

# Baodong Zheng

## List of Publications by Year in descending order

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137  
papers

5,280  
citations

81743

39  
h-index

110170

64  
g-index

137  
all docs

137  
docs citations

137  
times ranked

4555  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of different drying methods on the product quality and volatile compounds of whole shiitake mushrooms. <i>Food Chemistry</i> , 2016, 197, 714-722.	4.2	275
2	Short-chain fatty acids in control of energy metabolism. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1243-1249.	5.4	275
3	Recent trends and applications of cellulose nanocrystals in food industry. <i>Trends in Food Science and Technology</i> , 2019, 93, 136-144.	7.8	166
4	Structural characteristics and crystalline properties of lotus seed resistant starch and its prebiotic effects. <i>Food Chemistry</i> , 2014, 155, 311-318.	4.2	145
5	Structural and physicochemical properties of lotus seed starch treated with ultra-high pressure. <i>Food Chemistry</i> , 2015, 186, 223-230.	4.2	141
6	Hydration properties and binding capacities of dietary fibers from bamboo shoot shell and its hypolipidemic effects in mice. <i>Food and Chemical Toxicology</i> , 2017, 109, 1003-1009.	1.8	129
7	Structural characteristics and physicochemical properties of lotus seed resistant starch prepared by different methods. <i>Food Chemistry</i> , 2015, 186, 213-222.	4.2	120
8	Carbon nanotube-based lateral flow biosensor for sensitive and rapid detection of DNA sequence. <i>Biosensors and Bioelectronics</i> , 2015, 64, 367-372.	5.3	120
9	Lotus Seed Resistant Starch Regulates Gut Microbiota and Increases Short-Chain Fatty Acids Production and Mineral Absorption in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9217-9225.	2.4	117
10	Pretreatment of wheat straw leads to structural changes and improved enzymatic hydrolysis. <i>Scientific Reports</i> , 2018, 8, 1321.	1.6	115
11	A Review on Konjac Glucomannan Gels: Microstructure and Application. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2250.	1.8	104
12	Modification of insoluble dietary fibers from bamboo shoot shell: Structural characterization and functional properties. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 1461-1467.	3.6	104
13	Structural characterization of a novel neutral polysaccharide from <i>Lentinus giganteus</i> and its antitumor activity through inducing apoptosis. <i>Carbohydrate Polymers</i> , 2016, 154, 231-240.	5.1	95
14	Physicochemical properties and digestion of the lotus seed starch-green tea polyphenol complex under ultrasound-microwave synergistic interaction. <i>Ultrasonics Sonochemistry</i> , 2019, 52, 50-61.	3.8	91
15	A comprehensive review of the factors influencing the formation of retrograded starch. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 163-173.	3.6	89
16	Nutritional composition, physiological functions and processing of lotus ( <i>Nelumbo nucifera</i> Gaertn.) seeds: a review. <i>Phytochemistry Reviews</i> , 2015, 14, 321-334.	3.1	87
17	Characterization and hypoglycemic activity of a $\beta$ -D-glucopyranosyl polysaccharides from bamboo shoot ( <i>Leleba</i> Tj ETQq1 1 0.784314 ggBT /Overl	5.1	88
18	Impact of combined ultrasound-microwave treatment on structural and functional properties of golden threadfin bream ( <i>Nemipterus virgatus</i> ) myofibrillar proteins and hydrolysates. <i>Ultrasonics Sonochemistry</i> , 2020, 65, 105063.	3.8	78

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19	Effect of guar gum on the physicochemical properties and in vitro digestibility of lotus seed starch. <i>Food Chemistry</i> , 2019, 272, 286-291.	4.2	74
20	Properties of lotus seed starch-glycerin monostearin complexes formed by high pressure homogenization. <i>Food Chemistry</i> , 2017, 226, 119-127.	4.2	71
21	Effects of high pressure processing on gelation properties and molecular forces of myosin containing deacetylated konjac glucomannan. <i>Food Chemistry</i> , 2019, 291, 117-125.	4.2	70
22	Structural characteristics and emulsifying properties of myofibrillar protein-dextran conjugates induced by ultrasound Maillard reaction. <i>Ultrasonics Sonochemistry</i> , 2021, 72, 105458.	3.8	70
23	The in vitro effects of retrograded starch (resistant starch type 3) from lotus seed starch on the proliferation of <i>Bifidobacterium adolescentis</i> . <i>Food and Function</i> , 2013, 4, 1609.	2.1	66
24	Effect of high-intensity ultrasound irradiation on the stability and structural features of coconut-grain milk composite systems utilizing maize kernels and starch with different amylose contents. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 135-148.	3.8	61
25	Structural properties and prebiotic activities of fractionated lotus seed resistant starches. <i>Food Chemistry</i> , 2018, 251, 33-40.	4.2	60
26	Microbial dynamics and flavor formation during the traditional brewing of <i>Monascus</i> vinegar. <i>Food Research International</i> , 2019, 125, 108531.	2.9	59
27	Insight into the characterization and digestion of lotus seed starch-tea polyphenol complexes prepared under high hydrostatic pressure. <i>Food Chemistry</i> , 2019, 297, 124992.	4.2	56
28	Chemical composition and nutritional function of olive ( <i>Olea europaea</i> L.): a review. <i>Phytochemistry Reviews</i> , 2018, 17, 1091-1110.	3.1	55
29	Hypoglycemic effect of dietary fibers from bamboo shoot shell: An in vitro and in vivo study. <i>Food and Chemical Toxicology</i> , 2019, 127, 120-126.	1.8	53
30	Photodynamic inactivation of <i>Burkholderia cepacia</i> by curcumin in combination with EDTA. <i>Food Research International</i> , 2018, 111, 265-271.	2.9	52
31	Effects of oligosaccharides on particle structure, pasting and thermal properties of wheat starch granules under different freezing temperatures. <i>Food Chemistry</i> , 2020, 315, 126209.	4.2	50
32	Optimization of ultrasonic-microwave assisted extraction of oligosaccharides from lotus ( <i>Nelumbo</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.5	48
33	Insight into the formation, structure and digestibility of lotus seed amylose-fatty acid complexes prepared by high hydrostatic pressure. <i>Food and Chemical Toxicology</i> , 2019, 128, 81-88.	1.8	48
34	Characterization and Prebiotic Effect of the Resistant Starch from Purple Sweet Potato. <i>Molecules</i> , 2016, 21, 932.	1.7	45
35	Slowly digestible properties of lotus seed starch-glycerine monostearin complexes formed by high pressure homogenization. <i>Food Chemistry</i> , 2018, 252, 115-125.	4.2	45
36	Paste structure and rheological properties of lotus seed starch-glycerin monostearate complexes formed by high-pressure homogenization. <i>Food Research International</i> , 2018, 103, 380-389.	2.9	45

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37	In Vitro Antioxidant Activity and In Vivo Anti-Fatigue Effect of Sea Horse (Hippocampus) Peptides. <i>Molecules</i> , 2017, 22, 482.	1.7	43
38	Moisture distribution model describes the effect of water content on the structural properties of lotus seed resistant starch. <i>Food Chemistry</i> , 2019, 286, 449-458.	4.2	43
39	Influence of microwave vacuum drying on glass transition temperature, gelatinization temperature, physical and chemical qualities of lotus seeds. <i>Food Chemistry</i> , 2017, 228, 167-176.	4.2	42
40	Understanding the crystal structure of lotus seed amylose–long-chain fatty acid complexes prepared by high hydrostatic pressure. <i>Food Research International</i> , 2018, 111, 334-341.	2.9	42
41	Water migration depicts the effect of hydrocolloids on the structural and textural properties of lotus seed starch. <i>Food Chemistry</i> , 2020, 315, 126240.	4.2	42
42	Effects of microwave-vacuum pre-treatment with different power levels on the structural and emulsifying properties of lotus seed protein isolates. <i>Food Chemistry</i> , 2020, 311, 125932.	4.2	40
43	Oenological characteristics, amino acids and volatile profiles of Hongqu rice wines during pottery storage: Effects of high hydrostatic pressure processing. <i>Food Chemistry</i> , 2016, 203, 456-464.	4.2	39
44	The synthesis and characterization of a xanthan gum-acrylamide-trimethylolpropane triglycidyl ether hydrogel. <i>Food Chemistry</i> , 2019, 272, 574-579.	4.2	39
45	Structural and thermal properties of amylose–fatty acid complexes prepared via high hydrostatic pressure. <i>Food Chemistry</i> , 2018, 264, 172-179.	4.2	36
46	Lotus seed oligosaccharides at various dosages with prebiotic activity regulate gut microbiota and relieve constipation in mice. <i>Food and Chemical Toxicology</i> , 2019, 134, 110838.	1.8	36
47	pH-responsive poly (xanthan gum-g-acrylamide-g-acrylic acid) hydrogel: Preparation, characterization, and application. <i>Carbohydrate Polymers</i> , 2019, 210, 38-46.	5.1	36
48	An insight into the retrogradation behaviors and molecular structures of lotus seed starch-hydrocolloid blends. <i>Food Chemistry</i> , 2019, 295, 548-555.	4.2	36
49	Structural and physicochemical properties of lotus seed starch nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 240-246.	3.6	36
50	Mathematical modeling and influence of ultrasonic pretreatment on microwave vacuum drying kinetics of lotus ( <i>Nelumbo nucifera</i> Gaertn.) seeds. <i>Drying Technology</i> , 2017, 35, 553-563.	1.7	35
51	Polysaccharide fractions from <i>Fortunella margarita</i> affect proliferation of <i>Bifidobacterium adolescentis</i> ATCC 15703 and undergo structural changes following fermentation. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 1070-1078.	3.6	35
52	Insight into the formation mechanism of lotus seed starch-lecithin complexes by dynamic high-pressure homogenization. <i>Food Chemistry</i> , 2020, 315, 126245.	4.2	35
53	Insights into the multi-scale structural properties and digestibility of lotus seed starch-chlorogenic acid complexes prepared by microwave irradiation. <i>Food Chemistry</i> , 2021, 361, 130171.	4.2	35
54	Effect of two-step microwave heating on the gelation properties of golden threadfin bream ( <i>Nemipterus virgatus</i> ) myosin. <i>Food Chemistry</i> , 2020, 328, 127104.	4.2	35

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55	Effect of fractionated lotus seed resistant starch on proliferation of <i>Bifidobacterium longum</i> and <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and its structural changes following fermentation. <i>Food Chemistry</i> , 2018, 268, 134-142.	4.2	34
56	Polysaccharides isolated from <i>Laminaria japonica</i> attenuates gestational diabetes mellitus by regulating the gut microbiota in mice. <i>Food Frontiers</i> , 2021, 2, 208-217.	3.7	34
57	Effect of chitosan on the digestibility and molecular structural properties of lotus seed starch. <i>Food and Chemical Toxicology</i> , 2019, 133, 110731.	1.8	32
58	Effects of pullulanase pretreatment on the structural properties and digestibility of lotus seed starch-glycerin monostearin complexes. <i>Carbohydrate Polymers</i> , 2020, 240, 116324.	5.1	32
59	Structural and physicochemical properties of lotus seed starch nanoparticles prepared using ultrasonic-assisted enzymatic hydrolysis. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105199.	3.8	30
60	Genome-wide transcriptional changes in type 2 diabetic mice supplemented with lotus seed resistant starch. <i>Food Chemistry</i> , 2018, 264, 427-434.	4.2	29
61	Structural and physicochemical properties of ginger ( <i>Rhizoma curcumae longae</i> ) starch and resistant starch: A comparative study. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 67-75.	3.6	29
62	Extraction optimization, structure and antioxidant activities of <i>Fortunella margarita</i> Swingle polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2015, 74, 232-242.	3.6	28
63	<i>Sonchus oleraceus</i> Linn protects against LPS-induced sepsis and inhibits inflammatory responses in RAW264.7 cells. <i>Journal of Ethnopharmacology</i> , 2019, 236, 63-69.	2.0	28
64	Effects of freeze-thaw treatment and pullulanase debranching on the structural properties and digestibility of lotus seed starch-glycerin monostearin complexes. <i>International Journal of Biological Macromolecules</i> , 2021, 177, 447-454.	3.6	27
65	Purification and Characterization of Antioxidant Peptides of <i>Pseudosciaena crocea</i> Protein Hydrolysates. <i>Molecules</i> , 2017, 22, 57.	1.7	25
66	Purification and Characterisation of $\kappa$ -Carrageenan Oligosaccharides Prepared by $\kappa$ -Carrageenase from <i>Thalassospira</i> sp. Fjst-332. <i>Carbohydrate Polymers</i> , 2018, 180, 314-327.	5.1	25
67	Physicochemical Properties and Digestion of Lotus Seed Starch under High-Pressure Homogenization. <i>Nutrients</i> , 2019, 11, 371.	1.7	25
68	<i>n</i> -Butanol Extract of Lotus Seeds Exerts Antiobesity Effects in 3T3-L1 Preadipocytes and High-Fat Diet-Fed Mice via Activating Adenosine Monophosphate-Activated Protein Kinase. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1092-1103.	2.4	25
69	pH-responsive poly(gellan gum-co-acrylamide-co-acrylic acid) hydrogel: Synthesis, and its application for organic dye removal. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 573-582.	3.6	25
70	Physicochemical properties and in vitro digestibility of lotus seed starch-lecithin complexes prepared by dynamic high pressure homogenization. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 196-203.	3.6	25
71	Microwave vacuum drying of lotus seeds: Effect of a single-stage tempering treatment on drying characteristics, moisture distribution, and product quality. <i>Drying Technology</i> , 2017, 35, 1561-1570.	1.7	24
72	Cytotoxic, Antitumor and Immunomodulatory Effects of the Water-Soluble Polysaccharides from Lotus ( <i>Nelumbo nucifera</i> Gaertn.) Seeds. <i>Molecules</i> , 2016, 21, 1465.	1.7	23

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73	Effect of Maternal Administration of Edible Bird's Nest on the Learning and Memory Abilities of Suckling Offspring in Mice. <i>Neural Plasticity</i> , 2018, 2018, 1-13.	1.0	23
74	C-type starches and their derivatives: structure and function. <i>Annals of the New York Academy of Sciences</i> , 2017, 1398, 47-61.	1.8	22
75	Structural characteristics and prebiotic effects of Semen coicis resistant starches (type 3) prepared by different methods. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 671-679.	3.6	22
76	An overview of <i>Monascus</i> fermentation processes for monacolin K production. <i>Open Chemistry</i> , 2020, 18, 10-21.	1.0	22
77	Effect of chlorogenic acid on the structural properties and digestibility of lotus seed starch during microwave gelatinization. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 474-482.	3.6	22
78	Microwave-assisted extraction and anti-oxidation activity of polyphenols from lotus ( <i>Nelumbo</i> ) Tj ETQq0 0 0 rgBT /Qverlock 10 Tf 50 54	1.2	21
79	Structural characterization and in vitro fermentation by rat intestinal microbiota of a polysaccharide from <i>Porphyra haitanensis</i> . <i>Food Research International</i> , 2021, 147, 110546.	2.9	21
80	Hypolipidemic effect of polysaccharides from <i>Fortunella margarita</i> (Lour.) Swingle in hyperlipidemic rats. <i>Food and Chemical Toxicology</i> , 2019, 132, 110663.	1.8	20
81	Effects of freeze-thaw pretreatment on the structural properties and digestibility of lotus seed starch-glycerin monostearin complexes. <i>Food Chemistry</i> , 2021, 350, 129231.	4.2	20
82	Drying Characteristics and Processing Parameters for Microwave-Vacuum Drying of Kiwifruit ( <i>Actinidia deliciosa</i> ) Slices. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2620-2629.	0.9	19
83	Effects of exogenous V-type complexes on the structural properties and digestibility of autoclaved lotus seed starch after retrogradation. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 231-238.	3.6	18
84	Lateral flow test for visual detection of silver(I) based on cytosine-Ag(I)-cytosine interaction in C-rich oligonucleotides. <i>Mikrochimica Acta</i> , 2017, 184, 4243-4250.	2.5	17
85	Molecular mechanism of high-pressure processing for improving the quality of low-salt <i>Eucheuma spinosum</i> chicken breast batters. <i>Poultry Science</i> , 2019, 98, 2670-2678.	1.5	17
86	Effect of Hydrocolloids on the Retrogradation of Lotus Seed Starch Undergoing an Autoclaving-Cooling Treatment. <i>Journal of Food Science</i> , 2019, 84, 466-474.	1.5	17
87	Properties of lotus seed starch-glycerin monostearin V-complexes after long-term retrogradation. <i>Food Chemistry</i> , 2020, 311, 125887.	4.2	17
88	Pectin-microfibrillated cellulose microgel: Effects on survival of lactic acid bacteria in a simulated gastrointestinal tract. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 826-836.	3.6	17
89	Selenium enrichment improves anti-proliferative effect of oolong tea extract on human hepatoma HuH-7 cells. <i>Food and Chemical Toxicology</i> , 2021, 147, 111873.	1.8	17
90	Structural and physicochemical properties of lotus seed starch-chlorogenic acid complexes prepared by microwave irradiation. <i>Journal of Food Science and Technology</i> , 2021, 58, 4157-4166.	1.4	16

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91	Gellan gum/graphene oxide aerogels for methylene blue purification. <i>Carbohydrate Polymers</i> , 2021, 257, 117624.	5.1	16
92	Modified xanthan gum for methyl orange uptake: Kinetic, isotherm, and thermodynamic behaviors. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 2442-2450.	3.6	15
93	Medium Optimization and Fermentation Kinetics for $\hat{\text{I}}^{\text{e}}$ -Carrageenase Production by <i>Thalassospira</i> sp. Fjfst-332. <i>Molecules</i> , 2016, 21, 1479.	1.7	14
94	Preliminary characterization of a novel $\hat{\text{I}}^{\text{e}}$ -agarase from <i>Thalassospira profundimonas</i> . <i>SpringerPlus</i> , 2016, 5, 1086.	1.2	14
95	DHA-enriched phospholipids from large yellow croaker roe regulate lipid metabolic disorders and gut microbiota imbalance in SD rats with a high-fat diet. <i>Food and Function</i> , 2021, 12, 4825-4841.	2.1	14
96	Effect of Lotus Seed Resistant Starch on Lactic Acid Conversion to Butyric Acid Fermented by Rat Fecal Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1525-1535.	2.4	14
97	Effects of ultrasonic pretreatments on thermodynamic properties, water state, color kinetics, and free amino acid composition in microwave vacuum dried lotus seeds. <i>Drying Technology</i> , 2020, 38, 534-544.	1.7	13
98	The impact of various exogenous type starch on the structural properties and dispersion stability of autoclaved lotus seed starch. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 49-57.	3.6	13
99	Synergistic effect of lotus seed resistant starch and short-chain fatty acids on mice fecal microbiota in vitro. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 2272-2281.	3.6	13
100	Folium nelumbinis (Lotus leaf) volatile-rich fraction and its mechanisms of action against melanogenesis in B16 cells. <i>Food Chemistry</i> , 2020, 330, 127030.	4.2	13
101	Rhoifolin from <i>Plumula Nelumbinis</i> exhibits anti-cancer effects in pancreatic cancer via AKT/JNK signaling pathways. <i>Scientific Reports</i> , 2022, 12, 5654.	1.6	13
102	Modified xanthan gum for crystal violet uptake: kinetic, isotherm, and thermodynamic behaviors. <i>Water Science and Technology</i> , 2019, 79, 165-174.	1.2	12
103	Lotus seed skin proanthocyanidin extract exhibits potent antioxidant property via activation of the Nrf2-ARE pathway. <i>Acta Biochimica Et Biophysica Sinica</i> , 2019, 51, 31-40.	0.9	12
104	Enhanced Production of $\hat{\text{I}}^{\text{e}}$ -Carrageenase and $\hat{\text{I}}^{\text{e}}$ -Carrageenan Oligosaccharides through Immobilization of <i>Thalassospira</i> sp. Fjfst-332 with Magnetic $\text{Fe}_3\text{O}_4$ -Chitosan Microspheres. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7934-7943.	2.4	11
105	Structural characterization and in vitro analysis of the prebiotic activity of oligosaccharides from lotus ( <i>Nelumbo nucifera</i> Gaertn.) seeds. <i>Food Chemistry</i> , 2022, 388, 133045.	4.2	11
106	Structural characterization of a novel mannogalactoglucan from <i>Fortunella margarita</i> and its simulated digestion in vitro. <i>Food and Chemical Toxicology</i> , 2019, 133, 110778.	1.8	10
107	Effects of water-soluble oligosaccharides extracted from lotus ( <i>Nelumbo nucifera</i> Gaertn.) seeds on growth ability of <i>Bifidobacterium adolescentis</i> . <i>European Food Research and Technology</i> , 2015, 241, 459-467.	1.6	9
108	Effect of Alkaloids from <i>Nelumbinis Plumula</i> against Insulin Resistance of High-Fat Diet-Induced Nonalcoholic Fatty Liver Disease in Mice. <i>Journal of Diabetes Research</i> , 2016, 2016, 1-7.	1.0	9



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109	Ultrasound-Assisted Rehydration of Dried Sea Cucumber ( <i>Stichopus japonicus</i> ) Kinetics. International Journal of Food Engineering, 2016, 12, 753-761.	0.7	9
110	Separation of Oligosaccharides from Lotus Seeds via Medium-pressure Liquid Chromatography Coupled with ELSD and DAD. Scientific Reports, 2017, 7, 44174.	1.6	9
111	Expression of GPR43 in Brown Adipogenesis Is Enhanced by Rosiglitazone and Controlled by PPAR $\gamma$ /RXR Heterodimerization. PPAR Research, 2018, 2018, 1-8.	1.1	9
112	Phenotypic, fermentation characterization, and resistance mechanism analysis of bacteriophage-resistant mutants of <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> isolated from traditional Chinese dairy products. Journal of Dairy Science, 2018, 101, 1901-1914.	1.4	8
113	Ratiometric Fluorescent Nanoprobe for Highly Sensitive Determination of Mercury Ions. Molecules, 2019, 24, 2278.	1.7	8
114	Inhibition Effect of Triglyceride Accumulation by Large Yellow Croaker Roe DHA-PC in HepG2 Cells. Marine Drugs, 2019, 17, 485.	2.2	8
115	Microwave Drying Characteristics and Kinetics of Lotus ( <i>Nelumbo nucifera</i> Gaertn.) Seeds. International Journal of Food Engineering, 2013, 9, 91-98.	0.7	7
116	Effects of cross-pollination by 'Murcott' tangor on the physicochemical properties, bioactive compounds and antioxidant capacities of 'Qicheng 52' navel orange. Food Chemistry, 2019, 270, 476-480.	4.2	7
117	Antihypertensive effects of <i>Trichiurus lepturus</i> myosin hydrolysate in spontaneously hypertensive rats. Food and Function, 2020, 11, 3645-3656.	2.1	7
118	Evaluation of the chemical qualities and microstructural changes of <i>Lentinula edodes</i> caused by airborne ultrasonic treatment combined with microwave vacuum drying. Journal of Food Science, 2021, 86, 667-676.	1.5	7
119	A Rapid and Sensitive Fluorescent Microsphere-Based Lateral Flow Immunoassay for Determination of Aflatoxin B1 in Distillers' Grains. Foods, 2021, 10, 2109.	1.9	7
120	Lotus seed resistant starch ameliorates high-fat diet induced hyperlipidemia by fatty acid degradation and glycerolipid metabolism pathways in mouse liver. International Journal of Biological Macromolecules, 2022, 215, 79-91.	3.6	7
121	Drying Characteristics and Kinetics of <i>Anoectochilus roxburghii</i> by Microwave Vacuum Drying. Journal of Food Processing and Preservation, 2014, 38, 2223-2231.	0.9	6
122	Functional group changes and chemical bond-dependent dielectric properties of lotus seed flour with microwave vacuum drying. Journal of Food Science, 2020, 85, 4241-4248.	1.5	6
123	Preparation of $\alpha$ -cyclon-Imprinting-Difunctional Magnetic Fluorescent Nanohybrid and Its Application to Detect Cadmium Ions. Sensors, 2020, 20, 995.	2.1	6
124	MCT/LCT Mixed Oil Phase Enhances the Rheological Property and Freeze-Thawing Stability of Emulsion. Foods, 2022, 11, 712.	1.9	6
125	Structural characteristics, physicochemical properties and prebiotic potential of modified dietary fibre from the basal part of bamboo shoot. International Journal of Food Science and Technology, 2021, 56, 618-628.	1.3	5
126	Process effectiveness assessment by modeling the kinetics of lotus seed drying combining airborne ultrasound and microwave vacuum. Journal of Food Process Engineering, 2021, 44, e13795.	1.5	5



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127	Insights into the formation and digestive properties of lotus seed starch-glycerin monostearate complexes formed by freeze-thaw pretreatment and microfluidization. <i>International Journal of Biological Macromolecules</i> , 2022, 204, 215-223.	3.6	5
128	Introduction to the 1st International Symposium on Phytochemicals in Medicine and Food (ISPMF 2015). <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2439-2441.	2.4	4
129	Proteomic analysis of body wall and coelomic fluid in <i>Sipunculus nudus</i> . <i>Fish and Shellfish Immunology</i> , 2021, 111, 16-24.	1.6	4
130	Formation of Shelf-Stable Pickering High Internal Phase Emulsion Stabilized by <i>Sipunculus nudus</i> Water-Soluble Proteins (WSPs). <i>Frontiers in Nutrition</i> , 2021, 8, 770218.	1.6	4
131	Investigation of the Structural, Thermal, and Physicochemical Properties of Nanocelluloses Extracted From Bamboo Shoot Processing Byproducts. <i>Frontiers in Chemistry</i> , 0, 10, .	1.8	4
132	Effects of Microwave Vacuum Drying on Macroscopic Properties and Microstructure of Lotus ( <i>Nelumbo nucifera</i> Gaertn.) Seeds. <i>International Journal of Food Engineering</i> , 2018, 14, .	0.7	3
133	The Effect of Vacuum Deep Frying Technology and <i>Raphanus sativus</i> on the Quality of Surimi Cubes. <i>Foods</i> , 2021, 10, 2544.	1.9	3
134	Edible bird's nest inhibits the inflammation and regulates the immunological balance of lung injury mice by SO <sub>2</sub> . <i>Food Frontiers</i> , 0, , .	3.7	2
135	<i>Food Frontiers</i> : An academically sponsored new journal. <i>Food Frontiers</i> , 2020, 1, 3-5.	3.7	1
136	Impacts of Whey Protein on Digestion of Lotus Seed Starch Subjected to a Dynamic In Vitro Gastric Digestion. <i>Food Biophysics</i> , 2021, 16, 451-459.	1.4	1
137	Difference in the adhesion of <i>Bifidobacterium breve</i> to lotus seed resistant starch is attributable to its structural performance conferred by the preparation method. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 309-316.	3.6	1