Baodong Zheng

List of Publications by Year
in descending order

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	Effect of Lotus Seed Resistant Starch on Lactic Acid Conversion to Butyric Acid Fermented by Rat Fecal Microbiota. Journal of Agricultural and Food Chemistry, 2022, 70, 1525-1535.	2.4	14
2	Difference in the adhesion of Bifidobacterium breve to lotus seed resistant starch is attributable to its structural performance conferred by the preparation method. International Journal of Biological Macromolecules, 2022, 195, 309-316.	3.6	1
3	Insights into the formation and digestive properties of lotus seed starchâ€“glycerin monostearate complexes formed by freezeâ€“thaw pretreatment and microfluidization. International Journal of Biological Macromolecules, 2022, 204, 215-223.	3.6	5
4	MCT/LCT Mixed Oil Phase Enhances the Rheological Property and Freeze-Thawing Stability of Emulsion. Foods, 2022, 11, 712.	1.9	6
5	Rhoifolin from Plumula Nelumbinis exhibits anti-cancer effects in pancreatic cancer via AKT/JNK signaling pathways. Scientific Reports, 2022, 12, 5654.	1.6	13
6	Structural characterization and in vitro analysis of the prebiotic activity of oligosaccharides from lotus (Nelumbo nucifera Gaertn.) seeds. Food Chemistry, 2022, 388, 133045.	4.2	11
7	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
8	Structural and physicochemical properties of lotus seed starch-chlorogenic acid complexes prepared by microwave irradiation. Journal of Food Science and Technology, 2021, 58, 4157-4166.	1.4	16
9	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
10	Selenium enrichment improves anti-proliferative effect of oolong tea extract on human hepatoma HuH-7Âcells. Food and Chemical Toxicology, 2021, 147, 111873.	1.8	17
11	DHA-enriched phospholipids from large yellow croaker roe regulate lipid metabolic disorders and gut microbiota imbalance in SD rats with a high-fat diet. Food and Function, 2021, 12, 4825-4841.	2.1	14
12	Evaluation of the chemical qualities and microstructural changes of Lentinula edodes caused by airborne ultrasonic treatment combined with microwave vacuum drying. Journal of Food Science, 2021, 86, 667-676.	1.5	7
13	Gellan gum/graphene oxide aerogels for methylene blue purification. Carbohydrate Polymers, 2021, 257, 117624.	5.1	16
14	Effects of freeze-thaw treatment and pullulanase debranching on the structural properties and digestibility of lotus seed starch-glycerin monostearin complexes. International Journal of Biological Macromolecules, 2021, 177, 447-454.	3.6	27
15	Proteomic analysis of body wall and coelomic fluid in Sipunculus nudus. Fish and Shellfish Immunology, 2021, 111, 16-24.	1.6	4
16	Structural characteristics and emulsifying properties of myofibrillar protein-dextran conjugates induced by ultrasound Maillard reaction. Ultrasonics Sonochemistry, 2021, 72, 105458.	3.8	70
17	The impact of various exogenous type starch on the structural properties and dispersion stability of autoclaved lotus seed starch. International Journal of Biological Macromolecules, 2021, 175, 49-57.	3.6	13
18	Polysaccharides isolated from Laminaria japonica attenuates gestational diabetes mellitus by regulating the gut microbiota in mice. Food Frontiers, 2021, 2, 208-217.	3.7	34

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19	Impacts of Whey Protein on Digestion of Lotus Seed Starch Subjected to a Dynamic In Vitro Gastric Digestion. Food Biophysics, 2021, 16, 451-459.	1.4	1
20	Effects of freezeâ€“thaw pretreatment on the structural properties and digestibility of lotus seed starchâ€“glycerin monostearin complexes. Food Chemistry, 2021, 350, 129231.	4.2	20
21	Process effectiveness assessment by modeling the kinetics of lotus seed drying combining airâ€borne ultrasound and microwave vacuum. Journal of Food Process Engineering, 2021, 44, e13795.	1.5	5
22	Synergistic effect of lotus seed resistant starch and short-chain fatty acids on mice fecal microbiota in vitro. International Journal of Biological Macromolecules, 2021, 183, 2272-2281.	3.6	13
23	Structural characterization and in vitro fermentation by rat intestinal microbiota of a polysaccharide from Porphyra haitanensis. Food Research International, 2021, 147, 110546.	2.9	21
24	A comprehensive review of the factors influencing the formation of retrograded starch. International Journal of Biological Macromolecules, 2021, 186, 163-173.	3.6	89
25	A Rapid and Sensitive Fluorescent Microsphere-Based Lateral Flow Immunoassay for Determination of Aflatoxin B1 in Distillersâ€™ Grains. Foods, 2021, 10, 2109.	1.9	7
26	Insights into the multi-scale structural properties and digestibility of lotus seed starch-chlorogenic acid complexes prepared by microwave irradiation. Food Chemistry, 2021, 361, 130171.	4.2	35
27	Effect of chlorogenic acid on the structural properties and digestibility of lotus seed starch during microwave gelatinization. International Journal of Biological Macromolecules, 2021, 191, 474-482.	3.6	22
28	The Effect of Vacuum Deep Frying Technology and Raphanus sativus on the Quality of Surimi Cubes. Foods, 2021, 10, 2544.	1.9	3
29	Formation of Shelf-Stable Pickering High Internal Phase Emulsion Stabilized by Sipunculus nudus Water-Soluble Proteins (WSPs). Frontiers in Nutrition, 2021, 8, 770218.	1.6	4
30	Effects of ultrasonic pretreatments on thermodynamic properties, water state, color kinetics, and free amino acid composition in microwave vacuum dried lotus seeds. Drying Technology, 2020, 38, 534-544.	1.7	13
31	Properties of lotus seed starch-glycerin monostearin V-complexes after long-term retrogradation. Food Chemistry, 2020, 311, 125887.	4.2	17
32	Effects of microwave-vacuum pre-treatment with different power levels on the structural and emulsifying properties of lotus seed protein isolates. Food Chemistry, 2020, 311, 125932.	4.2	40
33	Structural and physicochemical properties of ginger (Rhizoma curcumae longae) starch and resistant starch: A comparative study. International Journal of Biological Macromolecules, 2020, 144, 67-75.	3.6	29
34	Effects of exogenous V-type complexes on the structural properties and digestibility of autoclaved lotus seed starch after retrogradation. International Journal of Biological Macromolecules, 2020, 165, 231-238.	3.6	18
35	Functional group changes and chemical bondâ€dependent dielectric properties of lotus seed flour with microwave vacuum drying. Journal of Food Science, 2020, 85, 4241-4248.	1.5	6
36	Modified xanthan gum for methyl orange uptake: Kinetic, isotherm, and thermodynamic behaviors. International Journal of Biological Macromolecules, 2020, 165, 2442-2450.	3.6	15

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37	Structural and physicochemical properties of lotus seed starch nanoparticles prepared using ultrasonic-assisted enzymatic hydrolysis. Ultrasonics Sonochemistry, 2020, 68, 105199.	3.8	30
38	Pectin-microfibrillated cellulose microgel: Effects on survival of lactic acid bacteria in a simulated gastrointestinal tract. International Journal of Biological Macromolecules, 2020, 158, 826-836.	3.6	17
39	Effects of pullulanase pretreatment on the structural properties and digestibility of lotus seed starch-glycerin monostearin complexes. Carbohydrate Polymers, 2020, 240, 116324.	5.1	32
40	An overview of Monascus fermentation processes for monacolin K production. Open Chemistry, 2020, 18, 10-21.	1.0	22
41	pH-responsive poly(gellan gum-co-acrylamide-co-acrylic acid) hydrogel: Synthesis, and its application for organic dye removal. International Journal of Biological Macromolecules, 2020, 153, 573-582.	3.6	25
42	Insight into the formation mechanism of lotus seed starch-lecithin complexes by dynamic high-pressure homogenization. Food Chemistry, 2020, 315, 126245.	4.2	35
43	Preparation of â€œIon-Imprintingâ€•Difunctional Magnetic Fluorescent Nanohybrid and Its Application to Detect Cadmium Ions. Sensors, 2020, 20, 995.	2.1	6
44	Effects of oligosaccharides on particle structure, pasting and thermal properties of wheat starch granules under different freezing temperatures. Food Chemistry, 2020, 315, 126209.	4.2	50
45	Water migration depicts the effect of hydrocolloids on the structural and textural properties of lotus seed starch. Food Chemistry, 2020, 315, 126240.	4.2	42
46	Impact of combined ultrasound-microwave treatment on structural and functional properties of golden threadfin bream (Nemipterus virgatus) myofibrillar proteins and hydrolysates. Ultrasonics Sonochemistry, 2020, 65, 105063.	3.8	78
47	Food Frontiers: An academically sponsored new journal. Food Frontiers, 2020, 1, 3-5.	3.7	1
48	Structural and physicochemical properties of lotus seed starch nanoparticles. International Journal of Biological Macromolecules, 2020, 157, 240-246.	3.6	36
49	Physicochemical properties and in vitro digestibility of lotus seed starch-lecithin complexes prepared by dynamic high pressure homogenization. International Journal of Biological Macromolecules, 2020, 156, 196-203.	3.6	25
50	Antihypertensive effects of Trichiurus lepturus myosin hydrolysate in spontaneously hypertensive rats. Food and Function, 2020, 11, 3645-3656.	2.1	7
51	Folium nelumbinis (Lotus leaf) volatile-rich fraction and its mechanisms of action against melanogenesis in B16 cells. Food Chemistry, 2020, 330, 127030.	4.2	13
52	Effect of two-step microwave heating on the gelation properties of golden threadfin bream (Nemipterus virgatus) myosin. Food Chemistry, 2020, 328, 127104.	4.2	35
53	The synthesis and characterization of a xanthan gum-acrylamide-trimethylolpropane triglycidyl ether hydrogel. Food Chemistry, 2019, 272, 574-579.	4.2	39
54	Effect of guar gum on the physicochemical properties and in vitro digestibility of lotus seed starch. Food Chemistry, 2019, 272, 286-291.	4.2	74

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55	Effects of cross-pollination by â€˜Murcottâ€™ tangor on the physicochemical properties, bioactive compounds and antioxidant capacities of â€˜Qicheng 52â€™ navel orange. Food Chemistry, 2019, 270, 476-480.	4.2	7
56	Effect of chitosan on the digestibility and molecular structural properties of lotus seed starch. Food and Chemical Toxicology, 2019, 133, 110731.	1.8	32
57	Hypolipidemic effect of polysaccharides from Fortunella margarita (Lour.) Swingle in hyperlipidemic rats. Food and Chemical Toxicology, 2019, 132, 110663.	1.8	20
58	Ratiometric Fluorescent Nanoprobe for Highly Sensitive Determination of Mercury Ions. Molecules, 2019, 24, 2278.	1.7	8
59	Microbial dynamics and flavor formation during the traditional brewing of Monascus vinegar. Food Research International, 2019, 125, 108531.	2.9	59
60	Inhibition Effect of Triglyceride Accumulation by Large Yellow Croaker Roe DHA-PC in HepG2 Cells. Marine Drugs, 2019, 17, 485.	2.2	8
61	Structural characterization of a novel mannogalactoglucan from Fortunella margarita and its simulated digestion in vitro. Food and Chemical Toxicology, 2019, 133, 110778.	1.8	10
62	Recent trends and applications of cellulose nanocrystals in food industry. Trends in Food Science and Technology, 2019, 93, 136-144.	7.8	166
63	Lotus seed oligosaccharides at various dosages with prebiotic activity regulate gut microbiota and relieve constipation in mice. Food and Chemical Toxicology, 2019, 134, 110838.	1.8	36
64	Modified xanthan gum for crystal violet uptake: kinetic, isotherm, and thermodynamic behaviors. Water Science and Technology, 2019, 79, 165-174.	1.2	12
65	pH-responsive poly (xanthan gum-g-acrylamide-g-acrylic acid) hydrogel: Preparation, characterization, and application. Carbohydrate Polymers, 2019, 210, 38-46.	5.1	36
66	Molecular mechanism of high-pressure processing for improving the quality of low-salt Eucheuma spinosum chicken breast batters. Poultry Science, 2019, 98, 2670-2678.	1.5	17
67	Insight into the characterization and digestion of lotus seed starch-tea polyphenol complexes prepared under high hydrostatic pressure. Food Chemistry, 2019, 297, 124992.	4.2	56
68	An insight into the retrogradation behaviors and molecular structures of lotus seed starch-hydrocolloid blends. Food Chemistry, 2019, 295, 548-555.	4.2	36
69	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. Ultrasonics Sonochemistry, 2019, 55, 135-148.	3.8	61
70	Effects of high pressure processing on gelation properties and molecular forces of myosin containing deacetylated konjac glucomannan. Food Chemistry, 2019, 291, 117-125.	4.2	70
71	Hypoglycemic effect of dietary fibers from bamboo shoot shell: An in vitro and in vivo study. Food and Chemical Toxicology, 2019, 127, 120-126.	1.8	53
72	Insight into the formation, structure and digestibility of lotus seed amylose-fatty acid complexes prepared by high hydrostatic pressure. Food and Chemical Toxicology, 2019, 128, 81-88.	1.8	48

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73	Sonchus oleraceus Linn protects against LPS-induced sepsis and inhibits inflammatory responses in RAW264.7 cells. Journal of Ethnopharmacology, 2019, 236, 63-69.	2.0	28
74	Effect of Hydrocolloids on the Retrogradation of Lotus Seed Starch Undergoing an Autoclavingâ€“Cooling Treatment. Journal of Food Science, 2019, 84, 466-474.	1.5	17
75	Physicochemical Properties and Digestion of Lotus Seed Starch under High-Pressure Homogenization. Nutrients, 2019, 11, 371.	1.7	25
76	Moisture distribution model describes the effect of water content on the structural properties of lotus seed resistant starch. Food Chemistry, 2019, 286, 449-458.	4.2	43
77	Lotus seed skin proanthocyanidin extract exhibits potent antioxidant property via activation of the Nrf2â€“ARE pathway. Acta Biochimica Et Biophysica Sinica, 2019, 51, 31-40.	0.9	12
78	Polysaccharide fractions from Fortunella margarita affect proliferation of Bifidobacterium adolescentis ATCC 15703 and undergo structural changes following fermentation. International Journal of Biological Macromolecules, 2019, 123, 1070-1078.	3.6	35
79	n-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. Journal of Agricultural and Food Chemistry, 2019, 67, 1092-1103.	2.4	25
80	Physicochemical properties and digestion of the lotus seed starch-green tea polyphenol complex under ultrasound-microwave synergistic interaction. Ultrasonics Sonochemistry, 2019, 52, 50-61.	3.8	91
81	Pretreatment of wheat straw leads to structural changes and improved enzymatic hydrolysis. Scientific Reports, 2018, 8, 1321.	1.6	115
82	Phenotypic, fermentation characterization, and resistance mechanism analysis of bacteriophage-resistant mutants of Lactobacillus delbrueckii ssp. bulgaricus isolated from traditional Chinese dairy products. Journal of Dairy Science, 2018, 101, 1901-1914.	1.4	8
83	Slowly digestible properties of lotus seed starch-glycerine monostearin complexes formed by high pressure homogenization. Food Chemistry, 2018, 252, 115-125.	4.2	45
84	Structural properties and prebiotic activities of fractionated lotus seed resistant starches. Food Chemistry, 2018, 251, 33-40.	4.2	60
85	Short-chain fatty acids in control of energy metabolism. Critical Reviews in Food Science and Nutrition, 2018, 58, 1243-1249.	5.4	275
86	Purification and Characterisation of Îº-Carrageenan Oligosaccharides Prepared by Îº-Carrageenase from Thalassospira sp. Fjfst-332. Carbohydrate Polymers, 2018, 180, 314-327.	5.1	25
87	Paste structure and rheological properties of lotus seed starchâ€“glycerin monostearate complexes formed by high-pressure homogenization. Food Research International, 2018, 103, 380-389.	2.9	45
88	Chemical composition and nutritional function of olive (Olea europaea L.): a review. Phytochemistry Reviews, 2018, 17, 1091-1110.	3.1	55
89	Modification of insoluble dietary fibers from bamboo shoot shell: Structural characterization and functional properties. International Journal of Biological Macromolecules, 2018, 120, 1461-1467.	3.6	104
90	Photodynamic inactivation of Burkholderia cepacia by curcumin in combination with EDTA. Food Research International, 2018, 111, 265-271.	2.9	52

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91	Understanding the crystal structure of lotus seed amyloseâ€“long-chain fatty acid complexes prepared by high hydrostatic pressure. Food Research International, 2018, 111, 334-341.	2.9	42
92	Effect of fractionated lotus seed resistant starch on proliferation of Bifidobacterium longum and Lactobacillus delbrueckii subsp. bulgaricus and its structural changes following fermentation. Food Chemistry, 2018, 268, 134-142.	4.2	34
93	Genome-wide transcriptional changes in type 2 diabetic mice supplemented with lotus seed resistant starch. Food Chemistry, 2018, 264, 427-434.	4.2	29
94	Effect of Maternal Administration of Edible Birdâ€™s Nest on the Learning and Memory Abilities of Suckling Offspring in Mice. Neural Plasticity, 2018, 2018, 1-13.	1.0	23
95	Expression of GPR43 in Brown Adipogenesis Is Enhanced by Rosiglitazone and Controlled by PPARÎ³/RXR Heterodimerization. PPAR Research, 2018, 2018, 1-8.	1.1	9
96	Structural and thermal properties of amyloseâ€“fatty acid complexes prepared via high hydrostatic pressure. Food Chemistry, 2018, 264, 172-179.	4.2	36
97	Effects of Microwave Vacuum Drying on Macroscopic Properties and Microstructure of Lotus (Nelumbo nucifera Gaertn.) Seeds. International Journal of Food Engineering, 2018, 14, .	0.7	3
98	Mathematical modeling and influence of ultrasonic pretreatment on microwave vacuum drying kinetics of lotus (Nelumbo nuciferaGaertn.) seeds. Drying Technology, 2017, 35, 553-563.	1.7	35
99	Properties of lotus seed starchâ€“glycerin monostearin complexes formed by high pressure homogenization. Food Chemistry, 2017, 226, 119-127.	4.2	71
100	Hydration properties and binding capacities of dietary fibers from bamboo shoot shell and its hypolipidemic effects in mice. Food and Chemical Toxicology, 2017, 109, 1003-1009.	1.8	129
101	Separation of Oligosaccharides from Lotus Seeds via Medium-pressure Liquid Chromatography Coupled with ELSD and DAD. Scientific Reports, 2017, 7, 44174.	1.6	9
102	Influence of microwave vacuum drying on glass transition temperature, gelatinization temperature, physical and chemical qualities of lotus seeds. Food Chemistry, 2017, 228, 167-176.	4.2	42
103	Câ€type starches and their derivatives: structure and function. Annals of the New York Academy of Sciences, 2017, 1398, 47-61.	1.8	22
104	Optimization of ultrasonic-microwave assisted extraction of oligosaccharides from lotus (Nelumbo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.5	48
105	Microwave vacuum drying of lotus seeds: Effect of a single-stage tempering treatment on drying characteristics, moisture distribution, and product quality. Drying Technology, 2017, 35, 1561-1570.	1.7	24
106	Lotus Seed Resistant Starch Regulates Gut Microbiota and Increases Short-Chain Fatty Acids Production and Mineral Absorption in Mice. Journal of Agricultural and Food Chemistry, 2017, 65, 9217-9225.	2.4	117
107	Lateral flow test for visual detection of silver(I) based on cytosine-Ag(I)-cytosine interaction in C-rich oligonucleotides. Mikrochimica Acta, 2017, 184, 4243-4250.	2.5	17
108	Structural characteristics and prebiotic effects of Semen coicis resistant starches (type 3) prepared by different methods. International Journal of Biological Macromolecules, 2017, 105, 671-679.	3.6	22

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109	Enhanced Production of Î²-Carrageenase and Î²-Carrageenan Oligosaccharides through Immobilization of Thalassospira sp. Fjfst-332 with Magnetic Fe₃O₄-Chitosan Microspheres. Journal of Agricultural and Food Chemistry, 2017, 65, 7934-7943.	2.4	11
110	Purification and Characterization of Antioxidant Peptides of Pseudosciaena crocea Protein Hydrolysates. Molecules, 2017, 22, 57.	1.7	25
111	In Vitro Antioxidant Activity and In Vivo Anti-Fatigue Effect of Sea Horse (Hippocampus) Peptides. Molecules, 2017, 22, 482.	1.7	43
112	A Review on Konjac Glucomannan Gels: Microstructure and Application. International Journal of Molecular Sciences, 2017, 18, 2250.	1.8	104
113	Characterization and Prebiotic Effect of the Resistant Starch from Purple Sweet Potato. Molecules, 2016, 21, 932.	1.7	45
114	Effect of Alkaloids from Nelumbinis Plumula against Insulin Resistance of High-Fat Diet-Induced Nonalcoholic Fatty Liver Disease in Mice. Journal of Diabetes Research, 2016, 2016, 1-7.	1.0	9
115	Cytotoxic, Antitumor and Immunomodulatory Effects of the Water-Soluble Polysaccharides from Lotus (Nelumbo nucifera Gaertn.) Seeds. Molecules, 2016, 21, 1465.	1.7	23
116	Medium Optimization and Fermentation Kinetics for Î²-Carrageenase Production by Thalassospira sp. Fjfst-332. Molecules, 2016, 21, 1479.	1.7	14
117	Preliminary characterization of a novel Î²-agarase from Thalassospira profundimonas. SpringerPlus, 2016, 5, 1086.	1.2	14
118	Oenological characteristics, amino acids and volatile profiles of Hongqu rice wines during pottery storage: Effects of high hydrostatic pressure processing. Food Chemistry, 2016, 203, 456-464.	4.2	39
119	Structural characterization of a novel neutral polysaccharide from Lentinus giganteus and its antitumor activity through inducing apoptosis. Carbohydrate Polymers, 2016, 154, 231-240.	5.1	95
120	Ultrasound-Assisted Rehydration of Dried Sea Cucumber (Stichopus japonicus) â€“ Kinetics. International Journal of Food Engineering, 2016, 12, 753-761.	0.7	9
121	Effects of different drying methods on the product quality and volatile compounds of whole shiitake mushrooms. Food Chemistry, 2016, 197, 714-722.	4.2	275
122	Introduction to the 1st International Symposium on Phytochemicals in Medicine and Food (ISPMF 2015). Journal of Agricultural and Food Chemistry, 2016, 64, 2439-2441.	2.4	4
123	Characterization and hypoglycemic activity of a Î²-pyran polysaccharides from bamboo shoot (Leleba) Tj ETQq1 1 0.784314 rgBT /Ov	5.1	83
124	Drying Characteristics and Processing Parameters for Microwave-Vacuum Drying of Kiwifruit (A ctinidia deliciosa) Slices. Journal of Food Processing and Preservation, 2015, 39, 2620-2629.	0.9	19
125	Extraction optimization, structure and antioxidant activities of Fortunella margarita Swingle polysaccharides. International Journal of Biological Macromolecules, 2015, 74, 232-242.	3.6	28
126	Structural characteristics and physicochemical properties of lotus seed resistant starch prepared by different methods. Food Chemistry, 2015, 186, 213-222.	4.2	120

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127	Structural and physicochemical properties of lotus seed starch treated with ultra-high pressure. Food Chemistry, 2015, 186, 223-230.	4.2	141
128	Effects of water-soluble oligosaccharides extracted from lotus (Nelumbo nucifera Gaertn.) seeds on growth ability of Bifidobacterium adolescentis. European Food Research and Technology, 2015, 241, 459-467.	1.6	9
129	Nutritional composition, physiological functions and processing of lotus (Nelumbo nucifera Gaertn.) seeds: a review. Phytochemistry Reviews, 2015, 14, 321-334.	3.1	87
130	Carbon nanotube-based lateral flow biosensor for sensitive and rapid detection of DNA sequence. Biosensors and Bioelectronics, 2015, 64, 367-372.	5.3	120
131	Drying Characteristics and Kinetics of Anoectochilus roxburghii by Microwave Vacuum Drying. Journal of Food Processing and Preservation, 2014, 38, 2223-2231.	0.9	6
132	Structural characteristics and crystalline properties of lotus seed resistant starch and its prebiotic effects. Food Chemistry, 2014, 155, 311-318.	4.2	145
133	The in vitro effects of retrograded starch (resistant starch type 3) from lotus seed starch on the proliferation of Bifidobacterium adolescentis. Food and Function, 2013, 4, 1609.	2.1	66
134	Microwave Drying Characteristics and Kinetics of Lotus (Nelumbo nucifera Gaertn.) Seeds. International Journal of Food Engineering, 2013, 9, 91-98.	0.7	7
135	Microwave-assisted extraction and anti-oxidation activity of polyphenols from lotus (Nelumbo) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.2	21
136	Edible bird's nest inhibits the inflammation and regulates the immunological balance of lung injury mice by SO ₂. Food Frontiers, 0, , .	3.7	2
137	Investigation of the Structural, Thermal, and Physicochemical Properties of Nanocelluloses Extracted From Bamboo Shoot Processing Byproducts. Frontiers in Chemistry, 0, 10, .	1.8	4