

Xiong Fu

List of Publications by Year in descending order

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125
papers

6,174
citations

53660

45
h-index

85405

71
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125
all docs

125
docs citations

125
times ranked

5055
citing authors

#	ARTICLE	IF	CITATIONS
1	Current advances in the anti-inflammatory effects and mechanisms of natural polysaccharides. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5890-5910.	5.4	32
2	<i>In vitro</i> faecal fermentation outcomes and microbiota shifts of resistant starch spherulites. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2782-2792.	1.3	7
3	Effect of <i>Rosa Roxburghii</i> juice on starch digestibility: A focus on the binding of polyphenols to amylose and porcine pancreatic α -amylase by molecular modeling. <i>Food Hydrocolloids</i> , 2022, 123, 106966.	5.6	21
4	In vitro digestion of the whole blackberry fruit: bioaccessibility, bioactive variation of active ingredients and impacts on human gut microbiota. <i>Food Chemistry</i> , 2022, 370, 131001.	4.2	29
5	Characteristics and ethylene encapsulation properties of V-type linear dextrin with different degrees of polymerisation. <i>Carbohydrate Polymers</i> , 2022, 277, 118814.	5.1	14
6	Type 1 resistant starch: Nutritional properties and industry applications. <i>Food Hydrocolloids</i> , 2022, 125, 107369.	5.6	25
7	Enhanced stability and controlled release of menthol using a β -cyclodextrin metal-organic framework. <i>Food Chemistry</i> , 2022, 374, 131760.	4.2	25
8	Identification of polyphenols from <i>Rosa roxburghii</i> Tratt pomace and evaluation of in vitro and in vivo antioxidant activity. <i>Food Chemistry</i> , 2022, 377, 131922.	4.2	47
9	A dynamic view on the chemical composition and bioactive properties of mulberry fruit using an <i>in vitro</i> digestion and fermentation model. <i>Food and Function</i> , 2022, 13, 4142-4157.	2.1	4
10	Fabrication and characterization of Pickering high internal phase emulsions stabilized by debranched starch-capric acid complex nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 791-800.	3.6	17
11	Preparation and characterization of <i>Sargassum pallidum</i> polysaccharide nanoparticles with enhanced antioxidant activity and adsorption capacity. <i>International Journal of Biological Macromolecules</i> , 2022, 208, 196-207.	3.6	9
12	Effect of chitosan oligosaccharide glycosylation on the emulsifying property of lactoferrin. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 93-106.	3.6	19
13	Starch retrogradation in potato cells: Structure and in vitro digestion paradigm. <i>Carbohydrate Polymers</i> , 2022, 286, 119261.	5.1	9
14	In vitro fermentation of human milk oligosaccharides by individual <i>Bifidobacterium longum</i> -dominant infant fecal inocula. <i>Carbohydrate Polymers</i> , 2022, 287, 119322.	5.1	18
15	Structure characterization of soybean peptides and their protective activity against intestinal inflammation. <i>Food Chemistry</i> , 2022, 387, 132868.	4.2	16
16	Effect of potassium salts on the structure of β -cyclodextrin α -MOF and the encapsulation properties with thymol. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6387-6396.	1.7	9
17	Characterization of a novel starch-based foam with a tunable release of oxygen. <i>Food Chemistry</i> , 2022, 389, 133062.	4.2	2
18	A polysaccharide from <i>Sargassum pallidum</i> reduces obesity in high-fat diet-induced obese mice by modulating glycolipid metabolism. <i>Food and Function</i> , 2022, 13, 7181-7191.	2.1	10

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19	Starch-lauric acid complex-stabilised Pickering emulsion gels enhance the thermo-oxidative resistance of flaxseed oil. <i>Carbohydrate Polymers</i> , 2022, 292, 119715.	5.1	21
20	Immobilization of chitosan grafted carboxylic Zr-MOF to porous starch for sulfanilamide adsorption. <i>Carbohydrate Polymers</i> , 2021, 253, 117305.	5.1	80
21	Screening α -glucosidase inhibitors from four edible brown seaweed extracts by ultra-filtration and molecular docking. <i>LWT - Food Science and Technology</i> , 2021, 138, 110654.	2.5	36
22	Structural and in vitro starch digestion properties of potato parenchyma cells: Effects of gelatinization degree. <i>Food Hydrocolloids</i> , 2021, 113, 106464.	5.6	17
23	Fabrication and characterization of starch/zein nanocomposites with pH-responsive emulsion behavior. <i>Food Hydrocolloids</i> , 2021, 112, 106341.	5.6	52
24	The structure, conformation, and hypoglycemic activity of a novel heteropolysaccharide from the blackberry fruit. <i>Food and Function</i> , 2021, 12, 5451-5464.	2.1	9
25	<i>In vitro</i> fecal fermentation profiles and microbiota responses of pulse cell wall polysaccharides: enterotype effect. <i>Food and Function</i> , 2021, 12, 8376-8385.	2.1	7
26	Cell wall permeability of pinto bean cotyledon cells regulate <i>in vitro</i> fecal fermentation and gut microbiota. <i>Food and Function</i> , 2021, 12, 6070-6082.	2.1	10
27	Physicochemical properties and bioactivity of polysaccharides from <i>Sargassum pallidum</i> by fractional ethanol precipitation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3536-3545.	1.3	16
28	Encapsulation of caffeine into starch matrices: Bitterness evaluation and suppression mechanism. <i>International Journal of Biological Macromolecules</i> , 2021, 173, 118-127.	3.6	13
29	<i>In vitro</i> colonic fermentation profiles and microbial responses of propionylated high-amylose maize starch by individual Bacteroides-dominated enterotype inocula. <i>Food Research International</i> , 2021, 144, 110317.	2.9	19
30	Comparative study on the effect of extraction solvent on the physicochemical properties and bioactivity of blackberry fruit polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1548-1559.	3.6	41
31	Pea cell wall integrity controls the starch and protein digestion properties in the INFOGEST <i>in vitro</i> simulation. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 1200-1207.	3.6	21
32	Side-by-side and exo-pitting degradation mechanism revealed from <i>in vitro</i> human fecal fermentation of granular starches. <i>Carbohydrate Polymers</i> , 2021, 263, 118003.	5.1	30
33	Preparation and characterization of chitosan-based edible active films incorporated with <i>Sargassum pallidum</i> polysaccharides by ultrasound treatment. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 473-480.	3.6	19
34	Ultra-high Pressure Treatment Controls <i>In Vitro</i> Fecal Fermentation Rate of Insoluble Dietary Fiber from <i>Rosa Roxburghii</i> Tratt Pomace and Induces Butyrogenic Shifts in Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10638-10647.	2.4	10
35	Solid encapsulation of lauric acid into α -V-type starch: Structural characteristics and emulsifying properties. <i>Carbohydrate Polymers</i> , 2021, 267, 118181.	5.1	27
36	Complexation between High-Amylose Starch and Binary Aroma Compounds of Decanal and Thymol: Cooperativity or Competition?. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11665-11675.	2.4	29

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37	In vitro fecal fermentation outcomes of starch-lipid complexes depend on starch assembles more than lipid type. <i>Food Hydrocolloids</i> , 2021, 120, 106941.	5.6	28
38	In vitro digestibility and prebiotic activities of a bioactive polysaccharide from <i>Moringa oleifera</i> leaves. <i>Journal of Food Biochemistry</i> , 2021, 45, e13944.	1.2	6
39	Starch Microspheres Entrapped with Chitosan Delay <i>In Vitro</i> Fecal Fermentation and Regulate Human Gut Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12323-12332.	2.4	21
40	Pickering emulsion gel stabilized by octenylsuccinate quinoa starch granule as lutein carrier: Role of the gel network. <i>Food Chemistry</i> , 2020, 305, 125476.	4.2	131
41	Polysaccharide from <i>Rosa roxburghii</i> Tratt Fruit Attenuates Hyperglycemia and Hyperlipidemia and Regulates Colon Microbiota in Diabetic <i>db/db</i> Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 147-159.	2.4	120
42	Cell Wall Integrity of Pulse Modulates the in Vitro Fecal Fermentation Rate and Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1091-1100.	2.4	51
43	Changes of digestive and fermentation properties of <i>Sargassum pallidum</i> polysaccharide after ultrasonic degradation and its impacts on gut microbiota. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1443-1450.	3.6	44
44	Metal-Organic Framework Based on β -Cyclodextrin Gives High Ethylene Gas Adsorption Capacity and Storage Stability. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 34095-34104.	4.0	75
45	A study on the Fe ₃ O ₄ @ <i>Fructus mori</i> L. polysaccharide particles with enhanced antioxidant activity and bioavailability. <i>Food and Function</i> , 2020, 11, 2268-2278.	2.1	3
46	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 326-335.	3.6	94
47	Starch digestion in intact pulse cotyledon cells depends on the extent of thermal treatment. <i>Food Chemistry</i> , 2020, 315, 126268.	4.2	38
48	Structural characterization and immune enhancement activity of a novel polysaccharide from <i>Moringa oleifera</i> leaves. <i>Carbohydrate Polymers</i> , 2020, 234, 115897.	5.1	87
49	Encapsulation and release characteristics of ethylene gas from V6- and V7-type crystalline starches. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 10-17.	3.6	22
50	Ultrasonic degradation effects on the physicochemical, rheological and antioxidant properties of polysaccharide from <i>Sargassum pallidum</i> . <i>Carbohydrate Polymers</i> , 2020, 239, 116230.	5.1	78
51	Physicochemical characterization, potential antioxidant and hypoglycemic activity of polysaccharide from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 139, 1009-1017.	3.6	45
52	Structural features and starch digestion properties of intact pulse cotyledon cells modified by heat-moisture treatment. <i>Journal of Functional Foods</i> , 2019, 61, 103500.	1.6	23
53	In vitro fecal fermentation of propionylated high-amylose maize starch and its impact on gut microbiota. <i>Carbohydrate Polymers</i> , 2019, 223, 115069.	5.1	72
54	Controlled gelatinization of potato parenchyma cells under excess water condition: structural and <i>in vitro</i> digestion properties of starch. <i>Food and Function</i> , 2019, 10, 5312-5322.	2.1	37

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55	Spheroidization on Fructus Mori polysaccharides to enhance bioavailability and bioactivity by anti-solvent precipitation method. <i>Food Chemistry</i> , 2019, 300, 125245.	4.2	28
56	Effects of limited moisture content and storing temperature on retrogradation of rice starch. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 1068-1075.	3.6	66
57	Chemical Cross-Linking Controls in Vitro Fecal Fermentation Rate of High-Amylose Maize Starches and Regulates Gut Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13728-13736.	2.4	42
58	Digestive Property and Bioactivity of Blackberry Polysaccharides with Different Molecular Weights. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12428-12440.	2.4	46
59	Comparative assessment of phytochemical profiles and antioxidant and antiproliferative activities of kiwifruit (<i>Actinidia deliciosa</i>) cultivars. <i>Journal of Food Biochemistry</i> , 2019, 43, e13025.	1.2	17
60	The effect of geographic variation on chemical composition, antioxidant and hypoglycemic activities of <i>Morus alba</i> L. polysaccharides. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14206.	0.9	8
61	Annealing improves the concentration and controlled release of encapsulated ethylene in V-type starch. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 947-954.	3.6	28
62	Biofunctionalization of selenium nanoparticles with a polysaccharide from <i>Rosa roxburghii</i> fruit and their protective effect against H ₂ O ₂ -induced apoptosis in INS-1 cells. <i>Food and Function</i> , 2019, 10, 539-553.	2.1	94
63	Starch granules as Pickering emulsifiers: Role of octenylsuccinylation and particle size. <i>Food Chemistry</i> , 2019, 283, 437-444.	4.2	67
64	Effect of Octenylsuccinylation of Oxidized Cassava Starch on Grease Resistance and Waterproofing of Food Wrapping Paper. <i>Starch/Staerke</i> , 2019, 71, 1800284.	1.1	8
65	Characterization, functional and biological properties of degraded polysaccharides from <i>Hylocereus undatus</i> flowers. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13973.	0.9	15
66	Physicochemical characterization, antioxidant and hypoglycemic activities of selenized polysaccharides from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 132, 308-315.	3.6	61
67	CO ₂ inclusion complexes of Granular V-type crystalline starch: Structure and release kinetics. <i>Food Chemistry</i> , 2019, 289, 145-151.	4.2	19
68	In vitro colonic fermentation of dietary fibers: Fermentation rate, short-chain fatty acid production and changes in microbiota. <i>Trends in Food Science and Technology</i> , 2019, 88, 1-9.	7.8	285
69	Encapsulation and controlled release characteristics of ethylene gas in cucurbit[<i>n</i>]urils. <i>Polymer Chemistry</i> , 2019, 10, 6021-6030.	1.9	4
70	Effects of tea polyphenols and gluten addition on in vitro wheat starch digestion properties. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 525-530.	3.6	21
71	Octenylsuccinate quinoa starch granule-stabilized Pickering emulsion gels: Preparation, microstructure and gelling mechanism. <i>Food Hydrocolloids</i> , 2019, 91, 40-47.	5.6	94
72	Sulfated modification, characterization, antioxidant and hypoglycemic activities of polysaccharides from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 121, 407-414.	3.6	104

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73	Physicochemical characterization and in vitro hypoglycemic activities of polysaccharides from <i>Sargassum pallidum</i> by microwave-assisted aqueous two-phase extraction. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 357-368.	3.6	92
74	Structural characterization and in vitro fermentation of a novel polysaccharide from <i>Sargassum thunbergii</i> and its impact on gut microbiota. <i>Carbohydrate Polymers</i> , 2018, 183, 230-239.	5.1	145
75	Physicochemical, functional, and biological properties of water-soluble polysaccharides from <i>Rosa roxburghii</i> Tratt fruit. <i>Food Chemistry</i> , 2018, 249, 127-135.	4.2	261
76	Structure, physicochemical and in vitro digestion properties of ternary blends containing swollen maize starch, maize oil and zein protein. <i>Food Hydrocolloids</i> , 2018, 76, 88-95.	5.6	45
77	Variation in the rate and extent of starch digestion is not determined by the starch structural features of cooked whole pulses. <i>Food Hydrocolloids</i> , 2018, 83, 340-347.	5.6	47
78	Comparison of aroma-active compounds in broiler broth and native chicken broth by aroma extract dilution analysis (AEDA), odor activity value (OAV) and omission experiment. <i>Food Chemistry</i> , 2018, 265, 274-280.	4.2	124
79	Encapsulation of lutein into swelled cornstarch granules: Structure, stability and in vitro digestion. <i>Food Chemistry</i> , 2018, 268, 362-368.	4.2	47
80	Structural characterization of a novel acidic polysaccharide from <i>Rosa roxburghii</i> Tratt fruit and its α -glucosidase inhibitory activity. <i>Food and Function</i> , 2018, 9, 3974-3985.	2.1	87
81	Surface structural features control in vitro digestion kinetics of bean starches. <i>Food Hydrocolloids</i> , 2018, 85, 343-351.	5.6	34
82	Particle size affects structural and in vitro digestion properties of cooked rice flours. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 160-167.	3.6	53
83	Phenolic content, antioxidant and antiproliferative activities of six varieties of white sesame seeds (<i>Sesamum indicum</i> L.). <i>RSC Advances</i> , 2017, 7, 5751-5758.	1.7	35
84	Encapsulation of Ethylene Gas into Granular Cold-Water-Soluble Starch: Structure and Release Kinetics. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2189-2197.	2.4	77
85	Octenylsuccinate starch spherulites as a stabilizer for Pickering emulsions. <i>Food Chemistry</i> , 2017, 227, 298-304.	4.2	49
86	Microwave-assisted extraction of polysaccharides from <i>Moringa oleifera</i> Lam. leaves: Characterization and hypoglycemic activity. <i>Industrial Crops and Products</i> , 2017, 100, 1-11.	2.5	154
87	Complexation of rice starch/flour and maize oil through heat moisture treatment: Structural, in vitro digestion and physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2017, 98, 557-564.	3.6	59
88	Advantages of the polysaccharides from <i>Gracilaria lemaneiformis</i> over metformin in antidiabetic effects on streptozotocin-induced diabetic mice. <i>RSC Advances</i> , 2017, 7, 9141-9151.	1.7	40
89	Reducing the Influence of the Thermally Induced Reactions on the Determination of Aroma-Active Compounds in Soy Sauce Using SDE and GC-MS/O. <i>Food Analytical Methods</i> , 2017, 10, 931-942.	1.3	22
90	Optimization of microwave-assisted extraction of <i>Sargassum thunbergii</i> polysaccharides and its antioxidant and hypoglycemic activities. <i>Carbohydrate Polymers</i> , 2017, 173, 192-201.	5.1	155

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91	Comparative suppression of NLRP3 inflammasome activation with LPS-induced inflammation by blueberry extracts (<i>Vaccinium</i> spp.). RSC Advances, 2017, 7, 28931-28939.	1.7	15
92	Effects of adding corn oil and soy protein to corn starch on the physicochemical and digestive properties of the starch. International Journal of Biological Macromolecules, 2017, 104, 481-486.	3.6	82
93	Analysis of solvent effects on polyphenols profile, antiproliferative and antioxidant activities of mulberry (<i>Morus alba</i> L.) extracts. International Journal of Food Science and Technology, 2017, 52, 1690-1698.	1.3	7
94	Phytochemical composition, cellular antioxidant capacity and antiproliferative activity in mango (<i>Mangifera indica</i> L.) pulp and peel. International Journal of Food Science and Technology, 2017, 52, 817-826.	1.3	41
95	Major triterpenoids in Chinese hawthorn <i>Crataegus pinnatifida</i> and their effects on cell proliferation and apoptosis induction in MDA-MB-231 cancer cells. Food and Chemical Toxicology, 2017, 100, 149-160.	1.8	37
96	Fabrication and Optimization of Self-Microemulsions to Improve the Oral Bioavailability of Total Flavones of <i>Hippophaë rhamnoides</i> L. Journal of Food Science, 2017, 82, 2901-2909.	1.5	15
97	Current applications and new opportunities for the thermal and non-thermal processing technologies to generate berry product or extracts with high nutraceutical contents. Food Research International, 2017, 100, 19-30.	2.9	64
98	Chemical property and impacts of different polysaccharide fractions from Fructus Mori. on lipolysis with digestion model in vitro. Carbohydrate Polymers, 2017, 178, 360-367.	5.1	34
99	Stir-frying treatments affect the phenolics profiles and cellular antioxidant activity of <i>Adinandra nitida</i> tea (Shiyacha) in daily tea model. International Journal of Food Science and Technology, 2017, 52, 1820-1827.	1.3	12
100	Single helix in V-type starch carrier determines the encapsulation capacity of ethylene. Carbohydrate Polymers, 2017, 174, 798-803.	5.1	36
101	Physicochemical properties and in vitro bioaccessibility of lutein loaded emulsions stabilized by corn fiber gums. RSC Advances, 2017, 7, 38243-38250.	1.7	32
102	Phytochemical content, cellular antioxidant activity and antiproliferative activity of <i>Adinandra nitida</i> tea (Shiyacha) infusion subjected to in vitro gastrointestinal digestion. RSC Advances, 2017, 7, 50430-50440.	1.7	24
103	The novel contributors of anti-diabetic potential in mulberry polyphenols revealed by UHPLC-HR-ESI-TOF-MS/MS. Food Research International, 2017, 100, 873-884.	2.9	39
104	Comparative assessment of phytochemical profiles, antioxidant and antiproliferative activities of Sea buckthorn (<i>Hippophaë rhamnoides</i> L.) berries. Food Chemistry, 2017, 221, 997-1003.	4.2	126
105	Fractionation, preliminary structural characterization and bioactivities of polysaccharides from <i>Sargassum pallidum</i> . Carbohydrate Polymers, 2017, 155, 261-270.	5.1	106
106	Comparison of phytochemical profiles, antioxidant and cellular antioxidant activities of different varieties of blueberry (<i>Vaccinium</i> spp.). Food Chemistry, 2017, 217, 773-781.	4.2	184
107	Comparison of phytochemical profiles and health benefits in fiber and oil flaxseeds (<i>Linum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5	4.2	72
108	Antioxidant, antitumor and immunomodulatory activities of water-soluble polysaccharides in <i>Abrus cantoniensis</i> . International Journal of Biological Macromolecules, 2016, 89, 707-716.	3.6	26

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109	Preparation and Characterization of Microemulsions of Myricetin for Improving Its Antiproliferative and Antioxidative Activities and Oral Bioavailability. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6286-6294.	2.4	48
110	The use of an enzymatic extraction procedure for the enhancement of highland barley (<i>Hordeum</i>) Technology, 2016, 51, 1916-1924.	1.3	25
111	Effects of aging on the phytochemical profile and antioxidative activity of <i>Pericarpium Citri Reticulatae</i> "Chachiensis". <i>RSC Advances</i> , 2016, 6, 105272-105281.	1.7	21
112	In vitro fermentation of mulberry fruit polysaccharides by human fecal inocula and impact on microbiota. <i>Food and Function</i> , 2016, 7, 4637-4643.	2.1	78
113	Granular size of potato starch affects structural properties, octenylsuccinic anhydride modification and flowability. <i>Food Chemistry</i> , 2016, 212, 453-459.	4.2	64
114	Preparation of <i>Prunella vulgaris</i> polysaccharide-zinc complex and its antiproliferative activity in HepG2 cells. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 671-679.	3.6	38
115	Effect of germination on lignan biosynthesis, and antioxidant and antiproliferative activities in flaxseed (<i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , 2016, 205, 170-177.	4.2	71
116	Preparation of starch nanoparticles in water in oil microemulsion system and their drug delivery properties. <i>Carbohydrate Polymers</i> , 2016, 138, 192-200.	5.1	50
117	Characterization, antioxidant and immunomodulatory activities of polysaccharides from <i>Prunella vulgaris</i> Linn. <i>International Journal of Biological Macromolecules</i> , 2015, 75, 298-305.	3.6	142
118	Ethnomedicinal values, phenolic contents and antioxidant properties of wild culinary vegetables. <i>Journal of Ethnopharmacology</i> , 2015, 162, 333-345.	2.0	53
119	Morphology and phase transition of waxy cornstarch in solvents of 1-allyl-3-methylimidazolium chloride/water. <i>International Journal of Biological Macromolecules</i> , 2015, 78, 304-312.	3.6	17
120	Phenolic contents and cellular antioxidant activity of Chinese hawthorn " <i>Crataegus pinnatifida</i> ". <i>Food Chemistry</i> , 2015, 186, 54-62.	4.2	104
121	Distribution of Octenylsuccinic Substituents in Modified A and B Polymorph Starch Granules. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12492-12498.	2.4	42
122	Effects of octenylsuccinylation on the structure and properties of high-amylose maize starch. <i>Carbohydrate Polymers</i> , 2011, 84, 1276-1281.	5.1	142
123	Immobilization of urease on dialdehyde porous starch. <i>Starch/Staerke</i> , 2010, 62, 652-657.	1.1	22
124	Association behaviors between carboxymethyl cellulose and polylactic acid revealed by resonance light scattering spectra. <i>Polymer Bulletin</i> , 2009, 62, 549-559.	1.7	6
125	Polyethylene-octene elastomer/starch blends: miscibility, morphology and mechanical properties. <i>Journal of Polymer Research</i> , 2007, 14, 297-304.	1.2	21