

Qingbing Guo

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63

papers

1,086

citations

18

h-index

31

g-index

69

ext. papers

1,493

ext. citations

7.4

avg, IF

4.7

L-index

#	Paper	IF	Citations
63	Some physicochemical properties of sage (<i>Salvia macrosiphon</i>) seed gum. <i>Food Hydrocolloids</i> , 2014 , 35, 453-462	10.6	118
62	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, 968-74	10.3	71
61	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 831-836	10.3	65
60	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	10.6	62
59	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , 2015 , 44, 320-327	10.6	56
58	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , 2012 , 350, 31-9	2.9	55
57	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	10.6	53
56	Exopolysaccharide produced by <i>Streptococcus thermophilus</i> S-3: Molecular, partial structural and rheological properties. <i>Carbohydrate Polymers</i> , 2018 , 194, 132-138	10.3	38
55	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , 2013 , 32, 155-161	10.6	38
54	Structural characterisation and immunomodulatory activity of polysaccharides from white asparagus skin. <i>Carbohydrate Polymers</i> , 2020 , 227, 115314	10.3	37
53	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	10.6	35
52	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 742-746	10.3	34
51	A systematical rheological study of polysaccharide from <i>Sophora alopecuroides</i> L. seeds. <i>Carbohydrate Polymers</i> , 2018 , 180, 63-71	10.3	33
50	Characterization of a yogurt-quality improving exopolysaccharide from <i>Streptococcus thermophilus</i> AR333. <i>Food Hydrocolloids</i> , 2018 , 81, 220-228	10.6	28
49	The bioactive compounds and biological functions of <i>Asparagus officinalis</i> L. A review. <i>Journal of Functional Foods</i> , 2020 , 65, 103727	5.1	23
48	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019 , 90, 146-153	10.6	23
47	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	3	20

46	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , 2016 , 151, 538-545	10.3	19
45	Structural investigation of a glycoprotein from gum ghatti. <i>Carbohydrate Polymers</i> , 2012 , 89, 749-58	10.3	17
44	Structural characterisation and immunomodulatory activity of exopolysaccharides from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu). <i>Food Hydrocolloids</i> , 2020 , 103, 105636	10.6	16
43	Arabinoxylan from wheat bran: molecular degradation and functional investigation. <i>Food Hydrocolloids</i> , 2020 , 107, 105914	10.6	15
42	Triple-helix polysaccharides: Formation mechanisms and analytical methods. <i>Carbohydrate Polymers</i> , 2021 , 262, 117962	10.3	13
41	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 ^{5.7}	5.7	12
40	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	8.5	12
39	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. <i>Food Hydrocolloids</i> , 2021 , 112, 106289	10.6	12
38	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	5.8	11
37	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 ^{7.9}	7.9	11
36	Molecular and conformational properties of hemicellulose fiber gum from dried distillers grains with solubles. <i>Food Hydrocolloids</i> , 2018 , 80, 53-59	10.6	10
35	Structural characterisation of galacto-oligosaccharides (VITAGOS)]synthesized by transgalactosylation of lactose. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018 , 14, 33-38	3.4	10
34	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (<i>Asparagus officinalis</i> L.) skin. <i>Carbohydrate Polymers</i> , 2021 , 256, 117514	10.3	9
33	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. <i>Food Hydrocolloids</i> , 2022 , 123, 107049	10.6	9
32	The Effect of Blue Light on the Production of Citrinin in M9 by Regulating the Gene through lncRNA. <i>Toxins</i> , 2019 , 11,	4.9	8
31	Transcriptomic Insights into Benzenamine Effects on the Development, Aflatoxin Biosynthesis, and Virulence of. <i>Toxins</i> , 2019 , 11,	4.9	8
30	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. <i>Springer Briefs in Molecular Science</i> , 2018 , 69-71	0.6	8
29	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	7.9	8

28	Structural characterization and conformational properties of a polysaccharide isolated from <i>Dendrobium nobile</i> Lindl.. <i>Food Hydrocolloids</i> , 2020 , 98, 104904	10.6	8
27	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2534-2559	16.4	7
26	Dextran as an elicitor of phenylpropanoid and flavonoid biosynthesis in tomato fruit against gray mold infection. <i>Carbohydrate Polymers</i> , 2019 , 225, 115236	10.3	6
25	A molecular modeling approach to understand the structure and conformation relationship of (GlcpA)Xylan. <i>Carbohydrate Polymers</i> , 2015 , 134, 175-81	10.3	6
24	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	5.7	6
23	The Antioxidation of Different Fractions of Dill (<i>Anethum graveolens</i>) and Their Influences on Cytokines in Macrophages RAW264.7. <i>Journal of Oleo Science</i> , 2018 , 67, 1535-1541	1.6	5
22	NMR and methylation analysis of hemicellulose purified from corn bran. <i>Food Hydrocolloids</i> , 2019 , 94, 613-621	10.6	4
21	Extruded corn soy blends: physicochemical and molecular characterization. <i>Journal of Cereal Science</i> , 2018 , 79, 486-493	3.8	4
20	Classical Methods for Food Carbohydrate Analysis 2014 , 284-299		4
19	Effect of oatmeal on texture, water mobility, and starch retrogradation properties of Chinese steamed bread. <i>Cereal Chemistry</i> , 2019 , 96, 349-357	2.4	4
18	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. <i>Food Chemistry</i> , 2021 , 337, 127992	8.5	4
17	Catechin-grafted arabinoxylan conjugate: Preparation, structural characterization and property investigation. <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 796-805	7.9	3
16	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	5.7	3
15	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	5.6	3
14	Methodology for Structural Analysis of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018 ,	0.6	3
13	Fluorescent labeling affected the structural/conformational properties of arabinoxylans. <i>Carbohydrate Polymers</i> , 2021 , 265, 118064	10.3	3
12	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	3	2
11	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	10.3	2

10	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 Monascus yellow pigments. <i>Food and Function</i> , 2021 , 12, 3692-3704	6.1	2
9	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	5.7	2
8	Isotherm, kinetics, and adsorption mechanism studies of diethylenetriaminepentaacetic acid-modified banana/pomegranate peels as efficient adsorbents for removing Cd(II) and Ni(II) from aqueous solution. <i>Environmental Science and Pollution Research</i> , 2021 , 1	5.1	1
7	Fermentation models of dietary fibre in vitro and in vivo - A review. <i>Food Hydrocolloids</i> , 2022 , 107685	10.6	1
6	Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan. <i>Food Hydrocolloids</i> , 2022 , 128, 107557	10.6	0
5	Immunomodulatory and antiviral activities of bioactive polysaccharides and structure-function relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022 , 27, 100301	3.4	0
4	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	3.4	0
3	Partial Acid Hydrolysis and Molecular Degradation. <i>Springer Briefs in Molecular Science</i> , 2018 , 37-43	0.6	
2	Detailed Experimental Procedures. <i>Springer Briefs in Molecular Science</i> , 2018 , 73-79	0.6	
1	Polysaccharide Extraction and Fractionation. <i>Springer Briefs in Molecular Science</i> , 2018 , 9-17	0.6	