

# Tuoping Li

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

494  
citations

687363

13  
h-index

677142

22  
g-index

24  
all docs

24  
docs citations

24  
times ranked

518  
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation, characterisation and <i>in vitro</i> digestibility of potato starch-fatty acid complexes. <i>International Journal of Food Science and Technology</i> , 2023, 58, 4872-4880.	2.7	2
2	Biological properties and potential application of hawthorn and its major functional components: A review. <i>Journal of Functional Foods</i> , 2022, 90, 104988.	3.4	26
3	Pectin oligosaccharides improved lipid metabolism in white adipose tissue of high-fat diet fed mice. <i>Food Science and Biotechnology</i> , 2022, 31, 1197-1205.	2.6	4
4	In vitro and in vivo antioxidant activities of soy protein isolate fermented with <i>Bacillus subtilis</i> natto. <i>Journal of Food Science and Technology</i> , 2021, 58, 3199-3204.	2.8	4
5	Pectic Oligogalacturonide Facilitates the Synthesis and Activation of Adiponectin to Improve Hepatic Lipid Oxidation. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2100167.	3.3	8
6	Preparation and coating application of $\beta$ -polyglutamic acid hydrogel to improve storage life and quality of shiitake mushrooms. <i>Food Control</i> , 2021, 130, 108404.	5.5	12
7	Effects of $\beta$ -polyglutamic acid on the physicochemical properties and microstructure of grass carp ( <i>Ctenopharyngodon idellus</i> ) surimi during frozen storage. <i>LWT - Food Science and Technology</i> , 2020, 134, 109960.	5.2	34
8	Preparation and characterization of highly lipophilic modified potato starch by ultrasound and freeze-thaw treatments. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105054.	8.2	37
9	Optimization of production conditions of rice $\beta$ -galactosidase II displayed on yeast cell surface. <i>Protein Expression and Purification</i> , 2020, 171, 105611.	1.3	2
10	Optimization of pH conditions to improve the spore production of <i>Clostridium butyricum</i> NN-2 during fermentation process. <i>Archives of Microbiology</i> , 2020, 202, 1251-1256.	2.2	4
11	Preparation and properties of water-in-oil shiitake mushroom polysaccharide nanoemulsion. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 343-349.	7.5	14
12	Pectin oligosaccharide from hawthorn fruit ameliorates hepatic inflammation via NF- $\kappa$ B inactivation in high-fat diet fed mice. <i>Journal of Functional Foods</i> , 2019, 57, 345-350.	3.4	21
13	Expression and Characterization of Recombinant Sucrose Phosphorylase. <i>Protein Journal</i> , 2018, 37, 93-100.	1.6	11
14	A universal mini-vector and an annealing of PCR products (APP)-based cloning strategy for convenient molecular biological manipulations. <i>Biochemical and Biophysical Research Communications</i> , 2018, 497, 978-982.	2.1	7
15	Haw pectin pentagalacturonide inhibits fatty acid synthesis and improves insulin sensitivity in high-fat-fed mice. <i>Journal of Functional Foods</i> , 2017, 34, 440-446.	3.4	23
16	Changes in anthocyanins and volatile components of purple sweet potato fermented alcoholic beverage during aging. <i>Food Research International</i> , 2017, 100, 235-240.	6.2	15
17	Antioxidant activity of penta-oligogalacturonide, isolated from haw pectin, suppresses triglyceride synthesis in mice fed with a high-fat diet. <i>Food Chemistry</i> , 2014, 145, 335-341.	8.2	59
18	Anti-fat deposition and antioxidant effects of haw pectic oligosaccharide in the liver of high-fat-fed mice. <i>CYTA - Journal of Food</i> , 2014, 12, 27-31.	1.9	9

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19	Pectin pentasaccharide from hawthorn ( <i>Crataegus pinnatifida</i> Bunge. Var. major) ameliorates disorders of cholesterol metabolism in high-fat diet fed mice. <i>Food Research International</i> , 2013, 54, 262-268.	6.2	40
20	Antibacterial Action of Haw Pectic Oligosaccharides. <i>International Journal of Food Properties</i> , 2013, 16, 706-712.	3.0	22
21	Fractionation and structural characterization of haw pectin oligosaccharides. <i>European Food Research and Technology</i> , 2011, 233, 731-734.	3.3	18
22	Effects of haw pectic oligosaccharide on lipid metabolism and oxidative stress in experimental hyperlipidemia mice induced by high-fat diet. <i>Food Chemistry</i> , 2010, 121, 1010-1013.	8.2	78
23	Physicochemical properties and partial structural features of haw pectin. <i>European Food Research and Technology</i> , 2008, 227, 1035-1041.	3.3	19
24	Characterization of raffinose synthase from rice ( <i>Oryza sativa</i> L. var. Nipponbare). <i>Biotechnology Letters</i> , 2007, 29, 635-640.	2.2	25