

Mingyue Shen

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

119
papers

3,982
citations

35
h-index

61
g-index

126
ext. papers

5,668
ext. citations

7.7
avg, IF

6.14
L-index

#	Paper	IF	Citations
119	Quantitative assessment of furosine, furfurals, and advanced glycation end products in different types of commercially available cheeses. <i>Food Control</i> , 2022 , 136, 108866	6.2	1
118	Changes in polysaccharides structure and bioactivity during Benth storage.. <i>Current Research in Food Science</i> , 2022 , 5, 392-400	5.6	1
117	Maillard reaction harmful products in dairy products: Formation, occurrence, analysis, and mitigation strategies.. <i>Food Research International</i> , 2022 , 151, 110839	7	5
116	Formation mechanism of AGEs in Maillard reaction model systems containing ascorbic acid.. <i>Food Chemistry</i> , 2022 , 378, 132108	8.5	1
115	Effect of calcium chloride on heat-induced Mesona chinensis polysaccharide-whey protein isolation gels: Gel properties and interactions. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112907	5.4	0
114	Cross-linked corn bran arabinoxylan improves the pasting, rheological, gelling properties of corn starch and reduces its in vitro digestibility. <i>Food Hydrocolloids</i> , 2022 , 126, 107440	10.6	1
113	Controlling the pasting, rheological, gel, and structural properties of corn starch by incorporation of debranched waxy corn starch. <i>Food Hydrocolloids</i> , 2022 , 123, 107136	10.6	4
112	Mesona chinensis Benth polysaccharides alleviates liver injury by beneficial regulation of gut microbiota in cyclophosphamide-induced mice. <i>Food Science and Human Wellness</i> , 2022 , 11, 74-84	8.3	2
111	A comprehensive review of advanced glycosylation end products and N- Nitrosamines in thermally processed meat products. <i>Food Control</i> , 2022 , 131, 108449	6.2	5
110	Evaluation of trans fatty acids, carbonyl compounds and bioactive minor components in commercial linseed oils. <i>Food Chemistry</i> , 2022 , 369, 130930	8.5	2
109	Effect of acidity regulators on acrylamide and 5-hydroxymethylfurfural formation in French fries: The dual role of pH and acid radical ion. <i>Food Chemistry</i> , 2022 , 371, 131154	8.5	1
108	Curcumin-Loaded pH-Sensitive Biopolymer Hydrogels: Fabrication, Characterization, and Release Properties. <i>ACS Food Science & Technology</i> , 2022 , 2, 512-520		0
107	Natural Antioxidants and Hydrocolloids as a Mitigation Strategy to Inhibit Advanced Glycation End Products (AGEs) and 5-Hydroxymethylfurfural (HMF) in Butter Cookies.. <i>Foods</i> , 2022 , 11,	4.9	2
106	Mechanisms of RAW264.7 macrophages immunomodulation mediated by polysaccharide from mung bean skin based on RNA-seq analysis.. <i>Food Research International</i> , 2022 , 154, 111017	7	0
105	Combined RNA-seq and molecular biology technology revealed the protective effect of Cyclocarya paliurus polysaccharide on HO-induced oxidative damage in L02 cells thought regulating mitochondrial function, oxidative stress and PI3K/Akt and MAPK signaling pathways.. <i>Food Research International</i> , 2022 , 155, 111888	7	2
104	Structure, function and advance application of microwave-treated polysaccharide: A review. <i>Trends in Food Science and Technology</i> , 2022 , 123, 198-209	15.3	5
103	Improvement of Properties of Chestnut Starch Gels Using Dual Effects: Combination of the Mesona chinensis Benth Polysaccharide and Sodium Chloride. <i>ACS Food Science & Technology</i> , 2022 , 2, 151-159		0

102	RNA-seq based elucidation of mechanism underlying Mesona chinensis Benth polysaccharide protected H2O2-induced oxidative damage in L02 cells. <i>Food Research International</i> , 2022 , 157, 111383	7	0
101	Sulfation modification enhances the intestinal regulation of polysaccharides in cyclophosphamide-treated mice restoring intestinal mucosal barrier function and modulating gut microbiota. <i>Food and Function</i> , 2021 ,	6.1	7
100	Effects of xanthan, guar and Mesona chinensis Benth gums on the pasting, rheological, texture properties and microstructure of pea starch gels. <i>Food Hydrocolloids</i> , 2021 , 125, 107391	10.6	1
99	Eggshell powder improves the gel properties and microstructure of pea starch-Mesona chinensis Benth polysaccharide gels. <i>Food Hydrocolloids</i> , 2021 , 107375	10.6	1
98	Effects of carboxymethyl chitosan on physicochemical, rheological properties and in vitro digestibility of yam starch. <i>International Journal of Biological Macromolecules</i> , 2021 , 192, 537-545	7.9	0
97	Sulfated modification enhances the immunomodulatory effect of Cyclocarya paliurus polysaccharide on cyclophosphamide-induced immunosuppressed mice through MyD88-dependent MAPK/NF- κ B and PI3K-Akt signaling pathways. <i>Food Research International</i> , 2021 , 150, 110756	7	3
96	Investigation into the contents of nutrients, N ϵ -carboxymethyllysine and N ϵ -carboxyethyllysine in various commercially canned fishes to find the correlation between them. <i>Journal of Food Composition and Analysis</i> , 2021 , 96, 103737	4.1	3
95	Simultaneous Determination of Tocopherols, Phytosterols, and Squalene in Vegetable Oils by High Performance Liquid Chromatography-Tandem Mass Spectrometry. <i>Food Analytical Methods</i> , 2021 , 14, 1567-1576	3.4	3
94	Advanced applications of chitosan-based hydrogels: From biosensors to intelligent food packaging system. <i>Trends in Food Science and Technology</i> , 2021 , 110, 822-832	15.3	25
93	Improve properties of sweet potato starch film using dual effects: Combination Mesona chinensis Benth polysaccharide and sodium carbonate. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110679	5.4	6
92	Construction and characterization of Mesona chinensis polysaccharide-chitosan hydrogels, role of chitosan deacetylation degree. <i>Carbohydrate Polymers</i> , 2021 , 257, 117608	10.3	7
91	Sulfated modification enhances the modulatory effect of yam polysaccharide on gut microbiota in cyclophosphamide-treated mice. <i>Food Research International</i> , 2021 , 145, 110393	7	7
90	Mesona chinensis polysaccharide on the thermal, structural and digestibility properties of waxy and normal maize starches. <i>Food Hydrocolloids</i> , 2021 , 112, 106317	10.6	7
89	Interactions between tapioca starch and Mesona chinensis polysaccharide: Effects of urea and NaCl. <i>Food Hydrocolloids</i> , 2021 , 111, 106268	10.6	13
88	Review of the relationships among polysaccharides, gut microbiota, and human health. <i>Food Research International</i> , 2021 , 140, 109858	7	47
87	Characterization and authentication of olive, camellia and other vegetable oils by combination of chromatographic and chemometric techniques: role of fatty acids, tocopherols, sterols and squalene. <i>European Food Research and Technology</i> , 2021 , 247, 411-426	3.4	7
86	Sulfated Mesona chinensis Benth polysaccharide enhance the immunomodulatory activities of cyclophosphamide-treated mice. <i>Journal of Functional Foods</i> , 2021 , 76, 104321	5.1	5
85	Structural Characterization and Health Effects of Polysaccharides from Momordica charantia on Diabetes Mellitus 2021 , 129-145		

84	Characterization and identification of different Chinese fermented vinegars based on their volatile components. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13670	3.3	1
83	The role of alkali in sweet potato starch-Mesona chinensis Benth polysaccharide gels: Gelation, rheological and structural properties. <i>International Journal of Biological Macromolecules</i> , 2021 , 170, 366-374	7.9	5
82	The water-soluble non-starch polysaccharides from natural resources against excessive oxidative stress: A potential health-promoting effect and its mechanisms. <i>International Journal of Biological Macromolecules</i> , 2021 , 171, 320-330	7.9	16
81	Cyclocarya paliurus polysaccharide improves metabolic function of gut microbiota by regulating short-chain fatty acids and gut microbiota composition. <i>Food Research International</i> , 2021 , 141, 110119	7	12
80	Changes in fatty acids and formation of carbonyl compounds during frying of rice cakes and hairtails. <i>Journal of Food Composition and Analysis</i> , 2021 , 101, 103937	4.1	3
79	Mesona chinensis polysaccharides promote molecular crosslinking and gel formation of debranched waxy maize starch. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111773	5.4	1
78	Effect of acid/alkali shifting on function, gelation properties, and microstructure of Mesona chinensis polysaccharide-whey protein isolate gels. <i>Food Hydrocolloids</i> , 2021 , 117, 106699	10.6	5
77	Acid/alkali shifting of Mesona chinensis polysaccharide-whey protein isolate gels: Characterization and formation mechanism. <i>Food Chemistry</i> , 2021 , 355, 129650	8.5	3
76	Structure, function and food applications of carboxymethylated polysaccharides: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2021 , 118, 539-539	15.3	9
75	Effects of processing parameters on furan formation in canned strawberry jam. <i>Food Chemistry</i> , 2021 , 358, 129819	8.5	1
74	Preparation and characterization of hyacinth bean starch film incorporated with TiO nanoparticles and Mesona chinensis Benth polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2021 , 190, 151-158	7.9	3
73	Interaction between rice starch and Mesona chinensis Benth polysaccharide gels: Pasting and gelling properties. <i>Carbohydrate Polymers</i> , 2020 , 240, 116316	10.3	25
72	Effect of maize, potato, and pea starches with Mesona chinensis polysaccharide on pasting, gelatinization properties, granular morphology and digestion. <i>Food Hydrocolloids</i> , 2020 , 108, 106047	10.6	17
71	Role of salt ions and molecular weights on the formation of Mesona chinensis polysaccharide-chitosan polyelectrolyte complex hydrogel. <i>Food Chemistry</i> , 2020 , 333, 127493	8.5	12
70	Mesona chinensis Benth polysaccharides protect against oxidative stress and immunosuppression in cyclophosphamide-treated mice via MAPKs signal transduction pathways. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 766-774	7.9	15
69	Effect of Mesona chinensis polysaccharide on the pasting, rheological, and structural properties of tapioca starch varying in gelatinization temperatures. <i>International Journal of Biological Macromolecules</i> , 2020 , 156, 137-143	7.9	10
68	Cyclocarya paliurus polysaccharide alleviates liver inflammation in mice via beneficial regulation of gut microbiota and TLR4/MAPK signaling pathways. <i>International Journal of Biological Macromolecules</i> , 2020 , 160, 164-174	7.9	23
67	Physicochemical characterization and immunomodulatory activity of sulfated Chinese yam polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2020 , 165, 635-644	7.9	19

66	Recent progress in the research of yam mucilage polysaccharides: Isolation, structure and bioactivities. <i>International Journal of Biological Macromolecules</i> , 2020 , 155, 1262-1269	7.9	27
65	Influence of Mesona blumes polysaccharide on the gel properties and microstructure of acid-induced soy protein isolate gels. <i>Food Chemistry</i> , 2020 , 313, 126125	8.5	20
64	Dual modifications on the gelatinization, textural, and morphology properties of pea starch by sodium carbonate and Mesona chinensis polysaccharide. <i>Food Hydrocolloids</i> , 2020 , 102, 105601	10.6	3
63	Immunomodulatory activities of sulfated Cyclocarya paliurus polysaccharides with different degrees of substitution on mouse spleen lymphocytes. <i>Journal of Functional Foods</i> , 2020 , 64, 103706	5.1	18
62	Differences between phytosterols with different structures in regulating cholesterol synthesis, transport and metabolism in Caco-2 cells. <i>Journal of Functional Foods</i> , 2020 , 65, 103715	5.1	14
61	Effect of Mesona chinensis polysaccharide on pasting, rheological and structural properties of corn starches varying in amylose contents. <i>Carbohydrate Polymers</i> , 2020 , 230, 115713	10.3	29
60	Ameliorative effect of Cyclocarya paliurus polysaccharides against carbon tetrachloride induced oxidative stress in liver and kidney of mice. <i>Food and Chemical Toxicology</i> , 2020 , 135, 111014	4.7	22
59	Recent advance in delivery system and tissue engineering applications of chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2020 , 230, 115650	10.3	42
58	Effect of Mesona chinensis polysaccharide on the retrogradation properties of maize and waxy maize starches during storage. <i>Food Hydrocolloids</i> , 2020 , 101, 105538	10.6	20
57	Gelation characteristics of Mesona chinensis polysaccharide-maize starches gels: Influences of KCl and NaCl. <i>Journal of Cereal Science</i> , 2020 , 96, 103108	3.8	5
56	Preparation, characterization, antioxidant activity and protective effect against cellular oxidative stress of phosphorylated polysaccharide from Cyclocarya paliurus. <i>Food and Chemical Toxicology</i> , 2020 , 145, 111754	4.7	13
55	Chemical modifications of polysaccharides and their anti-tumor activities. <i>Carbohydrate Polymers</i> , 2020 , 229, 115436	10.3	75
54	Effects of Mesona chinensis Benth polysaccharide on physicochemical and rheological properties of sweet potato starch and its interactions. <i>Food Hydrocolloids</i> , 2020 , 99, 105371	10.6	54
53	Effect of different Mesona chinensis polysaccharides on pasting, gelation, structural properties and in vitro digestibility of tapioca starch-Mesona chinensis polysaccharides gels. <i>Food Hydrocolloids</i> , 2020 , 99, 105327	10.6	34
52	Two water-soluble polysaccharides from mung bean skin: Physicochemical characterization, antioxidant and antibacterial activities. <i>Food Hydrocolloids</i> , 2020 , 100, 105412	10.6	50
51	Sulfated polysaccharides: Immunomodulation and signaling mechanisms. <i>Trends in Food Science and Technology</i> , 2019 , 92, 1-11	15.3	80
50	Sulfated modification enhanced the antioxidant activity of Mesona chinensis Benth polysaccharide and its protective effect on cellular oxidative stress. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 1000-1006	7.9	47
49	pH and lipid unsaturation impact the formation of acrylamide and 5-hydroxymethylfurfural in model system at frying temperature. <i>Food Research International</i> , 2019 , 123, 403-413	7	7

48	Effect of fatty acids and triglycerides on the formation of lysine-derived advanced glycation end-products in model systems exposed to frying temperature.. <i>RSC Advances</i> , 2019 , 9, 15162-15170	3.7	10
47	Simultaneous Determination of Acrylamide and 5-Hydroxymethylfurfural in Heat-Processed Foods Employing Enhanced Matrix Removal-Lipid as a New Dispersive Solid-Phase Extraction Sorbent Followed by Liquid Chromatography-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 5017-5025	5.7	20
46	Rheological behavior, microstructure characterization and formation mechanism of Mesona blumes polysaccharide gels induced by calcium ions. <i>Food Hydrocolloids</i> , 2019 , 94, 136-143	10.6	11
45	Gelling mechanism and interactions of polysaccharides from Mesona blumes: Role of urea and calcium ions. <i>Carbohydrate Polymers</i> , 2019 , 212, 270-276	10.3	11
44	Physico-chemical properties, antioxidant activities and angiotensin-I converting enzyme inhibitory of protein hydrolysates from Mung bean (<i>Vigna radiate</i>). <i>Food Chemistry</i> , 2019 , 270, 243-250	8.5	80
43	Mung Bean Protein Hydrolysates Protect Mouse Liver Cell Line Nctc-1469 Cell from Hydrogen Peroxide-Induced Cell Injury. <i>Foods</i> , 2019 , 9,	4.9	13
42	Phytosterols Suppress Phagocytosis and Inhibit Inflammatory Mediators via ERK Pathway on LPS-Triggered Inflammatory Responses in RAW264.7 Macrophages and the Correlation with Their Structure. <i>Foods</i> , 2019 , 8,	4.9	26
41	Physicochemical, rheological and thermal properties of Mesona chinensis polysaccharides obtained by sodium carbonate assisted and cellulase assisted extraction. <i>International Journal of Biological Macromolecules</i> , 2019 , 126, 30-36	7.9	21
40	Characterizations and hepatoprotective effect of polysaccharides from Mesona blumes against tetrachloride-induced acute liver injury in mice. <i>International Journal of Biological Macromolecules</i> , 2019 , 124, 788-795	7.9	34
39	Natural polysaccharides exhibit anti-tumor activity by targeting gut microbiota. <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 743-751	7.9	66
38	Effect of sodium carbonate on the gelation, rheology, texture and structural properties of maize starch-Mesona chinensis polysaccharide gel. <i>Food Hydrocolloids</i> , 2019 , 87, 943-951	10.6	44
37	Sulfated modification of polysaccharides: Synthesis, characterization and bioactivities. <i>Trends in Food Science and Technology</i> , 2018 , 74, 147-157	15.3	110
36	Gel properties and interactions of Mesona blumes polysaccharide-soy protein isolates mixed gel: The effect of salt addition. <i>Carbohydrate Polymers</i> , 2018 , 192, 193-201	10.3	75
35	An acidic heteropolysaccharide from Mesona chinensis: Rheological properties, gelling behavior and texture characteristics. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 1591-1598	7.9	44
34	Effect of high-pressure microfluidization treatment on the physicochemical properties and antioxidant activities of polysaccharide from Mesona chinensis Benth. <i>Carbohydrate Polymers</i> , 2018 , 200, 191-199	10.3	40
33	Biological activities and pharmaceutical applications of polysaccharide from natural resources: A review. <i>Carbohydrate Polymers</i> , 2018 , 183, 91-101	10.3	464
32	Effect of Mesona chinensis polysaccharide on the pasting, thermal and rheological properties of wheat starch. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 945-951	7.9	37
31	Sulfated Cyclocarya paliurus polysaccharides markedly attenuates inflammation and oxidative damage in lipopolysaccharide-treated macrophage cells and mice. <i>Scientific Reports</i> , 2017 , 7, 40402	4.9	62

30	Polysaccharide from <i>Mesona chinensis</i> : Extraction optimization, physicochemical characterizations and antioxidant activities. <i>International Journal of Biological Macromolecules</i> , 2017 , 99, 665-673	7.9	75
29	Physicochemical characterization, antioxidant activity of polysaccharides from <i>Mesona chinensis</i> Benth and their protective effect on injured NCTC-1469 cells induced by HO. <i>Carbohydrate Polymers</i> , 2017 , 175, 538-546	10.3	48
28	Sulfated polysaccharide from <i>Cyclocarya paliurus</i> enhances the immunomodulatory activity of macrophages. <i>Carbohydrate Polymers</i> , 2017 , 174, 669-676	10.3	89
27	Comparative study of the effects of antioxidants on furan formation during thermal processing in model systems. <i>LWT - Food Science and Technology</i> , 2017 , 75, 286-292	5.4	10
26	Recent Advances in <i>Momordica charantia</i> : Functional Components and Biological Activities. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	117
25	Determination of 3-Monochloropropane-1,2-Diol Esters in Edible Oil Method Validation and Estimation of Measurement Uncertainty. <i>Food Analytical Methods</i> , 2016 , 9, 845-855	3.4	6
24	Effect of ultrasonic treatment on the physicochemical properties and antioxidant activities of polysaccharide from <i>Cyclocarya paliurus</i> . <i>Carbohydrate Polymers</i> , 2016 , 151, 305-312	10.3	63
23	Sulfated modification, characterization and antioxidant activities of polysaccharide from <i>Cyclocarya paliurus</i> . <i>Food Hydrocolloids</i> , 2016 , 53, 7-15	10.6	180
22	Formation and reduction of 3-monochloropropane-1,2-diol esters in peanut oil during physical refining. <i>Food Chemistry</i> , 2016 , 199, 605-11	8.5	29
21	Carboxymethylation of polysaccharide from <i>Cyclocarya paliurus</i> and their characterization and antioxidant properties evaluation. <i>Carbohydrate Polymers</i> , 2016 , 136, 988-94	10.3	66
20	Simultaneous determination of furan and 2-alkylfurans in heat-processed foods by automated static headspace gas chromatography-mass spectrometry. <i>LWT - Food Science and Technology</i> , 2016 , 72, 44-54	5.4	21
19	Preparation, characterization and antioxidant activities of acetylated polysaccharides from <i>Cyclocarya paliurus</i> leaves. <i>Carbohydrate Polymers</i> , 2015 , 133, 596-604	10.3	66
18	Sulfated polysaccharides from <i>Cyclocarya paliurus</i> reduce H ₂ O ₂ -induced oxidative stress in RAW264.7 cells. <i>International Journal of Biological Macromolecules</i> , 2015 , 80, 410-7	7.9	70
17	Antioxidants Inhibit Formation of 3-Monochloropropane-1,2-diol Esters in Model Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9850-4	5.7	14
16	Extraction, chemical composition and antioxidant activity of flavonoids from <i>Cyclocarya paliurus</i> (Batal.) Iljinskaja leaves. <i>Food Chemistry</i> , 2015 , 186, 97-105	8.5	119
15	Influences of Operating Parameters on the Formation of Furan During Heating Based on Models of Polyunsaturated Fatty Acids. <i>Journal of Food Science</i> , 2015 , 80, T1432-7	3.4	15
14	Separation of water-soluble polysaccharides from <i>Cyclocarya paliurus</i> by ultrafiltration process. <i>Carbohydrate Polymers</i> , 2014 , 101, 479-83	10.3	40
13	Analysis of monosaccharide composition of <i>Cyclocarya paliurus</i> polysaccharide with anion exchange chromatography. <i>Carbohydrate Polymers</i> , 2013 , 98, 976-81	10.3	74

12	Simultaneous analysis of 18 mineral elements in <i>Cyclocarya paliurus</i> polysaccharide by ICP-AES. <i>Carbohydrate Polymers</i> , 2013 , 94, 216-20	10.3	29
11	Purification, physicochemical characterisation and anticancer activity of a polysaccharide from <i>Cyclocarya paliurus</i> leaves. <i>Food Chemistry</i> , 2013 , 136, 1453-60	8.5	184
10	Identification of Jiangxi wines by three-dimensional fluorescence fingerprints. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2012 , 96, 605-10	4.4	16
9	Simultaneous determination of organophosphorus, organochlorine, pyrethroid and carbamate pesticides in <i>Radix astragali</i> by microwave-assisted extraction/dispersive-solid phase extraction coupled with GC-MS. <i>Talanta</i> , 2012 , 97, 131-41	6.2	55
8	Ultrasonic-assisted extraction, antimicrobial and antioxidant activities of <i>Cyclocarya paliurus</i> (Batal.) Iljinskaja polysaccharides. <i>Carbohydrate Polymers</i> , 2012 , 89, 177-84	10.3	169
7	Discrimination of Different <i>Ganoderma</i> Species and their Region Based on GC-MS Profiles of Sterols and Pattern Recognition Techniques. <i>Analytical Letters</i> , 2011 , 44, 863-873	2.2	10
6	Decolorization of polysaccharides solution from <i>Cyclocarya paliurus</i> (Batal.) Iljinskaja using ultrasound/H ₂ O ₂ process. <i>Carbohydrate Polymers</i> , 2011 , 84, 255-261	10.3	36
5	Optimisation of microwave-assisted extraction of polysaccharides from <i>Cyclocarya paliurus</i> (Batal.) Iljinskaja using response surface methodology. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 1353-60	4.3	62
4	Isolation, chemical composition and antioxidant activities of a water-soluble polysaccharide from <i>Cyclocarya paliurus</i> (Batal.) Iljinskaja. <i>Food Chemistry</i> , 2010 , 119, 1626-1632	8.5	225
3	Separation and Identification of Ergosta-4,6,8(14),22-tetraen-3-one from <i>Ganoderma atrum</i> by High-Speed Counter-Current Chromatography and Spectroscopic Methods. <i>Chromatographia</i> , 2008 , 67, 999-1001	2.1	2
2	Dietary polysaccharide from Mung bean [<i>Vigna radiate</i> (Linn.) Wilczek] skin modulates gut microbiota and short-chain fatty acids in mice. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 1626-1632	3.8	4
1	<i>Mesona chinensis</i> Benth polysaccharides alleviate DSS-induced ulcerative colitis via inhibiting of TLR4/MAPK/NF- κ B signaling pathways and modulating intestinal microbiota. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 2200-2207	5.9	3