

Shiguo Chen

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157
papers

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166
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5,887
ext. citations

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avg, IF

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L-index

#	Paper	IF	Citations
157	Characterization of pectin from grapefruit peel: A comparison of ultrasound-assisted and conventional heating extractions. <i>Food Hydrocolloids</i> , 2016 , 61, 730-739	10.6	249
156	Comparison of structures and anticoagulant activities of fucosylated chondroitin sulfates from different sea cucumbers. <i>Carbohydrate Polymers</i> , 2011 , 83, 688-696	10.3	196
155	Evaluation of Ultrasound-Induced Damage to Escherichia coli and Staphylococcus aureus by Flow Cytometry and Transmission Electron Microscopy. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 1828-1837	4.8	113
154	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	4	102
153	Green synthesis of sodium alginate-silver nanoparticles and their antibacterial activity. <i>International Journal of Biological Macromolecules</i> , 2018 , 111, 1281-1292	7.9	101
152	Structural properties of films and rheology of film-forming solutions of chitosan gallate for food packaging. <i>Carbohydrate Polymers</i> , 2016 , 146, 10-9	10.3	100
151	Antibacterial applications of metal-organic frameworks and their composites. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1397-1419	16.4	95
150	Domestic cooking methods affect the phytochemical composition and antioxidant activity of purple-fleshed potatoes. <i>Food Chemistry</i> , 2016 , 197 Pt B, 1264-70	8.5	91
149	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, 3054-66	4	91
148	Integration of lysozyme into chitosan nanoparticles for improving antibacterial activity. <i>Carbohydrate Polymers</i> , 2017 , 155, 192-200	10.3	91
147	Application of a Dielectric Barrier Discharge Atmospheric Cold Plasma (Dbd-Acp) for Escherichia Coli Inactivation in Apple Juice. <i>Journal of Food Science</i> , 2018 , 83, 401-408	3.4	89
146	Health benefits of the potato affected by domestic cooking: A review. <i>Food Chemistry</i> , 2016 , 202, 165-75	8.5	89
145	What is new in lysozyme research and its application in food industry? A review. <i>Food Chemistry</i> , 2019 , 274, 698-709	8.5	84
144	Eugenol-chitosan nanoemulsions by ultrasound-mediated emulsification: Formulation, characterization and antimicrobial activity. <i>Carbohydrate Polymers</i> , 2018 , 193, 144-152	10.3	80
143	Inhibition mechanism of ferulic acid against α -amylase and α -glucosidase. <i>Food Chemistry</i> , 2020 , 317, 126346	8.5	80
142	Extraction and characterization of RG-I enriched pectic polysaccharides from mandarin citrus peel. <i>Food Hydrocolloids</i> , 2018 , 79, 579-586	10.6	72
141	Synergetic effects of ultrasound and slightly acidic electrolyzed water against Staphylococcus aureus evaluated by flow cytometry and electron microscopy. <i>Ultrasonics Sonochemistry</i> , 2017 , 38, 711-719	8.9	71

140	Ultrasound effects on the degradation kinetics, structure, and antioxidant activity of sea cucumber fucoidan. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1088-95	5.7	69
139	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, 2028-36	4.3	63
138	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	8.9	57
137	Macromolecular properties and hypolipidemic effects of four sulfated polysaccharides from sea cucumbers. <i>Carbohydrate Polymers</i> , 2017 , 173, 330-337	10.3	55
136	Bacterial spore inactivation induced by cold plasma. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2562-2572	11.5	55
135	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	15.3	54
134	Effects of Nonthermal Plasma Technology on Functional Food Components. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1379-1394	16.4	52
133	Effects of Ultrasound on Spoilage Microorganisms, Quality, and Antioxidant Capacity of Postharvest Cherry Tomatoes. <i>Journal of Food Science</i> , 2015 , 80, C2117-26	3.4	51
132	Fast preparation of RG-I enriched ultra-low molecular weight pectin by an ultrasound accelerated Fenton process. <i>Scientific Reports</i> , 2017 , 7, 541	4.9	48
131	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, 3680-90	3.3	48
130	Controlled ultrasound treatments modify the morphology and physical properties of rice starch rather than the fine structure. <i>Ultrasonics Sonochemistry</i> , 2019 , 59, 104709	8.9	47
129	Enhancement of the gelation properties of hairtail (<i>Trichiurus haumela</i>) muscle protein with curdlan and transglutaminase. <i>Food Chemistry</i> , 2015 , 176, 115-22	8.5	47
128	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019 , 82, 441-453	2.5	46
127	Depolymerization of fucosylated chondroitin sulfate from sea cucumber, <i>Pearsonothuria graeffei</i> , via ⁶⁰ Co irradiation. <i>Carbohydrate Polymers</i> , 2013 , 93, 604-14	10.3	46
126	Phenolic Compositions and Antioxidant Activities Differ Significantly among Sorghum Grains with Different Applications. <i>Molecules</i> , 2018 , 23,	4.8	45
125	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	6.8	43
124	Antioxidant and antiproliferative activities of proanthocyanidins from Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) leaves. <i>Journal of Functional Foods</i> , 2016 , 27, 645-654	5.1	43
123	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	6.1	43

122	The effect of curdlan on the rheological properties of restructured ribbonfish (<i>Trichiurus</i> spp.) meat gel. <i>Food Chemistry</i> , 2015 , 179, 222-31	8.5	42
121	Significance of Viable but Nonculturable : Induction, Detection, and Control. <i>Journal of Microbiology and Biotechnology</i> , 2017 , 27, 417-428	3.3	41
120	A fucoidan 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	6.1	41
119	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	10.6	36
118	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	11.5	36
117	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	10.6	35
116	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	16.4	33
115	Identification of a highly sulfated fucoidan from sea cucumber <i>Pearsonothuria graeffei</i> with well-repeated tetrasaccharides units. <i>Carbohydrate Polymers</i> , 2015 , 134, 808-16	10.3	33
114	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	2.5	33
113	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	6.8	33
112	Antioxidant and pancreatic lipase inhibitory effects of flavonoids from different citrus peel extracts: An in vitro study. <i>Food Chemistry</i> , 2020 , 326, 126785	8.5	32
111	Green recovery of pectic polysaccharides from citrus canning processing water. <i>Journal of Cleaner Production</i> , 2017 , 144, 459-469	10.3	31
110	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, 219-25	8.5	31
109	Formation, characterization and release kinetics of chitosan/EPGA encapsulated nisin nanoparticles. <i>RSC Advances</i> , 2016 , 6, 46686-46695	3.7	31
108	Inactivation kinetics of <i>Bacillus cereus</i> spores by Plasma activated water (PAW). <i>Food Research International</i> , 2020 , 131, 109041	7	28
107	Sulfation pattern of fucose branches affects the anti-hyperlipidemic activities of fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2016 , 147, 1-7	10.3	27
106	Extraction temperature is a decisive factor for the properties of pectin. <i>Food Hydrocolloids</i> , 2021 , 112, 106160	10.6	27
105	Dietary Compound Proanthocyanidins from Chinese bayberry (<i>Sieb. et Zucc.</i>) 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	5.1	26

104	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	5.1	26
103	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	10.3	25
102	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	16.4	25
101	Effects of preparation methods on potato microstructure and digestibility: An in vitro study. <i>Food Chemistry</i> , 2016 , 211, 564-9	8.5	25
100	The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3117-3128	11.5	25
99	Structural characterization and anti-proliferative activities of partially degraded polysaccharides from peach gum. <i>Carbohydrate Polymers</i> , 2019 , 203, 193-202	10.3	25
98	Ultrasonic-assisted citrus pectin modification in the bicarbonate-activated hydrogen peroxide system: Chemical and microstructural analysis. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104576	8.9	24
97	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	5.7	24
96	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, 374-85	8.5	24
95	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	10.2	23
94	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	3.7	22
93	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	7.9	22
92	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	4.9	21
91	Evaluation of colorimetric methods for quantification of citrus flavonoids to avoid misuse. <i>Analytical Methods</i> , 2018 , 10, 2575-2587	3.2	21
90	Proanthocyanidins from Chinese berry leaves modified the physicochemical properties and digestive characteristic of rice starch. <i>Food Chemistry</i> , 2021 , 335, 127666	8.5	21
89	Stress tolerance of <i>Staphylococcus aureus</i> with different antibiotic resistance profiles. <i>Microbial Pathogenesis</i> , 2019 , 133, 103549	3.8	20
88	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	10.3	20
87	Kinetics and mechanism of degradation of chitosan by combining sonolysis with H ₂ O ₂ /ascorbic acid. <i>RSC Advances</i> , 2016 , 6, 76280-76287	3.7	20

86	Effect of Different Drying Methods on the Protein and Product Quality of Hairtail Fish Meat Gel. <i>Drying Technology</i> , 2013 , 31, 1707-1714	2.6	20
85	Effect of preliminary stresses on the resistance of Escherichia coli and Staphylococcus aureus toward non-thermal plasma (NTP) challenge. <i>Food Research International</i> , 2018 , 105, 178-183	7	20
84	Ultrasound-Induced O157:H7 Cell Death Exhibits Physical Disruption and Biochemical Apoptosis. <i>Frontiers in Microbiology</i> , 2018 , 9, 2486	5.7	20
83	Manosonication extraction of RG-I pectic polysaccharides from citrus waste: Optimization and kinetics analysis. <i>Carbohydrate Polymers</i> , 2020 , 235, 115982	10.3	19
82	Pectin from Citrus Canning Wastewater as Potential Fat Replacer in Ice Cream. <i>Molecules</i> , 2018 , 23,	4.8	19
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	5.1	18
80	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	6.1	18
79	The Effect of the Molecular Architecture on the Antioxidant Properties of Chitosan Gallate. <i>Marine Drugs</i> , 2016 , 14,	6	17
78	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	3	16
77	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	3.7	16
76	Physicochemical and Digestion Properties of Potato Starch Were Modified by Complexing with Grape Seed Proanthocyanidins. <i>Molecules</i> , 2020 , 25,	4.8	15
75	Extraction Methods Affect the Structure of Goji () Polysaccharides. <i>Molecules</i> , 2020 , 25,	4.8	15
74	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	7.9	14
73	Unique Cell Surface Mannan of Yeast Pathogen with Selective Binding to IgG. <i>ACS Infectious Diseases</i> , 2020 , 6, 1018-1031	5.5	14
72	Structural elucidation of fucosylated chondroitin sulfates from sea cucumber using FTICR-MS/MS. <i>European Journal of Mass Spectrometry</i> , 2018 , 24, 157-167	1.1	14
71	Fucosylated chondroitin sulfate oligosaccharides from <i>Isostichopus badiionotus</i> regulates lipid disorder in C57BL/6 mice fed a high-fat diet. <i>Carbohydrate Polymers</i> , 2018 , 201, 634-642	10.3	14
70	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	7.9	14
69	Ultrasound-assisted fast preparation of low molecular weight fucosylated chondroitin sulfate with antitumor activity. <i>Carbohydrate Polymers</i> , 2019 , 209, 82-91	10.3	13

68	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	10.3	13
67	Novel antibacterial modalities against methicillin resistant derived from plants. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, S153-S161	11.5	13
66	Development of low molecular weight heparin by HO/ascorbic acid with ultrasonic power and its anti-metastasis property. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 101-109	7.9	12
65	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	1.7	11
64	Degradation of antibiotic resistance contaminants in wastewater by atmospheric cold plasma: kinetics and mechanisms. <i>Environmental Technology (United Kingdom)</i> , 2021 , 42, 58-71	2.6	11
63	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	16.4	11
62	The neuroprotective effects of Chinese bayberry leaves proanthocyanidins. <i>Journal of Functional Foods</i> , 2018 , 40, 554-563	5.1	11
61	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	4.9	11
60	Highly purified fucosylated chondroitin sulfate oligomers with selective intrinsic factor Xase complex inhibition. <i>Carbohydrate Polymers</i> , 2019 , 222, 115025	10.3	10
59	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	7.9	10
58	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	3	9
57	Feasibility study on water reclamation from the sorting/grading operation in mandarin orange canning production. <i>Journal of Cleaner Production</i> , 2016 , 113, 224-230	10.3	9
56	RG-I pectin affects the physicochemical properties and digestibility of potato starch. <i>Food Hydrocolloids</i> , 2021 , 117, 106687	10.6	9
55	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	8.5	8
54	Bottom-up analysis using liquid chromatography-Fourier transform mass spectrometry to characterize fucosylated chondroitin sulfates from sea cucumbers. <i>Glycobiology</i> , 2019 , 29, 755-764	5.8	8
53	Xanthan gum-assisted fabrication of stable emulsion-based oleogel structured with gelatin and proanthocyanidins. <i>Food Hydrocolloids</i> , 2021 , 115, 106596	10.6	8
52	Inactivation of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> in milk by different processing sequences of ultrasound and heat. <i>Journal of Food Safety</i> , 2019 , 39, e12614	2	8
51	Assembly of propylene glycol alginate/lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. <i>Carbohydrate Polymers</i> , 2021 , 254, 117446	10.3	8

50	Comparison of Biogenic Amines in Chinese Commercial Soy Sauces. <i>Molecules</i> , 2019 , 24,	4.8	7
49	Ultrasound Treatment on Stability of Total and Individual Anthocyanin Extraction from Blueberry Pomace: Optimization and Comparison. <i>Molecules</i> , 2019 , 24,	4.8	7
48	The preservation effect of CGA-Gel combined with partial freezing on sword prawn (<i>Parapenaeopsis hardwickii</i>). <i>Food Chemistry</i> , 2020 , 313, 126078	8.5	7
47	Preparation of low molecular weight heparin using an ultrasound-assisted Fenton-system. <i>Ultrasonics Sonochemistry</i> , 2019 , 52, 184-192	8.9	7
46	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	10.3	7
45	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	8.5	7
44	Manosonication assisted extraction and characterization of pectin from different citrus peel wastes. <i>Food Hydrocolloids</i> , 2021 , 121, 106952	10.6	7
43	Discrimination of Aroma Characteristics for Cubeb Berries by Sensomics Approach with Chemometrics. <i>Molecules</i> , 2018 , 23,	4.8	6
42	Modeling the Inactivation of in Tiger Nut Milk Treated with Cold Atmospheric Pressure Plasma. <i>Journal of Food Protection</i> , 2019 , 82, 1828-1836	2.5	6
41	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	10.6	6
40	Cooking Methods Altered the Microstructure and Digestibility of the Potato. <i>Starch/Staerke</i> , 2018 , 70, 1700241	2.3	6
39	Process improvement to prevent the formation of biogenic amines during soy sauce brewing. <i>Food Chemistry</i> , 2020 , 331, 127347	8.5	5
38	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	5.7	5
37	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. <i>Molecules</i> , 2020 , 25,	4.8	5
36	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	2.3	5
35	High pressure processing accelerated the release of RG-I pectic polysaccharides from citrus peel. <i>Carbohydrate Polymers</i> , 2021 , 263, 118005	10.3	5
34	Ferulic acid- β -cyclodextrin inclusion complexes: Application on the preservation of hairtail (<i>Trichiurus lepturus</i>). <i>International Journal of Food Properties</i> , 2020 , 23, 282-296	3	4
33	Assembly of Oil-Based Microcapsules Coated with Proanthocyanidins as a Novel Carrier for Hydrophobic Active Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 5715-5722	5.7	4

32	Effect of Eleven Antioxidants in Inhibiting Thermal Oxidation of Cholesterol. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2016 , 93, 215-225	1.8	4
31	Identification of fucans from four species of sea cucumber by high temperature 1H NMR. <i>Journal of Ocean University of China</i> , 2014 , 13, 871-876	1	4
30	Fucosylated Chondroitin Sulfate 9-18 Oligomers Exhibit Molecular Size-Independent Antithrombotic Activity while Circulating in the Blood. <i>ACS Chemical Biology</i> , 2020 , 15, 2232-2246	4.9	4
29	Application of biopolymers for improving the glass transition temperature of hairtail fish meat. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1437-1443	4.3	4
28	Quality evaluation based on fractal dimension and biochemical changes for hairtail (<i>Trichiurus haumela</i>) samples subjected to multiple freeze-thaw cycles. <i>International Journal of Food Properties</i> , 2018 , 21, 2328-2338	3	4
27	Extraction and identification of proanthocyanidins from the leaves of persimmon and loquat. <i>Food Chemistry</i> , 2022 , 372, 130780	8.5	4
26	Comparison of Low-Molecular-Weight Heparins Prepared From Ovine Heparins With Enoxaparin. <i>Clinical and Applied Thrombosis/Hemostasis</i> , 2019 , 25, 1076029619840701	3.3	3
25	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	8.5	3
24	Structure and fermentation characteristics of five polysaccharides sequentially extracted from sugar beet pulp by different methods. <i>Food Hydrocolloids</i> , 2022 , 126, 107462	10.6	3
23	A Revised Structure for the Glycolipid Terminus of K5 Heparosan Capsular Polysaccharide. <i>Biomolecules</i> , 2020 , 10,	5.9	3
22	Valorisation of Potato (<i>Solanum tuberosum</i>) Peel Waste: Extraction of Fibre, Monosaccharides and Uronic Acids. <i>Waste and Biomass Valorization</i> , 2020 , 11, 2123-2128	3.2	3
21	Oral Administration of Fucosylated Chondroitin Sulfate Oligomers in Gastro-Resistant Microcapsules Exhibits a Safe Antithrombotic Activity. <i>Thrombosis and Haemostasis</i> , 2021 , 121, 15-26	7	3
20	Analysis of Processing Effects on Glucosinolate Profiles in Red Cabbage by LC-MS/MS in Multiple Reaction Monitoring Mode. <i>Molecules</i> , 2021 , 26,	4.8	3
19	Challenges of pectic polysaccharides as a prebiotic from the perspective of fermentation characteristics and anti-colitis activity. <i>Carbohydrate Polymers</i> , 2021 , 270, 118377	10.3	3
18	Recent Advances in Pectin-based Nanoencapsulation for Enhancing the Bioavailability of Bioactive Compounds: Curcumin Oral Bioavailability. <i>Food Reviews International</i> , 1-19	5.5	3
17	Recent progress in oil-in-water-in-oil (O/W/O) double emulsions.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-12	11.5	2
16	A combined approach for modifying pea protein isolate to greatly improve its solubility and emulsifying stability.. <i>Food Chemistry</i> , 2021 , 380, 131832	8.5	2
15	Structure-related differential proteins identification for sous-vide cooking hairtail () product. <i>Food and Function</i> , 2020 , 11, 9960-9972	6.1	2

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