Shuang Song

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from Caulerpa lentillifera. Carbohydrate Polymers, 2022, 280, 119006.	5.1	29
2	Polysaccharides from edible brown seaweed <i>Undaria pinnatifida</i> are effective against high-fat diet-induced obesity in mice through the modulation of intestinal microecology. Food and Function, 2022, 13, 2581-2593.	2.1	15
3	An acidic polysaccharide from Patinopecten yessoensis skirt prevents obesity and improves gut microbiota and metabolism of mice induced by high-fat diet. Food Research International, 2022, 154, 110980.	2.9	30
4	Responses of the gut microbiota and metabolite profiles to sulfated polysaccharides from sea cucumber in humanized microbiota mice. Food and Function, 2022, 13, 4171-4183.	2.1	8
5	Preparation of Low-Molecular-Weight Fucoidan with Anticoagulant Activity by Photocatalytic Degradation Method. Foods, 2022, 11, 822.	1.9	21
6	Fabrication of astaxanthin-enriched colon-targeted alginate microspheres and its beneficial effect on dextran sulfate sodium-induced ulcerative colitis in mice. International Journal of Biological Macromolecules, 2022, 205, 396-409.	3.6	21
7	Anti-obesity effects of <i>Laminaria japonica</i> fucoidan in high-fat diet-fed mice vary with the gut microbiota structure. Food and Function, 2022, 13, 6259-6270.	2.1	9
8	Oxidized PUFAs Increase Susceptibility of Mice to <i>Salmonella</i> Infection by Diminishing Host's Innate Immune Responses. Journal of Agricultural and Food Chemistry, 2022, , .	2.4	1
9	Digestion behavior of a polysaccharide from <i>Cyclina sinensis</i> : An explanation for the discrepancy in its immunostimulatory activities in vitro and in vivo. Journal of Food Science, 2022, 87, 3223-3234.	1.5	1
10	Sulfated polysaccharides from Undaria pinnatifida improved high fat diet-induced metabolic syndrome, gut microbiota dysbiosis and inflammation in BALB/c mice. International Journal of Biological Macromolecules, 2021, 167, 1587-1597.	3.6	50
11	Interaction of sulfated polysaccharides with intestinal Bacteroidales plays an important role in its biological activities. International Journal of Biological Macromolecules, 2021, 168, 496-506.	3.6	17
12	Galactofucan from Laminaria japonica is not degraded by the human digestive system but inhibits pancreatic lipase and modifies the intestinal microbiota. International Journal of Biological Macromolecules, 2021, 166, 611-620.	3.6	27
13	An arabinogalactan from <i>Lycium barbarum</i> attenuates DSS-induced chronic colitis in C57BL/6J mice associated with the modulation of intestinal barrier function and gut microbiota. Food and Function, 2021, 12, 9829-9843.	2.1	40
14	Sulfated polysaccharides from pacific abalone attenuated DSS-induced acute and chronic ulcerative colitis in mice <i>via</i> regulating intestinal micro-ecology and the NF-î®B pathway. Food and Function, 2021, 12, 11351-11365.	2.1	18
15	Chitosan and Derivatives: Bioactivities and Application in Foods. Annual Review of Food Science and Technology, 2021, 12, 407-432.	5.1	25
16	Health effects of dietary sulfated polysaccharides from seafoods and their interaction with gut microbiota. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2882-2913.	5.9	36
17	Low-molecular alginate improved diet-induced obesity and metabolic syndrome through modulating the gut microbiota in BALB/c mice. International Journal of Biological Macromolecules, 2021, 187, 811-820.	3.6	24
18	Gut microbiota response to sulfated sea cucumber polysaccharides in a differential manner using an in vitro fermentation model. Food Research International, 2021, 148, 110562.	2.9	30

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19	Fucoidan hydrogels induced by κ-carrageenan: Rheological, thermal and structural characterization. International Journal of Biological Macromolecules, 2021, 191, 514-520.	3.6	24
20	Marine Bioactive Compounds as Nutraceutical and Functional Food Ingredients for Potential Oral Health. Frontiers in Nutrition, 2021, 8, 686663.	1.6	6
21	Anti-inflammatory activity and structural identification of a sulfated polysaccharide CLGP4 from Caulerpa lentillifera. International Journal of Biological Macromolecules, 2020, 146, 931-938.	3.6	43
22	Oligosaccharides from <i>Gracilaria lemaneiformis</i> better attenuated high fat diet-induced metabolic syndrome by promoting the Bacteroidales proliferation. Food and Function, 2020, 11, 1049-1062.	2.1	18
23	Preparation of chondroitin sulfates with different molecular weights from bovine nasal cartilage and their antioxidant activities. International Journal of Biological Macromolecules, 2020, 152, 1047-1055.	3.6	33
24	Characterization and digestion features of a novel polysaccharide-Fe(III) complex as an iron supplement. Carbohydrate Polymers, 2020, 249, 116812.	5.1	36
25	Effect of sulfate group on sulfated polysaccharides-induced improvement of metabolic syndrome and gut microbiota dysbiosis in high fat diet-fed mice. International Journal of Biological Macromolecules, 2020, 164, 2062-2072.	3.6	23
26	Arabinogalactan derived from Lycium barbarum fruit inhibits cancer cell growth via cell cycle arrest and apoptosis. International Journal of Biological Macromolecules, 2020, 149, 639-650.	3.6	49
27	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. Food and Function, 2020, 11, 7415-7420.	2.1	140
28	Enhanced Cytotoxicity of Cadmium by a Sulfated Polysaccharide from Abalone. Journal of Agricultural and Food Chemistry, 2020, 68, 14996-15004.	2.4	13
29	Fucoidan isolated from <i>Ascophyllum nodosum</i> alleviates gut microbiota dysbiosis and colonic inflammation in antibiotic-treated mice. Food and Function, 2020, 11, 5595-5606.	2.1	36
30	Structural characterization and immunostimulatory activity of a glucan from Cyclina sinensis. International Journal of Biological Macromolecules, 2020, 161, 779-786.	3.6	22
31	Preparation, structural characterization, and bioactivity of PHPD-IV-4 derived from Porphyra haitanensis. Food Chemistry, 2020, 329, 127042.	4.2	12
32	Fucoxanthin alleviates palmitate-induced inflammation in RAW 264.7 cells through improving lipid metabolism and attenuating mitochondrial dysfunction. Food and Function, 2020, 11, 3361-3370.	2.1	26
33	A sulfated polysaccharide from abalone influences iron uptake by the contrary impacts of its chelating and reducing activities. International Journal of Biological Macromolecules, 2019, 138, 49-56.	3.6	10
34	A strategy to identify mixed polysaccharides through analyzing the monosaccharide composition of disaccharides released by graded acid hydrolysis. Carbohydrate Polymers, 2019, 223, 115046.	5.1	15
35	Structural Features and Digestive Behavior of Fucosylated Chondroitin Sulfate from Sea Cucumbers <i>Stichopus japonicus</i> . Journal of Agricultural and Food Chemistry, 2019, 67, 10534-10542.	2.4	27
36	Mass Spectrometry Analysis of Changes in Human Milk <i>N</i> / <i>O</i> -Glycopatterns at Different Lactation Stages. Journal of Agricultural and Food Chemistry, 2019, 67, 10702-10712.	2.4	24

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37	Preparation, structural characterization and bioactivity of 4-O-Methylglucuronoxylan from Artemisia sphaerocephala Krasch. Carbohydrate Polymers, 2019, 222, 115009.	5.1	15
38	Structural characterization and anticoagulant activity of two polysaccharides from Patinopecten yessoensis viscera. International Journal of Biological Macromolecules, 2019, 136, 579-585.	3.6	23
39	<i>Lycium barbarum</i> polysaccharides extend the mean lifespan of <i>Drosophila melanogaster</i> . Food and Function, 2019, 10, 4231-4241.	2.1	37
40	Effect of Îμ-polylysine addition on κ-carrageenan gel properties: Rheology, water mobility, thermal stability and microstructure. Food Hydrocolloids, 2019, 95, 212-218.	5.6	43
41	The effects of amino acids on the gel properties of potassium iota carrageenan. Food Hydrocolloids, 2019, 95, 378-384.	5.6	24
42	Physicochemical properties, antioxidant activity and immunological effects in vitro of polysaccharides from Schisandra sphenanthera and Schisandra chinensis. International Journal of Biological Macromolecules, 2019, 131, 744-751.	3.6	56
43	Effect of intake pattern of sulfated polysaccharides on its biological activity in high fat diet-fed mice. International Journal of Biological Macromolecules, 2019, 132, 9-16.	3.6	19
44	Polysaccharides from Laminaria japonica alleviated metabolic syndrome in BALB/c mice by normalizing the gut microbiota. International Journal of Biological Macromolecules, 2019, 121, 996-1004.	3.6	59
45	The combination between cations and sulfated polysaccharide from abalone gonad (Haliotis discus) Tj ETQq1 1	0.784314 5.1	rg <u></u> gT /Overlo
46	Impact of acidic, water and alkaline extraction on structural features, antioxidant activities of Laminaria japonica polysaccharides. International Journal of Biological Macromolecules, 2018, 112, 985-995.	3.6	122
47	The beneficial effects of Gracilaria lemaneiformis polysaccharides on obesity and the gut microbiota in high fat diet-fed mice. Journal of Functional Foods, 2018, 46, 48-56.	1.6	65
48	Compositional analysis of sulfated polysaccharides from sea cucumber (Stichopus japonicus) released by autolysis reaction. International Journal of Biological Macromolecules, 2018, 114, 420-425.	3.6	13
49	Characterization and comparison of acidic polysaccharide populations in <i>Atrina pectinata</i> ii>individuals. Journal of Carbohydrate Chemistry, 2018, 37, 117-127.	0.4	1
50	Structural characterization and osteogenic bioactivity of a sulfated polysaccharide from pacific abalone (Haliotis discus hannai Ino). Carbohydrate Polymers, 2018, 182, 207-214.	5.1	46
51	Sulfated Polysaccharide from Sea Cucumber and its Depolymerized Derivative Prevent Obesity in Association with Modification of Gut Microbiota in Highâ€Fat Dietâ€Fed Mice. Molecular Nutrition and Food Research, 2018, 62, e1800446.	1.5	128
52	Distribution analysis of polysaccharides comprised of uronic acid-hexose/hexosamine repeating units in various shellfish species. Glycoconjugate Journal, 2018, 35, 537-545.	1.4	6
53	Sulfated polysaccharides from pacific abalone reduce diet-induced obesity by modulating the gut microbiota. Journal of Functional Foods, 2018, 47, 211-219.	1.6	41
54	Stress resistance and lifespan extension of <i>Caenorhabditis elegans</i> enhanced by peptides from mussel (<i>Mytilus edulis</i>) protein hydrolyzate. Food and Function, 2018, 9, 3313-3320.	2.1	20

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55	Development and application of a HPLC-MS/MS method for quantitation of fucosylated chondroitin sulfate and fucoidan in sea cucumbers. Carbohydrate Research, 2018, 466, 11-17.	1.1	22
56	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. International Journal of Biological Macromolecules, 2018, 120, 502-512.	3.6	57
57	Purification, structural features and immunostimulatory activity of novel polysaccharides from Caulerpa lentillifera. International Journal of Biological Macromolecules, 2018, 108, 314-323.	3.6	59
58	Quantitative Analysis of Acidic Polysaccharides Using Hydrophilic Interaction Chromatography and Mass Spectrometry after Acid Hydrolysis. Current Pharmaceutical Analysis, 2018, 14, 443-449.	0.3	2
59	Distribution of uronic acid-containing polysaccharides in 5 species of shellfishes. Carbohydrate Polymers, 2017, 164, 195-199.	5.1	15
60	Characterization the carotenoid productions and profiles of three <scp><i>Rhodosporidium</i></scp> <scp><i>toruloides</i></scp> mutants from <i>Agrobacterium tumefaciens</i> â€mediated transformation. Yeast, 2017, 34, 335-342.	0.8	23
61	Absorption and degradation of sulfated polysaccharide from pacific abalone in in vitro and in vivo models. Journal of Functional Foods, 2017, 35, 127-133.	1.6	30
62	ldentification and quantification of uronic acid-containing polysaccharides in tissues of Russian sturgeon (Acipenser gueldenstaedtii) by HPLC–MS/MS and HPLC–MSn. European Food Research and Technology, 2017, 243, 1201-1209.	1.6	3
63	Characteristic oligosaccharides released from acid hydrolysis for the structural analysis of chondroitin sulfate. Carbohydrate Research, 2017, 449, 114-119.	1.1	21
64	Quantification and comparison of acidic polysaccharides in edible fish intestines and livers using HPLC-MS/MS. Glycoconjugate Journal, 2017, 34, 625-632.	1.4	12
65	Anticoagulant Activity and Structural Characterization of Polysaccharide from Abalone (Haliotis) Tj ETQq1 1 0.7	84314 rgE 1.7	3T /Qyerlock
66	Simultaneous Recovery of Protein and Polysaccharide from Abalone (<i>Haliotis discus hannai</i> â€Ino) Gonad Using Enzymatic Hydrolysis Method. Journal of Food Processing and Preservation, 2016, 40, 119-130.	0.9	8
67	Effects of abalone (Haliotis discus hannai Ino) gonad polysaccharides on cholecystokinin release in STC-1 cells and its signaling mechanism. Carbohydrate Polymers, 2016, 151, 268-273.	5.1	14
68	Mass Spectrometric Analysis of <i>N</i> -Glycoforms of Soybean Allergenic Glycoproteins Separated by SDS-PAGE. Journal of Agricultural and Food Chemistry, 2016, 64, 7367-7376.	2.4	25
69	Quick characterization of uronic acid-containing polysaccharides in 5 shellfishes by oligosaccharide analysis upon acid hydrolysis. Carbohydrate Research, 2016, 435, 149-155.	1.1	8
70	Characterization of acidic polysaccharides from the mollusks through acid hydrolysis. Carbohydrate Polymers, 2015, 130, 268-274.	5.1	23
71	Comparison of polysaccharides of Haliotis discus hannai and Volutharpa ampullacea perryi by PMP-HPLC-MSn analysis upon acid hydrolysis. Carbohydrate Research, 2015, 415, 48-53.	1.1	26
72	Structural investigation of a uronic acid-containing polysaccharide from abalone by graded acid hydrolysis followed by PMP-HPLC–MSn and NMR analysis. Carbohydrate Research, 2015, 402, 95-101.	1.1	58

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73	Effects of heating conditions on fatty acids and volatile compounds in foot muscle of abalone Haliotis discus hannai Ino. Fisheries Science, 2014, 80, 1097-1107.	0.7	23
74	Effect of pH on the physicochemical and heat-induced gel properties of scallop Patinopecten yessoensis actomyosin. Fisheries Science, 2014, 80, 1073-1082.	0.7	8
75	The aggregation behavior and structure of blends of κâ€carrageenan and εâ€polylysine hydrochloride. Polymer International, 0, , .	1.6	2