Biao Yuan

List of Publications by Year
in descending order

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41 papers	1,124 citations	361296 20 h-index	414303 32 g-index
41 all docs	41 docs citations	41 times ranked	1299 citing authors

#	Article	IF	Citations
1	Antioxidant potential of edible mushroom (Agaricus bisporus) protein hydrolysates and their ultrafiltration fractions. Food Chemistry, 2017, 230, 58-67.	4.2	91
2	Dietary Intake of Whole Strawberry Inhibited Colonic Inflammation in Dextran-Sulfate-Sodium-Treated Mice via Restoring Immune Homeostasis and Alleviating Gut Microbiota Dysbiosis. Journal of Agricultural and Food Chemistry, 2019, 67, 9168-9177.	2.4	84
3	Enhanced performance and functionality of active edible films by incorporating tea polyphenols into thin calcium alginate hydrogels. Food Hydrocolloids, 2019, 97, 105197.	5.6	82
4	Foodborne Titanium Dioxide Nanoparticles Induce Stronger Adverse Effects in Obese Mice than Nonâ€Obese Mice: Gut Microbiota Dysbiosis, Colonic Inflammation, and Proteome Alterations. Small, 2020, 16, e2001858.	5.2	60
5	Dietary Intake of Pleurotus eryngii Ameliorated Dextranâ€Sodiumâ€Sulfateâ€Induced Colitis in Mice. Molecular Nutrition and Food Research, 2019, 63, e1801265.	1.5	54
6	Muscle-inspired MXene/PVA hydrogel with high toughness and photothermal therapy for promoting bacteria-infected wound healing. Biomaterials Science, 2022, 10, 1068-1082.	2.6	51
7	Isolation of a novel bioactive protein from an edible mushroom Pleurotus eryngii and its anti-inflammatory potential. Food and Function, 2017, 8, 2175-2183.	2.1	50
8	Flammulina velutipes polysaccharides improve scopolamine-induced learning and memory impairment in mice by modulating gut microbiota composition. Food and Function, 2018, 9, 1424-1432.	2.1	50
9	Improvement of postharvest quality, enzymes activity and polyphenoloxidase structure of postharvest Agaricus bisporus in response to high voltage electric field. Postharvest Biology and Technology, 2020, 166, 111230.	2.9	46
10	Polyphenols-rich extract from Pleurotus eryngii with growth inhibitory of HCT116 colon cancer cells and anti-inflammatory function in RAW264.7 cells. Food and Function, 2018, 9, 1601-1611.	2.1	43
11	Purification, characterization and anti-tumor activities of polysaccharides from Ecklonia kurome obtained by three different extraction methods. International Journal of Biological Macromolecules, 2020, 150, 1000-1010.	3.6	43
12	Identification and characterization of antioxidant and immune-stimulatory polysaccharides in flaxseed hull. Food Chemistry, 2020, 315, 126266.	4.2	43
13	Influence of gene regulation on rice quality: Impact of storage temperature and humidity on flavor profile. Food Chemistry, 2019, 283, 141-147.	4.2	40
14	Protein corona formation around inorganic nanoparticles: Food plant proteins-TiO2 nanoparticle interactions. Food Hydrocolloids, 2021, 115, 106594.	5.6	37
15	Characterization and antioxidant activity of polysaccharides obtained from ginger pomace using two different extraction processes. International Journal of Biological Macromolecules, 2019, 139, 801-809.	3.6	33
16	Enrichment of Bread with Nutraceuticalâ€Rich Mushrooms: Impact of Auricularia auricula (Mushroom) Flour Upon Quality Attributes of Wheat Dough and Bread. Journal of Food Science, 2017, 82, 2041-2050.	1.5	30
17	Purification, identification and functional characterization of an immunomodulatory protein from Pleurotus eryngii. Food and Function, 2018, 9, 3764-3775.	2.1	28
18	Encapsulation of colloidal semiconductor quantum dots into metal-organic frameworks for enhanced antibacterial activity through interfacial electron transfer. Chemical Engineering Journal, 2021, 426, 130832.	6.6	28

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19	Simultaneous separation and determination of six arsenic species in Shiitake (Lentinus edodes) mushrooms: Method development and applications. Food Chemistry, 2018, 262, 134-141.	4.2	26
20	Effect of Different Cooking Methods on Proton Dynamics and Physicochemical Attributes in Spanish Mackerel Assessed by Low-Field NMR. Foods, 2020, 9, 364.	1.9	22
21	A peptide-Fe(II) complex from Grifola frondosa protein hydrolysates and its immunomodulatory activity. Food Bioscience, 2019, 32, 100459.	2.0	20
22	Protein Corona and Immune Responses of Borophene: A Comparison of Nanosheetâ€“Plasma Interface with Graphene and Phosphorene. ACS Applied Bio Materials, 2020, 3, 4220-4229.	2.3	20
23	Nanocomposite-based packaging affected the taste components of white Hypsizygus marmoreus by regulating energy status. Food Chemistry, 2020, 311, 125939.	4.2	19
24	Impact of mushroom (Pleurotus eryngii) flour upon quality attributes of wheat dough and functional cookiesâ€baked products. Food Science and Nutrition, 2020, 8, 361-370.	1.5	17
25	In vitro and in vivo inhibitory effects of a Pleurotus eryngii protein on colon cancer cells. Food and Function, 2017, 8, 3553-3562.	2.1	16
26	Interactions between TiO2 nanoparticles and plant proteins: Role of hydrogen bonding. Food Hydrocolloids, 2022, 124, 107302.	5.6	16
27	Effect of boiling time on the contents of flavor and taste in Lentinus edodes. Flavour and Fragrance Journal, 2019, 34, 506-513.	1.2	11
28	Impact of Heat Treatment on the Structure and Properties of the Plant Protein Corona Formed around TiO₂ Nanoparticles. Journal of Agricultural and Food Chemistry, 2022, 70, 6540-6551.	2.4	10
29	Amyloid Protein-Biofunctionalized Polydopamine Nanoparticles Demonstrate Minimal Plasma Protein Fouling and Efficient Photothermal Therapy. ACS Applied Materials & Interfaces, 2022, 14, 13743-13757.	4.0	9
30	Inhibitory effects of 7,7â€²-bromo-curcumin on 12-O-tetradecanoylphorbol-13-acetate-induced skin inflammation. European Journal of Pharmacology, 2019, 858, 172479.	1.7	8
31	Dynamic variation of endogenous flora in kiwifruit and its association with ripening metabolism in response to ethylene micro-environment. Postharvest Biology and Technology, 2021, 182, 111695.	2.9	8
32	Investigation of the interactions between food plant carbohydrates and titanium dioxide nanoparticles. Food Research International, 2022, 159, 111574.	2.9	8
33	Effect of monooxygenase purified from Mycobacterium JS60 combined with sodium alginate on the preservation of banana. Postharvest Biology and Technology, 2020, 161, 111079.	2.9	7
34	LED light-triggered release of nitric oxide from NTC to delay the ripening of banana. LWT - Food Science and Technology, 2020, 134, 110129.	2.5	6
35	Identification of ortho-naphthoquinones as anti-AML agents by highly efficient oxidation of phenols. Bioorganic Chemistry, 2019, 86, 97-102.	2.0	4
36	Food Additives: Foodborne Titanium Dioxide Nanoparticles Induce Stronger Adverse Effects in Obese Mice than Nonâ€Obese Mice: Gut Microbiota Dysbiosis, Colonic Inflammation, and Proteome Alterations (Small 36/2020). Small, 2020, 16, 2070199.	5.2	2

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37	An oxygenâ€releasing tablet to reduce the hypoxiaâ€induced damage of Chinese mitten crabs (Eriocheir) Tj ETQq1 1 0.784314 rgBT	0.9	1
38	Selective Fermentation of Lactobacillus and Streptococcus In Vitro: Effects of Chinese Fermented Glutinous Rice on the Growth Promotion of Potential Probiotics. Journal of Food Quality, 2021, 2021, 1-13.	1.4	1
39	Potential prebiotic effects of rice wine on Lactobacillus and Streptococcus. FASEB Journal, 2018, 32, 875.2.	0.2	0
40	iTraqâ€based Proteomics analysis of colon mucosal proteins in a dextran sulfate sodium (DSS)â€induced colitis mouse model and the effects of dietary treatments with edible mushroom Pleurotus eryngii. FASEB Journal, 2018, 32, 802.10.	0.2	0
41	Glutinous rice fermented with Fu brick tea: effects on phenolic content, antioxidant activities and DNA damage protection. FASEB Journal, 2020, 34, 1-1.	0.2	0