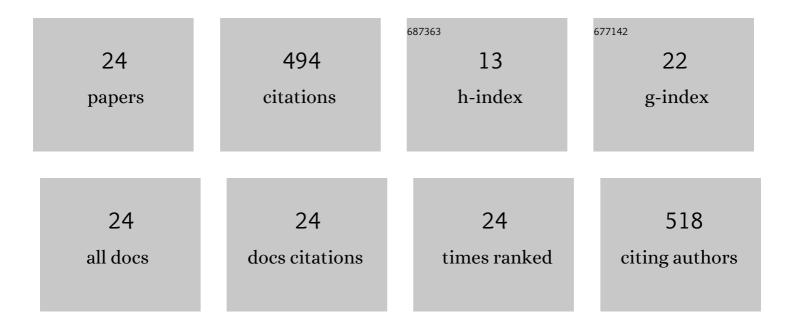
## **Tuoping Li**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2009798/publications.pdf Version: 2024-02-01



THORNCLI

#	Article	lF	CITATIONS
1	Effects of haw pectic oligosaccharide on lipid metabolism and oxidative stress in experimental hyperlipidemia mice induced by high-fat diet. Food Chemistry, 2010, 121, 1010-1013.	8.2	78
2	Antioxidant activity of penta-oligogalacturonide, isolated from haw pectin, suppresses triglyceride synthesis in mice fed with a high-fat diet. Food Chemistry, 2014, 145, 335-341.	8.2	59
3	Pectin pentasaccharide from hawthorn (Crataegus pinnatifida Bunge. Var. major) ameliorates disorders of cholesterol metabolism in high-fat diet fed mice. Food Research International, 2013, 54, 262-268.	6.2	40
4	Preparation and characterization of highly lipophilic modified potato starch by ultrasound and freeze-thaw treatments. Ultrasonics Sonochemistry, 2020, 64, 105054.	8.2	37
5	Effects of Î <sup>3</sup> -polyglutamic acid on the physicochemical properties and microstructure of grass carp (Ctenopharyngodon idellus) surimi during frozen storage. LWT - Food Science and Technology, 2020, 134, 109960.	5.2	34
6	Biological properties and potential application of hawthorn and its major functional components: A review. Journal of Functional Foods, 2022, 90, 104988.	3.4	26
7	Characterization of raffinose synthase from rice (Oryza sativa L. var. Nipponbare). Biotechnology Letters, 2007, 29, 635-640.	2.2	25
8	Haw pectin pentaglaracturonide inhibits fatty acid synthesis and improves insulin sensitivity in high-fat-fed mice. Journal of Functional Foods, 2017, 34, 440-446.	3.4	23
9	Antibacterial Action of Haw Pectic Oligosaccharides. International Journal of Food Properties, 2013, 16, 706-712.	3.0	22
10	Pectin oligosaccharide from hawthorn fruit ameliorates hepatic inflammation via NF-κB inactivation in high-fat diet fed mice. Journal of Functional Foods, 2019, 57, 345-350.	3.4	21
11	Physicochemical properties and partial structural features of haw pectin. European Food Research and Technology, 2008, 227, 1035-1041.	3.3	19
12	Fractionation and structural characterization of haw pectin oligosaccharides. European Food Research and Technology, 2011, 233, 731-734.	3.3	18
13	Changes in anthocyanins and volatile components of purple sweet potato fermented alcoholic beverage during aging. Food Research International, 2017, 100, 235-240.	6.2	15
14	Preparation and properties of water-in-oil shiitake mushroom polysaccharide nanoemulsion. International Journal of Biological Macromolecules, 2019, 140, 343-349.	7.5	14
15	Preparation and coating application of Î <sup>3</sup> -polyglutamic acid hydrogel to improve storage life and quality of shiitake mushrooms. Food Control, 2021, 130, 108404.	5.5	12
16	Expression and Characterization of Recombinant Sucrose Phosphorylase. Protein Journal, 2018, 37, 93-100.	1.6	11
17	Anti-fat deposition and antioxidant effects of haw pectic oligosaccharide in the liver of high-fat-fed mice. CYTA - Journal of Food, 2014, 12, 27-31.	1.9	9
18	Pectic Oligogalacturonide Facilitates the Synthesis and Activation of Adiponectin to Improve Hepatic Lipid Oxidation. Molecular Nutrition and Food Research, 2021, 65, e2100167.	3.3	8

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#	Article	IF	CITATIONS
19	A universal mini-vector and an annealing of PCR products (APP)-based cloning strategy for convenient molecular biological manipulations. Biochemical and Biophysical Research Communications, 2018, 497, 978-982.	2.1	7
20	Optimization of pH conditions to improve the spore production of Clostridium butyricum NN-2 during fermentation process. Archives of Microbiology, 2020, 202, 1251-1256.	2.2	4
21	In vitro and in vivo antioxidant activities of soy protein isolate fermented with Bacillus subtilis natto. Journal of Food Science and Technology, 2021, 58, 3199-3204.	2.8	4
22	Pectin oligosaccharides improved lipid metabolism in white adipose tissue of high-fat diet fed mice. Food Science and Biotechnology, 2022, 31, 1197-1205.	2.6	4
23	Optimization of production conditions of rice α-galactosidase II displayed on yeast cell surface. Protein Expression and Purification, 2020, 171, 105611.	1.3	2
24	Preparation, characterisation and <i>inÂvitro</i> digestibility of potato starchâ€fatty acid complexes. International Journal of Food Science and Technology, 2023, 58, 4872-4880.	2.7	2