

Shi-Guo Chen

List of Publications by Year in descending order

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296
papers

14,345
citations

16411

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docs citations

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times ranked

11667
citing authors

#	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	Inactivation mechanisms of non-thermal plasma on microbes: A review. <i>Food Control</i> , 2017, 75, 83-91.	2.8	339
3	Ultrasound effects on the degradation kinetics, structure and rheological properties of apple pectin. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 222-231.	3.8	288
4	Ultrasound-assisted heating extraction of pectin from grapefruit peel: Optimization and comparison with the conventional method. <i>Food Chemistry</i> , 2015, 178, 106-114.	4.2	274
5	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
6	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
7	Recent advances in gold nanoparticles-based biosensors for food safety detection. <i>Biosensors and Bioelectronics</i> , 2021, 179, 113076.	5.3	193
8	Effects of ultrasound and/or heating on the extraction of pectin from grapefruit peel. <i>Journal of Food Engineering</i> , 2014, 126, 72-81.	2.7	190
9	Inhibition mechanism of ferulic acid against α -amylase and α -glucosidase. <i>Food Chemistry</i> , 2020, 317, 126346.	4.2	190
10	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
11	Formation of hydrogels based on chitosan/alginate for the delivery of lysozyme and their antibacterial activity. <i>Food Chemistry</i> , 2018, 240, 361-369.	4.2	158
12	Health benefits of the potato affected by domestic cooking: A review. <i>Food Chemistry</i> , 2016, 202, 165-175.	4.2	142
13	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
14	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
15	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
16	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
17	Application of atmospheric cold plasma-activated water (PAW) ice for preservation of shrimps (<i>Metapenaeus ensis</i>). <i>Food Control</i> , 2018, 94, 307-314.	2.8	135
18	Emerging chitosan-essential oil films and coatings for food preservation - A review of advances and applications. <i>Carbohydrate Polymers</i> , 2021, 273, 118616.	5.1	130

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19	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
20	Integration of lysozyme into chitosan nanoparticles for improving antibacterial activity. <i>Carbohydrate Polymers</i> , 2017, 155, 192-200.	5.1	127
21	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
22	Effect of pH-shifting treatment on structural and functional properties of whey protein isolate and its interaction with (âˆ™)-epigallocatechin-3-gallate. <i>Food Chemistry</i> , 2019, 274, 234-241.	4.2	119
23	Ultrasound promotes enzymatic reactions by acting on different targets: Enzymes, substrates and enzymatic reaction systems. <i>International Journal of Biological Macromolecules</i> , 2018, 119, 453-461.	3.6	118
24	Comparison of citrus pectin and apple pectin in conjugation with soy protein isolate (SPI) under controlled dry-heating conditions. <i>Food Chemistry</i> , 2020, 309, 125501.	4.2	117
25	Extraction and characterization of RG-I enriched pectic polysaccharides from mandarin citrus peel. <i>Food Hydrocolloids</i> , 2018, 79, 579-586.	5.6	115
26	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
27	The comparison of ultrasound-assisted thawing, air thawing and water immersion thawing on the quality of slow/fast freezing bighead carp (<i>Aristichthys nobilis</i>) fillets. <i>Food Chemistry</i> , 2020, 320, 126614.	4.2	113
28	Eugenol-chitosan nanoemulsions by ultrasound-mediated emulsification: Formulation, characterization and antimicrobial activity. <i>Carbohydrate Polymers</i> , 2018, 193, 144-152.	5.1	112
29	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
30	LC-MS/QTOF identification of phytochemicals and the effects of solvents on phenolic constituents and antioxidant activity of baobab (<i>Adansonia digitata</i>) fruit pulp. <i>Food Chemistry</i> , 2019, 277, 279-288.	4.2	102
31	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
32	Ultrasonic-assisted enzymatic extraction of polysaccharide from <i>Corbicula fluminea</i> : Characterization and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2015, 60, 1113-1121.	2.5	97
33	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
34	Physicochemical properties, structure and <i>in vitro</i> digestibility on complex of starch with lotus (<i>Nelumbo nucifera</i> Gaertn.) leaf flavonoids. <i>Food Hydrocolloids</i> , 2018, 81, 191-199.	5.6	92
35	Ultrasound Effects on the Degradation Kinetics, Structure, and Antioxidant Activity of Sea Cucumber Fucoidan. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1088-1095.	2.4	90
36	Characterization of aroma-active volatiles in three Chinese bayberry (<i>Myrica rubra</i>) cultivars using GC-MS-olfactometry and an electronic nose combined with principal component analysis. <i>Food Research International</i> , 2015, 72, 8-15.	2.9	87

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37	Acoustic cavitation assisted extraction of pectin from waste grapefruit peels: A green two-stage approach and its general mechanism. <i>Food Research International</i> , 2017, 102, 101-110.	2.9	87
38	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
39	Inhibition of porcine pancreatic α -amylase activity by chlorogenic acid. <i>Journal of Functional Foods</i> , 2020, 64, 103587.	1.6	87
40	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019, 82, 441-453.	0.8	86
41	Alginate-calcium coating incorporating nisin and EDTA maintains the quality of fresh northern snakehead (<i>Channa argus</i>) fillets stored at 4 °C. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 848-854.	1.7	85
42	Disinfection efficacy and mechanism of slightly acidic electrolyzed water on <i>Staphylococcus aureus</i> in pure culture. <i>Food Control</i> , 2016, 60, 505-510.	2.8	85
43	Ultrasound assisted enzymatic hydrolysis of starch catalyzed by glucoamylase: Investigation on starch properties and degradation kinetics. <i>Carbohydrate Polymers</i> , 2017, 175, 47-54.	5.1	84
44	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
45	Valorisation of baobab (<i>Adansonia digitata</i>) seeds by ultrasound assisted extraction of polyphenolics. Optimisation and comparison with conventional methods. <i>Ultrasonics Sonochemistry</i> , 2019, 52, 257-267.	3.8	83
46	Synergistic antibacterial effects of ultrasound and thyme essential oils nanoemulsion against <i>Escherichia coli</i> O157:H7. <i>Ultrasonics Sonochemistry</i> , 2020, 66, 104988.	3.8	83
47	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
48	Cellulose nanocrystals obtained from office waste paper and their potential application in PET packing materials. <i>Carbohydrate Polymers</i> , 2018, 181, 376-385.	5.1	81
49	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
50	Bacterial spore inactivation induced by cold plasma. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2562-2572.	5.4	79
51	Understanding the Impact of Nonthermal Plasma on Food Constituents and Microstructure—A Review. <i>Food and Bioprocess Technology</i> , 2018, 11, 463-486.	2.6	78
52	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
53	Macromolecular properties and hypolipidemic effects of four sulfated polysaccharides from sea cucumbers. <i>Carbohydrate Polymers</i> , 2017, 173, 330-337.	5.1	77
54	Plasma-activated water (PAW) and slightly acidic electrolyzed water (SAEW) as beef thawing media for enhancing microbiological safety. <i>LWT - Food Science and Technology</i> , 2020, 117, 108649.	2.5	77

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55	Edible coating from citrus essential oil-loaded nanoemulsions: physicochemical characterization and preservation performance. <i>RSC Advances</i> , 2016, 6, 20892-20900.	1.7	74
56	Preservation of squid by slightly acidic electrolyzed water ice. <i>Food Control</i> , 2017, 73, 1483-1489.	2.8	74
57	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
58	Recent advances on the application of UV-C/LED technology for microbial inactivation: Progress and mechanism. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3501-3527.	5.9	74
59	Phenolic Compositions and Antioxidant Activities Differ Significantly among Sorghum Grains with Different Applications. <i>Molecules</i> , 2018, 23, 1203.	1.7	73
60	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
61	Interplay of antibiotic resistance and food-associated stress tolerance in foodborne pathogens. <i>Trends in Food Science and Technology</i> , 2020, 95, 97-106.	7.8	68
62	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
63	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.	2.1	67
64	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
65	Citrus pectin modified by microfluidization and ultrasonication: Improved emulsifying and encapsulation properties. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105322.	3.8	67
66	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
67	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
68	Antioxidant and antiproliferative activities of proanthocyanidins from Chinese bayberry (<i>Myrica</i>)	1.8	65
69	Inactivation kinetics of <i>Bacillus cereus</i> spores by Plasma activated water (PAW). <i>Food Research International</i> , 2020, 131, 109041.	2.9	65
70	Detection and Quantification of Viable but Non-culturable <i>Campylobacter jejuni</i> . <i>Frontiers in Microbiology</i> , 2019, 10, 2920.	1.5	63
71	Efficacy of Chitosan-Gallic Acid Coating on Shelf Life Extension of Refrigerated Pacific Mackerel Fillets. <i>Food and Bioprocess Technology</i> , 2016, 9, 675-685.	2.6	62
72	Antibacterial mechanism of ultrasound against <i>Escherichia coli</i> : Alterations in membrane microstructures and properties. <i>Ultrasonics Sonochemistry</i> , 2021, 73, 105509.	3.8	61

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73	Sulfation of a squid ink polysaccharide and its inhibitory effect on tumor cell metastasis. <i>Carbohydrate Polymers</i> , 2010, 81, 560-566.	5.1	60
74	Estimation of growth parameters of <i>Listeria monocytogenes</i> after sublethal heat and slightly acidic electrolyzed water (SAEW) treatment. <i>Food Control</i> , 2017, 71, 17-25.	2.8	60
75	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
76	Synergistic inactivation and mechanism of thermal and ultrasound treatments against <i>Bacillus subtilis</i> spores. <i>Food Research International</i> , 2019, 116, 1094-1102.	2.9	60
77	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
78	Effect of harvest, drying and storage on the bitterness, moisture, sugars, free amino acids and phenolic compounds of jujube fruit (<i>Zizyphus jujuba</i> cv. Junzao). <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 628-634.	1.7	59
79	Formation of soy protein isolate (SPI)-citrus pectin (CP) electrostatic complexes under a high-intensity ultrasonic field: Linking the enhanced emulsifying properties to physicochemical and structural properties. <i>Ultrasonics Sonochemistry</i> , 2019, 59, 104748.	3.8	59
80	Changes of phenolic acids and antioxidant activities during potherb mustard (<i>Brassica juncea</i> , Coss.) pickling. <i>Food Chemistry</i> , 2008, 108, 811-817.	4.2	58
81	Co-encapsulation of EGCG and Quercetin in Liposomes for Optimum Antioxidant Activity. <i>Journal of Food Science</i> , 2019, 84, 111-120.	1.5	58
82	Ultrasound-assisted thawing of mango pulp: Effect on thawing rate, sensory, and nutritional properties. <i>Food Chemistry</i> , 2019, 286, 576-583.	4.2	58
83	Ultrasound improves the decontamination effect of thyme essential oil nanoemulsions against <i>Escherichia coli</i> O157: H7 on cherry tomatoes. <i>International Journal of Food Microbiology</i> , 2021, 337, 108936.	2.1	58
84	A novel glycosaminoglycan-like polysaccharide from abalone <i>Haliotis discus hannai</i> Ino: Purification, structure identification and anticoagulant activity. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 1160-1166.	3.6	56
85	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
86	Formation and optimization of chitosan-nisin microcapsules and its characterization for antibacterial activity. <i>Food Control</i> , 2017, 72, 43-52.	2.8	56
87	A Multiplex RT-PCR Assay for <i>S. aureus</i> , <i>L. monocytogenes</i> , and <i>Salmonella</i> spp. Detection in Raw Milk with Pre-enrichment. <i>Frontiers in Microbiology</i> , 2017, 8, 989.	1.5	56
88	Effect of extrusion processing on the microstructure and in vitro digestibility of broken rice. <i>LWT - Food Science and Technology</i> , 2020, 119, 108835.	2.5	56
89	Advances in conversion of natural biopolymers: A reactive extrusion (REX) "enzyme-combined strategy for starch/protein-based food processing. <i>Trends in Food Science and Technology</i> , 2020, 99, 167-180.	7.8	56
90	Sequence determination of a non-sulfated glycosaminoglycan-like polysaccharide from melanin-free ink of the squid <i>Ommastrephes bartrami</i> by negative-ion electrospray tandem mass spectrometry and NMR spectroscopy. <i>Glycoconjugate Journal</i> , 2008, 25, 481-492.	1.4	55

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91	Physicochemical properties and conformations of water-soluble peach gums via different preparation methods. <i>Food Hydrocolloids</i> , 2019, 95, 571-579.	5.6	55
92	Properties and structures of commercial polygalacturonase with ultrasound treatment: role of ultrasound in enzyme activation. <i>RSC Advances</i> , 2015, 5, 107591-107600.	1.7	54
93	Structural characterization and anti-proliferative activities of partially degraded polysaccharides from peach gum. <i>Carbohydrate Polymers</i> , 2019, 203, 193-202.	5.1	54
94	Synergistic Effect and Mechanisms of Combining Ultrasound and Pectinase on Pectin Hydrolysis. <i>Food and Bioprocess Technology</i> , 2016, 9, 1249-1257.	2.6	53
95	Preparation and characterization of citrus essential oils loaded in chitosan microcapsules by using different emulsifiers. <i>Journal of Food Engineering</i> , 2018, 217, 108-114.	2.7	53
96	Physicochemical and digestibility characterisation of maize starch-caffeic acid complexes. <i>LWT - Food Science and Technology</i> , 2020, 121, 108857.	2.5	53
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.	2.4	52
98	Effect of chitosan microcapsules loaded with nisin on the preservation of small yellow croaker. <i>Food Control</i> , 2017, 79, 317-324.	2.8	51
99	Antioxidant and anti-tumor activity of a polysaccharide from freshwater clam, <i>Corbicula fluminea</i> . <i>Food and Function</i> , 2013, 4, 539.	2.1	50
100	The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3117-3128.	5.4	50
101	Characterization of Unusual Proanthocyanidins in Leaves of Bayberry (<i>Myrica rubra</i> Sieb. et Zucc.). <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1622-1629.	2.4	48
102	Î³-PGA and MTGase improve the formation of Î¼-(Î³-glutamyl) lysine cross-links within hairtail (<i>Trichiurus</i>) Tj ETQq0 0,0 rgBT /Overlock 10	4.2	48
103	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
104	EFFECT OF COOKING STYLES ON THE LIPID OXIDATION AND FATTY ACID COMPOSITION OF GRASS CARP (<i>CTENOPHARYNYODON IDELLUS</i>) FILLET. <i>Journal of Food Biochemistry</i> , 2013, 37, 212-219.	1.2	47
105	Structural Characterization of a Novel Glucan from <i>Achatina fulica</i> and Its Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2344-2352.	2.4	47
106	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
107	Degradation kinetics and structural characteristics of pectin under simultaneous sonochemical-enzymatic functions. <i>Carbohydrate Polymers</i> , 2016, 154, 176-185.	5.1	46
108	Ultrasound-assisted adsorption/desorption for the enrichment and purification of flavonoids from baobab (<i>Adansonia digitata</i>) fruit pulp. <i>Ultrasonics Sonochemistry</i> , 2020, 65, 104980.	3.8	46

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109	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
110	Evaluation of colorimetric methods for quantification of citrus flavonoids to avoid misuse. <i>Analytical Methods</i> , 2018, 10, 2575-2587.	1.3	45
111	Time effect on structural and functional properties of whey protein isolate-gum acacia conjugates prepared via Maillard reaction. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4801-4807.	1.7	45
112	Proanthocyanidins from Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) leaves regulate lipid metabolism and glucose consumption by activating AMPK pathway in HepG2 cells. <i>Journal of Functional Foods</i> , 2017, 29, 217-225.	1.6	44
113	Xanthan gum-assisted fabrication of stable emulsion-based oleogel structured with gelatin and proanthocyanidins. <i>Food Hydrocolloids</i> , 2021, 115, 106596.	5.6	44
114	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
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, 808-816.	5.1	43
116	Formation, characterization and release kinetics of chitosan/β-PGA encapsulated nisin nanoparticles. <i>RSC Advances</i> , 2016, 6, 46686-46695.	1.7	43
117	Effects of Plasma-Activated Water and Blanching on Microbial and Physicochemical Properties of Tiger Nuts. <i>Food and Bioprocess Technology</i> , 2019, 12, 1721-1732.	2.6	43
118	Effect of dielectric barrier discharge plasma on background microflora and physicochemical properties of tiger nut milk. <i>Food Control</i> , 2019, 96, 119-127.	2.8	43
119	Nonthermal Plasma Induces the Viable-but-Nonculturable State in <i>Staphylococcus aureus</i> via Metabolic Suppression and the Oxidative Stress Response. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	43
120	Inhibitory kinetics and mechanism of flavonoids from lotus (<i>Nelumbo nucifera</i> Gaertn.) leaf against pancreatic α-amylase. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2589-2596.	3.6	42
121	Effect of ultrasonication and thermal and pressure treatments, individually and combined, on inactivation of <i>Bacillus cereus</i> spores. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 2329-2338.	1.7	42
122	Bactericidal action of slightly acidic electrolyzed water against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> via multiple cell targets. <i>Food Control</i> , 2017, 79, 380-385.	2.8	41
123	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
124	Physicochemical and Digestion Properties of Potato Starch Were Modified by Complexing with Grape Seed Proanthocyanidins. <i>Molecules</i> , 2020, 25, 1123.	1.7	41
125	Effect of cooking temperatures on protein hydrolysates and sensory quality in crucian carp (<i>Carassius auratus</i>) soup. <i>Journal of Food Science and Technology</i> , 2013, 50, 542-548.	1.4	40
126	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

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127	Preceding treatment of non-thermal plasma (NTP) assisted the bactericidal effect of ultrasound on <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2018, 90, 241-248.	2.8	40
128	Green recovery of pectic polysaccharides from citrus canning processing water. <i>Journal of Cleaner Production</i> , 2017, 144, 459-469.	4.6	39
129	A Critical Review on Superchilling Preservation Technology in Aquatic Product. <i>Journal of Integrative Agriculture</i> , 2014, 13, 2788-2806.	1.7	38
130	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
131	A systematic characterization of the distribution, biofilm-forming potential and the resistance of the biofilms to the CIP processes of the bacteria in a milk powder processing factory. <i>Food Research International</i> , 2018, 113, 316-326.	2.9	38
132	Stress tolerance of <i>Staphylococcus aureus</i> with different antibiotic resistance profiles. <i>Microbial Pathogenesis</i> , 2019, 133, 103549.	1.3	38
133	Effect of the sulfation pattern of sea cucumber-derived fucoidan oligosaccharides on modulating metabolic syndromes and gut microbiota dysbiosis caused by HFD in mice. <i>Journal of Functional Foods</i> , 2019, 55, 193-210.	1.6	38
134	Study on the mechanism of ultrasound-accelerated enzymatic hydrolysis of starch: Analysis of ultrasound effect on different objects. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 493-500.	3.6	38
135	Effectiveness of treatment of iron deficiency anemia in rats with squid ink melanin-Fe. <i>Food and Function</i> , 2014, 5, 123-128.	2.1	37
136	Depolymerization of Fucosylated Chondroitin Sulfate with a Modified Fenton-System and Anticoagulant Activity of the Resulting Fragments. <i>Marine Drugs</i> , 2016, 14, 170.	2.2	37
137	Manosonication extraction of RG-I pectic polysaccharides from citrus waste: Optimization and kinetics analysis. <i>Carbohydrate Polymers</i> , 2020, 235, 115982.	5.1	37
138	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
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