

Shengjun Wu

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	The growth performance, body composition and nonspecific immunity of white shrimps (<i>Litopenaeus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Biological Macromolecules, 2022, 209, 162-165.	7.5	13
2	The growth performance and non-specific immunity of juvenile grass carp (<i>Ctenopharyngodon idella</i>) affected by dietary alginate oligosaccharide. 3 Biotech, 2021, 11, 46.	2.2	8
3	Modulation of the growth performance and innate immunity of loaches (<i>Paramisgurnus dabryanus</i>) upon dietary mannan oligosaccharides. 3 Biotech, 2021, 11, 133.	2.2	1
4	Modulation of the growth performance, body composition and nonspecific immunity of crucian carp <i>Carassius auratus</i> upon <i>Enteromorpha prolifera</i> polysaccharide. International Journal of Biological Macromolecules, 2020, 147, 29-33.	7.5	16
5	The growth performance, body composition and nonspecific immunity of Tilapia (<i>Oreochromis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 682-685.	7.5	14
6	Dietary <i>Astragalus membranaceus</i> polysaccharide ameliorates the growth performance and innate immunity of juvenile crucian carp (<i>Carassius auratus</i>). International Journal of Biological Macromolecules, 2020, 149, 877-881.	7.5	36
7	Water-soluble β -1,3-glucan prepared by degradation of curdlan with hydrogen peroxide. Food Chemistry, 2019, 283, 302-304.	8.2	13
8	Extending shelf-life of fresh-cut potato with cactus <i>Opuntia dillenii</i> polysaccharide-based edible coatings. International Journal of Biological Macromolecules, 2019, 130, 640-644.	7.5	40
9	Effect of <i>Opuntia dillenii</i> polysaccharide on gelling properties of <i>Trichiurus lepturus</i> myofibrillar protein. International Journal of Biological Macromolecules, 2019, 130, 636-639.	7.5	7
10	Mulberry leaf polysaccharides suppress renal fibrosis. International Journal of Biological Macromolecules, 2019, 124, 1090-1093.	7.5	20
11	Pullulan suppresses the denaturation of myofibrillar protein of grass carp (<i>Ctenopharyngodon</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 45	7.5	45
12	Effects of dietary trehalose on the growth performance and nonspecific immunity of white shrimps (<i>Litopenaeus vannamei</i>). Fish and Shellfish Immunology, 2018, 78, 127-130.	3.6	21
13	Effects of glutathione on the survival, growth performance and non-specific immunity of white shrimps (<i>Litopenaeus vannamei</i>). Fish and Shellfish Immunology, 2018, 73, 141-144.	3.6	53
14	Stimulating effects of polysaccharide from <i>Angelica sinensis</i> on the nonspecific immunity of white shrimps (<i>Litopenaeus vannamei</i>). Fish and Shellfish Immunology, 2018, 74, 170-174.	3.6	38
15	Glutathione suppresses lipid oxidation of <i>Clanis bilineata</i> larvae meat during frozen storage. Entomological Research, 2018, 48, 451-454.	1.1	4
16	The growth performance and nonspecific immunity of loach <i>Paramisgurnus dabryanus</i> as affected by dietary β -1,3-glucan. Fish and Shellfish Immunology, 2018, 83, 368-372.	3.6	19
17	Hypolipidaemic and anti-lipidperoxidant activities of <i>Ganoderma lucidum</i> polysaccharide. International Journal of Biological Macromolecules, 2018, 118, 2001-2005.	7.5	25
18	Applications in Agriculture. , 2018, , 83-108.		0

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19	Preparation and Antioxidant Activities of Oligosaccharides Derived from <i>Pleurotus eryngii</i> Polysaccharides. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13007.	2.0	2
20	Proximate composition and nutritional evaluation of the adductor muscle of pen shell. <i>3 Biotech</i> , 2017, 7, 160.	2.2	9
21	Preparation, characterization and hypolipidaemic activity of <i>Astragalus membranaceus</i> polysaccharide. <i>Journal of Functional Foods</i> , 2017, 39, 264-267.	3.4	17
22	Myofibrillar protein denaturation in frozen and stored <i>Clanis bilineata</i> larvae as affected by pullulan. <i>International Journal of Food Properties</i> , 2017, 20, S2342-S2348.	3.0	1
23	Effect of Trehalose on the State of Water, Protein Denaturation and Gel-Forming Ability of Weever Surimi. <i>International Journal of Food Properties</i> , 2016, 19, 521-525.	3.0	7
24	Starch sodium dodecyl succinate prepared by one-step extrusion and its properties. <i>Carbohydrate Polymers</i> , 2015, 133, 90-93.	10.2	16
25	Glutathione suppresses the enzymatic and non-enzymatic browning in grape juice. <i>Food Chemistry</i> , 2014, 160, 8-10.	8.2	43
26	Effect of trehalose on <i>Lateolabrax japonicus</i> myofibrillar protein during frozen storage. <i>Food Chemistry</i> , 2014, 160, 281-285.	8.2	29
27	Effect of chitoooligosaccharides on the denaturation of weever myofibrillar protein during frozen storage. <i>International Journal of Biological Macromolecules</i> , 2014, 65, 549-552.	7.5	20
28	Statistical optimization for production of chitin deacetylase from <i>Rhodococcus erythropolis</i> HG05. <i>Carbohydrate Polymers</i> , 2014, 102, 649-652.	10.2	27
29	Inhibition of Enzymatic Browning of the Meat of <i>Clanis bilineata</i> (Lepidoptera) by Glutathione. <i>Food Science and Technology Research</i> , 2013, 19, 347-352.	0.6	12