

Qingbing Guo

List of Publications by Year in descending order

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papers

1,951
citations

236925

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276875

41
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69
all docs

69
docs citations

69
times ranked

1714
citing authors

#	ARTICLE	IF	CITATIONS
1	Some physicochemical properties of sage (<i>Salvia macrosiphon</i>) seed gum. <i>Food Hydrocolloids</i> , 2014, 35, 453-462.	10.7	150
2	Physicochemical characterization of a high molecular weight bioactive β -D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Carbohydrate Polymers</i> , 2014, 101, 968-974.	10.2	100
3	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011, 86, 831-836.	10.2	79
4	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , 2015, 44, 320-327.	10.7	78
5	Triple-helix polysaccharides: Formation mechanisms and analytical methods. <i>Carbohydrate Polymers</i> , 2021, 262, 117962.	10.2	78
6	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , 2012, 350, 31-39.	2.3	73
7	Structural characterisation and immunomodulatory activity of polysaccharides from white asparagus skin. <i>Carbohydrate Polymers</i> , 2020, 227, 115314.	10.2	72
8	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , 2011, 25, 1991-1998.	10.7	71
9	New studies on gum ghatti (<i>Anogeissus latifolia</i>) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , 2011, 25, 1999-2007.	10.7	63
10	The bioactive compounds and biological functions of <i>Asparagus officinalis</i> L. – A review. <i>Journal of Functional Foods</i> , 2020, 65, 103727.	3.4	59
11	Exopolysaccharide produced by <i>Streptococcus thermophiles</i> S-3: Molecular, partial structural and rheological properties. <i>Carbohydrate Polymers</i> , 2018, 194, 132-138.	10.2	57
12	A systematical rheological study of polysaccharide from <i>Sophora alopecuroides</i> L. seeds. <i>Carbohydrate Polymers</i> , 2018, 180, 63-71.	10.2	57
13	Conformational properties of a bioactive polysaccharide from <i>Ganoderma atrum</i> by light scattering and molecular modeling. <i>Food Hydrocolloids</i> , 2018, 84, 16-25.	10.7	48
14	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019, 90, 146-153.	10.7	47
15	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. <i>Food Hydrocolloids</i> , 2022, 123, 107049.	10.7	46
16	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , 2013, 32, 155-161.	10.7	44
17	Characterization of a yogurt-quality improving exopolysaccharide from <i>Streptococcus thermophilus</i> AR333. <i>Food Hydrocolloids</i> , 2018, 81, 220-228.	10.7	42
18	Biocontrol activity of volatile organic compounds from <i>Streptomyces alboblavus</i> TD-1 against <i>Aspergillus flavus</i> growth and aflatoxin production. <i>Journal of Microbiology</i> , 2019, 57, 396-404.	2.8	41

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19	Arabinoxylan from wheat bran: molecular degradation and functional investigation. Food Hydrocolloids, 2020, 107, 105914.	10.7	39
20	Polyphenolâ€Polysaccharide Complex: Preparation, Characterization, and Potential Utilization in Food and Health. Annual Review of Food Science and Technology, 2022, 13, 59-87.	9.9	38
21	Structure characterization of high molecular weight heteropolysaccharide isolated from Artemisia sphaerocephala Krasch seed. Carbohydrate Polymers, 2011, 86, 742-746.	10.2	37
22	Structural characterisation and immunomodulatory activity of exopolysaccharides from liquid fermentation of Monascus purpureus (Hong Qu). Food Hydrocolloids, 2020, 103, 105636.	10.7	37
23	Molecular insight on the binding of monascin to bovine serum albumin (BSA) and its effect on antioxidant characteristics of monascin. Food Chemistry, 2020, 315, 126228.	8.2	32
24	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (Asparagus officinalis L.) skin. Carbohydrate Polymers, 2021, 256, 117514.	10.2	31
25	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. Food Hydrocolloids, 2021, 112, 106289.	10.7	29
26	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. Carbohydrate Polymers, 2016, 151, 538-545.	10.2	26
27	Structural characterization and conformational properties of a polysaccharide isolated from Dendrobium nobile Lindl.. Food Hydrocolloids, 2020, 98, 104904.	10.7	25
28	Anthocyanins Are Converted into Anthocyanidins and Phenolic Acids and Effectively Absorbed in the Jejunum and Ileum. Journal of Agricultural and Food Chemistry, 2021, 69, 992-1002.	5.2	24
29	Structural characterization and immunomodulatory activity of mycelium polysaccharide from liquid fermentation of Monascus purpureus (Hong Qu). Carbohydrate Polymers, 2021, 262, 117945.	10.2	22
30	Isolation, Structural, Functional, and Bioactive Properties of Cereal Arabinoxylanâ€A Critical Review. Journal of Agricultural and Food Chemistry, 2021, 69, 15437-15457.	5.2	21
31	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2534-2559.	11.7	20
32	Structural investigation of a glycoprotein from gum ghatti. Carbohydrate Polymers, 2012, 89, 749-758.	10.2	19
33	Polysaccharide from Pleurotus nebrodensis: Physicochemical, structural characterization and in vitro fermentation characteristics. International Journal of Biological Macromolecules, 2020, 165, 1960-1969.	7.5	19
34	The Effect of Blue Light on the Production of Citrinin in Monascus purpureus M9 by Regulating the mraox Gene through lncRNA AOANCR. Toxins, 2019, 11, 536.	3.4	18
35	Structural characterisation of EPS of Streptococcus thermophilus S-3 and its application in milk fermentation. International Journal of Biological Macromolecules, 2021, 178, 263-269.	7.5	18
36	RQ3, A Natural Rebaudioside D Isomer, Was Obtained from Glucosylation of Rebaudioside A Catalyzed by the CGTase Toruzyme 3.0 L. Journal of Agricultural and Food Chemistry, 2019, 67, 8020-8028.	5.2	17

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37	Catechin-grafted arabinoxylan conjugate: Preparation, structural characterization and property investigation. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 796-805.	7.5	17
38	Immunomodulatory and antivirus activities of bioactive polysaccharides and structure-function relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 27, 100301.	2.7	16
39	Molecular and conformational properties of hemicellulose fiber gum from dried distillers grains with solubles. <i>Food Hydrocolloids</i> , 2018, 80, 53-59.	10.7	15
40	NMR and methylation analysis of hemicellulose purified from corn bran. <i>Food Hydrocolloids</i> , 2019, 94, 613-621.	10.7	13
41	Fluorescent labeling affected the structural/conformational properties of arabinoxylans. <i>Carbohydrate Polymers</i> , 2021, 265, 118064.	10.2	13
42	Tetra-detector size exclusion chromatography characterization of molecular and solution properties of soluble microbial polysaccharides from an anaerobic membrane bioreactor. <i>Frontiers of Environmental Science and Engineering</i> , 2017, 11, 1.	6.0	12
43	Structural characterisation of galacto-oligosaccharides (VITAGOS [®]) synthesized by transgalactosylation of lactose. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 14, 33-38.	2.7	12
44	Dextran as an elicitor of phenylpropanoid and flavonoid biosynthesis in tomato fruit against gray mold infection. <i>Carbohydrate Polymers</i> , 2019, 225, 115236.	10.2	12
45	Transcriptomic Insights into Benzenamine Effects on the Development, Aflatoxin Biosynthesis, and Virulence of <i>Aspergillus flavus</i> . <i>Toxins</i> , 2019, 11, 70.	3.4	12
46	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 69-71.	0.1	12
47	Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan. <i>Food Hydrocolloids</i> , 2022, 128, 107557.	10.7	12
48	Fermentation models of dietary fibre in vitro and in vivo - A review. <i>Food Hydrocolloids</i> , 2022, 131, 107685.	10.7	12
49	Depression of Fungal Polygalacturonase Activity in <i>Solanum lycopersicum</i> Contributes to Antagonistic Yeast-Mediated Fruit Immunity to <i>Botrytis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3293-3304.	5.2	11
50	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. <i>Food Chemistry</i> , 2021, 337, 127992.	8.2	11
51	Modulation of the Gut Microbiota and Liver Transcriptome by Red Yeast Rice and <i>Monascus</i> Pigment Fermented by Purple <i>Monascus</i> SHM1105 in Rats Fed with a High-Fat Diet. <i>Frontiers in Pharmacology</i> , 2020, 11, 599760.	3.5	11
52	The Antioxidation of Different Fractions of Dill (&Anethum graveolens) and Their Influences on Cytokines in Macrophages RAW264.7. <i>Journal of Oleo Science</i> , 2018, 67, 1535-1541.	1.4	8
53	The noncovalent conjugations of human serum albumin (HSA) with MS/AK and the effect on anti-oxidant capacity as well as anti-glycation activity of <i>Monascus</i> yellow pigments. <i>Food and Function</i> , 2021, 12, 3692-3704.	4.6	8
54	Comparative metabolomics analysis reveals the metabolic regulation mechanism of yellow pigment overproduction by <i>Monascus</i> using ammonium chloride as a nitrogen source. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 6369-6379.	3.6	8

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55	Effect of oatmeal on texture, water mobility, and starch retrogradation properties of Chinese steamed bread. <i>Cereal Chemistry</i> , 2019, 96, 349-357.	2.2	7
56	Insight into the mechanisms of the excellent emulsification properties of whey protein isolate-arabinoxylan conjugates. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 27, 100312.	2.7	7
57	In Vitro Fermentability of Soybean Oligosaccharides from Wastewater of Tofu Production. <i>Polymers</i> , 2022, 14, 1704.	4.5	7
58	A molecular modeling approach to understand the structure and conformation relationship of (Glc p) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	16.2	6
59	Extruded corn soy blends: physicochemical and molecular characterization. <i>Journal of Cereal Science</i> , 2018, 79, 486-493.	3.7	6
60	Methodology for Structural Analysis of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018, ,	0.1	6
61	Fungus Polygalacturonase-Generated Oligogalacturonide Restrains Fruit Softening in Ripening Tomato. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 759-769.	5.2	5
62	The antibiotic activity and mechanisms of active metabolites (<i>Streptomyces alboflavus</i> TD-1) against <i>Ralstonia solanacearum</i> . <i>Biotechnology Letters</i> , 2019, 41, 1213-1222.	2.2	4
63	Isotherm, kinetics, and adsorption mechanism studies of diethylenetriaminepentaacetic acidâ€”modified banana/pomegranate peels as efficient adsorbents for removing Cd(II) and Ni(II) from aqueous solution. <i>Environmental Science and Pollution Research</i> , 2022, 29, 3051-3061.	5.3	3
64	Polysaccharide Extraction and Fractionation. <i>Springer Briefs in Molecular Science</i> , 2018, , 9-17.	0.1	1
65	Partial Acid Hydrolysis and Molecular Degradation. <i>Springer Briefs in Molecular Science</i> , 2018, , 37-43.	0.1	0
66	Detailed Experimental Procedures. <i>Springer Briefs in Molecular Science</i> , 2018, , 73-79.	0.1	0