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List of Publications by Year in descending order

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DANVANGA 7HANC

#	Article	IF	CITATIONS
1	An effective and recyclable decolorization method for polysaccharides from Isaria cicadae Miquel by magnetic chitosan microspheres. RSC Advances, 2022, 12, 3147-3156.	3.6	3
2	Immunomodulatory activity of polysaccharide from Arca granosa Linnaeus via TLR4/MyD88/NFκB and TLR4/TRIF signaling pathways. Journal of Functional Foods, 2021, 84, 104579.	3.4	12
3	Methods of extraction, separation, purification, structural characterization for polysaccharides from aquatic animals and their major pharmacological activities. Critical Reviews in Food Science and Nutrition, 2020, 60, 48-63.	10.3	33
4	Immunomodulatory mechanism of a purified polysaccharide isolated from Isaria cicadae Miquel on RAW264.7 cells via activating TLR4-MAPK-NF-κB signaling pathway. International Journal of Biological Macromolecules, 2020, 164, 4329-4338.	7.5	42
5	An efficient and no pollutants deproteinization method for polysaccharide from Arca granosa by palygorskite adsorption treatment. Journal of Cleaner Production, 2019, 226, 781-792.	9.3	11
6	Polysaccharide from Ostrea rivularis attenuates reproductive oxidative stress damage via activating Keap1-Nrf2/ARE pathway. Carbohydrate Polymers, 2018, 186, 321-331.	10.2	45
7	An effective and recyclable deproteinization method for polysaccharide from oyster by magnetic chitosan microspheres. Carbohydrate Polymers, 2018, 195, 558-565.	10.2	25
8	Two heteropolysaccharides from Isaria cicadae Miquel differ in composition and potentially immunomodulatory activity. International Journal of Biological Macromolecules, 2018, 117, 610-616.	7.5	33
9	A novel green method for deproteinization of polysaccharide from Cipangopaludina chinensis by freeze-thaw treatment. Journal of Cleaner Production, 2017, 142, 3409-3418.	9.3	30
10	Molecular Modification of Polysaccharides and Resulting Bioactivities. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 237-250.	11.7	342
11	Extraction, characterization and bioactivities of novel purified polysaccharides from Baphicacanthis Cusiae Rhizoma et Radix. International Journal of Biological Macromolecules, 2016, 93, 879-888.	7.5	9
12	An economical and efficient technology for the extraction of resveratrol from peanut (Arachis) Tj ETQq0 0 0 rgB1	Qverlock	2 10 Tf 50 302
13	Purification, preliminary characterization and bioactivities of polysaccharides from Ostrea rivularis Gould. International Journal of Biological Macromolecules, 2015, 80, 16-22.	7.5	22
14	A comparison study on polysaccharides from novel hybrids of Amomum villosum and its female parent. International Journal of Biological Macromolecules, 2015, 81, 396-399.	7.5	6
15	Effect of extraction methods on property and bioactivity of water-soluble polysaccharides from Amomum villosum. Carbohydrate Polymers, 2015, 117, 632-635.	10.2	65
16	Preliminary separation and purification of resveratrol from extract of peanut (Arachis hypogaea) sprouts by macroporous adsorption resins. Food Chemistry, 2014, 145, 1-7.	8.2	73
	Extraction characterization and biological activities of polysaccharides from Amomum villosum		