

Qingbing Guo

List of Publications by Year in descending order

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papers

1,951
citations

236612

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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.	5.6	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.	5.1	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.	5.1	79
4	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , 2015, 44, 320-327.	5.6	78
5	Triple-helix polysaccharides: Formation mechanisms and analytical methods. <i>Carbohydrate Polymers</i> , 2021, 262, 117962.	5.1	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.	1.1	73
7	Structural characterisation and immunomodulatory activity of polysaccharides from white asparagus skin. <i>Carbohydrate Polymers</i> , 2020, 227, 115314.	5.1	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.	5.6	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.	5.6	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.	1.6	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.	5.1	57
12	A systematical rheological study of polysaccharide from <i>Sophora alopecuroides</i> L. seeds. <i>Carbohydrate Polymers</i> , 2018, 180, 63-71.	5.1	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.	5.6	48
14	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019, 90, 146-153.	5.6	47
15	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. <i>Food Hydrocolloids</i> , 2022, 123, 107049.	5.6	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.	5.6	44
17	Characterization of a yogurt-quality improving exopolysaccharide from <i>Streptococcus thermophilus</i> AR333. <i>Food Hydrocolloids</i> , 2018, 81, 220-228.	5.6	42
18	Biocontrol activity of volatile organic compounds from <i>Streptomyces alboflavus</i> TD-1 against <i>Aspergillus flavus</i> growth and aflatoxin production. <i>Journal of Microbiology</i> , 2019, 57, 396-404.	1.3	41

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19	Arabinoxylan from wheat bran: molecular degradation and functional investigation. <i>Food Hydrocolloids</i> , 2020, 107, 105914.	5.6	39
20	Polyphenol- β -Polysaccharide Complex: Preparation, Characterization, and Potential Utilization in Food and Health. <i>Annual Review of Food Science and Technology</i> , 2022, 13, 59-87.	5.1	38
21	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011, 86, 742-746.	5.1	37
22	Structural characterisation and immunomodulatory activity of exopolysaccharides from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu). <i>Food Hydrocolloids</i> , 2020, 103, 105636.	5.6	37
23	Molecular insight on the binding of monascin to bovine serum albumin (BSA) and its effect on antioxidant characteristics of monascin. <i>Food Chemistry</i> , 2020, 315, 126228.	4.2	32
24	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (<i>Asparagus officinalis</i> L.) skin. <i>Carbohydrate Polymers</i> , 2021, 256, 117514.	5.1	31
25	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. <i>Food Hydrocolloids</i> , 2021, 112, 106289.	5.6	29
26	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , 2016, 151, 538-545.	5.1	26
27	Structural characterization and conformational properties of a polysaccharide isolated from <i>Dendrobium nobile</i> Lindl.. <i>Food Hydrocolloids</i> , 2020, 98, 104904.	5.6	25
28	Anthocyanins Are Converted into Anthocyanidins and Phenolic Acids and Effectively Absorbed in the Jejunum and Ileum. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 992-1002.	2.4	24
29	Structural characterization and immunomodulatory activity of mycelium polysaccharide from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu). <i>Carbohydrate Polymers</i> , 2021, 262, 117945.	5.1	22
30	Isolation, Structural, Functional, and Bioactive Properties of Cereal Arabinoxylan—A Critical Review. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15437-15457.	2.4	21
31	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2534-2559.	5.9	20
32	Structural investigation of a glycoprotein from gum ghatti. <i>Carbohydrate Polymers</i> , 2012, 89, 749-758.	5.1	19
33	Polysaccharide from <i>Pleurotus nebrodensis</i> : Physicochemical, structural characterization and in vitro fermentation characteristics. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1960-1969.	3.6	19
34	The Effect of Blue Light on the Production of Citrinin in <i>Monascus purpureus</i> M9 by Regulating the <i>mraox</i> Gene through lncRNA AOANCR. <i>Toxins</i> , 2019, 11, 536.	1.5	18
35	Structural characterisation of EPS of <i>Streptococcus thermophilus</i> S-3 and its application in milk fermentation. <i>International Journal of Biological Macromolecules</i> , 2021, 178, 263-269.	3.6	18
36	RQ3, A Natural Rebaudioside D Isomer, Was Obtained from Glucosylation of Rebaudioside A Catalyzed by the CGTase Toruzyme 3.0 L. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8020-8028.	2.4	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.	3.6	17
38	Immunomodulatory and antiviral activities of bioactive polysaccharides and structure-function relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 27, 100301.	1.5	16
39	Molecular and conformational properties of hemicellulose fiber gum from dried distillers grains with solubles. <i>Food Hydrocolloids</i> , 2018, 80, 53-59.	5.6	15
40	NMR and methylation analysis of hemicellulose purified from corn bran. <i>Food Hydrocolloids</i> , 2019, 94, 613-621.	5.6	13
41	Fluorescent labeling affected the structural/conformational properties of arabinoxylans. <i>Carbohydrate Polymers</i> , 2021, 265, 118064.	5.1	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.	3.3	12
43	Structural characterisation of galacto-oligosaccharides (VITAGOS [®]) synthesized by transgalactosylation of lactose. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 14, 33-38.	1.5	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.	5.1	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.	1.5	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.	5.6	12
48	Fermentation models of dietary fibre in vitro and in vivo - A review. <i>Food Hydrocolloids</i> , 2022, 131, 107685.	5.6	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.	2.4	11
50	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. <i>Food Chemistry</i> , 2021, 337, 127992.	4.2	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.	1.6	11
52	The Antioxidation of Different Fractions of Dill (ɪmp;#x2013; <i>Anethum graveolens</i>) and Their Influences on Cytokines in Macrophages RAW264.7. <i>Journal of Oleo Science</i> , 2018, 67, 1535-1541.	0.6	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.	2.1	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.	1.7	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.	1.1	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.	1.5	7
57	In Vitro Fermentability of Soybean Oligosaccharides from Wastewater of Tofu Production. <i>Polymers</i> , 2022, 14, 1704.	2.0	7
58	A molecular modeling approach to understand the structure and conformation relationship of (Glc p) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	5.1	6
59	Extruded corn soy blends: physicochemical and molecular characterization. <i>Journal of Cereal Science</i> , 2018, 79, 486-493.	1.8	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.	2.4	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.	1.1	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.	2.7	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