Ming-Yong Xie

List of Publications by Year
in descending order

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253 papers	13,378 citations	16411 64 h-index	34900 98 g-index
255 all docs	255 docs citations	255 times ranked	10295 citing authors

#	Article	IF	Citations
1	Purification, composition analysis and antioxidant activity of a polysaccharide from the fruiting bodies of Ganoderma atrum. Food Chemistry, 2008, 107, 231-241.	4.2	509
2	Reviews on Mechanisms ofIn VitroAntioxidant Activity of Polysaccharides. Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-13.	1.9	374
3	Advances on Bioactive Polysaccharides from Medicinal Plants. Critical Reviews in Food Science and Nutrition, 2016, 56, S60-S84.	5.4	364
4	Isolation, chemical composition and antioxidant activities of a water-soluble polysaccharide from Cyclocarya paliurus (Batal.) Iljinskaja. Food Chemistry, 2010, 119, 1626-1632.	4.2	269
5	Sulfated modification, characterization and antioxidant activities of polysaccharide from Cyclocarya paliurus. Food Hydrocolloids, 2016, 53, 7-15.	5.6	246
6	Sulfated modification of polysaccharides: Synthesis, characterization and bioactivities. Trends in Food Science and Technology, 2018, 74, 147-157.	7.8	193
7	Ultrasonic-assisted extraction, antimicrobial and antioxidant activities of Cyclocarya paliurus (Batal.) Iljinskaja polysaccharides. Carbohydrate Polymers, 2012, 89, 177-184.	5.1	190
8	Dynamic changes of lactic acid bacteria flora during Chinese sauerkraut fermentation. Food Control, 2012, 26, 178-181.	2.8	179
9	Correlation between microbiota and flavours in fermentation of Chinese Sichuan Paocai. Food Research International, 2018, 114, 123-132.	2.9	172
10	Extraction, chemical composition and antioxidant activity of flavonoids from Cyclocarya paliurus (Batal.) Iljinskaja leaves. Food Chemistry, 2015, 186, 97-105.	4.2	171
11	Acetylation and carboxymethylation of the polysaccharide from Ganoderma atrum and their antioxidant and immunomodulating activities. Food Chemistry, 2014, 156, 279-288.	4.2	162
12	Determination of multi-pesticide residues in green tea with a modified QuEChERS protocol coupled to HPLC-MS/MS. Food Chemistry, 2019, 275, 255-264.	4.2	160
13	Applications of infrared spectroscopy in polysaccharide structural analysis: Progress, challenge and perspective. Food Chemistry: X, 2021, 12, 100168.	1.8	158
14	Cultured Cordyceps sinensis polysaccharides modulate intestinal mucosal immunity and gut microbiota in cyclophosphamide-treated mice. Carbohydrate Polymers, 2020, 235, 115957.	5.1	151
15	A review of NMR analysis in polysaccharide structure and conformation: Progress, challenge and perspective. Food Research International, 2021, 143, 110290.	2.9	145
16	Polysaccharide from Seeds of Plantago asiatica L. Increases Short-Chain Fatty Acid Production and Fecal Moisture along with Lowering pH in Mouse Colon. Journal of Agricultural and Food Chemistry, 2012, 60, 11525-11532.	2.4	133
17	Immunomodulatory effects of an acetylated Cyclocarya paliurus polysaccharide on murine macrophages RAW264.7. International Journal of Biological Macromolecules, 2017, 98, 576-581.	3.6	133
18	The relationship of antioxidant components and antioxidant activity of sesame seed oil. Journal of the Science of Food and Agriculture, 2015, 95, 2571-2578.	1.7	122

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19	Sulfated polysaccharide from Cyclocarya paliurus enhances the immunomodulatory activity of macrophages. Carbohydrate Polymers, 2017, 174, 669-676.	5.1	117
20	Structural characteristics and functional properties of soluble dietary fiber from defatted rice bran obtained through Trichoderma viride fermentation. Food Hydrocolloids, 2019, 94, 468-474.	5.6	117
21	Chemoprotective effects of Ganoderma atrum polysaccharide in cyclophosphamide-induced mice. International Journal of Biological Macromolecules, 2014, 64, 395-401.	3.6	115
22	Sulfated modification of the polysaccharides from Ganoderma atrum and their antioxidant and immunomodulating activities. Food Chemistry, 2015, 186, 231-238.	4.2	115
23	Elucidation of the structure of a bioactive hydrophilic polysaccharide from Cordyceps sinensis by methylation analysis and NMR spectroscopy. Carbohydrate Polymers, 2011, 84, 894-899.	5.1	112
24	Structural characterisation of a novel bioactive polysaccharide from Ganoderma atrum. Carbohydrate Polymers, 2012, 88, 1047-1054.	5.1	107
25	Effects of salt concentration on Chinese sauerkraut fermentation. LWT - Food Science and Technology, 2016, 69, 169-174.	2.5	107
26	Carrot Juice Fermented with Lactobacillus plantarum NCU116 Ameliorates Type 2 Diabetes in Rats. Journal of Agricultural and Food Chemistry, 2014, 62, 11884-11891.	2.4	106
27	Polysaccharide from fermented Momordica charantia L. with Lactobacillus plantarum NCU116 ameliorates type 2 diabetes in rats. Carbohydrate Polymers, 2018, 201, 624-633.	5.1	104
28	Polysaccharide from Mesona chinensis : Extraction optimization, physicochemical characterizations and antioxidant activities. International Journal of Biological Macromolecules, 2017, 99, 665-673.	3.6	101
29	Preparation, characterization and antioxidant activities of acetylated polysaccharides from Cyclocarya paliurus leaves. Carbohydrate Polymers, 2015, 133, 596-604.	5.1	99
30	Chemical characteristics and antioxidant activities of polysaccharide purified from the seeds of Plantago asiatica L.. Journal of the Science of Food and Agriculture, 2010, 90, 210-217.	1.7	98
31	Structural characterization of a highly branched polysaccharide from the seeds of Plantago asiatica L.. Carbohydrate Polymers, 2012, 87, 2416-2424.	5.1	97
32	The analysis of trans fatty acid profiles in deep frying palm oil and chicken fillets with an improved gas chromatography method. Food Control, 2014, 44, 191-197.	2.8	93
33	InÂvitro fermentation of polysaccharide from the seeds of Plantago asiatica L. by human fecal microbiota. Food Hydrocolloids, 2013, 33, 384-392.	5.6	92
34	A Polysaccharide from Ganoderma atrum Improves Liver Function in Type 2 Diabetic Rats via Antioxidant Action and Short-Chain Fatty Acids Excretion. Journal of Agricultural and Food Chemistry, 2016, 64, 1938-1944.	2.4	92
35	Exopolysaccharides from Lactobacillus plantarum NCU116 Regulate Intestinal Barrier Function via STAT3 Signaling Pathway. Journal of Agricultural and Food Chemistry, 2018, 66, 9719-9727.	2.4	92
36	Starter culture fermentation of Chinese sauerkraut: Growth, acidification and metabolic analyses. Food Control, 2014, 41, 122-127.	2.8	91

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37	A homogeneous immunosensor for AFB1 detection based on FRET between different-sized quantum dots. Biosensors and Bioelectronics, 2014, 56, 144-150.	5.3	91
38	Lactobacillus plantarum NCU116 improves liver function, oxidative stress and lipid metabolism in rats with high fat diet induced non-alcoholic fatty liver disease. Food and Function, 2014, 5, 3216-3223.	2.1	90
39	A newly identified polysaccharide from Ganoderma atrum attenuates hyperglycemia and hyperlipidemia. International Journal of Biological Macromolecules, 2013, 57, 142-150.	3.6	88
40	Toll-like receptor 4-mediated ROS signaling pathway involved in Ganoderma atrum polysaccharide-induced tumor necrosis factor-Î± secretion during macrophage activation. Food and Chemical Toxicology, 2014, 66, 14-22.	1.8	88
41	Carboxymethylation of polysaccharide from Cyclocarya paliurus and their characterization and antioxidant properties evaluation. Carbohydrate Polymers, 2016, 136, 988-994.	5.1	88
42	Sulfated Cyclocarya paliurus polysaccharides markedly attenuates inflammation and oxidative damage in lipopolysaccharide-treated macrophage cells and mice. Scientific Reports, 2017, 7, 40402.	1.6	88
43	Gastroprotective activity of polysaccharide from Hericium erinaceus against ethanol-induced gastric mucosal lesion and pylorus ligation-induced gastric ulcer, and its antioxidant activities. Carbohydrate Polymers, 2018, 186, 100-109.	5.1	88
44	Removal of bound polyphenols and its effect on antioxidant and prebiotics properties of carrot dietary fiber. Food Hydrocolloids, 2019, 93, 284-292.	5.6	88
45	Sulfated polysaccharides from Cyclocarya paliurus reduce H 2 O 2 -induced oxidative stress in RAW264.7 cells. International Journal of Biological Macromolecules, 2015, 80, 410-417.	3.6	87
46	Biocompatible and biodegradable nanoparticles for enhancement of anti-cancer activities of phytochemicals. Chinese Journal of Natural Medicines, 2015, 13, 641-652.	0.7	84
47	Recent developments in Hericium erinaceus polysaccharides: extraction, purification, structural characteristics and biological activities. Critical Reviews in Food Science and Nutrition, 2019, 59, S96-S115.	5.4	83
48	Quantification of total polysaccharides and triterpenoids in Ganoderma lucidum and Ganoderma atrum by near infrared spectroscopy and chemometrics. Food Chemistry, 2012, 135, 268-275.	4.2	82
49	Structural characterization and immunostimulatory activity of a glucan from natural Cordyceps sinensis. Food Hydrocolloids, 2017, 67, 139-147.	5.6	82
50	Monosaccharide composition analysis of polysaccharides from natural sources: Hydrolysis condition and detection method development. Food Hydrocolloids, 2021, 116, 106641.	5.6	82
51	Macrophage Immunomodulatory Activity of a Purified Polysaccharide Isolated from Ganoderma atrum. Phytotherapy Research, 2013, 27, 186-191.	2.8	81
52	Comparison of (poly)phenolic compounds and antioxidant properties of pomace extracts from kiwi and grape juice. Food Chemistry, 2019, 271, 425-432.	4.2	80
53	Immunomodulatory effect of Ganoderma atrum polysaccharide on CT26 tumor-bearing mice. Food Chemistry, 2013, 136, 1213-1219.	4.2	79
54	Ganoderma atrum polysaccharide ameliorates ROS generation and apoptosis in spleen and thymus of immunosuppressed mice. Food and Chemical Toxicology, 2017, 99, 199-208.	1.8	79

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55	Isolation and partial characterization of a neutral polysaccharide from Mosla chinensis Maxim. cv. Jiangxiangru and its antioxidant and immunomodulatory activities. Journal of Functional Foods, 2014, 6, 410-418.	1.6	78
56	Effect of ultrasonic treatment on the physicochemical properties and antioxidant activities of polysaccharide from Cyclocarya paliurus. Carbohydrate Polymers, 2016, 151, 305-312.	5.1	77
57	Antidiabetic Mechanism of Dietary Polysaccharides Based on Their Gastrointestinal Functions. Journal of Agricultural and Food Chemistry, 2018, 66, 4781-4786.	2.4	75
58	1H NMR combined with chemometrics for the rapid detection of adulteration in camellia oils. Food Chemistry, 2018, 242, 308-315.	4.2	75
59	Review on cell models to evaluate the potential antioxidant activity of polysaccharides. Food and Function, 2017, 8, 915-926.	2.1	72
60	An acidic heteropolysaccharide from Mesona chinensis: Rheological properties, gelling behavior and texture characteristics. International Journal of Biological Macromolecules, 2018, 107, 1591-1598.	3.6	72
61	A comparison of chemical composition, bioactive components and antioxidant activity of natural and cultured Cordyceps sinensis. LWT - Food Science and Technology, 2015, 63, 2-7.	2.5	71
62	Separation, structure characterization, conformation and immunomodulating effect of a hyperbranched heteroglycan from Radix Astragali. Carbohydrate Polymers, 2012, 87, 667-675.	5.1	70
63	Comparison of microbial communities and physiochemical characteristics of two traditionally fermented vegetables. Food Research International, 2020, 128, 108755.	2.9	70
64	In vitro effects of a novel polysaccharide from the seeds of Plantago asiatica L. on intestinal function. International Journal of Biological Macromolecules, 2013, 54, 264-269.	3.6	69
65	Dendrobium officinale polysaccharide triggers mitochondrial disorder to induce colon cancer cell death via ROS-AMPK-autophagy pathway. Carbohydrate Polymers, 2021, 264, 118018.	5.1	68
66	The microbial communities and flavour compounds of Jiangxi yancai, Sichuan paocai and Dongbei suancai: Three major types of traditional Chinese fermented vegetables. LWT - Food Science and Technology, 2020, 121, 108865.	2.5	67
67	Exopolysaccharides from Lactobacillus plantarum NCU116 induce c-Jun dependent Fas/Fasl-mediated apoptosis via TLR2 in mouse intestinal epithelial cancer cells. Scientific Reports, 2017, 7, 14247.	1.6	66
68	Ganoderma atrum polysaccharide induces antiâ€tumor activity via the mitochondrial apoptotic pathway related to activation of host immune response. Journal of Cellular Biochemistry, 2011, 112, 860-871.	1.2	65
69	Sulfated modification, characterization and property of a water-insoluble polysaccharide from Ganoderma atrum. International Journal of Biological Macromolecules, 2015, 79, 248-255.	3.6	65
70	Physicochemical characterization, antioxidant activity of polysaccharides from Mesona chinensis Benth and their protective effect on injured NCTC-1469 cells induced by H2O2. Carbohydrate Polymers, 2017, 175, 538-546.	5.1	65
71	Comparison of bacterial diversity in traditionally homemade paocai and Chinese spicy cabbage. Food Microbiology, 2019, 83, 141-149.	2.1	64
72	Bioactive polysaccharides from Cordyceps sinensis: Isolation, structure features and bioactivities. Bioactive Carbohydrates and Dietary Fibre, 2013, 1, 38-52.	1.5	63

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73	Nutrients, phytochemicals and antioxidant activities of 26 kidney bean cultivars. Food and Chemical Toxicology, 2017, 108, 467-477.	1.8	63
74	Recent trends and applications of polysaccharides for microencapsulation of probiotics. Food Frontiers, 2020, 1, 45-59.	3.7	63
75	High pressure homogenization increases antioxidant capacity and short-chain fatty acid yield of polysaccharide from seeds of Plantago asiatica L.. Food Chemistry, 2013, 138, 2338-2345.	4.2	62
76	Effects of Lactobacillus plantarum NCU116 on Intestine Mucosal Immunity in Immunosuppressed Mice. Journal of Agricultural and Food Chemistry, 2015, 63, 10914-10920.	2.4	62
77	Mannose Receptor Mediates the Immune Response to Ganoderma atrum Polysaccharides in Macrophages. Journal of Agricultural and Food Chemistry, 2017, 65, 348-357.	2.4	62
78	Determination of carnosine in Black-Bone Silky Fowl (Gallus gallus domesticus Brisson) and common chicken by HPLC. European Food Research and Technology, 2007, 226, 311-314.	1.6	61
79	Bacterial community and composition in Jiang-shui and Suan-cai revealed by high-throughput sequencing of 16S rRNA. International Journal of Food Microbiology, 2019, 306, 108271.	2.1	61
80	Physical quality and in vitro starch digestibility of biscuits as affected by addition of soluble dietary fiber from defatted rice bran. Food Hydrocolloids, 2020, 99, 105349.	5.6	61
81	Cordyceps sinensis polysaccharide inhibits colon cancer cells growth by inducing apoptosis and autophagy flux blockage via mTOR signaling. Carbohydrate Polymers, 2020, 237, 116113.	5.1	61
82	Ultrasonic irradiation induces degradation and improves prebiotic properties of polysaccharide from seeds of Plantago asiatica L. during inÂvitro fermentation by human fecal microbiota. Food Hydrocolloids, 2018, 76, 60-66.	5.6	59
83	Cholesterol-lowering effect of Lactobacillus plantarum NCU116 in a hyperlipidaemic rat model. Journal of Functional Foods, 2014, 8, 340-347.	1.6	58
84	Fractionation, physicochemical property and immunological activity of polysaccharides from Cassia obtusifolia. International Journal of Biological Macromolecules, 2016, 91, 946-953.	3.6	57
85	Protective effect of flavonoids from Cyclocarya paliurus leaves against carbon tetrachloride-induced acute liver injury in mice. Food and Chemical Toxicology, 2018, 119, 392-399.	1.8	57
86	Methylation and 2D NMR analysis of arabinoxylan from the seeds of Plantago asiatica L.. Carbohydrate Polymers, 2012, 88, 1395-1401.	5.1	55
87	Signaling Pathway Involved in the Immunomodulatory Effect of Ganoderma atrum Polysaccharide in Spleen Lymphocytes. Journal of Agricultural and Food Chemistry, 2015, 63, 2734-2740.	2.4	55
88	Interaction between gut immunity and polysaccharides. Critical Reviews in Food Science and Nutrition, 2017, 57, 2943-2955.	5.4	55
89	Fermented Momordica charantia L. juice modulates hyperglycemia, lipid profile, and gut microbiota in type 2 diabetic rats. Food Research International, 2019, 121, 367-378.	2.9	55
90	Molecular mechanism underlying chemoprotective effects of Ganoderma atrum polysaccharide in cyclophosphamide-induced immunosuppressed mice. Journal of Functional Foods, 2015, 15, 52-60.	1.6	54

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91	Ganoderma atrum polysaccharide improves aortic relaxation in diabetic rats via PI3K/Akt pathway. Carbohydrate Polymers, 2014, 103, 520-527.	5.1	53
92	Polysaccharide from Seeds of Plantago asiatica L. Affects Lipid Metabolism and Colon Microbiota of Mouse. Journal of Agricultural and Food Chemistry, 2014, 62, 229-234.	2.4	53
93	Tea Polysaccharides Inhibit Colitis-Associated Colorectal Cancer via Interleukin-6/STAT3 Pathway. Journal of Agricultural and Food Chemistry, 2018, 66, 4384-4393.	2.4	53
94	Characterization of a bioactive polysaccharide from Ganoderma atrum: Re-elucidation of the fine structure. Carbohydrate Polymers, 2017, 158, 58-67.	5.1	52
95	Isolation, purification and physicochemical properties of polysaccharide from fruiting body of Hericium erinaceus and its effect on colonic health of mice. International Journal of Biological Macromolecules, 2018, 107, 1310-1319.	3.6	51
96	Exopolysaccharides from Lactobacillus plantarum NCU116 Facilitate Intestinal Homeostasis by Modulating Intestinal Epithelial Regeneration and Microbiota. Journal of Agricultural and Food Chemistry, 2021, 69, 7863-7873.	2.4	51
97	Determination of speciation of elements related to blood sugar in bioactive extracts from Cyclocarya paliurus leaves by FIA-ICP-MS. European Food Research and Technology, 2006, 223, 202-209.	1.6	49
98	Ganoderma atrum Polysaccharide Improves Age-Related Oxidative Stress and Immune Impairment in Mice. Journal of Agricultural and Food Chemistry, 2012, 60, 1413-1418.	2.4	49
99	Immunomodulatory Activity of Ganoderma atrum Polysaccharide on Purified T Lymphocytes through Ca²⁺/CaN and Mitogen-Activated Protein Kinase Pathway Based on RNA Sequencing. Journal of Agricultural and Food Chemistry, 2017, 65, 5306-5315.	2.4	49
100	A novel polysaccharide from the seeds of Plantago asiatica L. induces dendritic cells maturation through toll-like receptor 4. International Immunopharmacology, 2014, 18, 236-243.	1.7	48
101	Prediction of fatty acid composition in camellia oil by 1H NMR combined with PLS regression. Food Chemistry, 2019, 279, 339-346.	4.2	48
102	In vitro fermentation of the polysaccharides from Cyclocarya paliurus leaves by human fecal inoculums. Carbohydrate Polymers, 2014, 112, 563-568.	5.1	47
103	Fucoidan Extracted from the New Zealand Undaria pinnatifidaâ€"Physicochemical Comparison against Five Other Fucoidans: Unique Low Molecular Weight Fraction Bioactivity in Breast Cancer Cell Lines. Marine Drugs, 2018, 16, 461.	2.2	47
104	Effect of calcium on solution and conformational characteristics of polysaccharide from seeds of Plantago asiatica L.. Carbohydrate Polymers, 2015, 124, 331-336.	5.1	46
105	Lactobacillus plantarum NCU116 Attenuates Cyclophosphamide-Induced Immunosuppression and Regulates Th17/Treg Cell Immune Responses in Mice. Journal of Agricultural and Food Chemistry, 2016, 64, 1291-1297.	2.4	46
106	Simultaneous Determination of Acrylamide and 5-Hydroxymethylfurfural in Heat-Processed Foods Employing Enhanced Matrix Removalâ€"Lipid as a New Dispersive Solid-Phase Extraction Sorbent Followed by Liquid Chromatographyâ€"Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2019, 67, 5017-5025.	2.4	45
107	Composition of bound polyphenols from carrot dietary fiber and its in vivo and in vitro antioxidant activity. Food Chemistry, 2021, 339, 127879.	4.2	45
108	An effective method for deproteinization of bioactive polysaccharides extracted from lingzhi (Ganoderma atrum). Food Science and Biotechnology, 2012, 21, 191-198.	1.2	44

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109	Fermentation of Chinese sauerkraut in pure culture and binary co-culture with Leuconostoc mesenteroides and Lactobacillus plantarum. LWT - Food Science and Technology, 2014, 59, 713-717.	2.5	44
110	Recovery of dietary fiber and polyphenol from grape juice pomace and evaluation of their functional properties and polyphenol compositions. Food and Function, 2017, 8, 341-351.	2.1	44
111	Polysaccharides from fermented Momordica charantia ameliorate obesity in high-fat induced obese rats. Food and Function, 2019, 10, 448-457.	2.1	43
112	Molecular properties and gut health benefits of enzyme-hydrolyzed konjac glucomannans. Carbohydrate Polymers, 2020, 237, 116117.	5.1	43
113	Exposure assessment of 3-monochloropropane-1, 2-diol esters from edible oils and fats in China. Food and Chemical Toxicology, 2015, 75, 8-13.	1.8	42
114	Comparison of structural features and antioxidant activity of polysaccharides from natural and cultured Cordyceps sinensis. Food Science and Biotechnology, 2017, 26, 55-62.	1.2	42
115	Screening and Identification of Functional Lactobacillus Specific for Vegetable Fermentation. Journal of Food Science, 2013, 78, M84-9.	1.5	41
116	Lactobacillus plantarum NCU116 attenuates cyclophosphamide-induced intestinal mucosal injury, metabolism and intestinal microbiota disorders in mice. Food and Function, 2016, 7, 1584-1592.	2.1	41
117	Ganoderma atrum polysaccharide ameliorates intestinal mucosal dysfunction associated with autophagy in immunosuppressed mice. Food and Chemical Toxicology, 2020, 138, 111244.	1.8	41
118	Study on Dendrobium officinale O-Acetyl-glucomannan (Dendronan). 7. Improving Effects on Colonic Health of Mice. Journal of Agricultural and Food Chemistry, 2016, 64, 2485-2491.	2.4	40
119	Formation and reduction of 3-monochloropropane-1,2-diol esters in peanut oil during physical refining. Food Chemistry, 2016, 199, 605-611.	4.2	39
120	Ganoderma atrum Polysaccharide Ameliorates Hyperglycemia-Induced Endothelial Cell Death via a Mitochondria-ROS Pathway. Journal of Agricultural and Food Chemistry, 2015, 63, 8182-8191.	2.4	38
121	The Agr-Like Quorum Sensing System Is Required for Pathogenesis of Necrotic Enteritis Caused by Clostridium perfringens in Poultry. Infection and Immunity, 2017, 85, .	1.0	38
122	(â˜)-Epigallocatechin-3-gallate alleviates doxorubicin-induced cardiotoxicity in sarcoma 180 tumor-bearing mice. Life Sciences, 2017, 180, 151-159.	2.0	38
123	Intervention of five strains of Lactobacillus on obesity in mice induced by high-fat diet. Journal of Functional Foods, 2020, 72, 104078.	1.6	37
124	Polysaccharides from fermentedMomordica charantiaL. withLactobacillus plantarumNCU116 ameliorate metabolic disorders and gut microbiota change in obese rats. Food and Function, 2021, 12, 2617-2630.	2.1	37
125	Ganoderma atrum polysaccharide protects cardiomyocytes against anoxia/reoxygenationâ€induced oxidative stress by mitochondrial pathway. Journal of Cellular Biochemistry, 2010, 110, 191-200.	1.2	36
126	In vitro evaluation of the antioxidant activities of carbohydrates. Bioactive Carbohydrates and Dietary Fibre, 2016, 7, 19-27.	1.5	36

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127	Fractionation, physicochemical properties and structural features of non-arabinoxylan polysaccharide from the seeds of Plantago asiatica L.. Food Hydrocolloids, 2016, 55, 128-135.	5.6	36
128	Cultured Cordyceps sinensis polysaccharides attenuate cyclophosphamide-induced intestinal barrier injury in mice. Journal of Functional Foods, 2019, 62, 103523.	1.6	36
129	Polysaccharide from the seeds of Plantago asiatica L. alleviates nonylphenol induced intestinal barrier injury by regulating tight junctions in human Caco-2 cell line. International Journal of Biological Macromolecules, 2020, 164, 2134-2140.	3.6	36
130	Maillard reaction harmful products in dairy products: Formation, occurrence, analysis, and mitigation strategies. Food Research International, 2022, 151, 110839.	2.9	36
131	Coix polysaccharides: Gut microbiota regulation and immunomodulatory. Bioactive Carbohydrates and Dietary Fibre, 2018, 16, 53-61.	1.5	34
132	Effect of Lactobacillus plantarum NCU116 Fermentation on Asparagus officinalis Polysaccharide: Characterization, Antioxidative, and Immunoregulatory Activities. Journal of Agricultural and Food Chemistry, 2018, 66, 10703-10711.	2.4	34
133	Exopolysaccharides from Lactobacillus plantarum NCU116 Enhances Colonic Mucosal Homeostasis by Controlling Epithelial Cell Differentiation and c-Jun/Muc2 Signaling. Journal of Agricultural and Food Chemistry, 2019, 67, 9831-9839.	2.4	34
134	Simultaneous determination of furan and 2-alkylfurans in heat-processed foods by automated static headspace gas chromatography-mass spectrometry. LWT - Food Science and Technology, 2016, 72, 44-54.	2.5	33
135	Two-step hydrolysis method for monosaccharide composition analysis of natural polysaccharides rich in uronic acids. Food Hydrocolloids, 2020, 101, 105524.	5.6	33
136	Regulatory effects of Ganoderma atrum polysaccharides on LPS-induced inflammatory macrophages model and intestinal-like Caco-2/macrophages co-culture inflammation model. Food and Chemical Toxicology, 2020, 140, 111321.	1.8	33
137	Protective properties of combined fungal polysaccharides from Cordyceps sinensis and Ganoderma atrum on colon immune dysfunction. International Journal of Biological Macromolecules, 2018, 114, 1049-1055.	3.6	32
138	Protective effects of a Ganoderma atrum polysaccharide against acrylamide induced oxidative damage via a mitochondria mediated intrinsic apoptotic pathway in IEC-6 cells. Food and Function, 2018, 9, 1133-1143.	2.1	32
139	In vitro antioxidative and anticancer activities of tea glycoprotein in green tea. European Food Research and Technology, 2007, 224, 437-442.	1.6	31
140	Influence of Probiotic Fermented Fruit and Vegetables on Human Health and the Related Industrial Development Trend. Engineering, 2021, 7, 212-218.	3.2	31
141	Gastroprotective effect of gamma-aminobutyric acid against ethanol-induced gastric mucosal injury. Chemico-Biological Interactions, 2017, 272, 125-134.	1.7	30
142	The effect of bound polyphenols on the fermentation and antioxidant properties of carrot dietary fiber in vivo and in vitro. Food and Function, 2020, 11, 748-758.	2.1	30
143	Probiotic fermentation modifies the structures of pectic polysaccharides from carrot pulp. Carbohydrate Polymers, 2021, 251, 117116.	5.1	30
144	Interaction between polysaccharides and toll-like receptor 4: Primary structural role, immune balance perspective, and 3D interaction model hypothesis. Food Chemistry, 2022, 374, 131586.	4.2	30

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145	Structure and biological activities of a pectic polysaccharide from Mosla chinensis Maxim. cv. Jiangxiangru. Carbohydrate Polymers, 2014, 105, 276-284.	5.1	29
146	Isolation, structure, and bioactivities of polysaccharides from Cyclocarya paliurus (Batal.) Iljinskaja. Annals of the New York Academy of Sciences, 2017, 1398, 20-29.	1.8	29
147	Tea Polysaccharide Prevents Colitis-Associated Carcinogenesis in Mice by Inhibiting the Proliferation and Invasion of Tumor Cells. International Journal of Molecular Sciences, 2018, 19, 506.	1.8	29
148	Effects of Nondigestible Oligosaccharides on Obesity. Annual Review of Food Science and Technology, 2020, 11, 205-233.	5.1	29
149	Carboxymethylation enhances the maturation-inducing activity in dendritic cells of polysaccharide from the seeds of Plantago asiatica L.. International Immunopharmacology, 2014, 22, 324-331.	1.7	28
150	Metabolism and health effects of phyto-estrogens. Critical Reviews in Food Science and Nutrition, 2017, 57, 2432-2454.	5.4	28
151	Combinatorial usage of fungal polysaccharides from Cordyceps sinensis and Ganoderma atrum ameliorate drug-induced liver injury in mice. Food and Chemical Toxicology, 2018, 119, 66-72.	1.8	28
152	Metatranscriptomics reveals the gene functions and metabolic properties of the major microbial community during Chinese Sichuan Paocai fermentation. Food Microbiology, 2021, 98, 103573.	2.1	28
153	Modulation of cytokine gene expression by selectedLactobacillusisolates in the ileum, caecal tonsils and spleen ofSalmonella-challenged broilers. Avian Pathology, 2015, 44, 463-469.	0.8	27
154	Tumor Microenvironment as a New Target for Tumor Immunotherapy of Polysaccharides. Critical Reviews in Food Science and Nutrition, 2016, 56, S85-S94.	5.4	27
155	Antioxidant and antibacterial capabilities of phenolic compounds and organic acids from Camellia oleifera cake. Food Science and Biotechnology, 2020, 29, 17-25.	1.2	27
156	Effects of fermentation with Lactobacillus plantarum NCU137 on nutritional, sensory and stability properties of Coix (Coix lachryma-jobi L.) seed. Food Chemistry, 2020, 314, 126037.	4.2	27
157	pH and lipid unsaturation impact the formation of acrylamide and 5-hydroxymethylfurfural in model system at frying temperature. Food Research International, 2019, 123, 403-413.	2.9	26
158	Lactobacillus plantarum NCU116 fermented carrot juice evokes changes of metabolites in serum from type 2 diabetic rats. Food Research International, 2016, 80, 36-40.	2.9	25
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160	Structural characterization of an Î±-1, 6-linked galactomannan from natural Cordyceps sinensis. Food Hydrocolloids, 2018, 78, 77-91.	5.6	25
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