properties of fish gelatin films. <i>Journal of Food Process Engineering</i> , 2017, 40, e12536.	1.5	16
30	Seleno-short-chain chitosan induces apoptosis in human non-small-cell lung cancer A549 cells through ROS-mediated mitochondrial pathway. <i>Cytotechnology</i> , 2017, 69, 851-863.	0.7	15
31	Up regulation of annexin A2 on murine H22 hepatocarcinoma cells induced by cartilage polysaccharide. <i>Cancer Epidemiology</i> , 2011, 35, 490-496.	0.8	14
32	Microstructure of transglutaminase-induced gelatin-natamycin fungistatic composite films. <i>International Journal of Food Properties</i> , 2017, 20, 3191-3203.	1.3	13
33	Apoptosis and autophagy induction of Seleno- β -lactoglobulin (Se- β -Lg) on hepatocellular carcinoma cells lines. <i>Journal of Functional Foods</i> , 2018, 49, 412-423.	1.6	13
34	The Production of Gelatin-Calcium Carbonate Composite Films with Different Antioxidants. <i>International Journal of Food Properties</i> , 2015, 18, 2442-2456.	1.3	12
35	Structural characterization and antitumor activity of a novel polysaccharide from <i>Grifola frondosa</i> . <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 272-282.	1.6	12
36	Antitumor activity and immunomodulation mechanism of a novel polysaccharide extracted from <i>Polygala tenuifolia</i> Willd. evaluated by S180 cells and S180 tumor-bearing mice. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 546-556.	3.6	12

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37	PDTC antagonized polysaccharide-induced apoptosis in MCF-7 cells through a caspase-8 mediated Fas pathway. <i>Journal of Functional Foods</i> , 2013, 5, 1270-1278.	1.6	11
38	Antitumor effects of seleno- β -lactoglobulin on human breast cancer MCF-7 and MDA-MB-231 cells in vitro. <i>Toxicology in Vitro</i> , 2019, 61, 104607.	1.1	11
39	Fabrication of acid-swollen collagen fiber-based composite films: Effect of nano-hydroxyapatite on packaging related properties. <i>International Journal of Food Properties</i> , 2017, 20, 968-978.	1.3	10
40	An Attempt of Using β -Sitosterol-Corn Oil Oleogels to Improve Water Barrier Properties of Gelatin Film. <i>Journal of Food Science</i> , 2019, 84, 1447-1455.	1.5	10
41	Antitumor activity of selenium modification of the bovine milk component β -Lg (Se- β -Lg) on H22 cells. <i>Food and Function</i> , 2019, 10, 3626-3636.	2.1	9
42	A novel mechanism of tumor-induced thymic atrophy in mice bearing H22 hepatocellular carcinoma. <i>Cancer Management and Research</i> , 2018, Volume 10, 417-424.	0.9	8
43	Seleno-short-chain chitosan induces apoptosis in human breast cancer cells through mitochondrial apoptosis pathway <i>in vitro</i> . <i>Cell Cycle</i> , 2018, 17, 1579-1590.	1.3	8
44	Antitumor effects of seleno-short-chain chitosan (SSCC) against human gastric cancer BGC-823 cells. <i>Cytotechnology</i> , 2019, 71, 1095-1108.	0.7	8
45	High Pressure Processing and Water Holding Capacity of Sea Bass Skeletal Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2015, 24, 740-751.	0.6	7
46	Cartilage polysaccharide induces apoptotic cell death of L1210 cells. <i>Leukemia and Lymphoma</i> , 2009, 50, 1017-1029.	0.6	5
47	Effects of cartilage polysaccharide on apoptosis of human hepatoma BEL-7402 cells and murine H22 hepatocarcinoma. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 47-58.	1.3	5
48	Study on changes and mechanisms of cytokines for alloxan-induced hepatic injury by Cr3+-treatment in mice. <i>Molecular and Cellular Toxicology</i> , 2016, 12, 209-216.	0.8	5
49	Production of squid emulsion sausages using pork skin and coconut powder mixture as fat replacers. <i>International Journal of Food Science and Technology</i> , 2018, 53, 747-754.	1.3	5
50	Impact of nano/micron vegetable carbon black on mechanical, barrier and anti-photooxidation properties of fish gelatin film. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2632-2641.	1.7	5
51	Effects of Pig Skin and Coconut Powder Mixture on Gelling and Rheological Properties of Composite Gel Prepared with Squid Myofibrillar Protein and Lard. <i>International Journal of Food Engineering</i> , 2018, 14, .	0.7	5
52	High-pressure effects on cooking loss and histological structure of beef muscle. <i>High Pressure Research</i> , 2010, 30, 538-546.	0.4	2
53	Notice of Retraction: Extraction of the Polysaccharides from <i>Dunaliella Salina</i> by Alkaline Protease and Its Oxidative Stability. , 2011, , .		0
54	Notice of Retraction: Protective Effects of Cartilage Polysaccharide against Atrophy of Thymus in Murine H22 Hepatocarcinoma Bearing Mice. , 2011, , .		0

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55	Effect of High Pressure Processing on Color, Fatty Acids, and Volatile Compounds of Sea Bass Skeletal Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 358-367.	0.6	0
56	Novel Compound Polysaccharides from Chinese Herbal Medicines: Purification, Characterization, and Antioxidant Activities. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-10.	1.9	0