

Jing-Kun Yan

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.

84
papers

2,130
citations

27
h-index

43
g-index

86
ext. papers

2,862
ext. citations

7.5
avg, IF

5.69
L-index

#	Paper	IF	Citations
84	Assessing the product quality and biological activities of barley (<i>Hordeum vulgare</i> L.) grasses at different harvest times. <i>Food Bioscience</i> , 2022 , 101549	4.9	0
83	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> , 2022 , 204, 169-169	7.9	7
82	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> , 2022 , 366, 130600	8.5	5
81	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> , 2022 , 1-29	11.5	1
80	Preparation, physicochemical and structural characterizations, and bioactivities of polysaccharides from <i>Corbicula fluminea</i> industrial distillate. <i>Food Bioscience</i> , 2022 , 101708	4.9	0
79	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> , 2022 , 389, 133083	8.5	1
78	Preparation, Structural Features and Immunostimulatory Activity of a Glucomannan From Fresh Stems.. <i>Frontiers in Nutrition</i> , 2021 , 8, 823803	6.2	1
77	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> , 2021 , 1-10	2.4	1
76	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> , 2021 , 2021, 1-11	2.7	0
75	Construction and characterization of antioxidative ferulic acid-grafted carboxylic curdlan conjugates and their contributions on β -carotene storage stability. <i>Food Chemistry</i> , 2021 , 349, 129166	8.5	1
74	Production, physicochemical characteristics, and in vitro biological activities of polysaccharides obtained from fresh bitter melon (<i>Momordica charantia</i> L.) via room temperature extraction techniques. <i>Food Chemistry</i> , 2021 , 337, 127798	8.5	25
73	Effects of structural and conformational characteristics of citrus pectin on its functional properties. <i>Food Chemistry</i> , 2021 , 339, 128064	8.5	27
72	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> , 2021 , 339, 128081	8.5	24
71	Ultrasonic treatment at different pH values affects the macromolecular, structural, and rheological characteristics of citrus pectin. <i>Food Chemistry</i> , 2021 , 341, 128216	8.5	17
70	Effect of multi-frequency ultrasound thawing on the structure and rheological properties of myofibrillar proteins from small yellow croaker. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105352	8.9	33
69	Emulsifying properties of a ferulic acid-grafted curdlan conjugate and its contribution to the chemical stability of β -carotene. <i>Food Chemistry</i> , 2021 , 339, 128053	8.5	6
68	Effects of ultrasound modification at different frequency modes on physicochemical, structural, functional, and biological properties of citrus pectin. <i>Food Hydrocolloids</i> , 2021 , 113, 106484	10.6	15

67	Enhancing the colloidal stabilities of zein nanoparticles coated with carboxylic curdlans. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110475	5.4	5
66	Production, characterization, and bioactivities of exopolysaccharides from the submerged culture of <i>M. H. Liu</i> . <i>3 Biotech</i> , 2021 , 11, 145	2.8	0
65	Application of nonthermal processing technologies in extracting and modifying polysaccharides: A critical review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4367-4389	16.4	2
64	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> , 2021 , 150, 111922	5.4	7
63	Physicochemical and functional characteristics of polysaccharides from okra extracted by using ultrasound at different frequencies. <i>Food Chemistry</i> , 2021 , 361, 130138	8.5	8
62	Three phase partitioning-based strategies for highly efficient separation of bioactive polysaccharides from natural resources 2021 , 223-242		
61	Constructing biocompatible carboxylic curdlan-coated zein nanoparticles for curcumin encapsulation. <i>Food Hydrocolloids</i> , 2020 , 108, 106028	10.6	21
60	Conjugation of ferulic acid onto pectin affected the physicochemical, functional and antioxidant properties. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 5352-5362	4.3	6
59	Extraction of polysaccharides from maca: Characterization and immunoregulatory effects on CD4 T cells. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 477-485	7.9	5
58	Macromolecular behavior, structural characteristics and rheological properties of alkali-neutralization curdlan at different concentrations. <i>Food Hydrocolloids</i> , 2020 , 105, 105785	10.6	17
57	Innovative preparation, physicochemical characteristics and functional properties of bioactive polysaccharides from fresh okra (<i>Abelmoschus esculentus</i> (L.) Moench). <i>Food Chemistry</i> , 2020 , 320, 126647	8.5	26
56	Hypoglycemic benefit and potential mechanism of a polysaccharide from <i>Hericium erinaceus</i> in streptozotocin-induced diabetic rats. <i>Process Biochemistry</i> , 2020 , 88, 180-188	4.8	14
55	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> , 2020 , 142, 1-10	7.9	4
54	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> , 2020 , 154, 1276-1284	7.9	3
53	Effect of ultrasonic intensity on the conformational changes in citrus pectin under ultrasonic processing. <i>Food Chemistry</i> , 2019 , 297, 125021	8.5	40
52	Subcritical water extraction-based methods affect the physicochemical and functional properties of soluble dietary fibers from wheat bran. <i>Food Chemistry</i> , 2019 , 298, 124987	8.5	34
51	Quaternized curdlan/pectin polyelectrolyte complexes as biocompatible nanovehicles for curcumin. <i>Food Chemistry</i> , 2019 , 291, 180-186	8.5	16
50	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> , 2019 , 131, 941-948	7.9	9

49	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> , 2019 , 271, 588-596	8.5	115
48	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> , 2019 , 10, 5574-5586	6.1	11
47	Preparation, characterization, rheological and antioxidant properties of ferulic acid-grafted curdlan conjugates. <i>Food Chemistry</i> , 2019 , 300, 125221	8.5	25
46	Pectin-decorated selenium nanoparticles as a nanocarrier of curcumin to achieve enhanced physicochemical and biological properties. <i>IET Nanobiotechnology</i> , 2019 , 13, 880-886	2	3
45	Conformational and rheological properties of a quaternary ammonium salt of curdlan. <i>Food Chemistry</i> , 2019 , 280, 130-138	8.5	25
44	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> , 2019 , 99, 3359-3366	4.3	18
43	Three-phase partitioning for the direct extraction and separation of bioactive exopolysaccharides from the cultured broth of <i>Phellinus baumii</i> . <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 201-209	7.9	25
42	Comparative study of physicochemical properties and bioactivity of <i>Hericium erinaceus</i> polysaccharides at different solvent extractions. <i>Carbohydrate Polymers</i> , 2018 , 193, 373-382	10.3	46
41	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> , 2018 , 15, 30-36	3.4	10
40	Three-phase partitioning as an elegant and versatile platform applied to nonchromatographic bioseparation processes. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2416-2431	11.5	42
39	Ultrasound synergized with three-phase partitioning for extraction and separation of <i>Corbicula fluminea</i> polysaccharides and possible relevant mechanisms. <i>Ultrasonics Sonochemistry</i> , 2018 , 40, 128-134	8.9	27
38	Fabrication and stabilization of biocompatible selenium nanoparticles by carboxylic curdlans with various molecular properties. <i>Carbohydrate Polymers</i> , 2018 , 179, 19-27	10.3	39
37	Formation and characterization of polyelectrolyte complex synthesized by chitosan and carboxylic curdlan for 5-fluorouracil delivery. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 397-405	7.9	21
36	Construction, stability, and enhanced antioxidant activity of pectin-decorated selenium nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018 , 170, 692-700	6	48
35	Polysaccharide isolated from <i>Phellinus linteus</i> mycelia exerts anti-inflammatory effects via MAPK and PPAR signaling pathways. <i>Carbohydrate Polymers</i> , 2018 , 200, 487-497	10.3	43
34	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> , 2018 , 106, 498-506	7.9	17
33	Preparation, characterization, and antioxidant capacities of selenium nanoparticles stabilized using polysaccharide-protein complexes from <i>Corbicula fluminea</i> . <i>Food Bioscience</i> , 2018 , 26, 177-184	4.9	23
32	Advances in antitumor polysaccharides from <i>phellinus sensu lato</i> : Production, isolation, structure, antitumor activity, and mechanisms. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1256-1269	11.5	33

31	Three-phase partitioning for efficient extraction and separation of polysaccharides from <i>Corbicula fluminea</i> . <i>Carbohydrate Polymers</i> , 2017 , 163, 10-19	10.3	27
30	Construction and characterization of nanosized curdlan sulfate/chitosan polyelectrolyte complex toward drug release of zidovudine. <i>Carbohydrate Polymers</i> , 2017 , 174, 209-216	10.3	19
29	Extraction and characterization of anti-oxidative polysaccharide-protein complexes from <i>Corbicula fluminea</i> through three-phase partitioning. <i>RSC Advances</i> , 2017 , 7, 11067-11075	3.7	18
28	Purification, structural characterization and bioactivity evaluation of a novel proteoglycan produced by <i>Corbicula fluminea</i> . <i>Carbohydrate Polymers</i> , 2017 , 176, 11-18	10.3	18
27	Rheological properties of a β -1,3-polyglucuronic acid derivative from 4-acetamido-TEMPO-mediated oxidation of curdlan. <i>RSC Advances</i> , 2017 , 7, 50441-50448	3.7	9
26	Biocompatible Polyelectrolyte Complex Nanoparticles from Lactoferrin and Pectin as Potential Vehicles for Antioxidative Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5720-5730	5.7	64
25	Ultrasonic effects on the degradation kinetics, preliminary characterization and antioxidant activities of polysaccharides from <i>Phellinus linteus</i> mycelia. <i>Ultrasonics Sonochemistry</i> , 2016 , 29, 251-7	8.9	103
24	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> , 2016 , 65, 110-117	5.3	17
23	Fractionation, physicochemical characteristics and biological activities of polysaccharides from <i>Pueraria lobata</i> roots. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , 2016 , 67, 54-60	5.3	31
22	Characterization and antibacterial activity of silver nanoparticles prepared with a fungal exopolysaccharide in water. <i>Food Hydrocolloids</i> , 2016 , 53, 69-74	10.6	38
21	Structure and antioxidative property of a polysaccharide from an ammonium oxalate extract of <i>Phellinus linteus</i> . <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 92-9	7.9	17
20	Green synthesis and characterization of zinc oxide nanoparticles using carboxylic curdlan and their interaction with bovine serum albumin. <i>RSC Advances</i> , 2016 , 6, 77752-77759	3.7	11
19	Purification, characterization and antitumor activity of polysaccharides extracted from <i>Phellinus igniarius</i> mycelia. <i>Carbohydrate Polymers</i> , 2015 , 133, 24-30	10.3	54
18	Green synthesis of biocompatible carboxylic curdlan-capped gold nanoparticles and its interaction with protein. <i>Carbohydrate Polymers</i> , 2015 , 117, 771-777	10.3	24
17	Self-aggregated nanoparticles of carboxylic curdlan-deoxycholic acid conjugates as a carrier of doxorubicin. <i>International Journal of Biological Macromolecules</i> , 2015 , 72, 333-40	7.9	21
16	Highly selective and sensitive nucleic acid detection based on polysaccharide-functionalized silver nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015 , 134, 17-21	4.4	10
15	Structural features and antitumor activity of a novel polysaccharide from alkaline extract of <i>Phellinus linteus</i> mycelia. <i>Carbohydrate Polymers</i> , 2015 , 115, 472-7	10.3	44
14	Effects of ultrasound on molecular properties, structure, chain conformation and degradation kinetics of carboxylic curdlan. <i>Carbohydrate Polymers</i> , 2015 , 121, 64-70	10.3	38

13	Effect of extraction media on preliminary characterizations and antioxidant activities of <i>Phellinus linteus</i> polysaccharides. <i>Carbohydrate Polymers</i> , 2014 , 109, 49-55	10.3	97
12	Recent advances in polysaccharides: Mycelial fermentation, isolation, structure, and bioactivities: A review. <i>Journal of Functional Foods</i> , 2014 , 6, 33-47	5.1	131
11	Ultrasound enhanced production and antioxidant activity of polysaccharides from mycelial fermentation of <i>Phellinus igniarius</i> . <i>Carbohydrate Polymers</i> , 2014 , 113, 380-7	10.3	44
10	Structural characteristics and antioxidant activities of different families of 4-acetamido-TEMPO-oxidised curdlan. <i>Food Chemistry</i> , 2014 , 143, 530-5	8.5	38
9	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> , 2014 , 135, 278-284	8.3	56
8	Submerged Fermentation of Medicinal Fungus <i>Cordyceps sinensis</i> for Production of Biologically Active Mycelial Biomass and Exopolysaccharides 2014 , 93-120		1
7	Studies on Interaction of Polysaccharide-Templated Silver Nanoparticles with Bovine Serum Albumin. <i>Journal of Inorganic and Organometallic Polymers and Materials</i> , 2013 , 23, 1383-1388	3.2	4
6	Green synthesis of silver nanoparticles using 4-acetamido-TEMPO-oxidized curdlan. <i>Carbohydrate Polymers</i> , 2013 , 97, 391-7	10.3	22
5	Sulfation and enhanced antioxidant capacity of an exopolysaccharide produced by the medicinal fungus <i>Cordyceps sinensis</i> . <i>Molecules</i> , 2012 , 18, 167-77	4.8	29
4	Physiochemical properties and antitumor activities of two β -glucans isolated from hot water and alkaline extracts of <i>Cordyceps</i> (Cs-HK1) fungal mycelia. <i>Carbohydrate Polymers</i> , 2011 , 85, 753-758	10.3	46
3	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> , 2010 , 79, 125-130	10.3	86
2	Acidic degradation and enhanced antioxidant activities of exopolysaccharides from <i>Cordyceps sinensis</i> mycelial culture. <i>Food Chemistry</i> , 2009 , 117, 641-646	8.5	57
1	Micro-nano-bubble technology and its applications in food industry: A critical review. <i>Food Reviews International</i> , 1-23	5.5	3