

Anjun Liu

List of Publications by Citations

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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.

53
papers

1,047
citations

16
h-index

30
g-index

57
ext. papers

1,313
ext. citations

4.8
avg, IF

4.79
L-index

#	Paper	IF	Citations
53	Transglutaminase-induced crosslinking of gelatin-calcium carbonate composite films. <i>Food Chemistry</i> , 2015 , 166, 414-422	8.5	101
52	Polysaccharides from Lycium barbarum leaves: isolation, characterization and splenocyte proliferation activity. <i>International Journal of Biological Macromolecules</i> , 2012 , 51, 417-22	7.9	84
51	Mechanical properties and solubility in water of corn starch-collagen composite films: Effect of starch type and concentrations. <i>Food Chemistry</i> , 2017 , 216, 209-16	8.5	79
50	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	7.9	65
49	Performance of high amylose starch-composited gelatin films influenced by gelatinization and concentration. <i>International Journal of Biological Macromolecules</i> , 2017 , 94, 258-265	7.9	61
48	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	7.9	49
47	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	7.9	47
46	Characterization of Se-enriched Pleurotus ostreatus polysaccharides and their antioxidant effects in vitro. <i>International Journal of Biological Macromolecules</i> , 2018 , 111, 421-429	7.9	44
45	Relationship between structural properties and antitumor activity of Astragalus polysaccharides extracted with different temperatures. <i>International Journal of Biological Macromolecules</i> , 2019 , 124, 469-477	7.9	44
44	Apoptosis of human gastric carcinoma MGC-803 cells induced by a novel Astragalus membranaceus polysaccharide via intrinsic mitochondrial pathways. <i>International Journal of Biological Macromolecules</i> , 2019 , 126, 811-819	7.9	34
43	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	4.3	30
42	Protective effect of selenoarginine against oxidative stress in D-galactose-induced aging mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009 , 73, 1461-4	2.1	29
41	Characterisation of microemulsion nanofilms based on Tilapia 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	3.8	23
40	Solvent-Free Lipase-Catalyzed Synthesis of Technical-Grade Sugar Esters and Evaluation of Their Physicochemical and Bioactive Properties. <i>Catalysts</i> , 2016 , 6, 78	4	21
39	Selenium modification of Lactoglobulin (Lg) and its biological activity. <i>Food Chemistry</i> , 2016 , 204, 246-251	8.5	20
38	Polysaccharides from the peels of Citrus aurantifolia induce apoptosis in transplanted H22 cells in mice. <i>International Journal of Biological Macromolecules</i> , 2017 , 101, 680-689	7.9	19
37	Preliminary Structural Characteristics of Polysaccharides from Pomelo Peels and Their Antitumor Mechanism on S180 Tumor-Bearing Mice. <i>Polymers</i> , 2018 , 10,	4.5	16

36	Optimization of polysaccharide extraction process from grifola frondosa and its antioxidant and anti-tumor research. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 144-153	2.8	16
35	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	7.9	15
34	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	5.1	15
33	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	5.3	15
32	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	10.3	14
31	Effect of in situ apatite on performance of collagen fiber film for food packaging applications. <i>Journal of Applied Polymer Science</i> , 2016 , 133,	2.9	14
30	Improved mechanical and thermal properties of gelatin films using a nano inorganic filler. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12469	2.4	14
29	Up regulation of annexin A2 on murine H22 hepatocarcinoma cells induced by cartilage polysaccharide. <i>Cancer Epidemiology</i> , 2011 , 35, 490-6	2.8	13
28	The Production of Gelatin-Calcium Carbonate Composite Films with Different Antioxidants. <i>International Journal of Food Properties</i> , 2015 , 18, 2442-2456	3	11
27	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	2.8	11
26	Structural Characterization and Antitumor Activity of Polysaccharides from <i>L. Oxidative Medicine and Cellular Longevity</i> , 2018 , 2018, 9579262	6.7	11
25	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	2.2	10
24	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	7.9	9
23	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	5.1	9
22	Effect of photochemical UV/riboflavin-mediated cross-links on different properties of fish gelatin films. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12536	2.4	8
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	7.9	8
20	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	5.1	8
19	Microstructure of transglutaminase-induced gelatin-natamycin fungistatic composite films. <i>International Journal of Food Properties</i> , 2017 , 20, 3191-3203	3	7

18	A novel mechanism of tumor-induced thymic atrophy in mice bearing H22 hepatocellular carcinoma. <i>Cancer Management and Research</i> , 2018 , 10, 417-424	3.6	6
17	High Pressure Processing and Water Holding Capacity of Sea Bass Skeletal Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 740-751	1.6	6
16	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	6.1	5
15	Antitumor effects of seleno-lactoglobulin on human breast cancer MCF-7 and MDA-MB-231 cells in vitro. <i>Toxicology in Vitro</i> , 2019 , 61, 104607	3.6	5
14	Antitumor effects of seleno-short-chain chitosan (SSCC) against human gastric cancer BGC-823 cells. <i>Cytotechnology</i> , 2019 , 71, 1095-1108	2.2	5
13	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	3	5
12	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	1.6	5
11	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	2.8	5
10	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	3.4	4
9	Seleno-short-chain chitosan induces apoptosis in human breast cancer cells through mitochondrial apoptosis pathway in vitro. <i>Cell Cycle</i> , 2018 , 17, 1579-1590	4.7	4
8	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 Suppl 6, 47-58	3.7	4
7	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	4.3	4
6	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,	1.9	4
5	Cartilage polysaccharide induces apoptotic cell death of L1210 cells. <i>Leukemia and Lymphoma</i> , 2009 , 50, 1017-29	1.9	3
4	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	7.9	3
3	High-pressure effects on cooking loss and histological structure of beef muscle. <i>High Pressure Research</i> , 2010 , 30, 538-546	1.6	2
2	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	3.8	2
1	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	1.6	

