

Shiguo Chen

List of Publications by Year in descending order

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164
papers

7,528
citations

46918

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all docs

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Characterization of pectin from grapefruit peel: A comparison of ultrasound-assisted and conventional heating extractions. <i>Food Hydrocolloids</i> , 2016, 61, 730-739.	5.6	392
2	Comparison of structures and anticoagulant activities of fucosylated chondroitin sulfates from different sea cucumbers. <i>Carbohydrate Polymers</i> , 2011, 83, 688-696.	5.1	224
3	Antibacterial applications of metal-organic frameworks and their composites. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1397-1419.	5.9	205
4	Inhibition mechanism of ferulic acid against α -amylase and α -glucosidase. <i>Food Chemistry</i> , 2020, 317, 126346.	4.2	190
5	What is new in lysozyme research and its application in food industry? A review. <i>Food Chemistry</i> , 2019, 274, 698-709.	4.2	165
6	Health benefits of the potato affected by domestic cooking: A review. <i>Food Chemistry</i> , 2016, 202, 165-175.	4.2	142
7	Green synthesis of sodium alginate-silver nanoparticles and their antibacterial activity. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 1281-1292.	3.6	141
8	Application of a Dielectric Barrier Discharge Atmospheric Cold Plasma (DBD-ACP) for <i>Escherichia Coli</i> Inactivation in Apple Juice. <i>Journal of Food Science</i> , 2018, 83, 401-408.	1.5	139
9	Evaluation of Ultrasound-Induced Damage to <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> by Flow Cytometry and Transmission Electron Microscopy. <i>Applied and Environmental Microbiology</i> , 2016, 82, 1828-1837.	1.4	138
10	Structural properties of films and rheology of film-forming solutions of chitosan gallate for food packaging. <i>Carbohydrate Polymers</i> , 2016, 146, 10-19.	5.1	137
11	Sequence determination and anticoagulant and antithrombotic activities of a novel sulfated fucan isolated from the sea cucumber <i>Isostichopus badionotus</i> . <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2012, 1820, 989-1000.	1.1	129
12	Integration of lysozyme into chitosan nanoparticles for improving antibacterial activity. <i>Carbohydrate Polymers</i> , 2017, 155, 192-200.	5.1	127
13	Domestic cooking methods affect the phytochemical composition and antioxidant activity of purple-fleshed potatoes. <i>Food Chemistry</i> , 2016, 197, 1264-1270.	4.2	126
14	Extraction and characterization of RG-I enriched pectic polysaccharides from mandarin citrus peel. <i>Food Hydrocolloids</i> , 2018, 79, 579-586.	5.6	115
15	Depolymerized RG-I-enriched pectin from citrus segment membranes modulates gut microbiota, increases SCFA production, and promotes the growth of <i>Bifidobacterium</i> spp., <i>Lactobacillus</i> spp. and <i>Faecalibaculum</i> spp.. <i>Food and Function</i> , 2019, 10, 7828-7843.	2.1	115
16	Reconsidering conventional and innovative methods for pectin extraction from fruit and vegetable waste: Targeting rhamnogalacturonan I. <i>Trends in Food Science and Technology</i> , 2019, 94, 65-78.	7.8	113
17	Eugenol-chitosan nanoemulsions by ultrasound-mediated emulsification: Formulation, characterization and antimicrobial activity. <i>Carbohydrate Polymers</i> , 2018, 193, 144-152.	5.1	112
18	Synergetic effects of ultrasound and slightly acidic electrolyzed water against <i>Staphylococcus aureus</i> evaluated by flow cytometry and electron microscopy. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 711-719.	3.8	104

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19	Sulfation pattern of the fucose branch is important for the anticoagulant and antithrombotic activities of fucosylated chondroitin sulfates. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2013, 1830, 3054-3066.	1.1	98
20	Controlled ultrasound treatments modify the morphology and physical properties of rice starch rather than the fine structure. <i>Ultrasonics Sonochemistry</i> , 2019, 59, 104709.	3.8	96
21	Ultrasound Effects on the Degradation Kinetics, Structure, and Antioxidant Activity of Sea Cucumber Fucoïdan. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1088-1095.	2.4	90
22	Effects of Nonthermal Plasma Technology on Functional Food Components. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1379-1394.	5.9	87
23	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019, 82, 441-453.	0.8	86
24	Analysis of <i>Staphylococcus aureus</i> cell viability, sublethal injury and death induced by synergistic combination of ultrasound and mild heat. <i>Ultrasonics Sonochemistry</i> , 2017, 39, 101-110.	3.8	83
25	Fast preparation of RG-I enriched ultra-low molecular weight pectin by an ultrasound accelerated Fenton process. <i>Scientific Reports</i> , 2017, 7, 541.	1.6	82
26	Effect of high-intensity ultrasound on the physicochemical properties and nanostructure of citrus pectin. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2028-2036.	1.7	79
27	Bacterial spore inactivation induced by cold plasma. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2562-2572.	5.4	79
28	Antioxidant and pancreatic lipase inhibitory effects of flavonoids from different citrus peel extracts: An in vitro study. <i>Food Chemistry</i> , 2020, 326, 126785.	4.2	78
29	Macromolecular properties and hypolipidemic effects of four sulfated polysaccharides from sea cucumbers. <i>Carbohydrate Polymers</i> , 2017, 173, 330-337.	5.1	77
30	Rethinking the Mechanism of the Health Benefits of Proanthocyanidins: Absorption, Metabolism, and Interaction with Gut Microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 971-985.	5.9	74
31	Phenolic Compositions and Antioxidant Activities Differ Significantly among Sorghum Grains with Different Applications. <i>Molecules</i> , 2018, 23, 1203.	1.7	73
32	Effects of Ultrasound on Spoilage Microorganisms, Quality, and Antioxidant Capacity of Postharvest Cherry Tomatoes. <i>Journal of Food Science</i> , 2015, 80, C2117-26.	1.5	72
33	Enhancement of the gelation properties of hairtail (<i>Trichiurus haumela</i>) muscle protein with curdlan and transglutaminase. <i>Food Chemistry</i> , 2015, 176, 115-122.	4.2	72
34	Gelling mechanism of RG-I enriched citrus pectin: Role of arabinose side-chains in cation- and acid-induced gelation. <i>Food Hydrocolloids</i> , 2020, 101, 105536.	5.6	71
35	Preparation of water-soluble melanin from squid ink using ultrasound-assisted degradation and its anti-oxidant activity. <i>Journal of Food Science and Technology</i> , 2014, 51, 3680-3690.	1.4	67
36	A fucoïdan from sea cucumber <i>Pearsonothuria graeffei</i> with well-repeated structure alleviates gut microbiota dysbiosis and metabolic syndromes in HFD-fed mice. <i>Food and Function</i> , 2018, 9, 5371-5380.	2.1	67

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37	Rethinking the impact of RG-I mainly from fruits and vegetables on dietary health. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2938-2960.	5.4	67
38	The effect of curdlan on the rheological properties of restructured ribbonfish (<i>Trichiurus</i> spp.) meat gel. <i>Food Chemistry</i> , 2015, 179, 222-231.	4.2	66
39	Fast preparation of rhamnogalacturonan I enriched low molecular weight pectic polysaccharide by ultrasonically accelerated metal-free Fenton reaction. <i>Food Hydrocolloids</i> , 2019, 95, 551-561.	5.6	66
40	Antioxidant and antiproliferative activities of proanthocyanidins from Chinese bayberry (<i>Myrica</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 6	1.6	65
41	Inactivation kinetics of <i>Bacillus cereus</i> spores by Plasma activated water (PAW). <i>Food Research International</i> , 2020, 131, 109041.	2.9	65
42	Flavonoids from Chinese bayberry leaves induced apoptosis and G1 cell cycle arrest via Erk pathway in ovarian cancer cells. <i>European Journal of Medicinal Chemistry</i> , 2018, 147, 218-226.	2.6	60
43	Significance of Viable but Nonculturable <i>Escherichia coli</i> : Induction, Detection, and Control. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 417-428.	0.9	60
44	Depolymerization of fucosylated chondroitin sulfate from sea cucumber, <i>Pearsonothuria graeffei</i> , via ^{60}Co irradiation. <i>Carbohydrate Polymers</i> , 2013, 93, 604-614.	5.1	56
45	Structural characterization and anti-proliferative activities of partially degraded polysaccharides from peach gum. <i>Carbohydrate Polymers</i> , 2019, 203, 193-202.	5.1	54
46	Extraction temperature is a decisive factor for the properties of pectin. <i>Food Hydrocolloids</i> , 2021, 112, 106160.	5.6	54
47	Highly Branched RG-I Domain Enrichment Is Indispensable for Pectin Mitigating against High-Fat Diet-Induced Obesity. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8688-8701.	2.4	52
48	Structure and fermentation characteristics of five polysaccharides sequentially extracted from sugar beet pulp by different methods. <i>Food Hydrocolloids</i> , 2022, 126, 107462.	5.6	52
49	The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3117-3128.	5.4	50
50	Ultrasonic-assisted citrus pectin modification in the bicarbonate-activated hydrogen peroxide system: Chemical and microstructural analysis. <i>Ultrasonics Sonochemistry</i> , 2019, 58, 104576.	3.8	48
51	Lethal and Sublethal Effect of a Dielectric Barrier Discharge Atmospheric Cold Plasma on <i>Staphylococcus aureus</i> . <i>Journal of Food Protection</i> , 2017, 80, 928-932.	0.8	47
52	Proanthocyanidins from Chinese berry leaves modified the physicochemical properties and digestive characteristic of rice starch. <i>Food Chemistry</i> , 2021, 335, 127666.	4.2	46
53	RG- Δ † pectin affects the physicochemical properties and digestibility of potato starch. <i>Food Hydrocolloids</i> , 2021, 117, 106687.	5.6	46
54	Evaluation of colorimetric methods for quantification of citrus flavonoids to avoid misuse. <i>Analytical Methods</i> , 2018, 10, 2575-2587.	1.3	45

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55	Xanthan gum-assisted fabrication of stable emulsion-based oleogel structured with gelatin and proanthocyanidins. <i>Food Hydrocolloids</i> , 2021, 115, 106596.	5.6	44
56	Analysis of the tenderisation of jumbo squid (<i>Dosidicus gigas</i>) meat by ultrasonic treatment using response surface methodology. <i>Food Chemistry</i> , 2014, 160, 219-225.	4.2	43
57	Identification of a highly sulfated fucoidan from sea cucumber <i>Pearsonothuria graeffei</i> with well-repeated tetrasaccharides units. <i>Carbohydrate Polymers</i> , 2015, 134, 808-816.	5.1	43
58	Formation, characterization and release kinetics of chitosan/ β -PGA encapsulated nisin nanoparticles. <i>RSC Advances</i> , 2016, 6, 46686-46695.	1.7	43
59	Fucosylated chondroitin sulfate from <i>Isostichopus badionotus</i> alleviates metabolic syndromes and gut microbiota dysbiosis induced by high-fat and high-fructose diet. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 377-388.	3.6	41
60	Physicochemical and Digestion Properties of Potato Starch Were Modified by Complexing with Grape Seed Proanthocyanidins. <i>Molecules</i> , 2020, 25, 1123.	1.7	41
61	Assembly of propylene glycol alginate/ β -lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. <i>Carbohydrate Polymers</i> , 2021, 254, 117446.	5.1	41
62	Fucosylated chondroitin sulfate oligosaccharides exert anticoagulant activity by targeting at intrinsic tenase complex with low FXII activation: Importance of sulfation pattern and molecular size. <i>European Journal of Medicinal Chemistry</i> , 2017, 139, 191-200.	2.6	40
63	Green recovery of pectic polysaccharides from citrus canning processing water. <i>Journal of Cleaner Production</i> , 2017, 144, 459-469.	4.6	39
64	Combating <i>Staphylococcus aureus</i> and its methicillin resistance gene (<i>mecA</i>) with cold plasma. <i>Science of the Total Environment</i> , 2018, 645, 1287-1295.	3.9	38
65	Stress tolerance of <i>Staphylococcus aureus</i> with different antibiotic resistance profiles. <i>Microbial Pathogenesis</i> , 2019, 133, 103549.	1.3	38
66	Increasing RG-I content and lipase inhibitory activity of pectic polysaccharides extracted from goji berry and raspberry by high-pressure processing. <i>Food Hydrocolloids</i> , 2022, 126, 107477.	5.6	38
67	Manosonication extraction of RG-I pectic polysaccharides from citrus waste: Optimization and kinetics analysis. <i>Carbohydrate Polymers</i> , 2020, 235, 115982.	5.1	37
68	Physicochemical and macromolecule properties of RG-I enriched pectin from citrus wastes by manosonication extraction. <i>International Journal of Biological Macromolecules</i> , 2021, 176, 332-341.	3.6	37
69	Sulfation pattern of fucose branches affects the anti-hyperlipidemic activities of fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2016, 147, 1-7.	5.1	36
70	Kinetics and mechanism of degradation of chitosan by combining sonolysis with H_2O_2 /ascorbic acid. <i>RSC Advances</i> , 2016, 6, 76280-76287.	1.7	36
71	Recovery of High Value-Added Nutrients from Fruit and Vegetable Industrial Wastewater. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1388-1402.	5.9	36
72	Ultrasound-assisted fast preparation of low molecular weight fucosylated chondroitin sulfate with antitumor activity. <i>Carbohydrate Polymers</i> , 2019, 209, 82-91.	5.1	36

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73	Manosonication assisted extraction and characterization of pectin from different citrus peel wastes. <i>Food Hydrocolloids</i> , 2021, 121, 106952.	5.6	36
74	A combined approach for modifying pea protein isolate to greatly improve its solubility and emulsifying stability. <i>Food Chemistry</i> , 2022, 380, 131832.	4.2	36
75	Sensory evaluation, physicochemical properties and aroma-active profiles in a diverse collection of Chinese bayberry (<i>Myrica rubra</i>) cultivars. <i>Food Chemistry</i> , 2016, 212, 374-385.	4.2	35
76	Dietary compound proanthocyanidins from Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) leaves inhibit angiogenesis and regulate cell cycle of cisplatin-resistant ovarian cancer cells via targeting Akt pathway. <i>Journal of Functional Foods</i> , 2018, 40, 573-581.	1.6	35
77	Dietary pectic substances enhance gut health by its polycomponent: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2015-2039.	5.9	35
78	Effect of Chitosan Gallate Coating on the Quality Maintenance of Refrigerated (4°C) Silver Pomfret (<i>Pampus argentus</i>). <i>Food and Bioprocess Technology</i> , 2016, 9, 1835-1843.	2.6	34
79	Effects of preparation methods on potato microstructure and digestibility: An in vitro study. <i>Food Chemistry</i> , 2016, 211, 564-569.	4.2	34
80	Major Differences between the Self-Assembly and Seeding Behavior of Heparin-Induced and in Vitro Phosphorylated Tau and Their Modulation by Potential Inhibitors. <i>ACS Chemical Biology</i> , 2019, 14, 1363-1379.	1.6	34
81	Inhibitory mechanism of novel allosteric inhibitor, Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) leaves proanthocyanidins against α -glucosidase. <i>Journal of Functional Foods</i> , 2019, 56, 286-294.	1.6	34
82	Molecular size is important for the safety and selective inhibition of intrinsic factor Xase for fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2017, 178, 180-189.	5.1	33
83	Ultrasound-Induced <i>Escherichia coli</i> O157:H7 Cell Death Exhibits Physical Disruption and Biochemical Apoptosis. <i>Frontiers in Microbiology</i> , 2018, 9, 2486.	1.5	33
84	Structure-activity relationship of Citrus segment membrane RG-I pectin against Galectin-3: The galactan is not the only important factor. <i>Carbohydrate Polymers</i> , 2020, 245, 116526.	5.1	33
85	High pressure processing accelerated the release of RG-I pectic polysaccharides from citrus peel. <i>Carbohydrate Polymers</i> , 2021, 263, 118005.	5.1	33
86	Pectin from Citrus Canning Wastewater as Potential Fat Replacer in Ice Cream. <i>Molecules</i> , 2018, 23, 925.	1.7	32
87	Extraction Methods Affect the Structure of Goji (<i>Lycium barbarum</i>) Polysaccharides. <i>Molecules</i> , 2020, 25, 936.	1.7	32
88	Effect of preliminary stresses on the resistance of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> toward non-thermal plasma (NTP) challenge. <i>Food Research International</i> , 2018, 105, 178-183.	2.9	31
89	Inhibition effect of three common proanthocyanidins from grape seeds, peanut skins and pine barks on maize starch retrogradation. <i>Carbohydrate Polymers</i> , 2021, 252, 117172.	5.1	29
90	The preservation effect of CGA-Gel combined with partial freezing on sword prawn (<i>Parapenaeopsis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.2	28

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91	Synergistic gelling mechanism of RG-I rich citrus pectic polysaccharide at different esterification degree in calcium-induced gelation. <i>Food Chemistry</i> , 2021, 350, 129177.	4.2	28
92	Effect of Different Drying Methods on the Protein and Product Quality of Hairtail Fish Meat Gel. <i>Drying Technology</i> , 2013, 31, 1707-1714.	1.7	27
93	Enzyme-extracted raspberry pectin exhibits a high-branched structure and enhanced anti-inflammatory properties than hot acid-extracted pectin. <i>Food Chemistry</i> , 2022, 383, 132387.	4.2	26
94	Development of low molecular weight heparin by H ₂ O ₂ /ascorbic acid with ultrasonic power and its anti-metastasis property. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 101-109.	3.6	25
95	Novel antibacterial modalities against methicillin resistant <i>Staphylococcus aureus</i> derived from plants. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, S153-S161.	5.4	25
96	4-O-Sulfation in sea cucumber fucodians contribute to reversing dyslipidaemia caused by HFD. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 96-104.	3.6	24
97	Pectic oligosaccharides hydrolyzed from citrus canning processing water by Fenton reaction and their antiproliferation potentials. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 1025-1032.	3.6	24
98	Fabrication of Polydopamine-Based Curcumin Nanoparticles for Chemical Stability and pH-Responsive Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2795-2802.	2.4	24
99	Carboxymethyl chitosan incorporated with gliadin/phlorotannin nanoparticles enables the formation of new active packaging films. <i>International Journal of Biological Macromolecules</i> , 2022, 203, 40-48.	3.6	24
100	Combined effect of superchilling and tea polyphenols on the preservation quality of hairtail (<i>Trichiurus haumela</i>). <i>International Journal of Food Properties</i> , 2017, 20, S992-S1001.	1.3	23
101	Preparation of low molecular weight heparin using an ultrasound-assisted Fenton-system. <i>Ultrasonics Sonochemistry</i> , 2019, 52, 184-192.	3.8	23
102	Challenges of pectic polysaccharides as a prebiotic from the perspective of fermentation characteristics and anti-colitis activity. <i>Carbohydrate Polymers</i> , 2021, 270, 118377.	5.1	23
103	Dietary compound proanthocyanidins from Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) leaves attenuate chemotherapy-resistant ovarian cancer stem cell traits via targeting the Wnt/ β -catenin signaling pathway and inducing G1 cell cycle arrest. <i>Food and Function</i> , 2018, 9, 525-533.	2.1	22
104	Fucosylated chondroitin sulfate oligosaccharides from <i>Isostichopus badionotus</i> regulates lipid disorder in C57BL/6 mice fed a high-fat diet. <i>Carbohydrate Polymers</i> , 2018, 201, 634-642.	5.1	22
105	Chemical and Cellular Assays Combined with In Vitro Digestion to Determine the Antioxidant Activity of Flavonoids from Chinese Bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) Leaves. <i>PLoS ONE</i> , 2016, 11, e0167484.	1.1	22
106	Protective effects of six different pectic polysaccharides on DSS-induced IBD in mice. <i>Food Hydrocolloids</i> , 2022, 127, 107209.	5.6	22
107	Fabrication of rhamnogalacturonan-I enriched pectin-based emulsion gels for protection and sustained release of curcumin. <i>Food Hydrocolloids</i> , 2022, 128, 107592.	5.6	22
108	The Effect of the Molecular Architecture on the Antioxidant Properties of Chitosan Gallate. <i>Marine Drugs</i> , 2016, 14, 95.	2.2	21

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109	Structure of northern snakehead (<i>Channa argus</i>) meat: Effects of freezing method and frozen storage. <i>International Journal of Food Properties</i> , 2018, 21, 1166-1179.	1.3	21
110	Heparan sulfates from bat and human lung and their binding to the spike protein of SARS-CoV-2 virus. <i>Carbohydrate Polymers</i> , 2021, 260, 117797.	5.1	21
111	Protein-Bound Polysaccharide from <i>Corbicula fluminea</i> Inhibits Cell Growth in MCF-7 and MDA-MB-231 Human Breast Cancer Cells. <i>PLoS ONE</i> , 2016, 11, e0167889.	1.1	21
112	A study of fractal dimension as a quality indicator of hairtail (<i>Trichiurus haumela</i>) samples during frozen storage. <i>Scientific Reports</i> , 2018, 8, 16468.	1.6	20
113	Unique Cell Surface Mannan of Yeast Pathogen <i>Candida auris</i> with Selective Binding to IgG. <i>ACS Infectious Diseases</i> , 2020, 6, 1018-1031.	1.8	20
114	Degradation of antibiotic resistance contaminants in wastewater by atmospheric cold plasma: kinetics and mechanisms. <i>Environmental Technology (United Kingdom)</i> , 2021, 42, 58-71.	1.2	19
115	Preparation of a novel emulsifier by self-assembling of proanthocyanidins from Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) leaves with gelatin. <i>Food Chemistry</i> , 2020, 319, 126570.	4.2	18
116	Ultrasound Treatment on Stability of Total and Individual Anthocyanin Extraction from Blueberry Pomace: Optimization and Comparison. <i>Molecules</i> , 2019, 24, 2621.	1.7	16
117	Structural elucidation of fucosylated chondroitin sulfates from sea cucumber using FTICR-MS/MS. <i>European Journal of Mass Spectrometry</i> , 2018, 24, 157-167.	0.5	15
118	The neuroprotective effects of Chinese bayberry leaves proanthocyanidins. <i>Journal of Functional Foods</i> , 2018, 40, 554-563.	1.6	15
119	Highly purified fucosylated chondroitin sulfate oligomers with selective intrinsic factor Xase complex inhibition. <i>Carbohydrate Polymers</i> , 2019, 222, 115025.	5.1	14
120	Comparison of Biogenic Amines in Chinese Commercial Soy Sauces. <i>Molecules</i> , 2019, 24, 1522.	1.7	14
121	Extraction and identification of proanthocyanidins from the leaves of persimmon and loquat. <i>Food Chemistry</i> , 2022, 372, 130780.	4.2	14
122	Analysis of Processing Effects on Glucosinolate Profiles in Red Cabbage by LC-MS/MS in Multiple Reaction Monitoring Mode. <i>Molecules</i> , 2021, 26, 5171.	1.7	14
123	Proanthocyanidins from Chinese bayberry leaves reduce obesity and associated metabolic disorders in high-fat diet-induced obese mice through a combination of AMPK activation and an alteration in gut microbiota. <i>Food and Function</i> , 2022, 13, 2295-2305.	2.1	14
124	Beneficial effects of high pressure processing on the interaction between RG-I pectin and cyanidin-3-glucoside. <i>Food Chemistry</i> , 2022, 383, 132373.	4.2	14
125	Structures and Anticoagulant Activities of the Partially Mild Acidic Hydrolysis Products of the Fucosylated Chondroitin Sulfate from Sea Cucumber <i>Pearsonothuria graeffei</i> . <i>Journal of Carbohydrate Chemistry</i> , 2014, 33, 471-488.	0.4	12
126	The Influence of Xanthan Gum on Rheological Properties and In Vitro Digestibility of Kudzu (<i>Pueraria lobata</i>) Starch. <i>Starch/Staerke</i> , 2020, 72, 1900139.	1.1	12

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127	Structure-related differential proteins identification for sous-vide cooking hairtail (<i>Trichiurus</i>) Tj ETQq1 1 0.784314 rgBT /Oyerlock 10	2.1	12
128	Process improvement to prevent the formation of biogenic amines during soy sauce brewing. Food Chemistry, 2020, 331, 127347.	4.2	12
129	Recent progress in oil-in-water-in-oil (O/W/O) double emulsions. Critical Reviews in Food Science and Nutrition, 2023, 63, 6196-6207.	5.4	12
130	Recent Advances in Pectin-based Nanoencapsulation for Enhancing the Bioavailability of Bioactive Compounds: Curcumin Oral Bioavailability. Food Reviews International, 2023, 39, 3515-3533.	4.3	12
131	Modeling the Inactivation of <i>Bacillus cereus</i> in Tiger Nut Milk Treated with Cold Atmospheric Pressure Plasma. Journal of Food Protection, 2019, 82, 1828-1836.	0.8	11
132	Inactivation of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> in milk by different processing sequences of ultrasound and heat. Journal of Food Safety, 2019, 39, e12614.	1.1	11
133	A Revised Structure for the Glycolipid Terminus of <i>Escherichia coli</i> K5 Heparosan Capsular Polysaccharide. Biomolecules, 2020, 10, 1516.	1.8	11
134	Mainly Dimers and Trimers of Chinese Bayberry Leaves Proanthocyanidins (BLPs) are Utilized by Gut Microbiota: In Vitro Digestion and Fermentation Coupled with Caco-2 Transportation. Molecules, 2020, 25, 184.	1.7	11
135	Feasibility study on water reclamation from the sorting/grading operation in mandarin orange canning production. Journal of Cleaner Production, 2016, 113, 224-230.	4.6	10
136	Valorisation of Potato (<i>Solanum tuberosum</i>) Peel Waste: Extraction of Fibre, Monosaccharides and Uronic Acids. Waste and Biomass Valorization, 2020, 11, 2123-2128.	1.8	10
137	Bottom-up analysis using liquid chromatography–Fourier transform mass spectrometry to characterize fucosylated chondroitin sulfates from sea cucumbers. Glycobiology, 2019, 29, 755-764.	1.3	9
138	Effect of Potato Pulp Pectic Polysaccharide on the Stability of Acidified Milk Drinks. Molecules, 2020, 25, 5632.	1.7	9
139	Oral Administration of Fucosylated Chondroitin Sulfate Oligomers in Gastro-Resistant Microcapsules Exhibits a Safe Antithrombotic Activity. Thrombosis and Haemostasis, 2021, 121, 015-026.	1.8	9
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