

# Jing-Kun Yan

## List of Publications by Citations

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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.

84  
papers

2,130  
citations

27  
h-index

43  
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86  
ext. papers

2,862  
ext. citations

7.5  
avg, IF

5.69  
L-index

#	Paper	IF	Citations
84	Recent advances in polysaccharides: Mycelial fermentation, isolation, structure, and bioactivities: A review. <i>Journal of Functional Foods</i> , <b>2014</b> , 6, 33-47	5.1	131
83	Effect of different drying methods on the product quality and bioactive polysaccharides of bitter gourd ( <i>Momordica charantia</i> L.) slices. <i>Food Chemistry</i> , <b>2019</b> , 271, 588-596	8.5	115
82	Ultrasonic effects on the degradation kinetics, preliminary characterization and antioxidant activities of polysaccharides from <i>Phellinus linteus</i> mycelia. <i>Ultrasonics Sonochemistry</i> , <b>2016</b> , 29, 251-7	8.9	103
81	Effect of extraction media on preliminary characterizations and antioxidant activities of <i>Phellinus linteus</i> polysaccharides. <i>Carbohydrate Polymers</i> , <b>2014</b> , 109, 49-55	10.3	97
80	Structural elucidation of an exopolysaccharide from mycelial fermentation of a <i>Tolypocladium</i> sp. fungus isolated from wild <i>Cordyceps sinensis</i> . <i>Carbohydrate Polymers</i> , <b>2010</b> , 79, 125-130	10.3	86
79	Biocompatible Polyelectrolyte Complex Nanoparticles from Lactoferrin and Pectin as Potential Vehicles for Antioxidative Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 5720-5730	5.7	64
78	Acidic degradation and enhanced antioxidant activities of exopolysaccharides from <i>Cordyceps sinensis</i> mycelial culture. <i>Food Chemistry</i> , <b>2009</b> , 117, 641-646	8.5	57
77	Facile and effective separation of polysaccharides and proteins from <i>Cordyceps sinensis</i> mycelia by ionic liquid aqueous two-phase system. <i>Separation and Purification Technology</i> , <b>2014</b> , 135, 278-284	8.3	56
76	Purification, characterization and antitumor activity of polysaccharides extracted from <i>Phellinus igniarius</i> mycelia. <i>Carbohydrate Polymers</i> , <b>2015</b> , 133, 24-30	10.3	54
75	Construction, stability, and enhanced antioxidant activity of pectin-decorated selenium nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2018</b> , 170, 692-700	6	48
74	Comparative study of physicochemical properties and bioactivity of <i>Hericium erinaceus</i> polysaccharides at different solvent extractions. <i>Carbohydrate Polymers</i> , <b>2018</b> , 193, 373-382	10.3	46
73	Physicochemical properties and antitumor activities of two $\beta$ -glucans isolated from hot water and alkaline extracts of <i>Cordyceps</i> (Cs-HK1) fungal mycelia. <i>Carbohydrate Polymers</i> , <b>2011</b> , 85, 753-758	10.3	46
72	Structural features and antitumor activity of a novel polysaccharide from alkaline extract of <i>Phellinus linteus</i> mycelia. <i>Carbohydrate Polymers</i> , <b>2015</b> , 115, 472-7	10.3	44
71	Ultrasound enhanced production and antioxidant activity of polysaccharides from mycelial fermentation of <i>Phellinus igniarius</i> . <i>Carbohydrate Polymers</i> , <b>2014</b> , 113, 380-7	10.3	44
70	Polysaccharide isolated from <i>Phellinus linteus</i> mycelia exerts anti-inflammatory effects via MAPK and PPAR signaling pathways. <i>Carbohydrate Polymers</i> , <b>2018</b> , 200, 487-497	10.3	43
69	Three-phase partitioning as an elegant and versatile platform applied to nonchromatographic bioseparation processes. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 2416-2431	11.5	42
68	Effect of ultrasonic intensity on the conformational changes in citrus pectin under ultrasonic processing. <i>Food Chemistry</i> , <b>2019</b> , 297, 125021	8.5	40

67	Fabrication and stabilization of biocompatible selenium nanoparticles by carboxylic curdlans with various molecular properties. <i>Carbohydrate Polymers</i> , <b>2018</b> , 179, 19-27	10.3	39
66	Characterization and antibacterial activity of silver nanoparticles prepared with a fungal exopolysaccharide in water. <i>Food Hydrocolloids</i> , <b>2016</b> , 53, 69-74	10.6	38
65	Structural characteristics and antioxidant activities of different families of 4-acetamido-TEMPO-oxidised curdlan. <i>Food Chemistry</i> , <b>2014</b> , 143, 530-5	8.5	38
64	Effects of ultrasound on molecular properties, structure, chain conformation and degradation kinetics of carboxylic curdlan. <i>Carbohydrate Polymers</i> , <b>2015</b> , 121, 64-70	10.3	38
63	Subcritical water extraction-based methods affect the physicochemical and functional properties of soluble dietary fibers from wheat bran. <i>Food Chemistry</i> , <b>2019</b> , 298, 124987	8.5	34
62	Advances in antitumor polysaccharides from phellinus sensu lato: Production, isolation, structure, antitumor activity, and mechanisms. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 1256-1269	11.5	33
61	Effect of multi-frequency ultrasound thawing on the structure and rheological properties of myofibrillar proteins from small yellow croaker. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 70, 105352	8.9	33
60	Fractionation, physicochemical characteristics and biological activities of polysaccharides from Pueraria lobata roots. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , <b>2016</b> , 67, 54-60	5.3	31
59	Sulfation and enhanced antioxidant capacity of an exopolysaccharide produced by the medicinal fungus Cordyceps sinensis. <i>Molecules</i> , <b>2012</b> , 18, 167-77	4.8	29
58	Three-phase partitioning for efficient extraction and separation of polysaccharides from Corbicula fluminea. <i>Carbohydrate Polymers</i> , <b>2017</b> , 163, 10-19	10.3	27
57	Ultrasound synergized with three-phase partitioning for extraction and separation of Corbicula fluminea polysaccharides and possible relevant mechanisms. <i>Ultrasonics Sonochemistry</i> , <b>2018</b> , 40, 128-134	8.9	27
56	Effects of structural and conformational characteristics of citrus pectin on its functional properties. <i>Food Chemistry</i> , <b>2021</b> , 339, 128064	8.5	27
55	Innovative preparation, physicochemical characteristics and functional properties of bioactive polysaccharides from fresh okra (Abelmoschus esculentus (L.) Moench). <i>Food Chemistry</i> , <b>2020</b> , 320, 126647	8.5	26
54	Preparation, characterization, rheological and antioxidant properties of ferulic acid-grafted curdlan conjugates. <i>Food Chemistry</i> , <b>2019</b> , 300, 125221	8.5	25
53	Conformational and rheological properties of a quaternary ammonium salt of curdlan. <i>Food Chemistry</i> , <b>2019</b> , 280, 130-138	8.5	25
52	Three-phase partitioning for the direct extraction and separation of bioactive exopolysaccharides from the cultured broth of Phellinus baumii. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 123, 201-209	7.9	25
51	Production, physicochemical characteristics, and in vitro biological activities of polysaccharides obtained from fresh bitter melon (Momordica charantia L.) via room temperature extraction techniques. <i>Food Chemistry</i> , <b>2021</b> , 337, 127798	8.5	25
50	Green synthesis of biocompatible carboxylic curdlan-capped gold nanoparticles and its interaction with protein. <i>Carbohydrate Polymers</i> , <b>2015</b> , 117, 771-777	10.3	24

49	Physicochemical characteristics and in vitro biological activities of polysaccharides derived from raw garlic ( <i>Allium sativum</i> L.) bulbs via three-phase partitioning combined with gradient ethanol precipitation method. <i>Food Chemistry</i> , <b>2021</b> , 339, 128081	8.5	24
48	Preparation, characterization, and antioxidant capacities of selenium nanoparticles stabilized using polysaccharide-protein complexes from <i>Corbicula fluminea</i> . <i>Food Bioscience</i> , <b>2018</b> , 26, 177-184	4.9	23
47	Green synthesis of silver nanoparticles using 4-acetamido-TEMPO-oxidized curdlan. <i>Carbohydrate Polymers</i> , <b>2013</b> , 97, 391-7	10.3	22
46	Self-aggregated nanoparticles of carboxylic curdlan-deoxycholic acid conjugates as a carrier of doxorubicin. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 72, 333-40	7.9	21
45	Constructing biocompatible carboxylic curdlan-coated zein nanoparticles for curcumin encapsulation. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 106028	10.6	21
44	Formation and characterization of polyelectrolyte complex synthesized by chitosan and carboxylic curdlan for 5-fluorouracil delivery. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 397-405	7.9	21
43	Construction and characterization of nanosized curdlan sulfate/chitosan polyelectrolyte complex toward drug release of zidovudine. <i>Carbohydrate Polymers</i> , <b>2017</b> , 174, 209-216	10.3	19
42	Extraction and characterization of anti-oxidative polysaccharide-protein complexes from <i>Corbicula fluminea</i> through three-phase partitioning. <i>RSC Advances</i> , <b>2017</b> , 7, 11067-11075	3.7	18
41	Purification, structural characterization and bioactivity evaluation of a novel proteoglycan produced by <i>Corbicula fluminea</i> . <i>Carbohydrate Polymers</i> , <b>2017</b> , 176, 11-18	10.3	18
40	Separation, biochemical characterization and salt-tolerant mechanisms of alkaline protease from <i>Aspergillus oryzae</i> . <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 3359-3366	4.3	18
39	Macromolecular behavior, structural characteristics and rheological properties of alkali-neutralization curdlan at different concentrations. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105785	10.6	17
38	Structural characteristics and antioxidant activity in vivo of a polysaccharide isolated from <i>Phellinus linteus</i> mycelia. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , <b>2016</b> , 65, 110-117	5.3	17
37	Structure and antioxidative property of a polysaccharide from an ammonium oxalate extract of <i>Phellinus linteus</i> . <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 92-9	7.9	17
36	Ultrasonic treatment at different pH values affects the macromolecular, structural, and rheological characteristics of citrus pectin. <i>Food Chemistry</i> , <b>2021</b> , 341, 128216	8.5	17
35	pH dependent green synthesis of gold nanoparticles by completely C6-carboxylated curdlan under high temperature and various pH conditions. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 106, 498-506	7.9	17
34	Quaternized curdlan/pectin polyelectrolyte complexes as biocompatible nanovehicles for curcumin. <i>Food Chemistry</i> , <b>2019</b> , 291, 180-186	8.5	16
33	Effects of ultrasound modification at different frequency modes on physicochemical, structural, functional, and biological properties of citrus pectin. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106484	10.6	15
32	Hypoglycemic benefit and potential mechanism of a polysaccharide from <i>Hericium erinaceus</i> in streptozotocin-induced diabetic rats. <i>Process Biochemistry</i> , <b>2020</b> , 88, 180-188	4.8	14

31	Antidiabetic activity of a polysaccharide-protein complex from Asian Clam ( <i>Corbicula fluminea</i> ) in streptozotocin-induced diabetic rats and its underlying mechanism. <i>Food and Function</i> , <b>2019</b> , 10, 5574-5586	6.1	11
30	Green synthesis and characterization of zinc oxide nanoparticles using carboxylic curdlan and their interaction with bovine serum albumin. <i>RSC Advances</i> , <b>2016</b> , 6, 77752-77759	3.7	11
29	Highly selective and sensitive nucleic acid detection based on polysaccharide-functionalized silver nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2015</b> , 134, 17-21	4.4	10
28	Enhanced production and antioxidant activity of endo-polysaccharides from <i>Phellinus igniarius</i> mutants screened by low power He-Ne laser and ultraviolet induction. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2018</b> , 15, 30-36	3.4	10
27	Three-phase partitioning system with dimethyl carbonate as organic phase for partitioning of exopolysaccharides from <i>Phellinus baumii</i> . <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 131, 941-948	7.9	9
26	Rheological properties of a $\beta$ 1,3-polyglucuronic acid derivative from 4-acetamido-TEMPO-mediated oxidation of curdlan. <i>RSC Advances</i> , <b>2017</b> , 7, 50441-50448	3.7	9
25	Physicochemical and functional characteristics of polysaccharides from okra extracted by using ultrasound at different frequencies. <i>Food Chemistry</i> , <b>2021</b> , 361, 130138	8.5	8
24	Modulatory effects of polysaccharides from plants, marine algae and edible mushrooms on gut microbiota and related health benefits: A review.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 204, 169-169	7.9	7
23	Effect of sweep frequency ultrasound and fixed frequency ultrasound thawing on gelling properties of myofibrillar protein from quick-frozen small yellow croaker and its possible mechanisms. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 111922	5.4	7
22	Conjugation of ferulic acid onto pectin affected the physicochemical, functional and antioxidant properties. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 5352-5362	4.3	6
21	Emulsifying properties of a ferulic acid-grafted curdlan conjugate and its contribution to the chemical stability of $\beta$ carotene. <i>Food Chemistry</i> , <b>2021</b> , 339, 128053	8.5	6
20	Extraction of polysaccharides from maca: Characterization and immunoregulatory effects on CD4 T cells. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 154, 477-485	7.9	5
19	Enhancing the colloidal stabilities of zein nanoparticles coated with carboxylic curdlans. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 137, 110475	5.4	5
18	Effects of ultrasound on the thawing of quick-frozen small yellow croaker ( <i>Larimichthys polyactis</i> ) based on TMT-labeled quantitative proteomic. <i>Food Chemistry</i> , <b>2022</b> , 366, 130600	8.5	5
17	Studies on Interaction of Polysaccharide-Templated Silver Nanoparticles with Bovine Serum Albumin. <i>Journal of Inorganic and Organometallic Polymers and Materials</i> , <b>2013</b> , 23, 1383-1388	3.2	4
16	Proteoglycan isolated from <i>Corbicula fluminea</i> exerts hepato-protective effects against alcohol-induced liver injury in mice. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 142, 1-10	7.9	4
15	Micro-nano-bubble technology and its applications in food industry: A critical review. <i>Food Reviews International</i> , 1-23	5.5	3
14	Pectin-decorated selenium nanoparticles as a nanocarrier of curcumin to achieve enhanced physicochemical and biological properties. <i>IET Nanobiotechnology</i> , <b>2019</b> , 13, 880-886	2	3

13	Hepatoprotective effect of <i>Phellinus linteus</i> mycelia polysaccharide (PL-N1) against acetaminophen-induced liver injury in mouse. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 154, 1276-1284	7.9	3
12	Application of nonthermal processing technologies in extracting and modifying polysaccharides: A critical review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 4367-4389	16.4	2
11	Preparation, Structural Features and Immunostimulatory Activity of a Glucomannan From Fresh Stems.. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 823803	6.2	1
10	Submerged Fermentation of Medicinal Fungus <i>Cordyceps sinensis</i> for Production of Biologically Active Mycelial Biomass and Exopolysaccharides <b>2014</b> , 93-120		1
9	Purification of polysaccharides from by using an aqueous two-phase system and evaluation of the physicochemical and antioxidant properties of polysaccharides. <i>Preparative Biochemistry and Biotechnology</i> , <b>2021</b> , 1-10	2.4	1
8	Construction and characterization of antioxidative ferulic acid-grafted carboxylic curdlan conjugates and their contributions on $\beta$ -carotene storage stability. <i>Food Chemistry</i> , <b>2021</b> , 349, 129166	8.5	1
7	Recent advances in research on plants: functional ingredients, physiological activities, and applications in agricultural and food sciences.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-29	11.5	1
6	Comparison of physicochemical characteristics and biological activities of polysaccharides from barley ( <i>Hordeum vulgare</i> L.) grass at different growth stages.. <i>Food Chemistry</i> , <b>2022</b> , 389, 133083	8.5	1
5	Assessing the product quality and biological activities of barley ( <i>Hordeum vulgare</i> L.) grasses at different harvest times. <i>Food Bioscience</i> , <b>2022</b> , 101549	4.9	0
4	ARTP Mutagenesis to Improve Mycelial Polysaccharide Production of <i>Grifola frondosa</i> Using a Mixture of Wheat Bran and Rice Bran as Substrate. <i>Journal of Food Quality</i> , <b>2021</b> , 2021, 1-11	2.7	0
3	Production, characterization, and bioactivities of exopolysaccharides from the submerged culture of <i>M. H. Liu</i> . <i>3 Biotech</i> , <b>2021</b> , 11, 145	2.8	0
2	Preparation, physicochemical and structural characterizations, and bioactivities of polysaccharides from <i>Corbicula fluminea</i> industrial distillate. <i>Food Bioscience</i> , <b>2022</b> , 101708	4.9	0
1	Three phase partitioning-based strategies for highly efficient separation of bioactive polysaccharides from natural resources <b>2021</b> , 223-242		