

Huifan Liu

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.

85
papers

1,106
citations

19
h-index

29
g-index

91
ext. papers

1,586
ext. citations

5.1
avg, IF

4.99
L-index

#	Paper	IF	Citations
85	Antibacterial mechanism of the Asp-Asp-Asp-Tyr peptide.. <i>Food Chemistry: X</i> , 2022 , 13, 100229	4.7	
84	Changes in the content and antioxidative activity of β -carotene and its metabolite vitamin A during gastrointestinal digestion and absorption and optimisation of HPLC-based detection. <i>International Journal of Food Science and Technology</i> , 2022 , 57, 1093	3.8	1
83	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	8.5	1
82	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	8.5	1
81	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> , 2022 , 2, 319-325	1.9	1
80	Effects of selenylation modification on the antioxidative and immunoregulatory activities of polysaccharides from the pulp of Rose laevigata Michx fruit.. <i>International Journal of Biological Macromolecules</i> , 2022 , 206, 242-254	7.9	0
79	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	5.7	2
78	Characterization of PCS-2A, a polysaccharide derived from chestnut shell, and its protective effects against HO ₂ -induced liver injury in hybrid grouper. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 814-822	7.9	3
77	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	2.1	0
76	Nutritive quality prediction of peaches during storage. <i>Food Science and Nutrition</i> , 2021 , 9, 3483-3490	3.2	0
75	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	8.5	11
74	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	8.5	6
73	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	5.4	4
72	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	8.5	11
71	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	3.8	1
70	Dietary fiber extracted from pomelo fruitlets promotes intestinal functions, both in vitro and in vivo. <i>Carbohydrate Polymers</i> , 2021 , 252, 117186	10.3	15
69	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	7	1

68	Selenium accumulation, speciation, and its effect on nutritive value of <i>Flammulina velutipes</i> (Golden needle mushroom). <i>Food Chemistry</i> , 2021 , 350, 128667	8.5	10
67	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	5.1	3
66	Highly efficient whole-cell biosynthesis and cytotoxicity of esculin esters. <i>Journal of Biotechnology</i> , 2021 , 337, 46-56	3.7	2
65	Effects of enzymatic hydrolysis on physicochemical property and antioxidant activity of mulberry (<i>Roxb.</i>) leaf protein. <i>Food Science and Nutrition</i> , 2021 , 9, 5379-5390	3.2	0
64	Genome-wide association study and transcriptome of olecranon-type traits in peach (<i>Prunus persica</i> L.) germplasm. <i>BMC Genomics</i> , 2021 , 22, 702	4.5	1
63	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	8.5	6
62	Polysaccharide extract from pomelo fruitlet ameliorates diet-induced nonalcoholic fatty liver disease in hybrid grouper (<i>Epinephelus lanceolatus</i> ? [Epinephelus fuscoguttatus?]). <i>Fish and Shellfish Immunology</i> , 2021 , 119, 114-127	4.3	3
61	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	7.9	1
60	Debittering effect of partially purified proteases from soybean seedlings on soybean protein isolate hydrolysate produced by alcalase. <i>Food Chemistry</i> , 2021 , 362, 130190	8.5	3
59	Dendrobine 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	1.9	6
58	Active sites of peptide from Arg-Ser-Ser protect against oxidative stress in HepG2 cells. <i>EFood</i> , 2021 , 2, 193-200	1.9	0
57	Structural characterization of polysaccharides with potential antioxidant and immunomodulatory activities from Chinese water chestnut peels. <i>Carbohydrate Polymers</i> , 2020 , 246, 116551	10.3	35
56	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	8.5	10
55	Characterisation of antibacterial peptide fractions extracted from pomelo nucleus co-incubated with <i>Lactobacillus</i> . <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2197-2207	3.8	2
54	Structural characterization and immunomodulatory activity of a novel acid polysaccharide isolated from the pulp of <i>Rosa laevigata</i> Michx fruit. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 1080-1090	7.9	24
53	Structural characterization and immunomodulatory activity of a novel polysaccharide from <i>Pueraria lobata</i> (Willd.) Ohwi root. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 1556-1564	7.9	26
52	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	3.8	6
51	Formation of malondialdehyde, 4-hydroxy-hexenal and 4-hydroxy-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	3.8	4

50	Suppression of lipopolysaccharide-induced activation of RAW 264.7 macrophages by Se-methylseleno-l-cysteine. <i>International Immunopharmacology</i> , 2020 , 89, 107040	5.8	5
49	Whole-Cell-Catalyzed Synthesis of Phenolic Glycoside Esters, and Their Antioxidant and Antimelanogenic Properties. <i>Industrial & Engineering Chemistry Research</i> , 2020 , 59, 16591-16602	3.9	5
48	Antimicrobial activity of Argβerβer against the food-borne pathogen <i>Pseudomonas aeruginosa</i> . <i>International Journal of Food Science and Technology</i> , 2020 , 55, 379-388	3.8	4
47	Novel Antioxidant Peptides Purified from Mulberry (Roxb.) Leaf Protein Hydrolysates with Hemolysis Inhibition Ability and Cellular Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7650-7659	5.7	25
46	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	3.7	6
45	Possible Metabolic Pathway of a Novel Bioactive Polysaccharide Extracted from <i>Dendrobium aphyllum</i> : An In Vivo Study. <i>Journal of Food Science</i> , 2019 , 84, 1216-1223	3.4	2
44	Effect of different preservation treatments on olecranon honey peach. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13960	2.1	2
43	In vitro effects of four polysaccharides containing D-Gluc on intestinal function. <i>International Journal of Food Properties</i> , 2019 , 22, 1064-1076	3	2
42	Structural Elucidation of a Novel Pectin-Polysaccharide from the Petal of <i>Saussurea laniceps</i> and the Mechanism of its Anti-HBV Activity. <i>Carbohydrate Polymers</i> , 2019 , 223, 115077	10.3	32
41	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	3.8	7
40	Antioxidant and Anti-inflammatory Capacity of Ferulic Acid Released from Wheat Bran by Solid-state Fermentation of <i>Aspergillus niger</i> . <i>Biomedical and Environmental Sciences</i> , 2019 , 32, 11-21	1.1	24
39	Structural Characterization and Immunomodulatory Activity of a Polysaccharide from <i>Eurycoma longifolia</i> . <i>Journal of Natural Products</i> , 2019 , 82, 169-176	4.9	14
38	Protein extracted from symbiotic culture of <i>Chlorella pyrenoidosa</i> and <i>Yarrowia lipolytica</i> shows structure-related detoxifying effects against 2, 2-Ebzobis (2-methyl-propanimidamide) dihydrochloride induced oxidative stress. <i>Algal Research</i> , 2019 , 44, 101701	5	1
37	Quantitative Structure-Activity Relationship Model to Predict Antioxidant Effects of the Peptide Fraction Extracted from a Co-Culture System of and. <i>Marine Drugs</i> , 2019 , 17,	6	1
36	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	6.1	5
35	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	3.8	8
34	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	5.7	12
33	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	2.1	6

32	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	3.8	3
31	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	2.1	7
30	Artificial simulation of salivary and gastrointestinal digestion, and fermentation by human fecal microbiota, of polysaccharides from .. <i>RSC Advances</i> , 2018 , 8, 13954-13963	3.7	15
29	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	3.8	23
28	Chemical and cellular antioxidant activity of flavone extracts of before and after gastrointestinal digestion.. <i>RSC Advances</i> , 2018 , 8, 12116-12126	3.7	6
27	Highly efficient synthesis of arbutin esters catalyzed by whole cells of .. <i>RSC Advances</i> , 2018 , 8, 10081-10088	3.7	9
26	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	3.7	7
25	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	2.8	12
24	Artificial simulated gastrointestinal digestion of four carbohydrates containing beta-d-1 -r4 linkages and new GC-TQ/MS-MS method for characterising released monosaccharides. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1992-2005	3.8	12
23	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	3.8	12
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	10.3	16
21	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	3.8	11
20	Comparison of releasing bound phenolic acids from wheat bran by fermentation of three <i>Aspergillus</i> species. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1120-1130	3.8	20
19	Physicochemical, functional properties, and antioxidant activities of protein fractions obtained from mulberry (<i>morus atropurpurea roxb.</i>) leaf. <i>International Journal of Food Properties</i> , 2017 , 20, S3311-S3325 ¹⁴	3.3	14
18	Structural Characterization of a Novel Polysaccharide from <i>Lepidium meyenii</i> (Maca) and Analysis of Its Regulatory Function in Macrophage Polarization in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1146-1157	5.7	67
17	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	5.7	18
16	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	3.7	21
15	Characterization and Immunomodulatory Activity of a Novel Peptide, ECFSTA, from Wheat Germ Globulin. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5561-5569	5.7	27

14	Comparative proteomic analysis of Cronobacter sakazakii by iTRAQ provides insights into response to desiccation. <i>Food Research International</i> , 2017 , 100, 631-639	7	20
13	Enrichment of caffeic acid in peanut sprouts and evaluation of its in vitro effectiveness against oxidative stress-induced erythrocyte hemolysis. <i>Food Chemistry</i> , 2017 , 217, 332-341	8.5	40
12	Enzymatic preparation of immunomodulatory hydrolysates from defatted wheat germ (Triticum Vulgare) globulin. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2556-2566	3.8	29
11	Structural Characterization and Immunomodulatory Activity of a Novel Polysaccharide from Lepidium meyenii. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1921-31	5.7	131
10	Regulation of the Phenylpropanoid Pathway: A Mechanism of Selenium Tolerance in Peanut (Arachis hypogaea L.) Seedlings. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3626-35	5.7	25
9	Antioxidant Mechanism of Betaine without Free Radical Scavenging Ability. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7921-7930	5.7	63
8	Regioselective synthesis of cytarabine monopropionate by using a fungal whole-cell biocatalyst in nonaqueous medium. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2014 , 24, 3377-80	2.9	10
7	Characterization of nitrite degradation by Lactobacillus casei subsp. rhamnosus LCR 6013. <i>PLoS ONE</i> , 2014 , 9, e93308	3.7	19
6	Molecular characterization of Lactobacillus plantarum DMDL 9010, a strain with efficient nitrite degradation capacity. <i>PLoS ONE</i> , 2014 , 9, e113792	3.7	27
5	Studies on the interaction of -epigallocatechin-3-gallate from green tea with bovine β actoglobulin by spectroscopic methods and docking. <i>International Journal of Dairy Technology</i> , 2013 , 66, 7-13	3.7	45
4	Reduced allergenicity of β actoglobulin in vitro by tea catechins binding. <i>Food and Agricultural Immunology</i> , 2013 , 24, 305-313	2.9	8
3	Conjugation of functional oligosaccharides reduced in vitro allergenicity of β actoglobulin. <i>Food and Agricultural Immunology</i> , 2013 , 24, 379-391	2.9	17
2	A novel biocatalytic approach to acetylation of 1- β -D-arabinofuranosylcytosine by Aspergillus oryzae whole cell in organic solvents. <i>Applied Microbiology and Biotechnology</i> , 2012 , 93, 143-50	5.7	9
1	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> , 1-15	11.5	0