

Huifan Liu

List of Publications by Year in descending order

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88
papers

2,082
citations

236612

25
h-index

288905

40
g-index

91
all docs

91
docs citations

91
times ranked

2083
citing authors

#	ARTICLE	IF	CITATIONS
1	Structural Characterization and Immunomodulatory Activity of a Novel Polysaccharide from <i>Lepidium meyenii</i> . Journal of Agricultural and Food Chemistry, 2016, 64, 1921-1931.	2.4	181
2	Antioxidant Mechanism of Betaine without Free Radical Scavenging Ability. Journal of Agricultural and Food Chemistry, 2016, 64, 7921-7930.	2.4	99
3	Structural Characterization of a Novel Polysaccharide from <i>Lepidium meyenii</i> (Maca) and Analysis of Its Regulatory Function in Macrophage Polarization in Vitro. Journal of Agricultural and Food Chemistry, 2017, 65, 1146-1157.	2.4	96
4	Structural characterization of polysaccharides with potential antioxidant and immunomodulatory activities from Chinese water chestnut peels. Carbohydrate Polymers, 2020, 246, 116551.	5.1	79
5	Structural Elucidation of a Novel Pectin-Polysaccharide from the Petal of <i>Saussurea laniceps</i> and the Mechanism of its Anti-HBV Activity. Carbohydrate Polymers, 2019, 223, 115077.	5.1	74
6	Structural characterization and immunomodulatory activity of a novel polysaccharide from <i>Pueraria lobata</i> (Willd.) Ohwi root. International Journal of Biological Macromolecules, 2020, 154, 1556-1564.	3.6	71
7	Structural characterization and immunomodulatory activity of a novel acid polysaccharide isolated from the pulp of <i>Rosa laevigata</i> Michx fruit. International Journal of Biological Macromolecules, 2020, 145, 1080-1090.	3.6	62
8	Antioxidant and Anti-inflammatory Capacity of Ferulic Acid Released from Wheat Bran by Solid-state Fermentation of <i>Aspergillus niger</i> . Biomedical and Environmental Sciences, 2019, 32, 11-21.	0.2	57
9	Enrichment of caffeic acid in peanut sprouts and evaluation of its in vitro effectiveness against oxidative stress-induced erythrocyte hemolysis. Food Chemistry, 2017, 217, 332-341.	4.2	56
10	Novel Antioxidant Peptides Purified from Mulberry (<i>Morus atropurpurea</i> Roxb.) Leaf Protein Hydrolysates with Hemolysis Inhibition Ability and Cellular Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2019, 67, 7650-7659.	2.4	50
11	Characterization and Immunomodulatory Activity of a Novel Peptide, ECFSTA, from Wheat Germ Globulin. Journal of Agricultural and Food Chemistry, 2017, 65, 5561-5569.	2.4	49
12	Studies on the interaction of epigallocatechin gallate from green tea with bovine lactoglobulin by spectroscopic methods and docking. International Journal of Dairy Technology, 2013, 66, 7-13.	1.3	48
13	Enzymatic preparation of immunomodulatory hydrolysates from defatted wheat germ (<i>Triticum</i>) Tj ETQq1 1 0.784314 rgBT /Overl 1.3 48	1.3	48
14	Dietary fiber extracted from pomelo fruitlets promotes intestinal functions, both in vitro and in vivo. Carbohydrate Polymers, 2021, 252, 117186.	5.1	47
15	Regulation of the Phenylpropanoid Pathway: A Mechanism of Selenium Tolerance in Peanut (<i>Arachis</i>) Tj ETQq1 1 0.784314 rgBT /Ove 2.4 40	2.4	40
16	Molecular Characterization of <i>Lactobacillus plantarum</i> DMDL 9010, a Strain with Efficient Nitrite Degradation Capacity. PLoS ONE, 2014, 9, e113792.	1.1	37
17	Comparative proteomic analysis of <i>Cronobacter sakazakii</i> by iTRAQ provides insights into response to desiccation. Food Research International, 2017, 100, 631-639.	2.9	34
18	Comparison of releasing bound phenolic acids from wheat bran by fermentation of three <i>Aspergillus</i> species. International Journal of Food Science and Technology, 2018, 53, 1120-1130.	1.3	34

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19	Cellular Transport of Esculin and Its Acylated Derivatives in Caco-2 Cell Monolayers and Their Antioxidant Properties in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7424-7432.	2.4	32
20	Selenium accumulation, speciation, and its effect on nutritive value of <i>Flammulina velutipes</i> (Golden) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	32
21	Physicochemical, functional properties, and antioxidant activities of protein fractions obtained from mulberry (<i>Morus atropurpurea</i> roxb.) leaf. <i>International Journal of Food Properties</i> , 2017, 20, S3311-S3325.	1.3	30
22	Two novel polysaccharides from the torus of <i>Saussurea laniceps</i> protect against AAPH-induced oxidative damage in human erythrocytes. <i>Carbohydrate Polymers</i> , 2018, 200, 446-455.	5.1	30
23	Detoxifying effects of ultrafiltration fractions of <i>Dendrobium aphyllum</i> peptides on chemical and AAPH-induced oxidative stress. <i>RSC Advances</i> , 2017, 7, 48913-48924.	1.7	29
24	Structural characterisation and immunomodulatory effects of polysaccharides isolated from <i>Dendrobium aphyllum</i> . <i>International Journal of Food Science and Technology</i> , 2018, 53, 1185-1194.	1.3	28
25	Characterization of Nitrite Degradation by <i>Lactobacillus casei</i> subsp. <i>rhamnosus</i> LCR 6013. <i>PLoS ONE</i> , 2014, 9, e93308.	1.1	27
26	Selenium accumulation in protein fractions of <i>Tenebrio molitor</i> larvae and the antioxidant and immunoregulatory activity of protein hydrolysates. <i>Food Chemistry</i> , 2021, 334, 127475.	4.2	27
27	Artificial simulation of salivary and gastrointestinal digestion, and fermentation by human fecal microbiota, of polysaccharides from <i>Dendrobium aphyllum</i> . <i>RSC Advances</i> , 2018, 8, 13954-13963.	1.7	25
28	Effect of boiling and frying on the selenium content, speciation, and in vitro bioaccessibility of selenium-biofortified potato (<i>Solanum tuberosum</i> L.). <i>Food Chemistry</i> , 2021, 348, 129150.	4.2	24
29	<i>Dendrobium</i> Suppresses Lipopolysaccharide-induced Gut Inflammation in a Co-culture of Intestinal Epithelial Caco-2 Cells and RAW264.7 Macrophages. <i>EFood</i> , 2021, 2, 92-99.	1.7	24
30	Effects of simulated gastrointestinal digestion on the physicochemical properties, erythrocyte haemolysis inhibitory ability and chemical antioxidant activity of mulberry leaf protein and its hydrolysates. <i>International Journal of Food Science and Technology</i> , 2018, 53, 282-295.	1.3	23
31	Conjugation of functional oligosaccharides reduced in vitro allergenicity of β -lactoglobulin. <i>Food and Agricultural Immunology</i> , 2013, 24, 379-391.	0.7	22
32	Structural Characterization and Immunomodulatory Activity of a Polysaccharide from <i>Eurycoma longifolia</i> . <i>Journal of Natural Products</i> , 2019, 82, 169-176.	1.5	22
33	<i>Dendrobium officinale</i> Polysaccharide Alleviates Intestinal Inflammation by Promoting Small Extracellular Vesicle Packaging of miR-433-3p. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13510-13523.	2.4	21
34	Antioxidant activity in HepG2 cells, immunomodulatory effects in RAW 264.7 cells and absorption characteristics in Caco-2 cells of the peptide fraction isolated from <i>Dendrobium aphyllum</i> . <i>International Journal of Food Science and Technology</i> , 2018, 53, 2027-2036.	1.3	20
35	Whole-Cell Catalytic Synthesis of Puerarin Monoesters and Analysis of Their Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 299-307.	2.4	20
36	Food matrixes play a key role in the distribution of contaminants of lipid origin: A case study of malondialdehyde formation in vegetable oils during deep-frying. <i>Food Chemistry</i> , 2021, 347, 129080.	4.2	20

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37	Active sites of peptides Asp-Asp-Asp-Tyr and Asp-Tyr-Asp-Asp protect against cellular oxidative stress. <i>Food Chemistry</i> , 2022, 366, 130626.	4.2	20
38	The effect of heating on the formation of 4-hydroxy-2-hexenal and 4-hydroxy-2-nonenal in unsaturated vegetable oils: Evaluation of oxidation indicators. <i>Food Chemistry</i> , 2020, 321, 126603.	4.2	19
39	The antioxidant activity of protein fractions from Sacha inchi seeds after a simulated gastrointestinal digestion. <i>LWT - Food Science and Technology</i> , 2021, 145, 111356.	2.5	19
40	Artificial simulated gastrointestinal digestion of four carbohydrates containing beta-1,4 linkages and new GC-TQ/MS method for characterising released monosaccharides. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1992-2005.	1.3	18
41	Isolation, Identification, and Immunomodulatory Mechanism of Peptides from <i>Lepidium meyenii</i> (Maca) Protein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4328-4341.	2.4	18
42	Eco-friendly microbial production of diosgenin from saponins in <i>Dioscorea zingiberensis</i> tubers in the presence of <i>Aspergillus awamori</i> . <i>Steroids</i> , 2018, 136, 40-46.	0.8	17
43	Purification and comparative study of bioactivities of a natural selenized polysaccharide from <i>Ganoderma Lucidum</i> mycelia. <i>International Journal of Biological Macromolecules</i> , 2021, 190, 101-112.	3.6	16
44	Highly efficient synthesis of arbutin esters catalyzed by whole cells of <i>Candida parapsilosis</i> . <i>RSC Advances</i> , 2018, 8, 10081-10088.	1.7	15
45	Effects of enzymatic hydrolysis on physicochemical property and antioxidant activity of mulberry (<i>Morus atropurpurea</i> Roxb.) leaf protein. <i>Food Science and Nutrition</i> , 2021, 9, 5379-5390.	1.5	15
46	Polysaccharide extract from pomelo fruitlet ameliorates diet-induced nonalcoholic fatty liver disease in hybrid grouper (<i>Epinephelus lanceolatus</i> TM , <i>Epinephelus fuscoguttatus</i> TM). <i>Fish and Shellfish Immunology</i> , 2021, 119, 114-127.	1.6	15
47	Protective effects of the flavonoid fraction obtained from pomelo fruitlets through ultrasonic-associated microwave extraction against AAPH-induced erythrocyte hemolysis. <i>RSC Advances</i> , 2019, 9, 16007-16017.	1.7	12
48	Suppression of lipopolysaccharide-induced activation of RAW 264.7 macrophages by Se-methylseleno-L-cysteine. <i>International Immunopharmacology</i> , 2020, 89, 107040.	1.7	12
49	Combination of rehydrated whey protein isolate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray-drying and freeze-drying: Alterations to the functional properties of protein and their anticancer properties. <i>Food Chemistry</i> , 2021, 355, 129620.	4.2	12
50	Effects of a polysaccharide extract from <i>Amomum villosum</i> Lour. on gastric mucosal injury and its potential underlying mechanism. <i>Carbohydrate Polymers</i> , 2022, 294, 119822.	5.1	12
51	Mechanisms underlying the antimicrobial actions of the antimicrobial peptides Asp-Tyr-Asp-Asp and Asp-Asp-Asp-Tyr. <i>Food Research International</i> , 2021, 139, 109848.	2.9	11
52	Heat-induced gel properties and gastrointestinal digestive properties of egg white produced by hens fed with selenium-enriched yeast. <i>Food Chemistry</i> , 2022, 366, 130712.	4.2	11
53	Regioselective synthesis of cytarabine monopropionate by using a fungal whole-cell biocatalyst in nonaqueous medium. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2014, 24, 3377-3380.	1.0	10
54	Chemical and cellular antioxidant activity of flavone extracts of <i>Labisia pumila</i> before and after <i>in vitro</i> gastrointestinal digestion. <i>RSC Advances</i> , 2018, 8, 12116-12126.	1.7	10

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55	The effect of ultraviolet modification of <i>Acetobacter xylinum</i> (CGMCC No. 7431) and the use of coconut milk on the yield and quality of bacterial cellulose. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3099-3108.	1.3	10
56	Health-promoting effects of dietary polysaccharide extracted from <i>Dendrobium aphyllum</i> on mice colon, including microbiota and immune modulation. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1684-1696.	1.3	10
57	Anti-inflammatory effect of alkaloids extracted from <i>Dendrobium aphyllum</i> on macrophage RAW 264.7 cells through NO production and reduced IL-1, IL-6, TNF- α and PGE2 expression. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1255-1264.	1.3	10
58	Formation of volatiles in response to tea green leafhopper (<i>Empoasca onukii</i> Matsuda) herbivory in tea plants: a multi-omics study. <i>Plant Cell Reports</i> , 2021, 40, 753-766.	2.8	10
59	Debittering effect of partially purified proteases from soybean seedlings on soybean protein isolate hydrolysate produced by alcalase. <i>Food Chemistry</i> , 2021, 362, 130190.	4.2	10
60	A novel biocatalytic approach to acetylation of 1- β -D-arabinofuranosylcytosine by <i>Aspergillus oryzae</i> whole cell in organic solvents. <i>Applied Microbiology and Biotechnology</i> , 2012, 93, 143-150.	1.7	9
61	Reduced allergenicity of β -lactoglobulin in vitro by tea catechins binding. <i>Food and Agricultural Immunology</i> , 2013, 24, 305-313.	0.7	9
62	Formation of malondialdehyde, 4-hydroxyhexenal and 4-hydroxy-2-nonenal during deep-frying of potato sticks and chicken breast meat in vegetable oils. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1833-1842.	1.3	9
63	Characterization of PCS-2A, a polysaccharide derived from chestnut shell, and its protective effects against H ₂ O ₂ -induced liver injury in hybrid grouper. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 814-822.	3.6	9
64	Effects of selenylation modification on the antioxidative and immunoregulatory activities of polysaccharides from the pulp of <i>Rose laevigata</i> Michx fruit. <i>International Journal of Biological Macromolecules</i> , 2022, 206, 242-254.	3.6	9
65	Matrix-mediated distribution of 4-hydroxy-2-hexanal (nonenal) during deep-frying of chicken breast and potato sticks in vegetable oil. <i>Food and Function</i> , 2019, 10, 7052-7062.	2.1	8
66	Characteristic Analysis of Peptide Fraction Extracted from <i>Dendrobium aphyllum</i> After In Vitro Gastrointestinal Digestion and Fermentation by Human Fecal Microbiota. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 573-582.	0.9	8
67	Study of aroma compound formations and transformations during Jinxuan and Qingxin oolong tea processing. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5629-5638.	1.3	8
68	Simultaneous detection and identification of pathogenic <i>Cronobacter</i> species by high-resolution melting analysis in powdered infant formulas. <i>International Journal of Dairy Technology</i> , 2018, 71, 253-263.	1.3	7
69	The Variations, Including Structures and Attenuation to Hemolysis, of Peptide Purified from <i>Dendrobium aphyllum</i> During In Vitro Gastro-Intestinal Digestion and Caco-2 Uptake and Transportation. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 1319-1331.	0.9	7
70	Antimicrobial activity of Arg-Ser against the food-borne pathogen <i>Pseudomonas aeruginosa</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 379-388.	1.3	7
71	In vitro effects of four polysaccharides containing β -D-Glu on intestinal function. <i>International Journal of Food Properties</i> , 2019, 22, 1064-1076.	1.3	6
72	Quantitative Structure-Activity Relationship Model to Predict Antioxidant Effects of the Peptide Fraction Extracted from a Co-Culture System of <i>Chlorella pyrenoidosa</i> and <i>Yarrowia lipolytica</i> . <i>Marine Drugs</i> , 2019, 17, 633.	2.2	6

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73	Whole-Cell-Catalyzed Synthesis of Phenolic Glycoside Esters, and Their Antioxidant and Antimelanogenic Properties. <i>Industrial & Engineering Chemistry Research</i> , 2020, 59, 16591-16602.	1.8	6
74	Possible Metabolic Pathway of a Novel Bioactive Polysaccharide Extracted from <i>Dendrobium aphyllum</i> : An <i>In Vivo</i> Study. <i>Journal of Food Science</i> , 2019, 84, 1216-1223.	1.5	5
75	Cellular antioxidant activity and Caco-2 cell uptake characteristics of flavone extracts from <i>Labisia pumila</i> . <i>International Journal of Food Science and Technology</i> , 2019, 54, 536-549.	1.3	5
76	Polysaccharide derived from pomelo seed coat ameliorates APAP-induced liver injury in hybrid grouper (<i>Epinephelus lanceolatus</i> × <i>Epinephelus fuscoguttatus</i>). <i>EFood</i> , 2021, 2, 319-325.	1.7	5
77	Nutritive quality prediction of peaches during storage. <i>Food Science and Nutrition</i> , 2021, 9, 3483-3490.	1.5	4
78	Highly efficient whole-cell biosynthesis and cytotoxicity of esculin esters. <i>Journal of Biotechnology</i> , 2021, 337, 46-56.	1.9	4
79	Protein extracted from symbiotic culture of <i>Chlorella pyrenoidosa</i> and <i>Yarrowia lipolytica</i> shows structure-related detoxifying effects against 2, 2'-azobis (2-methyl-propanimidamide) dihydrochloride induced oxidative stress. <i>Algal Research</i> , 2019, 44, 101701.	2.4	3
80	Characterisation of antibacterial peptide fractions extracted from pomelo nucleus co-cultured with <i>Lactobacillus</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 2197-2207.	1.3	3
81	Genome-wide association study and transcriptome of olecranon-type traits in peach (<i>Prunus persica</i>) Tj ETQq1 1 0.784314 rgBT /Over	1.2	3
82	Changes in the content and antioxidative activity of β -carotene and its metabolite vitamin A during gastrointestinal digestion and absorption and optimization of HPLC-based detection. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1093.	1.3	3
83	The potential role of extracellular vesicles in bioactive compound-based therapy: A review of recent developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10959-10973.	5.4	3
84	Effect of different preservation treatments on olecranon honey peach. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13960.	0.9	2
85	Kernel partial least squares model for pectin content in peach using near-infrared spectroscopy. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1877-1885.	1.3	2
86	Combination of unsupervised and supervised models to predict the maturity of peaches during shelf-life. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15624.	0.9	1
87	Active sites of peptide from Arg-Ser-Ser protect against oxidative stress in HepG2 cells. <i>EFood</i> , 2021, 2, 193-200.	1.7	1
88	Antibacterial mechanism of the Asp-Asp-Asp-Tyr peptide. <i>Food Chemistry: X</i> , 2022, 13, 100229.	1.8	0