

Li-Na Yang

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

523
citations

623574

14
h-index

677027

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all docs

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times ranked

308
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical structure, chain conformation and rheological properties of pectic polysaccharides from soy hulls. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 41-48.	3.6	49
2	Oil-water interfacial behavior of soy β -conglycinin-soyasaponin mixtures and their effect on emulsion stability. <i>Food Hydrocolloids</i> , 2020, 101, 105531.	5.6	40
3	Soy glycinin-soyasaponin mixtures at oil-water interface: Interfacial behavior and O/W emulsion stability. <i>Food Chemistry</i> , 2020, 327, 127062.	4.2	40
4	Insoluble dietary fiber from soy hulls regulates the gut microbiota in vitro and increases the abundance of bifidobacteriales and lactobacillales. <i>Journal of Food Science and Technology</i> , 2020, 57, 152-162.	1.4	34
5	Destruction of hydrogen bonding and electrostatic interaction in soy hull polysaccharide: Effect on emulsion stability. <i>Food Hydrocolloids</i> , 2022, 124, 107304.	5.6	33
6	The production of gel beads of soybean hull polysaccharides loaded with soy isoflavone and their pH-dependent release. <i>Food Chemistry</i> , 2020, 313, 126095.	4.2	30
7	Soy hull dietary fiber alleviates inflammation in BALB/C mice by modulating the gut microbiota and suppressing the TLR-4/NF- κ B signaling pathway. <i>Food and Function</i> , 2020, 11, 5965-5975.	2.1	28
8	Interaction between soyasaponin and soy β -conglycinin or glycinin: Air-water interfacial behavior and foaming property of their mixtures. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 186, 110707.	2.5	27
9	Na ⁺ /Ca ²⁺ induced the migration of soy hull polysaccharides in the mucus layer in vitro. <i>International Journal of Biological Macromolecules</i> , 2022, 199, 331-340.	3.6	27
10	Characterization of the structure and properties of the isolating interfacial layer of oil-water emulsions stabilized by soy hull polysaccharide: Effect of pH changes. <i>Food Chemistry</i> , 2022, 370, 131029.	4.2	25
11	Fabrication and emulsifying properties of non-covalent complexes between soy protein isolate fibrils and soy soluble polysaccharides. <i>Food and Function</i> , 2022, 13, 386-397.	2.1	20
12	Covering soy polysaccharides gel on the surface of β -cyclodextrin-based metal-organic frameworks. <i>Journal of Materials Science</i> , 2021, 56, 3049-3061.	1.7	18
13	Tunable arrangement of hydrogel and cyclodextrin-based metal organic frameworks suitable for drug encapsulation and release. <i>Carbohydrate Polymers</i> , 2022, 278, 118915.	5.1	18
14	Structure/function relationships of bean polysaccharides: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 330-344.	5.4	16
15	Effects of soy hull polysaccharide on dyslipidemia and pathoglycemia in rats induced by a high-fat-high-sucrose diet. <i>Food Science and Human Wellness</i> , 2022, 11, 49-57.	2.2	16
16	Enzymatic interesterification of beef tallow/coconut oil blends to produce a superior margarine base stock. <i>International Journal of Food Science and Technology</i> , 2022, 57, 908-919.	1.3	15
17	The influence of gut microbiota on the rheological characterization of soy hull polysaccharide and mucin interactions. <i>RSC Advances</i> , 2020, 10, 2830-2840.	1.7	14
18	Mechanism of interactions between soyasaponins and soybean 7S/11S proteins. <i>Food Chemistry</i> , 2022, 368, 130857.	4.2	14

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19	The adhesion of the gut microbiota to insoluble dietary fiber from soy hulls promoted the proliferation of probiotics in vitro. <i>LWT - Food Science and Technology</i> , 2022, 153, 112560.	2.5	13
20	Interactions between gut microbiota and soy hull polysaccharides regulate the air-liquid interfacial activity. <i>Food Hydrocolloids</i> , 2021, 119, 106704.	5.6	11
21	Inhibition of DNAâ€PK activity sensitizes A549 cells to Xâ€ray irradiation by inducing the ATMâ€dependent DNA damage response. <i>Molecular Medicine Reports</i> , 2018, 17, 7545-7552.	1.1	9
22	Molecular docking and dynamic insights on the adsorption effects of soy hull polysaccharides on bile acids. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3702-3712.	1.3	8
23	Chemical Compositions and Prebiotic Activity of Soy Hull Polysaccharides <i>in Vitro&/i>. <i>Food Science and Technology Research</i> , 2019, 25, 843-851.	0.3	6
24	The Effect of Natural Soluble Polysaccharides on the Type 2 Diabetes through Modulating Gut Microbiota: A Review. <i>Current Medicinal Chemistry</i> , 2021, 28, 5368-5385.	1.2	5
25	A hierarchical emulsion system stabilized by soya saponin emulsion droplets. <i>Food and Function</i> , 2021, 12, 10571-10580.	2.1	3
26	The emulsifying stability of soy hull polysaccharides with different molecular weight obtained from membrane-separation technology. <i>International Journal of Food Engineering</i> , 2021, 17, 693-701.	0.7	3
27	Chemical composition and sugar spectroscopy of soy hull polysaccharides obtained by microwaveâ€assisted salt extraction. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1