

# Shiguo Chen

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/1544932/shiguo-chen-publications-by-year.pdf>

**Version:** 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

157  
papers

4,368  
citations

38  
h-index

58  
g-index

166  
ext. papers

5,887  
ext. citations

7  
avg, IF

5.99  
L-index

#	Paper	IF	Citations
157	Recent progress in oil-in-water-in-oil (O/W/O) double emulsions.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-12	11.5	2
156	Carboxymethyl chitosan incorporated with gliadin/phlorotannin nanoparticles enables the formation of new active packaging films.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 203, 40-40	7.9	1
155	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> , <b>2022</b> , 126, 107477	10.6	6
154	Chapter 2. Alternative Oil Structuring Techniques: Oil Powders, Double Emulsions and Oil Foams. <i>Food Chemistry, Function and Analysis</i> , <b>2022</b> , 21-52	0.6	
153	Enzyme-extracted raspberry pectin exhibits a high-branched structure and enhanced anti-inflammatory properties than hot acid-extracted pectin.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132387	8.5	3
152	Beneficial effects of high pressure processing on the interaction between RG-I pectin and cyanidin-3-glucoside.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132373	8.5	0
151	Short-time acoustic and hydrodynamic cavitation improves dispersibility and functionality of pectin-rich biopolymers from citrus waste.. <i>Journal of Cleaner Production</i> , <b>2022</b> , 330, 129789	10.3	1
150	Structure and fermentation characteristics of five polysaccharides sequentially extracted from sugar beet pulp by different methods. <i>Food Hydrocolloids</i> , <b>2022</b> , 126, 107462	10.6	3
149	Extraction and identification of proanthocyanidins from the leaves of persimmon and loquat. <i>Food Chemistry</i> , <b>2022</b> , 372, 130780	8.5	4
148	Transformation of ginsenosides by moderate heat-moisture treatment and their cytotoxicity toward HepG2 cells. <i>Food Research International</i> , <b>2022</b> , 156, 111155	7	0
147	Fabrication of rhamnogalacturonan-I enriched pectin-based emulsion gels for protection and sustained release of curcumin. <i>Food Hydrocolloids</i> , <b>2022</b> , 128, 107592	10.6	2
146	Effect of water sorption on glass transition and microstructural variation of dextran & sugar mixtures.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 290, 119505	10.3	1
145	A combined approach for modifying pea protein isolate to greatly improve its solubility and emulsifying stability.. <i>Food Chemistry</i> , <b>2021</b> , 380, 131832	8.5	2
144	New electrolyte beverages prepared by the citrus canning processing water through chemical improvement. <i>Food Chemistry: X</i> , <b>2021</b> , 12, 100155	4.7	1
143	Protective effects of six different pectic polysaccharides on DSS-induced IBD in mice. <i>Food Hydrocolloids</i> , <b>2021</b> , 127, 107209	10.6	1
142	Physicochemical and macromolecule properties of RG-I enriched pectin from citrus wastes by manosonication extraction. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 176, 332-341	7.9	10
141	Heparan sulfates from bat and human lung and their binding to the spike protein of SARS-CoV-2 virus. <i>Carbohydrate Polymers</i> , <b>2021</b> , 260, 117797	10.3	13

140	Xanthan gum-assisted fabrication of stable emulsion-based oleogel structured with gelatin and proanthocyanidins. <i>Food Hydrocolloids</i> , <b>2021</b> , 115, 106596	10.6	8
139	High pressure processing accelerated the release of RG-I pectic polysaccharides from citrus peel. <i>Carbohydrate Polymers</i> , <b>2021</b> , 263, 118005	10.3	5
138	Extraction temperature is a decisive factor for the properties of pectin. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106160	10.6	27
137	Degradation of antibiotic resistance contaminants in wastewater by atmospheric cold plasma: kinetics and mechanisms. <i>Environmental Technology (United Kingdom)</i> , <b>2021</b> , 42, 58-71	2.6	11
136	Proanthocyanidins from Chinese berry leaves modified the physicochemical properties and digestive characteristic of rice starch. <i>Food Chemistry</i> , <b>2021</b> , 335, 127666	8.5	21
135	Inhibition effect of three common proanthocyanidins from grape seeds, peanut skins and pine barks on maize starch retrogradation. <i>Carbohydrate Polymers</i> , <b>2021</b> , 252, 117172	10.3	7
134	Oral Administration of Fucosylated Chondroitin Sulfate Oligomers in Gastro-Resistant Microcapsules Exhibits a Safe Antithrombotic Activity. <i>Thrombosis and Haemostasis</i> , <b>2021</b> , 121, 15-26	7	3
133	Dietary pectic substances enhance gut health by its polycomponent: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 2015-2039	16.4	11
132	Assembly of propylene glycol alginate/lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. <i>Carbohydrate Polymers</i> , <b>2021</b> , 254, 117446	10.3	8
131	Synergistic gelling mechanism of RG-I rich citrus pectic polysaccharide at different esterification degree in calcium-induced gelation. <i>Food Chemistry</i> , <b>2021</b> , 350, 129177	8.5	7
130	RG- Ipectin affects the physicochemical properties and digestibility of potato starch. <i>Food Hydrocolloids</i> , <b>2021</b> , 117, 106687	10.6	9
129	Analysis of Processing Effects on Glucosinolate Profiles in Red Cabbage by LC-MS/MS in Multiple Reaction Monitoring Mode. <i>Molecules</i> , <b>2021</b> , 26,	4.8	3
128	Simultaneous Extraction and Depolymerization of Condensed Tannins from Chinese Bayberry Leaves for Improved Bioavailability and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 11292-11302	5.7	2
127	Challenges of pectic polysaccharides as a prebiotic from the perspective of fermentation characteristics and anti-colitis activity. <i>Carbohydrate Polymers</i> , <b>2021</b> , 270, 118377	10.3	3
126	Manosonication assisted extraction and characterization of pectin from different citrus peel wastes. <i>Food Hydrocolloids</i> , <b>2021</b> , 121, 106952	10.6	7
125	Process improvement to prevent the formation of biogenic amines during soy sauce brewing. <i>Food Chemistry</i> , <b>2020</b> , 331, 127347	8.5	5
124	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> , <b>2020</b> , 245, 116526	10.3	20
123	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> , <b>2020</b> , 319, 126570	8.5	8

122	Physicochemical and Digestion Properties of Potato Starch Were Modified by Complexing with Grape Seed Proanthocyanidins. <i>Molecules</i> , <b>2020</b> , 25,	4.8	15
121	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> , <b>2020</b> , 68, 8688-8701	5.7	24
120	Fabrication of Polydopamine-Based Curcumin Nanoparticles for Chemical Stability and pH-Responsive Delivery. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 2795-2802	5.7	5
119	Extraction Methods Affect the Structure of Goji () Polysaccharides. <i>Molecules</i> , <b>2020</b> , 25,	4.8	15
118	Manosonication extraction of RG-I pectic polysaccharides from citrus waste: Optimization and kinetics analysis. <i>Carbohydrate Polymers</i> , <b>2020</b> , 235, 115982	10.3	19
117	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> , <b>2020</b> , 25,	4.8	5
116	Inactivation kinetics of <i>Bacillus cereus</i> spores by Plasma activated water (PAW). <i>Food Research International</i> , <b>2020</b> , 131, 109041	7	28
115	Ferulic acid- $\beta$ -cyclodextrin inclusion complexes: Application on the preservation of hairtail ( <i>Trichiurus lepturus</i> ). <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 282-296	3	4
114	Antioxidant and pancreatic lipase inhibitory effects of flavonoids from different citrus peel extracts: An in vitro study. <i>Food Chemistry</i> , <b>2020</b> , 326, 126785	8.5	32
113	Assembly of Oil-Based Microcapsules Coated with Proanthocyanidins as a Novel Carrier for Hydrophobic Active Compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 5715-5722	5.7	4
112	Unique Cell Surface Mannan of Yeast Pathogen with Selective Binding to IgG. <i>ACS Infectious Diseases</i> , <b>2020</b> , 6, 1018-1031	5.5	14
111	Effect of anion type on enzymatic hydrolysis of starch-(thermostable $\alpha$ -amylase)-calcium system in a low-moisture solid microenvironment of bioextrusion. <i>Carbohydrate Polymers</i> , <b>2020</b> , 240, 116331	10.3	1
110	The Influence of Xanthan Gum on Rheological Properties and In Vitro Digestibility of Kudzu ( <i>Pueraria lobata</i> ) Starch. <i>Starch/Staerke</i> , <b>2020</b> , 72, 1900139	2.3	5
109	Antibacterial applications of metal-organic frameworks and their composites. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 1397-1419	16.4	95
108	The preservation effect of CGA-Gel combined with partial freezing on sword prawn ( <i>Parapenaeopsis hardwickii</i> ). <i>Food Chemistry</i> , <b>2020</b> , 313, 126078	8.5	7
107	Gelling mechanism of RG-I enriched citrus pectin: Role of arabinose side-chains in cation- and acid-induced gelation. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105536	10.6	35
106	Inhibition mechanism of ferulic acid against $\alpha$ -amylase and $\beta$ -glucosidase. <i>Food Chemistry</i> , <b>2020</b> , 317, 126346	8.5	80
105	A Revised Structure for the Glycolipid Terminus of K5 Heparosan Capsular Polysaccharide. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	3

104	Effect of Potato Pulp Pectic Polysaccharide on the Stability of Acidified Milk Drinks. <i>Molecules</i> , <b>2020</b> , 25,	4.8	1
103	Chemical O-sulfation of N-sulfoheparosan: a route to rare N-sulfo-3-O-sulfoglucosamine and 2-O-sulfoglucuronic acid. <i>Glycoconjugate Journal</i> , <b>2020</b> , 37, 589-597	3	
102	Fucosylated Chondroitin Sulfate 9-18 Oligomers Exhibit Molecular Size-Independent Antithrombotic Activity while Circulating in the Blood. <i>ACS Chemical Biology</i> , <b>2020</b> , 15, 2232-2246	4.9	4
101	Structure-related differential proteins identification for sous-vide cooking hairtail () product. <i>Food and Function</i> , <b>2020</b> , 11, 9960-9972	6.1	2
100	Valorisation of Potato ( <i>Solanum tuberosum</i> ) Peel Waste: Extraction of Fibre, Monosaccharides and Uronic Acids. <i>Waste and Biomass Valorization</i> , <b>2020</b> , 11, 2123-2128	3.2	3
99	Rethinking the impact of RG-I mainly from fruits and vegetables on dietary health. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 2938-2960	11.5	36
98	Recovery of High Value-Added Nutrients from Fruit and Vegetable Industrial Wastewater. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1388-1402	16.4	25
97	Ultrasound-assisted fast preparation of low molecular weight fucosylated chondroitin sulfate with antitumor activity. <i>Carbohydrate Polymers</i> , <b>2019</b> , 209, 82-91	10.3	13
96	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> , <b>2019</b> , 18, 971-985	16.4	33
95	Comparison of Biogenic Amines in Chinese Commercial Soy Sauces. <i>Molecules</i> , <b>2019</b> , 24,	4.8	7
94	Stress tolerance of <i>Staphylococcus aureus</i> with different antibiotic resistance profiles. <i>Microbial Pathogenesis</i> , <b>2019</b> , 133, 103549	3.8	20
93	Comparison of Low-Molecular-Weight Heparins Prepared From Ovine Heparins With Enoxaparin. <i>Clinical and Applied Thrombosis/Hemostasis</i> , <b>2019</b> , 25, 1076029619840701	3.3	3
92	Ultrasonic-assisted citrus pectin modification in the bicarbonate-activated hydrogen peroxide system: Chemical and microstructural analysis. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 58, 104576	8.9	24
91	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> , <b>2019</b> , 14, 1363-1379	4.9	21
90	Inhibitory mechanism of novel allosteric inhibitor, Chinese bayberry ( <i>Myrica rubra</i> Sieb. et Zucc.) leaves proanthocyanidins against $\alpha$ -glucosidase. <i>Journal of Functional Foods</i> , <b>2019</b> , 56, 286-294	5.1	18
89	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 441-453	2.5	46
88	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> , <b>2019</b> , 133, 101-109	7.9	12
87	The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 3117-3128	11.5	25

86	Fast preparation of rhamnogalacturonan I enriched low molecular weight pectic polysaccharide by ultrasonically accelerated metal-free Fenton reaction. <i>Food Hydrocolloids</i> , <b>2019</b> , 95, 551-561	10.6	36
85	Ultrasound Treatment on Stability of Total and Individual Anthocyanin Extraction from Blueberry Pomace: Optimization and Comparison. <i>Molecules</i> , <b>2019</b> , 24,	4.8	7
84	Controlled ultrasound treatments modify the morphology and physical properties of rice starch rather than the fine structure. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 59, 104709	8.9	47
83	Bottom-up analysis using liquid chromatography-Fourier transform mass spectrometry to characterize fucosylated chondroitin sulfates from sea cucumbers. <i>Glycobiology</i> , <b>2019</b> , 29, 755-764	5.8	8
82	Highly purified fucosylated chondroitin sulfate oligomers with selective intrinsic factor Xase complex inhibition. <i>Carbohydrate Polymers</i> , <b>2019</b> , 222, 115025	10.3	10
81	Modeling the Inactivation of in Tiger Nut Milk Treated with Cold Atmospheric Pressure Plasma. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 1828-1836	2.5	6
80	Reconsidering conventional and innovative methods for pectin extraction from fruit and vegetable waste: Targeting rhamnogalacturonan I. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 94, 65-78	15.3	54
79	Depolymerized RG-I-enriched pectin from citrus segment membranes modulates gut microbiota, increases SCFA production, and promotes the growth of Bifidobacterium spp., Lactobacillus spp. and Faecalibaculum spp. <i>Food and Function</i> , <b>2019</b> , 10, 7828-7843	6.1	43
78	What is new in lysozyme research and its application in food industry? A review. <i>Food Chemistry</i> , <b>2019</b> , 274, 698-709	8.5	84
77	Inactivation of Staphylococcus aureus and Escherichia coli in milk by different processing sequences of ultrasound and heat. <i>Journal of Food Safety</i> , <b>2019</b> , 39, e12614	2	8
76	Preparation of low molecular weight heparin using an ultrasound-assisted Fenton-system. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 52, 184-192	8.9	7
75	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> , <b>2019</b> , 124, 377-388	7.9	22
74	Novel antibacterial modalities against methicillin resistant derived from plants. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, S153-S161	11.5	13
73	Pectic oligosaccharides hydrolyzed from citrus canning processing water by Fenton reaction and their antiproliferation potentials. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 124, 1025-1032	7.9	14
72	Structural characterization and anti-proliferative activities of partially degraded polysaccharides from peach gum. <i>Carbohydrate Polymers</i> , <b>2019</b> , 203, 193-202	10.3	25
71	Bacterial spore inactivation induced by cold plasma. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 2562-2572	11.5	55
70	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> , <b>2018</b> , 147, 218-226	6.8	43
69	Application of a Dielectric Barrier Discharge Atmospheric Cold Plasma (Dbd-Acp) for Eshcerichia Coli Inactivation in Apple Juice. <i>Journal of Food Science</i> , <b>2018</b> , 83, 401-408	3.4	89



68	Dietary Compound Proanthocyanidins from Chinese bayberry ( 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> , <b>2018</b> , 40, 573-581	5.1	26
67	Green synthesis of sodium alginate-silver nanoparticles and their antibacterial activity. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 1281-1292	7.9	101
66	Eugenol-chitosan nanoemulsions by ultrasound-mediated emulsification: Formulation, characterization and antimicrobial activity. <i>Carbohydrate Polymers</i> , <b>2018</b> , 193, 144-152	10.3	80
65	Structural elucidation of fucosylated chondroitin sulfates from sea cucumber using FTICR-MS/MS. <i>European Journal of Mass Spectrometry</i> , <b>2018</b> , 24, 157-167	1.1	14
64	Combating Staphylococcus aureus and its methicillin resistance gene (mecA) with cold plasma. <i>Science of the Total Environment</i> , <b>2018</b> , 645, 1287-1295	10.2	23
63	Fucosylated chondroitin sulfate oligosaccharides from Isostichopus badionotus regulates lipid disorder in C57BL/6 mice fed a high-fat diet. <i>Carbohydrate Polymers</i> , <b>2018</b> , 201, 634-642	10.3	14
62	Discrimination of Aroma Characteristics for Cubeb Berries by Sensomics Approach with Chemometrics. <i>Molecules</i> , <b>2018</b> , 23,	4.8	6
61	Pectin from Citrus Canning Wastewater as Potential Fat Replacer in Ice Cream. <i>Molecules</i> , <b>2018</b> , 23,	4.8	19
60	Evaluation of colorimetric methods for quantification of citrus flavonoids to avoid misuse. <i>Analytical Methods</i> , <b>2018</b> , 10, 2575-2587	3.2	21
59	Structure of northern snakehead (Channa argus) meat: Effects of freezing method and frozen storage. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 1166-1179	3	9
58	Effects of Nonthermal Plasma Technology on Functional Food Components. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 1379-1394	16.4	52
57	Dietary compound proanthocyanidins from Chinese bayberry (Myrica rubra Sieb. et Zucc.) leaves attenuate chemotherapy-resistant ovarian cancer stem cell traits via targeting the Wnt/ $\beta$ -catenin signaling pathway and inducing G1 cell cycle arrest. <i>Food and Function</i> , <b>2018</b> , 9, 525-533	6.1	18
56	Cooking Methods Altered the Microstructure and Digestibility of the Potato. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700241	2.3	6
55	The neuroprotective effects of Chinese bayberry leaves proanthocyanidins. <i>Journal of Functional Foods</i> , <b>2018</b> , 40, 554-563	5.1	11
54	Extraction and characterization of RG-I enriched pectic polysaccharides from mandarin citrus peel. <i>Food Hydrocolloids</i> , <b>2018</b> , 79, 579-586	10.6	72
53	Effect of preliminary stresses on the resistance of Escherichia coli and Staphylococcus aureus toward non-thermal plasma (NTP) challenge. <i>Food Research International</i> , <b>2018</b> , 105, 178-183	7	20
52	Application of biopolymers for improving the glass transition temperature of hairtail fish meat. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1437-1443	4.3	4
51	A study of fractal dimension as a quality indicator of hairtail (Trichiurus haumela) samples during frozen storage. <i>Scientific Reports</i> , <b>2018</b> , 8, 16468	4.9	11

50	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> , <b>2018</b> , 21, 2328-2338	3	4
49	Ultrasound-Induced O157:H7 Cell Death Exhibits Physical Disruption and Biochemical Apoptosis. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2486	5.7	20
48	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> , <b>2018</b> , 9, 5371-5380	6.1	41
47	Phenolic Compositions and Antioxidant Activities Differ Significantly among Sorghum Grains with Different Applications. <i>Molecules</i> , <b>2018</b> , 23,	4.8	45
46	4-O-Sulfation in sea cucumber fucodians contribute to reversing dyslipidaemia caused by HFD. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 99, 96-104	7.9	14
45	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> , <b>2017</b> , 39, 101-110	8.9	57
44	Combined effect of superchilling and tea polyphenols on the preservation quality of hairtail ( <i>Trichiurus haumela</i> ). <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S992-S1001	3	16
43	Fast preparation of RG-I enriched ultra-low molecular weight pectin by an ultrasound accelerated Fenton process. <i>Scientific Reports</i> , <b>2017</b> , 7, 541	4.9	48
42	Macromolecular properties and hypolipidemic effects of four sulfated polysaccharides from sea cucumbers. <i>Carbohydrate Polymers</i> , <b>2017</b> , 173, 330-337	10.3	55
41	Green recovery of pectic polysaccharides from citrus canning processing water. <i>Journal of Cleaner Production</i> , <b>2017</b> , 144, 459-469	10.3	31
40	Molecular size is important for the safety and selective inhibition of intrinsic factor Xase for fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , <b>2017</b> , 178, 180-189	10.3	25
39	Lethal and Sublethal Effect of a Dielectric Barrier Discharge Atmospheric Cold Plasma on <i>Staphylococcus aureus</i> . <i>Journal of Food Protection</i> , <b>2017</b> , 80, 928-932	2.5	33
38	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> , <b>2017</b> , 139, 191-200	6.8	33
37	Integration of lysozyme into chitosan nanoparticles for improving antibacterial activity. <i>Carbohydrate Polymers</i> , <b>2017</b> , 155, 192-200	10.3	91
36	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> , <b>2017</b> , 38, 711-719	8.9	71
35	Significance of Viable but Nonculturable : Induction, Detection, and Control. <i>Journal of Microbiology and Biotechnology</i> , <b>2017</b> , 27, 417-428	3.3	41
34	Kinetics and mechanism of degradation of chitosan by combining sonolysis with H <sub>2</sub> O <sub>2</sub> /ascorbic acid. <i>RSC Advances</i> , <b>2016</b> , 6, 76280-76287	3.7	20
33	Effects of preparation methods on potato microstructure and digestibility: An in vitro study. <i>Food Chemistry</i> , <b>2016</b> , 211, 564-9	8.5	25



32	Antioxidant and antiproliferative activities of proanthocyanidins from Chinese bayberry ( <i>Myrica rubra</i> Sieb. et Zucc.) leaves. <i>Journal of Functional Foods</i> , <b>2016</b> , 27, 645-654	5.1	43
31	Characterization of pectin from grapefruit peel: A comparison of ultrasound-assisted and conventional heating extractions. <i>Food Hydrocolloids</i> , <b>2016</b> , 61, 730-739	10.6	249
30	Sensory evaluation, physicochemical properties and aroma-active profiles in a diverse collection of Chinese bayberry ( <i>Myrica rubra</i> ) cultivars. <i>Food Chemistry</i> , <b>2016</b> , 212, 374-85	8.5	24
29	Effect of Eleven Antioxidants in Inhibiting Thermal Oxidation of Cholesterol. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2016</b> , 93, 215-225	1.8	4
28	Structural properties of films and rheology of film-forming solutions of chitosan gallate for food packaging. <i>Carbohydrate Polymers</i> , <b>2016</b> , 146, 10-9	10.3	100
27	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> , <b>2016</b> , 82, 1828-1837	4.8	113
26	Health benefits of the potato affected by domestic cooking: A review. <i>Food Chemistry</i> , <b>2016</b> , 202, 165-75	8.5	89
25	Domestic cooking methods affect the phytochemical composition and antioxidant activity of purple-fleshed potatoes. <i>Food Chemistry</i> , <b>2016</b> , 197 Pt B, 1264-70	8.5	91
24	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> , <b>2016</b> , 11, e0167484	3.7	22
23	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> , <b>2016</b> , 11, e0167889	3.7	16
22	The Effect of the Molecular Architecture on the Antioxidant Properties of Chitosan Gallate. <i>Marine Drugs</i> , <b>2016</b> , 14,	6	17
21	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> , <b>2016</b> , 9, 1835-1843	5.1	26
20	Formation, characterization and release kinetics of chitosan/EPGA encapsulated nisin nanoparticles. <i>RSC Advances</i> , <b>2016</b> , 6, 46686-46695	3.7	31
19	Feasibility study on water reclamation from the sorting/grading operation in mandarin orange canning production. <i>Journal of Cleaner Production</i> , <b>2016</b> , 113, 224-230	10.3	9
18	Sulfation pattern of fucose branches affects the anti-hyperlipidemic activities of fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , <b>2016</b> , 147, 1-7	10.3	27
17	Identification of a highly sulfated fucoidan from sea cucumber <i>Pearsonothuria graeffei</i> with well-repeated tetrasaccharides units. <i>Carbohydrate Polymers</i> , <b>2015</b> , 134, 808-16	10.3	33
16	Effects of Ultrasound on Spoilage Microorganisms, Quality, and Antioxidant Capacity of Postharvest Cherry Tomatoes. <i>Journal of Food Science</i> , <b>2015</b> , 80, C2117-26	3.4	51
15	Enhancement of the gelation properties of hairtail ( <i>Trichiurus haumela</i> ) muscle protein with curdlan and transglutaminase. <i>Food Chemistry</i> , <b>2015</b> , 176, 115-22	8.5	47

14	The effect of curdlan on the rheological properties of restructured ribbonfish ( <i>Trichiurus</i> spp.) meat gel. <i>Food Chemistry</i> , <b>2015</b> , 179, 222-31	8.5	42
13	Analysis of the tenderisation of jumbo squid ( <i>Dosidicus gigas</i> ) meat by ultrasonic treatment using response surface methodology. <i>Food Chemistry</i> , <b>2014</b> , 160, 219-25	8.5	31
12	Ultrasound effects on the degradation kinetics, structure, and antioxidant activity of sea cucumber fucoidan. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 1088-95	5.7	69
11	Identification of fucans from four species of sea cucumber by high temperature <sup>1</sup> H NMR. <i>Journal of Ocean University of China</i> , <b>2014</b> , 13, 871-876	1	4
10	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> , <b>2014</b> , 51, 3680-90	3.3	48
9	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> , <b>2014</b> , 33, 471-488	1.7	11
8	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> , <b>2013</b> , 1830, 3054-66	4	91
7	Depolymerization of fucosylated chondroitin sulfate from sea cucumber, <i>Pearsonothuria graeffei</i> , via <sup>60</sup> Co irradiation. <i>Carbohydrate Polymers</i> , <b>2013</b> , 93, 604-14	10.3	46
6	Effect of high-intensity ultrasound on the physicochemical properties and nanostructure of citrus pectin. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 2028-36	4.3	63
5	Effect of Different Drying Methods on the Protein and Product Quality of Hairtail Fish Meat Gel. <i>Drying Technology</i> , <b>2013</b> , 31, 1707-1714	2.6	20
4	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> , <b>2012</b> , 1820, 989-1000	4	102
3	Comparison of structures and anticoagulant activities of fucosylated chondroitin sulfates from different sea cucumbers. <i>Carbohydrate Polymers</i> , <b>2011</b> , 83, 688-696	10.3	196
2	Applications of Polysaccharides as Stabilizers in Acidified Milks. <i>Food Reviews International</i> , 1-17	5.5	0
1	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